

AlmaTourism N. 2, 2010 : Report of the International Summer School: "The Mediterranean. Archaeology and wine culture. Production, exchange, boats and maritime traffic from the past to present day".

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**Report of the International Summer School:
"The Mediterranean. Archaeology and wine
culture. Production, exchange, boats and
maritime traffic from the past to present
day".**

Cattolica (Rimini) 12th - 17th May 2010.

**School Director: Prof. Maria Lucia De Nicolò, Facoltà
di Conservazione dei Beni Culturali, Alma Mater
Studiorum University of Bologna (Ravenna).**

Ravara Montebelli, C. *
Museo della Marineria di Pesaro W. Patrignani, Pesaro (Italy)

The 2010 edition of the International Summer School "Mediterraneo" is based on the "Wine Culture". The school was itinerant and moved between Cattolica, Gabicce, Gradara, San Giovanni in Marignano, Gemmano and San Clemente. Lessons are given by professors and experts coming from various Italian and foreign universities and cultural centres: they were 40 professors and experts and they are given various information on the multitude of aspects of "Wine Culture" with multidisciplinary contributions useful to know and understand the evolution of wine growing and its production up to today's experimentations, there will also be archaeological experiences, the dynamics of trade, legal aspects etc. Guided visits are envisaged to themed exhibitions, archaeological places, biodynamic experimental vineyards and wine companies which will enrich the didactic offer. The common thread is expressed in the subtitle, "Wine Culture", but besides proposing a series of lectures aimed at the ancient vineyards, local specialisations and wine routes, transportation will also be dealt with, alongside the various ships used throughout the different historical periods, commercial and cultural exchanges needed to pinpoint the original traits of the territory.

The school was open by a professor unscheduled, Klaus Kempf, Director of the Bayerische Staatsbibliothek Munich, and continued with the lessons of Giovanni Ciarrocchi (Archeoclub di Cupra Marittima), The wine production in the area of Cupra Marittima district at the roman age. Machinery, tools and shipping, Giuseppe Lepore (Università di Bologna), Rituals and myths of wine in the Mediterranean, at last of the session Luigi Fozzati (Università di Venezia), Cargo ships. The contribution of underwater archaeology: archaeology of water, archaeology of wine.

On 13th May, the lessons are given in the Multipurpose Multimedia Museum of the Riserva Orientata of Inferno, Gemmano, where the first professor Andrea Ciacci (Università di Siena), gave a talk about the "Vinum Project", that has brought to light and interpreted under a

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historical and through advanced technology, the lasting phenomenon of the woodland vine on the surrounding vegetation in the archaeological sites of Etruria (Archaeology of the vine and wine in Tuscany and Lazio. Marco Marchesini (Soprintendenza Archeologica di Bologna) continued on the botanic approach, talking about The History of the vine through archaeobotany findings, while Kristina Mihovilic (Museo Archeologico di Pola) deal with problem the People from Istria and their adriatic trade before Epulon, even the name of the Istrian ruler, rex or regulus, represent a character trait.

Patrizia Fortini (Soprintendenza Archeologica di Roma) Patrizia Fortini posed again The wine trade in Cupra Marittima in roman times, examining the wine production of villae rusticae, about 50 in the territory and the typology of amphorae, for the local wine Palmensis. And than Asja Zec (Museo della Marineria Washington Patrignani di Pesaro), explained the Wine traffic in Dalmatia in the pre-roman age, while Antonio Gottarelli (Università di Bologna) displayed the museum "container", in which the lessons are taking. The new museum, inaugurated on 10 May 2009, is a thematic museum which deals with the archiving and virtual exhibition of cultural content. The multimedia function in networking, which was conducted by an elaborate projective and calculus system and is connected by LAN and geographical wireless connection, makes this structure adaptable and versatile. The conception and project stems from a research agreement between the town council of Gemmano and the T.E.M.P.L.A. (Multimedia Technologies for Archaeology) Research Centre of the Archaeology Department of the University of Studies, Bologna and the project includes the experimentation of remote control and management of the room.

Massimo Capulli (Archeologo navale e subacqueo) unscheduled, improved the some subjects about the cargo ships, showed before from Luigi Fozzati, while Alessandra Toniolo (Soprintendenza Archeologica di Padova) explained the Commercial transactions in ancient times, means, costs, methods and goods, with the research on amphorae stamps or scratches.

Cristina Ravara Montebelli (Archeologa) gave a talk about The wine in the myth. The scene of Lycurgus and Ambrosia in roman paintings and mosaics, reporting the change of that iconography in the roman times and Guadalupe Lopez (Consejo Superior de Investigaciones Cientificas de España) on the same way, displayed Vines, grapes and wine in roman mosaics: between myth and reality. At the end of the session, Mileva Vujosevic (Museo della Marineria di Kotor) and Miladen Zagarcenin (Museo civico di Antipari) gave a talk about the production and commerce of wine in the Adriatic see.

On 14th May, the lessons are given in Teatro Massari, of San Giovanni in Marignano, where opened the session Alessandro Bortone (Associazione Magna Grecia Mare), with a lesson about Wine trade from the port of Gallipoli in the 19th century, and then Ana Kaznacics (Museo marittimo di Dubrovnik), explained the Wine trade in Dubrovnik, or Ragusa because from the origins of the city on, the Ragusians were renowned as excellent seamen and skilled overseas traders, in addition viticulture and wine had an important role in the economy of medieval Ragusa.

Bruno Andreoli (Bruno Andreoli, Università degli studi di Bologna) improved the figure of the hosts and the multicolored world of inns and taverns; Franca Sinatti d'Amico (Università di Bologna), introduced the subject of Legislative protection of the wine. Since the ancient origin of vine is well-known, the spontaneous plant that over time, led to a proper cultivation of the vine and to the elaboration of the product. The vine I a present throughout the territory of the Mediterranean riviera, but its protection only became complex when wine was given not only an economic value, but a healthy one, too.

Gabriele Archetti (Università Cattolica di Milano), return back in the medieval age, with Between abstinence an moderation: wine on the monk's table, because in the history of monasticism, wine consumption goes through contradictory phases: at times monks are denied authorisation to consume the beverage, while at other times moderate consumption is tolerated.

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Jasenska Maslek, Lucijana Leoni e Zirka Rezić-Tolj (Università di Dubrovnik) propose two traditional aspect of Croatia related with wine: The history of wine in the Peljesac/Sabbioncello peninsula and At the table with the ancient people from Ragusa. Old Recipes with wine. The session was close from Ariana Violic-Koprivec, Jasenska Maslek, Lucijana Leoni (Università di Dubrovnik) with a lesson about Italianism in seafaring terminology in the Dubrovnik and Ragusa area from ancient times to today. After the break time, there was a visit of castle and its malatestian granaries, guided by Maria Lucia De Nicolò, and then the work was restart with the lesson of Aurelio Manzi (Archeclub Cupra Marittima) The traditional forms of wine-growing in Abruzzi, a borderland during the medieval age and Flavio Bonin (Museo di Pirano), discussed the problem the Wine export from Pirano in the second half of the 18th century. Marino Budcin (Centro ricerche storiche di Rovigno) again talked about hosts, winery and taverns in Rovigno, in the lesson Wine in Rovigno: from a statutory norm to the socialising factor of the "spàcio", the traditional winery of Rovigno explaining also the project of Eco-museum "House of the batana", which was set up in 2004, that not only wants to promote the batana ship, the symbol of Rovigno, but by way of this boat would, including the trend of the "spàcio". Luigi Divari (Museo della Marineria "W. Patrignani", Pesaro), instead introduced Wine and boats in Venice in the 18th and 19th century and Attilia Dorigato (Museo del Vetro, Murano), closed the session with Murano. The manufacture of wine containers and State control (XIII-XVI centuries).

On 15th May, the summer school took place in the Rocca Malatestiana of Gradara, where professors and experts, explained some technical aspects of the grapes cultivation and wine making, for example the Wine landscapes of Lucilia Gregori (Università di Perugia); The evolution of wine making techniques from the middle ages to present day of Roberto Zironi (Università di Udine); The sensorial analysis and the organoleptic method of wine evaluation of Stefano Cerni (Provincia di Rimini); Experience of a vine-dresser of Sandro Bacchini (Tenuta del Monsignore, San Giovanni in Marignano); The vines of the viceroy of Ettore Mancini (Fattoria Mancini, Pesaro); Ancient vines from the Rimini area of Stefano Romani (Consiglio Interprofessionale Vini Doc Colli di Rimini).

After the lessons, the students had the possibility to visit the Rocca malatestiana of Gradara, "the merchant's house", a fifteenth-century house, with the possibility of tasting cuisine from the medieval era and the exhibitions "Antichi vitigni" and "Conservare il cibo da Columella ad Artusi" (Cattolica). The session was closed by the presentation of the publication on the wine conservation sites: M. L. De Nicolò, Le tane del vino. Cantine, 'volte profonde', grotte, secoli XIII-XIX.

On 16th May the lessons are given in Gabicce mare, where Giuseppe Lepore (Università di Bologna) has shown the power point of Rituals and myths of wine in the Mediterranean, Rossana Biagioni (Comune di Gabicce Mare) presented the "Gustopolis" exhibition, where it was possible to tasted and to see the representatives from various regions like Veneto, Tuscany, Umbria and Emilia Romagna concerning dietary and culinary identity (Gabicce Mare); and than Angelo Turchini took about Delights of the sky. Wines from the Republic of San Marino in the XVII century and Maria Grazia Lugarotti, director of the Lugarotti Foundation, took stock of the experiences of the wine and oil Museum of Torgiano (Perugia). Riccardo Pizzinelli of Consorzio del vino Nobile di Montepulciano, made evident the up to date historical documentary reserch about the history of wine Montepulciano and last Barbara Vernia delineated an Interdisciplinary project to recognize and highlight areas of preservation of wine, in the century.

In the afternoon was visited the "biodynamic vineyard" in San Clemente.

On 17th May, the International Summer School was concluded with the advance subject of the Summer School 2011 The Mediterranean and Baltic sea. A cultural bridge between South and North Europe (Gabicce Mare 25th-30th maggio 2011) and in this special occasion, in the Museo della Marineria "Washington Patrignani" of Pesaro will hold the Pesaro il XVII Forum dell'Associazione dei Musei Marittimi del Mediterraneo (AMMM).