

WEDNESDAY MAY 22, 2019

International Hall (*)

Award SIVE-OENOPPIA - 2nd Session	
9h00	Wine authenticity based on High Resolution Melting, Paula Martins-Lopes , University of Tras-os-Montes and Alto Douro, BioISI (P)
9h15	The oenological potential of <i>Hanseniaspora vineae</i> yeast strains to industrial wine production, Eduardo Dellacassa , Universidad de la República del Uruguay (UY)
9h30	From the glass to the mouth: wine-related and human-physiological factors affecting retronasal aroma during wine consumption, María Ángeles Pozo Bayón , Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM (E)
9h45	Approaches limiting the cell wall polysaccharides-tannin interactions, Encarna Gomez Plaza , Department of Food Science and Technology, University of Murcia (E)
10h00	DIRECT INOCULATION YEASTS AND BACTERIA FOR MUST AND WINE BIOPROTECTION: USE AND SENSORY CONTRIBUTION <i>Session managed in collaboration with Chr. Hansen</i> Use of direct inoculation yeasts and bacteria for must and wine bioprotection, Lorenzo Peyer , Chr. Hansen (I) Sensory contribution of yeast and bacteria used for bioprotection, Bernardo Muñoz González (E)
11h00	WINE & WOOD BETWEEN SCIENCE, TECHNOLOGY AND MARKET <i>Session managed in collaboration with Enotimatic</i> ENOTIMATIC: advantages and opportunities of the new infusion technology. An overview of the latest scientific discoveries, wine innovation and market trends, Michel Moutounet (F), Giacomo Mazzavillani , Caviro (I), Fabio Piccoli , Wine Meridian (I)
12h00	TECHNICAL INNOVATIONS TO NATURALLY PRESERVE AND ENHANCE THE WINE ORGANOLEPTIC PROFILE <i>Session managed in collaboration with Lallemand</i> Manage acidic freshness through pre-inoculation with a specific non <i>Saccharomyces</i> strain, José-Maria Heras , Lallemand (E) Avoid sensory deviations from <i>Brettanomyces</i> inoculating selected bacteria, Sibylle Krieger Weber , Lallemand (D) Impact of fermentation parameters on fermentative aromas production, Jean-Roch Mouret , INRA (F)
Award SIVE-OENOPPIA - 3rd Session	
13h00	Characterization of white wines from north-eastern Italy with SERS spectroscopy, Alois Bonifacio , Università degli Studi di Trieste (I)
13h15	Label free DNA-based Optical Biosensor as a potential system for Wine Authenticity, Paula Martins-Lopes , University of Tras-os-Montes and Alto Douro, BioISI (P)
13h30	Wine grape ripeness assessment using Hyperspectral Imaging, Pedro Melo-Pinto , CITAB, Universidade de Tras-os-Montes e Alto Douro (P)
13h45	FLASH TALK Metabolic role of mandelate as intermediate in benzinoids biosynthesis by <i>Hanseniaspora vineae</i> , Eduardo Dellacassa , Universidad de la República del Uruguay (UY) Alternative clarification of Sangiovese: influence on polyphenolic and sensory characteristics, Alessandra Rinaldi , Università degli Studi di Napoli Federico I (I) Chemical composition and evolution of aroma profile in Ribolla Gialla sparkling wines produced by different refermentation methods, Sabrina Voce , Dipartimento Scienze Agroalimentari, Ambientali, Animali (Di4A), Università di Udine (I) Supercritical fluid extraction applied to winery by-products for the recovery of high-added value polyphenols, Carla Da Porto , Dipartimento Scienze Agroalimentari, Ambientali, Animali (Di4A), Università di Udine (I) Influence of red wine composition on oxygen consumption kinetic in presence of oenological tannins, Daniela Fracassetti , Dipartimento di Scienze per gli Alimenti, la Nutrizione, e l'Ambiente, Università di Milano (I) The multifaceted antioxidant behaviour of chitosan in wine: laboratory and technological evidences, Antonio Castromarin , Università di Bologna (I)
14h00	X-PRO®: A NEW WINEMAKING APPROACH <i>Session managed in collaboration with Enologica Vason</i> Yeast's derivatives: production, composition and technological characteristics, Piergiorgio Comuzzo , Di4A, Università di Udine (I) Inactivated yeasts: their potential and applications, Federico Giotto , Giottoconsulting srl (I) How X-PRO® and its products have been developed, Gianmaria Zanella , Responsabile R&D Enologica Vason (I)
15h00	MANAGEMENT OF GASES DISSOLVED IN WINES <i>Session managed in collaboration with Tebaldi</i> The role of gases dissolved in wine, Angelita Gambutì , Università Degli Studi Di Napoli (I) Technologies for the wine shelf life and the ISIOX® system, Marco Li Calzi , Tebaldi Srl (I)
16h00	SELECTION AND HYBRIDIZATION OF YEAST STRAINS TO MODULATE KEY COMPOUNDS IN WINES <i>Session managed in collaboration with HTS enologia - Fermentis</i> Yeast hybridization to overproduce esters and minimize sulphites, Etienne Dorignac , Fermentis (F) Impact of <i>Saccharomyces pastorianus</i> on Sauvignon Blanc aromatic quality, Yorgos Kotseridis , Associate Professor, Agricultural University Athens (GR)
17h00	WHITE WINES LONGEVITY: INNOVATIVE METHODOLOGIES FOR ITS EVALUATION <i>Session managed in collaboration with Laffort Italia</i> White wines longevity: new predictive and decision supporting tools, Maurizio Ugliano , Università degli Studi di Verona (I)
18h00	PRODUCE LESS OXYDABLE WINES WITH LOW-INPUT TECHNOLOGIES <i>Session devoted to Oxyless project</i> Wine and oxygen from grape to glass, Jean-Claude Vidal , U.EXP-Pech Rouge, INRA FRANCE (F) Potentiality of the cyclic voltammetry for the assessment of the wine evolution, Piergiorgio Comuzzo , Di4A, Università di Udine (I)
End of sessions	