

TUESDAY MAY 21, 2019

National Hall ()**

11h00	<p>FOLIAR APPLICATION OF SPECIFIC INACTIVATED YEASTS TO STIMULATE GRAPE PHENOLIC AND AROMATIC RIPENING</p> <p><i>Session managed in collaboration with Lallemand</i></p> <p>Way of action: the molecular response, Ilaria Filippetti, Università di Bologna (I)</p> <p>Treatment effect on berries mechanical property and phenolic compounds extractability, Luca Rolle, Università di Torino (I)</p> <p>Scientific results and practical experiences, the direct effect on wines, Fabrizio Battista, Lallemand (I)</p>
12h00	<p>EDIBLE PRODUCT AGAINST OIDIUM AND BOTRYTIS: INNOVATIVE COMESTIBLE FUNGICIDE, ENVIRONMENT SAFE</p> <p><i>Session managed in collaboration with Bioenologia 2.0</i></p> <p>Gabriele Posenato, Agrea Srl (I)</p> <p>Maurizio Polo, Bioenologia 2.0 Srl (I)</p>
<p>Award ASSOENOLOGI-VERSINI - 1st Session</p>	
13h00	<p>Kaolin on vine with sunscreen effect, Alberto Palliotti, Dipartimento di Scienze Agrarie, Alimentari e Ambientali, Università degli Studi di Perugia (I)</p>
13h15	<p>Effects of delayed winter pruning on technological and phenolic ripening in Merlot cv, Gianluca Allegro, DISTAL, Università di Bologna (I)</p>
13h30	<p>Towards the development of a molecular kit for the varietal characterization of the Brunello di Montalcino, Rita Vignani, Department of Life Sciences, Università di Siena (I)</p>
13h45	<p>Chemical characteristics of wine made from disease tolerant varieties, Silvia Ruocco, Università degli Studi di Udine in convenzione con FEM, EFSA (I)</p>
14h00	<p>Application of unconventional tannins as markers of authenticity, Edoardo Longo, Libera Università di Bolzano (I)</p>
14h15	<p>Antioxidant extracts from unripe grapes and their use in wine and food, Giovanna Fia, Università degli Studi di Firenze (I)</p>
14h30	<p>Novel microencapsulated yeast for the production of sparkling wine by traditional method, Ilaria Benucci, Università degli Studi della Toscana (I)</p>
14h45	<p>Wine fermentation by using a mixed yeasts/bacterium starter in a immobilized form, Francesco Grieco, Consiglio Nazionale delle Ricerche - Istituto di Scienze delle Produzioni Alimentari (CNR-ISPA) (I)</p>
15h00	<p>RESISTANT VARIETIES: CONCRETE ANSWER FOR SUSTAINABILITY</p> <p><i>Session managed in collaboration with Vivai Cooperativi Rauscedo</i></p> <p>Resistant varieties's characteristics and their possible diffusion, Gabriele Di Gaspero, IGA - Istituto Genomica Applicata Udine (I)</p> <p>Oenological characterization of resistant varieties's wines, Yuri Zambon, Vivai Cooperativi Rauscedo (I)</p> <p>Resistant varieties: the consumer response, Valeria Fasoli, Vivai Cooperativi Rauscedo (I)</p>
16h00	<p>OPTIMIZING THE WATER RESOURCES IN THE VINEYARD - POLYGREEN</p> <p><i>Session managed in collaboration with Vinext</i></p> <p>Uso polimero assorbente nella messa a dimora di barbatelle in vasetto, caso studio - Glera, Franco Meggio, Università di Padova (I)</p> <p>Water: innovative technologies and novel approaches to face the climate change challenges, Lara Pozzato, DAIS - Università Cà Foscari (I)</p>
17h00	<p>K-POLYASPARTATE: BEYOND TARTARIC STABILIZATION</p> <p><i>Session managed in collaboration with Enartis</i></p> <p>Market response and application experiences, Gianni Triulzi, R&D Manager Enartis (I)</p> <p>Interesting secondary properties of KPA, Valerio Carinci, researcher CEM (I)</p>
18h00	<p>SIVE ASSEMBLY</p> <p>End of sessions</p>