

## Martedì 21 maggio

Managing vineyard variability by variable rate fertilization. Different fertilizers lead to different results – Matteo **Gatti**, DI.PRO.VE.S., Università Cattolica del Sacro Cuore (I)

Use of Monastrell crosses for obtaining varieties adapted to climate change – Rocio **Gil Muñoz**, Instituto Murciano de Investigación y Desarrollo Agroalimentario (IMIDA) (E)

Facing climate change: effects of inactivated yeast extracts on the ripening of Sangiovese cv. – Chiara **Pastore**, DISTAL, Università di Bologna (I)

A new life for winemaking lees: from waste to photovoltaics – Manuel **Meneghetti**, Dipartimento di Scienze Molecolari e Nanosistemi, Università Ca'Foscari Venezia (I)

The impact of frozen material-other-than-grapes (MOG) on aroma compounds of red wine varieties – Andrew **Reynolds**, Cool Climate Oenology and Viticulture Institute, Brock University (CDN)

Application of Hyperspectral Imaging for prediction of flavonoids, anthocyanins and soluble solids content in table grapes – Mario **Gabrielli**, Ecole Supérieure d'Agricultures (ESA) (I)

Use of UHPH in winemaking. Microbial control and effects in sensory quality. – Antonio **Morata**, enotec UPM, Chemistry and Food Technology Department, ETSIAAB, Universidad Politécnica de Madrid (E)

The effect of CMC and sucrose addition at dosage stage on the foam of sparkling wine – Matteo **Marangon**, DAFNAE, Università di Padova (I)

## Mercoledì 22 maggio

Wine authenticity based on High Resolution Melting – Paula **Martins-Lopes**, University of Tras-os-Montes and Alto Douro, BioISI (P)

The oenological potential of *Hanseniaspora vineae* yeast strains to industrial wine production – Eduardo **Dellacassa**, Universidad de la República del Uruguay (UY)

From the glass to the mouth: wine-related and human-physiological factors affecting retronasal aroma during wine consumption – María Ángeles **Del Pozo Bayón**, Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM (E)

Approaches limiting the cell wall polysaccharides-tannin interactions – Encarna **Gomez Plaza**, Department of Food Science and Technology, University of Murcia (E)

Characterization of white wines from north-eastern Italy with SERS spectroscopy – Alois **Bonifacio**, Università degli Studi di Trieste (I)

Label free DNA-based Optical Biosensor as a potential system for Wine Authenticity – Paula **Martins-Lopes**, University of Tras-os-Montes and Alto Douro, BioISI (P)

Wine grape ripeness assessment using Hyperspectral Imaging – Pedro **Melo-Pinto**, CITAB, Universidade de Tras-os-Montes e Alto Douro (P)