

# PhD RESEARCH SCHOOL on “INNOVATION AND SUSTAINABILITY IN VITICULTURE AND ENOLOGY”

25 – 29 September 2023

Università Cattolica del Sacro Cuore

Piacenza

“Emilia Romagna Food Science Advance Doctoral  
Training programme”

## PROGRAM

18 September– 23 September 2023

Warm Up ONLINE

### Topics:

- Past, present and future of enology – Cédric Saucier – University of Montpellier (FRA)
- The colors of climate change – Michael Jourdes – University of Bordeaux (FRA)
- The winery of the future – Fabio Mencarelli – University of Pisa (ITA)
- The vineyard of the future – Nick Dokoozlian – E&J Gallo (USA)
- The contribution of precision farming to the increasing sustainability in agriculture – Davide Cammarano - Aarhus University (DAN)
- Will sustainability shape the future wine market? – Valentina Di Chiara –University of Padova (ITA)

### DAY 1 – 25 September 2023

Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

h 9-10	Registration of participants/Opening of the PhD school
h 10-10:30	<i>Coffee break</i>
h 10:30-11:30	Impact of climate change on viticulture (Gabriele Cola – University of Milan)
h 11:30-12:30	Novel techniques for facing climate change in vineyard (Stefano Poni - UCSC)
h 12:30-13	Q&A Session
h 13-14	<i>Lunch break</i>
h 14-15	Biodiversity and adaptation to climate change (Tommaso Frioni - UCSC)
h 15:00-15:30	<i>Coffee break</i>
h 15:30-16:30	New yeasts to face climate change in enology (Tommaso Bonciani - AeB)
h 16:30-16:45	Q&A
h 16:45 –17:45	Acidifying yeasts to rebalance wine freshness (Antonio Grazietti – Laffort Italia)
h 17:45-18:00	Q&A
From h 19:00	<i>Welcome cocktail</i>

## DAY 2 – 26 September 2023

### Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

h 9-10	Variable vineyard management (Matteo Gatti - UCSC)
h 10-11	Selective harvesting as profitable and sustainable tool for product differentiation (Matteo Gatti - UCSC)
h 11-11:30	<i>Coffee break</i>
h 11:30-12:30	Precision nutrient management in vineyard (Luigi Bavaresco - UCSC)
h 12:30-13	Q&A Session
h 13-14	<i>Lunch break</i>
h 14-15	Variable rate spray of pesticides in Precision Viticulture (Alex Escolà - Universitat de Lleida), <i>webinar</i>
h 15:00-15:30	<i>Coffee break</i>
h 15:30-16:30	The future of the use of bacteria in winemaking (Paola Vagnoli - Lallemand)
h 16:30-16:45	Q&A
h 16:45-17:00	Some hints about sensory analysis (Milena Lambri and Fosca Vezzulli – UCSC)
h 17:00-18:00	Tasting session: wine samples from case studies applying biotechnology
From 18:00	<i>Duomo di Piacenza and city centre tour + pizza</i>

## DAY 3 – 27 September 2023

### Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

h 9-10:45	Life Cycle Assessment and Carbon and Water Footprints in the Wine Supply-Chain (Benedetto Rugani – CNR, and Lucrezia Lamastra - UCSC)
h 10:45-11:15	<i>Coffee break</i>
h 11:15-12:30	Ecosystem service assessment in the study of vineyard landscapes (Ettore Capri – UCSC, and Matteo Monchiero - Agroinnova)
h 12:30-13	Q&A Session
h 13-14	<i>Lunch break</i>
h 14-16	The application of sustainability into wine sector: case studies
h 16-16:30	<i>Coffee break</i>
h 16:30-18	Wine tasting
From 18:30	<i>A taste of Colli Piacentini: wine tasting and local food @ Fienile Gasparini</i>

## DAY 4 – 28 September 2023

### Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

h 9:00-10:00	Quality control in wine making (Mario Gabrielli – UCSC)
h 10:00-10:30	Digitalization in grape processing and must selection (R&D specialist – OMNIA Tech)
h 10:30-11:30	Digitalization in maceration and fermentation (Milena Lambri – UCSC)
h 11:00-11:30	<i>Coffee break</i>
h 11:30-12:00	Top innovations in wine filtration (R&D specialist - OMNIA Tech)
h 12:00-12:30	How to bottle wine with resilience and sustainability (R&D specialist – OMNIA Tech)
h 12:30-13:00	Q&A Session + experimental micro-winery tour
h 13:00-14:00	<i>Lunch break</i>
h 14:00-15:00	Wine dealcoholation (Maria Tiziana Lisanti, University of Naples), <i>webinar</i>
h 15:00-16:00	Wine shelf life (Maurizio Ugliano, University of Verona), <i>webinar</i>
h 16:00-16:30	<i>Coffee break</i>
h 16:30-17:00	Wine closures (Paulo Lopes, R&D Amorim Group), <i>webinar</i>
h 17:00-17:15	Q&A Session
h 17:15-18:00	Tasting session: wine samples differently conditioned at bottling
From h 19:30	<i>Closing dinner</i>

## DAY 5 – 29 September 2023

### Pico Maccario Winery – Mombaruzzo (AT)

h 8-18	Field activities – sensing techniques, selective harvesting and product differentiation
	Activities organized by UCSC, Pico Maccario Winery, Appleby Italiana, Studio TerraDAT, New Holland Italia

## 8 October – 17 November 2023

### Follow Up ONLINE

Information: [matteo.gatti@unicatt.it](mailto:matteo.gatti@unicatt.it)  
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