

Session 4: HEALTH AND SAFETY ASPECTS

15:20-15:35 – **Liliana Martinez** (National University of Cuyo, Argentina)

“A very promising molecule: resveratrol, induced synthesis and health benefits”

→ Discussions/Questions (10 min)

COFFEE BREAK

Session 5: INNOVATION IN SUSTAINABLE PRODUCTION FOR VINES AND WINES

Moderators: Dra. Leonor Deis and Ing.Agr. Alfredo Draque (National University of Cuyo, Argentina)

16:15-17:45 :

- **Gerard Casaubon** (Concha y Toro, Chile) – “Sustainability Research and Innovation at Viña Concha y Toro”
- **Fernando Buscema** (Catena Zapata Winery, Argentina) – “Science to Preserve Nature and Culture”
- **Luis Romito** (Bodegas de Argentina) – “Sustainability program in wine production”
- **Leigh Schmidtke** (National Wine and Grape Industry Centre, Charles Sturt University, Australia) – “Development of a Smartphone App for Berry Quality Assessment”
- **Carlos Fioccheta** (COVIAR) – “Innovation in Argentinean Viticulture”

17:45 – 18:15:

Discussions and conclusion



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Symposium



Programme



Opportunities and challenges for vine and wine production by preserving resources and environment

7th OENOVITI INTERNATIONAL Symposium

→ Wednesday 25th April
Universidad Nacional de Cuyo
Mendoza, Argentina



WELCOME

09:15 – 09:30:

- **Pierre-Louis Teissedre**, Head of OENOVTI International (**University of Bordeaux, France**)
- **Liliana Martinez** (**National University of Cuyo, Argentina**)
- **Ing. Concepción Arjona**, Dean of the Faculty of Agrarian Science (**National University of Cuyo, Argentina**)
- **Prof. Daniel PIZZI** or **Dr. Jimena Estrella Orrego** (**National University of Cuyo, Argentina**)

09:30 – 09:50: **Claudia Quini (OIV)**

“Overview of world vine and wine sustainable production, and recent innovation”

Session 1: VITICULTURAL ASPECTS FOR WINE AND TABLE GRAPES

Moderator: MSc. Ing.Agr. Natalia Carrillo
(National University of Cuyo, Argentina)

10:00-10:20 – **Christel Renaud (Ecole Supérieure d'Agricultures, France)**
“Eco-quali-conception©: agroecological transition in viticulture through Life Cycle Assessment.”

10:20-10:40 - **Vittorino Novello (Universita degli Studi di Torino, Italy)**
“Sustainable Table Grape Production”

10:40-11:00 – **Summaira Riaz (UC Davis, USA)**
“Grape Breeding Above and Below Ground for Sustainable Viticulture”

11:00-11:20 – **Bruno Cavagnaro (National University of Cuyo, Argentina)**
“Viticulture in the Cuyo region of Argentina”

→ Discussions/Questions (10 min)

COFFEE BREAK

Session 2: WINEMAKING AND AGEING ASPECTS

Moderator: MSc. Ing.Agr. Jorge Nazrala
(National University of Cuyo, Argentina)

11:30-11:50 – **Sebastian Zuccardi (Uco Valley)**
“Creative and sustainable enology”

11:50-12:10 – **Martin Fanzone (INTA, Argentina)**
“Applications of unripe grape as an alternative technology for reducing alcohol content and PH of red wines”

12:10-12:30 – **Pierre-Louis Teissedre (University of Bordeaux, France)**
“Wine quality production and sustainability”

12:30-12:50 – **Albert Mas (Universitat Rovira i Virgili, Spain)**
“Microbiological challenges in sustainable winemaking”

→ Discussions/Questions (10 mins)

LUNCH BREAK

Session 3: ECONOMICAL MARKETING, CONSUMERS' PREFERENCES ASPECTS

Moderator: Ing.Agr. Leonardo Santoni
(National University of Cuyo, Argentina)

14:00-14:20 - **Alejandro GENNARI (National University of Cuyo, Argentina)**
“From the nexus water-energy-food production to the nexus water-energy-wine added value system in Argentina”

14:20-14:40 – **Pr Shigeaki ODA (University of Kyoto, Japan)**
“The potential of wine-tourism for preservation of agricultural resources for the future generations: A case study of Katashimo Winery in Japan”

14:40-15:00 - **Magdalena PESCE (Wines of Argentina)**
“Argentina breaking new ground: The present and future of Argentine wine”

→ Discussions/Questions (20 min)