

Award "Research for Development" 2019

The summaries of the submitted researches was anonymously evaluated by the SIVE Scientific Committee for the criterion "degree of innovation and interest on the topic".

The works that have received the highest scores will be orally presented at the 12th edition of **ENOFORUM**, which will be held in Vicenza, Italy, **from 21 to 23 May 2019**.

Lavori selezionati

Gestione della variabilità intraparcellare del vigneto mediante concimazione a rateo variabile. Risultati differenti in funzione della tipologia di fertilizzante, Matteo **Gatti**, *DI.PRO.VE.S., Università Cattolica del Sacro Cuore (I)*

Utilizzo degli incroci di Monastrell per ottenere varietà adatte al cambiamento climatico, Rocio Gil **Muñoz**, *Instituto Murciano de Investigación y Desarrollo Agroalimentario (E)*

Effetti dell'utilizzo di estratti di lievito inattivato sulla maturazione della cv. Sangiovese, Chiara **Pastore**, *DISTAL, Università di Bologna (I)*

Una nuova vita per le fecce di vinificazione: dallo scarto al fotovoltaico, Manuel **Meneghetti**, *Dipartimento di Scienze Molecolari e Nanosistemi, Università Ca' Foscari Venezia (I)*

L'impatto del materiale diverso dall'uva (MOG) congelato sui composti aromatici del vino rosso, Andrew **Reynolds**, *Cool Climate Oenology and Viticulture Institute, Brock University (CDN)*

Applicazione della tecnica ottica di Immagine Iperspettrale (Vis-NIR Hyperspectral Imaging) per la valutazione del contenuto di flavonoidi totali, antociani totali e solidi solubili totali in uve da tavola, Mario **Gabrielli**, *Ecole Supérieure d'Agricultures (I)*

Utilizzo dell'omogeneizzazione ad altissima pressione nella vinificazione. Controllo microbiologico ed effetti per la qualità sensoriale, Antonio **Morata**, *enotec UPM, Chemistry and Food Technology Department, ETSIAAB, Universidad Politécnica de Madrid (E)*

Effetto dell'aggiunta di CMC e zucchero al dosaggio sulla schiuma di un vino spumante, Matteo **Marangon**, *DAFNAE, Università di Padova (I)*

Autenticità del vino basata sulla fusione ad alta risoluzione, Paula **Martins-Lopes**, *University of Tras-os-Montes and Alto Douro, BioISI (P)*

Il potenziale enologico dei ceppi di lievito di *Hanseniaspora vineae* nella produzione industriale di vino, Eduardo **Dellacassa**, *Universidad de la República del Uruguay (UY)*

Dal bicchiere alla bocca: fattori legati al vino e fattori fisiologici dell'uomo che influenzano l'aroma retronasale durante il consumo del vino, María Ángeles **Del Pozo Bayón**, *Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM (E)*

Approcci per limitare le interazioni tra polisaccaridi delle pareti cellulari e tannini, Encarna **Gomez Plaza**, *Department of Food Science and Technology, University of Murcia (E)*

Caratterizzazione di vini bianchi del nord est mediante spettroscopia SERS, Alois **Bonifacio**, *Università degli Studi di Trieste (I)*

Biosensore ottico basato sul DNA non marcato come potenziale sistema per l'autenticità del vino, Paula **Martins-Lopes**, *University of Tras-os-Montes and Alto Douro, BioISI (P)*

Valutazione della maturazione dell'uva da vino usando immagini iperspettrali, Pedro **Melo-Pinto**, *CITAB, Universidade de Tras-os-Montes e Alto Douro (P)*

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Evaluation phase

After their oral presentation to Enoforum 2019 in the OENOPPIA AWARD sessions, candidate works will be evaluated by practitioners and reviewed by the Scientific Committee.


All wine professionals attending Enoforum 2019 will be invited to judge the presentations on the basis of the criterion “benefit of research for the development of the wine industry”. A **Technical International Panel** composed of about 20 top professionals with large knowledge of wine industry needs and objectives at worldwide level will be involved in the evaluation.

The first five researches with the highest average score from winemakers and viticulturists will represent the group of Finalists

Scientific Committee: it will evaluate the finalists with respect to the criterion “scientific value”, by reading a preview of the full paper submitted by the authors.

Selection of the winner

The OENOPPIA prize has a single winner. The selection of the winner is made by the SIVE Board of Directors based on the overall results of the evaluation phase. The decisions of the Board are indisputable.



Oenoppia is a non-profit association grouping together the principal parties involved in the production and development of oenological products. The members of Oenoppia represent approximately 85% of oenological products used by wine makers throughout the world. They have a strong wine culture and an international approach to the vitivinicultural world, which is expressed via the creation of this association. The groups comprising Oenoppia have for decades founded their development on research and innovation, and for the oldest, for over a hundred years. Their expertise in oenological applications is the result of internal development or long term partnerships with major universities and institutes throughout the world. They have initiated a large number of publications and patents guided by the research of the best possible expression of the potential quality of the grapes. The International SIVE Award “Oenoppia” is the further concrete expression of oenological profession involvement to support general knowledge about phenomena at play in the transformation of grapes into wine.

Members of Oenoppia: AB Enzymes, Agrovin, AEB, Eaton, Bioseutica, Dal Cin, Enologica Vason, Chr. Hansen, Oenobrand, Erbslöh, Essec, Laffort, Lallemant, Fermentis, Lyven, Novozymes, Silvateam, Cofalec