

# Summer school

Wine:

# Technology, Biotechnology and Health

Conegliano University Campus, 3-7 October 2016



UNIVERSITÀ  
DEGLI STUDI  
DI PADOVA

**DAFNAE**  
UNIVERSITY OF PADOVA  
DEPARTMENT  
AGRICULTURE  
FOOD  
NATURAL RESOURCES  
ANIMALS  
ENVIRONMENT



# PROGRAM

## Summer school 2016 - Wine: Technology, Biotechnology and Health

Summer school 2016 - Wine: Technology, Biotechnology and Health						
	Monday, October 3	Time	Technology	Microbiology	Health & Sensory	
	Monday, October 3		Tuesday, October 4	Wednesday, October 5	Thursday, October 6	Friday, October 7
		9:00 - 10:30	Isolation of wine yeasts from vineyards (Viviana Corich - UNIPD)	Process of sparkling wine production: technological insights (Simone Vincenzi - UNIPD)	Alcohol effect on health brain (Juliana de Castilhos - UNISINOS)	Technical visit: Selected vineries of the Veneto Region
		10:30	Coffee break	Coffee break	Coffee break	
		11:00 12:30	Wine yeasts isolated from vineyards of "Vale dos Vinhedos" winemaking region of Southern Brazil (Juliano Garavaglia - UNISINOS)	Proteins of wine: the good and the evil (Andrea Curioni - UNIPD)	Wine polyphenols and human health (Juliana de Castilhos - UNISINOS)	
			Lunch	Lunch	Lunch	
14:00 - 15:30	REGISTRATION	14:00 15:30	Wine fermentation process and flavor production of yeasts (Juliano Garavaglia - UNISINOS)	Proteins of Southern Brazilian grape seeds (Renata Cristina de Souza Ramos - UNISINOS)	Global climate change and wine safety (Matteo Marangon - UNIPD)	
		15:30	Coffee break	Coffee break	Coffee break	
15:30 - 16:30	OFFICIAL OPENING: presentation of Unisinos and ittNutrifor and of University of di Padova - Denise Dumencel Righetto Ziegler (UNISINOS): Food Research and Development: a Brazilian Model	15:45- 16:30	Mixed cultures in wine fermentation (Viviana Corich -UNIPD)	New protein fining agents for wine treatement (Simone Vincenzi - UNIPD)	Didactic Wine tasting of selected wines from Veneto DOC and DOCG areas	
16:30 17:30	The use of sulfites in enology: state of the art and future perspectives (Alan Bakalinski - Oregon State University)	16:30 - 17:15	The emerging role of non-Saccharomyces yeasts in winemaking (Tiziana Nardi - ENTECRA)	Advances in wine biotechnology (Fabio Vianello - UNIPD)		
17:30 18:30	Prosecco in the world: image and substance (Consorzio di Tutela)	17:15 - 18:00	New perspectives in the use of commercial strains for winemaking (Paola Vagnoli - Lallemand)			
19:00	WELCOME BUFFET					

Info on: [www.facebook.com/WineSummer2016/](http://www.facebook.com/WineSummer2016/)

Deadline for application: 18 september 2016