

THURSDAY MAY 23, 2019

International Hall (*)

9h00	<p>SUSTAINABLE VITICULTURE AND SOIL MANAGEMENT <i>Session devoted to SOIL4WINE project</i> Managing and protecting soil in the vineyard: experience of the LIFE Soil4Wine project, Stefano Poni, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza (I) An innovative and interactive tool for soil management in viticulture, Sara Elisabetta Legler, Horta srl (I) Wine for soil: an example of a green economy, Alessandro Bosso, ERVET (I)</p>
9h45	<p>IOT TECHNOLOGIES FOR WINE TRASPORT MONITORING <i>Session devoted to IoF2020 project</i> Metabolites markers of a bad wine storage, Panagiotis Arapitsas, FEM (GR) A test to assess the tolerance of a wine to exposure to high storage, Stefano Ferrari, ISVEA (I) How to track the wine integrity during transport, Mattia Nanetti, Wenda (I)</p>
10h30	<p>THE DIVERSITY OF THE ITALIAN RED WINE TANNINS <i>Session devoted to D-WINES project</i> The D-Wines project for enhancing the diversity of Italian wines, Maurizio Ugliano, Università di Verona (I) Tannins in the main Italian red wines Concentration and molecular structure diversity, Fulvio Mattivi, Università di Trento (I) The metabolomic fingerprint of Italian red wines, Panagiotis Arapitsas, FEM (GR) Stability, reactivity and interactions of tannins in Italian red wines Polysaccharides and proteins in Italian red wines, Matteo Marangon, Università di Padova (I) The oxidation of tannins, Maurizio Ugliano, Università di Verona (I) Spectroscopy for the analysis of tannins and the characterization of Italian red wines Multivariate characterization of Italian monovarietal red wines with FTIR spectroscopy, Andrea Versari, Università di Bologna (I) Classification with spectrophotometric indexes of Italian red wines, Simone Giacosa, Università di Torino (I) Tannins and astringency: sensory aspects and analytical markers The different astringency of Italian red wines, Paola Piombino, Università di Napoli (I) Analytical markers for astringency prediction, Angelita Gambutì, Università di Napoli (I) The metabolism of tannins in grapes The molecular basis of the metabolism of tannins in grapes, Giovanbattista Tornielli, Università di Verona (I) Discussion and application perspectives.</p>
13h45	<p>IMPROVE WINE SHELF-LIFE: THE WISHELI PROJECT <i>Session devoted to Wisheli project</i> What is the market asking to a white wine and the technical consequences, Nicola Biasi, Falesco (I) Young white wines early aging: a sensory-chemical assessment through a sensor-based approach as a strategy to improve the shelf-life, Andrea Bellincontro, DIBAF, La Tuscia University (I) A test to predict the aging capacity of a wine, Stefano Ferrari, ISVEA (I)</p>
14h30	<p>EIP AGRICOLA FOR THE WINE SECTOR: RESEARCH AND INNOVATION EXPERIENCE <i>Session managed in collaboration with RETE RURALE NAZIONALE and EIP-Agri service Point</i></p>
18h00	<p>End of sessions</p>