

THURSDAY MAY 20	
16:00	<b>LA BIOPROTEZIONE IN ENOLOGIA</b> - Session managed in collaboration with Laffort Sara Windholtz, <i>Università di Bordeaux, Francia</i> - Julie Barthoux, <i>Biolaaffort</i>
16:50	<b>EXPLORING WINE MICROFLORA FOR NOVEL ALTERNATIVES TO SULPHUR DIOXIDE</b> - Session managed in collaboration with AB Biotek Attilio Bellachioma, <i>AB Biotek</i> - Anthony Heinrich, <i>AB Biotek – Global Wine Market</i> - Teresa Garde-Cerdán, <i>VIENAP</i>
ENOFORUM CONTEST	
17:40	<b>Non-invasive quantification of phenol content during red wine fermentations</b> Jose Luis Aleixandre-TUDO, <i>Stellenbosch University, Sud Africa</i>
18:00	<b>Color stabilization properties of oenological tannins</b> Adeline VIGNAULT, <i>University Of Bordeaux, Isvv, Francia</i>
18:25	<b>Combined Use of <i>Lachancea thermotolerans</i> and <i>Schizosaccharomyces pombe</i> in Winemaking</b> Santiago BENITO, <i>Universidad Politécnica de Madrid, Spagna</i>
18:45	<b>Adaptation of lactobacilli towards low pH and SO<sub>2</sub> to develop MLF in base musts for sparkling wines</b> Sergi FERRER, <i>Universitat de València, Spagna</i>
19:05	<b>Impact of climate change on the aroma of red wines: a focus on dried fruit aromas</b> Alexandre PONS – <i>Institut des Sciences de la Vigne et du Vin, Francia</i>
19:25	Saluti conclusivi e fine lavori