

Educational program on Viticulture

For preschoolers and children up to 9 years old

o Number of students: up to 25

o Monday to Friday: 09.30-11.00

o It is required to contact the Museum by phone and by filling in the relevant registration form

The program is based on a variety of stimuli and information provided by the vineyard, the winery and the Wine Museum and focuses on the viticulture stage of wine production.

The program's objective is to familiarize children with basic agricultural works and wine production processes. Starting from the vine, the spaces and tools dedicated to its cultivation and processing, children get to understand human labour, the development of know-how and the harmonious co-existence and cooperation between humans and nature, elements that are necessary when producing simple but valuable everyday goods.

The nature of viticulture itself combined with the special philosophy adopted by Gerovassiliou Winery gives children the opportunity to approach and appreciate concepts like tradition, continuity and evolution.

The program starts from the natural environment of the vineyard, it moves on to the Wine Museum, where children become acquainted with traditional tools and methods of viticulture and includes a short visit to the modern winery.

The main focus of the program is the Wine Museum exhibits and the natural environment of the vineyard. Its course evolves through observation, discussion and short games and activities. Finally, in a specially arranged room, children make their own clay creations inspired by the vine and its products.

During the tour the characters of Dimitris Baslam's story "The Wine Must Cookies of Agisilagos" are the guideline. The story was especially written to serve the educational objectives of the guided tours at Gerovassiliou Winery and it is given as a gift to each school group participating in the program.

Proposed classroom activities prior to the visit

- Find fairytales, sayings, poems that talk about grapes, vines, harvest, wines (see further down)

- Find, observe and comment on images, photographs, works of art that are relevant to the subject (see further down)
- Make a painting or a collage from different materials depicting a bunch of grapes
- Discuss about agricultural works that are familiar to the children
- Discuss about the concept of “museum”, as well as about what the exhibits of a wine museum could be

Proposed classroom activities after the visit

- Read “The Wine Must Cookies of Agisilagos” and discuss. What mistake did Agisilagos make and what is the job of Tsambikos, Froinos?
- Elaborate on the story through art activities. Or, why not, dramatize the story or act it out as puppet theatre and present it at the Gerovassiliou Winery.
- Ask from your students to remember and draw some of the old viticulture tools they have seen. Find pictures of the corresponding modern ones and compare them.
- Talk about the concept of time in relation to the cultivation and production. What happens when humans try to violate the rules of time and nature?
- Make a decorative or music mobile using objects that are relevant to wine (corks, corkscrews, small tin carafes, bottles filled with raisins, empty cans, bunches made from bottle tops, etc).
- And last but not least... bake and taste your own Agisilagos wine must cookies or give the recipe to your children to bake them on their own.

Indicative reference material for the program

Works of art

- Claude Monet – still life of apples and grapes
http://hoocher.com/Claude_Monet/Claude_Monet.htm
- Francisco Goya- the grape harvest or autumn
<http://www.wikipaintings.org/en/francisco-goya/autumn-or-the-grape-harvest-1787>
- Caravaggio – Bacchus etc
<http://www.wikipaintings.org/en/search/Bacchus,%20Caravaggio/1>
- D. Filippotis – Boy eating grapes - p. 27
<http://wwk.kathimerini.gr/kath/7days/1995/04/02041995.pdf>
- The month of September in the calendar Les Très Riches Heures du Duc de Berry, 15th c. – Conde Museum, Chantilly, France
<http://www.christusrex.org/www2/berry/f9v.html>
- The Grape Harvest – a tapestry exhibited in the Cluny Museum, Paris
http://www.tapestry-art.com/detail.html?item_code=ME032

Photographs depicting vine and harvest themes taken from the photo albums

“Greece through the lens of Takis Tloupas” and “Greece toiling away”, a collection by N. Politis

Poems - Fables

- Tsiritro, by Z. Papantoniou

http://www.snhell.gr/kids/content.asp?id=64&cat_id=2

- Summer (To Kalokairi), by Yannis Ritsos, from his “Collected Works” (Apanta), Kedros Publishers

- Grandpa (O Pappoulis), from the poem collection “Dawn” (I avgoula) by Vasilis Rotas

- Aesop’s Fables: The Farmer and his Children, The Fox and the Grapes.

http://www.paidika.gr/index.php?option=com_content&task=view&id=1049&Itemid=83&limit=1&limitstart=0

A special newspaper feature dedicated to harvest with rich image and textual material:

<http://wwk.kathimerini.gr/kath/7days/1999/08/29081999.pdf>

Recipe: Wine Must Cookies

Ingredients

- 1½ tsp baking soda
- 1 tsp clove
- 2 tsp cinnamon
- ½ tsp nutmeg
- 2 tsp Cognac
- 2 tsp lemon juice
- 4 cups flour
- 1 cup petimezi (grape molasses)
- ½ cup olive oil

Preparation

In a large bowl make the dough for the must cookies. Mix all spices and the Cognac. Add the lemon juice, the grape molasses and the olive oil. Stir well the mixture and finally add the flour. Continue stirring and then knead well until the dough is stiff. Shape the dough into cookies. Place cookies on a greased baking sheet and bake at 180 °C for 20-30 min.

A few words about Gerovassiliou Winery and Wine Museum

Gerovassiliou Winery is a revival of Vangelis Gerovassiliou family vineyard.

Vangelis Gerovassiliou, an experienced oenologist with studies in Agriculture, Oenology, Viticulture and Technology of Oenological Equipment, initiated this venture in 1981. The winery, which was built at the heart of the family vineyard in 1986, came to complete Vangelis Gerovassiliou's vision to cultivate and produce grapes that give high-quality wines, bearing the stamp of the land producing them. A key parameter in achieving this is the combination of traditional cultivation and production methods with the latest technological advances. In addition, respect for the environment, the employees and the consumer has always been a top priority of the winery.

However, the love of Vangelis Gerovassiliou and his family for the world of wines and viticulture is not limited to producing high-standard wines. Focusing on the importance of wine as a cultural and social good, he succeeded in creating a winery that is open to the wider public and to groups having a special interest in the vine and wines. He also created the Gerovassiliou Wine Museum to house his rich collection of wine-growing objects and 2600 rare corkscrews and made it available to the wider public.

All Gerovassiliou winery visitors, especially children, can have a wonderful experience through their contact not only with the beauty of the natural environment but also with an active production unit. The coexistence of the vineyard with the winery makes it easy to visualize the whole process of winemaking from the moment a vine is planted until a bottle of wine reaches our table. Since many stages in vine-growing continue to be based on traditional methods, revolving around manual labour, the winery enhances the importance of tradition and human labour. Finally, the unquestionable dependence of a product's quality on the producer's respect for the nature's wishes and time constitutes an excellent opportunity for visitors to study the environment and its relationship with man.

When visiting the Wine Museum, a trip in the world of wines becomes a trip in time. Objects related to vine growing and vinification, as well as to wine transportation and consumption, narrate and illustrate how everyday needs push humans not only to invent patents and trigger evolution but also to welcome creation and art in their lives.