



Congreso Mundial  
DE LA VIÑA  
Y EL VINO

C 

5 - 9 de junio 2023

España

Cádiz / Jerez

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**SCIENTIFIC PROGRAMME**

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## SCIENTIFIC PROGRAMME



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# Oral & Short Communications

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## SCIENTIFIC PROGRAMME

### VITICULTURE

Monday 5<sup>th</sup> June, 2023

Room: Auditorio

**15.00 -15.15 João De Deus, Miguel Damásio, Ana Rodrigues, José Silvestre, Olfa Zarrouk, Luisa Carvalho**

2023-3218 Oral

*The effect of drought memory on grapevine's physiological responses to water deficit and recovery*

**15.15 - 15.30 Martins RC, Cunha M, Santos F, Tosin R, Barroso TG, Silva F, Queirós C, Pereira MR, Moura P, Pinho T, Boaventura, J., Magalhães S, Aguiar AS, Silvestre J, Damásio M, Amador R, Barbosa C, Martins C, Araújo J, Vidal JP, Rodrigues F, Maia M, Rodrigues V, Garcia A, Raimundo D, Trindade M, Pestana C, Maia P**

2023-3285 Oral

*Phenobot - Intelligent photonics for molecular phenotyping in precision viticulture*

**15.30 - 15.45 Kidanemaryam Reta, Tania Acuña, Yaniv Lupo, Naftali Lazarovitch, Aaron Fait**

2023-2833 Oral

*Combined abiotic stress in cv.Syrah grafted onto different rootstocks: A metabolic and physiological response*

**15.45 - 16.00 Miguel Cachao, Ana Chambel**

2023-2974 Oral

*Are Farm to fork strategy goals reasonable and achievable? State of the art of Península de Setubal's winegrowers.*

Tuesday 6<sup>th</sup> June, 2023

Room: Auditorio

**9.00-9.20 Cátia Brito, Lia-Tânia Dinis, Igor Gonçalves, José Moutinho-Pereira, Carlos Correia**

2023-2948 Oral

*Shade netting in Douro Valley ameliorate vine physiology, yield and grape composition*

- 9.20-9.40 José Antonio Negrín De La Peña, Gemma Durán Romero, Dionisio Ramírez Carrera**

2023-3253 Oral

*Enodiplomacy and neuromarketing: Artificial Intelligence in defense of identity in the face of the challenge of climate change. The case of La Mancha wine.*

- 9.40-10.00 Renan Tosin, Rui Martins, Mario Cunha**

2023-3277 Oral

*Multiblock analysis was used to reconstruct white (Loureiro) and red (Vinhão) grapevine spectral data based on skin, pulp and seed information*

- 10.00-10.20 Rubén Íñiguez, Carlos Poblete-Echeverría, Inés Hernández, Salvador Gutiérrez, Ignacio Barrio, Javier Tardáguila**

2023-3314 Oral

*Artificial intelligence and computer vision to assess grape yield components in commercial vineyards.*

- 11.00-11.10 Arnaud Charleroy, Xavier Delpuech, Pascal Neveu**

2023-2997 Short communication

*Vitioeno, a web resource center for the production of FAIR research data*

- 11.10-11.20 Xavier Delpuech, Vincent Dumas, Jean-Yves Cahurel, Laure Gontier, Marion Claverie, Arnaud Charleroy, Viviane Bécart, Romain Lacroix, Eric Duchêne, Nathalie Ollat, Joseph Tran, Catherine Roussey**

2023-2998 Short communication

*A standard for sharing data from vineyard experiments*

- 11.20-11.30 Alexandre Bastard, Audrey Chaillet**

2023-3050 Short communication

*Digitalization from vine to wine: successes and remaining challenges - A review*

- 11.30-11.40 Marta Rodríguez**

2023-2912 Short communication

*Variable fertilization adjusted to the interannual variety of the vineyard*

- 11.40-11.50 María Soledad Del Río, Lluís Raventós, Valentina Garza**

2023-2909 Short communication

*Zoning of the Queretaro Wine Region*

- 11.50-12.00 Nicolas NAIGEON**

2023-3144 Short communication

*DATA for decision-making in viticulture in the face of climate change: Looking beyond production issues*



## SCIENTIFIC PROGRAMME

**12.00-12.10 Anna Nebish, Gagik Melyan, Frank Manty, Joachim Schmid**

2023-3171 Short communication

*First grape phylloxera (*Daktulosphaira vitifoliae* Fitch) survey and evaluation in Armenian vineyards*

**12.10-12.20 Gheorghe Nicolaescu, Mariana Godoroja, Ana Nicolaescu, Inga Cotoros, Ana Maria Nicolaescu, Cornelia Voinesco, Olga Mogildea, Valeria Procopenco, Svetlana Cociorva**

2023-3083 Short communication

*Evaluation of risk factors in the development of the viticulture and wine sector in the Moldova (compared to Ukraine, Romania, Czech Republic, Germany)*

**12.20-12.35 A. Sergio Serrano Parra, Jesús Martínez Gascueña, Juan Luis Chacón Vozmediano**

2023-2890 Oral

*Variability in water behavior during soil drought of different grapevine cultivars: new approaches to the internal regulation of water potential and stomatal sensitivity*

**12.35-12.50 Lluís Giralt Vidal**

2023-2955 Oral

*Digital control of the water availability of the vine*

**12.50-13.05 Alberto Acedo**

2023-2845 Oral

*The journey to farmland soil restoration: understanding and measuring progress towards sustainability*

**13.05-13.20 Juan Gómez Benítez**

2023-2828 Oral

*Utility of agroclimatic stations to characterize microclimate and climate change in the sherry area over the last 20 years*

**13.20-13.35 Antonio Valente, Leonor Pereira, Bruno Soares, Carlos Costa, Salviano Soares, José Lima, Igor Gonçalves**

2023-3287 Oral

*Viticulture under climate change: a case study on a water scarcity model*

**15.00-15.15 Amit Dhingra**

2023-3299 Oral

*Sustainable Production of Grapevine and Wine in Texas*



## SCIENTIFIC PROGRAMME

- 15.15-15.30 Rauf Asadullayev, Khuraman Abasova, Khadija Mammadova, Magsud Gurbanov, Aida Najafova, Yusale Shukurova, Teymur Musayev**

2023-3062 Oral

Expected changes in viticulture geography

- 15.30-15.40 Sofia Correia, Carla Guerra, José Manso, Natacha Fontes, António Graça**

2023-3014 Short communication

*Integrative approach for sustainable viticulture in Portugal's Douro Valley: the NOVATERRA approach in mountain viticulture*

- 15.40-15.50 Aureliano Malheiro, José Moutinho-Pereira, Filipe Adão, Helder Fraga, João Santos**

2023-3045 Short communication

*Water dynamics in the soil-vine-atmosphere continuum in a changing climate: the Douro Demarcated Region as a case study*

- 15.50-16.00 Michael Sanderson, Natacha Fontes, Marta Teixeira, Sara Silva, Antonio Graca**

2023-3293 Short communication

*Unprecedented rainfall and cold air pooling in wine regions of northern Portugal*

- 16.00-16.10 Sergio Ibáñez Pascual, Luis Rivacoba Gómez**

2023-3316 Short communication

*Bunch protection techniques against thermal increase linked to climate change*

- 16.10-16.20 Vittorio Faluomi**

2023-3134 Short communication

*A digital twin application for vineyards sustainable management*

- 16.20-16.30 Maria Freire, Nuno Chegadinho**

2023-3166 Short communication

*The biological balance and the ecological infrastructure of the landscape vineyards*

- 16.30-16.45 Kristine Margaryan, Maria Nikoghosyan, Maria Schmidt, Henry Wirth, Arsen Arakelyan, Hans Binder**

2023-3047 Oral

*Machine learned-based visualization of the diversity of grapevine genomes worldwide and in Armenia using SOMmelier*

- 16.45-17.00 Aaron Fait**

2023-3046 Oral

*Cultivar identity as a major determinant of wine grapevine response to impending consequences of global warming*



## SCIENTIFIC PROGRAMME

- 17.00-17.15 Juan Daniel Moreno-Olivares, Mar Vilanova De La Torre, María José Giménez-Bañón, Diego Fernando Paladines-Quezada, Ana Cebrián-Pérez, José Cayetano Gómez-Martínez, Juan Antonio Bleda-Sánchez, José Ignacio Fernández-Fernández, Rocío Gil-Muñoz**  
2023-2864 Oral  
*Study of aromatic composition of new white varieties adapted to warm climate.*
- 17.15-17.30 Luisa Carvalho, Teresa Pinto, Alessandro Cammisano, João Cid, David Faísca-Silva, J. Miguel Costa, Sara Amâncio, Antero Martins, Elsa Gonçalves**  
2023-3139 Oral  
*Polyclonal selection for abiotic stress tolerance in Arinto: implications in yield and quality of the must*

**Wednesday 7<sup>th</sup> June, 2023**

**Room: Auditorio**

- 9.00-9.20 Ramiro Tachini, Mercedes Fourment, Milka Ferrer**  
2023-2934 Oral  
*Precipitation variability in a temperate coastal region and how it affects tannat and albariño cultivars*
- 9.20-9.40 Elsa Gonçalves, David Faísca-Silva, Margarida Rocheta, Teresa Pinto, Luísa Carvalho, Leonor Pereira, Sara Barrias, Sara Rocha, Ângela Lopes, Joana Guimarães, Teresa Mota, Paulo Costa, José Manso, Luís Arnaldo, Mário Cardoso, António Graça, César Almeida,**  
2023-3242 Oral  
*Large-scale screening of unknown varieties in a grapevine intra-varietal variability collection*
- 9.40-9.50 Gheorghe Savin, Ivan Baca, Vladimir Cornea**  
2023-3043 Short communication  
*New functionality of IS for the management of grapevine genetic resources in the Moldova*
- 9.50-10.00 Laura Fariña, Nicolas Nieto, Cecilia Da Silva, Andrés Coniberti, Eduardo Boido, Francisco Carrau**  
2023-3294 Short communication  
*Study of aromatic precursors in commercial Tannat clones and monitoring of their evolution during ripening.*

**10.00-10.10 Abderazak Hamama**

2023-3258 Short communication

Amperometric characterization of *Vitis vinifera* l. Varieties native to the Algerian tell

**10.10-10.20 Vugar Salimov, Movlud Huseynov, Afat Huseynova, Rauf Asadullayev**

2023-3203 Short communication

Study of heredity and productivity in the first hybrid generation

**11.00-11.10 Katerina Biniari, Stavroula Nikolaou, Ioannis Daskalakis, Despoina Bouza, Maritina Stavrakaki**

2023-3263 Short communication

Assessment of the qualitative and quantitative characteristics of the grapes of grapevine cultivar Fokiano (*Vitis vinifera* L.) in Ikaria Island, under vineyard conditions

**11.10-11.20 Consuelo Ceppi De Lecco, Pablo Cañón**

2023-2920 Short communication

Characterization of Cabernet Sauvignon from Maipo Valley (Chile) Using Fluorescence Measurement

**11.20-11.30 Natiq Mammadov, Vugar Salimov, Movlud Huseynov, Uzeyir Agayev**

2023-2831 Short communication

Study of biomorphological and technological features of genotypes in the population of khindogny grape variety

**11.30-11.45 Luigi Bavaresco, Edmondo Andrea Belisomo, Luigi Lucini, Margherita Furiosi**

2023-2825 Oral

Role of chitosan against grapevine downy mildew

**11.45-12.00 Tessa Basso, Nicolas Berti, Sara Leoni, Sylvain Schnee, Steven Hewison, Anne-Lise Fabre, Jérôme Kasparian, Pierre-Henri Dubuis, Jean-Pierre Wolf**

2023-3292 Oral

Digital holography and artificial intelligence for real-time detection and identification of pathogenic airborne spores

**12.00-12.15 Xiaorong Zheng, Hannes Engler, Lucie Cornehl, Pascal Gauweiler, Benedikt Fischer, Robin Gruna, Reinhard Töpfer, Anna Kicherer**

2023-2979 Oral

Challenges and opportunities of digitalization of quality and yield parameters during harvesting

**12.15-13.00 Carlos Poblete-Echeverria, Ines Hernández, Salvador Gutiérrez, Ruben Iñiguez, Ignacio Barrio, Javier Tardaguila**

2023-3303 Oral

*Using Artificial Intelligence (AI) for grapevine diseases detection based on images.*

**13.00-13.15 João Araújo, Vasco Pimenta, António Graça**

2023-3310 Oral

*Satellite and UAV-based anomaly detection in vineyards*

**13.15-13.30 David De La Fuente, Joao Vitorino, Antonio Tabasco, Elena Rivilla, Ana Tena, Eva Navascués**

2023-3204 Oral

*Yield estimation using machine learning from satellite imagery*

**13.30-13.45 Jesus Yuste, Amelia Montoro, Javier José Cancela, Daniel Martínez-Porro, Luis Alberto Mancha, Daniel Moreno, Irene Torija, M Rodriguez-Febereiro, Mar Vilanova, David Uriarte**

2023-2904 Oral

*Irrigation frequency in red varieties: impact on grape production and composition, during a biennial period, in 4 regions of Spain*

**15.00-15.15 Kidanemaryam Reta, Tamir Caras, Tania Acuña, Tarin Paz-Kagan, Naftali Lazarovitch, Aaron Fait**

2023-3296 Oral

*Physiological responses of red grapevine varieties to heatwave: Insights from monitoring physiological activities and drone-based thermal imagery analysis*

**15.15-15.30 Tamar Maghradze, Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**

2023-3186 Oral

*Grape-associated epiphytic yeasts as promising antagonists against fungal diseases*

**15.30-15.45 Filipe Azevedo-Nogueira, Ana Gaspar, Cecília Rego, Sara Barrias, Juliana Lopes, Helena Gonçalves, Kateřina Štúsková, Aleš Eichmeier, Ana Margarida Fortes, David Gramaje, Paula Martins-Lopes**

2023-3291 Oral

*Observation of environmental effects on fungal colonization of Portuguese grapevines cv. Aragonez (syn. Tempranillo)*

**15.45-16.00 Karin Mandl, Jasmina Suljic, Ingrid Hofstetter, Christian Bader, Florian Faber**

2023-2836 Oral

*Detection of Endophytes in Bleeding Sap of Vine by Next Generation Sequencing (NGS)*



## SCIENTIFIC PROGRAMME

- 16.00-16.15** **Iratxe Zarraonaindia, Emma Cantos-Villar, Ana Diez , Amaia Mena-Petite, Eva Perez-Alvarez, Enrico Cretazzo , Anthony Pébarthé-Courrouilh, Nadia Bertazzon, Maite Lacuesta , Belén Puertas , Usue Perez-Lopez , Stéphanie Cluzet , Ismael Hachero-Cruzado, Juan José Córdoba-Granados**  
2023-2926      Oral  
*SEAWINES: use of macroalgae as a biostimulant against fungal diseases in grapevines.*
- 16.15-17.00** **Eleonora Littarru, Stefano Brizzolara, Guido Bezzo, Daniele Eberle, Pietro Tonutti**  
2023-3219      Oral  
*Climate change affects White Muscat aroma profile: effects of cluster thinning and defoliation at berry set and veraison on monoterpenes metabolism*
- 17.00-17.15** **Karl Mendoza, Víctor Linares, Beatriz Hatta, Yolanda Tinoco, Juan Carlos Alvarado, Alberto Di Laura**  
2023-3149      Oral  
*Waste valorization in winery and distillery industry by producing biofertilizers and organic amendments*
- 17.15-17.25** **Emilio Celotti, Fateme Sadeghian, Piergiorgio Comuzzo, Lucilla Iacumin, Roberto Zanzotti, Oscar Giovannini, Gianni Trioli, Nicola Pio Torraco, Oliviero Visintini, Giovanni Mian**  
2023-2830      Short communication  
*Study for the development of a rapid and non-destructive method for copper analysis in vineyards towards a precision fungal defence strategy*
- 17.25-17.35** **Mario De La Fuente Lloreda, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, José Ramón Lissarrague, Antonio Morata**  
2023-2838      Short communication  
*Cluster microclimate, canopy management and its influence on the berry (size and composition) quality*
- 17.35-17.45** **Fenando Visconti, Mario De La Fuente Lloreda, Ignacio Buesa, J.M. Escalona, Hipólito Medrano, Carlos Miranda, J.M. Mirás Avalos, Julian Palacios, J.G. Pérez Pérez, J.M. Ramírez-Cuesta, P. Romero, L.G. Santesteban, N. Torres, D. Uriarte, M. Parra, Diego**  
2023-3011      Short communication  
*Decision support system for selecting the rootstock, irrigation regime and nitrogen fertilization in winemaking vineyards*



## SCIENTIFIC PROGRAMME

- 17.45-17.55 Natacha Fontes, Sara Silva, Cristina Fernandes, Hugo Oliveira, João Piteira, Álvaro Geraldes, Carlos Marques, Alessio Tugnolo, Riccardo Guidetti, Roberto Beghi, João Pedro Conde, Virgínia Chu, Katherina Nikolaïdou, Susana Freitas, Sophie Jenne, Hans Z**

2023-3018 Short communication

*Fully automated grape maturation monitoring: first results of a pilot-scale trial at commercial vineyards*

- 17.55-18.05 Jesus Yuste, Daniel Martínez-Porro**

2023-2850 Short communication

*Contrast between shoot removal and cluster thinning, applied before veraison, in the vegetative, productive and qualitative response of cv. Verdejo*

**Wednesday 7<sup>th</sup> June, 2023**

**Room: Sala Conferencias 2**

- 15.00-15.10 Rocio Gil-Muñoz, Maria Jose Gimenez-Bañon, Juan Daniel Moreno-Olivares, Diego F. Paladines-Quezada, Ana Cebrian-Perez, Gloria B. Ramirez-Rodriguez, Belen Parra-Torrejon, Jose Manuel Delgado-Lopez**

2023-2821 Short communication

*Optimization of the application of methyl jasmonate nanoparticles on the monastrell variety. Influence on its phenolic composition*

- 15.10-15.20 Antonio Sparacio, Salvatore Sparla**

2023-2837 Short communication

*Ecoresilience of the vine: effects of late pruning on the grapes and wines of grillo and frappato in sicily*

- 15.20-15.30 Lia Dinis, Irene Fraga, Sara Bernardo, Prof. Margarida Arrobas, José Moutinho-Pereira**

2023-2840 Short communication

*Vineyard kaolin spray stimulates oenological changes in red wine*

- 15.30-15.40 Hugo Fernández Mena**

2023-3246 Short communication

*Grapevine Yield-Gap on a large scale: identification of environmental limitations by soil and climate zoning in the region of Languedoc-Roussillon (south of France).*

**15.40-15.50 Pascal Wegmann-Herr, Maren Scharfenberger-Schmeer, Andreas Kortekamp, Lea Stahl, Rex Friederike**

2023-3063 Short communication

*Evaluation of a oxygenate based plant protection treatment in viticulture against fungal diseases*

**15.50-16.00 Bruno Gabel**

2023-3135 Short communication

*Decision support systems in pest control – technological distraction or necessity?*

**16.00-16.10 Simona Pizzi, Alessandra Di Canito, María Hernández-Fernández, Roberto Foschino, Jesús Manuel Cantoral, Daniela Fracassetti, Ileana Vigentini, Gustavo Cordero-Bueso**

2023-3164 Short communication

*Assessment of the interaction mechanisms involved in the antifungal activity of microbial grapevine endophytes against Botrytis cinerea infection*

**16.10-16.20 Petruta Mihaela Matei, Beatrice Michaela Iacomi, María Belén Turrion Nieves, Francisco Lafuente Alvarez, Iuliana Diana Barbulescu, Razvan Ionut Teodorescu, Daniel Cornel Banita**

2023-3160 Short communication

*The composting potential of the by-product marc resulting from the white and red winemaking process*

**16.20-16.30 Marie Azuara, Pedro Martín, María Rosa González, Rafael Mangas**

2023-2826 Short communication

*Kaolin foliar-application improves the photosynthetic performance and fruit quality of Verdejo grapevines*

**16.30-16.45 Oguzhan Soltekin, Ahmet Altındışlı**

2023-2911 Oral

*Effects of water deficit regimes on yield components and berry composition of 'Black Kishmish' under Mediterranean region*

**16.45-17.00 Özlem Boztepe, Ahmet Altındışlı, Arif Atak, Yeşim Doygaci**

2023-3157 Oral

*Development Of Seedless Table Grape Varieties*



## SCIENTIFIC PROGRAMME

**17.00-17.15 Luigi Tarricone, Federico Calcagno, Giovanna Forte, Rosa Anna Milella, Antonio Maria Amendolagine, Francesco Mazzone, Giovanni Gentilescò, Fabiana Convertino, Evelia Schettini**

2023-2990      Oral

*Different plastic film covering affect microclimate and performance of organic varo 203 seedless table grape*



## SCIENTIFIC PROGRAMME

### OENOLOGY

Monday 5<sup>th</sup> June, 2023

Room: Sala Conferencias 1

**15.00 -15.20 Cristina Lasanta Melero, Juan Moreno, Raquel Muñoz-Castells, Rafael Arnedo, Paola Medina, Miguel Villa, Juan Gómez**

2023-3122 Oral

*Production of low alcohol wines with biological ageing in the south of Spain. Current results and future perspectives.*

**15.20 - 15.40 Jesús Manuel Cantoral, Marina Ruiz-Muñoz, María Hernández-Fernández, Florido-Barba Antonio, Villanueva-Llanes María Paz, Pizzi Simona, Cordero-Bueso Gustavo**

2023-2913 Oral

*Taxonomic singularities of the veil of Flor yeasts in Fino Wines from the D.O. Jerez-Xérèz-Sherry*

**15.40 -15.50 Gustavo Cordero-Bueso, Jesús Pérez-Chicón, Antonio Florido-Barba, Marina Ruiz-Muñoz, Jesús Manuel Cantoral**

2023-2932 Short communication

*Do Totiviruses of the Veil of Flor Yeasts Provide an Evolutionary Advantage?*

**15.50 - 16.00 Juan Carlos Mauricio, María Trinidad Alcalá Jiménez, Juan Carlos García García, Raquel Muñoz Castells, Juan Rafael Carbonero Pacheco, Jaime Moreno García, Teresa García Martínez, Rafael Peinado, Juan Moreno**

2023-3192 Short communication

*Microbiological, chemical and sensory study of fine wines obtained from solera with 14 % V/V etanol*

Tuesday 6<sup>th</sup> June, 2023

Room: Sala Conferencias 1

**9.00-9.20 Alice Vilela, Maria João Santos, João Mota, Elisete Correia**

2023-2971 Oral

*The science behind beverage flavors: the role of pH and amylase enzyme in the human mouth*

- 9.20-9.40 Natalia Brossard, Gabriel Alfaro, Andreas Rosenkranz, Romina Madrid, Edmundo Bordeu (Autor Que Presenta)**  
2023-3136 Oral  
*Red wine astringency and the influence of wine-saliva aggregates on oral lubrication*
- 9.40-9.50 Roberto Larcher, Tiziana Nardin, Dekker Susanne**  
2023-3118 Short communication  
*Evidence of the relationship between the oxygen radical absorbance capacity (ORAC) of white wines and the potential development of atypical aging (ATA)*
- 9.50-10.00 Christian Philipp, Stefan Nauer, Phillip Eder, Sezer Sari, Reinhard Eder**  
2023-2898 Short communication  
*Experiments with oenological methods to increase the spicy aroma in Austrian Grüner Veltliner wines*
- 10.00-10.10 Maria Iulia Cerbu, Cintia Lucia Colibaba, Andreea Popîrdă, Ana Maria Toader, Răzvan George Niță, Cătălin Ioan Zamfir, Bogdan Ionel Cioroianu, Marius Niculaea, Valeriu Cotea**  
2023-2889 Short communication  
*Increasing amino acids and biogenic amines content of white and rosé wines during ageing on lees*
- 10.10-10.20 Merve Darıcı, Turgut Cabaroglu**  
2023-3297 Short communication  
*Characterization of Boğazkere Wines from Different Locations in Türkiye Relating Aroma and Sensory Properties Using Chemometrics*
- 10.20-10.30 Bin Tian, Adrien Piquot, Pradeep Wimalasiri**  
2023-3154 Short communication  
*Managing extraction of colour, phenolics and aromas in Pinot noir wine production: alternative use of grape marc*
- 11.00-11.20 Antonio Morata, Carlos Escott, Cristian Vaquero, Juan Manuel Del Fresno, Buenaventura Guamis, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, Carmen González, José Antonio Suárez-Lepe**  
2023-2839 Oral  
*Improving the implantation of non-Saccharomyces yeasts in winemaking by UHPH processing*

- 11.20-11.30 Fernando Sánchez, Nieves Lopez De Lerma, María Del Valle Palenzuela, Antonio Rosal, Juan Moreno, Rafael A. Peinado**  
2023-3270 Short communication  
*Use of non-Saccharomyces yeasts as a strategy to increase the acidity of sweet wines in a context of climate change*
- 11.30-11.40 Consuelo Ceppi De Lecco, Alejandra Urtubia, Wendy Franco, Sergio Benavides, Angelica Durán, Elizabeth Sanchez, Valentina Cerpa**  
2023-3230 Short communication  
*Aromatic potential of native yeasts *Candida* ssp in the sensory profile of Sauvignon Blanc wines*
- 11.40-12.00 Fanny Bordet, Rémy Romanet, Florian Bahut, Jordi Ballester, Camille Eicher, Cristina Pena, Vicente Ferreira, Régis Gougeon, Anne Julien-Ortiz, Chloé Roullier-Gall, Hervé Alexandre**  
2023-3075 Oral  
*Saccharomyces cerevisiae cocultures: how their metabolic interactions expand the Chardonnay wine aroma diversity*
- 12.00-12.10 Juan Manuel Del Fresno, Francisco Carrau, Carlos Escott, Cristian Vaquero, Carmen González, Antonio Morata**  
2023-3010 Short communication  
*Use of *Hanseniaspora* spp. in sequential fermentation with *Saccharomyces cerevisiae* to improve the aromatic complexity of Albariño Mayor white wines*
- 12.10-12.20 Yorgos Kotseridis, Vicky Troianou, Maria Dimopoulou, Yves Gosselin, Etienne Dorignac**  
2023-3108 Short communication  
*Comparison of the influence of *Saccharomyces pastorianus* to *Saccharomyces cerevisiae* and *Saccharomyces bayanus* inoculation ratio to oenological characteristics of Sauvignon Blanc wine*
- 12.20-12.30 Michal Zeman, Miroslav Bohmer, Diana Rusnakova, Tatiana Sedlackova, Katarina Zenisova, Domenico Pangallo, Tomas Kuchta, Jaroslav Budis, Tomas Szemes**  
2023-3159 Short communication  
*Microbiome composition and dynamics while grapes turn to wine*
- 12.30-12.40 Ignacio Belda, Javier Ruiz, Miguel De Celis, Belen Benitez-Dominguez, Javier Vicente, Antonio Santos**  
2023-3168 Short communication  
*The importance of species' ecological traits and inter-species interactions in wine yeast ecosystem functioning*

**12.40-13.00 Angela Capece, Gabriella Siesto, Rocchina Pietrafesa, Patrizia Romano**

2023-3017 Oral

*The apiaries in the vineyard: the bees as vectors and reservoir of wine yeasts*

**13.00-13.10 Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**

2023-3097 Short communication

*Flocculation character in Brettanomyces bruxellensis strains: a potential innovative approach to counteract the spoilage*

**13.10-13.20 Arnaud Delaherche, Etienne Dorignac, Richard Marchal, Marie-Charlotte Colosio, Thomas Salmon, Yann Vasserot**

2023-3112 Short communication

*Prise De Mousse with a shortened 1-step yeast starter preparation*

**13.20-13.30 Felipe Salinas Bonich, Monika Christmann, Olena Ovadenko, Andrii Tarasov, Marco Bollinetti**

2023-2989 Short communication

*Evaluation of plant phenolic extracts as an alternative to sulfur dioxide for the control of *O. oeni* and *Brettanomyces**

**15.00-15.20 Pierre-Louis Teissedre, Claire Payan, Anne-Laure Gancel, Monika Christmann**

2023-3077 Oral

*Impact of acidification at bottling by fumaric acid on red wine after 24 months*

**15.20-15.30 François Davaux, Philippe Cottereau, Matthieu Dubernet**

2023-2945 Short communication

*Use of fumaric acid on must or during alcoholic fermentation*

**15.30-15.40 Lugi Picariello, Angelita Gambuti, Francesco Errichiello, Francesca Coppola, Luigi Moio**

2023-2980 Short communication

*Impact of chitosan on the evolution of phenolic composition and the production of acetaldehyde after oxidation of red wine.*

**15.40-15.50 Fernanda Cosme, Inma Arenas, Miguel Ribeiro, Luís Filipe-Ribeiro, Rafaela Vilamarim, Elisa Costa, João Siopa, Fernando Nunes M.**

2023-3127 Short communication

*Comparison of k-Carrageenan, Bentonite, and Chitosan in Albariño white wine protein stabilization obtained with and without pre-fermentative skin maceration*



## SCIENTIFIC PROGRAMME

- 15.50-16.10 Marco Bustamante, Pol Giménez, Arnau Just-Borras, Ignasi Solé-Clua, Jordi Gombau, José M. Heras, Nathalie Sieczkowski, Mariona Gil, Joan M Canals, Fernando Zamora**

2023-2887 Oral

*Use of pure glutathione or a specific inactivated yeast rich in glutathione, as an alternative to sulfites to protect white grape must from browning*

- 16.10-16.30 Valentina Civa, Emma Tarabusi, Paola Domizio**

2023-3260 Oral

*The potentiality of non-Saccharomyces yeast derivatives as enological bio-adjuvants*

- 16.30-16.40 Alessandra Di Canito, Daniela Fracasseddi, Alessio Altomare, Roberto Foschino, Antonio Tirelli, Ileana Vigentini**

2023-3098 Short communication

*Impact of yeast derivative products on riboflavin and methionine synthesis during the alcoholic fermentation*

- 16.40-16.50 Liudis L Pino-Ramos, V Felipe Laurie, Encarna Gómez-Plaza, Ana B Bautista-Ortíz**

2023-2861 Short communication

*Effect of fining with new plant proteins on the aroma composition, phenolic compounds, and color of a Monastrell wine*

- 16.50-17.00 Michael Jourdes, Gauthier Lagarde, Manon Ferreira, Sandra Vanbrabant, Soizic Lacampagne, Arnaud Massot, Virginie Moine, Pierre-Louis Teissèdre**

2023-3123 Short communication

*Impact of fining on the polyphenol composition of red wine: A new methodology for the characterization of polyphenols in fining precipitate*

- 17.00-17.10 Zsuzsanna Bene, István Kiss**

2023-2823 Short communication

*Investigation of using different specified yeasts and early protein stabilization for Tokaji dry wines*

Wednesday 7<sup>th</sup> June, 2023

Room: Sala Conferencias 1

- 9.00-9.20 Alessandra Rinaldi, Angelita Gambuti, Alessandra Luciano, Luigi Picariello, Stephane La Guerche, Anne Laure Gancel, Pierre-Loius Teissedre, S Carrillo, F Véran, Aude Vernhet, J Gombau, Zamora Fernando, Luigi Moio**

2023-3255 Oral

A collaborative study on the effect of mannoproteins on color stabilization of red wine

- 9.20-9.30 Silvia Motta, Jacopo Vigiani, Massimo Guaita, Mauro Ravera, Maria Carla Cravero, Antonella Bosso**  
2023-2919 Short communication  
Effect of tannins of different origin on the oxidative evolution of a Cortese white wine in the presence and absence of SO<sub>2</sub>
- 9.30-9.40 Antonio Domenico Marsico, Leonardo Scarano, Francesco Mazzone, Francesco Mannerucci, Margherita D'amico D'amico, Marco Vendemia, Giovanni Luigi Bruno**  
2023-2930 Short communication  
Effects of pullulan, a secondary metabolite produced by Esca-associated fungi, on the enological performance of *Saccharomyces cerevisiae* strains.
- 9.40-9.50 Francisco Javier Fernandez Acero, Almudena Escobar, Andrea De Mateo, Francisco Javier Navas, Mary Cuiñas**  
2023-3177 Short communication  
Brief description of the bioactive peptides from *B. cinerea* as new tools involved in the maceration of the grape
- 9.50-10.00 Arina Oana Antoce, George Adrian Cojocaru, Cornel Banita, Camelia Filofteia Diguta**  
2023-2918 Short communication  
Technological confirmation that low doses of medium chain fatty acids can arrest alcoholic fermentation to produce sweet wines in milder conditions
- 10.00-10.10 María Curiel-Fernández, Belén Ayestarán, Zenaida Guadalupe, Silvia Pérez-Magariño**  
2023-3000 Short communication  
Polysaccharide content of extracts obtained from unfermented skins from red varieties.
- 10.10-10.20 António M. Jordão, Ana C. Correia, Renato V. Botelho, Miriam Ortega-Heras, María González-Sanjosé**  
2023-2897 Short communication  
Potential of the enological use of several Brazilian wood species on the phenolic composition and sensory quality of different wines

- 10.20-10.30 Lucía González-Arenzana, Rosa López, Rocío Escribano-Viana, Beatriz Larreina, María Del Patrocinio Garijo, Ana Rosa Gutiérrez, Pilar Santamaría, Carmen Olarte, Fernando Alba-Elías, Ana González-Marcos, Ana Sainz-García, Elisa Sainz-García, Rodolfo Múgica-**  
2023-2877 Short communication  
*Organoleptic characterization of wines in contact with oak wood fragments immersed in plasma activated water (PAW)*
- 10.30-10.40 Ricardo Lemos Sainz, Crsitiane Fabres Oliveira, Veridiana Krolow Bosenbecker, Luiz Felipe Pinheiro Berndt, Cinara Ourique Nascimento**  
2023-2921 Short communication  
*Use of Amburana wood (*Amburana cearensis*) for the red wines aging.*
- 11.00-11.20 Matthias Schmitt, Claus-Dieter Patz**  
2023-3114 Oral  
*Analytical examination of dealcoholized wines*
- 11.20-11.30 Nikolay Stoyanov, Nenko Nenov, Panko Mitev**  
2023-2892 Short communication  
*Wine dealcoholization using new method for low temperature nitrogen assisted distillation*
- 11.30-11.40 Luis Carlos Moro, Julio Andrés Pinto, Carla González, Sonia Villanueva, María Sevillano, Ana Escudero, Joaquín Coronas**  
2023-3223 Short communication  
*Study of nutritional profile parameters, color and aromas in non-alcoholic wine "WIN", through different wine desalcoholization techniques (rotating cone column and reverse osmosis).*
- 11.40-11.50 Ana Rosa Gutiérrez Viguera, Javier Portu Reinares, Rosa María López Martín, Mª Del Patrocinio Garijo Jimenez, Lucía González Arenzana, Beatriz Larreina Manzanares, Pilar Santamaría Aquilué**  
2023-2829 Short communication  
*Carbonic maceration winemaking: a tool to reduce the alcohol content of wines*
- 11.50-12.00 Antonio Florido-Barba, Jesús Cantoral-Fernández, Gustavo Cordero-Bueso**  
2023-2848 Short communication  
*Non-wine alcohols for the enhancement of the development of the veil of flor and the sensory of Fino wines from the D.O. Jerez-Xérèz-Sherry*

- 12.00-12.10** **Diego Piccardo, Gustavo González-Neves, Agustina Clara, Guzman Favre, Mercedes Fourment**  
2023-3150 Short communication  
*The use of Ugni blanc grape juice to reduces the alcohol content and pH of Tannat wines*
- 12.10-12.20** **Carlos Escott, Cristian Vaquero, Carmen López, Iris Loira, Carmen González, Juan Manuel Del Fresno, Felipe Palomero, José Antonio Suárez-Lepe, Antonio Morata**  
2023-2822 Short communication  
*Optical and AFM microscopy of grape juices treated with UHPH: effects of microstructure and nanostructure.*
- 12.20-12.30** **Anna Puig-Pujol, Antonio-José Trujillo, Joan-Miquel Quevedo, Gemma Roca-Domènech**  
2023-2962 Short communication  
*Application of ultra high homogenization pressures (uhph) at different stages of wine production*
- 12.30-12.40** **Carmen González, Yasmina Bendaali, Cristian Vaquero, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, José Antonio Suárez-Lepe, Antonio Morata**  
2023-2959 Short communication  
*Use of red grape juice (concentrated and treated by UHPH) as a base to produce isotonic drinks.*
- 12.40-12.50** **Mafalda Aguiar-Macedo, Marcos Teotónio Pereira, Luís Manuel Redondo, Carlos Silva**  
2023-3251 Short communication  
*Controlling *B. bruxellensis* with Pulsed Electric Fields: Optimization of Industrial Protocols and Impact on the Wine Profile*
- 12.50-13.00** **Javier Raso**  
2023-3167 Short communication  
*Applications of Pulsed electric fields in winemaking*
- 13.00-13.10** **Jürgen Neisius**  
2023-2842 Short communication  
*The icy shower: a new process for recovering fermentation gas aromas*

- 13.10-13.20 Laura Fariña, Listur Belen, Gonzalo Baldivia, Andrés Coniberti, Valentina Martín, Karina Medina, Eduardo Boido, Francisco Carrau, Eduardo Dellacassa**  
2023-3302 Short communication  
*Combined strategies for obtaining a Tannat wine with moderate alcohol content.*
- 15.00-15.10 Rocío Trillo, Luis Miguel Trillo, María De Valme García, Dominico Guillén**  
2023-3301 Short communication  
*Study of the influence on the surface/volume ratio during the aging of Brandy de Jerez*
- 15.10-15.20 Pau Sancho-Galán, Juan Manuel Pérez-González, Sarai Gutiérrez-Gordillo, Antonio Amores-Arrocha, Víctor Palacios, Ana Jiménez-Cantizano**  
2023-3191 Short communication  
*New types of organic wines made with Pedro Ximénez del Marco de Jerez.*
- 15.20-15.30 Tiziana Nardi, Valentina Giovenzana, Beghi Roberto, Guidetti Riccardo, Vigentini Illeana**  
2023-3163 Short communication  
*Impact of fermentation-temperature management combined with specific yeast choice on energy savings in white winemaking*
- 15.30-15.40 Francesco Maioli, Monica Picchi, Lorenzo Guerrini, Alessandro Parenti, Paola Domizio, Bruno Zanoni, Valentina Canuti**  
2023-3281 Short communication  
*Role of tank material during aging and its influence on red wine style*
- 15.40-15.50 Gustavo González-Neves, Guzmán Favre, Diego Piccardo**  
2023-2914 Short communication  
*Multi-annual study of the application of alternative winemaking techniques in the production of Tannat wines from Uruguay*
- 15.50-16.00 Luna Ricardo, Torrealba Cristóbal, Pérez-Correa José Ricardo, González Álvaro**  
2023-3238 Short communication  
*Management tool for oenological decision-making: modeling and optimization of a hybrid model for fermentative maceration of Cabernet Sauvignon*



## SCIENTIFIC PROGRAMME

- 16.00-16.10 Ana Belén Díaz, Alba Barroso, Pablo J. Pérez, Lourdes Casas, Casimiro Mantell, Cristina Cejudo**

2023-2949 Short communication

*Stabilization of white grape must by application of supercritical CO<sub>2</sub> as a strategy to reduce the SO<sub>2</sub> content*

- 16.10-16.20 Pedro Miguel Izquierdo Cañas, Adela Mena Morales, Esteban García Romero, Víctor Manuel Cejudo Martín De Almagro, Jordi Mallen Pomes, Sonia Guri Baiget**

2023-3008 Short communication

*Saturation of musts with CO<sub>2</sub> to reduce the use of SO<sub>2</sub> in white wines*

- 16.20-16.40 Daniela Fracassetti, Alessio Altomare, Enzio Ragg, Ivano De Noni, Antonio Tirelli**

2023-3140 Oral

*Understanding the formation of pinking in white wine*

- 16.40-16.50 Cristina Medina-Plaza, Aubrey Dubois, Elisabeth Tomasino, Anita Oberholster**

2023-3019 Short communication

*Effect of storing conditions on rosé wine attributes*

- 16.50-17.00 Alessandra Luciano, Luigi Picariello, Luigi Moio, Angelita Gambuti**

2023-3142 Short communication

*Factors affecting Quercetin solubility in Sangiovese red wine: first results.*

- 17.00-17.10 Tomas Roman, Andrea Natolino, Adelaide Gallo, Emilio Celotti**

2023-3158 Short communication

*Preliminary studies of the combined effect of ultrasound and Aspergillopepsins I on the protein instability indices of Gewürztraminer wine*

- 17.10-17.20 Adelaide Gallo, Mauro Paolini, Giuliano Tessari, Paolo Bernardi, Nicola Cappello, Roberto Larcher, Tomas Roman**

2023-3240 Short communication

*The effect of continuous nitrogen supplementation on the fermentation kinetics and aroma compounds of white wines*



## SCIENTIFIC PROGRAMME

Wednesday 7<sup>th</sup> June, 2023

Room: Sala Conferencias 3

- 15.00-15.20 Jose Enrique Herbert-Pucheta, Álvaro Omar Hernandez-Rangel, María Elena Vargas-Díaz, Karla Hernández-Sánchez, Luis Gerardo Zepeda-Vallejo, Montserrat Jiménez-García**

2023-2991 Oral

*Silicone-specific identification of trace polydimethylsiloxanes in wines with 2D-diffusion-ordered nuclear magnetic resonance spectroscopy (DOSY)*

- 15.20-15.30 Vasilii Ivlev, Vasilii Vasil'ev, Alexander Kolesnov, Sergey Tsimbalaev, Cesar Augusto Esparza, Raudas Nasser, Anzhelika Sheremeta, Fatima Lamerdonova, Nadezhda Anikina, Nonna Gnilomedova, Viktoria Gerzhikova, Sofiya Cherviak**

2023-2933 Short communication

*Methodological Issues of Grape and Wine Water Evaluation by Quantitative Nuclear Magnetic Resonance Deuterium Spectroscopy (<sup>2</sup>H(<sup>D</sup>)-qNMR)*

- 15.30-15.40 Ana Paula Drehmer, Fernanda Spinelli, Sidnei Moura E Silva**

2023-2963 Short communication

*Metabolomic analysis of brazilian grape juices by 1h-nuclear magnetic resonance*

- 15.40-15.50 Vasiliki Thanasi, Daniele Evola, Manuel Madeira, Raúl Bruno De Sousa, Jorge Ricardo Da Silva, Sofia Catarino**

2023-2881 Short communication

*Effect of the vintage year on wine strontium isotopic ratio (<sup>87</sup>Sr/<sup>86</sup>Sr): a Portuguese case study*

- 15.50-16.00 Smajlovic Ivan, Margarita Smajlovic, Stevan Grkavac, Sofija Micovic, Darko Jakšić**

2023-2986 Short communication

*The innovative approach to detect origin of water in final wine: New analytical parameter  $\delta$ D<sub>III</sub> isotopic fingerprint of ethanol obtained from alcohol-free wine (wine water)*

- 16.00-16.10 Sara Barrias, Paula Martins-Lopes**

2023-3290 Short communication

*HRM-SSR approach for grapevine varietal fingerprinting throughout the wine chain*

**16.10-16.20 Alexander Kolesnov, Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Daniil Yushkevitch, Mikhail Zayats, Sergey Leschev**

2023-3056 Short communication

Correct determination of alcoholic strength in alcoholic products

**16.20-16.40 Dominik Durner, Marcel Hensel**

2023-3181 Oral

Is there a need to re-define the methods to evaluate wine color?

**16.40-16.50 Andrea Mario Rossi, Giulia Barzan, Alessio Sacco, Loretta Maria Panero, Silvia Raffaela Barera, Massimo Guaita, Stefano Messina, Marco Lagori, Antonella Bosso**

2023-3200 Short communication

Raman spectroscopy as a rapid tool for monitoring malolactic fermentation in the cellar

**16.50-17.00 Tiziana Nardin, Susanne Dekker, Bruno Fedrizzi, Roberto Larcher**

2023-3224 Short communication

Monitoring accumulation and degradation of polysulfides with the consequently hydrogen sulfide formation using ion chromatography and ultra high-pressure liquid chromatography combined with fraction collection and high-resolution mass spectrometry

**17.00-17.20 Alejandro Martínez, Paula Pérez, Ana Belén Bautista, Encarna Gómez Plaza, Fernando Vallejo**

2023-2923 Oral

Targeted and untargeted metabolomics to identify and predict phenolic profile of wines from sonicated grapes

**17.20-17.30 M. Pilar Segura-Borrego, Raquel M Callejón, Diego L. García-González, Jose M Amigo, Silvana M. Azcarate, Cristina Úbeda, M. Lourdes Morales, Rocío Ríos-Reina**

2023-3004 Short communication

UVINEGAR: A tool combining UV-vis spectroscopy and machine learning for the rapid authentication of wine vinegars with a protected designation of origin



## ECONOMY & LAW

Monday 5<sup>th</sup> June, 2023

**Room: Sala Conferencias 2**

**15.00 -15.20 Graziella Benedetto, Forleo Marina**

2023-3028      Oral

*The Blockchain for the sustainability of designations of origin and Quality Agri-food Districts: the case of Vermentino di Gallura D.O.C.G.*

**15.20 - 15.40 Alexandre Bastard, Audrey Chaillet**

2023-3048      Oral

*Blockchain: no pain, no gain?*

**15.40 -15.50 Balcells Barril Alba**

2023-3165      Short communication

*Securing the wine value chain through blockchain*

**15.50 - 16.10 Luigino Barisan, Eugenio Pomarici, Valentina Di Chiara**

2023-3295      Oral

*Diffusion of digitalization as a driver of economic growth: evidence from Conegliano valdobbiadene prosecco DOCG companies*

**16.10-16.30 Tilman Reinhardt, Laura Springer, Yasmine Ambrogio**

2023-2961      Oral

*Innovate Wine Law!*

**16.30-16.50 Alexis Feuilloley, Alejandro Fuentes Espinoza, Jean-Claude Ruf, Yann Juban, Olivier Jacquet, Georges-Pierre Malpel**

2023-3128      Oral

*The process of codification of the resolutions of OIV resolutions: Balance between legal process and digitalization of the wine sector.*

**16.50-17.10 Francisco Tortolero Cervantes**

2023-3199      Oral

*New technologies and wine law: learning from the new world of wine countries*



## SCIENTIFIC PROGRAMME

Tuesday 6<sup>th</sup> June, 2023

Room: Sala Conferencias 2

**9.00-9.10 Martin-Sanz Lucia**

2023-3298 Short communication

*Digitisation and traceability, new challenges in online consumption, consumer rights under GI protection*

**9.10-9.30 Audrey Chaillet, Alexandre Bastard**

2023-3067 Oral

*The Connected Consumer: New Purchase Triggers that are Transforming the Wine Market?*

**9.30-9.50 Albert Stoeckl, Matthias Schmitt**

2023-3003 Oral

*“Online Wine Courses” Creating an international online wine education program – a case study*

**9.50-10.00 Audrey Chaillet, Alexandre Bastard**

2023-3066 Short communication

*Consumer Expectations and Values: The Role of Digitalization in Understanding and Meeting Consumer Needs in the Wine Industry*

**10.00-10.20 Sebastian Schier**

2023-3119 Oral

*NFTs - Establishing easy and scalable direct customer connections while maximising provenance*

**10.20-10.40 Adrien Tréchot**

2023-3207 Oral

*In My Bottle*

**11.00-11.20 Jacques Gautier, Laurent Mayoux, Florian Angevin, Frédéric Bouy**

2023-2885 Oral

*Vineyard Register digital information valorization by French Public Institutions.*

**11.20-11.40 Volodymyr Kucherenko**

2023-3107 Oral

*Complex automation of processes at the enterprise*

**11.40-12.00 Javier Ibáñez Jiménez**

2023-3311 Oral

*Wine NFT cryptoassets: EU regulatory issues and market challenges*

**15.00-15.10 Nicolas Naigeon, Romain Bonjean, Pierre Auguste**

2023-3176 Short communication

*Digitalization for Competitiveness and Sovereignty in the Wine Industry*

**15.10-15.30 Pier Paolo Miglietta, Luca Camanzi, Giulio Paolo Agnusdei, Giulio Malorgio**

2023-3042 Oral

*Is wine marketing tackling the digitalization challenge? The case of Apulian wineries*

**15.30-15.50 Eva López-Rituerto, Carlos Hernando-Loza, Vanesa Rodriguez Crespo, Pedro Puras Maestu, Elena Meléndez Álvarez**

2023-3243 Oral

*Traceability control of wine purchases using proton NMR*

**15.50-16.10 Guillaume Biot-Paquerot, Magalie Dubois**

2023-3222 Oral

*Winestress vs. Technostress: communities and wine appreciation digital platforms*

**16.10-16.20 Yunxia Shi, Rumeng Zhang, Jianbo Fan**

2023-3072 Short communication

*A Study on the Influence of Media Opinion Leaders on Consumers' Brand Recognition of Wine Tourism Destinations ——The Moderating Effect of the Degree of Media Informatization*

**16.20-16.40 Oscar Cruz Barney**

2023-3100 Oral

*Electronic labeling and marketing of wine in Mexico*

**16.40-16.50 Jacques-Olivier Pesme**

2023-3319 Short communication

*Tracing and Tracking Wine Bottles: Protecting Consumers and Producers*

**16.50-17.10 Manuel Cabanas Veiga**

2023-2938 Oral

*New technologies in the marketing of betanzos wine*



## SCIENTIFIC PROGRAMME

**17.10-17.20 Charles Goemaere**

2023-3318 Short communication

Protecting Wine Place Names Online: Securing First Rights Over .VIN/.WINE Domain Extensions

**Wednesday 7<sup>th</sup> June, 2023**

**Room: Sala Conferencias 2**

**9.00-9.20 Jochen Heussner, Jon Hanf, Michael Kramer**

2023-3216 Oral

Verified vintages: leveraging blockchain to stop wine fraud

**9.20-9.40 Dana Alina Magdas, Raluca Ariana Hategan**

2023-2916 Oral

Raman spectroscopy – an effective tool for wine differentiation

**9.40-10.00 Ana G. Alba Betancourt**

2023-3053 Oral

The construction of geographical identities in Mexico: overcoming the challenges with the aid of technology.

**10.00-10.20 Anaïs HUYSMANS**

2023-2874 Oral

Dematerialisation in the interest of the appellation

**10.20-10.40 Gergely Szolnoki**

2023-2896 Oral

Analysing the importance of eco-wine tourism in Germany

**11.00-11.10 Ana Trigo, Ana Marta-Costa, Rui Fragoso**

2023-3044 Short communication

Sustainability assessment: Testing and validating a hierarchical framework in the Portuguese wine sector context.

**11.10-11.20 Taina Bacellar Zaneti, Rafael Lavrador Sant Anna, Bianca Nathalia Rodrigues Cabral**

2023-3055 Short communication

EnoTurLab: develop of the cataloging and creation laboratory of winetourism experiences

- 11.20-11.30 Miguel-Ángel Gómez-Borja, Inmaculada Carrasco, Juan-Sebastián Castillo**  
2023-3146 Short communication  
*User-Generated Content and Relevance of Sustainability Attributes for Wine Consumers*
- 11.30-11.40 Natália Pereira**  
2023-3221 Short communication  
*Iberia: how a common communication of grape varieties diversity and a use of a collective mark can reinforce a distinctive image of these wines*
- 11.40-11.50 José Manuel Lecuanda Ontiveros**  
2023-3162 Short communication  
*Design of an efficient tax for wine in Mexico*
- 11.50-12.00 Danilo Ingrassia**  
2023-3307 Short communication  
*Argentine wine value chain development experience*
- 12.00-12.10 Gergely Szolnoki, Christoph Kiefer, Alexander Tacer**  
2023-2894 Short communication  
*Analysing the sparkling wine market from the perspective of German consumers - a representative survey*
- 12.10-12.30 Nans Brochart, Françoise Brugièrre**  
2023-3006 Oral  
*New sobriety: Drinking less wine to save the planet ?*
- 12.30-12.50 Antonio Seccia, Rosaria Viscecchia, Giuliana Di Maria, Biagia De Devitiis**  
2023-3068 Oral  
*Characteristics of dealcoholized and partially dealcoholized wines on company websites and their influence on the price*
- 12.50-13.00 Volodymyr Kucherenko, Olha Uspalenko**  
2023-3109 Short communication  
*The relevance of non-alcoholic wine production*
- 13.00-13.10 Ángel Sánchez Hernández, Beatriz Sáenz De Jubera Higuero**  
2023-3038 Short communication  
*Digital labeling in the wine sector: traceability, transparency and consumer information*



Congreso Mundial  
DE LA VIÑA  
Y EL VINO  
5 - 9 de Junio 2023  
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Cádiz / Jerez

## SCIENTIFIC PROGRAMME

**13.10-13.20 Jian Sun, Jiming Li, Shili Ruan, Jianbo Fan**

2023-3057      Short communication

*Current Situation and Trend of Wine Industry Development in China*

## SAFETY & HEALTH

Monday 5<sup>th</sup> June, 2023

Room: Sala Conferencias 3

**15.00 -15.20 Rena Kosti, Thomas Tsiampalis, Matina Kouvari, Christina Chrysohoou, Ekavi Georgousopoulou, John Skoumas, Christos Pitsavos, Demosthenes Panagiotakos**

2023-2860 Oral

*Dietary patterns and alcoholic beverage preference in relation to 10-year cardiovascular disease, hypertension, hypercholesterolemia, and diabetes mellitus incidence in the ATTICA cohort study*

**15.20 - 15.40 M.Victoria Moreno-Arribas, Diego Taladríid, Irene Zorraquín, Natalia Molinero, Mariana Silva, Noemí Manceñido, Pajares Ramón, Begoña Bartolomé**

2023-2880 Oral

*Moderate wine consumption and inflammatory bowel diseases. Impact in the gut and oral microbiome*

**15.40 -15.50 Marta Montero-Atalaya, Patricia Pérez-Matute, María Iñiguez, Emma Recio-Fernández, María José Motilva, Silvia Yuste, Gonzalo León-Espínosa, Óscar Herreras, Begoña Bartolomé, M.Victoria Moreno-Arribas**

2023-2928 Short communication

*Investigating the effects of moderate wine consumption on Alzheimer's disease in Aβ- and Tau-pathology mice models*

**15.50 - 16.10 Mladen Boban, Diana Jurić, Ivana Mudnić, Ana Marija Dželalija, Jurica Nazlić, Leida Tandara**

2023-2931 Oral

*Hepcidin: a new site of action of red wine in patients with type 2 diabetes*

**16.10-16.30 Ivica Grković, Danica Boban, Ana Marija Dželalija, Diana Gujinović, Benjamin Benzon, Ključević Nikola, Zvonimir Boban, Mudnić Ivana, Mladen Boban**

2023-2965 Oral

*Survival of myocardial infarction is affected by moderate drinking: differential effects of white wine and ethanol consumption*

**16.30-16.40 Alba Tamargo, Natalia Molinero, Carolina Cueva, Joaquín Navarro Del Hierro, Diana Martin, Beatriz Miralles, Dolores Gonzalez De Llano, Begoña Bartolomé, M.Victoria Moreno-Arribas**



## SCIENTIFIC PROGRAMME

2023-2966 Short communication

*Modelling the co-digestion of wine polyphenols with glucose, proteins and lipids in the human gastrointestinal tract*

**16.40-17.00 Ursula Fradera, Nadia Fritella, Diego Gonzalez, George Sandeman, Eduardo De Diego, Cécile Terrien**

2023-2983 Oral

*Digital online training for wine professionals: from responsible service to a sustainable consumption of wine*

**Tuesday 6<sup>th</sup> June, 2023**

**Room: Sala Conferencias 3**

**9.00-9.20 Francoise Brugiere**

2023-3283 Oral

*Adolescent Drinking: Should Sources of Alcohol be Distinguished in Studies?*

**9.20-9.30 Encarna Gomez Plaza, Lucia Osete Alcaraz, Maria José Carrasco Palazón, Jose Oliva, Miguel Angel Cámaras, Ricardo Jurado, Ana Belén Bautista Ortín**

2023-2870 Short communication

*Effect of the addition of plant fibres on the removal of undesirable compounds in wine*

**9.30-9.50 Gabriele Caponio, Marco Vendemia, Domenica Mallardi, Antonio Domenico Marsico, Vittorio Alba, Giovanni Gentilescu, Antonio Coletta (Speaker-Relatore)**

2023-2875 Oral

*Residual pesticides reduction on table grapes in post-harvest using ozonated water washing*

**9.50-10.10 Rocío Gutiérrez Escobar, Belén Puertas, María Jesús Jiménez Hierro, María José Aliaño González, Concepción Medrano-Padial, Silvia Pichardo, Tristan Richard, Emma Cantos Villar**

2023-2936 Oral

*Stilbenes as a sustainable alternative to sulfur dioxide in wines*

**10.10-10.30 Romina Curbelo, Danilo Davyt, Tiziana Nardin, Roberto Larcher, Francisco Carrau, Andres Coniberti, Laura Fariña, Cecilia Da Silva, Eduardo Boido, Eduardo Dellacassa**

2023-3029 Oral

*Galloylated polyphenols in Tannat grapes: biosynthetic expression and chemical profile during ripening*



## SCIENTIFIC PROGRAMME

- 11.00-11.20 Roberto Zironi, Alessandro Zironi, Pamela Danese, Pietro Romano**  
2023-2843 Oral  
*Using Lean Six Sigma to target the Voice of the Customer (VoC) in vine and wine decision making*
- 11.20-11.30 Miriam Cobo, Edgard Relaño De La Guía, Heredia Ignacio, Fernando Aguilar, Lara Lloret-Iglesias, Daniel García, Silvia Yuste, Emma Recio-Fernández, Patricia Pérez-Matute, M. José Motilva, M. Victoria Moreno-Arribas, Begoña Bartolomé**  
2023-2982 Short communication  
*Novel approach based on artificial intelligence to evaluate individual wine intake*
- 11.30-11.40 Talita Verzeletti, Shana Sabbado Flores, Wagner Luiz Priamo**  
2023-3209 Short communication  
*Use of information technology for traceability and quality control: case study in a Brazilian winery*
- 15.00-15.20 Bravo Francisca Isabel, López-Fernández-Sobrino Raúl, Muguerza Begoña**  
2023-2903 Oral  
*Wine lees valorization as antihypertensive ingredients*
- 15.20-15.30 Marco Vendemia, Gabriele Caponio, Francesca Ferrulli, Leonardo Scarano, Rocco Perniola, Antonio Coletta, Antonio Domenico Marsico Marsico**  
2023-2976 Short communication  
*Preliminary studies on microbial management efficiency of ozonated water on Italyn ready-to-eat table grape variety.*
- 15.30-15.50 Rosa Milella, Marica Gasparro, Maria Angela Giannandrea, Maria Notarnicola, Valeria Tutino, Donato Antonacci**  
2023-2984 Oral  
*Nutrigenomics to reveal the effects of grape consumption in healthy subjects*
- 15.50-16.00 Rosa Anna Milella, Giovanna Forte, Federico Calcagno, Giovanni Gentilescu, Francesco Mazzone, Maria Angela Giannandrea, Marica Gasparro, Angelo Raffaele Caputo, Luigi Tarricone**  
2023-3101 Short communication  
*Soil management affects the nutraceutical properties of Primitivo's grape pomace*
- 16.00-16.20 Chiara Di Lorenzo, Corinne Bani, Francesca Mercogliano, Antonella Bosso, Patrizia Restani**  
2023-3116 Oral

*Valorization of wine industry by-products: characterization of phenolic profile and investigation of potential healthy properties*

- 16.20-16.30 Antonella Costantini, Silvia Tabasso, Roberto Mazzoli, Paola Ponsetto, Pietro Vitale, Emanuela Calcio Gaudino, Giorgio Grillo, Claudio Cassino, Christos Tsolakis, Giancarlo Cravotto, Enrica Pessione, Emilia Garcia-Moruno**

2023-3117 Short communication

Grape stalks: from wastes to source of antioxidants and nutraceuticals

- 16.30-16.50 Pasquale Crupi, Michele De Luca, Donatella Restuccia, Gianfranco Spirizzi, Giuseppina Iolele, Beatrice Gorelli, Maria Lisa Clodoveo, Simona Saponara, Francesca Aiello**

2023-3278 Oral

Wine lees as source of antioxidant molecules: green extraction procedure and biological activity

**Wednesday 7<sup>th</sup> June, 2023**

**Room: Sala Conferencias 3**

- 9.00-9.20 Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Mikhail Zayats, Sergey Leschev, Aleksander Kolesnov**

2023-2835 Oral

The intelligent use of ethanol for direct determination of methanol in wines

- 9.20-9.30 Jose Urbez-Torres, Pat Bowen, Carl Bogdanoff, Tom Lowery, Kevin Usher, Sudarsana Poojari**

2023-3233 Short communication

Grapevine red blotch associated virus, a new kid on the block threatening the grape and wine industry

- 9.30-9.50 Franz Rosner, Barbara Richter**

2023-3239 Oral

Ecological criteria for a sustainability assessment using the example of the online certification "Nachhaltig Austria" (Sustainable Austria)

- 9.50-10.10 Paula Martins-Lopes, Sara Barrias, Filipe Azevedo-Nogueira, Vera Mendes, Helena Gonçalves**

2023-3252 Oral

DNA-Biosensing applied from the field to the bottle

**11.00-11.20 Rosa Anna Milella**

2023-2988 Oral

Antitumor effects of table grape extracts

**11.20-11.40 Enrico Marengo, Norberto Roveri, Dario Marengo**

2023-3272 Oral

Processes optimization in viticulture using biomimetic hydroxyapatite (HAB) functionalised nanostructured particles, spectrographic analysis and drone spraying systems

**11.40-11.50 Alinne Barcellos Bernd, Fernanda Rodrigues Spinelli**

2023-3212 Short communication

How sweet is your wine? - A reflection on consumers choices

**11.50-12.00 Teodora Basile, Lucia Rosaria Forleo, Domenica Mallardi, Francesca Ferrulli, Maria Francesca Cardone, Rocco Perniola**

2023-2906 Short communication

Are my kids going to eat it? Sensory analysis mediated by spectroscopic data to predict adolescent food choices

**12.00-12.10 María Del Carmen Salas**

2023-2996 Short communication

Socio-anthropological studies for the analysis of change and sustainable transition in the production and consumption of wine

**12.10-12.20 Serafín Cruces-Montes, Diego Gómez-Carmona, Alberto Paramio**

2023-2977 Short communication

Segmentation of Sherry Wine consumers into 3 clusters according to their consumption frequency using unsupervised machine learning

**12.20-12.30 Tugba Er**

2023-3183 Short communication

Different Tastes of Isabella Grape (*Vitis Labrusca L.*) in the Black Sea Cuisine**12.30-12.40 Esperanza Valdés, Matilde D'arrigo, Jonathan Delgado, Javier Rocha, R. Ramírez**

2023-3315 Short communication

Use of high hydrostatic pressure (HHP) to obtain an ingredient rich in bioactive compounds from Tempranillo cv. Red pomace

## ORGANIZACIÓN



Organización Internacional  
de la Viña y el Vino  
Organización Intergubernamental



GOBIERNO  
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Generalitat de Catalunya



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Junta de  
Castilla y León



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## AGRADECIMIENTOS:



