



CENOVITI
INTERNATIONAL

SYMPOSIUM & GA 2024



14 > 15 MAY 2024 - ASTI, ITALY

Water from Vines to Wines:
viticultural, microbiological, technological, composition,
including grapes withering



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Année Internationale de la Vigne et du Vin
Organisation Internationale de la Vigne et du Vin 1924 - 2024 Patronage officiel

PROGRAMME: SYMPOSIUM & GA 2024

DAY 1: TUESDAY 14TH MAY 2024 - SYMPOSIUM

**Water from Vines to Wines:
viticultural, microbiological, technological, composition,
including grapes withering**

TIME	TITLE	SPEAKER	INSTITUTION	COUNTRY
09:00	Introductions and welcome speeches			
SESSION 1: Water in viticulture: climate change, irrigation, biological changes with water, incidence on the berry				
09:20	<i>Early response to water stress in rootstock/scion grapevine combinations: a comparative analysis via plant phenotyping platform and plant-to-atmosphere gas exchange.</i>	Claudio Lovisolo	Università degli Studi di Torino	Italy
09:40	<i>Coping with drought stress in German steep slope viticulture</i>	Matthias Friedel	Hochschule Geisenheim University	Germany
10:00	<i>Photosynthetic functioning and water use efficiency among Muscadinia x Vitis hybrids are differently drought-regulated</i>	Laurent Torregrosa	L'Institut Agro Montpellier	France
10:20	<i>Integrated irrigation management system based on advanced micrometeorology, vineyard IOT, and grape quality tier allocation: Concha y Toro's experience</i>	Sebastian Vargas	Concha y Toro	Chile
10:40	Questions, discussions			
11:00	Coffee Break			
SESSION 2: Water, soil and microbiology				
11:20	<i>High-precision Modelling Of Slope Stability And Water Flow Provides Adaptation To Climate Change Impacts On Soil Erosion And Landslides In Mountain Viticulture</i>	Antonio Graça	Sogrape	Portugal
11:40	<i>How soil management impacts vineyard performance, grape quality and biodiversity. Case-studies of Douro Demarcated Region vineyards</i>	Cristina Carlos	UTAD	Portugal
12:00	Questions, discussions			
12:30	Lunch Break			

DAY 1: TUESDAY 14TH MAY 2024 - SYMPOSIUM

TIME	TITLE	SPEAKER	INSTITUTION	COUNTRY
SESSION 3: Water and oenotourism				
13:30	<i>The impact of the irrigation and the vine-wine systems in the landscape and heritage for the enotourism</i>	Alejandro Gennari	Universidad Nacional de Cuyo	Argentina
13:50	<i>Climate change and water scarcity: challenges of (wine) tourism in Catalonia</i>	Òscar Saladié Borraz	Universitat Rovira i Virgili	Spain
14:10	<i>Sustainable Wine Tourism: Exploring Innovative Water Management Practices in Wineries in Baja California, México</i>	Diana Celaya	Cetys Universidad	Mexico
14:30	Questions, discussions			
SESSION 4: Water and wine technology				
14:50	<i>Exploring Microalgae-Based Approaches for Winery Wastewater Polishing: A Preliminary Study</i>	Rita Fragoso	Instituto Superior de Agronomia	Portugal
15:10	<i>Oenological process and water use</i>	Pierre-Louis Teissedre	Université de Bordeaux	France
15:30	<i>Physical determinants of vineyard ET and issues related to water budget and climate change</i>	Andrea Pitacco	Università degli studi di Padova	Italy
15:50	Questions, discussions			
16:10	Coffee Break			
SESSION 5: Water in grapes and wine composition				
16:30	<i>Harvest timing and postharvest dehydration duration affect grape and wine quality: A three-vintage study on Nebbiolo-based Sforzato di Valtellina DOCG wine production</i>	Simone Giacosa	Università degli Studi di Torino	Italy
16:50	<i>Postharvest water loss of wine grapes: technological, physiological remarks and non-destructive monitoring</i>	Andrea Bellincontro	Università degli Studi della Tuscia	Italy
17:10	<i>Appaxximento expertise: details make the difference</i>	Andrea Dal Cin	Masi Agricola	Italy
17:30	Final discussions and conclusions			



DAY 2: WEDNESDAY 15TH MAY 2024 - GA & WORK GROUP

TIME	TITLE
09:00	Start of the GA, word of introduction
09:15	Assessment of the Network
10:45	Coffee break
11:15	Introduction of ADERA
11:30	Questions, comments
11:45	Presentation of the Young Researcher winner
12:15	Conclusions of the GA, announcement of the 2025 location
12:30	Lunch break
13:30	Work Group Meetings - Part 1 <ul style="list-style-type: none"> • Extended Viticulture • Industrial Transfer • Wine Management and Tourism • Wine and Health
14:30	Work Group Meetings - Part 2 <ul style="list-style-type: none"> • Extended Oenology • Climate Change • Digitalization and Robotization • International and Strategic Funding • Talents & Careers - Young Researchers
15:30	Conclusions of the meetings, summary by each group
16:30	End of the GA



ADDITIONAL INFORMATION



- **Symposium Location:**

[Asti University Campus](#) - Uni-Astiss | Polo Universitario Rita Levi Montalcini

Room: Aula Magna 1

Piazzale Fabrizio de Andrè, 14100 Asti AT

- **How to get from Turin to Asti?**

To travel from Turin to Asti, taking the train appears to be the most suitable option.

You can board a train from [Turin Airport](#) with a change in Turin train station and take another train to Asti. For further details, please visit the website of [the local Italian railway group](#). Additionally, there is [a helpline service available](#) for any additional inquiries.

- **Accommodation Information:**

Here below are some hotel recommendations in Asti, located within walking distance from the event venue:

HOTEL PALIO

<https://www.hotelpalio.com/>

Via Cavour, 106 - 14100 Asti (AT)

HOTEL RAINERO

<http://www.hotelrainero.com/>

Via C. Benso di Cavour, 85, 14100 Asti AT

HOTEL LIS

<https://www.hotellis.it/>

Via F.lli Rosselli, 10, 14100 Asti AT

HOTEL ALERAMO

<https://www.aleramo.it/>

Via E. Filiberto, 13 14100 Asti (AT)



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