

## **TWO M.S. COURSES FOR TECHNICIANS SKILLED IN WINES STARTED AT TRENTO AND CONEGLIANO.**

### **LAUNCHED BY THE OVSE A PROJECT TO TRAIN “M.S. GRADUATES IN SPARKLING WINES”**

The international technical Conference on bubbling wines held in 2005 had ushered in the idea of a national inter-university Masters course for the trade, devoted to the creation of highly skilled professional roles specialized in the fields of production, elaboration, company management and marketing. The idea was welcome and a number of meetings were held at different universities, with the participation of the best known professors of viticulture, oenology, agrarian economics and marketing. The Economic Research Center of Ovse then drafted a course project organized into sections and ambits, covering credit evaluation, admission requirements and job potentialities.

Today the idea has taken shape in two projects: one started at Trento, in the premises of the Fondazione Edmund Mach at San Michele all'Adige, with the cooperation of Milan's Università degli Studi, Faculty of Agriculture, and another one at Conegliano, in the premises of the Università di Padova, with Cirve. Both courses include subjects and lessons ranging from viticulture to market analysis and count on highly professional teachers and on the involvement of other faculties, research institutions and wine protection consortiums.

At Trento, the focus is on the training of “classic method” technicians, while at Padua the aim is to train “italian method” experts, with a definite reference to the doc Prosecco and docg Asti territories.

Both courses include extensive investigation of winegrowing production techniques, sensorial analysis and market analysis, with a significant module on operational control of activity planning and on the economic and communicative know-how of wineries, also studied through the direct analysis of foreign areas renowned for their classic method wine production.

Both m.s. courses aim at involving entrepreneurs of the trade as well as technicians with pluriennial experience developed outside university campuses. Long-term internships are foreseen, preparatory to entry into the labour market.

*“Ovse proposal has taken shape at so high a didactic level. Ovse had been working on a joint project to create a single national qualification as well as a continuous direct confrontation on wine typological peculiarities; besides, the project, the first in Europe, was the result of market analysis showing the trade requirement for a professional figure, still lacking in the post-graduate field, specialized in the growing, elaboration, trading and economic management of bubble wines.”*