



# EU-GIFT SUMMER SCHOOL 2026

Exploring the traditional food and  
wine production and local heritage:  
Present and future



UNIVERSITÀ  
di VERONA



BORDEAUX  
SCIENCES  
AGRO





BIP Application

## EXPLORING THE TRADITIONAL FOOD AND WINE PRODUCTION AND LOCAL HERITAGE: PRESENT AND FUTURE

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

Virtual part: 15th 2026 | In person part in Logroño: 22nd - 26th June 2026

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

### FUNDING



Co-funded by  
the European Union

### TOPICS

Exploring the traditional food and wine production and local heritage: Present and future

Blended Intensive Programmes (BIP)

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

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### DESCRIPTION

University of La Rioja (Spain) together with our EU-GIFT partners from University of Eszterházy (Hungary), University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca (Romania), University of Tras-os-Montes and Alto Douro (Portugal) and University of Verona (Italy) is organizing a joint summer school, which will take place in Logroño (Spain) in June 2026.

The course will be focus on **traditional food and wine production and local heritage**. Traditional food and wine production is increasingly recognised as a powerful driver of cultural identity, local sustainability, rural development, tourism development, and community resilience. Many regions face a risk of losing traditional tastes and practices due to homogenised global food culture. This concern drives the renewed interest in analyse the opportunities and future of traditional products. Recent research shows a strong global move toward reconnecting with heritage while adapting to changing economic, social, and environmental pressures.

This course is part of the activities developed by **the EU-GIFT University Alliance**, the Europe-an University for Geographical Identity as a driver for Food systems Transition to sustainabil-ity, that unites seven Higher Education Institutions (HEIs). The EU-GIFT Alliance focuses on addressing the skills, research, and innovation requirements inherent in the production of foods and beverages bearing a geographical identity within the European Union.

The program consists of a **one-day online event with a preparation task for the students and a five-day in-person event in Logroño**. The course includes both academic lectures and technical visits to food and wine producers in La Rioja. Technical visits are organized with the collaboration of European Centre for Rural Information and Promotion in La Rioja.

## VIRTUAL PART 15th JUNE 2026

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Mentoring- student work orientations to prepare the description of a local food and wine.  
Preparatory task for the students.

**Elena González Fandos**

University of La Rioja, Spain

**Monday 15th June 2026** | Virtual lectures | Synchronous 10:00 - 17:30 h

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10:00 - 10:15 h	<b>WELCOME</b> Presentation of the course <b>Elena González Fandos</b>   University of La Rioja, Spain
10:15 - 10:45 h	<b>STUDENTS PRESENTATION</b> Interests, previous knowledge on the topic
11:00 - 12:00 h	<b>LECTURE</b> Food products with geographical indications in Rioja <b>Marta García Herreros</b>   European Centre for Rural Information and Promotion in La Rioja, Spain
12:00 - 13:00 h	<b>LECTURE</b> Overview of wine regions. <b>Nuria Esther Pascual Bellido</b>   University of La Rioja, Spain
15:30 - 17:00 h	<b>LECTURE</b> The sense of place of wines: relationship between wine chemical composition and sensory uniqueness of Geographical Indication Wines <b>Maurizio Ugliano</b>   University of Verona, Italy
17:00 - 17:30 h	<b>GUIDELINES TO PREPARE THE STUDENTS WORK</b> Topic: Description of a local food or wine. Prepare a short video on the own region. <b>Elena González Fandos</b>   University of La Rioja, Spain

## UNIVERSITY OF LA RIOJA 22nd- 26th June 2026

Complejo Científico Tecnológico  
Madre de Dios, 53 · Logroño (La Rioja)

### Monday 22nd June 2026

9:00 - 9:30 h Place: "Salón de actos"	● <b>REGISTRATION</b>
9:30 - 9:45 h Place: "Salón de actos"	● <b>WELCOME</b>
9:45 - 10:30 h	● <b>UNIVERSITY OF LA RIOJA TOUR</b>
10:30 - 12:00 h Place: Classroom 035	● <b>LECTURE</b> Geographical indications in the ESG era: terroir, sustainability and new opportunities for wine and agri-food regions <b>Csaba Patkós</b>   University of Eszterházy, Hungary
12:00 - 13:00 h Place: Classroom 035	● <b>LECTURE</b> Agrifood Tourism as a Value-Creation Mechanism for Production Regions: Lessons from Rioja <b>Agustín V. Ruiz Vega</b>   University of La Rioja, Spain
15:30 - 16:30 h Place: Classroom 035	● <b>LECTURE</b> Vineyards landscapes in Rioja <b>Nuria Esther Pascual Bellido</b>   University of La Rioja, Spain
16:30 - 18:00 h Place: Classroom 035	● <b>LECTURE</b> The wine passport: how to read geographical indicators <b>Adrienn Mária Tóth</b>   University of Eszterházy, Hungary

### Tuesday 23rd June 2026

9:00 - 10:00 h 	● <b>VISIT</b> The Regulatory Council of the Qualified Designation of Origin Rioja
10:30 - 12:00 h Place: Classroom 035	● <b>LECTURE</b> Consumers' perception of terroir <b>Roberta Capitulo</b>   University of Verona, Italy
12:00 - 13:30 h Place: Classroom 035	● <b>LECTURE</b> Assessing the Environmental Footprint of Traditional Transylvanian Viticulture <b>Vasile Coman</b>   University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania
15:30 - 17:00 h Place: Classroom 035	● <b>LECTURE</b> Commercial challenges for agri-food products from the perspective of the productive sector <b>Agustín V. Ruiz Vega</b>   University of La Rioja, Spain

Wednesday 24th June 2026

8:30 h



● BUS DEPARTURE

9:00 - 14:00 h

● TECHNICAL VISITS to food local producers in the EU-GIFT framework  
 Visit to Moncalvillo Fruits (Entrena)  
 Visit to Venta Moncalvillo (Daroca de Rioja)

16:00 - 17:30 h  
 Place: Classroom 035

● LECTURE  
 Novel Analytical Approaches for the Authentication of Traditional Food Products, exploring advanced analytical techniques and their role in ensuring food quality, authenticity, and traceability  
**Ana Isabel Novo de Barros** | University of Tras-os-Montes and Alto Douro, Portugal

17:30 - 19:00 h  
 Place: Classroom 035

● LECTURE  
 Exploring Legumes for Climate Change: Cowpea as a Climate-Resilient Crop  
**Márcia Carvalho** | University of Tras-os-Montes and Alto Douro, Portugal

Thursday 25th June 2026

8:30 h



● BUS DEPARTURE

9:00 - 18:00 h

● TECHNICAL VISITS to food local producers in the EU-GIFT framework  
 Visit to David Moreno Winery (Badarán)  
 Visit to Florentino Winery (Cordovín)  
 Visit to Espacio Cáscaras (Pedroso)

Friday 26th June 2026

9:00 - 10:30 h  
 Place: Classroom 037

● LECTURE  
 Valorizing by-products in Traditional Food Systems  
**Cristina Coman** | University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania

10:30 - 12:00 h  
 Place: Classroom 037

● LECTURE  
 Slow Food Cluj Transylvania - care for consumers and land  
**Lucian Cuiibus** | University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania

12:00 - 13:30 h  
 Place: Classroom 037

● STUDENTS PRESENTATIONS

13:30 - 16:00 h  
 Place: "Sala de catas"

● TASTING  
 Food and wine tasting  
**Pedro Balda Manzanos** | University of La Rioja, Spain  
**Elena González Fandos** | University of La Rioja, Spain

16:00 - 16:30 h

● CLOSING SESSION

## 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).