

Tasting Hall (**)

TUESDAY MAY 21, 2019	
12h00	ARDEASEAL COMPARATIVE TASTING THE SAFE AND RELIABLE ALTERNATIVE TO TRADITIONAL CORKS <i>Organized by Coro Developpement</i>
14h00	AROUND THE WORLD WITH FERMIVIN STRAINS BY OENOBANDS <i>Organized by Corimpex - Oenobands</i>
16h00	LALLEMAND UPDATE: EXPERIMENTAL WINES 2018 <i>Organized by Lallemant</i>

WEDNESDAY MAY 22, 2019	
9h30	COMPARATIVE TASTING OF BARBERA AND CORTESE, AGED IN STAINLESS STEEL, WOOD AND CERAMIC CLAYVER <i>Organized by Clayver</i>
12h00	ANCHOR YEASTS AND NEW WINE TRENDS <i>Organized by Enologica Vason - Anchor</i>
14h30	BIOPROTECTED WINES AND CHEESES <i>Organized by Chr. Hansen</i>
17h00	EVER & WRT: ENOTIMATIC APPLICATION EXPERIENCES WITH STYLE# OAK ALTERNATIVES <i>Organized by Ever</i>

THURSDAY MAY 23, 2019	
12h00	WINES FERMENTED WITH YEASTS SELECTED FROM SEMIARID ENVIRONMENTS IN SICILY <i>Organized by Bioagro</i>
16h00	IL PINOT NERO IN CHAMPAGNE, UN VITIGNO... DI MONTAGNA! <i>Degustazione riservata ai soci SIVE, in collaborazione con Vinidea</i>

*Presentations are mostly given in English, some in Italian, French or Spanish. Simultaneous translation to Italian and English is provided.

**Presentations are held in Italian language.