Registration

The conference is free of charge.
Registration needs to be done online at:
http://159.149.119.18/fmi/iwp/cgi?db=YeSViTE&loadframes
Registration will close by November 29th, 2017.
Maximum available seats 150.

INFO FOR STUDENTS
Fifty seats are reserved for students. 0.5 CFU will be assigned after a final test.
For more information: www.yesvite.unimi.it.
Contact: yesvite@unimi.it specifying “YeSViTE Conference” in the e-mail object.

Funded by
Department of Food, Environmental and Nutritional Sciences (DeFENS), Università degli Studi di Milano, Italy

Organized by
Dr. Ileana Vigentini, DeFENS, Università degli Studi di Milano, Italy

Free patronage

Sponsors
Castello Banfi Winery (Montalcino, Siena, Italy)
Guado al Melo Winery (Castagneto Carducci, Livorno, Italy)
Tenimenti Ruffino Winery (Pontassieve, Florence, Italy)

Venue

Faculty of Agricultural and Food Sciences
Università degli Studi di Milano
Aula C03, Via G. Celoria n. 2, 20133 Milan, Italy

The Department of Food, Environmental and Nutritional Sciences (DeFENS) was set up in May 2012 following the merger of three previous UNIMI Departments with the aim of continuing, giving further impulse and broadening the scope of research and teaching activities carried out previously at the individual Departments, developing new synergies between the specific experience of each Department and harmonizing research activities in the sector of Food, Agro-food and Nutritional Sciences.

How to get there
By underground
Green line (Linea 2), Piola stop

By bus or tram
Bus nº 91 and 93: Romagna-Pascoli stop
Bus nº 91: Strambio-Gorini stop
Bus nº 92: Piola stop
Tram nº 19, Pascoli-Leonardo da Vinci stop

By car
Tangenziale est, Lambrate or Rubattino exit

By train
From Milano Centrale, Porta Genova, Milano Cadorna and Milano Porta Garibaldi:
Green line (Linea 2), Piola stop

Yeasts for the Sustainability in Viticulture and Oenology
YeSViTE
December 4th, 2017

Funded by

Participans
The YeSVitE project

The wine world is going through a rapid transformation due to a deep change in consumer preferences, consumption habits and accompanied by an important reduction in economic resources available to the people. Thus, the modern viticulture and oenology has the key role of innovating traditional practices by supporting new choices for a sustainable production of wine. In general many of the current challenges faced by the world of wine can be addressed including production quality, making ‘healthier’ wines, and establishing the concept of sustainability in winemaking.

The strategic aim of the YeSVitE project is to create a coordinated network that can learn how to manage the topic of sustainability in oenology bringing innovation by exploiting yeasts as the principle resource, a still untapped source in food production.

The project has evaluated yeast biodiversity to reveal molecular linkages existing among species and strains of interest to winemaking and between novel and ancient areas of wine production. Through an optimisation process the project is promoting the use of yeasts to reduce pests in harvesting and to produce wines with low-alcohol and/or low sulphite content. In particular, the identification of fermentative yeasts isolated from ancient (Italy, Georgia, and Slovenia) and relative new (Canada and South Africa) vine-growing areas will allow the selection of yeast strains that could be useful to evaluate interactions between their genetic makeup and wine characteristics and the complex interplay of wine-related organisms that leads to the final wine product in the bottle.

Links
http://cordis.europa.eu/project/rcn/109193_en.html
www.yesvite.unimi.it

Program

08:30 Registration
09:00 Conference Opening: Welcome
09:05 DeFENS presentation
Marisa Porrini, Head of Department, University of Milan, Italy
09:15 The YeSVitE Project
Ileana Vigentini, Project Coordinator, University of Milan, Italy
09:35 Opening Lecture:
Must bioprotection by yeast: an alternative to sulfite?
Hervé Alexandre, University of Burgundy, France

SESSION 1: THE DIVERSITY “CHALLENGE” OF FERMENTATIVE YEASTS
10:10 Keynote:
Linking genotype and phenotype molecular diversity of S. cerevisiae strains
Uroš Petrović, Jožef Stefan Institute, Slovenia
10:30 From Georgia and Canada with FTIR: metabolomics of vine and wine related strains
Laura Corti, University of Perugia, Italy
10:45 Survey on yeast biodiversity in Georgian vineyards: a pristine environment for the selection of wine strains
Gabriella De Lorenzis, University of Milan, Italy
11:10 Coffee break

SESSION 2: EXPLOITATION OF SACHAROMYCES AND NON-SACHAROMYCES YEASTS TO MANAGE WINE FERMENTATION
11:45 Keynote:
New frontiers of oenological yeast identification with amplicon based NGS
Gianluigi Cardonali, University of Perugia, Italy
11:55 Alcohol level reduction in wine with non-Sacharomyces species
Pilar Morales, Instituto de Ciencias de la Vid y del Vino, Spain
12:10 How different nitrogen sources impact on Brettanomyces bruxellensis growth in presence of SO2
Daniela Fracassetti, University of Milan, Italy
12:25 Investigation of the SO2 stress response in Brettanomyces/Dekkera bruxellensis using RNA-seq
Federica Valdetara, University of Milan, Italy

13:00 Lunch
SESSION 3: YEAST GENETIC IMPROVEMENTS FOR SUSTAINABILITY OF WINES
14:05 Keynote:
A perspective on molecular wine biotechnology
Ramón González García, Instituto de Ciencias de la Vid y del Vino, Spain
14:25 Getting new biodiversity from a single strain: the story of 32 spores
Luca Roscini, University of Perugia, Italy
14:40 The CRISPR/Cas3 system as a molecular strategy to decrease urea production in wine yeasts
Ileana Vigentini, University of Milan, Italy

SESSION 4: NATURAL INTERACTIONS BETWEEN GRAPE AND WINE-RELATED ORGANISMS FOR A SUSTAINABLE OENOLOGY
15:10 Keynote:
From wine ecology to precision oenology
Florian Bauer, Stellenbosch University, South Africa
15:30 Analysis of the yeast population of Cabernet Sauvignon in wine-growing regions of different countries compared to the local cultivar yeast population by NGS
Jordi Tronchoni, Instituto de Ciencias de la Vid y del Vino, Spain
15:45 Georgian indigenous yeasts and grape cultivars to edit the wine quality in a precision oenology perspective
David Maghradze, Agricultural University of Georgia, Georgia
16:00 Biocontrol against Vitis vinifera fungal pathogens using wild grape-associated yeasts
Gustavo Cordero Bueso, University of Cádiz, Spain
16:30 Closing Lecture:
Wine business: approaches to sustainability
Paola Corsinovi, Geisenheim University, Germany
17:00 Conference Closing