

TUESDAY MAY 21, 2019

International Hall (*)

9h00	<p>Welcome</p> <p>Gianni Trioli - Presidente VINIDEA Emilio Celotti - Presidente SIVE (Società Italiana Viticoltura ed Enologia) Giorgio Nicolini - rappresentante FEM (Fondazione Edmund Mach) Riccardo Cotarella - Presidente AEI (Associazione Enologi Enotecnici Italiani) Marco Manfredini - Presidente OENOPPIA Rappresentante UIV - Unione Italiana Vini Simona Cristiano - CREA - Rete Rurale Nazionale Gianluca Carraro - CONAF (Confederazione Nazionale Agronomi Forestali)</p>
9h50	<p>Relazioni introduttive</p> <p>Le tendenze di produzione e consumo nel settore vitivinicolo mondiale e le nuove pratiche enologiche, Delegato OIV (Office International de la Vigne et du Vin) Aggiornamenti normativi sulle procedure per DOP e IGP e sull'etichettatura de vini, Michele Zanardo, Comitato Nazionale Vini DOP e IGP <i>Saluti Main Sponsor</i> - Stefano Albrigi, Albrigi Srl</p>
10h30	<p>CORK: GAS CHROMATOGRAPHY AND NEUROMARKETING</p> <p><i>Session managed in collaboration with Amorim Cork Italia</i> NDtech - The new frontier of Research & Development applied to cork closures, Miguel Cabral, Amorim (P) The emotional flavor of the sound and NeuroMarketing's contribution - Amorim case study, Vincenzo Russo, Università IULM (I)</p>
11h30	<p>SULPHITE REDUCTION: BIOPROTECTION AND ALTERNATIVES</p> <p><i>Session managed in collaboration with Perdomini-IOC</i> Pre-fermentative bioprotection: applications in cold maceration, Vincent Gerbaux, IFV Institut Français de la Vigne et du Vin (F) Tools to manage the sulphite content, Olivier Pillet, IOC Institut Oenologique de Champagne (F)</p>
12h30	<p>NEW FINDINGS AND BIOTECH APPLICATIONS ABOUT THIOLS EXPRESSION</p> <p><i>Session managed in collaboration with Corimpex - Oenobrand</i> How biotechnologies can help to enhance thiolic profiles?, Rémi Schneider, Product & application Manager - Oenobrand (F) Thiols precursors and their revelation during in winemaking: what news?, Roberto Larcher, FEM (I)</p>
13h30	<p>BROADENING AND IMPROVING VARIETAL BIODIVERSITY IN THE "COLLI PIACENTINI" WINE DISTRICT</p> <p><i>Session devoted to Valorinvitis project</i> Enhancing minor cultivars in a context of climate change, Tommaso Froni, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza (I) From Ervi the new opportunities for the viticulture of "Colli Piacentini" wine district, Matteo Gatti, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza (I)</p>
14h30	<p>TECHNOLOGIES FOR QUALITY WINE MANAGEMENT THROUGH NON SACCHAROMYCES: INNOVATIVE APPLICATION</p> <p><i>Session managed in collaboration with AB Biotek</i> Introduction of AWRI and AB Biotek collaboration, Attilio Bellachioma, AB Biotek (I) Discovering the microbiome: potential applications for novel non-conventional wine yeasts, Cristian Varela, AWRI (AUS) Novel non-conventional wine yeasts from AWRI and their impact on sensory characteristics, Anthony Heinrich, AB Biotek (AUS)</p>
15h30	<p>MANAGEMENT OF PHYTOSANITARY RESIDUES IN MUSTS AND WINES</p> <p><i>Session managed in collaboration with Dal Cin</i> Experiences of pesticide reduction in wine; focus on fosetyl and its formation during winemaking, Tomas Roman Villegas, FEM (E) Results of vineyard alternatives phytosanitary treatments, Maria Manara, Dal Cin spa (I)</p>
<p>Award SIVE-OENOPPIA - 1st Session</p>	
16h30	<p>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)</p>
16h45	<p>Use of Monastrell crosses for obtaining varieties adapted to climate change, Rocio Gil Muñoz, Instituto Murciano de Investigación y Desarrollo Agroalimentario (IMIDA) (E)</p>
17h00	<p>Facing climate change: effects of inactivated yeast extracts on the ripening of Sangiovese cv., Chiara Pastore, DISTAL, Università di Bologna (I)</p>
17h15	<p>A new life for winemaking lees: from waste to photovoltaics, Manuel Meneghetti, Dipartimento di Scienze Molecolari e Nanosistemi, Università Ca' Foscari Venezia (I)</p>
17h30	<p>The impact of frozen material-other-than-grapes (MOG) on aroma compounds of red wine varieties, Andrew Reynolds, Oenology and Viticulture Institute, Brock University (CDN)</p>
17h45	<p>Application of Hyperspectral Imaging for prediction of flavonoids, anthocyanins and soluble solids content in table grapes, Mario Gabrielli, Ecole Supérieure d'Agricultures (ESA) (I)</p>
18h00	<p>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)</p>
18h15	<p>The effect of CMC and sucrose addition at dosage stage on the foam of sparkling wine, Matteo Marangon, DAFNAE, Università di Padova (I)</p>
18h30	<p>End of sessions</p>