

Programme



# Processes, œnological practices, packaging

*Wine quality evolution and future, consumers perception*

5<sup>th</sup> OENOVITI INTERNATIONAL symposium

→ 10 May 2016, 09:30

ISVV, Villenave d'Ornon, France

Symposium  
supported by:



# Tuesday 10 May 2016

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

09:30 Registration and breakfast

10:00 - 10:15 **Welcome**

**Pierre-Louis TEISSEDRÉ**, OENOVITI INTERNATIONAL network, coordinator

**Manuel TUNON de LARA**, University of Bordeaux, president

**Christian SEELY**, Château Pichon-Longueville, managing director

**Rodolphe GOUIN**, fondation Bordeaux Université, executive manager

10:15 - 10:45 **Introduction**

- **Overview of the world wine production evolution: consequences and prospects**

Yann JUBAN – OIV, deputy director



**1<sup>st</sup> session**

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10:45 - 12:05 **WINE PRODUCTION**

- **Wine practices and innovations**  
Fernando ZAMORA – University of Tarragona, Spain
- **New challenges in packaging and consumers perception in Argentina**  
Liliana MARTINEZ – National University of Cuyo, Argentina
- **Health aspects during wine conservation**  
Creina STOCKLEY – AWRI, Australia
- **Effects of glutathione and ascorbic acid addition (at bottling time) on characteristics of Muscat Ottonel wines**  
Arina ANTOCE – University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania

LUNCH

→ **2<sup>nd</sup> session**

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14:00 - 15:40

**BOTTLING AND CONSUMABLES: CONTROLS AND IMPROVEMENTS DURING WINE PRODUCTION AND CONSERVATION**

- **The importance of oxygen management when filling**  
Luca TOTI – MBF, Italy
- **NDTech: the guarantee of TCA taint free natural corks**  
Paulo LOPES – AMORIM, France
- **New challenges in bottling and consumables during wine production: synthetic closures and alternatives**  
Maurizio UGLIANO – University of Verona, Italy
- **New challenges in bottling and consumables, controls and improvement during wine production: sharing Subervin's experience**  
Xavier RUIZ – VITEC, Spain
- **Removal of 2,4,6-trichloroanisole (TCA) from wine by designed polymer adsorbent**  
Klemen LISJAK – Agricultural Institute of Slovenia, Slovenia

COFFEE BREAK

→ **3<sup>rd</sup> session**

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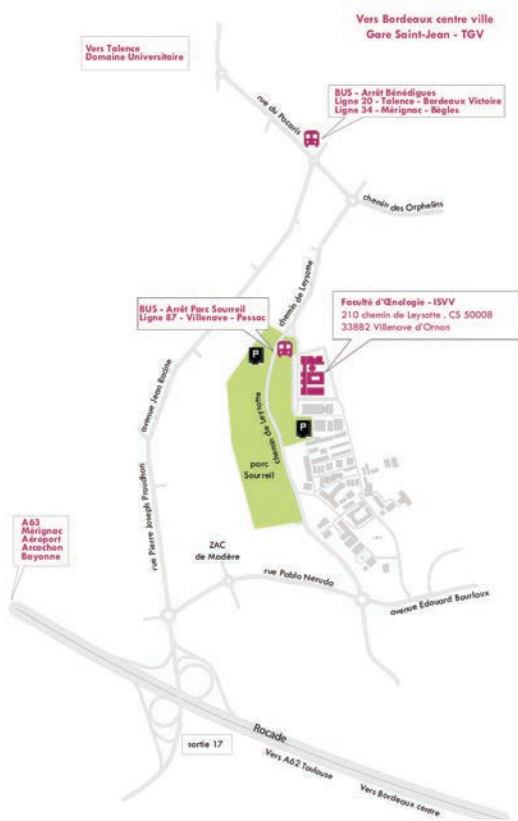
16:00 - 17:40

**INNOVATIONS AND CHALLENGES**

- **Challenges for wine quality: chemical and technological aspects**  
Pierre-Louis TEISSEDRE & Rémy GHIDOSSI – ISVV, France
- **New process for production and simultaneous clarification of grape juice**  
Carole RAPILLY – Alfa Laval, Italy
- **New processes for wine quality**  
Joana COULON – Biolaffort, France
- **Innovations and new applications for oenological products, quality and perception consequences**  
Sybille KRIEGER-WEBER – Lallemand, Germany
- **Application of Pulsed Electric Fields on crushed grapes**  
Piergiorgio COMUZZO – Vason University of Udine, Vason and Alintel, Italy

## ISVV - Institut des sciences de la vigne et du vin Bordeaux Aquitaine

210 chemin de Leysotte - CS 50008  
33882 Vilenave d'Ornon - France



Free entrance, registration request before **25<sup>th</sup> April 2016**  
T +33 (0)5 57 57 58 53 - [lola.coly-layani@u-bordeaux.fr](mailto:lola.coly-layani@u-bordeaux.fr)