

**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 (University of Cuyo, Argentina)
- Prof. Daniel PIZZI or Dr. Jimena Estrella Orrego (University of Cuyo, Argentina)

09:30 – 09:50:

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

09:50 – 10:00:

Questions

10:00 – 11:30:

Session 1: Viticultural aspects for wine and table grapes

*10:00-10:20 – Christel Renaud (Ecole Supérieure d'Agricultures, Angers, 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)
"Tables grapes sustainability"*

10:40-11:00 – To be confirmed

*11:00-11:20 – Bruno Cavagnaro (UNCUYO, Argentina)
"Sustainability and Climate Change in Viticulture"*

➔ Discussions/Questions (10 min)

11:30 – 13:00:

Session 2: Winemaking and ageing aspects

*11:30-11:50 - Ivan Cicklic (CONICET, INTA, Argentina)
"Use of transgenic yeast to produce low alcoholic wines"*

*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 – 15:30: Session 3: Economical marketing, consumers' preferences aspects

14:00-14:20 - **Alejandro GENNARI (UNCUYO, Argentina)**

"From the Nexus water-energy and food production to the Nexus water-energy- wine added value system in Argentina"

14:20-14:40 - **Professor ODA (University of Kyoto, Japan)**

"Approach of economical marketing, consumers' preferences aspects"

14:40-15:00 - **Magdalena PESCE (Wines of Argentina)**

"Argentina breaking new ground: The present and future of Argentine wine"

15:00-15:20 – **Olivier Gergaud (KEDGE Business School, France)**

"Sustainable Practices and Wine Quality: Is there value in Certification?"

→ Discussions/Questions (10 min)

15:30 – 16:15: Session 4: Health and Safety aspects

15:30-15:45 - **Creina Stockley (AWRI, Australia)**

"Approach of sustainability, diet, lifestyle and wine"

15:45–16:00 - **Liliana Martinez (UNCUYO, Argentina)**

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

→ Discussions/Questions (5 min)

Coffee break (15min)

16:30 – 18:00 Session 5: Innovation in sustainable production for vines and wines

- **Alvaro Gonzalez (Concha y Toro, Chile)** – *"Viña Concha y Toro sustainability strategy"*
- **Fernando Buscema (Catena Zapata Winery, Argentina)** – *"Title to be confirmed"*
- **Tatiana Bouzdine-Chameeva (KEDGE Business School, France)** *"Defining environmental performance in the wine sector"*
- **Luis Romito (Bodegas de Argentina)** – *"Sustainability program in wine production"*
- **Jorge QUEIROZ (University of Porto, Portugal)**- *"Innovation in sustainable production for vines in Mountain Viticulture"*
- **Carlos Fioccheta (COVIAR, Argentina)** – *"Title to be confirmed"*

18:00 – 18:30 Discussions and conclusion

Dinner

Barbecue in typical winery in Argentina