

1. Record Nr.	UNINA9910838320203321
Autore	Powers William
Titolo	Sharpening the Legal Mind : How to Think Like a Lawyer
Pubbl/distr/stampa	Austin : , : University of Texas Press, , 2023 ©2023
ISBN	1-4773-2643-X 1-4773-2642-1
Edizione	[1st ed.]
Descrizione fisica	1 online resource (239 pages)
Altri autori (Persone)	DeighJohn
Disciplina	349.73
Soggetti	Jurisprudence - United States - History Law - Study and teaching - United States - History Law - United States - Methodology - History LAW / General
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Intro -- Contents -- Editor's Preface -- One. "I Want My Old Mind Back" -- Two. "The Case of the Speluncean Explorers" -- Three. Law's Contours -- Four. Law and Morals: Positivism and Natural Law -- Five. Historical Schools of Thought: The American Revolution to World War II -- Six. Historical Schools of Thought: The Legal Process School in the Mid-Twentieth Century -- Seven. Two Background Moral Theories -- Eight. Historical Schools of Thought: Critical Legal Studies and Postmodern Legal Theories -- Nine. Methodological Polytheism -- Notes -- Index.
Sommario/riassunto	The way lawyers think about the law can seem deeply mysterious. They see nuance and meaning in statutes and implications in judicial opinions that are opaque to the rest of us. Accessible and thought provoking, Sharpening the Legal Mind explains how lawyers analyze the cases and controversies that come before the courts. Written by William Powers Jr., the former president of the University of Texas at Austin, this book is an authoritative introduction to the academic study of law and legal reasoning, including insights into the philosophy of law and the intellectual history of legal thought. Powers discusses the methods lawyers use to interpret the law, the relation between law and morals,

and the role of courts in shaping the law. In eight chapters, he follows the historical debate on these issues and others through different generations and movements in American legal thought—formalism, realism, positivism—to critical legal studies and postmodern theory. The perfect read for anyone looking for a primer on legal reasoning, *Sharpening the Legal Mind* demystifies the debates and approaches to thinking like a lawyer that profoundly influence the rule of law in our lives.

2. Record Nr.	UNINA9910220040803321
Autore	Giuseppe Spano
Titolo	Microbiota of Grapes: Positive and Negative Role on Wine Quality
Pubbl/distr/stampa	Frontiers Media SA, 2017
Descrizione fisica	1 online resource (231 p.)
Collana	Frontiers Research Topics
Soggetti	Microbiology (non-medical)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	During spontaneous food/beverage fermentations, the microbiota associated with the raw material has a considerable importance: this microbial consortium evolves in reason of the nutrient content and of the physical, chemical, and biological determinants present in the food matrix, shaping fermentation dynamics with significant impacts on the 'qualities' of final productions. The selection from the indigenous micro-biodiversity of 'virtuous' ecotypes that coupled pro-technological and biotechnological aptitudes provide the basis for the formulation of 'tailored' starter cultures. In the fermenting food and beverage arena, the wine sector is generally characterized by the generation of a high added value. Together with a pronounced seasonality, this feature strongly contributes to the selection of a large group of starter cultures. In the last years, several studies contributed

to describe the complexity of grapevine-associated microbiota using both culture-dependent and culture-independent approaches. The grape-associated microbial communities continuously change during the wine-making process, with different dominances that correspond to the main biotechnological steps that take place in wine. In order to simplify, following a time trend, four major dominances can be mainly considered: non-Saccharomyces, Saccharomyces, lactic acid bacteria (LAB), and spoilage microbes. The first two dominances come in succession during the alcoholic fermentation: the impact of Saccharomyces (that are responsible of key enological step of ethanol production) can be complemented/integrated by the contributions of compatible non-Saccharomyces strains. Lactic acid bacteria constitute the malolactic consortium responsible of malolactic fermentation, a microbial bioconversion often desired in wine (especially in red wine production). Finally, the fourth dominance, the undesired microbiota, represents a panel of microorganisms that, coupling spoilage potential to the resistance to the harsh conditions typical of wine environment, can cause important economic losses. In each of these four dominances a complex microbial biodiversity has been described. The studies on the enological significance of the micro-biodiversity connected with each of the four dominances highlighted the presence of a dichotomy: in each consortia there are species/strains that, in reason of their metabolisms, are able to improve wine 'qualities' (resource of interest in starter cultures design), and species/strains that with their metabolism are responsible of depreciation of wine. Articles describing new oenological impacts of yeasts and bacteria belonging to the four main categories above mentioned (non-Saccharomyces, Saccharomycetes, lactic acid bacteria, and spoilage microbes) are welcome. Moreover, in this Research Topic, we encourage mini-review submissions on topics of immediate interest in wine microbiology that link microbial biodiversity with positive/negative effects in wine.
