**Symposium**



**PROGRAMME**

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

8th OENOVITI INTERNATIONAL Symposium

* Monday 13th May 2019

Agricultural University of Athens

Athens, Greece

WELCOME

09:00 – 09:10: Welcome

Session 1: VINE AND GRAPES QUALITY AND TYPICALITY CHANGES

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

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

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

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

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

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

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

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

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

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

* Discussions/Questions (10 min)

COFFEE BREAK (30mins)

Session 2: WINE QUALITY CHANGE AND SENSORIAL CONSEQUENCES

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

*“Qualitative aspects in sparkling wine production”*

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

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

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

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

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

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

* Discussions/Questions (10 mins)

13:00 - LUNCH BREAK (1 hour)

Session 3: GRAPES AND WINE QUALITY CHANGE AND DEFECTS

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

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

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

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

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

*“Climate changes effects on table grape phenology and quality”*

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

**“***Off-flavor Production by Saccharomyces and non-SaccharomycesWine Yeasts”*

* Discussions/Questions (10 min)

Session 4: WINE MARKET, TOURISM ECONOMY AND MANAGEMENT

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

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

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

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

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

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

* Discussions/Questions (10 min)

COFFEE BREAK (20 mins)

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

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

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

18:15 – 18:35: **Discussions and conclusion**