

## PRE- PROGRAMME

### OPPORTUNITIES AND CHALLENGES FOR VINE AND WINE PRODUCTION BY PRESERVING RESOURCES AND ENVIRONMENT

University of Cuyo, Mendoza, Argentina- Faculty of Agronomy  
April 25th 2018 – 7th Symposium of OENOVITI

08:30– 09:15

Registrations

09:15– 09:30

Welcome

- Pierre-Louis Teissedre, Head of OENOVITI International (University of Bordeaux, France)
- Liliana Martinez (University of Cuyo, Argentina)
- Prof. Daniel Pizzi or Dr. Jimena Estrella Orrego (University of Cuyo, Argentina)

09:30– 09:50:

"Overview of world vine and wine sustainable production , and recent innovation "  
Claudia Quini (OIV)

09:50– 10:00

Questions

10:00 – 11:30

### VITICULTURAL ASPECTS FOR WINE AND TABLE GRAPES

10:00-10:20 – **Christel Renaud** ( Ecole Supérieure d'Agricultures, Angers France)  
"Eco-Quality Design of viticultural systems: systems design based on environmental and quality assessment of viticultural practices with the wine growers"

10:20-10:40 - **Vittorino Novello** (Universita degli Studi di Torino, Italy)  
"Tables grapes sustainability"

10:40-11:00 – **Summaira Riaz** (UC Davis, USA)  
"Grape Breeding Above and Below Ground for Sustainable Viticulture "

11:00-11:20 – **Bruno Cavagnaro** (UNCUYO, Argentina)  
"Sustainability and Climate Change in Viticulture"

- Discussions/Questions (10 min)

11:30– 13:00

### WINEMAKING AND AGEING ASPECTS

11:30-11:50 – **Sebastian Zuccardi** , Ucco Valley  
"Creative and sustainable enology "

11:50-12:10 – **Martin Fanzone** (INTA, Argentina)  
"Applications of unripe grape as an alternative technology for reducing alcohol content and PH of red wines"

12:10-12:30 – **Pierre -Louis Teissedre** (University of Bordeaux , France)  
"Wine quality production and sustainability "

12:30-12:50 – **Albert Mas** ( Rovira I Virgili University, Spain)  
"Microbiological challenges in sustainable winemaking "



13:00 –14:00

Lunch break

14:00–15:30

### ECONOMICAL MARKETING, CONSUMERS' PREFERENCES ASPECTS

14:00-14:20 - **Alejandro Gennari** (UNCUYO , Argentina)

"From the Nexus waterenergy and food production to the Nexus waterenergy- wine added value system in Argentina"

14:20-14:40 - **Professor ODA** (University of Kyoto , Japan)

"Approach of economical marketing, consumers' preferences aspects"

14:40-15:00 - **Magdalena PESCE** (Wines of Argentina)

"Argentina breaking new ground: The present and future of Argentine wine"

15:00-15:20 – **Jimena Estrella** (UNCUYO, Argentina)

"Would Argentinian wine benefit from protected gi? The case of Malbec"

- Discussions/Questions (10 min)

15:30– 16:15

### HEALTH AND SAFETY ASPECTS

15:30 15:45 – To be confirmed

15:45–16:00 - **Liliana Martinez** ( UNCUYO , Argentina)

"A verypromising molecule: resveratrol, induced synthesis and health benefits"

Discussions/Questions(5 min)

- Coffee break (15min)

16:30 – 18:00

### INNOVATION IN SUSTAINABLE PRODUCTION FOR VINES AND WINES

- **Gerard Casaubon** (Concha y Toro, Chile) – "Sustainability Research and Innovation at Viña Concha y Toro"
- **Fernando Buscema** (Catena Zapata Winery, Argentina) – "Science to Preserve Nature and Culture"
- **Luis Romito** (Bodegas de Argentina) – "Sustainability program in wine production"
- **Leigh Schmidtke** (AWRI, Australia) – "Title to be confirmed"

18:00 – 18:30

Discussions and conclusion

Dinner

Barbecue in typical winery in Argentina

