

ISVV, Institut des sciences de la vigne et du vin Bordeaux Aquitaine
 Bus n°87, stop "Parc Sourreil"



Programme



Alcohol level reduction in wine

1st OENOVITI INTERNATIONAL symposium

→ 9:00, 6 september 2013
 ISVV, Villenave d'Ornon, France

Free entrance, registration request before 30th July 2013
 05 57 57 58 53 - oenodoc@u-bordeaux2.fr

With the financial support of :



Friday 6 september

The network INTERNATIONAL OENOVITI and its supports invite you to its first scientific symposium:

9:00 - 9:15 **Welcome**

Christian SEELY,

Managing Director - Château Pichon-Longueville (AXA Millésimes)

Rodolphe GOUIN, Director - Bordeaux University foundation

Manuel TUNON de LARA, President - Bordeaux Segalen University

→ 1st session

9:15 - 10:35 **POTENTIAL REDUCTION IN ALCOHOL LEVELS AND VITICULTURE**

- **Vittorino NOVELLO** Italy, Viticultural strategy to reduce alcohol levels in wine
- **Gabor JAKAB** Hungary, Vineyards adaptation and varieties
- **Serge DELROT** France, Vines materials vegetal accumulating less sugars
- **Manfred STOLL** Germany, Reducing alcohol content of Wine: Geisenheim experience and results

_____10-minutes discussion

BREAK

→ 2nd session

10:50 - 12:35 **POTENTIAL REDUCTION IN ALCOHOL LEVELS AND OENOLOGY (microorganisms & chemistry)**

- **Fernando ZAMORA** Spain, Non microbiological strategies to reduce alcohol in wines
- **Valentin TILLOY** France, Microbiological strategies to reduce alcohol levels in wines
- **Marina BELY** France, Non-conventional yeasts and alcohol levels reduction
- **Florian BAUER** South Africa, Finding novel carbon sinks in view to reduce alcohol levels

_____10-minutes discussion

LUNCH (BUFFET)

→ 3rd session

14:00 - 15:50 **POTENTIAL REDUCTION IN ALCOHOL LEVELS STRATEGIES & TECHNOLOGICAL PRACTICES & PROCESSES**

- **Jean-Claude RUF** OIV, OIV rules and implications concerning reduction of alcohol levels
- **Roberto FERRARINI** Italy, Membrane contractor process to reduce ethanol in wine. Volatile compounds and stable isotope ratios changes
- **Leigh SCHMIDTKE** Australia, Review of Technological strategies to reduce alcohol levels in wines
- **Fernando GONÇALVES** Portugal, Alcohol reduction in wine by nanofiltration. Some comparisons with reverse osmosis technique
- **Alberto STASSI** Italy, Alcohol reduction by osmotic distillation: system and results

_____10-minutes discussion

BREAK

→ 4th session

16:10 - 17:20 **SENSORY IMPACT AND CONSUMERS PREFERENCES OF WINES WITH ALCOHOL LEVELS REDUCTION**

- **Tiziana LISANTI** Italy, Partial dealcoholisation of red wines, sensory and composition quality
- **Kerry WILKINSON** Australia, Low alcohol wine: Consumer demand vs industry willingness and ability to deliver
- **Sophie MEILLON** France, Ethanol reduction impact on sensorial perception and acceptability by consumers

_____10-minutes conclusions: **Pierre-Louis TEISSEBRE**