

## PRESENTATION

Educational training, links, our students, history, premises

### The School



The "G.B. Cerletti" Secondary High School in Conegliano was founded in 1876 by royal decree signed by king Vittorio Emanuele II, to allow a new generation of students to pursue studies of Viticulture and Oenology.

Today the Institute, historically known as "Oenological School", offers training courses on winegrowing and winemaking ("Cerletti" Technical Institute of Agriculture) as well as more practical courses at the Vocational School ("Corazzin" Institute for Agriculture and Environment).

The training courses can also be further completed with:

- A two-year course of higher technical training for graduated students (ITS Academy)
- A university course within the Faculty of Agriculture of the University of Padua for the attainment of the first-level degree in Viticulture and Oenology Sciences and Technologies
- Short specialized courses in vine growing, wine making and agribusiness

The Institute's activity takes place in two locations:

- Conegliano (TV), Viale XXVIII Aprile, 20: Technical and Vocational Education, School Principal office, Administration Offices, Boarding School, Wine Cellar and Wine Shop, Administration offices for the bachelor degree Courses
- Piavon di Oderzo (TV) Via Maggiore, Vocational Education with a Winery and Agricultural Company.

### **The School and Its Surroundings**

The agricultural and wine sector of the Conegliano-Oderzo area plays a role of crucial importance not only at a regional level but also at a national/international one. The history of the Institute has its roots in the fruitful cooperation between the school and its surroundings, which has allowed students to have more training opportunities and an encouraging career orientation. Due to this and to the existence of a boarding school, the Institute has attracted students from all over Italy and from abroad. For years the School has been working to meet the growing demand of our young people to acquire a training also in the field of Environmental Sciences. That is why the training activity has developed into new careers: -agricultural expert on environment, or on land and -environmental operator, which have made it possible to make an even closer connection between school and its environment

Internships on farms, applied research, conferences, exhibitions, involvement in fairs, experimentation and informative activities, relations with public institutions and universities are just some of the strong points of our school: a reality totally integrated into the social/productive sector. But the most important fact is certainly the ease by which our students, both with high school diplomas or bachelor degrees, find a job.

Through special agreements, the school has established relations with:

networks and groups of schools, public and private training bodies such as the University of Padua (Faculty of Agriculture), Veneto Agricoltura, Grappa Veneta Academy, various Associations (the Former students Club, the College of Agricultural Experts, Winegrower Association, the Network of European Wine Schools, the Eastern Institute of Technology in Hawke's Bay (NZ) etc.).

In addition, the school offers individuals and groups who wish to deepen their knowledge, guided tours within their facilities.

The School adheres to:

- the Network of European Wine Schools;
- the National Network of Oenological Schools, being in leading position;
- the Network of Triveneto Agricultural Schools;

- the Network of Safety Schools;
- the foreign student's network;
- the ASL (Local Health Authority) network for social services;
- the orientation network;
- the Network for CLIL (Content and Language Integrated Learning)

- It also has agreements with:

- the Prefecture of Treviso
- the Foundation for Oenological and agricultural teaching
- ITS Agribusiness Foundation
- The University of Padua
- The National Institute of Agricultural Technicians
- Veneto Agricoltura.
- Universidad Juan Agustin Maza Facultad de enologia and agroindustrias Mendoza – Argentina
- Obra Don Bosco de Rodeo of the Medio Mendoza
- CFPPA - EPLEFPA du Périgord – France
- Avize Viti Campus – France
- Lycée Viticole Vert d'Azur, Antibes - France
- Lycée Viticole de Beaune - France
- Grappa Veneta Institute
- The Italian Federation of Hotel and Restaurant Sommeliers
- Conegliano Interdisciplinary Observatory
- "Servizio Scuola" Administrative Network for the best and most effective management of administration procedures;

## **Our Students**

The students who enroll in the school are offered not only knowledge, but also practical skills on how to do what needs to be done in the fields.

Our students demand that the school helps them to be open to all possibilities for their future: either to enable them to get a job or to continue studying. They look for their overall

development, and not just for a good academic performance. They experience school life as a place for learning but for socializing as well. That is why the school offers them, in addition to valid study plans, several opportunities for discussion, occasions to develop friendships, moments where they can test their skills, cultural stimuli and reference models that allow them to develop their own identity and self-sufficiency.

Boys and girls who love to live outdoors, want to learn about nature and how to defend it and who hope the future will offer them job opportunities in the sector that interests them most: environment and land protection, crop production, animal husbandry , food processing, vine growing, wine making, veterinary sciences and forest sciences.

## **School History**

On July 9<sup>th</sup> 1876, just ten years after the annexation of the Veneto region to the Kingdom of Italy, King Vittorio Emanuele II signed the decree authorizing the opening of the first School of Viticulture and Oenology in Italy, in Conegliano. There had been a need for this school for some time and its opening involved the Minister of Agriculture who helped collect the necessary funds. However, the main driving forces were the wine chemist Antonio Carpenè, who was among the first to study sparkling winemaking methods in Italy, and engineer Giovan Battista Cerletti, who had great knowledge of the structure and organization of the best European oenological institutes.

The current site of the School owes much to engineer Bernardo Carpenè and was inaugurated on September 24, 1924. To date, the school has had over 6,000 graduates and many of them occupy prestigious positions in Italy and abroad.

The School of Oenology is a center that promotes the study, research and marketing of wine, and offers a complete course of study, from the Vocational Institute of Agriculture to the Faculty of Science and Technology of Wine and Vines of the University of Padua. The first University course started in 2000. The Experimental Institute of Viticulture, the Regional Center of Viticulture and facilities such as the Winery, the School distillery and the Enoteca are also in the Campus. The Schools also has its own farm with vineyards, orchards and greenhouses, and the output are sold directly to the public.

In 2016 the school celebrated two important events: the 140th anniversary of the foundation and the 110th anniversary of the establishment of wine training and agriculture courses. For the occasion a rich program of events had been planned. The main event was the **inauguration of THE MANZONI MUSEUM**. Luigi Manzoni was the Principal of the School after World War II and was a great researcher in his own right performing ground-breaking studies into vine genetics and developing a series of crossings which are still very popular today.

All the above represents a unique opportunity to learn more about the development, the history and the winemaking innovations of the Conegliano Valdobbiadene wine area, birthplace of the Prosecco Superiore we all know today.

The Conegliano School of Oenology is historically the most important in Italy, as its development followed that of agriculture and viticulture of the Veneto Region as well as the historical-political events from the time when Italy became a unified country.

In 1864 the doctor and agronomist Francesco Gera succeeded in giving life to the first experiment of an Agricultural School in a Venetian province which however did not last longer than 1867, due to the death of the founder.

The following year Antonio Carpenè, was called to teach in this school. He turned to the Ministry of Agriculture and shared with Giovanni Battista Cerletti the ideas and intentions to raise the matter of vine growing and wine making and to obtain the funds that would allow the foundation in Conegliano of the first Italian Wine School: this was eventually established on 9th July 1876 by Royal Decree signed by king Vittorio Emanuele II. Giovanni Battista Cerletti was then chosen as its first principal.

During the period of the World War I the buildings were destroyed, and all assets lost. The work of Professor Michele Giunti, Principal at that time, prevented the school from being transferred to Florence. After the war, efforts were made to rebuild the school.

The currently existing Institute, designed by engineer Bernardo Carpenè, was inaugurated on 24th September 1924 by Benito Mussolini. In 1927 the first fiftieth anniversary of the School was celebrated and on that same occasion an international art exhibition inspired by vine and wine was also inaugurated together with a distinctive building named *la Bottega del Vino*, currently used for press conferences, courses and meetings.

With Royal Decree of 31st August 1933 the School became a specialized Agricultural Technical Institute for Viticulture and Oenology. On September 16th, 1936 the institute, on ministerial statement was given the name of its first principal, Giovanni Battista Cerletti.

The years after the Second World War were difficult times for the school, which however always managed to survive and gradually consolidate its fame.

After the second world war the School increased its prestige under the direction of Professor Luigi Manzoni (1888-1968); a researcher and a scientist who through studies on vine genetics, achieved to create new grape varieties by electing, crossing and grafting vines from various vineyards, crossings that are still known and appreciated today. The "Istituto Superiore G.B. Cerletti" keeps renewing every 5 years a series of events, conferences and various activities to celebrate the anniversary of the foundation of the Conegliano Wine School.

Yet the Oenological School does not live on past glories alone, it accomplishes projects, manages researches and innovations. The present-day "Campus" hosts the Vocational Institute for Agriculture, the Agricultural Technical Institute (the current full name of the school is "Istituto Superiore G.B. Cerletti" (i.e. "State Institute of Higher Education G.B. Cerletti"), ITS ( i.e. the Technical Institute for Higher Education for new technologies, the food and wine sector Made in Italy), the University of Padua (to obtain the degree in Viticulture and Oenological Sciences and Technologies), the regional Center for Viticulture, Oenology and the grappa of Veneto Agricoltura, the Province's DOC Consortia, the

Central-Eastern Veneto Winegrower Association to promote profitable training cooperation, technical-scientific research, marketing of wine and agricultural products all together. The Province takes care of the upkeeping of premises and laboratories of the School. Since 1947, the Former Students Club together with the Foundation for the Oenological Teaching promotes traditions and civilization with loyalty and care for the safeguarding of a priceless heritage passed from generation to generation.

## **FAMOUS PEOPLE IN THE HISTORY OF THE SCHOOL**



**Pietro Caronelli**

(Conegliano 1736 - Gai di S.Vendemiano 1801)

He was the President of the Public Academy of Candidates in Conegliano when besides Fine Arts, Agriculture was added to the syllabus (1768). He was a jurist, but his interests ranged from literature, philosophy, economy and agricultural sciences. He was interested in laws regarding land and settlers as well as cultivation techniques. He is considered the pioneer of agricultural education in the Conegliano area. For his agricultural merits in 1790 he was appointed Count by the Venetian Senate and Conegliano has named a city center street after him.



**Francesco Gera**

(Conegliano 10/02/1803 - Conegliano 25/03/1867)

He was a doctor, but he also devoted himself to the study of agriculture and had his first success in the field of sericulture. For these studies he got several awards. He did his best to assist the needy in the areas between Oderzo and Conegliano when a cholera epidemic broke out. In the meantime, he collected information later printed into the "New universal

and reasoned agricultural dictionary". He founded the newspaper "Il Coltivatore" (= The Farmer), nonetheless opposed by the Austrian censorship. He produced other publications on agricultural topics: silk, potatoes, beets, dairies, animal farming and rural economy. He was interested extensively in agricultural education. Worth to remember is the proposal for a guidebook "Agricultural Illustrated Instructions" for the use of students. In 1863 he succeeded in giving life to the first experiment of theoretical and practical agricultural school of the Veneto Region and is therefore considered the pioneer of the Œnological School. He was imprisoned by the Austrians for his nationalist activity. Some years after his release he fell ill because of the hardships suffered in prison, which soon caused his death. In Conegliano there is a street named after him.



**Don Felice Benedetti**

(Godega di S.Urbano 08/25/1819 - Pianzano 1886)

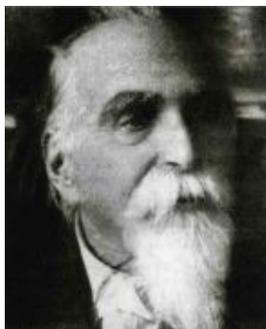
He strongly opposed illiteracy and set up various morning, evening and holidays schools. He was a patriot priest during the Italian Risorgimento. He promoted meetings and congresses to motivate farmers and, in 1867, he founded the *Comizio Agrario di Conegliano* (Agricultural Committee), of which he held the position of President until 1884. He devoted himself to the study and experimentation on animal breeding, fertilizers, irrigation, grafting, breeding, classification and description of vines. In 1870 he published his "Popular Agricultural Guide" and together with Antonio Carpenè he founded the Società Enologica Trevigiana (i.e. Treviso Wine Society).



**Antonio Carpenè**

(Brugnera - 08/17/1838 - Conegliano 03/23/1902)

He had an intense life of study and participation in political activities (he also participated in the Volturmo battle as a supporter of Garibaldi). Just to give a few records: in 1863 he was called to teach chemistry, physics and science at the Royal Technical and Agricultural School of Conegliano founded that year by Francesco Gera. He directed the Società Enologica Trevigiana, promoting the best winemaking methods. Since 1873 he began his campaign in favour of the foundation of a School of Œnology in Conegliano becoming its President. With Angelo Malvolti he gave life to the Carpenè Malvolti wine factory. His publications are numerous: "Theoretical and practical notions of viticulture and winemaking" with Professor Angelo Vianello. Always with Vianello "The vine and wine in the province of Treviso"; "Critical studies on the chemical composition of wines" and many others. In collaboration with Enrico Comboni he created the Enocyanin Industry. He worked intensively in the field of laboratory instrumentation and œnological technique.



**Luigi Luzzati**

(Venice 03/03/1841 - Rome 04/29/1927)

Venetian economist and politician, member of the Italian Parliament, senator, several times, Treasury Minister and Agriculture Minister, from whom agricultural schools depended then; finally, Italian Prime Minister in 1910. Great supporter of cooperative banks and cooperation. He was the guardian of the Œnological School in the first fifty years of its history: he supported its establishment in Conegliano, chose its director, Giovan Battista Cerletti, and later favored the establishment of the Foundation for the œnological and agricultural teaching.



**Giacomo Grazzi Soncini**

(Viadana 1844 - Viadana 21/03/1906)

Coming from the Agricultural School of Grumello del Monte (Bergamo), which he founded, from 1887 to 1891, he directed the School of Conegliano and later the ones of Alba and Catania. He was a perfect teacher and author of various publications in the field of viticulture, fruit-growing and œnology. In his Conegliano period, two series of highly appreciated notes were published on the "New review of Viticulture and Œnology " of the years 1889 and 1890, among others " Wines Tasting", "Character and faults of wines" and "Filters".



**Giovanni Battista Cerletti**

(Chiavenna 19/05/1846 - Chiavenna 09/12/1906)

He completed his education in Como and then enrolled in the Faculty of Mathematics at the University of Pavia. In 1869 he won a postgraduate scholarship abroad for agricultural studies together with Mr Pirelli and Salmoiraghi. In the Œnological congresses of Turin (1875) and Verona (1876) he supported the proposal of the foundation of an Œnological School in Conegliano on behalf of Antonio Carpenè. He was then appointed by the Ministry of Agriculture to draw up a report on the feasibility of a wine school in Italy. This led to the foundation of the Œnological School in Conegliano, to which he financially contributed to. For a decade he was the principal, bringing the school to an unparalleled prestige. With Antonio Carpenè he founded the "Journal of Viticulture and Œnology"; he created the first Italian Œnophile Club; revitalized the local Comizio Agrario (=Agricultural Committee); he organized the first International Exhibition of wine-making appliances and machines (1881). In 1886 he was summoned to Rome to the General Society of Italian Winegrowers. He was an influential member of the Superior Council and of the Committee for Agricultural Education. He held various government positions, the last of which was about Italian migration to Central America.



**Enrico Comboni**

(Limone sul Garda 29/10/1850 - Asti 26/03/1900)

He was the School first teacher of Chemistry, the founder and first director of its Laboratory of Chemistry for almost twenty years. For three years he also directed the School; he dedicated the last five years of his life to run the Asti Wine Experiment Station, the most important research institute of the sector. He was a renowned chemist and the author of a treaty of Œnochemistry, known for his studies on the coloring substance of wines and for having developed in collaboration with Antonio Carpenè the industrial production of enocyanin. His works on the distillation of alcohol, his "Conegliano distillation equipment, Comboni system" and the Comboni alembic were widely acknowledged.



**Michele Giunti**

(Sanguinetto di Cosenza 11/06/1854 - Naples 24/07/1934)

He graduated in Agricultural Sciences at the Portici Higher School of Agriculture. He worked in Avellino and for twelve years in Rome at the Agricultural Chemistry Experiment Station. He spent the most significant part of his life in Conegliano: from 1896 to 1924. As the Principal of the Institute, he saved the School from the end of the century crisis, bringing the School and the attached farm into perfect working order. In 1917, he avoided the transfer of the School to Florence and in the following years he restored to life it from the ruins of the war in a new large building. He promoted the Constitution of the Foundation for œnological and agricultural teaching to make the School self-sufficient. Next to it he raised the Experimental Station of Viticulture and Œnology which was still lacking in Italy and took over the management position until 1924 when, having reached the age limit, he left the responsibility of both Institutes to Giovanni Dalmasso. The municipality of Conegliano gave him its honorary citizenship and named a street after him.



**Arturo Marescalchi**

(Baricella 10/30/1869 - Gardone Riviera 11/06/1955)

From a very modest family he managed to enter as a pupil in the Conegliano School thanks to a competition for scholarships in 1886. After his graduation, he worked in Bordeaux but returned to Conegliano in 1892 with the post of assistant to the Phytopathology Laboratory and as teacher of Natural Sciences. He founded the Italian Wine Association in Conegliano, the magazine "L'Enotecnico", whose today's name is "L'Enologo". He carried out his intense activity through publications and conferences throughout Italy and abroad. He was elected MP four times and held government posts, as undersecretary of the Ministry of Agriculture; in 1934 he was elected Senator of the Italian Kingdom. His activity was vast and always in favor of the School. Despite his fame and his status, he loved to be called a "simple winegrower from Conegliano". He received the city honorary citizenship and a street with his name.



**Giovanni Dalmasso**

(Castagnole Lanze 10/07/1886 - Turin 12/13/1976)

He arrived at the Conegliano School on 11<sup>th</sup> January 1911 after winning the competition for the Chair of Viticulture and Oenology. Due to the First World War, he resumed service in Conegliano later and joined Professor Giunti in the management and long commitment for the rebirth of the School, of which he became the Principal in 1924. He sustained with energy the project of creating an Experimental Viticulture and Oenology Station (now Experimental Institute for Viticulture). In 1931 he was officially elected as its director. In those years, in collaboration with Arturo Marescalchi, he completed the three volumes of the monumental "History of vine and wine". In 1939 he left Conegliano to become the director of the Faculty of Agriculture of the University of Turin. In 1949 he founded "The Italian Academy of Vine and Wine", continuing his work as a writer and carrying out countless assignments in the agricultural and wine-growing fields in Italy and abroad, considered by all to be one of the leading figures in the world. Because of his merits in the city of Conegliano, he was solemnly awarded the honorary citizenship and a street was named after him.

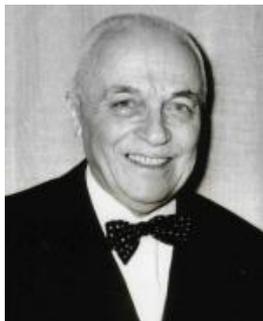


**Luigi Manzoni**

(Agordo 9/07/1888 - Conegliano 31/03/1968)

Professor Luigi Manzoni graduated in Agriculture at the University of Pisa in 1912, and on the 1st of November of the same year he was hired by the Viticultural and Oenological Institute of Conegliano, first as an assistant and later as a Professor of Natural Sciences and Plant Pathology. He improved the experiments and the agrarian research on transpiration, water requirements of plants, anatomy of the vine and on the genetic improvement through crossbreeding. In June 1933 he became the Principal of the Institute of Conegliano where he remained until 1958 and founded the "Unione ex-Allievi" (=Former Students Club).

Luigi Manzoni was not only a teacher, but also a researcher and experimenter as testified by more than 70 publications among which there are his studies on the anatomy of the grapevine and on the water requirements of the plants (in cooperation with Professor. Agostino Puppo), documented by incredible microphotographs. Luigi Manzoni was the Mayor of Conegliano from 1946 to 1949, and Conegliano, in appreciation, named a street after him.



**Vittorio Ronchi**

(San Donà di Piave 09/22/1892 - Rome 3/07/1987)

After graduating as a winemaker at the Conegliano Wine School in 1911, he returned to the school as a young teacher, even if only for two years, then he got the chair of Agriculture. His great skills as a technician and civil executive officer quickly led him to the direction of the Ente di Rinascita Agraria delle Venezie, with the rank of Inspector General of the Ministry of Agriculture; then General Manager for Nutrition and, after World War II, Nutrition High Commissioner during the De Gasperi Governments and finally President of the Superior Council of Agriculture. To commemorate his merits, the former students Club created the Vittorio Ronchi Gold Medal, a prize awarded each year to the top graduate of the School.



**Agostino Puppo**

(Voltri 10/07/1900 - Padua 05/13/1985)

Engineer, winner in 1929 of the chair of Topography and Building Engineering in the Wine School, he immediately distinguished himself in the work of reconstruction of the Meteorological Observatory annexed to it and for his research in the field of biometeorology and vegetable biomathematics. Exceptional example of teacher and researcher, he distinguished himself particularly in the field of solar radiation, obtaining very early, in 1932, the free teaching in Meteorology and Climatology and assignments at the University of Padua. He directed the School in 1944 and 1945. After the war, he went to work as a geophysicist in the Office of the Venice Magistrate of Waters, then teaching Mathematical Analysis and Rational Mechanics at the University of Venice.



**Aurelio Moretti**

(Moglia 8/10/1913 -- Conegliano 12/11/1990)

A former student of the Œnological School of Conegliano, where he returned in 1939 as the winner of the chair of Agriculture; twenty years later he became the Principal of the School, managing it with competence and determination for nearly twenty years. He was a great supporter of the legal recognition of the diploma of winemaker. He was concerned with the improvement of the teaching programs and the organization of National lifelong training courses. He introduced the practical training of graduates in wine making companies; he was therefore interested in the training of future winemakers at international level, suggesting programs and teaching methods, foreseeing future developments. He was the founder and first president of the Conegliano and Valdobbiadene Prosecco Consortium.

## OUR OFFICES

### PRINCIPAL / OFFICES OPENING TIMES

Office hours: from 7.45 am to 8.30 am and from 10.30 am to 12.30 pm.

The Warehouse Office, is open for deliveries, Monday and Thursday from 11.00 to 12.00

The Principal is available by appointment only

the General and Administrative Services is available by appointment on Tuesday and Thursday from 10.30 to 12.30.

For visits: email to: [magazzino1@cerletti.it](mailto:magazzino1@cerletti.it) (ref.: Tiziana)

## OUR BUILDINGS

### AUDITORIUM OF THE WINE SCHOOL



When entering the Great Hall of the Institute, now a national monument, one immediately perceives its exceptionality.

The frescoes in the auditorium were made by Antonio Maria Morera in 1924. They represent, according to the artist himself, an educational appeal and at the same time subjects of joyful and happy life.

As Morera said: " I wanted to take away the orgiastic character of Bacchus and restore the original character of solemn rites symbolizing rural work and the pure virtue deriving from such work; I wanted to represent the good brought by wine to mankind ".

The mottos inserted in the frieze around the ceilings say:

NULLAM SACRA VITE PRJUS SEVERIS ARBOREM (Horace, Odes, I, 18)

SICUT VITIS ABUNDANS IN LATERIBUS DOMUS TUAE (Psalm 127)

VINUM IN JUCUNDITATE CREATUM EST, ET NOT IN EBRIETATE (Ecclesiastes, 3 1-35)

GRAPE PAMPINEA RUBENS EDUCATA SUB UMBRA (Priapea, 3)

MITIS IN APRICIS COQUITUR VINDEMIA SAXIS (Virgil, Georgics II, 522)

EXPLICUIT VINO CONTRACTAF SERIE FRONTIS (Horace, Satires, II, 3)

VINUM LAETIFJCAT COR HOMINIS (Psalm C 113)

VITA SIT UT VITIS (Pascoli)

RUSTICUS VITEM FINGIT PUTANDO (Virgil, Georgics II, 406-407)

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## **BOTTEGA DEL VINO**



It is on the left of the main school building. Commissioned by Arturo Marescalchi and Giovanni Dalmasso, designed by Bernardo Carpenè, decorated by Enrico De Falco and furnished by Giovanni Marsili, it was inaugurated in May 1927 on the 50th anniversary of the foundation of the Royal Œnological School. The *Bottega* was then severely damaged during the Second World War and in 1951 its restoration began.

Later over the years and up to today, it has undergone various renovations with the support of the Former Students Club, the Eastern Veneto Section of the Italian winegrowers Association, the Foundation for Oenological and Agricultural Education and the Province of Treviso. *La Bottega* has represented, from the beginning, a rational example to follow on how to make wine shops and national taverns in which to taste the most genuine wines, as Giovanni Dalmasso wrote:

"it is necessary to replace rough taverns and messy bottle shops or at least to create some new original spaces of good and traditional Italian style".

From the outside the *Bottega del Vino* is heralded by a wrought iron sign with a flask and on the side by a rooster, also in wrought iron, holding a jug.

Inside, a series of finely decorated arcades branch off from two central columns partially covered in wood; at the end of the room, next to some carved barrels there is a wooden counter for serving; all around the main room, one can read sayings related to wine and frescoes alternating vine leaves and animals.



*La Bottega del vino* is a friendly meeting point after conventions or events.

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## **COOPERATION WITH OTHER INSTITUTIONS**

These are initiatives proposed by and / or in collaboration with others. Such initiatives, to promote the wine production of our areas, are also open to the participation of our students and are another important occasion for professional growth.

Here they are:

- seminars and meetings organized by the Faculty in Viticultural and Oenological Sciences and Technologies of the University of Padua;
- technical conferences organized by Organizations, Associations and Companies (Veneto Agricoltura, Former Students Club, College of Agrarian Experts, College of Agrotechnicians, Winegrower Association, etc.);
- wine and agricultural events (the *Selection of the Mayor of the Città del Vino* association, *Calici di Vini* etc.);
- courses and meetings on grappa promoted by the Grappa and Spirits Academy.
- Several courses and meetings held at the *Enoteca Veneta*;
- participation in exhibitions, fairs, events in the agro-environmental, agro-industrial and in winegrowing and winemaking, etc.

Attending activities that may be activated through national and international projects (competitions, contests, stages or other within projects such as "Erasmus +" etc.).

- participation in the Green School project promoted by the province of Treviso.
- participation in agricultural safety projects proposed by INAIL, Province of Treviso, EBAT.
- "Conscious Drinking" project.

## **ACTIVITIES PROPOSED BY STUDENTS**

The school inspires and encourages the students to play an active and dynamic role. Therefore, besides the normal School Board and class representatives, the students are involved as promoters of various cultural, technical and sporting events

In the school there are:

- 4 student representatives in the School Board;
- 2 student representatives in each class

Students have four School Board meetings during the year and two hours a month for class assemblies.

During the 2011/12 school year the students, assisted by some teachers, promoted the drafting of a *MAGNA CARTA*, revised in 2013/2014. It is an agreement among the various school members (students, teachers, school staff) to achieve an increasingly eco-sustainable management of the school with particular reference to waste recycling and energy saving. The students, through a preparatory activity carried out by some working groups, came to the development of the document during the self-run days, sharing it with

the other members of the School. This agreement enhances the good behaviors that the entire school community must undertake to achieve the set objectives.

Link to CERLETTI GREEN: <http://cerlettigreen.altervista.org/index.html>

## THE BOARDING SCHOOL



The boarding school was created to guarantee students the right to study away from home; it was also meant as an instrument to reach academic success more easily.

It contributes to a comprehensive growth of the students.

It favours their emotional growth and develops sociability.

The experiences and the environment in which the students live is therefore very important.

As a matter of fact, positive models in a reassuring environment can favour a smooth development of the "self".

In this framework, the boarding school personnel, in close collaboration with teachers and parents participate in the students' growth project.

The Boarding School, in the premises of the School Campus offers flexible educational and training support to all boarders, by adapting, as far as possible, to the different situations for individual progress taking into account their personal and family history.

To stay at the boarding school is worth for all those activities that the purely school-based curriculum is not able to satisfy: providing time and space for listening to the needs of young people, stimulating the growth with research-oriented involvements:

Among our educational purposes:

- wellbeing: putting into practice all those dynamics necessary to build a reassuring and stimulating environment;

- relationships: living together enables to communicate, to accept the life and the experiences of others;
- the acceptance of limits and rules: so that living together is respectful of the times, spaces and resources of all;
- the acquisition of a sense of responsibility: both towards oneself and others, encouraging socializing processes;
- relationships with adults: proposing the interaction with adults trying to provide stable and non-authoritarian models; trying to activate all those positive growth mechanisms;
- learning: stimulating the concentration and organization of students' work as well as the acquisition of an effective method;
- health education: encouraging the students to become aware of their abilities and limits, helping to understand that feeling good must exclude harmful and artificial situations.

### **Activities suggested for the school year**

Welcome Project: Making the boarding school environment known: spaces, functions and roles, as well as the importance and respect of the rules in the various moments of the life of the boarder to facilitate the integration of the new boarders; creating relationships between educators and boarders. Verification of boarders' expectations through individual questionnaires.

### **School wellness project, feeling good at school to do well in class:**

aims to promote the well-being of the boarding students through conversation, the development of positive and supportive relationships and the creation of a welcoming environment. *Guided study:*

it is carried out as a stimulus, support, assistance and consultancy activity, using the boarding facilities at set times depending on the activity. Students divided into groups based on the year of attendance are supervised.

### **Conversations to help students**

it is a moment of discrete listening where the tutor acts in an educational-precautionary perspective regarding youth distress, health education and drug addiction prevention.

### **Cooperation by teachers**

individual dialogues with the class coordinators. This is the main way to get information periodically about the students' profit and complete their profile by implementing methods aimed at preventing a possible school failure.

Cooperation with local services: in the educational planning, instruments and resources of the local authorities (i.e. local government, hospitals, etc.) will also be used

programmed visits: educational and recreational official visits are planned.

invitation to theater and cinema: theater and cinema have been selected as means to broaden the horizon of students' interests, enriching their knowledge, skills and expressive aptitudes.

recreational and sports activities: activities designed to foster the harmonious psycho-motion development of students and to stimulate their competitive spirit and aptitude for social relations, as well as a means available to educators to learn about and deal with young students.

The Institute also offers some students that wish to spend the afternoon at school, lunch at the canteen, assisted study and participation in cultural and sports activities, but also to contribute to their human, social and cultural progress.

email: [convitto@cerletti.it](mailto:convitto@cerletti.it)

Boarding house

[www.cerletti.edu.it](http://www.cerletti.edu.it)

A day at the boarding house

## **Life at the boarding house next to ISS G.B. Cerletti school**

### **A typical day**

6.15 am optional study

7.15 am alarm clock, shower

7.15-7.45 am breakfast

7.50-8.00 am exit from the boarding house to go to school

1.15 pm Lunch

1.15 pm Lunch

1.40 pm -14.30 Recreational break - daily exit  
2.30pm-4.15pm guided tour  
4.15pm-4.30pm recreation break, snack  
4.30pm-5.30pm guided study Hours  
17.30-19.15 activities free, shower, daily exit  
7.15 pm dinner Hours  
19.45-21.00 free activities, daily exit  
21.00-21.30 personal cleaning, order in the rooms  
21.30 hours free activities, study, TV viewing, computer room, rest  
10.30 pm return to the room and rest  
23.00 hours rest

Some pictures of our boarding school

Picture 1, the stairs leading to the first and second floors

Picture 2, canteen entrance

Picture 3, some dishes

Picture 4, a cook in action in the kitchen

Picture 5, the cooks at work in the kitchen

Picture 6, the canteen

Picture 7, the library

Picture 8, some computers in the computer room

Picture 9, wardrobe equipment

Picture 10, study room

Picture 11, large bedroom

Picture 12, eight-bed room

Picture 13, four-bed room

Picture 14, showers and toilets

Picture 15, the game room

Picture 16, the boarding school during a sporting event

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CERLETTIGREEN

Let's leave the world a better place!

The "green" site of the I.S.I.S.S. "G.B. CERLETTI" Conegliano

Home About us Operation Ecological calendar 2017-2018

GREEN DAY IN CONEGLIANO 2016

*Magna Carta*

environmental paper for 2015-2016

Projects year 2015-2016

Activities 2014-2015

Projects year 2013-2014

THE GREEN DAY 2014 IN CONEGLIANO

Cultural autonomy of March 29, 2014

Projects year 2012-2013

The GREEN DAY at Cerletti ed.2013

Verification and satisfaction questionnaire

GREEN DAY Projects year 2011-2012

ÆNO TECHNICIAN COURSE- 6th YEAR

***Translation into English by Rosanna Spolaore***