

WEDNESDAY MAY 22, 2019

National Hall (**)

Award ASSOENOLOGI-VERSINI - 2nd Session	
9h30	Chitosan in winemaking: a rapid and innovative method for guaranteeing the origin from fungi, Matteo Perini , FEM (I)
9h45	Relationship between composition and antioxidant properties of commercial yeast derivatives, Piergiorgio Comuzzo , DI4A, Università di Udine (I)
10h00	A new device for continuous-flow stabilization of white wines, Giuseppina Paola Parpinello , Università di Bologna (I)
10h15	Combination of analytical techniques to study white wine stability, Elisabetta Bellantuono , Università degli Studi di Udine – Enologia (I)
10h30	Development of electrochemical methods for enological applications, Maurizio Ugliano , Università di Verona (I)
10h45	Evolution of light-struck taste in white wine during the shelf-life, Daniela Fracassetti , Dipartimento di Scienze per gli Alimenti, la Nutrizione, e l'Ambiente, Università di Milano (I)
11h00	Yeast management during post-fermentation processes: sulfite reduction and shelf-life extension in Prosecco wine production, Viviana Corich , Università degli Studi di Padova (I)
11h30	SO LONG MALOLACTIC FERMENTATION: INNOVATIVE MALIC ACID DEGRADING YEASTS, IMPROVE THE ORGANOLEPTIC CHARACTERISTICS OF ALL WINES WITHOUT BACTERIA <i>Session managed in collaboration with Bioenologia 2.0</i> Sandra Torriani , Dipartimento di Biotecnologie dell'Università di Verona (I) Maurizio Polo , Bioenologia 2.0 (I) Giuseppe Speri , Speri Viticoltori (I)
12h30	PROTEIN STABILITY: PERFORMA, GREAT RESULT RESPECTING THE QUALITY <i>Session managed in collaboration with Oenofrance</i> Daniele Pizzinato , Oenofrance Italia (I) Simone Vincenzi , Università Degli Studi Di Padova
13h30	ADVANCED CONTROL OF OENOLOGICAL PROCESSES FOR INNOVATIVE WINEMAKING: FROM WINES WITHOUT SULPHITES TO THE PRODUCTION OF INDIGENOUS YEASTS IN THE CELLAR <i>Session managed in collaboration with Parsec</i> Fermentation and maceration of reds: when technology optimises processes and prevents common problems, Giuseppe Florida , Parsec (I) Indigenous yeasts: isolation, selection and self-production in the cellar - from the experimental phase of yesterday to the practical solution of today, Giacomo Buscioni , FoodMicroTeam (I)
14h30	SACCHAROMYCES AND NON-SACCHAROMYCES YEASTS SELECTED IN SEMIARID ENVIRONMENTS IN SICILY <i>Session managed in collaboration with Bioagro</i> Saccharomyces and non-Saccharomyces yeasts selected in semiarid environments in Sicily, Daniele Oliva , IRVO - Regione Sicilia (I) Industrial process development, Paola De Dea , AVISP - Veneto Agricoltura (I)
15h30	REGULATORY UPDATE ON ORGAIC WINE PRODUCTION <i>Seminar sponsored by Enartis</i> Cristina Michelsoni , Commissione Europea (I)
16h30	IL TAPPO DI SUGHERO <i>Modulo gestito in collaborazione con Federlegno</i> L'importanza di una collaborazione tra attori della filiera "tappatura vino", Alessandro Canepari , Assoimballaggi/FederlegnoArredo (I), Milena Lambri , Università Cattolica di Piacenza (I) Il tappo di sughero visto dal vino, Michela Cipriani , Unione Italiana Vini (I) Il tappo di sughero: mercato e prospettive, Isabella Giua , Agris (I), Franco Pampiro , Agris (I)
SIVE-Ferrarini award winner	
17h30	Climate change vs Wine industry in the Emilia Romagna: assessment of climate change, influence on wine industry and mitigation techniques, Nemanja Teslić , Università di Bologna (SRB)
17h45	Chemical and technological investigations for the valorization of enological products of a South Tyrol native grape variety: Gewürztraminer, Tomas Roman Villegas , FEM - Università di Udine (E)
18h00	FLASH TALK Increasing biodiversity in winemaking by using non-Saccharomyces yeast starter cultures and malolactic bacteria in mixed fermentations, Tiziana Nardi , CREA (I)
End of sessions	