Registration

The conference is free of charge.
Registration needs to be done on-line 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

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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 n°91 and 93: Romagna-Pascoli stop
Bus n°61: Strambio-Gorini stop
Bus n°62: Piola stop
Tram n°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

Since 2014
Yeasts for the Sustainability of Viticulture and Oenology

Funded by

SEVENTH FRAMEWORK PROGRAMME

Participans

Instituto de Ciencias de la Vid y del Vino

Agricultural University of Georgia

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 Petrovič, Jožef Stefan Institute, Slovenia

10:30 *From Georgia and Canada with FTIR: metabolomics of vine and wine related strains*
Laura Corte, 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 *Saccharomyces* and non-*Saccharomyces* yeasts to manage wine fermentation

11:45 Keynote:
New frontiers of oenological yeast identification with amplicon based NGS
Gianluigi Cardinali, University of Perugia, Italy

11:55 *Alcohol level reduction in wine with non-*Saccharomyces *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* SO_2
Daniela Fracassetti, University of Milan, Italy

12:25 *Investigation of the* SO_2 *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