

## A worldwide overview of innovative grape&wine research



### WINE session at Enoforum Web Conference 2021

The conference will be held **online** from **23 to 25 February** from **4 to 7 p.m. (CET)**

Research works selected for the WINE session cover the most relevant topics for modern wine production: new methods for tannin estimation, off-flavours and strategies for their reduction, different tools for tracing wine authenticity, impact of chemical variables on sensory characteristics of wine, innovative and sustainable wine distribution methods.

Arianna Ricci from the University of Bologna will describe a new analytical method for fast and reliable **in-line analysis** of tannins in wines to support decisional strategies along the supply chain. Maria Reyes González-Centeno from the ISVV will present research which aims at assessing the efficacy of an alimentary plastic film for **reducing cork taint**. The research of Ignacio Ontañón from the University of Zaragoza addresses the challenge of **oxygen management** during winemaking and ageing, by studying the metabolomic changes of red wines caused by storage under different oxidative and reductive conditions.



David Jeffery will present an innovative technique for the **authentication of the geographical origin of wine** developed at the University of Adelaide. The study of Inés Le Mao from the University of Bordeaux will explain how quantitative NMR metabolomics could be used to dissociate the physical or chemical processes commonly used in oenology.



Alexander Pons from ISVV will analyse how **climate change is affecting the aroma of red wines**, focusing on the origin of dried fruit flavors detected in must and young red wines. The research of Olivier Geoffroy from the Ecole d'Ingénieurs de PURPAN is aimed at investigating the main contributors to the **aroma of Syrah wines** from the cool northern part of the Rhone valley.

Maria Alessandra Paissoni from the University of Turin will show how grape anthocyanins can directly influence the **in-mouth perception** of wine. Another work devoted to the **correlations between sensory and chemical variables** will be presented by Paola Piombino from the University of Naples. Peter Klosse from the Academy for Scientific Taste Evaluation (TASTE) will present an

**original model to describe taste**, developed and tested in practice, to analyse the taste profile of wines and beers based on mouthfeel sensations and their intensities. Stéfanie Pougnet from the Ecole Hôtelière de Lausanne will show how an innovative way of wine distribution such as a **reusable plastic keg** with a disposable airtight pouch inside can result in a sustainable solution for the wine industry in environmental, social and economical aspects.

Watch out for new additions to our developing program, always available to monitor on the EWC website

[Congress website](#)

[WINE session](#)

[Free registration](#)

ENOFORUM WEB CONFERENCE is patronized by **OIV** (International Organisation of Vine and Wine), and enjoys the partnership of several other scientific organizations: **IVES** (International Viticulture and Enology Society), **IFV** (Institut Français du Vin), **PTV** (Plataforma Tecnologica del Vino), **SIVE** (Società Italiana di Viticoltura ed Enologia), **AWRI** (Australian Wine Research Institute), **ASVO** (Australian Society of Viticulture and Oenology), **SASEV** (South African Society of Enology and Viticulture).

The conference is **free of charge** for all wine professionals worldwide, thanks to the support of the sponsors **OENOPPIA** (Oenological Products and Practices International Association), **SIMEI-UIV** (Salone Internazionale Macchine per Enologia e Imbottigliamento – Unione Italiana Vini), **ENOMAQ** (Feria Internacional de la Maquinaria, Tecnicas y Equipos para vitivinicultura).

**Simultaneous translation** of all presentations, given in **English** by the speakers, is offered free of charge thanks to the sponsors: OENOLOGUES DE FRANCE for **French**, ASSOENOLOGI for **Italian**, EXCELL IBERICA for **Spanish**.

In addition to the **ENOFORUM Award** of € 10.000 to the research best voted by attendees, OENOPPIA, ASSOENOLOGI and SIMEI-UIV have established **special Awards** of € 2,500 for the best research in specific categories.