

Kick-off Meeting Agenda for Partners

October, 20th – 21st 2020, ONLINE

October, 20th 2020

In the first day project and partners will be presented in general; also, a lecture on wine typicality will be given by Guillaume Antalick. In this part, the wider public will be invited (students, farmers, advisors, media...). The two WPs will be later on presented, and here just partners will be present.

9.30 – 10.00: The project's presentation: aims and activities (Lorena Butinar, University of Nova Gorica (UNG), 25 min)

10.00 – 10.45: Introductory lecture on wine typicality, given by Guillaume Antalick (UNG) (30 min + 10 min for discussion)

Abstract

The concept of typicality has been used world-wide for decades to add value to agricultural products and improve the international reputation and touristic attractiveness of many rural areas. It is closely related to the French concept of "terroir", extensively used nowadays by the wine and gastronomic sector. In Western Europe the development of high-quality agricultural products with a strong regional identity (regionality), based on the typicality concept, has contributed to sustainable rural development. The production of such high-quality agricultural products is also generally supported by important research activities aiming to improve product quality and promotion. On the other hand, European regions such as Balkan and Scandinavia, particularly when it comes to wine and cider, still haven't adopted this concept for their development due to historical and political reasons. This seminar will aim to give an overview of how sciences can help to develop the concept of typicality and regionality taking wine as example.

11.00 – 12.30: PP's presentations and their role in the project (10 minutes/ partner)

University of Nova Gorica (UNG) – Melita Sternad Lemut
Municipality of Ajdovščina – Erika Zuodar
Polytechnic in Požega – Berislav Andrić
Public Institution Local Development Agency Požega – Dalibor Vranić
Tikves Winery Export-Import AD Kavadarci – Nikola Kuzmanovski
Norwegian Institute of Bioeconomy Research (NIBIO) – Ingunn Ovsthus
Nofima AS – Margrethe Hersleth (Mats..)
Hardanger Council – Jostein Eitrheim (Trude Rinaldo)
Hardanger Cider Association – Asbjorn Borsheim (Kjetil)

13.00 – 14.00: WP Management:

Election of management and steering committees. Discussion about committees' roles and activities. (Lorena Butinar (UNG), 15 min)

Overview of project implementation handbook, reporting process and eligibility rules (presented by Aljaž Renar (UNG), 30 min + 15 min for questions)

14.15 – 15.15: WP Communication: visibility & communication guidelines; presentation of communication plan draft (Erika Zuodar, Municipality Ajdovščina; 35 min + 10 min for questions)

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October, 21st 2020

The second day will be devoted to the presentation of implementation WPs and the formation of working groups (in order to meet project outputs). Only partners will be invited to be present on the second day.

9.30 – 10.45 (1h 15 min): WP3: Research capacity building and knowledge creation. Responsible: UNG (Guillame Antalick)

Output 3.1 - Balkan sensory evaluation network established, responsible: UNG, NIBIO, NOFIMA, Polytechnic in Požega

Output 3.2 - Hardanger Cider R&D support center set up; responsible: NIBIO, UNG, NOFIMA

Output 3.3 - Pilot model study on climate-soil interaction in Macedonia conducted; responsible: Tikveš Winery

Output 3.4 - Pilot model study on fermented beverages (cider, wine) typicality developed and transferred; responsible: UNG, NIBIO, NOFIMA, Polytechnic Požega, Association of Hardanger cider producers

Output 3.5 - Capacities for transfer of knowledge in the field of local fermented products improved; responsible: Polytechnic Požega, NIBIO, NOFIMA, Polytechnic Požega

11.00 – 11.45: WP4: Knowledge capacity building and professional training. Responsible: Polytechnic in Požega (Josip Mesić)/ UNG (Branka Mozetič Vodopivec)

Output 4.1 - Capacities for transfer of knowledge in the field of local fermented products improved; responsible: Polytechnic Požega, UNG, NIBIO, NOFIMA, Municipality of Ajdovščina

Output 4.2 - Knowledge transferred to target groups; responsible: Polytechnic in Požega; UNG, NIBIO, NOFIMA, Municipality of Ajdovščina, Public institution Local Development Agency Požega (LO- RA), Tikveš Winery

12.00 – 12.45: WP5: Adoption of terroir model and exchange of good practices. Responsible: Hardanger Council (Trude Rinaldo, J.) / UNG (Lorena Butinar)

Output 5.1 – Exchange of good practices; responsible: Hardanger Council; Hardanger Cider Association, LO-RA, Polytechnic in Požega, UNG, NIBIO, Municipality of Ajdovščina

Output 5.2 – Terroir concept adoption model proposed; responsible: Hardanger Council, Municipality of Ajdovščina, LO-RA, UNG, Polytechnic in Požega, NIBIO, Hardanger Cider Association

The kick-off meeting will be held in English. Partners should check connection for Miteam platform before Tuesday, 20th October 2020. After you get Miteam invitation link on your e-mail please check if you can successfully enter into the system. This should be **verified till Monday, 19th October, till 12.00.**

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Partner's contacts:

Partner	Project manager	Financial officer	Communication officer	Other members (researchers, ...)
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