

WEDNESDAY MAY 19	
16:00	<p>Use of ultrasounds to accelerate aging on lees of red wines Antonio MORATA, <i>Universidad Politécnica de Madrid, Spagna</i></p>
16:20	<p>NATURAL PROTECTION FROM OXIDATION IN WHITE AND ROSÉ WINEMAKING - Session managed in collaboration with Lallemand Italia Nathalie SIECZKOWSKI, <i>Lallemand Oenology</i> - Vincent GERBAUX, <i>IFV Institut Français de la Vigne et du Vin, France</i> - José-Maria HERAS, <i>Lallemand Oenology</i></p>
17:10	<p>ALTERNATIVE EXPERIENCES FOR COLLOIDS AND COLOR COLD STABILIZATION OF RED WINES - Session managed in collaboration with DAL CIN GILDO Spa Antonella BOSSO, <i>CREA-VE, sede di Asti</i> - Maria MANARA, <i>Dal Cin Spa</i></p>
18:00	<p>Selection of yeasts and fermentation conditions for the production of Sauvignon blanc wines - Session managed in collaboration with HTS enologia Marie-Charlotte COLOSIO, <i>Institut Français de la Vigne et du Vin, France</i> - Nathan WISNIEWSKI, <i>Fermentis, France</i></p>
18:45	Saluti Oenoppia (Stéphane LA GUERCHE)
18:50	<p>All acids are equal, but some acids are more equal than others: (Bio)acidification of wines Ana HRANILOVIC, <i>University of Adelaide, Australia</i></p>
19:10	End of sessions