Alcohol level reduction in wine
1st OENOVITI INTERNATIONAL symposium

⇒ 9:00, 6 september 2013
ISVV, Villenave d’Ornon, France

Free entrance, registration request before 30th July 2013
05 57 57 58 53 - oenodoc@u-bordeaux2.fr

with the support of:
Friday 6 September

The network INTERNATIONAL OENOVIITI and its supports invite you to its first scientific symposium:

9:00 - 9:15 Welcome
Christian SEELY, General Director - Château Pichon-Longueville
Rodolphe GOUIN, Director - fondation Bordeaux University
Manuel TUNON de LARA, President - Bordeaux Segalen University

1st session
9:15 - 10:35 POTENTIAL REDUCTION IN ALCOHOL LEVELS AND VITICULTURE
- Vittorino NOVELLO Italy, Viticultural strategy to reduce alcohol levels in wine
- Gabor JAKAB Hungary, Vineyards adaptation and varieties
- Serge DELROT France, Vines materials vegetal accumulating less sugars
- Manfred STOLL Germany, Reducing alcohol content of Wine: Geisenheim experience and results

10-minutes discussion

BREAK

2nd session
10:35 - 12:20 POTENTIAL REDUCTION IN ALCOHOL LEVELS AND OENOLOGY (microorganisms & chemistry)
- Fernando ZAMORA Spain, Non microbiological strategies to reduce alcohol in wines
- Sylvie DEQUIN France, Microbiological strategies to reduce alcohol levels in wines
- Marina BELY France, Non-conventional yeasts and alcohol levels reduction
- Florian BAUER South Africa, Finding novel carbon sinks in view to reduce alcohol levels

10-minutes discussion

BREAK

3rd session
14:00 - 15:50 POTENTIAL REDUCTION IN ALCOHOL LEVELS STRATEGIES & TECHNOLOGICAL PRACTICES & PROCESSES
- Jean-Claude RUF OIV, OIV rules and implications concerning reduction of alcohol levels
- Leigh SCHMIDTKE Australia, Review of Technological strategies to reduce alcohol levels in wines
- Fernando GONÇALVES Portugal, Alcohol reduction in wine by nanofiltration. Some comparisons with reverse osmosis technique
- Alberto STASSI Italy, Alcohol reduction by osmotic distillation: system and results
- Roberto FERRARINI Italy, Membrane contractor process to reduce ethanol in wine. Volatile compounds and stable isotope ratios changes

10-minutes discussion

BREAK

4th session
16:10 - 17:20 SENSORY IMPACT AND CONSUMERS PREFERENCES OF WINES WITH ALCOHOL LEVELS REDUCTION
- Tiziana LISANTI Italy, Partial dealcoholisation of red wines, sensory and composition quality
- Kerry WILKINSON Australia, Low alcohol wine: Consumer demand vs industry willingness and ability to deliver
- Sophie MEILLON France, Ethanol reduction impact on sensorial perception and acceptability by consumers

10-minutes conclusions: Pierre-Louis TEISSEDRE

LUNCH (BUFFET)