

TUESDAY MAY 21, 2019
International Hall (*)

9h00	<p>Welcome</p> <p>Gianni Trioli - Presidente VINIDEA Emilio Celotti - Presidente SIVE (Società Italiana Viticoltura ed Enologia) Giorgio Nicolini - rappresentante FEM (Fondazione Edmund Mach) Riccardo Cotarella - Presidente AEEI (Associazione Enologi Enotecnici Italiani) Marco Manfredini - Presidente OENOPPIA Rappresentante UIV - Unione Italiana Vini Simona Cristiano - CREA - Rete Rurale Nazionale Gianluca Carraro - CONAF (Confederazione Nazionale Agronomi Forestali)</p>
9h50	<p>Relazioni introduttive</p> <p>Le tendenze di produzione e consumo nel settore vitivinicolo mondiale e le nuove pratiche enologiche, Delegato OIV (Office International de la Vigne et du Vin) Aggiornamenti normativi sulle procedure per DOP e IGP e sull'etichettatura de vini, Michele Zanardo, Comitato Nazionale Vini DOP e IGP <i>Saluti Main Sponsor</i> - Stefano Albrigi, Albrigi Srl</p>
10h30	<p>CORK: GAS CHROMATOGRAPHY AND NEUROMARKETING</p> <p><i>Session managed in collaboration with Amorim Cork Italia</i> NDtech - The new frontier of Research & Development applied to cork closures, Miguel Cabral, Amorim (P) The emotional flavor of the sound and NeuroMarketing's contribution - Amorim case study, Vincenzo Russo, Università IULM (I)</p>
11h30	<p>SULPHITE REDUCTION: BIOPROTECTION AND ALTERNATIVES</p> <p><i>Session managed in collaboration with Perdomini-IOC</i> Pre-fermentative bioprotection: applications in cold maceration, Vincent Gerbaux, IFV Institut Français de la Vigne et du Vin (F) Tools to manage the sulphite content, Olivier Pillet, IOC Institut Oenologique de Champagne (F)</p>
12h30	<p>NEW FINDINGS AND BIOTECH APPLICATIONS ABOUT THIOLS EXPRESSION</p> <p><i>Session managed in collaboration with Corimpex - Oenobrand</i> How biotechnologies can help to enhance thiolic profiles?, Rémi Schneider, Product & application Manager - Oenobrand (F) Thiols precursors and their revelation during in winemaking: what news?, Roberto Larcher, FEM (I)</p>
13h30	<p>BROADENING AND IMPROVING VARIETAL BIODIVERSITY IN THE "COLLI PIACENTINI" WINE DISTRICT</p> <p><i>Session devoted to Valorinivitis project</i> Enhancing minor cultivars in a context of climate change, Tommaso Froni, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza (I) From Ervi the new opportunities for the viticulture of "Colli Piacentini" wine district, Matteo Gatti, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza (I)</p>
14h30	<p>TECHNOLOGIES FOR QUALITY WINE MANAGEMENT THROUGH NON SACCHAROMYCES: INNOVATIVE APPLICATION</p> <p><i>Session managed in collaboration with AB Biotek</i> Introduction of AWRI and AB Biotek collaboration, Attilio Bellachioma, AB Biotek (I) Discovering the microbiome: potential applications for novel non-conventional wine yeasts, Cristian Varela, AWRI (AUS) Novel non-conventional wine yeasts from AWRI and their impact on sensory characteristics, Anthony Heinrich, AB Biotek (AUS)</p>
15h30	<p>MANAGEMENT OF PHYTOSANITARY RESIDUES IN MUSTS AND WINES</p> <p><i>Session managed in collaboration with Dal Cin</i> Experiences of pesticide reduction in wine; focus on fosetyl and its formation during winemaking, Tomas Roman Villegas, FEM (E) Results of vineyard alternatives phytosanitary treatments, Maria Manara, Dal Cin spa (I)</p>
Award SIVE-OENOPPIA - 1st Session	
16h30	Managing vineyard variability by variable rate fertilization. Different fertilizers lead to different results, Matteo Gatti , DI.PRO.VE.S., Università Cattolica del Sacro Cuore (I)
16h45	Use of Monastrell crosses for obtaining varieties adapted to climate change, Rocio Gil Muñoz , Instituto Murciano de Investigación y Desarrollo Agroalimentario (IMIDA) (E)
17h00	Facing climate change: effects of inactivated yeast extracts on the ripening of Sangiovese cv., Chiara Pastore , DISTAL, Università di Bologna (I)
17h15	A new life for winemaking lees: from waste to photovoltaics, Manuel Meneghetti , Dipartimento di Scienze Molecolari e Nanosistemi, Università Ca' Foscari Venezia (I)
17h30	The impact of frozen material-other-than-grapes (MOG) on aroma compounds of red wine varieties, Andrew Reynolds , Oenology and Viticulture Institute, Brock University (CDN)
17h45	Application of Hyperspectral Imaging for prediction of flavonoids, anthocyanins and soluble solids content in table grapes, Mario Gabrielli , Ecole Supérieure d'Agricultures (ESA) (I)
18h00	Use of UHPH in winemaking. Microbial control and effects in sensory quality, Antonio Morata , enotec UPM, Chemistry and Food Technology Department, ETSIAAB, Universidad Politécnica de Madrid (E)
18h15	The effect of CMC and sucrose addition at dosage stage on the foam of sparkling wine, Matteo Marangon , DAFNAE, Università di Padova (I)
18h30	End of sessions

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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 Tuscia (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>

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	

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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 ORGANIC 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	

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>

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.