

## Jubilantka, zaslužna redna profesorica dr. Venčeslava Šikovec, univ. dipl. inž. agr.



Prof. dr. Venčeslava (ki jo večina pozna pod imenom Slavica) Šikovec je diplomirala 1954. leta in istega leta postala asistentka za vinarstvo na Biotehniški fakulteti, Univerze v Ljubljani. Doktorirala je leta 1964, leta 1967 je postala vnaprej habilitirana docentka za predmet Tehnologija vina in vinarstvo, leta 1972 docentka za isti predmet, leta 1975 izredna profesorica, leta 1978 pa redna profesorica za vinarstvo. Leta 1988 je bila ponovno izvoljena v naziv redne profesorice za predmet Vinarstvo in tehnologija vina, v študijskem letu 2005/06 pa je bila izvoljena v naziv zaslužne profesorice. Na področju vino-gradništva in vinarstva je delovala tudi v mednarodnem prostoru, v Avstriji, Nemčiji in Italiji.

V okviru svojega pedagoškega dela je vsa leta poučevala na Oddelku za živilstvo in na Oddelku za agrono-

mijo. Na dodiplomskem študiju je predavala študentom živilstva 3. letnika predmet Tehnologija vina in 4. letnika predmet Enologija (izbrana tehnologija), študentom agronomije pa predmeta Vinarstvo in Kletarstvo. Na podiplomskem študiju živilstva je predavala na magistrskem študiju Znanost o živilih.

Prof. dr. Venčeslava Šikovec se je upokojila konec leta 1990 in do takrat vzgojila številne generacije študentov živilstva in agronomije na Biotehniški fakulteti, Univerze v Ljubljani. Svoje bogato znanstveno-raziskovalno in strokovno znanje je prenašala na študente kot mentorica pri pripravi diplomskih, magistrskih in doktorskih del, saj je v 36 letih poučevanja na Biotehniški fakulteti bila mentorica 38 diplomskim nalogam, somentorica 10 diplomskim nalogam, mentorica 6 magistrskim delom in

1 doktorski disertaciji. Od diplomskega naloga je bila ena nagrada s Prešernovo nagrado. Do študentov je imela strogo, vendar korekten odnos.

Dolga leta je zelo aktivno sodelovala pri pripravi Bitenčevih živilskih dni, ki jih Oddelek za živilstvo še vedno organizira kot obliko podiplomskega izobraževanja.

Tematske celote njenega znanstveno-raziskovalnega dela obsegajo področja mikrobiologije in tehnologije vina. Dolga leta je proučevala selekcijo avtohtone grozdne mikroflore vinogradniških dežel Slovenije, katerih rezultat je odbira in selekcija sojev kvasovk rodu *Saccharomyces* za povretje mirnih vin, penečih vin in vin posebnih kakovosti.

Vrsto let je na področju tehnologije vina proučevala difuzijo antocianov rdečih vinskih sort, fenolni sestav moštov in vin, aminokislinsko sestavo grozdja, zorenje penečih vin na kvasovkah in s tem v povezavi obogatitev penečega vina z manoproteini kvasovk. Poseben poudarek je v svojih raziskavah posvetila tudi zaščiti človeka in njegove okolice v smeri reševanja tehnoloških postopkov, s katerimi bi se zmanjšala uporaba žvepljive(IV) kisline in s tem povečala dietetična vrednost vina.

Velik je njen prispevek pri raziskavah tehnološke zrelosti belega in rdečega grozdja v primerjavi z različnimi vzgojnimi oblikami, obremenitvami vinske trte in vremenskimi razmerami v času dozorevanja grozdja, separiranju moštov in dodatku selekcioniranih kvasovk za relativno čisto alkoholno vrenje, tehnološkimi pogledi pri hitrejšemu zorenju vin v povezavi z vrsto posode in dodajanje kisika ter nenazadnje proučevanje zmanjšanja organskih kislin s kemijskim razkisom.

Rezultati vseh teh raziskovanj so publicirani v znanstvenih časopisih in prikazani na mednarodnih, znanstvenih in strokovnih posvetih. V vzajemni bazi podatkov COBISS.SI/COBIB.SI najdemo skupno 159 njenih bibliografskih enot.

Vsa leta službovanja na Biotehniški fakulteti je prof. dr. Venčeslava Šikovec aktivno prenašala svoje bogato strokovno znanje in izkušnje neposredno v praksu. Izpostavili bi izdelavo vinogradniških kart v okviru vinogradniške rajonizacije Slovenije. Vedno je imela posluh za reševanje in odpravljanje praktičnih tehnoloških problemov. Dodatno je redno sodelovala pri domačih in mednarodnih ocenjevanjih vin, tudi kot predsednik mednarodnega ocenjevanja vin v Ljubljani in na Kmetijskem inštitutu Slovenije (KIS).

Rezultat njenega strokovnega dela je poleg trinajstih strokovnih in poljudnih člankov tudi pet strokovnih monografij, kjer na razumljiv način približa znanost o vinu malemu vinogradniku, vinarju in ljubitelju vina. Strokovne monografije so: Malo kletarstvo (1975); Sodobno kletarjenje (1980, 1985); Za vsakogar nekaj o vinu (1984,

1987); Vinarstvo. Od grozdja do vina (1993); Vino, pijača doživetja (1996).

Njena širina se kaže v aktivnem organizacijskem delu pri organizaciji domačih in mednarodnih strokovnih kolokvijev in posvetov, od katerih bi izpostavili vsakoletne Enološke dneve, ki še vedno potekajo v Ljubljani. Bila je stalna članica jugoslovanske delegacije Mednarodne organizacije za trto in vino (O.I.V.), dolga leta predsednica Jugoslovanskega vinogradniško-vinarskega društva, predsednica Strokovnega društva vinogradnikov in vinarjev Slovenije (SDVVS), delegatka Prehrambno tehnološkega odseka pri PSVVS.

Do upokojitve 30. 12. 1990 je bila predstojnica Katedre za vinarstvo. Aktivna je bila tudi pri organizacijskem delu na Biotehniški fakulteti kot članica Sveta oddelka in študijskega odbora. Za svoje živiljenjsko delo je prejela številna priznanja: Jesenkovo priznanje (1985), Zlato plaketo PSVVS (1985), priznanje in plaketo Svetovnega kongresa Zvezne kuharjev (1986), plaketo ob 40. letnici Biotehniške fakultete za dolgoletno delo in prispevek k razvoju fakultete. Jesenkove nagrade so najvišja priznanja za pedagoško, raziskovalno in strokovne dosežke na področju biotehniških ved v Sloveniji. Leta 1985 je prejela naziv Velika dama z viteškim križem evropskega viteškega reda vina, kot oseba, ki je izjemno prispevala k vinogradniškim in vinarskim zadavam.

Zaslužna prof. dr. Venčeslava Šikovec, upokojena redna profesorica Biotehniške fakultete, je izjemno natančno in dosledno opravljala svoje pedagoško, mentorsko, znanstveno-raziskovalno in strokovno delo. Pomemben je njen prispevek k razvoju pedagoškega dela na Oddelku za živilstvo in Oddelku za agronomijo, znanstveno-raziskovalnega dela na Katedri za vinarstvo in nenazadnje vinarski stroki.

Vsi, ki jo poznamo ali se je še spomnimo, vemo, da je še vedno aktivna, »glasna« zagovornica sodobnih strokovnih stališč, predvsem pa visoko cenjena in nadvse spoštovana oseba v vinogradniško-vinarskih krogih.

Doktorica Šikovec je pogosto omenila svoj odnos, da sta pridelovanje grozdja in vinarstvo neke vrste poezija.

Zaposleni na Oddelku za živilstvo Biotehniške fakultete Univerze v Ljubljani ji iskreno čestitamo ob njeni 90-letnici in ji želimo obilo lepe ustekleničene poezije. Vedno je uživala vino iz majhne steklenice, a se učila iz velike.

## Jubilee, Emeritus full professor Dr. Venčeslava Šikovec, university graduate agronomy engineer

Prof. Dr. Venčeslava (known by most as Slavica) Šikovec graduated in 1954 and became assistant professor

of winemaking at the Biotechnical Faculty, University of Ljubljana in the same year. She received her PhD in 1964, in 1967 she became a pre-habilitated assistant professor for the subject Wine Technology and Winemaking, then in 1972 an assistant professor for the same subject, in 1975 an associate professor, and in 1978 a full professor for the subject 'winemaking'. In 1988 she was re-elected as full professor for the subject Winemaking and Wine Technology, and in the academic year 2005/06 she was elected to Emeritus Professor. She has also worked in the field of viticulture and winemaking internationally, in Austria, Germany and Italy.

As part of her teaching work, she was teaching at the Department of Food Science and Department of Agronomy, Biotechnical Faculty, University of Ljubljana. At the undergraduate studies, she taught in the 3rd year students the course of Wine technology (obligatory subject) and in the 4th year the course of Enology (elective subject) and she was teaching the subjects Winemaking and Cellarman's trade for the students of Agronomy department. Within master study programmes she holds lectures at a postgraduate degree Master in Food Science.

Prof. Dr. Venčeslava Šikovec retired at the end of 1990 and by that time had risen many generations of students of Food Science and Agronomy at the Biotechnical Faculty. She transferred her rich scientific achievements and expertise to students as a mentor in the preparation of graduate, master's and doctoral theses during her 36 years of teaching at the Biotechnical Faculty. She was a mentor for 38 diploma's theses, a co-mentor for 10 diploma's theses, a mentor for 6 master's theses and 1 doctoral dissertation. Out of her diploma thesis, one was awarded the Prešeren Award. She had a strict but fair attitude towards the students.

For many years, she has been actively involved in the organisation of Bitenc Food Days that are still organized by the Department of Food Science as a form of postgraduate education.

The thematic sections of her research work cover the fields of microbiology and wine technology. For many years, she has studied the selection of indigenous grape microflora of the wine-growing regions in Slovenia. The most important results of this research include selections of yeast strains of the genus *Saccharomyces* for the production of still wines, sparkling wines and wines of special quality; some strains are commercially used.

In the field of wine technology, she has spent many years studying the diffusion of anthocyanin's of red wine varieties, the phenolic composition of musts and wines, the amino acid composition of grapes, the maturation of sparkling wines on yeast (wine lees), and in this connection the enrichment of sparkling wine with yeast manoproteins. In her research, special emphasis was placed

on the protection of humans and their surroundings with a view of addressing technological processes that would reduce the use of sulphuric (IV) acid and thus increase the nutritional and safety issues of wine.

Her great contribution is also related to the research of technological maturity of white and red grapes in terms of different vine growth forms, loads of vines and weather conditions during the ripening phase of grapes. With regard to processing technologies she investigated the separation of musts and the addition of selected yeasts for relatively pure alcoholic fermentation, she introduced technological perspectives for faster maturation of wines in connection to the type of container and the addition of oxygen, and last but not least the study of the reduction of organic acids by chemical deacidification.

The results of all these studies are published in scientific journals and presented at international, scientific and professional meetings. The COBISS.SI/COBIB.SI mutual database contains a total of 159 bibliographic units.

All years of employment within the Biotechnical Faculty prof. Dr. Venčeslava Šikovec was actively transferred her rich professional knowledge and experiences directly into practice. We would emphasize the production of vineyard maps within the framework of the wine-growing region of Slovenia. She has always had an ear for eliminating or solving practical technological problems. In addition, she regularly participated in domestic and international wine sensory evaluations, acting as President of the International Wine Assessment in Ljubljana and at the Agricultural Institute of Slovenia (KIS).

In addition to thirteen professional and popular articles, the results of her professional work are five professional monographs, where she presented the science of wine in an understandable way winegrowers, winemakers and wine lovers. Professional Monographs are: A Little Cellarman's Trade (1975); Contemporary Cellarman's Trade (1980, 1985); For Everyone Something About Wine (1984, 1987); Winemaking. From Grape to Wine (1993); Wine, the drink of adventure (1996).

Her breadth is reflected in active organizational work in the organization of domestic and international professional colloquiums and consultations, from which we would highlight the annual Oenological Days still held in Ljubljana. She was a permanent member of the Yugoslav delegation of the International Organization of Vine and Wine (O.I.V.), for many years the president of the Yugoslav Viticulture and Wine Society, the president of the Professional Society of Viticulturists and Winemakers of Slovenia (SDVVS), a delegate of the Food Technology Section at the PSVVS.

Until her retirement on December 30th, 1990, she was a chief of the winemaking chair. She was also active

in organizational work at the Biotechnical Faculty as a member of the Board of the Department and the Study Committee. She has received numerous awards for her life's work: the Jesenko Prize (1985), the PSVVS Gold Plaque (1985), the World Congress of the Chefs' Federation (1986) recognition, and the Plaque at 40th anniversary of Biotechnical Faculty for many years of work and contribution to faculty development. The Jesenko Prize is the highest recognition for educational, research and professional achievements in the field of biotechnical sciences in Slovenia. In 1985 she was named Supreme Lady with the Knight Cross of the European Knights Wine Order as a person who has made an outstanding contribution to the cause of the Vines and Wines.

As a scientist, Dr. Venčeslava Šikovec has been extremely meticulous and consistent in her teaching, mentoring, scientific research and professional work.

Important is her contribution to the development of educational work at the Department of Food Science and the Department of Agronomy, Biotechnical Faculty, scientific research work at the Chair of winemaking and, last but not least, the wine profession.

All of us, who know her or still remember her, know that she is still an active, "loudly" defender of contemporary professional views, and above all, a highly appreciated, respected and exceedingly honoured person in the wine industry.

Dr. Šikovec often mentioned her attitude that grape growing and winemaking is a kind of poetry.

We, the employees from the Department of Food Science at the Biotechnical Faculty, University of Ljubljana sincerely congratulate at her 90 anniversary and wish her a lot of nice bottled poetry. She always enjoyed wine from a small bottle but learn from big one.

prof. dr. Tatjana Košmerl in prof. dr. Rajko Vidrih,  
Univerza v Ljubljani, Biotehniška fakulteta, Oddelek za Živilstvo, Katedra za tehnologije rastlinskih živil in vino