

# PROGRAM

Tuesday February 23



16.00 Web connection open to participants

## Welcome message

16.10 Pau ROCA - OIV (*International Organisation of Vine and Wine*)



16.20 Eleonora CATALDO - *Università degli Studi di Firenze, Italy*

**Zeowine: the synergy of zeolite and compost. Effects on vine physiology and grape quality**

16.30 William Antonio PETRUCCI - *CREA Research Centre for Viticulture and Enology, Italy*

**Copper reduction strategy for Sangiovese in organic viticulture**

16.40 Giovanni MIAN - *Università degli Studi di Udine, Italy*

**Copper treatments for low impact viticulture**

16.50 Anne-Sophie SPILMONT - *Institut Français de la Vigne et du Vin, France*

**X-Ray Tomography: a promising tool to assess the selection of good quality grafted vines**

17.00 Gabriella DE LORENZIS - *Università degli Studi di Milano, Italy*

**Characterized one of the largest collections of grapevine rootstocks (*non-vinifera*)**

17.10 Rocío GIL MUÑOZ - *Instituto Murciano de Investigación y Desarrollo Agrario y Alimentario, Spain*

**Obtaining new varieties derived from monastrell for the preparation of low alcoholic wines**

17.20 Nadia BERTAZZON - *CREA Research Centre for Viticulture and Enology, Italy*

**Mechanisms responsible for different susceptibility of grapevine varieties to Flavescente dorée**

## Greeting messages by sponsors:

17.30 Monica PEDRAZZINI - SIMEI-UIV (*Salone Internazionale Macchine per Enologia e Imbottigliamento – Unione Italiana Vini*)  
Riccardo COTARELLA - ASSOENOLOGI (*Associazione Enologi Enotecnici-Italiani*)



17.40 Silvia Laura TOFFOLATTI - *Università degli Studi di Milano, Italy*

**Unique resistance traits against downy mildew from domestication center of grapevine**

17.50 Gicele DE BONA SBARDELOTTO - *Università degli Studi di Padova, Italy*

**Dual mode of action of grape cane extracts against *Botrytis cinerea***

18.00 Giuseppe CARELLA - *Università degli Studi di Firenze, Italy*

**Use of microorganisms in the disinfection/ protection of organic rooted-cuttings from wood pathogens**

18.10 Tara SOUTHEY - *University of Stellenbosch, South Africa*

**TerraClim, an online spatial DSS for the wine industry**

18.20 Xavier DELPUECH - *Institut Français de la Vigne et du Vin, France*

**PulvéLab: an experimental vineyard for innovation in precision spraying**

18.30 Matteo GATTI - *Università Cattolica del Sacro Cuore, Italy*

**Multidisciplinary assessment of selective harvesting in the Colli Piacentini wine district**

18.40 Sigfredo FUENTES - *The University of Melbourne, Australia*

**How artificial intelligence (AI) is helping winegrowers to deal with adversity from climate change**

18.50 José CUEVAS-VALENZUELA - *Center for Research and Innovation, Viña Concha y Toro, Chile*







**A new AI-based system for early and accurate vineyard yield forecasting**

19.00

# PROGRAM

Wednesday February 24



16.00	Web connection open to participants	
16.05	<b>Welcome messages from European PARTNERS</b> <i>Julien DUMERCQ - IVES (International Viticulture and Enology Society)</i> <i>Eirios HUGO – IFV (Institut Français de la Vigne et du Vin)</i> <i>Mario DE LA FUENTE LLOREDA – PTV (Plataforma Tecnológica del Vino)</i>	  
16.20	<i>Laura RUSTIONI- Università del Salento, Italy</i>	<b>Freeze-thaw treatment to enhance phenolic ripening and tannin oxidation of seeds</b>
16.30	<i>Robert DAMBERGS - Charles Sturt University, Australia</i>	<b>In-Line Sensing of Grape Juice Press Fractioning with UV-VIS Spectroscopy</b>
16.40	<i>Andrea NATOLINO - Università degli Studi di Udine, Italy</i>	<b>Innovations on red winemaking process by ultrasound technology</b>
16.50	<i>Daniela FRACASSETTI - Università degli Studi di Milano, Italy</i>	<b>Influence of pre-fermentative steps on thiol precursors</b>
17.00	<i>Sonia GURI-BAIGET - Instituto Regional de Investigación y Desarrollo Agroalimentario y Forestal, Spain</i>	<b>Prefermentative CO<sub>2</sub> saturation of grape must to obtaining white wines with low SO<sub>2</sub> content</b>
17.10	<i>José Luis ALEIXANDRE-TUDÓ - University of Stellenbosch, South Africa</i>	<b>Non-invasive quantification of phenol content during red wine fermentations</b>
17.20	<i>Alberto DE ISEPPI - University of Padova, Italy</i>	<b>Mannoprotein extracts from wine lees: characterization and impact on wine properties</b>
	<b>Greetings messages by sponsors:</b>	
17.30	<i>Stéphane LA GUERCHE – OENOPPIA (Association internationale des produits et pratiques œnologiques)</i> <i>Sophie PALLAS - OENOLOGUES DE FRANCE (Union des œnologues de France)</i>	 
17.40	<b>Presentation of the congress ENOFORUM ITALY – Vicenza, 19-20 May 2021</b> <i>Gianni TRIOLI (Vinidea)</i>	
17.50	<i>Sergi FERRER- Universitat de València, Spain</i>	<b>Adaptation of Lactobacilli towards low pH and SO<sub>2</sub> to develop MLF in base musts</b>
18.00	<i>Santiago BENITO - Universidad Politécnica de Madrid, Spain</i>	<b>Combined Use of <i>Lachancea thermotolerans</i> and <i>Schizosaccharomyces pombe</i> in Winemaking</b>
18.10	<i>Giorgia PERPETUINI- University of Teramo, Italy</i>	<b>Effect of <i>Candida zemplinina</i> oak chips biofilm on wine aroma profile</b>
18.20	<i>Antonio CASTRO MARIN- University of Bologna, Italy</i>	<b>Impact of chitosan treatment on the physico-chemical features of a Sangiovese red wine</b>
18.30	<i>Silvia MOTTA - CREA Research Centre for Viticulture and Enology, Italy</i>	<b>Relation between phenolic content, antioxidant capacity, oxygen consumption rate of diverse tannins</b>
18.40	<i>Adeline VIGNAULT- University of Bordeaux, Isvv, France</i>	<b>Color stabilization properties of oenological tannins</b>
18.50	<i>Antonio MORATA - Universidad Politécnica de Madrid, Spain</i>	<b>Use of ultrasounds to accelerate aging on lees of red wines</b>
19.00		

# PROGRAM

Thursday February 25



16.00 Web connection open to participants

16.05 **Welcome messages from Extra-EU-PARTNERS**

Maret DU TOIT - SASEV (South African Society of Enology and Viticulture)  
Brooke HOWELL - ASVO (Australian Society of Viticulture and Oenology)  
Mark KRSTIC - AWRI (Australian Wine Research Institute)



16.20 Ana HRANILOVIC - University of Adelaide, Australia

**All acids are equal, but some acids are more equal than others: (Bio)acidification of wines**

16.30 Lucía GONZALEZ-ARENZANA- Instituto de Ciencias de la Vid y del Vino, Spain

**Cold plasma at atmospheric pressure for eliminating *Brettanomyces* from oak wood**

16.40 Arianna RICCI- University of Bologna, Italy

**Rapid optical method for tannins estimation in red wines**

16.50 Maria Reyes GONZALEZ-CENTENO - Institut des Sciences de la Vigne et du Vin, France

**Alimentary film to reduce cork taint and improve wine organoleptic quality**

17.00 Ignacio ONTAÑÓN- University of Zaragoza, Spain

**Oxidation vs reduction: the fate of tannins, pigments, VSCs, color, SO<sub>2</sub> and metabolomic fingerprint**

17.10 David JEFFERY - The University of Adelaide, Australia

**Authenticating the geographical origin of wine using fluorescence spectroscopy and machine learning**

17.20 Inés LE MAO- Université de Bordeaux, France

**qNMR metabolomics a tool for wine authenticity and winemaking processes discrimination**

**Greeting messages by sponsors**

17.30 Antonio PALACIOS - EXCELL IBERICA (Laboratorios Excell Iberica SL)  
Alberto LÓPEZ ENOMAQ/TECNOVID (Feria Internacional de la Maquinaria, Tecnicas y Equipos para vitivinicultura).



17.40 **Presentation of the congress ENOFORUM USA – Sonoma County, 5-6 May 2021**

Gianni TRIOLI (Vinidea)



17.50 Alexandre PONS- Institut des Sciences de la Vigne et du Vin, France

**Impact of climate change on the aroma of red wines: a focus on dried fruit aromas**

18.00 David GEFFROY - University of Adelaide, Australia

**Key odorants of French Syrah wines from the northern Rhone valley**

18.10 Paola PIOMBINO- University of Naples Federico II, Italy

**Cross-modal Interactions through sensory and chemical characteristics**

18.20 Maria Alessandra PAISSONI - Università degli Studi di Torino, Italia

**The taste of color: how grape anthocyanin fractions affect in-mouth perceptions**

18.30 Peter KLOSSE - The Academy for Scientific Taste Evaluation, Netherlands

**Fingerprinting as approach to unlock black box of taste**

18.40 Stephanie POUAGNET - Ecole hôtelière de Lausanne, HES-SO, Switzerland

**Keg wine on tap: a sustainability-oriented innovation**

18.50