

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

08:30 – 09:15:

Registration

09:15 – 09:30:

Welcome

- Pierre-Louis Teissedre, Head of OENOVITI 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:

"Overview of world vine and wine sustainable production, and recent innovation"
Claudia Quini (OIV)

09:50 – 11:20:

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-Quality Design of viticultural systems: systems design based on environmental and quality assessment of viticultural practices with the wine growers"

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)

11:20 – 11:30:

Coffee break (10 min)

11:30 – 13:00:

Session 2: Winemaking and ageing aspects

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

11:30-11:50 – Sebastian Zuccardi, (Ucco 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 (Rovira I Virgili University, Spain)**
“Microbiological challenges in sustainable winemaking”

→ Discussions/Questions (10 mins)

13:00 – 14:00: LUNCH BREAK

14:00 – 15:20: **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)

15:20 – 15:35: **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 (25min)

16:15 – 17:45: **Session 5: Innovation in sustainable production for vines and wines**

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

- **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**