

The winners of each edition of the International Soldera Case Basse Award for Young Researchers



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2019

“Metabolomics characterization of a spontaneous vine grown in Case Basse estate, Montalcino”, Dr.ssa Candelaria Castello Lloret (University Cattolica del Sacro Cuore of Piacenza)

2018

“Assessment of the characteristics of grapes and wines from typically southern and central-southern Italian grape varieties grown in an excellent Sangiovese production area in the 2018 vintage.” Dr Fabio Schiavetti and Dr Damiano Barbato (University of Florence)

2017

“The influence of the training system on plant development and production and on the characteristics of Sangiovese grapes and wines: a comparison between single or double trunk ‘Greek-style’ bush-trained vines and spurred cordon in Montalcino, in the 2017 vintage”, by Dr Yuri Romboli (University of Florence)

2016

ex-equo

“A non-targeted holistic approach for the characterization of wines”, by Dr Elena Piva and Dr Marco Bragolusi (Istituto Zooprofilattico Sperimentale delle Venezie – Vicenza)

“Application of quantitative real-time PCR to assess the efficiency of a simplified DNA extraction protocol from wine” by Dr Ginevra Marzucchi (University of Siena)

2015

“Neuroscience and wine quality: biometric analysis of sensory perception when tasting red wine” by Dr Andrea Bariselli and Dr Luca Pipperi (Centro Studi Assaggiatori – Brescia)



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2014

“Influence of interannual meteorological variability on yeast content and composition in Sangiovese grapes” by Dr Lorenzo Brilli (University of Florence, DiSPAA- Department of Agri-Food Production and Environmental Sciences)

2013

“Precision viticulture in response to global warming: an integrated system of drone remote sensing and proximal monitoring of the vineyard to describe the thermal dynamics of grape bunches in the study vineyard in Montalcino” by Dr Di Gennaro (Institute of Biometeorology – IBIMET, National Research Council – CNR Florence/ Department of Agricultural and Environmental Sciences, University of Perugia)

2012

ex-equo

“Plant health strategy and sustainability in the Montalcino terroir: quality and economic advantage”, by Dr Paola Furlan (CRA – ABP Research Centre for Agrobiological and Soil Studies – Florence)

“Remote drone sensing to support the assessment of the impact of grape bunch exposure on the anthocyanic component of grapes in different areas of vigour in Montalcino”, by Dr Salvatore Filippo Di Gennaro (Institute of Biometeorology – IBIMET National Research Council – CNR Florence)

2011

“Advanced Analogic-Affective Big Sensory Test for Brunello di Montalcino”, by Dr Manuela Violoni (Centro Studi Assaggiatori)

2010

ex-equo

“Bioclimatic characterisation of the Brunello di Montalcino area and of some terroirs with grape varieties similar to Sangiovese”, Dr Matteo Gatti (University Cattolica del Sacro Cuore of Piacenza)

“Observations on the development of candida zemplinina in spontaneous vinification: a case study on a wine destined to become Brunello di Montalcino”, Dr Luca Collina (University of Florence)