

<b>TUESDAY MAY 18</b>	
16:00	<p><b>INNOVATIVE TECHNIQUES FOR AN EXPRESSIVE OENOLOGY</b> - Session managed in collaboration with Enologica Vason Spa Piergiorgio COMUZZO, <i>Università degli Studi di Udine</i> - Gianmaria ZANELLA, <i>Enologica Vason</i> - Marco MARCONI, <i>Ju.Cla.S. Spa</i></p>
16:50	<p><b>BIO-PROTECTION 2.0- OCTAVE A YEST FOR INCREASE ACIDITY AND BIO-CONTROL SPONTANEOUS MALOLACTIC FERMENTATION</b> - Session managed in collaboration with Chr. Hansen Italia Marco RAZZAUTI, <i>Chr. Hansen Spa</i> - Lorenzo PEYER, <i>Chr. Hansen Spa</i> - Giacomo BUSCIONI, <i>FoodMicroTeam S.r.l</i></p>
17:40	<p><b>REDUCING THE USE OF CHEMICALS IN WINEMAKING: STRATEGIES INVOLVING THE USE OF CHITOSAN FOR PURPOSES OTHER THAN MICROBIAL CONTROL</b> - Session managed in collaboration with Perdomini-IOC Bertrand ROBILLARD, <i>Institut Œenologique de Champagne, Francia</i> - Matteo PERINI, <i>Fondazione Edmund Mach</i></p>
18:25	<b>ENOFORUM CONTEST</b>
18:30	<p><b>Cold plasma at atmospheric pressure for eliminating Brettanomyces from oak wood</b> Lucía González-ARENZANA – <i>Instituto de Ciencias de la Vid y del Vino, Spagna</i></p>
18:50	<p><b>In-line sensing of grape juice press fractioning with UV-Vis spectroscopy</b> Robert DAMBERGS – <i>Charles Sturt University, Australia</i></p>
19:10	End of sessions