Congreso Mundial

DE LA VIÑA Y EL VINO

5 - 9 de junio 2023

España

Cádiz / Jerez

SCIENTIFIC PROGRAMME

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Y EL VINO

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Oral & Short Communications

VITICULTURE

Monday 5thJune, 2023

Room: Auditorio

15.00 -15.15 **João De Deus, Miguel Damásio, Ana Rodrigues, José Silvestre, Olfa Zarrouk, Luisa Carvalho**
2023-3218 *Oral*
The effect of drought memory on grapevine's physiological responses to water deficit and recovery

15.15 - 15.30 **Rui Martins**
2023-3285 *Oral*
Phenobot - Intelligent photonics for molecular phenotyping in precision viticulture

15.30 - 15.45 **Kidanemaryam Reta, Tania Acuña, Yaniv Lupo, Naftali Lazarovitch, Aaron Fait**
2023-2833 *Oral*
Combined abiotic stress in cv.Syrah grafted onto different rootstocks: A metabolic and physiological response

15.45 - 16.00 **Miguel Cachao, Ana Chambel**
2023-2974 *Oral*
Are Farm to fork strategy goals reasonable and achievable? State of the art of Península de Setubal's winegrowers.

Tuesday 6th June, 2023

Room: Auditorio

9.00-9.20 **Cátia Brito, Lia-Tânia Dinis, Igor Gonçalves, José Moutinho-Pereira, Carlos Correia**
2023-2948 *Oral*
Shade netting in Douro Valley ameliorate vine physiology, yield and grape composition

9.20-9.40 **José Antonio Negrín De La Peña, Gemma Durán Romero, Dionisio Ramírez Carrera**
2023-3253 *Oral*
Enodiplomacy and neuromarketing: Artificial Intelligence in defense of identity in the face of the challenge of climate change. The case of La Mancha wine.

9.40-10.00 **Renan Tosin, Rui Martins, Mario Cunha**
2023-3277 *Oral*
Multiblock analysis was used to reconstruct white (Loureiro) and red (Vinhão) grapevine spectral data based on skin, pulp and seed information

10.00-10.20 **Rubén Íñiguez, Carlos Poblete-Echeverría, Inés Hernández1, Salvador Gutiérrez, Ignacio Barrio, Javier Tardáguila**
2023-3314 *Oral*
Artificial intelligence and computer vision to assess grape yield components in commercial vineyards.

11.00-11.10 **Arnaud Charleroy, Xavier Delpuech, Pascal Neveu**
2023-2997 *Short communication*
Vitioeno, a web resource center for the production of FAIR research data

11.10-11.20 **Xavier Delpuech, Eric Duchêne, Arnaud Charleroy, Nathalie Ollat**
2023-2998 *Short communication*
A standard for sharing data from vineyard experiments

11.20-11.30 **Alexandre Bastard, Audrey Chaillet**
2023-3050 *Short communication*
Digitalization from vine to wine: successes and remaining challenges - A review

11.30-11.40 **Marta Rodríguez**
2023-2912Short communication
Variable fertilization adjusted to the interannual variety of the vineyard

11.40-11.50 **María Soledad Del Río, Lluís Raventós, Valentina Garza**
2023-2909 *Short communication*
Zoning of the Queretaro Wine Region

11.50-12.00 **Nicolas NAIGEON**
2023-3144 *Short communication*
DATA for decision-making in viticulture in the face of climate change: Looking beyond production issues

12.00-12.10 **Anna Nebish, Gagik Melyan, Frank Manty, Joachim Schmid**
2023-3171 Short communication
First grape phylloxera (Daktulosphaira vitifoliae Fitch) survey and evaluation in Armenian vineyards

12.10-12.20 **Gheorghe Nicolaescu, Mariana Godoroja, Ana Nicolaescu, Inga Cotoros, Ana Maria Nicolaescu, Cornelia Voinesco, Olga Mogildea, Valeria Procopenco, Svetlana Cociorva**
2023-3083 Short communication
Evaluation of risk factors in the development of the viticulture and wine sector in the Moldova (compared to Ukraine, Romania, Czech Republic, Germany)

12.20-12.35 **A. Sergio Serrano Parra, Jesús Martínez Gascueña, Juan Luis Chacón Vozmediano**
2023-2890 Oral
Variability in water behavior during soil drought of different grapevine cultivars: new approaches to the internal regulation of water potential and stomatal sensitivity

12.35-12.50 **Lluís Giralt Vidal**
2023-2955 Oral
Digital control of the water availability of the vine

12.50-13.05 **Alberto Acedo**
2023-2845 Oral
The journey to farmland soil restoration: understanding and measuring progress towards sustainability

13.05-13.20 **Juan Gómez Benítez**
2023-2828 Oral
Utility of agroclimatic stations to characterize microclimate and climate change in the sherry area over the last 20 years

13.20-13.35 **Antonio Valente, Leonor Pereira, Bruno Soares, Carlos Costa, Salviano Soares, José Lima, Igor Gonçalves**
2023-3287 Oral
Viticulture under climate change: a case study on a water scarcity model

15.00-15.15 **Amit Dhingra**
2023-3299 Oral
Sustainable Production of Grapevine and Wine in Texas

15.15-15.30 **Rauf Asadullayev, Khuraman Abasova, Khadija Mammadova, Magsud Gurbanov, Aida Najafova, Vusale Shukurova, Teymur Musayev**
2023-3062 Oral
Expected changes in viticulture geography

15.30-15.40 **Sofia Correia, Carla Guerra, José Manso, Natacha Fontes, António Graça**

2023-3014 *Short communication*
Integrative approach for sustainable viticulture in Portugal's Douro Valley: the NOVATERRA approach in mountain viticulture

15.40-15.50 **Aureliano Malheiro, José Moutinho-Pereira, Filipe Adão, Helder Fraga, João Santos**
2023-3045 *Short communication*
Water dynamics in the soil-vine-atmosphere continuum in a changing climate: the Douro Demarcated Region as a case study

15.50-16.00 **Michael Sanderson, Natacha Fontes, Marta Teixeira, Sara Silva, Antonio Graca**
2023-3293 *Short communication*
Unprecedented rainfall and cold air pooling in wine regions of northern Portugal

16.00-16.10 **Sergio Ibáñez Pascual, Luis Rivacoba Gómez**
2023-3316 *Short communication*
Bunch protection techniques against thermal increase linked to climate change

16.10-16.20 **Vittorio Faluomi**
2023-3134 *Short communication*
A digital twin application for vineyards sustainable management

16.20-16.30 **Maria Freire, Nuno Chegadinho**
2023-3166 *Short communication*
The biological balance and the ecological infrastructure of the landscape vineyards

16.30-16.45 **Kristine Margaryan, Maria Nikoghosyan, Maria Schmidt, Henry Wirth, Arsen Arakelyan, Hans Binder**
2023-3047 *Oral*
SOMmelier—Intuitive Visualization of the Topology of Grapevine Genome Landscapes Using Artificial Neural Networks

16.45-17.00 **Aaron Fait**
2023-3046 *Oral*
Cultivar identity as a major determinant of wine grapevine response to impending consequences of global warming

17.00-17.15 **Juan Daniel Moreno-Olivares, Mar Vilanova De La Torre, María José Giménez-Bañón, Diego Fernando Paladines-Quezada, Ana Cebrián-Pérez, José Cayetano Gómez-Martínez, Juan Antonio Bleda-Sánchez, José Ignacio Fernández-Fernández, Rocío Gil-Muñoz**
2023-2864 *Oral*
Study of aromatic composition of new white varieties adapted to warm climate.

17.15-17.30 **Luisa Carvalho, Teresa Pinto, Alessandro Cammisano, João Cid, David Faísca-Silva, J. Miguel Costa, Sara Amâncio, Antero Martins, Elsa Gonçalves**
2023-3139 *Oral*
Polyclonal selection for abiotic stress tolerance in Arinto: implications in yield and quality of the must

Wednesday 7th June, 2023

Room: Auditorio

9.00-9.20 **Ramiro Tachini, Mercedes Fourment, Milka Ferrer**
2023-2934 *Oral*
Precipitation variability in a temperate coastal region and how it affects tannat and albariño cultivars

9.20-9.40 **Elsa Gonçalves, David Faísca-Silva, Margarida Rocheta, Teresa Pinto, Luísa Carvalho, Leonor Pereira, Sara Barrias, Sara Rocha, Ângela Lopes, Joana Guimarães, Teresa Mota, Paulo Costa, José Manso, Luís Arnaldo, Mário Cardoso, António Graça, César Almeida,**
2023-3242 *Oral*
Large-scale screening of unknown varieties in a grapevine intra-varietal variability collection

9.40-9.50 **Gheorghe Savin, Ivan Baca, Vladimir Cornea**
2023-3043 *Short communication*
New functionality of IS for the management of grapevine genetic resources in the Moldova

9.50-10.00 **Laura Fariña, Nicolas Nieto, Cecilia Da Silva, Andrés Coniberti, Eduardo Boido, Francisco Carrau**
2023-3294 *Short communication*
Study of aromatic precursors in commercial Tannat clones and monitoring of their evolution during ripening.

10.00-10.10 **Abderazak Hamama**
2023-3258 *Short communication*
Amperometric characterization of Vitis vinifera l. Varieties native to the Algerian tell

10.10-10.20 **Vugar Salimov, Movlud Huseynov, Afat Huseynova, Rauf Asadullayev**
2023-3203 *Short communication*
Study of heredity and productivity in the first hybrid generation

11.00-11.10 **Katerina Biniari, Stavroula Nikolaou, Ioannis Daskalakis, Despoina Bouza, Maritina Stavrakaki**
2023-3263 *Short communication*
Assessment of the qualitative and quantitative characteristics of the grapes of grapevine cultivar Fokiano (Vitis vinifera L.) in Ikaria Island, under vineyard conditions

11.10-11.20 **Consuelo Ceppi De Lecco, Pablo Cañón**
2023-2920 *Short communication*
Characterization of Cabernet Sauvignon from Maipo Valley (Chile) Using Fluorescence Measurement

11.20-11.30 **Natiq Mammadov, Vugar Salimov, Movlud Huseynov, Uzeyir Agayev**
2023-2831 *Short communication*
Study of biomorphological and technological features of genotypes in the population of khindogny grape variety

11.30-11.45 **Luigi Bavaresco, Edmondo Andrea Belisomo, Luigi Lucini, Margherita Furiosi**
2023-2825 *Oral*
Role of chitosan against grapevine downy mildew

11.45-12.00 **Tessa Basso, Nicolas Berti, Sara Leoni, Sylvain Schnee, Steven Hewison, Anne-Lise Fabre, Jérôme Kasparian, Pierre-Henri Dubuis, Jean-Pierre Wolf**
2023-3292 *Oral*
Digital holography and artificial intelligence for real-time detection and identification of pathogenic airborne spores

12.00-12.15 **Xiaorong Zheng, Hannes Engler, Lucie Cornehl, Pascal Gauweiler, Benedikt Fischer, Robin Gruna, Reinhard Töpfer, Anna Kicherer**
2023-2979 *Oral*
Challenges and opportunities of digitalization of quality and yield parameters during harvesting

12.15-13.00 **Carlos Poblete-Echeverria, Ines Hernández, Salvador Gutiérrez, Ruben Iñiguez, Ignacio Barrio, Javier Tardaguila**
2023-3303 *Oral*
Using Artificial Intelligence (AI) for grapevine diseases detection based on images.

13.00-13.15 **João Araújo, Vasco Pimenta, António Graça**
2023-3310 *Oral*
Satellite and UAV-based anomaly detection in vineyards

13.15-13.30 **David De La Fuente, Joao Vitorino, Antonio Tabasco, Elena Rivilla, Ana Tena, Eva Navascués**

2023-3204 *Oral*
Yield estimation using machine learning from satellite imagery

13.30-13.45 **Jesus Yuste, Amelia Montoro, Javier José Cancela, Daniel Martínez-Porro, Luis Alberto Mancha, Daniel Moreno, Irene Torija, M Rodriguez-Febereiro, Mar Vilanova, David Uriarte**
2023-2904 *Oral*
Irrigation frequency in red varieties: impact on grape production and composition, during a biennial period, in 4 regions of Spain

15.00-15.15 **Kidanemaryam Reta, Tamir Caras, Tania Acuña, Tarin Paz-Kagan, Naftali Lazarovitch, Aaron Fait**
2023-3296 *Oral*
Physiological responses of red grapevine varieties to heatwave: Insights from monitoring physiological activities and drone-based thermal imagery analysis

15.15-15.30 **Tamar Maghradze, Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**
2023-3186 *Oral*
Grape-associated epiphytic yeasts as promising antagonists against fungal diseases

15.30-15.45 **Filipe Azevedo-Nogueira, Ana Gaspar, Cecília Rego, Sara Barrias, Juliana Lopes, Helena Gonçalves, Kateřina Štůsková, Aleš Eichmeier, Ana Margarida Fortes, David Gramaje, Paula Martins-Lopes**
2023-3291 *Oral*
Observation of environmental effects on fungal colonization of Portuguese grapevines cv. Aragonez (syn. Tempranillo)

15.45-16.00 **Karin Mandl, Jasmina Suljic, Ingrid Hofstetter, Christian Bader, Florian Faber**
2023-2836 *Oral*
Detection of Endophyts in Bleeding Sap of Vine by Next Generation Sequencing (NGS)

16.00-16.15 **Emma Cantos-Villar, Iratxe Zarraonaindia, Ana Diez-Navajas, Amaia Mena-Petite, Eva Perez-Alvarez, Enrico Cretazzo, Maite Lacuesta, Belén Puertas, Usue Perez-Lopez, Juan Jose Córdoba-Granados**
2023-2926 *Oral*
SEAWINES: use of macroalgae as a biostimulant against fungal diseases in grapevines.

16.15-17.00 **Eleonora Littarru, Stefano Brizzolara, Guido Bezzo, Daniele Eberle, Pietro Tonutti**
2023-3219 *Oral*

Climate change affects White Muscat aroma profile: effects of cluster thinning and defoliation at berry set and veraison on monoterpene metabolism

17.00-17.15 **Karl Mendoza, Víctor Linares, Beatriz Hatta, Yolanda Tinoco, Juan Carlos Alvarado, Alberto Di Laura**
2023-3149 Oral
Waste valorization in winery and distillery industry by producing biofertilizers and organic amendments

17.15-17.25 **Emilio Celotti, Fateme Sadeghian, Piergiorgio Comuzzo, Lucilla Iacumin, Roberto Zanzotti, Oscar Giovannini, Gianni Trioli, Nicola Pio Torraco, Oliviero Visintini, Giovanni Mian**
2023-2830 Short communication
Study for the development of a rapid and non-destructive method for copper analysis in vineyards towards a precision fungal defence strategy

17.25-17.35 **Mario De La Fuente Lloreda, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, José Ramón Lissarrague, Antonio Morata**
2023-2838 Short communication
Cluster microclimate, canopy management and its influence on the berry (size and composition) quality

17.35-17.45 **Fenando Visconti, Mario De La Fuente Lloreda, Ignacio Buesa, J.M. Escalona, Hipólito Medrano, Carlos Miranda, J.M. Mirás Avalos, Julian Palacios, J.G. Pérez Pérez, J.M. Ramírez-Cuesta, P. Romero, L.G. Santesteban, N. Torres, D. Uriarte, M. Parra, Diego**
2023-3011Short communication
Decision support system for selecting the rootstock, irrigation regime and nitrogen fertilization in winemaking vineyards

17.45-17.55 **Natacha Fontes, Sara Silva, Cristina Fernandes, Hugo Oliveira, João Piteira, Álvaro Geraldes, Carlos Marques, Alessio Tugnolo, Riccardo Guidetti, Roberto Beghi, João Pedro Conde, Virgínia Chu, Katherina Nikolaidou, Susana Freitas, Sophie Jenne, Hans Z**
2023-3018 Short communication
Fully automated grape maturation monitoring: first results of a pilot-scale trial at commercial vineyards

17.55-18.05 **Jesus Yuste, Daniel Martínez-Porro**
2023-2850 Short communication
Contrast between shoot removal and cluester thinning, applied before veraison, in the vegetative, productive and qualitative response of cv. Verdejo

Wednesday 7th June, 2023

Room: Sala Conferencias 2

15.00-15.10 **Rocio Gil-Muñoz, Maria Jose Gimenez-Bañon, Juan Daniel Moreno-Olivares, Diego F. Paladines-Quezada, Ana Cebrian-Perez, Gloria B. Ramirez-Rodriguez, Belen Parra-Torrejon, Jose Manuel Delgado-Lopez**
2023-2821Short communication
Optimization of the application of methyl jasmonato nanopaticles on the monastrell variety. Influence on its phenolic composition

15.10-15.20 **Antonio Sparacio, Salvatore Sparla**
2023-2837 Short communication
Ecoresilience of the vine: effects of late pruning on the grapes and wines of grillo and frappato in sicily

15.20-15.30 **Lia Dinis, Irene Fraga, Sara Bernardo, Prof. Margarida Arrobas, José Moutinho-Pereira**
2023-2840 Short communication
Vineyard kaolin spray stimulates oenological changes in red wine

15.30-15.40 **Hugo Fernández Mena**
2023-3246 Short communication
Grapevine Yield-Gap on a large scale: identification of environmental limitations by soil and climate zoning in the region of Languedoc-Roussillon (south of France).

15.40-15.50 **Pascal Wegmann-Herr, Maren Scharfenberger-Schmeer, Andreas Kortekamp, Lea Stahl, Rex Friederike**
2023-3063 Short communication
Evaluation of a oxygenate based plant protection treatment in viticulture against fungal diseases

15.50-16.00 **Bruno Gabel**
2023-3135Short communication
Decision support systems in pest control – technological distraction or necessity?

16.00-16.10 **Simona Pizzi, Alessandra Di Canito, María Hernández-Fernández, Roberto Foschino, Jesús Manuel Cantoral, Daniela Fracassetti, Ileana Vigentini, Gustavo Cordero-Bueso**
2023-3164 Short communication
Assessment of the interaction mechanisms involved in the antifungal activity of microbial grapevine endophytes against Botrytis cinerea infection

16.10-16.20 **Petruta Mihaela Matei, Beatrice Michaela Iacomi, María Belén Turrion Nieves, Francisco Lafuente Alvarez, Iuliana Diana Barbulescu, Razvan Ionut Teodorescu, Daniel Cornel Banita**
2023-3160 Short communication
The composting potential of the by-product marc resulting from the white and red winemaking process

16.20-16.30 **Marie Azuara, Pedro Martín, Maria Rosa González, Rafael Mangas**
2023-2826 Short communication
Kaolin foliar-application improves the photosynthetic performance and fruit quality of Verdejo grapevines

16.30-16.45 **Oguzhan Soltekin, Ahmet Altındisli**
2023-2911Oral
Effects of water deficit regimes on yield components and berry composition of 'Black Kishmish' under Mediterranean region

16.45-17.00 **Özlem Boztepe, Ahmet Altındişli, Arif Atak, Yeşim Doyğacı**
2023-3157Oral
Development Of Seedless Table Grape Varıetıes

17.00-17.15 **Luigi Tarricone, Federico Calcagno, Giovanna Forte, Rosa Anna Milella, Antonio Maria Amendolagine, Francesco Mazzone, Giovanni Gentilesco, Fabiana Convertino, Evelia Schettini**
2023-2990 Oral
Different plastic film covering affect microclimate and performance of organic varo 203 seedless table grape

OENOLOGY

Monday 5th June, 2023

Room: Sala Conferencias 1

15.00 -15.20 **Cristina Lasanta Melero, Juan Moreno, Raquel Muñoz-Castells, Rafael Arnedo, Paola Medina, Miguel Villa, Juan Gómez**
2023-3122Oral
Production of low alcohol wines with biological ageing in the south of Spain. Current results and future perspectives.

15.20 - 15.40 **Jesús Manuel Cantoral, Marina Ruiz-Muñoz, María Hernández-Fernández, Florido-Barba Antonio, Villanueva-Llanes María Paz, Pizzi Simona, Cordero-Bueso Gustavo**
2023-2913 Oral
Taxonomic singularities of the veil of Flor yeasts in Fino Wines from the D.O. Jerez-Xérèz-Sherry

15.40 -15.50 **Gustavo Cordero-Bueso, Jesús Pérez-Chicón, Antonio Florido-Barba, Marina Ruiz-Muñoz, Jesús Manuel Cantoral**
2023-2932 Short communication
Do Totiviruses of the Veil of Flor Yeasts Provide an Evolutionary Advantage?

15.50 - 16.00 **Juan Carlos Mauricio, María Trinidad Alcalá Jiménez, Juan Carlos García García, Raquel Muñoz Castells, Juan Rafael Carbonero Pacheco, Jaime Moreno García, Teresa García Martínez, Rafael Peinado, Juan Moreno**
2023-3192 Short communication
Microbiological, chemical and sensory study of fine wines obtained from solera with 14 % V/V etanol

Tuesday 6th June, 2023

Room: Sala Conferencias 1

9.00-9.20 **Alice Vilela, Maria João Santos, João Mota, Elisete Correia**
2023-2971Oral
The science behind beverage flavors: the role of pH and amylase enzyme in the human mouth

9.20-9.40 **Natalia Brossard, Gabriel Alfaro, Andreas Rosenkranz, Romina Madrid, Edmundo Bordeu (Autor Que Presenta)**
2023-3136 Oral
Red wine astringency and the influence of wine–saliva aggregates on oral lubrication

9.40-9.50 **Roberto Larcher, Tiziana Nardin, Dekker Susanne**
2023-3118 Short communication
Evidence of the relationship between the oxygen radical absorbance capacity (ORAC) of white wines and the potential development of atypical aging (ATA)

9.50-10.00 **Christian Philipp, Stefan Nauer, Phillip Eder, Sezer Sari, Reinhard Eder**
2023-2898 Short communication
Experiments with oenological methods to increase the spicy aroma in Austrian Grüner Veltliner wines

10.00-10.10 **Maria Iulia Cerbu, Cintia Lucia Colibaba, Andreea Popîrdă, Ana Maria Toader, Răzvan George Niță, Cătălin Ioan Zamfir, Bogdan Ionel Cioroiu, Marius Niculaua, Valeriu Cotea**
2023-2889 Short communication
Increasing amino acids and biogenic amines content of white and rosé wines during ageing on lees

10.10-10.20 **Merve Darıcı, Turgut Cabaroglu**
2023-3297 Short communication
Characterization of Boğazkere Wines from Different Locations in Türkiye Relating Aroma and Sensory Properties Using Chemometrics

10.20-10.30 **Bin Tian, Adrien Piquot, Pradeep Wimalasiri**
2023-3154 Short communication
Managing extraction of colour, phenolics and aromas in Pinot noir wine production: alternative use of grape marc

11.00-11.20 **Antonio Morata, Carlos Escott, Cristian Vaquero, Juan Manuel Del Fresno, Buenaventura Guamis, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, Carmen González, José Antonio Suárez-Lepe**
2023-2839 Oral
Improving the implantation of non-Saccharomyces yeasts in winemaking by UHPH processing

11.20-11.30 **Fernando Sánchez, Nieves Lopez De Lerma, María Del Valle Palenzuela, Antonio Rosal, Juan Moreno, Rafael A. Peinado**
2023-3270 Short communication
Use of non-Saccharomyces yeasts as a strategy to increase the acidity of sweet wines in a context of climate change

11.30-11.40 **Consuelo Ceppi De Lecco, Alejandra Urtubia, Wendy Franco, Sergio Benavides, Angelica Durán, Elizabeth Sanchez, Valentina Cerpa**
2023-3230 *Short communication*
Aromatic potential of native yeasts Candidas ssp in the sensory profile of Sauvignon Blanc wines

11.40-12.00 **Fanny Bordet, Rémy Romanet, Florian Bahut, Jordi Ballester, Camille Eicher, Cristina Pena, Vicente Ferreira, Régis Gougeon, Anne Julien-Ortiz, Chloé Roullier-Gall, Hervé Alexandre**
2023-3075 *Oral*
Saccharomyces cerevisiae cocultures: how their metabolic interactions expand the Chardonnay wine aroma diversity

12.00-12.10 **Juan Manuel Del Fresno, Francisco Carrau, Carlos Escott, Cristian Vaquero, Carmen González, Antonio Morata**
2023-3010 *Short communication*
Use of Hanseniaspora spp. in sequential fermentation with Saccharomyces cerevisiae to improve the aromatic complexity of Albillo Mayor white wines

12.10-12.20 **Yorgos Kotseridis, Vicky Troianou, Maria Dimopoulou, Yves Gosselin, Etienne Dorignac**
2023-3108 *Short communication*
Comparison of the influence of Saccharomyces pastorianus to Saccharomyces cerevisiae and Saccharomyces bayanus inoculation ratio to oenological characteristics of Sauvignon Blanc wine

12.20-12.30 **Michal Zeman, Miroslav Bohmer, Diana Rusnakova, Tatiana Sedlackova, Katarina Zenisova, Domenico Pangallo, Tomas Kuchta, Jaroslav Budis, Tomas Szemes**
2023-3159 *Short communication*
Microbiome composition and dynamics while grapes turn to wine

12.30-12.40 **Ignacio Belda, Javier Ruiz, Miguel De Celis, Belen Benitez-Dominguez, Javier Vicente, Antonio Santos**
2023-3168 *Short communication*
The importance of species' ecological traits and inter-species interactions in wine yeast ecosystem functioning

12.40-13.00 **Angela Capece, Gabriella Siesto, Rocchina Pietrafesa, Patrizia Romano**
2023-3017 *Oral*
The apiaries in the vineyard: the bees as vectors and reservoir of wine yeasts

13.00-13.10 **Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**

2023-3097 Short communication
Flocculation character in Brettanomyces bruxellensis strains: a potential innovative approach to counteract the spoilage

13.10-13.20 Arnaud Delaherche, Etienne Dorignac, Richard Marchal, Marie-Charlotte Colosio, Thomas Salmon, Yann Vasserot
2023-3112 Short communication
Prise De Mousse with a shortened 1-step yeast starter preparation

13.20-13.30 Felipe Salinas Bonich, Monika Christmann, Olena Ovadenko, Andrii Tarasov, Marco Bollinetti
2023-2989 Short communication
Evaluation of plant phenolic extracts as an alternative to sulfur dioxide for the control of O. oeni and Brettanomyces

15.00-15.20 Pierre-Louis Teissedre, Claire Payan, Anne-Laure Gancel, Monika Christmann
2023-3077 Oral
Impact of acidification at bottling by fumaric acid on red wine after 24 months

15.20-15.30 François Davaux, Philippe Cottereau, Matthieu Dubernet
2023-2945 Short communication
Use of fumaric acid on must or during alcoholic fermentation

15.30-15.40 Lugi Picariello, Angelita Gambuti, Francesco Errichiello, Francesca Coppola, Luigi Moio
2023-2980 Short communication
Impact of chitosan on the evolution of phenolic composition and the production of acetaldehyde after oxidation of red wine.

15.40-15.50 Fernanda Cosme, Inma Arenas, Miguel Ribeiro, Luís Filipe-Ribeiro, Rafaele Vilamarim, Elisa Costa, João Siopa, Fernando Nunes M.
2023-3127Short communication
Comparison of k-Carrageenan, Bentonite, and Chitosan in Albariño white wine protein stabilization obtained with and without pre-fermentative skin maceration

15.50-16.10 Marco Bustamante, Pol Giménez, Arnau Just-Borras, Ignasi Solé-Clua, Jordi Gombau, José M. Heras, Nathalie Sieczkowski, Mariona Gil, Joan M Canals, Fernando Zamora
2023-2887 Oral
Use of pure glutathione or a specific inactivated yeast rich in glutathione, as an alternative to sulfites to protect white grape must from browning

16.10-16.30 **Valentina Civa, Emma Tarabusi, Paola Domizio**
2023-3260 *Oral*
The potentiality of non-Saccharomyces yeast derivatives as enological bio-adjuvants

16.30-16.40 **Alessandra Di Canito, Daniela Fracasseddti, Alessio Altomare, Roberto Foschino, Antonio Tirelli, Ileana Vigentini**
2023-3098 *Short communication*
Impact of yeast derivative products on riboflavin and methionine synthesis during the alcoholic fermentation

16.40-16.50 **Liudis L Pino-Ramos, V Felipe Laurie, Encarna Gómez-Plaza, Ana B Bautista-Ortín**
2023-2861 *Short communication*
Effect of fining with new plant proteins on the aroma composition, phenolic compounds, and color of a Monastrell wine

16.50-17.00 **Michael Jourdes, Gauthier Lagarde, Manon Ferreira, Sandra Vanbrabant, Soizic Lacampagne, Arnaud Massot, Virginie Moine, Pierre-Louis Teissèdre**
2023-3123Short communication
Impact of fining on the polyphenol composition of red wine: A new methodology for the characterization of polyphenols in fining precipitate

17.00-17.10 **Zsuzsanna Bene, István Kiss**
2023-2823 *Short communication*
Investigation of using different specified yeasts and early protein stabilization for Tokaji dry wines

Wednesday 7th June, 2023

Room: Sala Conferencias 1

9.00-9.20 **Alessandra Rinaldi, Angelita Gambuti, Alessandra Luciano, Luigi Picariello, Stephane La Guerche, Anne Laure Gancel, Pierre-Loius Teissedre, S Carrillo, F Véran, Aude Vernhet, J Gombau, Zamora Fernando, Luigi Moio**
2023-3255 *Oral*
A collaborative study on the effect of mannoproteins on color stabilization of red wine

9.20-9.30 **Silvia Motta, Jacopo Vigiani, Massimo Guaita, Mauro Ravera, Maria Carla Cravero, Antonella Bosso**
2023-2919 *Short communication*
Effect of tannins of different origin on the oxidative evolution of a Cortese white wine in the presence and absence of SO2

9.30-9.40 **Antonio Domenico Marsico, Leonardo Scarano, Francesco Mazzone, Francesco Mannerucci, Margherita D'amico D'amico, Marco Vendemia, Giovanni Luigi Bruno**
2023-2930 Short communication
Effects of pullulan, a secondary metabolite produced by Esca-associated fungi, on the enological performance of Saccharomyces cerevisiae strains.

9.40-9.50 **Francisco Javier Fernandez Acero, Almudena Escobar, Andrea De Mateo, Francisco Javier Navas, Mary Cuiñas**
2023-3177Short communication
Brief description of the bioactive peptides from B. cinerea as new tools involved in the maceration of the grape

9.50-10.00 **Arina Oana Antoce, George Adrian Cojocaru, Cornel Banita, Camelia Filofteia Diguta**
2023-2918 Short communication
Technological confirmation that low doses of medium chain fatty acids can arrest alcoholic fermentation to produce sweet wines in milder conditions

10.00-10.10 **María Curiel-Fernández, Belén Ayestarán, Zenaida Guadalupe, Silvia Pérez-Magariño**
2023-3000 Short communication
Polysaccharide content of extracts obtained from unfermented skins from red varieties.

10.10-10.20 **António M. Jordão, Ana C. Correia, Renato V. Botelho, Miriam Ortega-Heras, Maria González-Sanjosé**
2023-2897 Short communication
Potential of the enological use of several Brazilian wood species on the phenolic compostion and sensory quality of different wines

10.20-10.30 **Lucía González-Arenzana, Rosa López, Rocío Escribano-Viana, Beatriz Larreina, María Del Patrocinio Garijo, Ana Rosa Gutiérrez, Pilar Santamaría,Carmen Olarte, Fernando Alba-Elías, Ana González-Marcos, Ana Sainz-García, Elisa Sainz-García, Rodolfo Múgica-**
2023-2877 Short communication
Organoleptic characterization of wines in contact with oak wood fragments immersed in plasma activated water (PAW)

10.30-10.40 **Ricardo Lemos Sainz, Crsitiane Fabres Oliveira, Veridiana Krolow Bosenbecker, Luiz Felipe Pinheiro Berndt, Cinara Ourique Nascimento**
2023-2921Short communication
Use of Amburana wood (Amburana cearensis) for the red wines aging.

11.00-11.20 **Matthias Schmitt, Claus-Dieter Patz**
2023-3114Oral
Analytical examination of dealcoholized wines

11.20-11.30 **Nikolay Stoyanov, Nenko Nenov, Panko Mitev**
2023-2892 *Short communication*
Wine dealcoholization using new method for low temperature nitrogen assisted distillation

11.30-11.40 **Luis Carlos Moro, Julio Andrés Pinto, Carla González, Sonia Villanueva, María Sevillano, Ana Escudero, Joaquín Coronas**
2023-3223 *Short communication*
Study of nutritional profile parameters, color and aromas in non-alcoholic wine "WIN", through different wine desalcoholization techniques (rotating cone column and reverse osmosis).

11.40-11.50 **Ana Rosa Gutiérrez Viguera, Javier Portu Reinares, Rosa María López Martín, Mª Del Patrocinio Garijo Jimenez, Lucía González Arenzana, Beatriz Larreina Manzanares, Pilar Santamaría Aquilué**
2023-2829 *Short communication*
Carbonic maceration winemaking: a tool to reduce the alcohol content of wines

11.50-12.00 **Antonio Florido-Barba, Jesús Cantoral-Fernández, Gustavo Cordero-Bueso**
2023-2848 *Short communication*
Non-wine alcohols for the enhancement of the development of the veil of flor and the sensory of Fino wines from the D.O. Jerez-Xérèz-Sherry

12.00-12.10 **Diego Piccardo, Gustavo González-Neves, Agustina Clara, Guzman Favre, Mercedes Fourment**
2023-3150 *Short communication*
The use of Ugni blanc grape juice to reduces the alcohol content and pH of Tannat wines

12.10-12.20 **Carlos Escott, Cristian Vaquero, Carmen López, Iris Loira, Carmen González, Juan Manuel Del Fresno, Felipe Palomero, José Antonio Suárez-Lepe, Antonio Morata**
2023-2822 *Short communication*
Optical and AFM microscopy of grape juices treated with UHPH: effects of microstructure and nanostructure.

12.20-12.30 **Anna Puig-Pujol, Antonio-José Trujillo, Joan-Miquel Quevedo, Gemma Roca-Domènech**
2023-2962 *Short communication*
Application of ultra high homogenization pressures (uhph) at different stages of wine production

12.30-12.40 **Carmen González, Yasmina Bendaali, Cristian Vaquero, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, José Antonio Suárez-Lepe, Antonio Morata**
2023-2959 Short communication
Use of red grape juice (concentrated and treated by UHPH) as a base to produce isotonic drinks.

12.40-12.50 **Mafalda Aguiar-Macedo, Marcos Teotónio Pereira, Luís Manuel Redondo, Carlos Silva**
2023-3251Short communication
Controlling B. bruxellensis with Pulsed Electric Fields: Optimization of Industrial Protocols and Impact on the Wine Profile

12.50-13.00 **Javier Raso**
2023-3167 Short communication
Applications of Pulsed electric fields in winemaking

13.00-13.10 **Jürgen Neisius**
2023-2842 Short communication
The icy shower: a new process for recovering fermentation gas aromas

15.00-15.10 **Rocío Trillo, Luis Miguel Trillo, María De Valme García, Dominico Guillén**
2023-3301 Short communication
Study of the influence on the surface/volume ratio during the aging of Brandy de Jerez

15.10-15.20 **Pau Sancho-Galán, Juan Manuel Pérez-González, Sarai Gutiérrez-Gordillo, Antonio Amores-Arrocha, Víctor Palacios, Ana Jiménez-Cantizano**
2023-3191Short communication
New types of organic wines made with Pedro Ximénez del Marco de Jerez.

15.20-15.30 **Tiziana Nardi, Valentina Giovenzana, Beghi Roberto, Guidetti Riccardo, Vigentini Ileana**
2023-3163 Short communication
Impact of fermentation-temperature management combined with specific yeast choice on energy savings in white winemaking

15.30-15.40 **Francesco Maioli, Monica Picchi, Lorenzo Guerrini, Alessandro Parenti, Paola Domizio, Bruno Zanoni, Valentina Canuti**
2023-3281 Short communication
Role of tank material during aging and its influence on red wine style

15.40-15.50 Gustavo González-Neves, Guzmán Favre, Diego Piccardo
2023-2914 Short communication
Multi-annual study of the application of alternative winemaking techniques in the production of Tannat wines from Uruguay

15.50-16.00 Luna Ricardo, Torrealba Cristóbal, Pérez-Correa José Ricardo, González Álvaro
2023-3238 Short communication
Management tool for oenological decision-making: modeling and optimization of a hybrid model for fermentative maceration of Cabernet Sauvignon

16.00-16.10 Ana Belén Díaz, Alba Barroso, Pablo J. Pérez, Lourdes Casas, Casimiro Mantell, Cristina Cejudo
2023-2949 Short communication
Stabilization of white grape must by application of supercritical CO2 as a strategy to reduce the SO2 content

16.10-16.20 Pedro Miguel Izquierdo Cañas, Adela Mena Morales, Esteban García Romero, Víctor Manuel Cejudo Martín De Almagro, Jordi Mallen Pomes, Sonia Guri Baiget
2023-3008 Short communication
Saturation of musts with CO2 to reduce the use of SO2 in white wines

16.20-16.40 Daniela Fracassetti, Alessio Altomare, Enzio Ragg, Ivano De Noni, Antonio Tirelli
2023-3140 Oral
Understanding the formation of pinking in white wine

16.40-16.50 Cristina Medina-Plaza, Aubrey Dubois, Elisabeth Tomasino, Anita Oberholster
2023-3019 Short communication
Effect of storing conditions on rosé wine attributes

16.50-17.00 Alessandra Luciano, Luigi Picariello, Luigi Moio, Angelita Gambuti
2023-3142Short communication
Factors affecting Quercetin solubility in Sangiovese red wine: first results.

17.00-17.10 Tomas Roman, Andrea Natolino, Adelaide Gallo, Emilio Celotti
2023-3158 Short communication
Preliminary studies of the combined effect of ultrasound and Aspergillopepsins I on the protein instability indices of Gewürztraminer wine

17.10-17.20 Adelaide Gallo, Mauro Paolini, Giuliano Tessari, Paolo Bernardi, Nicola Cappello, Roberto Larcher, Tomas Roman
2023-3240 Short communication
The effect of continuous nitrogen supplementation on the fermentation kinetics and aroma compounds of white wines

Wednesday 7th June, 2023

Room: Sala Conferencias 3

15.00-15.20 **Jose Enrique Herbert-Pucheta, Álvaro Omar Hernandez-Rangel, María Elena Vargas-Díaz, Karla Hernández-Sánchez, Luis Gerardo Zepeda-Vallejo, Montserrat Jiménez-García**
2023-2991 *Oral*
Silicone-specific identification of trace polydimethylsiloxanes in wines with 2D-diffusion-ordered nuclear magnetic resonance spectroscopy (DOSY)

15.20-15.30 **Vasilii Ivlev, Vasilii Vasil'ev, Alexander Kolesnov, Sergey Tsimbalaev, Cesar Augusto Esparza, Raudas Nasser, Anzhelika Sheremeta, Fatima Lamerdonova, Nadezhda Anikina, Nonna Gnilomedova, Viktoria Gerzhikova, Sofiya Cherviak**
2023-2933 *Short communication*
Methodological Issues of Grape and Wine Water Evaluation by Quantitative Nuclear Magnetic Resonance Deuterium Spectroscopy (2H(D)-qNMR)

15.30-15.40 **Ana Paula Drehmer, Fernanda Spinelli, Sidnei Moura E Silva**
2023-2963 *Short communication*
Metabolomic analysis of brazilian grape juices by 1h-nuclear magnetic resonance

15.40-15.50 **Vasiliki Thanasi, Daniele Evola, Manuel Madeira, Raúl Bruno De Sousa, Jorge Ricardo Da Silva, Sofia Catarino**
2023-2881 *Short communication*
Effect of the vintage year on wine strontium isotopic ratio (87Sr/86Sr): a Portuguese case study

15.50-16.00 **Smajlovic Ivan, Margarita Smajlovic, Stevan Grkavac, Sofija Micovic, Darko Jaksic**
2023-2986 *Short communication*
The innovative approach to detect origin of water in final wine: New analytical parameter δDnII isotopic fingerprint of ethanol obtained from alcohol-free wine (wine water)

16.00-16.10 **Sara Barrias, Paula Martins-Lopes**
2023-3290 *Short communication*
HRM-SSR approach for grapevine varietal fingerprinting throughout the wine chain

16.10-16.20 **Alexander Kolesnov, Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Daniil Yushkevitch, Mikhail Zayats, Sergey Leschev**
2023-3056 *Short communication*
Correct determination of alcoholic strength in alcoholic products

16.20-16.40 Dominik Durner, Marcel Hensel
2023-3181Oral
Is there a need to re-define the methods to evaluate wine color?

16.40-16.50 Andrea Mario Rossi, Giulia Barzan, Alessio Sacco, Loretta Maria Panero, Silvia Raffaela Barera, Massimo Guaita, Stefano Messina, Marco Lagori, Antonella Bosso
2023-3200 Short communication
Raman spectroscopy as a rapid tool for monitoring malolactic fermentation in the cellar

16.50-17.00 Tiziana Nardin, Susanne Dekker, Bruno Fedrizzi, Roberto Larcher
2023-3224 Short communication
Monitoring accumulation and degradation of polysulfides with the consequently hydrogen sulfide formation using ion chromatography and ultra high-pressure liquid chromatography combined with fraction collection and high-resolution mass spectrometry

17.00-17.20 Alejandro Martínez, Paula Pérez, Ana Belén Bautista, Encarna Gómez Plaza, Fernando Vallejo
2023-2923 Oral
Targeted and untargeted metabolomics to identify and predict phenolic profile of wines from sonicated grapes

17.20-17.30 M. Pilar Segura-Borrego, Raquel M Callejón, Diego L. García-González, Jose M Amigo, Silvana M. Azcarate, Cristina Úbeda, M. Lourdes Morales, Rocío Ríos-Reina
2023-3004 Short communication
UVINEGAR: A tool combining UV-vis spectroscopy and machine learning for the rapid authentication of wine vinegars with a protected designation of origin

ECONOMY & LAW

Monday 5th June, 2023

Room: Sala Conferencias 2

15.00 -15.20 Graziella Benedetto, Forleo Marina
2023-3028 Oral
The Blockchain for the sustainability of designations of origin and Quality Agri-food Districts: the case of Vermentino di Gallura D.O.C.G.

15.20 - 15.40 Alexandre Bastard, Audrey Chaillet
2023-3048 Oral
Blockchain: no pain, no gain?

15.40 -15.50 Balcells Barril Alba
2023-3165 Short communication
Implementation of IoT and Blockchain in denomintations of origin audits

15.50 - 16.10 Jacques Gautier, Laurent Mayoux, Florian Angevin, Frédéric Bouy
2023-2885 Oral
Vineyard Register digital information valorization by French Public Institutions.

16.10-16.30 Tilman Reinhardt, Laura Springer, Yasmine Ambrogio
2023-2961 Oral
Innovate Wine Law!

16.30-16.50 Alexis Feuilloley, Alejandro Fuentes Espinoza, Jean-Claude Ruf, Yann Juban, Olivier Jacquet, Georges-Pierre Malpel
2023-3128 Oral
The process of codification of the resolutions of OIV resolutions: Balance between legal process and digitalization of the wine sector.

16.50-17.10 Francisco Tortolero Cervantes
2023-3199 Oral
New technologies and wine law: learning from the new world of wine countries

Tuesday 6th June, 2023

Room: Sala Conferencias 2

9.00-9.10 **Martin-Sanz Lucia**
2023-3298 *Short communication*
Digitisation and traceability, new challenges in online consumption, consumer rights under GI protection

9.10-9.30 **Audrey Chaillet, Alexandre Bastard**
2023-3067 *Oral*
The Connected Consumer: New Purchase Triggers that are Transforming the Wine Market?

9.30-9.50 **Albert Stoeckl, Matthias Schmitt**
2023-3003 *Oral*
"Online Wine Courses" Creating an international online wine education program – a case study

9.50-10.00 **Audrey Chaillet, Alexandre Bastard**
2023-3066 *Short communication*
Consumer Expectations and Values: The Role of Digitalization in Understanding and Meeting Consumer Needs in the Wine Industry

10.00-10.20 **Sebastian Schier**
2023-3119 Oral
NFTs - Establishing easy and scalable direct customer connections while maximising provenance

10.20-10.40 **Adrien Tréchot**
2023-3207 *Oral*
In My Bottle

11.00-11.20 **Luigino Barisan, Eugenio Pomarici, Valentina Di Chiara**
2023-3295 *Oral*
Diffusion of digitalization as a driver of economic growth: evidence from Conegliano valdobbiadene prosecco DOCG companies

11.20-11.40 **Volodymyr Kucherenko**
2023-3107 *Oral*
Complex automation of processes at the enterprise

11.40-12.00 **Javier Wenceslao Ibanez**
2023-3311 Oral

Wine NFT cryptoassets: EU regulatory issues and market challenges

15.00-15.10 Nicolas Naigeon, Romain Bonjean, Pierre Auguste
2023-3176 Short communication
Digitalization for Competitiveness and Sovereignty in the Wine Industry

15.10-15.30 Pier Paolo Miglietta, Luca Camanzi, Giulio Paolo Agnusdei, Giulio Malorgio
2023-3042 Oral
Is wine marketing tackling the digitalization challenge? The case of Apulian wineries

15.30-15.50 Eva López-Rituerto, Carlos Hernando-Loza, Vanesa Rodriguez Crespo, Pedro Puras Maestu, Elena Meléndez Álvarez
2023-3243 Oral
Traceability control of wine purchases using proton NMR

15.50-16.10 Guillaume Biot-Paquerot, Magalie Dubois
2023-3222 Oral
Winestress vs. Technostress: communities and wine appreciation digital platforms

16.10-16.20 Yunxia Shi, Rumeng Zhang, Jianbo Fan
2023-3072 Short communication
A Study on the Influence of Media Opinion Leaders on Consumers' Brand Recognition of Wine Tourism Destinations ——The Moderating Effect of the Degree of Media Informatization

16.20-16.40 Oscar Cruz Barney
2023-3100 Oral
Electronic labeling and marketing of wine in Mexico

16.40-16.50 Jacques-Olivier Pesme
2023-3319 Short communication
Tracing and Tracking Wine Bottles: Protecting Consumers and Producers

16.50-17.10 Manuel Cabanas Veiga
2023-2938 Oral
New technologies in the marketing of betanzos wine

17.10-17.20 Charles Goemaere
2023-3318 Short communication
Protecting Wine Place Names Online: Securing First Rights Over .VIN/.WINE Domain Extensions

Wednesday 7th June, 2023

Room: Sala Conferencias 2

9.00-9.20 **Jochen Heussner, Jon Hanf, Michael Kramer**
2023-3216 *Oral*
Verified vintages: leveraging blockchain to stop wine fraud

9.20-9.40 **Dana Alina Magdas, Raluca Ariana Hategan**
2023-2916 *Oral*
Raman spectroscopy – an effective tool for wine differentiation

9.40-10.00 **Ana G. Alba Betancourt**
2023-3053 *Oral*
The construction of geographical identities in Mexico: overcoming the challenges with the aid of technology.

10.00-10.20 **Anaïs HUYSMANS**
2023-2874 *Oral*
Dematerialisation in the interest of the appellation

10.20-10.40 **Gergely Szolnoki**
2023-2896 *Oral*
Analysing the importance of eco-wine tourism in Germany

11.00-11.10 **Ana Trigo, Ana Marta-Costa, Rui Fragoso**
2023-3044 *Short communication*
Sustainability assessment: Testing and validating a hierarchical framework in the Portuguese wine sector context.

11.10-11.20 **Taina Bacellar Zaneti, Rafael Lavrador Sant Anna, Bianca Nathalia Rodrigues Cabral**
2023-3055 *Short communication*
EnoTurLab: develop of the cataloging and creation laboratory of winetourism experiences

11.20-11.30 **Miguel-Ángel Gómez-Borja, Inmaculada Carrasco, Juan-Sebastián Castillo**
2023-3146 *Short communication*
User-Generated Content and Relevance of Sustainability Attributes for Wine Consumers

11.30-11.40 **Natália Pereira**
2023-3221Short communication
Iberia: how a commom communication of grape varieties diversity and a use of a collective mark can reforce a distintive image of these wines

11.40-11.50 **José Manuel Lecuanda Ontiveros**
2023-3162 *Short communication*
Design of an efficient tax for wine in Mexico

11.50-12.00 **Danilo Ingrassia**
2023-3307 *Short communication*
Argentine wine value chain development experience

12.00-12.10 **Gergely Szolnoki, Christoph Kiefer, Alexander Tacer**
2023-2894 *Short communication*
Analysing the sparkling wine market from the perspective of German consumers - a representative survey

12.10-12.30 **Nans Brochart, Françoise Brugière**
2023-3006 *Oral*
New sobriety: Drinking less wine to save the planet ?

12.30-12.50 **Antonio Seccia, Rosaria Viscecchia, Giuliana Di Maria, Biagia De Devitiis**
2023-3068 *Oral*
Characteristics of dealcoholized and partially dealcoholized wines on company websites and their influence on the price

12.50-13.00 **Volodymyr Kucherenko, Olha Uspalenko**
2023-3109 *Short communication*

The relevance of non-alcoholic wine production

13.00-13.10 **Ángel Sánchez Hernández, Beatriz Sáenz De Jubera Higuero**
2023-3038 *Short communication*
Digital labeling in the wine sector: traceability, transparency and consumer information

SAFETY & HEALTH

Monday 5th June, 2023

Room: Sala Conferencias 3

15.00 -15.20 **Rena Kosti, Thomas Tsiampalis, Matina Kouvari, Christina Chrysohoou, Ekavi Georgousopoulou, John Skoumas, Christos Pitsavos, Demosthenes Panagiotakos**
2023-2860 Oral
Dietary patterns and alcoholic beverage preference in relation to 10-year cardiovascular disease, hypertension, hypercholesterolemia, and diabetes mellitus incidence in the ATTICA cohort study

15.20 - 15.40 **M.Victoria Moreno-Arribas, Diego Taladrid, Irene Zorraquin, Natalia Molinero, Mariana Silva, Noemi Manceñido, Pajares Ramon, Begoña Bartolome**
2023-2880 Oral
Moderate wine consumption and inflammatory bowel diseases. Impact in the gut and oral microbiome

15.40 -15.50 **Marta Montero-Atalaya, Patricia Pérez-Matute, María Iñiguez, Emma Recio-Fernández, María José Motilva, Silvia Yuste, Gonzalo León-Espinosa, Óscar Herreras, Begoña Bartolomé, M.Victoria Moreno-Arribas**
2023-2928 Short communication
Investigating the effects of moderate wine consumption on Alzheimer's disease in Aß- and Tau-pathology mice models

15.50 - 16.10 **Mladen Boban, Diana Jurić, Ivana Mudnić, Ana Marija Dželalija, Jurica Nazlić, Leida Tandara**
2023-2931 Oral
Hepcidin: a new site of action of red wine in patients with type 2 diabetes

16.10-16.30 **Ivica Grković, Danica Boban, Ana Marija Dželalija, Diana Gujinović, Benjamin Benzon, Ključević Nikola, Zvonimir Boban, Mudnić Ivana, Mladen Boban**
2023-2965 Oral
Survival of myocardial infarction is affected by moderate drinking: differential effects of white wine and ethanol consumption

16.30-16.40 **Alba Tamargo, Natalia Molinero, Carolina Cueva, Joaquín Navarro Del Hierro, Diana Martin, Beatriz Miralles, Dolores Gonzalez De Llano, Begoña Bartolome, M.Victoria Moreno-Arribas**
2023-2966 Short communication

Modelling the co-digestion of wine polyphenols with glucose, proteins and lipids in the human gastrointestinal tract

16.40-17.00 **Ursula Fradera, Nadia Fritella, Diego Gonzalez, George Sandeman, Eduardo De Diego, Cécile Terrien**
2023-2983 *Oral*
Digital online training for wine professionals: from responsible service to a sustainable consumption of wine

Tuesday 6th June, 2023

Room: Sala Conferencias 3

9.00-9.20 **Francoise Brugiere**
2023-3283 *Oral*
Adolescent Drinking: Should Sources of Alcohol be Distinguished in Studies?

9.20-9.30 **Encarna Gomez Plaza, Lucia Osete Alcaraz, Maria José Carrasco Palazón, Jose Oliva, Miguel Angel Cámara, Ricardo Jurado, Ana Belén Bautista Ortín**
2023-2870 *Short communication*
Effect of the addition of plant fibres on the removal of undesirable compounds in wine

9.30-9.50 **Gabriele Caponio, Marco Vendemia, Domenica Mallardi, Antonio Domenico Marsico, Vittorio Alba, Giovanni Gentilesco, Antonio Coletta (Speaker-Relatore)**
2023-2875 *Oral*
Residual pesticides reduction on table grapes in post-harvest using ozonated water washing

9.50-10.10 **Rocío Gutiérrez Escobar, Belén Puertas, María Jesús Jiménez Hierro, María José Aliaño González, Emma Cantos Villar**
2023-2936 *Oral*
Stilbenes as a sustainable alternative to sulfur dioxide in wines

10.10-10.30 **Romina Curbelo, Danilo Davyt, Tiziana Nardin, Roberto Larcher, Francisco Carrau, Andres Coniberti, Laura Fariña, Cecilia Da Silva, Eduardo Boido, Eduardo Dellacassa**
2023-3029 *Oral*
Galloyllated polyphenols in Tannat grapes: biosynthetic expression and chemical profile during ripening

11.00-11.20 **Roberto Zironi, Alessandro Zironi, Pamela Danese, Pietro Romano**
2023-2843 *Oral*
Using Lean Six Sigma to target the Voice of the Customer (VoC) in vine and wine decision making

11.20-11.30 **Miriam Cobo, Edgard Relaño De La Guía, Heredia Ignacio, Fernando Aguilar, Lara Lloret-Iglesias, Daniel García, Silvia Yuste, Emma Recio-Fernández, Patricia Pérez-Matute, M. José Motilva, M.Victoria Moreno-Arribas, Begoña Bartolomé**
2023-2982 *Short communication*
Novel approach based on artificial intelligence to evaluate individual wine intake

11.30-11.40 **Talita Verzeletti, Shana Sabbado Flores, Wagner Luiz Priamo**

2023-3209 Short communication
Use of information technology for traceability and quality control: case study in a Brazilian winery

15.00-15.20 Bravo Francisca Isabel, López-Fernández-Sobrino Raúl, Muguerza Begoña
2023-2903 Oral
Winery by-product valorization as antihypertensive ingredients

15.20-15.30 Marco Vendemia, Gabriele Caponio, Francesca Ferrulli, Leonardo Scarano, Rocco Perniola, Antonio Coletta, Antonio Domenico Marsico Marsico
2023-2976 Short communication
Preliminary studies on microbial management efficiency of ozonated water on Italyn ready-to-eat table grape variety.

15.30-15.50 Rosa Milella, Marica Gasparro, Maria Angela Giannandrea, Maria Notarnicola, Valeria Tutino, Donato Antonacci
2023-2984 Oral
Nutrigenomics to reveal the effects of grape consumption in healthy subjects

15.50-16.00 Rosa Anna Milella, Giovanna Forte, Federico Calcagno, Giovanni Gentilesco, Francesco Mazzone, Maria Angela Giannandrea, Marica Gasparro, Angelo Raffaele Caputo, Luigi Tarricone
2023-3101Short communication
Soil management affects the nutraceutical properties of Primitivo's grape pomace

16.00-16.20 Chiara Di Lorenzo, Corinne Bani, Francesca Mercogliano, Antonella Bosso, Patrizia Restani
2023-3116Oral
Valorization of wine industry by-products: characterization of phenolic profile and investigation of potential healthy properties

16.20-16.30 Antonella Costantini, Silvia Tabasso, Roberto Mazzoli, Paola Ponsetto, Pietro Vitale, Emanuela Calcio Gaudino, Giorgio Grillo, Claudio Cassino, Christos Tsolakis, Giancarlo Cravotto, Enrica Pessione, Emilia Garcia-Moruno
2023-3117 Short communication
Grape stalks: from wastes to source of antioxidants and nutraceuticals

16.30-16.50 Pasquale Crupi, Michele De Luca, Donatella Restuccia, Gianfranco Spirizzi, Giuseppina Ioele, Beatrice Gorelli, Maria Lisa Clodoveo, Simona Saponara, Francesca Aiello
2023-3278 Oral
Wine lees as source of antioxidant molecules: green extraction procedure and biological activity

Wednesday 7th June, 2023

Room: Sala Conferencias 3

9.00-9.20 **Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Mikhail Zayats, Sergey Leschev, Aleksander Kolesnov**
2023-2835 Oral
The intelligent use of ethanol for direct determination of methanol in wines

9.20-9.30 **Jose Urbez-Torres, Pat Bowen, Carl Bogdanoff, Tom Lowery, Kevin Usher, Sudarsana Poojari**
2023-3233 Short communication
Grapevine red blotch associated virus, a new kid on the block threatening the grape and wine industry

9.30-9.50 **Franz Rosner, Barbara Richter**
2023-3239 Oral
Ecological criteria for a sustainability assessment using the example of the online certification "Nachhaltig Austria" (Sustainable Austria)

9.50-10.10 **Paula Martins-Lopes, Sara Barrias, Filipe Azevedo-Nogueira, Vera Mendes, Helena Gonçalves**
2023-3252 Oral
DNA-Biosensing applied from the field to the bottle

11.00-11.20 **Rosa Anna Milella**
2023-2988 Oral
Antitumor effects of table grape extracts

11.20-11.40 **Enrico Marengo, Norberto Roveri, Dario Marengo**
2023-3272 Oral
Processes optimization in viticulture using biomimetic hydroxyapatite (HAB) functionalised nanostructured particles, spectrographic analysis and drone spraying systems

11.40-11.50 **Alinne Barcellos Bernd, Fernanda Rodrigues Spinelli**
2023-3212Short communication
How sweet is your wine? - A reflection on consumers choices

11.50-12.00 **Teodora Basile, Lucia Rosaria Forleo, Domenica Mallardi, Francesca Ferrulli, Maria Francesca Cardone, Rocco Perniola**

2023-2906 Short communication
Are my kids going to eat it? Sensory analysis mediated by spectroscopic data to predict adolescent food choices

12.00-12.10 Maria Del Carmen Salas
2023-2996 Short communication
Socio-anthropological studies for the analysis of change and sustainable transition in the production and consumption of wine

12.10-12.20 Serafín Cruces-Montes, Diego Gómez-Carmona, Alberto Paramio
2023-2977 Short communication
Segmentation of Sherry Wine consumers into 3 clusters according to their consumption frequency using unsupervised machine learning

12.20-12.30 Tugba Er
2023-3183 Short communication
Different Tastes of Isabella Grape (Vitis Labrusca L.) in the Black Sea Cuisine

12.30-12.40 Marco Antonio Taquichiri
2023-3153Short communication
Measurements of UVB solar radiation and the correlation of resveratrol on high altitude wines from Bolivia

12.40-12.50 Esperanza Valdés, Matilde D'arrigo, Jonathan Delgado, Javier Rocha, R Ramírez
2023-3315Short communication
Use of high hydrostatic pressure (HHP) to obtain an ingredient rich in bioactive compounds from Tempranillo cv. Red pomace

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