CENOVITI INTERNATIONAL SYMPOSIUM & GA 2025

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22 > 23 MAY 2025 VIENNA, AUSTRIA

Sustainability and socio-economic aspects of viticulture and winemaking in a changing climate















PROGRAMME: SYMPOSIUM & GA 2025

DAY 1: THURSDAY 22ND MAY 2025 - SYMPOSIUM

Sustainability and socio-economic aspects of viticulture and winemaking in a changing climate

| TIME | TITLE | SPEAKER | INSTITUTION | COUNTRY | | |
|------------------------|--|-------------------------|--|-----------------|--|--|
| 09:00 | Introductions and welcome speeches | | | | | |
| SESSION 1: Viticulture | | | | | | |
| 09:20 | Public policy Strategy on Soil Health and the challenges to address these for global Viticulture | Hans Schultz | Hochschule Geisenheim University | Germany | | |
| 09:40 | Sensors and machine vision for the proximal sensing and seasonal monitoring of vineyards | Jean-Pierre Da Costa | Bordeaux Sciences Agro | France | | |
| 10:00 | Normative frame, safety, environmental respect | Christophe Tissier | СЕМА | Belgium | | |
| 10:20 | Combined stresses (biotic and abiotic) | Astrid Forneck | Universität für Bodenkultur (BOKU) | Austria | | |
| 10:40 | Questions, discussions | | | | | |
| 11:00 | Coffee Break | | | | | |
| | SESSION 2: Winemaking | | | | | |
| 11:20 | Winemaking innovations and sustainability | Reinhard Eder | HBLA Klosterneuburg | Austria | | |
| 11:40 | Use of fumaric acid as a tool to control the winemaking process | Cristina Reguant | Universitat Rovira i Virgili | Spain | | |
| 12:00 | Winemaking challenges for No alcohol wine base drinks | Adriaan Oelofse | South Africa Wine | South Africa | | |
| 12:30 | New genomic techniques (NGT's) and their application in the wine industry – the way forward | Mario Pezzotti | Università degli studi di Verona | Italy | | |
| 12:40 | Questions, discussions | | | | | |
| 13:00 | Lunch Break | | | | | |

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|---|---|----------------------------|--|-------------|--|--|
| SESSION 3: Market and consumers | | | | | | |
| 14:00 | A glass of wine with dinner? - The current debate about wine and health | Ursula Fradera | Deutsche Weinakademie | Germany | | |
| 14:20 | Consumer perception of no-alcohol wine | Ulrich Fischer | Dienstleistungszentr en Ländlicher Raum Rheinpfalz | Germany | | |
| 14:40 | Reusable wine bottles : Overcoming challenges and understanding consumer perceptions | Pascale Deneulin | Haute école de viticulture et œnologie Changins | Switzerland | | |
| 15:00 | Sustainable food consumption - Consumer Perspectives | Petra Riefler | Universität für Bodenkultur (BOKU) | Austria | | |
| 15:20 | Questions, discussions | | | | | |
| 15:40 | Coffee Break | | | | | |
| Session 4: Robert Schlumberger Lectures | | | | | | |
| 16:00 | Dealcoholized red wine mouthfeel quality | Matthias Schmitt | Hochschule Geisenheim University | Germany | | |
| 16:20 | Does the shape matter? Impact of tank's shape on the alcoholic fermentation performance during white winemaking | Mariona Gil i Cortiella | Universidad Autónoma de Chile | Chile | | |
| 16:40 | Consequences of green deal on businesses management | Barbara lasiello | GS1 France | France | | |
| 17:00 | Marketing opportunities for environmentally conscious wines – Austrian viticulture as a role model? | Sabine Bauer-Wolf | Austrian Wine Marketing Board | Austria | | |
| 17:20 | Questions, discussions | | | | | |
| 17:40 | Conclusion of the Symposium | | | | | |
| 18:00 | End of the Symposium | | | | | |



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Symposium dinner:

More information about the dinner soon.

DAY 2: FRIDAY 23RD MAY 2025 - GA & WORK GROUP

| TIME | TITLE | |
|-------|--|--|
| 09:00 | Start of the GA, word of introduction | |
| 09:15 | Assessment of the Network | |
| 10:45 | Coffee break | |
| 11:15 | Questions, comments | |
| 11:30 | Presentation by Roland Riesen from IVES | |
| 11:45 | Presentation of the Young Researcher winner | |
| 12:00 | Conclusions of the GA, announcement of the 2025 location | |
| 12:15 | Lunch break | |
| 13:15 | Work Group Meetings - Part 1 Extended Viticulture Industrial Transfer Wine Management and Tourism Wine and Health | |
| 14:00 | Work Group Meetings - Part 2 Extended Oenology Climate Change Digitalization and Robotization International and Strategic Funding Talents & Careers - Young Researchers | |
| 14:45 | Conclusions of the meetings, summary by each group | |
| 15:30 | End of the GA | |
| 16:00 | Visits Field Trips BOKU Wein Tasting & Party at UFT in Tulln (Konrad Lorenz Str. 24, 3430 Tulln, Austria) | |



ADDITIONAL INFORMATION



• Symposium Location:

University of Natural Resources and Life Sciences, Vienna (BOKU) Ilse-Wallentin-Haus, Seminar room (ILWA-SR 29) Peter-Jordan-Straße 82, 1180 Vienna, Austria

• How to get from Vienna Airport to Vienna City Center?

City Airport Train

The City Airport Train (CAT) is the fastest connection to and from Vienna city center. You can reach the airport directly from the city center in just 16 minutes. The train stops at platform 3A.

From there, you can take public transport or a taxi from Vienna city center to the hotel.

Accomodation Information:

<u>Living Hotel Kaiser Franz Joseph</u> Sieveringer Str. 4, 1190 Wien, Austria Tel: +431329000

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