PRELIMINARY SCIENTIFIC PROGRAMME

42nd Congress of Vine and Wine
17th General Assembly of the OIV

15th-19th July 2019
The international Conference Centre,
Geneva, Switzerland

May be subject to changes - Timing are being finalized.
TABLE OF CONTENTS

MONDAY, 15th JULY 2019 .................................................................................................................................................................................. 4

TUESDAY, 16th JULY 2019 : TECHNICAL SESSIONS

1-Viticulture: traditions and technical innovations .......................................................................................................................... 5
2-Oenology: Product control and new technologies ......................................................................................................................... 7
3-Economy and Law: Products value and communication ........................................................................................................... 11
4-Safety and Health: Risks management ........................................................................................................................................ 14

WEDNESDAY, 17th JULY 2019 : TECHNICAL SESSIONS

1-Viticulture: traditions and technical innovations .......................................................................................................................... 16
2-Oenology: Product control and new technologies ......................................................................................................................... 21
3-Economy and Law: Products value and communication ........................................................................................................... 26

FRIDAY, 19th JULY 2019 : GENERAL ASSEMBLY ............................................................................................................................. 28
MONDAY 15 JULY 2019

10:00–11:45  Welcome Ceremony

11:45–12:30  Wine Tasting

12:30–14:00  Lunch

14:00–16:00  Common Session
Moderator: Awilo Ochieng Pernet

Management of inputs: an equation with too many variables?
Prof. Dr. Hans Reiner Schultz, Président de la Hochschule Geisenheim University (D).

Oenology within a future-oriented approach?
Prof. Luigi Moio, professeur des sciences et technologies alimentaires,
Université Federico II, Naples (I).

Consumer concerns: what role can science play?
Prof. Gérald Bronner, Professor of Sociology at Université Paris Diderot (FR)
and author of numerous works.

16:00–17:00  Get Together Drink
TUESDAY 16 JULY 2019

1-VITICULTURE: TRADITIONS AND TECHNICAL INNOVATIONS

8:00-10:30 2019-2421 Oral
Study of the viticultural technical itineraries carbon footprint at fine scale
Sophie Penavayre, Emilie Adoir, Théo Petitjean. (France)

2019-2380 Oral
High spatial resolution scenarios for vineyard adaptation to climate change
Hervé Quenol, Laure De Resseguijer, Théo Petit-Jean, Cornelis Van Leeuwen, Renan Le Roux, Cyril Tissot, Mathias Rouan, Laurence David, Etienne Neethling, Emilie Adoir, Sophie Penavayre, Liviu Irimia, Cristi Valeriu Patriche, Marco Hofmann, Corentin Cortiul. (France)

2019-2370 Oral
Effect of kaolin foliar application on grape cultivar assyrtiko (Vitis vinifera L.) under vineyard conditions
Eustratios Guillaume Xyrafis, Maritina Stavrakaki, Ioannis Daskalakis, Konstantinos Tellis, Despoina Bouza, Katerina Biniari. (Greece)

2019-2227 Short communication
Spatial complexity and temporal dynamics in viticulture: case of the historical vineyards of clos cristal
Etienne Neethling, Cécile Coulon-Leroy, Annouck Morel D’arleux, Léa Martinat, Hervé Quénol. (France)

2019-2132 Oral
Plant hydraulics: recent advances and some perspectives in the grapevine
Vivian Zufferey, Thibaut Verdenal, Jean-Laurent Spring. (Switzerland)

2019-2416 Short communication
Water isotopic composition as a plant vigor indicator at plot level
Gustavo Pereyra, Milka Ferrer. (Uruguay)

10:00-10:30 Coffee Break & Posters Session

10:30-12:30 2019-2357 Oral
A study on the climatic suitability and climatic impact factors of the wine grapes (Vitis vinifera L.) planting distribution in China
Wang Jing, Zhou Guangsheng, Zhang Xiaoyu, Zhang Yahong, Li Hongying. (China)
2019-2181  Short communication
Adaptation strategies of a cold climate vineyard to climate change, the case of the Neuchâtel region in Switzerland
Valentin Comte, Vivian Zufferey, Johannes Rösti, Pierluigi Calanca, Martine Rebetez. (Switzerland)

2019-2175  Short communication
The climate change influences and trends on the grapevine growing in Southern Romania: a long-term study
Oana Arina Antoce, Georgeta Mihaela Bucur, George Adrian Cojocaru. (Romania)

2019-2252  Short communication
Climate resilience in the United Kingdom wine production sector: CREWS-UK
Alistair Nesbitt. (United Kingdom)

2019-2384  Short communication
Phenological stages of some grapevine cultivars in North Serbia: historical data and current state
Dragoslav Ivanisevic, Mladen Kalajdzic, Aleksandar Tabakovic, Darko Jaksic. (Serbia)

2019-2463  Oral
Breeding of new fungi tolerant grape varieties - Viticulture under the sign of climate change
Ernst Weinmann. (Germany)

2019-2453  Oral
The results of grapevine breeding in the Republic of Moldova - in context of climatic and socio-economic challenges
Gheorghe Savin, Vladimir Cornea, Ivan Baca. (Moldova)

12:30-14:00  Lunch

14:00-16:00  2019-2443  Oral
A review of vineyard management techniques aimed at adapting to warmer and drier climatic conditions, evaluated in different regions of the world
Benjamin Bois. (France)

2019-2174  Oral
Permanent ground cover in vineyards: searching for an agronomic and environmental optimum
Nicolas Delabays. (Switzerland)
2019-2136  Oral
Response of (Vitis vinifera L.) cv. Fantasy Seedless to water deficit treatments: Phenolic compounds and physiological activities
Oguzhan Soltekin, Ali Guler, Ahmet Candemir, Ahmet Altindisli, Akay Unal. (Turkey)

2019-2228  Short communication
Effect of climate variations on grape composition and sensory profile: case of chenin blanc in the middle loire valley
Etienne Neethling, Cécile Coulon-Leroy, Etienne Goulet, Philippe Chrétien, Hervé Quérol. (France)

2019-2413  Short communication
Microbial drivers and ecosystem functioning determine the biological sustainability of vineyard soils
Ignacio Belda, Rüdiger Ortiz-Álvarez, Héctor Ortega-Arranz, Alberto Acedo. (Spain)

2019-2455  Short communication
Vine performance of ‘Italia’ table grape in relation to organic soil amendment
Luigi Tarricone, Gianvito Masi, Sabino Roccotelli, Angelo Raffaele Caputo, Pasquale Crupi. (Italy)

2-OENOLOGY: PRODUCT CONTROL AND NEW TECHNOLOGIES

SESSION 1

8:00-10:00  2019-2281  Short communication
Localization, evolution, and environmental effects on crown procyanidins content from vine to wine
Alicia Jouin, Pierre-Louis Teissedre, Michael Jourdes. (France)

2019-2196  Oral
Investigating the impact of grape cell wall composition on phenolic extractability during red wine fermentation
Cristina Medina-Plaza, Nick Dokoozlian, Ravi Ponangi, Tom Blair, Anita Oberholster, David Block. (USA)

2019-2200  Short communication
The effect of leaf-stripping on the synthesis of the quercetin in Sangiovese
Dora Marchi, Patrizia Cascio, Donato Lanati. (Italy)
2019-2255  Short communication
Impact of the contact time of different oak wood chips on red wine phenolic composition evolution after bottling

2019-2459  Short communication
Composition of red wines made by alternative winemaking procedures
Gustavo González-Neves, Guzmán Favre, Diego Piccardo. (Uruguay)

2019-2238  Oral
Recent advances of the OIV working group on oenological tannins in the study of the functionalities of oenological tannins
Fernando Zamora, Adeline Vignault, Olga Pascual, Jordi Gombau, Michael Jourdes, Virginie Moine, Joan Miquel Canals, Pierre-Louis Teissedre. (Spain)

2019-2248  Short communication
Cork powder as a new natural and sustainable fining agent to reduce negative volatile phenols in red wine
Luís Filipe-Ribeiro, Fernanda Cosme, Fernando M. Nunes. (Portugal)

10:00-10:30  Coffee Break & Posters Session

10:30-12:30  2019-2300  Short communication
Effect of the grape must extraction steps on the content of varietal thiol precursors
Daniela Fracassetti, Antonio Tirelli, Milda Stuknytė, Ivano De Noni. (Italy)

2019-2194  Short communication
Chemical and sensory characteristics of Gaglioppo wines obtained from grapes grown in two different water regimes
Antonella Bosso, Massimo Guaita, Loretta Panero, Silvia Motta, Maurizio Petrozziello, Christos Tsolakis, Luigi Sansone. (Italy)

2019-2392  Short communication
The oenological interest of fumaric acid: stop malolactic fermentation and preserve the freshness of wines
Antonio Morata, María Antonia Bañuelos, Carmen López, Song Chenli, Ricardo Vejarano, Iris Loira, Felipe Palomera, José Antonio Suárez-Lepe. (Spain)
2019-2259  Short communication
Recycling of PVPP used in the wine industry:
An opportunity for obtaining reusable PVPP and bioactive phenolic compounds
Fernanda Cosme, Sandrine S. Ferreira, Ana Sousa Alves, Luís Filipe-Ribeiro, Fernando M. Nunes. (Portugal)

2019-2415  Short communication
Efficient tartaric stabilisation of white wine with potassium polyaspartate
Reinhard Eder, Markus Willach, Mario Strauss, Christian Philipp, Elsa Patzl-Fischerleitner. (Austria)

2019-2365  Oral
Vineyard Nitrogen versus Winery Nitrogen Impacts on Pinot Noir Wine Sensory
Meghan Ruppel, Tian Tian, James Osborne, Elizabeth Tomasino, Paul Schreiner. (USA)

2019-2419  Short communication
Automatization of Membrane Contactors and Applications
for the Management of Dissolved Gases in Wines
Patrik Schonenberger, Arnaud Pernet, Julien Ducruet, Fanny Marsan, Benoît Bach, Philippe Passeraub, Denis Zufferey, Olivier Vorlet. (Switzerland)

2019-2335  Short communication
Influence of enzymatic treatments on white wine composition
Lucia Cintia Colibaba, Elena-Cristina Scutaraşu, Valeriu Cotea, Camelia Elena Luchian, Katalin Nagy, Radu Oprean, Marius Niculaua. (Romania)

2019-2425  Short communication
Wine-on-tap: a study on the conservation of wines in keg Ecofass®
Benoit Bach, Sophie Penavayre, Alain Robez, Marc Sarrazin, Pierrick Rébénaque, Stéphanie Pougnet. (Switzerland)

2019-2431  Short communication
Use of alimentary film for selective sorption of haloanisoles
from contaminated red wine
M. Reyes González-Centeno, P.-L. Teissedre, Kleopatra Chira. (France)

12:30-14:00  Lunch

14:00-15:50 2019-2263  Short communication
Use of a solution of organic acids, a byproduct of the RCGM (Rectified Concentrated Grape Must) production process, for the acidification of wines
Antonella Bosso, Massimo Guaita, Loretta Panero, Federica Bonello, Veronica Vallini. (Italy)
2019-2298 Short communication
The light-struck taste in white wine: effect and evolution during the storage
Daniela Fracassetti, Sara Limbo, Antonio Tirelli. (Italy)

2019-2160 Short communication
Effect of certain treatments to prevent or partially reverse the pinking phenomenon in susceptible white wines
Oana Arina Antoce, George Adrian Cojocaru. (Romania)

2019-2206 Oral
Sulfite dioxide reduction in wine: management and control of the oxygen added during bottling
Marie Blackford, Carole Koestel, Grégory Beldame, Laurent Amiet, Benoit Bach, Gilles Bourdin, Johannes Rösti. (Switzerland)

2019-2261 Short communication
Influence of alternative products to so2 on the production of 1-hydroxyethyl radical in red wines
Lourdes Marchante, Katherine Marquez, David Contreras, Pedro Miguel Izquierdo-Cañas, María Soledad Pérez-Coello, Esteban García-Romero, María Consuelo Díaz-Maroto. (Spain)

2019-2202 Short communication
Anthocyanin and flavonol composition of wines produced in Swiss territory
Dora Marchi, Patrizia Cascio, Donato Lanati. (Italy)

SESSION 2

14:00-15:50 2019-2372 Oral
High resolution geographical provenance determination of wines with combined non – traditional isotopic signatures
Olivier F.X. Donard, Sylvain Berail, Ekaterina Epova, Julien Barre, Robin Cellier, Patrick Ors, Véronique Vacchina, Fabienne Seby, Bernard Medina, Ines Coelho, Isabel Castanheira. (France)

2019-2385 Short communication
Wine origin authentication linked to terroir – wine fingerprint.
Bruno Gabel. (Slovakia)

2019-2266 Short communication
New approach for wine authenticity screening by a cumulative 1H and 2H qNMR
2019-2169  Oral
Multivariate spectroscopy for targeting phenolic choreography in wine with A-TEEM and NMR-NIR crosscheck non-targeted metabolomics
Jose Enrique Herbert-Pucheta, Gabriel Padilla-Maya, L. Gerardo Zepeda-Vallejo, Daniel Milmo Brittingham, Daniel Lojero, Adam Gilmore, Lluis Raventos-Llopard, Karina E Hernandez-Pulido. (Mexico)

2019-2243  Short communication
“One-shot” analysis of wine parameters in non-Saccharomyces large-scale alcohol reduction processes with one- and two-dimensional nuclear magnetic resonance
Jose Enrique Herbert-Pucheta, Cristina Pino-Villar, L. Gerardo Zepeda-Vallejo, Daniel Milmo Brittingham, Gabriel Padilla Maya, Francisco Rodriguez-Gonzalez. (Mexico)

2019-2338  Oral
1H NMR as a solution for the authenticity of wines? Comparison with the results of the usual multi-technical analyzes
Francois Guyon. (France)

2019-2133  Oral
Multi-elemental (As, Sn and Hg) speciation in red wines
Veronique Vacchina, Ekaterina Epova, Sylvain Berail, Bernard Medina, Olivier F. X. Donard, Fabienne Seby. (France)

3-ECONOMY AND LAW: PRODUCTS VALUE AND COMMUNICATION

8:20-10:00  2019-2273  Oral
The influence of political, social, and cultural factors over the popularity of the outermost region, the formation of added value and the sustainability. The choice between local and global structure for the regions
Ivana Murdjeva. (Bulgaria)

2019-2155  Oral
The new EU spirit drinks Regulation and its new protection system for geographical indications for spirit drinks and thus also for spirit drinks of vitivinicultural origin (e.g. Cognac)
Werner Albrecht. (Germany)

2019-2249  Oral
GI as a label for the development of local wine clusters in Japan
Toru Kodama. (Japan)
2019-2377  Short communication  
Preservation, innovation and governance: the geographical indication of the vitiviniculture in jundiaí (brazil)  
Adriana Verdi. (Brazil)

10:00-10:30  Coffee Break & Posters Session

10:30-12:40  2019-2326  Short communication  
Study on the Value and Protection of Geographical Indications to Chinese Wines  
Jingtao Gao, Shisong Liu. (China)

2019-2348  Short communication  
Understanding history and considering the future of appellations of origin: Directions and perspectives  
Jacques Gautier, Serge Wolikow. (France)

2019-2430  Short communication  
Collective drivers of market performance of geographic indications  
Péter Gál. (Hungary)

2019-2173  Short communication  
Value and protection of geographical indications by Japanese Wine Law  
Kensuke Ebihara, Makiko Omura. (Japan)

2019-2216  Short communication  
Design of a tool for evaluation of economic performance for the changes in environmental practices at the plot and farm scale: Winegrowing case  
Maha Ben Jaballah, Mohamed Ghali, Christel Renaud-Gentie. (France)

2019-2285  Oral  
Usage of sales channels for wine – an analysis from the perspective of German wine consumers  
Gergely Szolnoki. (Germany)

2019-2451  Short communication  
The new resistant varieties: opportunities, risks, consumer acceptance and impact on the competitive scenario  
Eugenio Pomarici. (Italy)

2019-2145  Short communication  
Smart irrigation as an adaptation to climate change in Spanish viticulture  
Nieves García-Casarejos, Pilar Gargallo, Javier Carroquino. (Spain)
2019-2397 Short communication
The different representations of sparkling wine, convergences and divergences between designation in Brazil and France.

Marcos Vinícius Araujo, Grégory Lo Monaco, Daniela Callegaro De Menezes, Kelly Lissandra Bruch. (France)

12:40-14:00 Lunch

14:00-16:00 2019-2208 Short communication
A tool for technical and economic evaluation of dieback in wine-growing holdings

Christophe Riou, Héloïse Mahé, Philippe Longepierre, Lucile Mahé, Marie-Henriette Imberti. (France)

2019-2257 Short communication
To be or not to be (organic): Sustainable transitions in Castilla y León’s wines

Ana Esquinas Rychen. (Switzerland)

2019-2150 Oral
Navigating estates’ sustainability: innovation, transparency & communication

Marc Dressler. (Germany)

2019-2467 Short communication
“EnoAventura na Serra Catarinense” - the game: rural tourism as a fortress to leverage enotourism and winemaking education in the region with the lowest human development index in the state of Santa Catarina, Brazil

Mariana De Vasconcellos Dullius, Ivanir Rodrigues Rodrigues Da Silva, Beatriz Rodrigues Santa Rosa. (Brazil)

2019-2267 Short communication
What is the potential for growth and who will be the international consumers of rosé?

Brice Eymard, Richard Delerins, Brice Amato. (France)

2019-2440 Short communication
Indigenous versus commercial starter yeasts: what is the today’s mood of cellars?

Ileana Vigentini, Stefano Massaglia. (Italy)

2019-2369 Short communication
Wine bottle design thinking modelling: An analysis of local wine brands within Urla Vineyard Road

Betül Öztürk, Selin Işevcan Ertamay. (Turkey)
4-SAFETY AND HEALTH: RISKS MANAGEMENT

<table>
<thead>
<tr>
<th>Time</th>
<th>Session Type</th>
<th>Paper ID</th>
<th>Title</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00-10:00</td>
<td>Oral</td>
<td>2019-2336</td>
<td>The quest for no residue: strategies to eliminate pesticide residues in wine thanks to plant fibres</td>
<td>Johannes Rösti, Clara Poteau, Marie Blackford, Arnaud Massot, Fabrice Lorenzini, Gilles Bourdin. (Switzerland)</td>
</tr>
<tr>
<td></td>
<td>Oral</td>
<td>2019-2373</td>
<td>Chemometric properties of wines treated with natural extracts as an alternative of sulfur dioxide</td>
<td>Hatice Kalkan Yıldırım, Burcu Darıcı, Ahmet Altındişli. (Turkey)</td>
</tr>
<tr>
<td>10:00-10:30</td>
<td>Coffee Break &amp; Posters Session</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10:30-12:30</td>
<td>Oral</td>
<td>2019-2124</td>
<td>Total content of phenols and antioxidant activity of grape skins and seeds Cabernet Sauvignon cultivated in Valle de Guadalupe, Baja California, México</td>
<td>Liliana Del Rocio Castro López, Guillermo Raúl Castillo Sánchez, Iván Cordova Guerrero, Laura Días Rubio. (Mexico)</td>
</tr>
<tr>
<td></td>
<td>Oral</td>
<td>2019-2204</td>
<td>Kaolin treatments against Drosophila suzukii and their effect on the aluminum content in wines</td>
<td>Christian Linder, Patrik Kehrli, Fabrice Lorenzini, René Badertscher. (Switzerland)</td>
</tr>
<tr>
<td></td>
<td>Oral</td>
<td>2019-2359</td>
<td>Apulian wines antioxidant power</td>
<td>Giuseppe Antonacci, Giambattista Debiase, Donato Antonacci, Rosa Anna Milella. (Italy)</td>
</tr>
<tr>
<td></td>
<td>Short</td>
<td>2019-2332</td>
<td>Relation between phenolic compounds content from grape pomace extracts and antibacterial activity on food transmitted pathogens</td>
<td>Camelia Luchian, Valeriu Cotea, Laurian Vlase, Anca Maria Toiu, Lucia Cintia Colibaba, Irina Elena Raschip, Cătălin Zamfir, George Nadăș, Ana Maria Gheldu, Liliana Rotaru. (Romania)</td>
</tr>
<tr>
<td></td>
<td>Communication</td>
<td>2019-2223</td>
<td>Expression of leucocytes following myocardial infarction is modulated by white wine consumption</td>
<td>Ivica Grković, Nikola Ključević, Ana Marija Milat, Diana Jurić, Ivana Mudnić, Mladen Boban. (Croatia)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>ID</td>
<td>Type</td>
<td>Title</td>
<td>Authors</td>
</tr>
<tr>
<td>------------</td>
<td>--------</td>
<td>-------</td>
<td>------------------------------------------------------------------------------------------------------------------------------</td>
<td>---------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>10:30-12:30</td>
<td>2019-2244</td>
<td>Oral</td>
<td>Phenolic profile and biological activity of table grapes (Vitis vinifera L.)</td>
<td>Chiara Di Lorenzo, Francesca Colombo, Enrico Sangiovanni, Simone Biella,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Luca Regazzoni, Luis Peres De Sousa, Luigi Bavaresco, Diego Tomasi, Antonella Bosso,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Antonella Bosso, Giancarlo Aldini, Mario Dell’agli, Patrizia Restani.</td>
</tr>
<tr>
<td></td>
<td>2019-2478</td>
<td>Oral</td>
<td>Glycaemia- and hypertension-lowering effects of grape pomace extracts used as a dietary supplement and in low-salt recipes. Changes in gut microbiota and related metabolic biomarkers</td>
<td>Diego Taladrid, Iris Pinillos, Laura Laguna, Irene Zorraquín-Peña, Begoña Bartolomé,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>M.Victoria Moreno-Arribas.</td>
</tr>
<tr>
<td></td>
<td>2019-2218</td>
<td>Oral</td>
<td>Impact of maceration and oxidation of white wine on its direct vasodilatory activity</td>
<td>Mladen Boban, Ana Marija Milat, Diana Jurić, Danijela Skroza, Ivana Generalić-Mekinić, Ivana Mudnić</td>
</tr>
<tr>
<td></td>
<td>2019-2180</td>
<td>Oral</td>
<td>How Big is the Cancer Risk With Moderate Wine Consumption as Part of a Mediterranean Type Diet?</td>
<td>Nicolai Worm.</td>
</tr>
<tr>
<td></td>
<td>2019-2184</td>
<td>Oral</td>
<td>From scientific evidence to media and policy: Wine — part of a balanced diet or a health risk?</td>
<td>Ursula Fradera, Claudia Stein-Hammer.</td>
</tr>
<tr>
<td></td>
<td>2019-2163</td>
<td>Oral</td>
<td>The relative risk paradox</td>
<td>Fabrizio Bucella.</td>
</tr>
</tbody>
</table>
### 1-VITICULTURE: TRADITIONS AND TECHNICAL INNOVATIONS

#### SESSION 1

<table>
<thead>
<tr>
<th>Time</th>
<th>Paper ID</th>
<th>Type</th>
<th>Title</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00-10:00</td>
<td>2019-2265</td>
<td>Oral</td>
<td>Reliable and quick access to the cultural heritage of grapevine</td>
<td>Töpfer Reinhard, Alina Ganesch, Steffen Kecke, Ludger Hausmann, Oliver Trapp, Erika Maul. (Germany)</td>
</tr>
<tr>
<td></td>
<td>2019-2329</td>
<td>Oral</td>
<td>French-Swiss collaborative program for breeding new grapevine varieties durably resistant to downy and powdery mildew</td>
<td>Jean-Laurent Spring, Christophe Schneider, Christine Onimus, Emile Prado, Thibaut Verdenal, Grégory Lemarquis, Fabrice Lorenzini, Lionel Ley, Philippe Duruz, Katia Gindro, Didier Merdinoglu. (France)</td>
</tr>
<tr>
<td></td>
<td>2019-2352</td>
<td>Short</td>
<td>Phenotypic evaluation of segregant populations derived by crossing table grape varieties</td>
<td>Lucia Rosaria Forleo, Carlo Bergamini, Matteo Velenosi, Antonio Domenico Marsico, Maria Francesca Cardone, Donato Antonacci, Riccardo Velasco, Rocco Perniola. (Italy)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:00-10:30</td>
<td>Coffee Break &amp; Posters Session</td>
</tr>
</tbody>
</table>
10:30-12:30 2019-2417 Oral  
Methods for conservation of intravarietal genetic variability in ancient grapevine varieties  
Elsa Goncalves, Antero Martins. (Portugal)

2019-2313 Short communication  
Agronomic and qualitative comparison of 3 pre-selected clones of the bruñal red variety, in valladolid (spain), during the period 2015-2016  
Jesus Yuste, Alejandro Vicente, Enrique Barajas, Jose Antonio Rubio, Daniel Martinez-Porro. (Spain)

2019-2224 Short communication  
Influence of pedoclimatic factors on grapevine performance and berry ripening: preliminary results of Chardonnay grown in Friuli Venezia Giulia region, Italy  
Bavaresco Luigi, Lemaignen Jean, Neethling Etienne, Squeri Cecilia, Coulon-Leroy Cecile. (Italy)

2019-2439 Short communication  
Evaluation of 9 clonal selections of cv. Carmenere and its adaptation to Chile's climatic conditions  
Consuelo Ceppi De Lecco, Philippo Pszczolkowski. (Chile)

2019-2362 Short communication  
New autochthonous vines of Campania under evaluation for inclusion in productive sector  
Angelo Raffaele Caputo, Vittorio Alba, Carlo Bergamini, Marica Gasparro, Gianvito Masi, Luigi Tarricone, Sabino Roccotelli, Rosa Pepe, Stefano Del Lungo. (Italy)

12:30-14:00 Lunch

14:00-17:00 2019-2231 Oral  
VitiMeteo and Agrometeo: two platforms for plant protection management based on an international collaboration  
Pierre-Henri Dubuis, Gottfried Bleyer, Ronald Krause, Olivier Viret, Anne-Lise Fabre, Marco Werder, Andreas Naef, Breuer Michael, Katia Gindro. (Switzerland)

2019-2339 Oral  
New concept of vine grape protection – knowledge based approach & high tech  
Bruno Gabel. (Slovakia)
2019-2334  Oral
Real-time and spatially resolved assessment of pathogens in cultures for pesticide reduction strategies
Jean-Pierre Wolf, Vasyl Kilin, Vittorio Pini, Jerome Kasparian. (Switzerland)

2019-2191  Short communication
Antagonism of trichoderma viridae for the control of erysiphe necator in the vineyard crop variety moscatel de alejandria in field conditions
Hanna Cáceres Yparraguirre, Juan Siguas Guerrero, Vladimir Prado Flores, Claudia Galliani Pinillos, Nelly Wilcas Marquez. (Peru)

2019-2472  Oral
Effects of grapevine red blotch virus (GRBV) on grape development
Arran Rumbaugh, Raul Girardello, Cassandra Plank, Monica Cooper, Charles Brenneman, Sahap Kurtural, Anita Oberholster. (USA)

2019-2367  Short communication
Current situation of the Grapevine Pinot gris Virus in German vineyards
Noemi Meßner, Patricia Bohnert, René Fuchs. (Germany)

2019-2229  Short communication
C18 fatty acids as signaling mediators in the response of grapevine to esca and implications for disease control
Piebiep Goufo, Isabel Cortez. (Portugal)

2019-2457  Short communication
Drosophila suzukii population dynamics and grape infestation in vineyards adjacent to blackberry field margins
Lisa Weissinger. (Germany)

2019-2404  Short communication
The emergent diseases in grapevine nursery: critical points analysis for developing a protected and sustainable propagation process
Enrico Battiston, Stefano Di Marco, Elisa Angelini, Laura Mugnai. (Italy)

2019-2414  Oral
Fungal Pathogens Associated with Young Grapevine Decline in the Southern Turkey Vineyards
Davut Soner Akgül, Murathan Ahioğlu. (Turkey)
<table>
<thead>
<tr>
<th>Time</th>
<th>Session Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00-10:00</td>
<td><strong>SESSION 2</strong></td>
</tr>
</tbody>
</table>
|              | 2019-2286  Oral  
Past and future of sustainable viticulture in Switzerland  
*Olivier Viret.* (Switzerland)                                                                 |
|              | 2019-2203  Oral  
VITISWISS, winegrowers committed to sustainable development  
*Christian Linder, Keller Boris.* (Switzerland)                                                                 |
|              | 2019-2436  Oral  
Life Cycle Assessment helps addressing environmental burdens of organic viticulture  
*Christel Renaud-Gentié.* (France)                                                                 |
|              | 2019-2452  Oral  
Success of organic and biodynamic system experiment to produce high quality wines  
*Marie Thiollet-Scholtus, Alix Muller, Clémence Bailly, Remi Koller, Lionel Ley, Najat Nassr, Roxane Nibaudeau, Chantal Rabolin-Meinrad, Joseph Weissbart.* (France) |
|              | 2019-2302  Short communication  
Effect of plant biodiversity on the abundance of the egg parasitoids of the grape leafhopper  
*Juan Martínez Barberá, Pablo Martínez Baudés, Adrián Sánchez Domingo, Sandra González Cavero, Rosa Vercher Aznar.* (Spain) |
|              | 2019-2469  Short communication  
Proximity hyperspectral imaging based approaches applied to wine yards: present status and future trends  
*Giuseppe Bonifazi, Silvia Serranti.* (Italy)                                                                 |
|              | 2019-2127  Short communication  
Nitrogen partitioning between roots and grapes depends on yield and affects the must composition  
*Thibaut Verdenal, Vivian Zufferey, Jean-Laurent Spring, Agnes Dienes-Nagy, Olivier Viret, Cornelis Van Leeuwen, Jorge Spangenberg.* (Switzerland) |
|              | 2019-2318  Short communication  
Analytical and sensory data correlation to understand consumers’ grape preference  
*Teodora Basile, Maria Francesca Cardone, Donato Antonacci, Antonio Domenico Marsico, Rocco Perniola.* (Italy)                                                                 |
| 10:00-10:30  | **Coffee Break & Posters Session**                                                                                                                    |
10:30-12:40  2019-2149  Oral
Effects of pre-bloom defoliation on quality and yield of “Riesling” and “Zweigelt”
Martin Mehofer, Karel Hanak, Bernhard Schmuckenschlager, Norbert Vitovec,
Veronika Schober, Silvia Wendelin, Martin Prinz. (Austria)

2019-2445  Oral
A pruning method to significantly increase the life of a vineyard
Marco Simonit, Christophe Nicolet. (Italy)

2019-2293  Short communication
Effects of a specific inactivated yeast on anthocyanin content, shelf-life
and quality of table grape
Pasquale Crupi, Daniela Palattella, Gianvito Masì, Angelo Raffaele Caputo,
Fabrizio Battista, Luigi Tarricone. (Italy)

2019-2280  Short communication
The effect of foliar fertilizing on ecological optimization of the application
of fungicides on the productivity
Abdulmalik Batukaev, Svetlana Levchenko, Elena Ostroukhova, Vladimir Boyko,
Irina Peskova, Polina Probeygolova, Dmitry Belash, Natalia Lutkova. (Russian Federation)

2019-2360  Oral
Effect of the dipping solutions on black seedless and korent raisin quality parameters
Ahmet Altındişli, Burçak Işçi, Ege Kacar. (Turkey)

2019-2395  Short communication
Evolution of the grafting technique on rootstock rooted
Rocco Perniola, Lucia Rosaria Forleo, Antonio Domenico Marsico. (Italy)

2019-2156  Oral
Evaluation of breeding potential of wild grape originating from armenia
Kristine Margaryan, Gagik Melyan, Rouben Aroutiounian. (Armenia)

12:40-14:00  Lunch

14:00-17:00  2019-2311  Oral
Large-scale implementation of sustainable production practices
in the Priorat-Montsant region
Mario De La Fuente, Carlos Calvo, Rafael Roda, Joan Ruiz, Marcelo Mazzieri,
Raúl Ferrer, Sergi De Lamo. (Spain)
2019-2139  Oral
High-altitude wines from northwest Argentina - physical-chemical and sensory characteristics
Ana Carla Aruani, Rubén Barroso, Héctor Carbajal, Hugo Ortiz, Mario Malaniuk, Hervé Quenol, Marcelo Murgo, Carolina Coria, Rodolfo Videla, Sebastián Prieto, Claudia Quini, Humberto Manzano. (Argentina)

2019-2125  Short communication
A fine-scale terroir zoning approach based on vine-physiology in the AOC Lavaux-region in Switzerland
Markus Rienth, Patrik Schonenberger, Frédéric Lamy, Dorothea Noll, Fabrice Lorenzini, Olivier Viret, Vivian Zufferey. (Switzerland)

2019-2317  Oral
Grapevine adaptation to drought: new candidate genes for the genotype-dependent response
Maria Francesca Cardone, Carlo Bergamini, Rocco Perniola, Claudia Rita Catacchio, Fiammetta Alagna, Pasquale Crupi, Donato Antonacci, Riccardo Velasco, Mario Ventura. (Italy)

2019-2148  Oral
Native insectary plants support populations of predatory arthropods for Australian vineyards
Mary Retallack, Linda Thomson, Michael Keller. (Australia)

2-OENOLOGY: PRODUCT CONTROL AND NEW TECHNOLOGIES

SESSION 1

8:00-10:00  2019-2303  Oral
Approaches to limit S-off-flavors during white wine fermentation with specific emphasis on yeast nitrogen nutrition
Pascal Wegmann-Herr, Sebastian Ullrich, Dominik Durner. (Germany)

2019-2260  Oral
Associations between indigenous Saccharomyces cerevisiae genotypes and enological phenotypes support the microbial terroir effect to wine character
Ioanna Chalvantzi, Georgios Banilas, Aspasia Nisiotou. (Greece)
2019-2147 Oral
Eco-design of cellars: Reduction of energy consumption and landscape integration of the treatment of cellar effluents with the biotechnological device of a bed planted with reeds on Zeofito® zeolite support.
Joël Rochard, Dario Marengo, Jean-Luc Mangiacotti. (France)

2019-2283 Oral
Trend to more sweetness into wines: how are consumers liking for slight sugar in wine?
Pascale Deneulin, John Boven, Charlotte Bourcet, Marie-Hélène Corajod. (Switzerland)

2019-2284 Short communication
Precision enology in Tawny Port wine aging process: monitoring the barrel to barrel variation in oxygen, temperature and redox potential
Fernanda Cosme, Raul Morais, Emanuel Peres, José Boaventura Cunha, Luis Filipe-Ribeiro, Jorge Mendes, Fernando M Nunes. (Portugal)

2019-2376 Short communication
Early prediction of anomalies in the alcoholic fermentation of wine based on the use of a dissolved carbon dioxide sensor
Gustavo Garay Palma. (France)

10:00-10:30 Coffee Break & Posters Session

10:30-12:20 2019-2388 Short communication
What methodologies can be used to study the typicity of PDO wines on a regional level?
Coline Leriche, Clara Molinier, Soline Caillé, Ronan Symoneaux, Alain Razungles, Cécile Coulon-Leroy. (France)

2019-2167 Short communication
Austrian Pinot blanc wines: Typicity, wine styles and the influence of different oenological decisions on the volatile profile of wines
Reinhard Eder, Christian Philipp, Sezer Sari, Phillip Eder, Elsa Patzl-Fischerleitner. (Austria)

2019-2393 Short communication
UHPH for controlling grape microorganisms and its repercussion in the sensory profile of white wines
Antonio Morata, Iris Loira, María Antonia Bañuelos, Anna Puig-Pujol, Buenaventura Guamis, Carmen González, José Antonio Suárez-Lepe. (Spain)

2019-2130 Oral
Microbiological stabilization of wines by pulsed electric fields
François Davaux, Jean-Baptiste Leroy, Loïck Royant, Stéphane Marchand. (France)
2019-2222  Oral
Microbiological and chemical impacts of one m. pulcherrima bio-protection strain in red winemaking
Hervé Alexandre, Scott Simonin, Jordi Ballester, Philippe Schmitt-Kopplin, Beatriz Quintanilla-Casas, Stefania Vichi, Dominique Peyron, Chloé Roulleir-Gall, Raphaëlle Tourdot-Maréchal. (France)

2019-2254  Oral
The veil of flor’s structure, composition and interactions in biological ageing wines
Marina Ruiz-Muñoz, Gustavo Cordero-Bueso, Sergio Martínez, Fernando Pérez, David Hughes-Herrera, Inmaculada Izquierdo-Bueno, Jesús M. Cantoral. (Spain)

2019-2162  Oral
Implementation of a rapid antibody based method to detect microorganisms during the whole winemaking process
Friederike Rex, Kajohn Boonrod, Gabi Krczal, Maren Scharfenberger-Schmeer. (Germany)

12:30-14:00  Lunch

14:00-16:50  2019-2207  Oral
Biofilms of Brettanomyces bruxellensis and sanitation
Sandrine Rousseaux, Manon Lebleux, Claire Lhomme, Hany Abdo, Claudine Degueurce, Virginie Serpaggi, Warren Albertin, Julie Maupeu, Hervé Alexandre, Stéphanie Weidmann. (France)

2019-2400  Short communication
Protecting non-sulfured wines: the benefits of early inoculation with bioprotective cultures
Anne-Claire Bauquis, Nathalia Edwards, Lorenzo Peyer, Sofie Saerens. (Denmark)

2019-2201  Short communication
Isolation of bacteriophages isolated from must and wine for the elimination of contaminating bacteria as an alternative to the use of sulfurous.
Gustavo Cordero-Bueso, Javier Moraga, Marina Ruiz-Muñoz, María Ríos-Carrasco, Jesús Manuel Cantoral. (Spain)

2019-2289  Oral
Saccharomyces cerevisiae/Hanseniaspora uvarum co-cultures to enhance aromatic and nutraceutical characteristics of wine
Angela Pietrafesa, Grazia Alberico, Angela Capece, Rocchina Pietrafesa, Marina Bely, Patrizia Romano. (Italy)
2019-2409  Short communication
Sequential inoculation of Pichia sp. with Saccharomyces cerevisiae and its effect on the production of ethanol and volatile compounds
Valentina Torres, Patricia Roca, Sara Calderon, Alejandra Urtubia. (Chile)

2019-2324  Short communication
Exploitation of technological variability among wild non-Saccharomyces yeasts to select mixed starters for the production of low alcohol wines
Grazia Alberico, Angela Pietrafesa, Angela Capece, Rocchina Pietrafesa, Patrizia Romano. (Italy)

2019-2412  Short communication
Identifying the main drivers in microbial diversity for Cabernet-Sauvignon cultivars, from Europe to South Africa
Jordi Tronchoni, Evodia Setati, Federica Valdetara, Daniela Fracassetti, David Maghradze, Roberto Foschino, Pilar Morales, Ramon Gonzales, Ileana Vigentini, Florian Bauer. (Spain)

2019-2270  Oral
Study of the mortality mechanisms of yeasts in fermentation: role of micronutrient and nitrogen limitations
Bruno Blondin, Camille Duc, Catherine Tesnière, Martine Pradal. (France)

2019-2198  Oral
Optimizing Concentrations and Contact Times of Cleaning and Sanitizing Agents for Inactivating Winery Spoilage Microorganisms
Cory Marx, Anita Oberholster. (USA)

SESSION 2

14:00-16:50 2019-2294  Short communication
Analysis of anthocyanin-derived pigments in red wine during the aging
Pasquale Crupi, Tiziana Dipalmo, Antonio Coletta, Gianvito Masi, Sandra Pati. (Italy)

2019-2314  Short communication
Prediction of anthocyanin level during red wine fermentation: development of FTIR Partial Least Squares models
Clément Miramont, Michaël Jourdes, Torben Selberg, Henrik Vilstrup Juhl, Lars Nørgaard, Pierre-Louis Teissedre. (France)

2019-2282  Short communication
Quantification of heavy metals during different winemaking stages
V. Valeriu Cotea, Carmen Teodosiu (Romania), Georgiana-Diana Dumitriu (Gabur).
2019-2179  Oral
Quantitative analysis and detection of chaptalization and watering down of wine using isotope ratio mass spectrometry
Ivan Smajlovic, Daobing Wang, Marianna Túri, Qiding Zhong, István Futó, Mihály Veres, Kimberlee L. Sparks, Jed P. Sparks, Darko Jakšić, Vukovic Ana, Vujadinovic Mirjam. (Serbia)

2019-2305  Short communication
Interlaboratory Study of Ethanol Usage as an Internal Standard in Direct Determination of Volatile Compounds in Alcoholic Products
Charapitsa Siarhei, Lidia Sobolenko, Anton Korban, Svetlana Sytova, Vladimir Egorov, Siarhei Leschev, Radomír Cabala, Stanislav Ondroušek, Jan Vavra, Maxim Zakharov, Raisa Busarova, Inna Shestakovich, Alla Tolstouhova, Murat Yılmaztekin, Turgut Cabaroglu. (Belarus)

2019-2288  Oral
How can innovative sensory methods contribute to the deployment of resistant grape varieties in France?
Bertrand Chatelet, Méven Otheguy, Carole Honoré-Chedozeau. (France)

2019-2434  Short communication
Investigation of geographic origin of wine from border regions: Results from investigation of two vintages
Micha Horacek, Tomas Vaculovic, Blanka Tobolkova, Kamil Kolar, Marketa Hola, Ondrej Mikes, Biljana Marosanovic, Christian Philipp, Maja Lojovic, Jan Polovka. (Austria)

2019-2212  Short communication
Astringency estimation of wines maturing in different types of containers
Marianthi Basalekou, Christos Pappas, Petros Tarantilis, Kyraleou Maria, Valeriu Cotea, Stamatina Kallithraka. (Greece)

2019-2211  Short communication
New C-Glycosidic ellagitannins formed upon oak wood toasting
Kleopatra Chira, Laura Anguellu, Gregory Da Costa, Tristan Richard, Eric Pedrot, Michael Jourdes, Pierre-Louis Teissedre. (France)

2019-2366  Short communication
The role of esters and thiols on tropical fruit aromas in wine
Elizabeth Tomasino, Angelica Dei Castro Iobbi. (USA)

2019-2368  Oral
Aroma compound combinations that cause red fruit aroma in Pinot noir
Elizabeth Tomasino. (USA)
### 3-ECONOMY AND LAW: PRODUCTS VALUE AND COMMUNICATION

<table>
<thead>
<tr>
<th>Time</th>
<th>Session Type</th>
<th>Presentation Title</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00-10:00</td>
<td>Oral</td>
<td>Inventory of environmental certifications throughout the world</td>
<td>Valérie Lempereur, Mélanie Balazard, Carine Herbin. (France)</td>
</tr>
<tr>
<td>10:00-10:30</td>
<td>Coffee Break &amp; Posters Session</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10:30-12:30</td>
<td>Oral</td>
<td>From soft law to hard law: what kind of legislation for environmental quality of wines produced under geographical indication?</td>
<td>Ronan Raffray, Sylvain Boivert. (France)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Table grapes as a functional food: consumer preferences for health and environmental attributes</td>
<td>Antonio Seccia, Rosaria Viscecchia, Gianluca Nardone. (Italy)</td>
</tr>
<tr>
<td>12:30-14:00</td>
<td>Lunch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14:00-16:00</td>
<td>Oral</td>
<td>A Wine Adaptation Index to measure exports performance</td>
<td>Compés-López Raúl, Cervera Francesc J. (Spain)</td>
</tr>
<tr>
<td>16:00-17:00</td>
<td>Short communication</td>
<td>Sustainable Coffee and Wine: Standards and Challenges Compared</td>
<td>Morten Scholer. (Switzerland)</td>
</tr>
<tr>
<td>17:00-19:00</td>
<td>Oral</td>
<td>Consumer preferences using the method BW Score: a study of Brasilian consumer's perception</td>
<td>Marcos Vinicius Araujo, Claussia Cunha, Homero Dewes. (Brazil)</td>
</tr>
</tbody>
</table>
2019-2337   Oral  
Tapping into the Emotions of the Wine Consumer Through Storytelling: A Case Study  
Vinka Woldarsky, Antonio Paolo Russo. (Spain)

2019-2186   Short communication  
Digital mediation devices and perceived authenticity of a museum visit experience: the case of la Cité du vin in Bordeaux  
Roxane Favier. (France)

2019-2307   Short communication  
On the Effects of Storytelling on Wine Price  
Antonio Seccia, Antonio Stasi, Roberta Basiricò. (Italy)

2019-2456   Short communication  
Wines from volcanic soils: Italian Firms’ marketing strategies  
Vincenzo Varchetta, Danielle Borra, Valentina Merlino, Stefano Massaglia. (Italy)

2019-2153   Short communication  
The architecture of wine in Spain. Uses in the past, value of communication in the present and forecast of the future  
Miguel Angel Calvo-Andrés. (Spain)

12:30-14:00  Lunch
FRIDAY 19 JULY 2019

8:30-9:30  OIV COMEX

9:30-11:00  OIV General Assembly

11:00-11:30  Coffee Break

11:30-13:00  OIV General Assembly

13:00-14:30  Lunch for GA delegates only