



EU-GIFT SUMMER SCHOOL 2026

The Roots of the Past Are the Challenges of the Future. Climate Change and the Challenges of Grape-Wine Production



UNIVERSITÀ
di VERONA

utad UNIVERSIDADE
DE TRÁS-OS-MONTES
E ALTO DOURO



BORDEAUX
SCIENCES
AGRO



UNIVERSIDAD
DE LA RIOJA



Hochschule
Geisenheim
University



BIP Application

THE ROOTS OF THE PAST ARE THE CHALLENGES OF THE FUTURE. CLIMATE CHANGE AND THE CHALLENGES OF GRAPE-WINE PRODUCTION

We plan to organise a joint summer school involving the partners of the EU GIFT project. The course will take place at Eszterházy Károly Catholic University, Hungary 2026, and will last 6 days.

Virtual part: 2nd July 2026 | In person part in Eger: 6th - 10th July 2026

Total workload: 75 h = 3 CTS (virtual + face-to-face)

FUNDING



Erasmus+

Blended Intensive Programmes (BIP)

+

Mobility grants of participating countries (more information on annex 1)

ERASMUS Coordinator

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TOPICS

The roots of the past are the challenges of the future. Climate change and the challenges of grape-wine production.

DESCRIPTION

The Blended Intensive Programme (BIP) at Eszterházy Károly Catholic University, Hungary, brings together students and experts from several EU-GIFT partner universities to explore the impact of **climate change on viticulture, wine production, and geographical identity in Europe**.

The programme combines online lectures, academic sessions, teamwork activities, technical visits, and field trips to the renowned wine regions of **Tokaj and Eger**. Throughout the course, participants will examine topics such as terroir expression, grape quality preservation, vineyard management strategies, biological pest control, grapevine microbiomes, remote sensing technologies, wine heritage, and **sustainable viticulture practices** in the context of climate change.

The summer course also offers students the opportunity to discover the **cultural and historical richness of Hungarian wine traditions** through winery visits, wine tastings, collaborative workshops, and participation in local cultural events such as the Eger Wine Festival.

Bringing together lecturers and researchers from EU-GIFT partner universities including the **University of La Rioja, Bordeaux Sciences Agro, the University of Verona, UTAD, and US-AMV**, the programme encourages interdisciplinary collaboration, international exchange, and innovation in sustainable grape and wine production.

VIRTUAL PART 2nd July 2026

Thursday 2nd July 2026 | Online day

13:00 - 13:15 h	INTRODUCTION Presentation of the course Zsolt Zsófi Eszterházy Károly Catholic University, Hungary
13:15 - 14:15 h	LECTURE Terroir Expression Adds Value and Resilience to Wine Production in the Context of Climate Change. Kees van Leeuwen National School of Agricultural Engineering - Bordeaux Sciences Agro-, France
14:15 - 15:15 h	LECTURE Wine Identity and Typicality in the Context of Climate Change: rationalizing Regional Drivers of Terroir Expression Maurizio Ugliano University of Verona, Italy
15:15 - 16:15 h	LECTURE Climate Change and Terroir: Agronomic Approaches to Preserve Grape Quality and Typicity Marianna Fasoli University of Verona, Italy

Eszterházy Károly Catholic University 6th - 10th July 2026

Monday 6th July 2026

8:00 - 9:00 h	●	REGISTRATION Registration. Opening of summer course
9:00 - 10:00 h	●	LECTURE Overview of Foods with Geographical Indications in Europe Elena Gonzales Fandos University of La Rioja, Spain
10:00 - 11:00 h	●	LECTURE Climate Change: Past, Present and Future László Lakatos Eszterházy Károly Catholic University, Hungary
11:00 - 12:00 h	●	LECTURE Viticulture Under Climate Change: The Hungarian Perspective Zsolt Zsófi Eszterházy Károly Catholic University, Hungary
12:00 - 13:30 h	●	LUNCH
13:30 - 17:30 h	●	TEAMWORK Wine Heritage of Europe
19:00 - 22:00 h	●	WELCOME PARTY

Tuesday 7th July 2026

7:00 h	●	DEPARTURE Field trip to Tokaj Wine Region
9:00 - 12:00 h	●	LECTURE Tradition, Uniqueness, Grape Varieties and Wine Types of Tokaj Wine Region. Experiences Related to Climate Change in the Tokaj Wine Region László Mészáros Disznókő Winery
12:00 - 13:00 h	●	WINE TASTING Technical tour in Disznókő Winery
13:00 - 14:30 h	●	LUNCH Sárga Borház
14:00 h	●	TRIP BACK TO EGER
18:00 - 20:00 h	●	LYCEUM VISIT

Wednesday 8th July 2026

9:00 - 10:00 h	●	LECTURE Canopy Management Strategies for Maintaining Grape Quality in a Warming Climate Szabolcs Villangó Eszterházy Károly Catholic University, Hungary
10:00 - 11:00 h	●	LECTURE Irrigate or not Irrigate; Climate Change against Terroir Marc Greven National School of Agricultural Engineering -Bordeaux Sciences Agro-, France
11:00 - 12:00 h	●	LECTURE Understanding Grape Trunk Diseases in a Changing Environment – a Genetic Approach Paula Martins Lopes University of Trás-os-Montes e Alto Douro, Portugal
12:00 - 13:30 h	●	LUNCH
13:30 - 14:30 h	●	LECTURE Biological Pest Control under Climate Change: An Applied Response to Emerging Challenges Vicente Marco University of La Rioja, Spain
14:30 - 15:30 h	●	LECTURE The Grapevine Microbiome: Effects of Terroir, Cultivar, and Rootstock on the Leaf, Berry, and Trunk Pathobiome and Microbiome Adrienn Geiger Eszterházy Károly Catholic University, Hungary
15:30 - 16:30 h	●	LECTURE Application of UAV-Based Remote Sensing for Cover Crop Assessment in Vineyards Richard Nagy Eszterházy Károly Catholic University, Hungary
16:30 - 17:30 h	●	LECTURE Viticulture in Transylvania: Tradition, Continuity, and Transformation – A Case Study of Vinea Apoldia Maior Winery Anamaria Călugăr University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania

Thursday 9th July 2026

7:30 h	●	DEPARTURE Field trip to Eger Wine Region - St. Andrea Winery, Egerszalók
8:30 - 11:00 h	●	LECTURE History, Traditions, Regulation and Wine Types of Eger Wine Region. Grape Varieties and Wine Blending as Potential Tools for Mitigating the Negative Effects of Climate Change Zoltán Barócsi Eszterházy Károly Catholic University, Hungary
11:00 - 12:00 h	●	LECTURE Technical tour in St. Andrea Winery. Wine tasting György Lőrincz St. Andrea Winery
12:00 - 13:30 h	●	LUNCH
13:30 - 17:30 h	●	LECTURE PDO Wines of Eger Wine Region. Varieties and Blending Rules of Egri Bikavér. Sensorial evaluation, blending practice. Team work Zoltán Barócsi Eszterházy Károly Catholic University, Hungary
19:00 - 22:00 h	●	CLOSING PARTY

Friday 10th July 2026

9:00 - 10:00 h	LECTURE From Climate Stress to Value: Wine By-Products as Sources of Bioactive Secondary Metabolites Ana Novo Barros University of Trás-os-Montes e Alto Douro, Portugal
10:00 - 11:00 h	LECTURE Viticulture in Romania over Two Millennia: Historical Evolution of Wine Regions, Grape Varieties, and Rootstock Systems Anamaria Călugăr University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania
11:00 - 12:00 h	LECTURE Table Grapes Under Climate Change: Risks, Adaptation, and Opportunities Adrienn Tóth Eszterházy Károly Catholic University, Hungary
12:00 - 13:30 h	LUNCH
13:30 - 16:00 h	STUDENT PRESENTATIONS
18:00 - 24:00 h	VISIT The Eger Wine Festival

ANNEX 1

Blended intensive programmes are short, intensive programmes that use innovative ways of learning and teaching, including the use of online cooperation. The programmes may include challenge based learning where transnational and transdisciplinary teams work together to tackle challenges for example those linked to the United Nations' sustainable development goals or other societal challenges identified by regions, cities or companies. The intensive programme should have added value compared to existing courses or trainings offered by the participating HEIs and can be multiannual. By enabling new and more flexible mobility formats that combine physical mobility with a virtual part, blended intensive programmes aim at reaching all types of students from all backgrounds, study fields and cycles.

Groups of higher education institutions will have the opportunity to organise short blended intensive programmes of learning, teaching and training for students and staff. During these blended intensive programmes, groups of students or staff as learners will undertake a short-term physical mobility abroad combined with a compulsory virtual component facilitating collaborative online learning exchange and teamwork. The virtual component must bring the learners together online to work collectively and simultaneously on specific assignments that are integrated in the blended intensive programme and count towards the overall learning outcomes.

Blended intensive programmes are developed and implemented by at least three higher education institutions (HEIs) coming from at least three EU Member States and third countries associated to the Programme (called a blended intensive programme partnership).