

WINE   
CHAMPIONSHIP  
16<sup>TH</sup> EDITION | SOUTH TYROL

INFOFOLDER  
2025

TOGETHER  
with passion 



# TOGETHER with passion



## IMPRINT

### Host Schools:

*Fachschule Laimburg*

*Fachoberschule für Landwirtschaft Auer*

*Scuola Professionale Provinciale per la Frutti-Viticultura e Giardinaggio (in lingua italiana)*

*These three schools serve as hosts of the Wine European Championship and provide the venue and organizational support.*

*Publisher & Editorial Lead: Bettina Gratl*

*Photography: Various sources.*

*All images are used with permission or fall under applicable copyright regulations.*

*Graphic Design & Print: Effekt! GmbH*

# TABLE OF CONTENTS

Forewords	4
Program	10
Schools	12
Map	14
Austria	16
Czech Republic	24
France	26
Germany	34
Hungary	42
Italy	46
Slovakia	58
Slovenia	60
Spain	64
Switzerland	72

# „DRINKING GOOD WINE...

... with good food in good company is one of life's most civilized pleasures." This powerful quote from British wine critic Michael Broadbent not only reflects the joy of wine, but also the essential importance of community and dialogue. In April 2025, South Tyrol will be the venue for the 16th EUROPEA Wine Championship, an international competition that offers students from all over Europe the opportunity to demonstrate their knowledge and skills in the diverse disciplines of viticulture and oenology.

I would like to take this opportunity to express my sincere gratitude to the organizers, whose efforts and passion for wine culture make this important event possible. Their hard work not only creates a framework for the competition, but also promotes intercultural exchange and networking among participants from different countries.

This event is much more than a competition; it is a celebration of diversity and knowledge in the field of wine. I firmly believe that the EUROPEA Wine Championship not only helps to promote young talents, but also raises awareness of the cultural importance of wine in Europe and our region.

Let's use this precious opportunity together to share our passion for wine. Cheers to an inspiring and enjoyable time!



**Philipp Achammer**  
Member of the Government  
of South Tyrol

# DEAR STUDENTS, DEAR PROFESSORS,

It is with great pleasure that, as Vice President of the Province of Bolzano, I address you today on the occasion of this important event. The Italian-language Provincial Vocational School, a center of excellence in fruit-growing, viticulture, and gardening, is proud to be among the co-organizers of this prestigious 16th European Wine Championship, a competition that celebrates passion and expertise in the world of wine.

The same passion and dedication that drive our students and teachers can also be found in the young talents competing in this 16th European Wine Championship. To all of them, I extend my warmest wishes for success and a heartfelt welcome to our beautiful province.

South Tyrol, a land of fine wines and centuries-old traditions, is the ideal setting for an event of this caliber. I am confident that this competition will be a unique opportunity to promote wine culture, showcase our territories, and foster new synergies among the participating countries.

I would like to express my sincere gratitude to everyone who made this event possible, particularly the Laimburg Vocational School, the Ora Agricultural College, and the Italian-language Vocational School for Fruit-Growing, Viticulture, and Gardening – from the organizers to the partners, from the sponsors to the volunteers. Your dedication and passion are a true inspiration to us all.

In closing, I wish all participants an unforgettable and rewarding experience.



## **Marco Galateo**

Provincial Vice president and head of Italian Culture and Education, trade and services, handicraft and industry

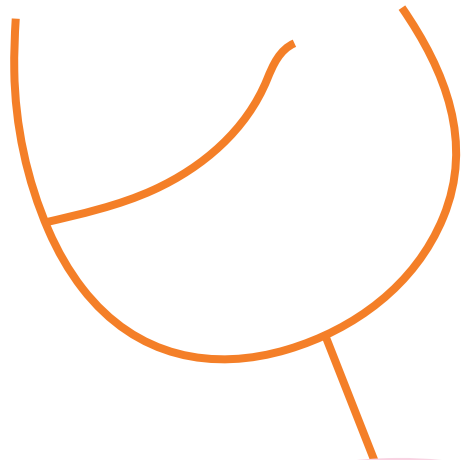


# DEAR PARTICIPANTS, GUESTS AND FRIENDS OF VITICULTURE,

It is with great pleasure that we welcome you to the 16th EUROPEA Wine Championship in South Tyrol 2025. This prestigious event brings together young talents from all over Europe to compete in viticulture, winemaking and wine tasting, while fostering a spirit of cooperation, knowledge sharing and passion for the world of wine.

As principals of the three host schools - Fachschule Laimburg, Oberschule für Landwirtschaft Auer and Scuola professionale provinciale per la frutticoltura e giardinaggio - we are extremely proud to be organising this competition in the heart of one of Europe's most renowned wine regions. This event is more than just a competition; it is a unique platform where young students can hone their skills, gain new perspectives and make international connections that will shape their professional futures.

Education and collaboration are at the heart of this championship. It is only through strong partnerships, commitment and teamwork that we can create opportunities for the next generation of wine professionals. The success of this event is a testament to the excellent collaboration



between our three schools and the support of the Autonomous Province of Bolzano/South Tyrol that share our vision of promoting young talent in viticulture and enology.

Our heartfelt thanks go to all the participants, teachers, experts and sponsors who have helped to make this event an unforgettable experience. May these days be filled with learning, friendship and inspiration.

We wish all teams the best of luck and look forward to celebrating your achievements together!



Foto: Fachschule Laimburg

**Paul Mair**  
Fachschule Laimburg



Foto: Scuola professionale per enologia

**Diana Palumbo**  
Scuola professionale provinciale  
per la frutticoltura e giardinaggio  
in lingua italiana



Foto: Fachoberschule für Landwirtschaft

**Christian Gallmetzer**  
Fachoberschule für  
Landwirtschaft

# “IT IS A GREAT PLEASURE!”

The fact that the 16th EUROPEA Wine Championship is taking place in our region is a great pleasure for us as the Alto Adige Wine Industry. After all, wine is part of our country's DNA, it has characterized our economy, our society, our traditions and culture for around 2000 years - and also our landscape, which consists not only of mountains, but also of vineyards.

These mountains contribute to making Alto Adige a special wine region. We can say with a clear conscience that no other wine region has produced such a wide variety of sites, microclimates, soils and, not least, grape varieties in such a small area, of which more than 20 are currently cultivated in significant areas.

It is therefore the diversity that characterizes our wine region, it is the contrasts that make it so interesting and exciting, even for aspiring experts like the participants of EUROPEA.

We therefore wish all participants not only every success, but also that they gain an insight into this small but diverse wine region. And we hope that the impressions that all participants will leave with in Alto Adige will be ones that they will enjoy reminiscing about over a glass of wine in the future - ideally, of course, over a glass of Alto Adige wine.



**Andreas Kofler**  
President of the Consorzio  
Alto Adige Wines

# PROFILE ALTO ADIGE | SÜDTIROL WINES

## WINEGROWING IN NUMBERS



**96 %**  
share of DOC wines  
in production



**86**  
UGA



**< 1 %**  
of the total Italian  
winegrowing area



**4.800**  
winegrowers



**5.850 ha**  
(14.456 acres)  
winegrowing area



**1 ha**  
(2.5 acres)  
average vineyard  
area per grower



**200 - 1.000**  
(600-3,300 ft.)  
altitude (a.s.l.)



**20**  
different  
grape varieties



**65% | 35 %**  
production  
white wine | red wine



**326**  
wineries



**40.000.000**  
bottles per year



**60.000**  
bottles of sparkling  
wine produced  
annually according to  
the classial method



# THE PROGRAM

TUESDAY 22.04.2025		WEDNESDAY 23.04.2025		THURSDAY 24.04.2025	
time	what	time	what	time	what
	travel to Laimburg South Tyrol	7.00	<b>breakfast</b>	7.00	
		8.00	Start transfer to Auer	8.00	for
		8.30	opening ceremony Aula Magna, Auer	8.30	writ
		10.00	<b>written test: WG</b>	9.15	
		11.00	<b>written test: WM</b>		co
		12.00	<b>lunch</b> , Auer	12.00	lun
		12.50	Start to Happacherhof	12.50	Start to
		13.30	<b>practical test</b> wine growing <i>5 different stations (parallel 4 stations)</i>	13.00	w co
			<b>practical test</b> wine making <i>5 different stations (parallel 4 stations)</i>	13.50	w co
		arrival until 18.00		14.40	w co
	registration		16.00	Sta	
19.00	<b>dinner</b>	18.00	Transfer to Laimburg	16.30	Group Group Group
19.45	teamleader: meeting  students: ice breaking	19.00	<b>dinner</b>	19.00	
		20.00	Tour "Felsenkeller"  information about viticulture in Italy  degustation	20.00	te  stu out

# 16<sup>th</sup> EUROPEA WINE CHAMPIONSHIP SOUTH TYROL 2025

THURSDAY 25.04.2025		FRIDAY 25.04.2025		SATURDAY 26.04.2025
what	time	what	time	what
breakfast	7.00	breakfast	7.00	breakfast
photoshooting	8.00	written test: special award		latest check-out and departure
written test: WT	9.00	practical test special award <i>25 students</i>		
team competition Laimburg	10.00	practical test special award <i>25 students</i>	10.00	
	9.00	sightseeing <i>only italian teams</i>		
lunch, Laimburg	12.00	lunch, Laimburg		
practical stations	12.50	Start excursion		
wine tasting competition <i>20 students</i>	13.30	Group A   cellar C Group B   cellar A Group C   cellar B		
wine tasting competition <i>20 students</i>				
wine tasting competition <i>20 students</i>	15.30	Group A   cellar B Group B   cellar C Group C   cellar A		
part excursion				
Group A   cellar A Group B   cellar B Group C   cellar C	18.30	Start to Auer		
	19.00	award ceremony		
dinner	20.00	farewell dinner		
Teamleader: meeting				
Students: work disco party	22.00	Transfer to Laimburg		





SCHOOLS

## THE HOSTS

**Fachschule Laimburg**  
Pfaffen

SOUTH TYROL

ITA  
5

ITA  
4

**Fachoberschule  
für Landwirtschaft**  
Auer

**Scuola professionale provinciale  
per la frutti-viticultura e giardinaggio  
in lingua italiana**  
Pfaffen

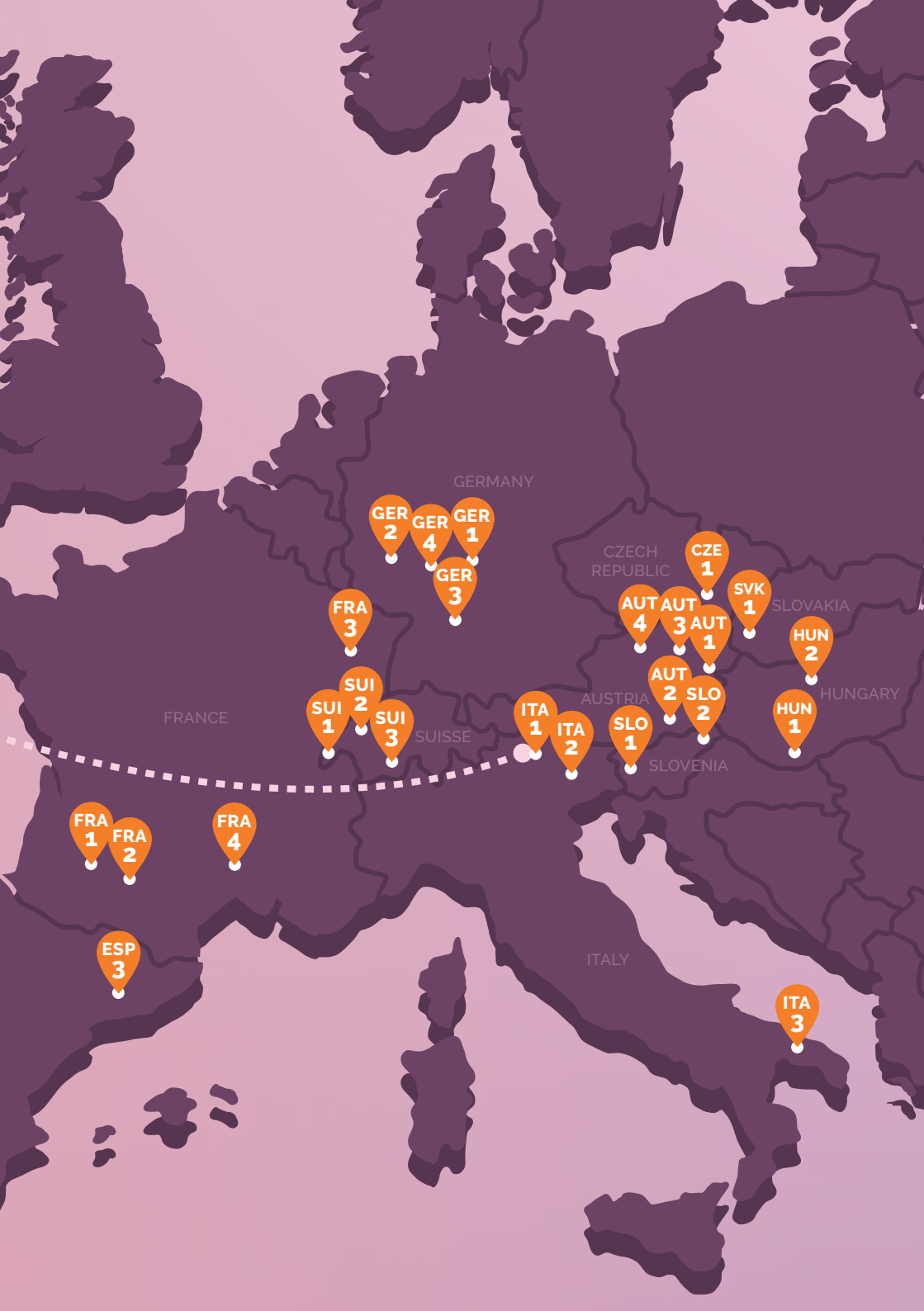
ESP  
2

ESP  
4

SPAIN

ESP  
1

TENERIFE



FRANCE

GERMANY

CZECH REPUBLIC

SLOVAKIA

HUNGARY

AUSTRIA

SUISSE

SLOVENIA

ITALY

FRA 1  
FRA 2

FRA 4

ESP 3

SUI 1  
SUI 2  
SUI 3

GER 2  
GER 4  
GER 1  
GER 3

ITA 1  
ITA 2

AUT 4  
AUT 3  
AUT 1  
AUT 2  
SLO 2

SVK 1

HUN 2  
HUN 1

ITA 3

CZE 1

SLO 1

# WEINBAUSCHULE EISENSTADT

Neusiedler Straße 6,  
7000 Eisenstadt, **AUSTRIA**

---



Our school, located in the heart of Burgenland's wine region, is based in Eisenstadt, nestled at the foot of the Leithagebirge mountain range and near Lake Neusiedl. This exceptional location, with its varied microclimates, makes it ideal for producing a wide range of wines, from light whites to full-bodied reds and unique sweet wines. Our students gain hands-on experience with this diverse wine production.

We offer a comprehensive education in viticulture and winemaking. In addition to these core subjects, our students also study fruit growing, horticulture, plant production, agricultural technology, and farm management. They also explore important aspects of marketing and business management in the agricultural sector.

A key feature of our program is the 15-month practical training phase, which takes place between the second and final years of study. During this time, students must find placements at wineries, farms, or laboratories, where they experience real-world agricultural and winemaking challenges. This immersive phase helps them gain valuable insight into the professional work environment and prepares them for a successful career in the industry.



## TEAMLEADER

Paul Lebmann



## PARTICIPANTS

Christoph Kroiss (le.) & Schmidt Leo (ri.)



# FACHSCHULE SILBERBERG

Silberberg 1,  
8430 Leibnitz, AUSTRIA



The Silberberg Technical School is a renowned agricultural technical school located in Southern Styria, Austria, specialized in viticulture with an own winery and fruit production and processing. The school offers a four-year educational program, with the third year dedicated entirely to practical training on an agricultural enterprise, providing students with valuable hands-on experience.

The instruction at Silberberg Technical School is characterized by a balanced combination of comprehensive theoretical education and practical training. Students receive practical lessons in small groups, with the close connection to the affiliated state wine estate and fruit cultivation operation ensuring an extremely practice-oriented approach. This enables students to directly apply modern agricultural expertise, sustainable cultivation methods, and techniques for processing agricultural products.

The teaching staff at Silberberg Technical School are recognized experts in their respective fields, which further emphasizes the high quality of education. The school's in-house shop regularly offers

award-winning products from their wine and fruit cultivation operations, demonstrating the exceptional practical training provided.

For students traveling from further away, an on-site boarding facility is available, ensuring comfortable accommodation during the training period. Beyond the classic technical school curriculum, the school also serves as a center for regional advanced and continuing education programs and offers various internship opportunities, highlighting its significance for agricultural education in the region.

The school places great emphasis on providing students with comprehensive knowledge about modern agricultural techniques, sustainable cultivation methods, and the processing of agricultural products. The unique combination of classroom learning and direct connection to agricultural operations makes Silberberg Technical School a distinctive educational institution in the field of wine and fruit production.



## TEAMLEADER

Karl Menhart



## PARTICIPANTS

Florian Temmel (le.), Valentin Skoff (ri.)

# HBLA & BA KLOSTERNEUBURG

Wiener Straße 74,  
3400 Klosterneuburg, **AUSTRIA**

---



The Federal Teaching and Research Institute for Viticulture and Pomology in Klosterneuburg is a educational and research institution in Austria. Established in 1860, it is renowned for being the oldest school of its kind in the world.

The institute offers comprehensive education and training in viticulture (wine growing) and pomology (fruit growing), combining general education with specialized technical knowledge. Students benefit from a curriculum that includes both theoretical and practical components, ensuring they are well-prepared for careers in the wine and fruit industries.

In addition to its educational programs, the HBLA u BA Klosterneuburg is also a leading research center. It conducts research in viticulture and pomology.

The institute collaborates with national and international institutions, enhancing its research capabilities and providing students with opportunities for global engagement through programs like Erasmus+.



**TEAMLEADER**  
Florian Faber



## PARTICIPANTS

Vinzenz Schmuckenschlager (le.), Moritz Gindl (ri.)

# SCHOOL OF VITICULTURE KREMS

Wienerstraße 101,  
3500 Krems, **AUSTRIA**



The Weinbauschule Krems, located in Lower Austria, is one of the oldest and most prestigious educational institutions in the field of viticulture and oenology in Austria. It contains full-time programs for aspiring winemakers and cellar masters, part-time courses for industry professionals in the wine sector and continuing education and certificate courses for specialists.

One of our strengths is our practical approach to education. We grow our own vineyards, work in our high quality wine cellar and have got a wine laboratory, where students can apply theoretical knowledge directly in practice.

In our Wine Management program in Krems we focus on equipping students with both the technical expertise of wine-making and the business acumen needed to succeed in the global wine market.

Another area of our education is fruit growing. Given the importance of fruit cultivation in the broader agricultural and wine industry, students gain a solid foundation, not only in viticulture, but also in the management of other fruit crops, which are often integrated into vineyard operations.



## TEAMLEADER

Elke Hammerschmidt-Groll



## PARTICIPANTS

Nico Ernst (le.), Leonhard Hagenbüchl (ri.)

# STŘEDNÍ VINAŘSKÁ ŠKOLA VALTICE, P.O.

Sobotní 116,

Valtice 691 42, CZECH REPUBLIC



Valtice - the capital city of wine, has long wine tradition. The Secondary School of viticulture has educated thousands of professionals forming the backbone of Moravian and Czech winemaking for many years.

The school is the only secondary school in the Czech Republic teaching viticulture and viniculture with a school-leaving examination. Since its foundation in 1873, the school has built high-quality facilities for theoretical and practical teaching. The extensive campus includes not only school buildings, but also school hostel with its own canteen and a gym for sports activities.

The school has its own large school farm, where the professional practical training of students takes place. This training is carried out on an area of 60 ha and includes the following important centres: School cellar Venerie provides processing of grapes from school vineyards and production of wine, using the latest methods and production procedures. The annual production is about 60,000 bottles of wine and students learn to process grapes in the

conditions of a medium-sized, modern equipped company. They also produce their own wine, so-called microsamples, which they present at the practical school-leaving exam. The presentation cellar "Pod Starou ředitelnou" is used for tasting and presenting school wine. The aim of this centre is to teach students to present products with a focus on direct sales, wine tourism and communication with customers.



## TEAMLEADER

Jitka Chromečková



## PARTICIPANTS

Elisabeth Gottfried (le.) & Pavlína Krajičková (ri.)

# LPA RISCLE

Voie Edgar Morin, **FRANCE**

---



The agricultural vocational school of Riscle is a small public structure located in the south west of France

Situation:

- 1h45 south of Bordeaux
- 1h45 west of Toulouse
- 1h30 from the Atlantic Ocean
- 1 hour north of the Pyrenees mountains

**The training courses offered:**

- viticulture and oenology
- management of natural environments and wildlife

School restaurant and boarding school are provided. Winery with 12 hectares of vines, cellar, marketing of several wine products.



## TEAMLEADER

Marion Gandou



## PARTICIPANTS

Anaelle Lantin (le.) & Lana Renaud (ri.)

# CFPPA DU GERS RISCLE

Voie Edgar Morin,

32400 Riscle, **FRANCE**

---



Our school offers continuing education and apprenticeships, in particular with the BTS in viticulture and oenology.

Students have the opportunity to complete their apprenticeships in beautiful estates in a natural and authentic landscape.



## TEAMLEADER

Carine Renaud



## PARTICIPANTS

Antoine Labatut (le.) & Paolo Cazzola (ri.)



# EPLEFPA LES SILLONS DE HAUTE-ALSACE

8 aux Remparts,  
68250 Rouffach, **FRANCE**



Les Sillons de Haute Alsace (LSHA Rouffach – Wintzenheim) is a public establishment located in Alsace (Eastern France) committed to Education in the fields of Agriculture, Landscaping, Environment Management, Horticulture & Market Gardening, Agri-Food Industry and Laboratory Quality Control, Viticulture and Oenology, Agronomy, Food Science, Viticulture, Environment, Trade and Sales.

Structured around 7 centers, including 2 highschoools, a vocational training center, a long-life Professional Training center and 3 exploitations operating in the fields of horticulture, viticulture and agriculture, we give our best to provide the best education experience to our 2000 students and trainees per year.

For more information about joining us or working with us: rouffach-wintzenheim.educagri.fr



## TEAMLEADER

Liza Munsch



## PARTICIPANTS

Luke Jallier (le.) & Marie Vandewoude (ri.)

# LYCÉE VITICOLE D'ORANGE

2094 route du Grès,  
84100 Orange, FRANCE



A high school on a human scale and a scientific campus serving the industry. 400 students learning in a pleasant setting from CAP training to professional bachelor.

## **Preparing for exciting and diversified trades: winemaker / viticulturist / head of culture**

- cellar master / oenologist
- sales technician, sales manager
- wine cellar or winegrower
- tourism and services
  
- Trainings in Wine Tourism and Organic Viticulture
- A European section (oenology, trade and viticulture teachings in English)

## **Open to the world**

- study tours to France, Europe, China, South Africa
- professional internships in Europe at baccalaureate level
- BTSA internship and vocational bachelor in the vineyards around the world
- Activities related to mobility and international cooperation
- A possibility of a tour de France with the "Compagnons du devoir"



## TEAMLEADER

Emilie Delbes



## PARTICIPANTS

Océanne Monrreal (le.) & Axel Verhoest (ri.)

# LWG VEITSHÖCHHEIM

An der Steige 15,  
97209 Veitshöchheim, **GERMANY**

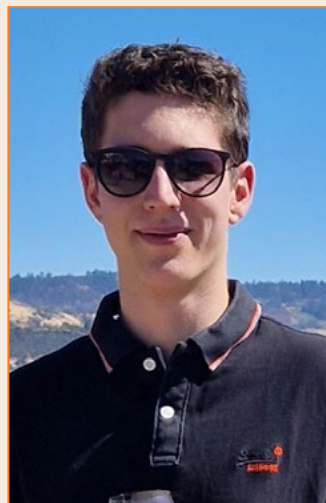
---



For more than a century, winemakers and wine technologists have been given the tools they need to produce top-quality wines here. Our deep roots allow us to keep up with the latest trends and methods and pass on the best of them. In the field of viticulture and oenology, we are also the only technical college in Bavaria where you can train to become a technician and prepare for the master craftsman's examination at the same time.



**TEAMLEADER**  
Christian Deppisch



## PARTICIPANTS

Florian Desoi (le.) & Matteo Longen (ri.)

# BBS AGRARWIRTSCHAFT BAD KREUZNACH

Rüdesheimer Str. 60-68,  
Bad Kreuznach, **GERMANY**

---



As a vocational school for agriculture, we are responsible for the following areas: agriculture, forestry, viticulture, fruit growing, horse management, horticulture and landscape conservation. At our three school locations, we currently educate around 800 students in the various training levels, making us the largest agricultural school in southwest Germany.



**TEAMLEADER**  
Ulrich Hamm



## PARTICIPANTS

Clara Breibach (le.) & Lukas Mindnich (ri.)

# LVWO WEINSBERG

Traubenplatz 5,

D 74189 Weinsberg, **GERMANY**



The LVWO Weinsberg (State Institute for Viticulture, Oenology and Fruit Technology Weinsberg) is a renowned center of excellence for viticulture/ oenology and fruit growing and processing in Germany, located in the Württemberg region. Established in 1868, it is the oldest wine school in Germany. It plays a pivotal role in advancing viticultural, oenological and horticultural practices and education.

The LVWO Weinsberg offers comprehensive education and training programs for future winemakers and oenologists, blending traditional practices with modern advancements. Its state-of-the-art facilities, including experimental vineyards and a teaching winery, provide hands-on learning opportunities.

One of its primary focus areas is research and development in viticulture, oenology and horticulture. It is known for breeding new grape varieties, with notable successes like the Dornfelder and Kerner. In recent years, only PIWI varieties

have been crossed and released. Very successful are at present Levitage and Sauvitage. LVWO Weinsberg as well is breeding new apple varieties with outstanding characteristics such as Mammut and Konrad III.

With its strong focus on education, research and sustainability, LVWO Weinsberg is a cornerstone of German Wine- and Horticulture-Industry, inspiring professionals and enthusiasts worldwide.



## TEAMLEADER

Oliver Schmidt



## PARTICIPANTS

Mathias Goering (le.) & Aaron Koebelin (ri.)

# BBS AGRARWIRTSCHAFT OPPENHEIM

Wormser Str. 111,  
D-55276 Oppenheim, **GERMANY**

---



A viticultural school of the Grand Duchy of Hesse was founded in Oppenheim in 1895. This developed into a teaching and research institute and ultimately into today's "Dienstleistungszentrum Ländlicher Raum Rheinhessen-Nahe-Hunsrück", an institution of the largest wine-growing federal state of Rhineland-Palatinate. There is a vocational school and, in co-operation with Bad Kreuznach, a technical college.



## TEAMLEADER

Dietrich Marbé-Sans



## PARTICIPANTS

Philipp Keth (le.) & Anna Luise Buscher (ri.)

# DÉLI ASZC TELEKI ZS. AGRICULT. TECHNICUM VILLÁNY

2 Mathiász J. u.,  
Villány 7773, HUNGARY

---



Our school, the Teleki Agricultural Technicum of Villány, is situated in Hungary's southernmost wine region. The school has been providing vocational education in the fields of agriculture and food industry since its foundation in 1946 at an internationally recognized level. High level of staff and material facilities are provided for the trades taught.

The school has its own wine cellar, vineyards and school garden, where students can get acquainted with and master their chosen trade.

Our school hosts the Oenology Academy of Villány, where the pre-qualification of origin takes places, together with the adult trainings provided outside the school system (e.g. Certified Wine Judge Training).



## TEAMLEADER

Imre Muth



## PARTICIPANTS

Attila Domokos (le.) & Áron Pósch (ri.)

# KÖZÉP-MAGYARORSZÁGI ASZC SOÓS ISTVÁN BORÁSZATI TECHNIKUM ÉS SZAKKÉPZŐ ISKOLA

2 Mathiász J. u.,

Villány 7773, HUNGARY



Soós István Wine and Viticulture School, located in Budapest, Hungary, is a prestigious educational institution dedicated to nurturing the next generation of professionals in the wine industry. With a history dating back to its establishment, the school is renowned for its commitment to preserving Hungary's rich winemaking traditions while integrating modern techniques and innovations.

The school offers comprehensive programs in viticulture, enology, and wine business, providing students with both theoretical knowledge and hands-on experience. Its state-of-the-art facilities, including a fully equipped teaching winery and experimental vineyards, create an ideal environment for practical learning.

Soós István Wine School places a strong emphasis on sustainability and environmental responsibility in wine production. Students are encouraged to engage in projects focused on organic farming practices, biodiversity, and green technologies.

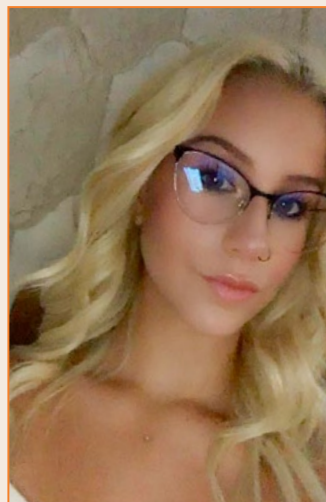
Over the years, the school has earned national and international recognition for its exceptional training quality, with graduates often pursuing successful careers in winemaking, wine tourism, and related fields. Additionally, the institution fosters a vibrant community by organizing wine-tasting events, cultural programs, and international exchanges to broaden students' perspectives.

The school's dedication to blending tradition with innovation ensures that it remains a key player in shaping the future of Hungary's wine industry and equipping students with the skills to excel globally.



## TEAMLEADER

Zita Török



## PARTICIPANTS

Levente Kökény (le.) & Kloé Maximilla Kovács (ri.)

# ISTITUTO AGRARIO SAN MICHELE ALL'ADIGE

Via E. Mach 1,  
38098 San Michele all'Adige (TN), ITALY

---



The Edmund Mach Foundation promotes and carries out education and training, scientific research, and experimental activities as well as providing technical assistance and extensions services to companies in the agri-food and environmental areas.

The Edmund Mach Foundation pursues the objectives and activities of the Istituto Agrario, founded in 1874 by the Tyrolean Diet. It is located on the left bank of the Adige river, in a hilly area, in a campus that covers 14 hectares in the municipality San Michele all'Adige, province of Trento.



## TEAMLEADER

Luca Russo



## PARTICIPANTS

Chiara Beber (le.) & Cristiano Bedin (ri.)

# G.B. CERLETTI, CONEGLIANO

VIA XXVIII Aprile 20,

31015 Conegliano (TV), ITALY



The agricultural and wine sector of the Conegliano (Treviso) area plays a role of primary importance not only at a regional level but also at a national and international level.

The history of the Institute has its roots in the fruitful collaboration between the school and the territory that has allowed students to have greater educational opportunities and a sure orientation in the world of work. Also for this reason, and for the presence of the boarding school, the Institute attracts students from all over Italy and abroad. For this reason, the training activity has been differentiated with new professional figures, agri-environmental agricultural expert, agri-territorial agricultural expert, agri-environmental operator, which have allowed the connection between school and territory to be made even closer.

For years, the School has also worked to meet the growing demand of our young people to acquire training also in the environmental sciences sector. The internship activities in companies, applied research, conferences, exhibitions, participation in fairs, experiments and dissemination activities, relationships with public bodies and universities, are just some of the strengths that make our school a reality completely integrated into the socio-productive fabric.

But the most important indicator is certainly the ease with which our students find a job.



## TEAMLEADER

Lorenzo Iob



## PARTICIPANTS

Gaia Corsello (le.) & Francesco Gelisi (ri.)

# IISS BASILE CARAMIA GIGANTE LOCOROTONDO

Via Cisternino 284,  
70010 Locorotondo, ITALY



The IISS Basile Caramia-Gigante in Locorotondo manages the process of training several experts in various fields: enotechnicians, technicians who specialise in environmental management and improvement of the territory, technicians who deal with the production and processing of food and agricultural products, and lastly technicians who work with food and wine for hospitality.

The institution is structured with headquarters based in Locorotondo, and an associates branch in Alberobello. Both locations are equipped with agricultural enterprises, which are managed using low environmental impact techniques where 4.0 precision techniques are experimented with.

These agricultural enterprises serve as the production sites for raw materials (wine, oil, vegetables, eggs, flour, meat, etc.), which are transformed and enhanced in our school's innovative cooking laboratories by students enrolled in the hospitality programme, focusing on short supply chains, environmental sustainability, and circular economy.

The integration of the two programmes allows the enhancement of local resources and gastronomic culture, contributing to the promotion of the territory and sustainable tourism, which is one of the crucial sectors of the economy in the Puglia region.

IISS Basile Caramia-Gigante is part of a campus that includes the Research, Training, and Experimentation Center in Agriculture "CRSFA Basile Caramia" and the ITS Academy AgriPuglia Foundation, of which our school is, respectively, founding member and reference school; these three entities work together towards the goal of creating an "Agricultural Training Hub." The synergy between the three organisations enriches the educational path of the students and also contributes to the training of skilled professionals, ready to engage themselves in a constantly evolving sector that controls the regional and national economy.



## TEAMLEADER

Ignazio Zara



## PARTICIPANTS

Cristian Sanarica (le.) & Simone Cosimo Pezzolla (ri.)

# FACHOBERSCHULE FÜR LANDWIRTSCHAFT AUER

HOST

Schlossweg 10,  
39040 Auer, ITALY



The school is located in Auer (South Tyrol). Part of its five-year course of study, the technical college for agriculture offers a suitable educational framework, especially for young people who are interested and enjoy the agricultural and natural sciences.

All important branches of South Tyrolean agriculture (fruit and wine growing, mountain farming, food processing), as well as the associated scientific and technical basic subjects, are given equal consideration. Our educational offerings are attractive to students from all over the country. The Happacherhof is available to the technical college for agriculture to carry out exercises in the various subjects. For this purpose, the agricultural business is run and managed autonomously by the school. It covers around 15 hectares of cultivated area, of which 9 hectares are pome fruit, 5 hectares are viticulture and smaller plots of berry fruit, stone fruit, horticulture and tree nursery. These areas are supplemented by small leased plots of land.

Both integrated cultivation and cultivation according to Bioland guidelines are practiced on the training farm. The Happacherhof also has a winery and a stable for cattle, horses and various small animals



**TEAMLEADER**  
Hannes Christoph



## PARTICIPANTS

Maximilian Monsorno (le.) & Ida Schweigkofler (ri.)

# FACHSCHULE LAIMBURG

Laimburg 22  
39051 Pfatten, ITALY



The Laimburg school for fruit and vine cultivation in German language is situated in the autonomous province of Bozen, in the north part of Italy. It first opened its doors in the autumn of 1962.

Since 1970, the school has been able to offer training in horticulture for young gardeners. Today, there is also a range of further education, refresher and specialisation courses on offer. Now as ever, there is a strong emphasis on practical learning and experience.

The fruit and vine cultivation department offers a three-year course conducted in German, which carries a legally recognised final certificate which permits transfer to other schools.

The horticulture course lasts two years and is followed by work experience in a recognised horticultural business. The two-year course is supplemented with short "block" courses and culminates in the Laimburg final examinations. As an alternative, students may choose to

follow the three-year dual course, with the horticultural element covered in a specialisation module.

Practical "hands-on" training makes up an important part of the courses. This takes place in our orchards and vineyards, in the winery and in the Laimburg Research Centre workshops.

Since 2007 there is a 4th school year for specialisation in fruit and vine cultivation and in horticulture. Since autumn 2014 it is possible to gain the general qualification for university entrance.

Since autumn 2017 the school offers a four-year course in food technology.



## TEAMLEADER

Verena Pedrotti



## PARTICIPANTS

Alex Michaeler (le.) & Jakob Mumelter (ri.)

# ITALIAN LANGUAGE VOCATIONAL SCHOOL FOR HORTICULTURE/VITICULTURE AND GARDENING

Laimburg 19/4  
39051 Vadena, ITALY



The Provincial Vocational School for horticulture/viticulture and gardening has been active since 1978 and is a point of reference in the province of Bolzano for the education of professionals in the agri-environmental and gardening sectors. It is unique in its kind of education offered in Italian. The school transferred to its modern functional site in Laimburg in 2020, where it is immersed in orchards and grape vines.

The school is surrounded with greenery and is fitted with functional and comfortable rooms, laboratories for analysis and for food processing of both plants and animal products.

A three-year course allows the students, also through taking advantage of targeted internships as well as three weeks abroad, to come into contact with the

world of work at leading companies in the sector. The exam at the end of the three-year course leads to a qualification as an agri-environmental worker.

A fourth year, full of professionalising courses leads to a diploma as a Green Technician.

There is also the possibility of accessing the year long course for preparation for the school leaving exam (CAPES) that allows students to reach professional maturity. Passing this exam qualifies for entry to university courses.

The school also offers courses for adults with work training programmes.



# STREDNA ODBORNA SKOLA VINARSKO-OVOCINARSKA MODRA

Kostolná 3,  
900 01 Modra, SLOVAKIA

---



The school is located in the Little Carpathian wine region and provides education in 4 study fields completed with a high school diploma. These fields are: sommelier, agrotourism, entrepreneurship and winemaking operation.



**TEAMLEADER**  
Martin Hanúsek



## PARTICIPANTS

Daniela Vinkláríková (le.) & René Budinský (ri.)

# ŠOLSKI CENTER NOVA GORICA, BIOTEHNIŠKA ŠOLA ŠEMPETER

Ulica padlih borcev 26,  
5 290 Šempeter pri Gorici, SLOVENIA

---



Our school is called Biotechnical School. It is part of the Technical School Centre Nova Gorica. It is a student-friendly school in a pleasant environment, where students have a great chance to acquire good knowledge as well as expertise.

This course is normally chosen by students with a feeling to grow fruit trees, vines, arable crops and to raise animals. Enrolled can be anybody who has successfully finished elementary school or vocational school. Apart from that, students have to be medically fit.

## **A technician of agricultural entrepreneurship learns:**

- how to prepare fertile soil,
- how to produce crops,
- how to propagate fruit plants and grapevine plants and how to master all the agrotechnical work in the orchard and vineyard;
- how to raise different types of animals (cattle, pigs, poultry, sheep); students also acquire the basic knowledge of bee keeping.



## TEAMLEADER

Aleš Makuc



## PARTICIPANTS

Luka Simčič (le.) & Andrej Brataševac (ri.)

# BIOTEHNIŠKA ŠOLA MARIBOR

Vrbanska cesta 30,  
SI-2000 Maribor, **SLOVENIA**



Biotehniška šola Maribor is located on the outskirts of the city centre, under the hill Kalvarija. Agricultural school in Maribor was founded in 1872 as Fruit and wine growing school and since its establishment it has been located in same place. One of its goals was education of young people in all agricultural branches, particularly in fruit growing, viticulture, wine trade and fruit processing. Today Biotehniška šola Maribor is attended by more than 500 students in five programmes: agricultural technician, environmental technician, veterinary technician, florist and agricultural mechanic.

Practical education is organised on well-equipped school estate. The school has 10 ha of vineyards, wine cellar, 5 ha of orchards, equipment for fruit processing (spirit, juice, vinegar) greenhouse, park, stable with horses, goats and sheep and workrooms. Students and teachers are involved in European projects to gain experience abroad. A part of educational process is adult education.



Foto: Ciril Ambroz



**TEAMLEADER**  
Andrej Podjavoršek



## PARTICIPANTS

Paolo Geremia Mazzoleni (le.) & Nik Železinger (ri.)

# ESCUELA DE CAPACITACIÓN AGRARIA DE TACORONTE TENERIFE

C/Guayonje 68,  
38358 Tacoronte Tenerife, **SPAIN**

---



The Tacoronte Agricultural Training School is an agricultural training school of approximately fifteen hectares that provides vocational training in Landscaping, Gardening, Forestry, Livestock Farming and Viticulture. With approximately one hundred and forty students, it is located in Tenerife (Canary Islands).



 Gobierno de Canarias  
**Escuela de Capacitación Agraria de Tacoronte**



## TEAMLEADER

José Pedro Benasco Rodríguez



## PARTICIPANTS

Francesco Ramos Micucci (le.) & Mario Acaymo Triana Higuera (ri.)

# CIFP A GRANXA

Estrada N120, Km 646. Areas,  
CP:36860 Ponteareas. Pontevedra, **SPAIN**

---



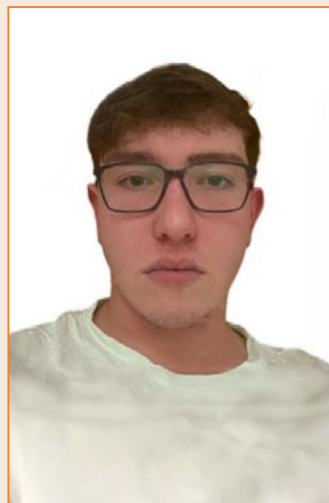
The Integrated Vocational Training Center A Granxa (CIFP A Granxa) is a public educational institution under the Ministry of Culture, Education, and University Planning of the Xunta de Galicia.

CIFPs are centers specialized in vocational training and integrate the various training modalities of a professional family. CIFP A Granxa is the reference center for agricultural and agri-food training in Galicia.

CIFP A Granxa has the necessary territorial size (covering an area of 150,000 m<sup>2</sup>) and is equipped with all the necessary agri-food infrastructure and equipment to provide high-quality training.



**TEAMLEADER**  
Minia Laiño Gallegos



## PARTICIPANTS

María Orge Iglesias (le.) & José Andrés Pereiras Rivas (ri.)

# ESCOLA AGRÀRIA DE VITICULTURA I ENOLOGIA MERCÈ ROSSELL I DOMÈNECH

Barri d'Espiells s/n,  
08770 Sant Sadurní d'Anoia, **SPAIN**

---



Our school carries out training in the agro-food sector, more specifically in the wine and olive oil production sector. We have a farm with 11 hectares of agricultural land, including 5 hectares dedicated to vineyards with over 15 grape varieties and a varietal collection. Additionally, it includes a collection of vine clones for varietal improvement (managed by INCA-VI). The school also features 1 hectare of olive cultivation with a variety collection, a small plantation of hops, and barley, both certified as organic by the competent authority (Catalan Council of Organic Agricultural Production). Moreover, it has agricultural machinery and a storage facility.

The school includes a winery equipped with all necessary machinery for grape processing, from harvest reception, pneumatic press, refrigerated tanks for independent vinifications, self-emptying tanks for red wine production, digital temperature control systems, wine stabilization equipment, a semi-automatic

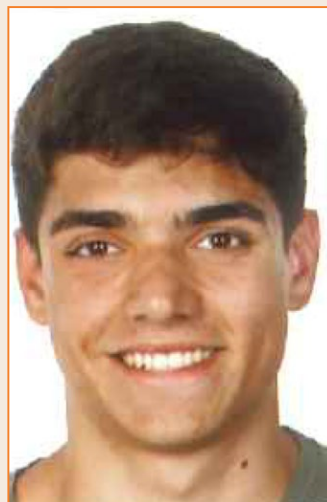
bottling line for still wines, a cava expedition line, and facilities for producing other beverages such as beer and fortified wines. It also features oak and chestnut barrels and a concrete vessel for product aging in a refrigerated cellar, along with two laboratories (one for teaching and another for oenological analyses).

Additionally, it has a tasting room with individualized booths, classrooms for various courses, and an auditorium (capacity of 100 people) for educational activities. The school also has specialized machinery for olive oil production and a micro-plant for the creation of beer, mistelle, vinegar, and more.



## TEAMLEADER

Verónica Martínez  
Campderà



## PARTICIPANTS

Elisenda Mitjans Nin (le.) & Joan Carles Molero Ceballos (ri.)

# I.E.S. LA LABORAL

AV. La Rioja N°6,  
26140 Lardero (La Rioja-Spain), **SPAIN**

---



"The educational center, with 50 years of history, is a secondary school that also offers vocational training at both intermediate and advanced levels. Since its inception, it has upheld a strong social commitment, standing out for its openness to students from all geographic and socioeconomic backgrounds. This diversity has enriched its classrooms, welcoming students from across the country and, more recently, from various nationalities, contributing to a valuable cultural and educational variety.

Currently, the center serves over 1,500 students from the autonomous community of La Rioja and other regions. Its approach combines values of integration and social coexistence with a solid intellectual development. Over its history, more than 15,000 students have been part of this community, playing a key role in the current prestige of its educational offerings.

The institute is innovative, both in human and material resources, and offers specialized programs such as Viticulture and Enology. In this field, students have access to an on-site winery and vineyard, where they carry out practical activities that replicate the operations of a professional winery. Additionally, the center promotes high-quality education that not only meets academic demands but also addresses social challenges, preparing committed and capable citizens for the future.



## TEAMLEADER

Izaskun Fernández Nüñez



## PARTICIPANTS

Noelia Pardo Etayo (le.) & Mario Martínez Marañón (ri.)

# CHANGINS - ÉCOLE SUPÉRIEURE DE TECHNICIEN VITI-VINICOLE

Route de Duillier 52,  
1260 Nyon, **SWITZERLAND**

---



CHANGINS is located in Nyon, on the Geneva Lake in the western part of Switzerland, in the middle of one of the biggest viticultural area of the country: La Côte (round 2000 ha vineyards). Founded in 1948, our school is fully dedicated to enology, viticulture and fruit growing. Four education levels are currently available: (1) the Bachelor degree in oenology and viticulture, which is unique in Switzerland. This level is the highest, corresponding to EQF level 5-6. The Bachelor degree is done within the framework of the University of Applied Sciences Western Switzerland. (2) The professional intermediate level "Ecole Supérieure de technicien/ne vitivinicole", leading to the highly valued Swiss federal Diploma "Vine and Wine Technician". (3) The "Wine School" (Ecole du Vin), open to everybody interested in learning more about vine and wine. (4) The Master degree: Master of life sciences, orientation Viticulture and Oenology (course hold in English).

Also a training course for professional sommeliers is run (Brevet federal de sommelier / Swiss federal Brevet for Sommeliers).

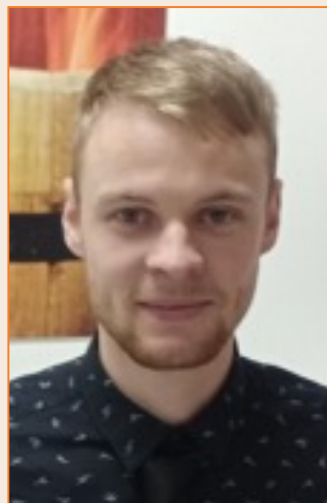
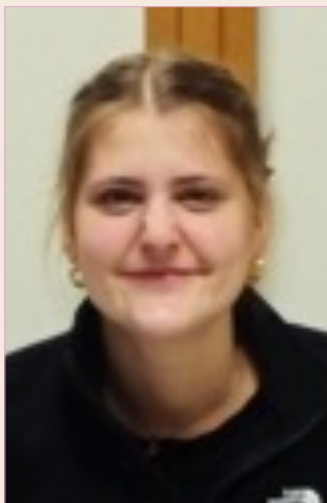
The teaching facilities on the campus are excellent, with very well equipped laboratories and a didactical cellar and vineyard.

Every year, about 200 to 300 students frequent the different courses. Especially for the Bachelor and Master degrees, many students come from abroad, attracted by the very high education level. For the Vine and Wine Technician, students come from all over Switzerland.

In addition to the educational task, several professors lead interesting research projects together with other research institutions in Switzerland and abroad.



**TEAMLEADER**  
Christian Guyot



## PARTICIPANTS

Emilie Fauquex (le.) & Célien Laurenti (ri.)

# AGRILOGIE MARCELIN

Av. de Marcelin 29,  
1110 Morges, **SWITZERLAND**

---



Morges is located near Lake Geneva, between Geneva and Lausanne. The wine region of Morges, known as La Côte, is one of the six areas in the canton of Vaud. The Swiss vineyard spans approximately 15,000 hectares, with Vaud being the second largest wine-producing area in Switzerland, covering 3,800 hectares. The Vaudois vineyards are divided into six regions, each with distinct topography and climate: Bonvillars AOC, Chablais AOC, Côte de l'Orbe AOC, Lavaux AOC, La Côte AOC, and Vully AOC. La Côte, covering 2,019 hectares, represents 53% of Vaud's total wine production. This region stretches from Nyon to Lausanne, protected by the Jura mountains and benefiting from Lake Geneva's thermal regulation. The traditional Chasselas variety covers 63% of the area, followed by Pinot Noir (14%), Gamay (12%), and other grape varieties (11%). The wines' structure varies with soil characteristics: gravelly soils near

the lake produce delicate wines, while heavier soils in the Jura foothills yield fuller-bodied wines. The annual rainfall is about 1,000mm, with a Huglin index of 1,600. Notable appellations include Féchy and Mont-sur-Rolle. Adjacent to La Côte is the Lavaux area, a UNESCO World Heritage site, with famous appellations like Dézaley and Calamin.



## TEAMLEADER

Lionel Widmer



## PARTICIPANTS

Maxime Coeytaux (le.) & Arthur Liaudat (ri.)

# ECOLE D'AGRICULTURE DU VALAIS

Av. Maurice Troillet 260,

**SWITZERLAND**

---



Since 1923, the Valais Agricultural School - Châteauneuf has been training generations of professionals in the fields of agriculture and landscaping. Located in the heart of the Swiss Alps, the school offers dual education in six professions : agriculture, orchard farming, vegetable farming, wine growing, wine making and landscaping.



## TEAMLEADER

Coraline Praz



## PARTICIPANTS

David Granges (le.) & Dorsaz Benoit (ri.)

# CHEERS

FOR BEING PART OF IT

Scuola professionale provinciale per  
la frutti-viticultura e giardinaggio  
in lingua italiana, PFATTEN



Fachoberschule für Landwirtschaft, AUER

Fachschule Laimburg, PFATTEN



EUR  PEA  
INTERNAZIONALE  
SEZIONE ITALIANA

FACHSCHULE  
**LAIMBURG**



 FACHOBERSCHULE  
FÜR LANDWIRTSCHAFT



Scuola Professionale Provinciale  
per la fruttivitecatura  
e giardinaggio in lingua italiana