



CENOVITI
INTERNATIONAL

PROGRAMME



What changes in varietal wines quality, typicality, chemical and sensorial characters in the frame of climate change? Consequences on vines management, wine market and tourism economy, possible solutions and innovations.

8th OENOVITI INTERNATIONAL Symposium

→ Monday 13th May 2019
Agricultural University of Athens
Athens, Greece

WELCOME

09:00 – 09:10:

- **Spyros Kintzios, Rector, Agricultural University of Athens**
- **Pierre-Louis Teissedre**, Head of OENOVTI International (**University of Bordeaux, France**)
- **Georgios Kotseridis (Agricultural University of Athens)**
- **Tina Kalithraka (Agricultural University of Athens)**

Session 1: VINE AND GRAPES QUALITY AND TYPICALITY CHANGES

09:10-09:30 – **Georgios Kotseridis (Agricultural University of Athens, Greece)**

“Vineyard practices to face warm climate conditions and their impact to wine quality”

09:30-09:50 – **George Koufos, Stefanos Koundouras, Gregory Jones, Theodoros Mavrommatis (Aristotle University of Thessaloniki, Greece)**

“Impact of the climate change on sensory profile of Greek wines”

09:50 -10:10 – **Cécile Thibon, Agnès Destrac (Bordeaux Sciences Agro, France)**

“Exploring Vitis vinifera cultivar diversity to adapt wine production to climate change – a case study in the Bordeaux area”

10:10-10:30 – **Hans Schultz (Hochschule Geisenheim University, Germany)**

“Linking soil, plant, fruit and climate change – an integrated view on a moving target”

10:30-10:50 – **Álvaro Peña Neira (Universidad de Chile, Chile)**

“Grapevine cultivars adapted to not irrigated regions in Chile: wines chemical profiles in the context of wine production under climate change scenarios”

→ Discussions/Questions (10 min)

COFFEE BREAK (30mins)

Session 2: WINE QUALITY CHANGE AND SENSORIAL CONSEQUENCES

11:30-11:50 – **Joan-Miquel Canals (Universitat Rovira i Virgili, Spain)**

“Qualitative aspects in sparkling wine production”

11:50-12:10 – **Keren Bindon (AWRI, Australia)**

“Tailoring Chardonnay grape and wine quality in a warm climate”

12:10-12:30 – **Philippe Darriet (Université de Bordeaux, France)**

“Climate change and varietal aromatic component: between expected impact and experimental observations”

12:30-12:50 – **António Rocha Graça (Sogrape Vinhos, Portugal)**

“Climate services in the wine industry: promises from project MED-GOLD”

→ Discussions/Questions (10 mins)

13:00 - LUNCH BREAK (1 hour)

Session 3: GRAPES AND WINE QUALITY CHANGE AND DEFECTS

14:00-14:20 – **Maurizio Ugliano** (Università degli studi di Verona, Italy)

“Chemical boundaries of wine identity: rationalizing grape and wine aroma diversity to face climate change challenges”

14:20-14:40 – **Yolla Ghorra Chamoun** (Université de Saint-Joseph, Lebanon)

“Winter and spring frost control using cane isolation on Malbec cv. In the Bekaa Valley”

14:40-15:00 – **Vittorino Novello, Laura de Palma** (Università di Torino, Italy)

“Climate changes effects on table grape phenology and quality”

15:00-15:20 – **Huseyin Erten, Turgut Cabaroğlu** (Cukurova University, Turkey)

“Off-flavor Production by Saccharomyces and non-Saccharomyces Wine Yeasts”

→ Discussions/Questions (10 min)

Session 4: WINE MARKET, TOURISM ECONOMY AND MANAGEMENT

15:30-15:50 – **Jaume Gené** (Universitat Rovira i Virgili, Spain)

“Digital marketing strategies for a winery: Web, SEO, SEM, Social Networks, Mobile and Analytics”

15:50-16:10 – **Tatiana Bouzidine Chameeva** (Kedge Business School, France)

“How to facilitate the creation of experience-based value in wine tourism?”

16:10-16:30 – **Olga Titlova, Oksanna Tkachenko** (Odessa National Academy of Food Technologies, Ukraine)

“The place of Ukraine in development of the world vine growing and winemaking industry under the changing climate conditions”

→ Discussions/Questions (10 min)

COFFEE BREAK (20 mins)

Session 5: ROUND TABLE – SOLUTIONS AND INNOVATION IN THE INDUSTRY SECTOR

17:00-18:30: (15 mins per speaker)

- **Ruben Perez** (SERESCO, Spain) – *“A Fleeting glimpse of the future of agro world”*
- **Mireia Torres** (Miguel Torres, Spain) – *“Familia Torres’s main viticultural approaches to reducing the impact of climate change and obtaining high-quality wines”*
- **Tohru Okuda** (University of Yamanashi, Japan) – *“Viticultural and enological attempts to overcome hot and humid weather in Japan”*
- **Yiannis Paraskevopoulos** (GAIA Wines, Greece) – *“Climatic evolution in two Greek PDO’s. Nemea & Santorini”*
- **Gilles Briaudeau** (Inno’vin, France) – *“Innovations developed to answer changes and issues related to climate change”*
- **Nuria Rodriguez** (FEUGA, Spain) – *“The four Ws (and the one How) of Circular Economy applied to the wine industry: the WETWINE solution”*

18:30– 18:45: **Discussions and conclusion**