

3rd MS-Wine Day program

Thursday, May 16, 2019

1:40 p.m. Welcome cocktail, registration

2:10 p.m. Opening remarks

Session 1 (chairwoman: **Donatella Caruso**)

2:20 p.m. Invited speaker **Pietro Traldi** (Istituto di Ricerche Pediatriche, Città della Speranza, Padova)
"New views and new analytical approaches in wine and grape chemistry"

2:50 p.m. Invited speaker **Rèmi Schneider** (Oenobrand, ex- Institut Français de la Vigne et du Vin)
"Contribution of Yeast and Bacteria in Wine Aroma and Flavour"

3:20 p.m. **Vittorio Capozzi** "PTR-ToF-MS and SPE-GC/MS analysis of red and white wines aged with different types of commercial oak chips"

3:35 p.m. **Tiziana Nardin** "Botanical and geographical origin characterisation of gum arabic and its detection in wine using a non-targeted high resolution mass spectrometry approach"

3:50 p.m. **Silvia Carlin** "Unravelling the effect of harvest date on Shiraz wine volatile composition by two dimensional gas chromatography and wine sensory analyses"

3:55 p.m. **Vakare Merkyte** "Relationships between unconventional cyclic proanthocyanidins and phenolic, chemical and sensory profiles of Pinot Noir wines"

4:00 p.m. **Pierluigi Reveglia** "Investigating the production and translocation of phytotoxic metabolites by Australian Botryosphaeriaceae spp. in artificially-inoculated and naturally-infected vines"

4:05 p.m. **Igor Fochi** (Thermo Fisher Scientific) "A Structure-Based HRMS Approach for Flavonoids Analysis"

4:20 p.m. Discussion

4:30 - 4:50 p.m. **Coffee break**

Session 2 (chairman: **Riccardo Flamini**)

4:50 p.m. Invited speaker **Eduardo Dellacassa** (Universidad de la República de Uruguay)
"The aroma profiles of South-American wines"

5:20 p.m. **Alberto Onzo** "Phytochemical Screening Of New Italian Wine Varieties By Using High Resolution Mass Spectrometry"

5:35 p.m. **Luca Cappellin** "Real-time screening of single corks for TCA and TBA contamination by Vocus CI-TOF"

5:50 p.m. **Alice Sosic** "Polyphenols derived from wine aged in oak barrels inhibit HIV-1 nucleocapsid protein"

5:55 p.m. **Christine Mayr Marangon** "GC/MS characterization of the aromatic profile of wines made from resistant varieties and mountain cheeses from the Belluno area"

6:00 p.m. **Iuliia Khomenko** "Improved understanding of flavor generation in beer through the use of proton transfer reaction time of flight mass spectrometry "

6:05 p.m. **Nicola Cimino** (Agilent Technologies) "Migliori flussi di lavoro per l'autenticità degli alimenti: LC-QTOF 6546 e software suite dedicate"

6:20 p.m. Discussion

6:40 p.m. End of session

6:50 p.m. **Transfer to LaVis winery (10 minutes by car from F. E. Mach)**

7:10 - 10:00 p.m. **Guided tour of the winery, complimentary tastings and dinner.**



Friday, May 17, 2019

Session 3 (chairman: **Giorgio Nicolini**)

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| 9:00 a.m. | Invited speaker Bruno Fedrizzi (University of Auckland, New Zealand) "Sulfur compounds in wine" |
| 9:30 a.m. | Davide Slaghenaufi "Study of norisoprenoids and terpenes related to tobacco and balsamic notes of Valpolicella wines, the effect of aging" |
| 9:45 a.m. | Matteo Perini " $\delta^{15}N$ and $\delta^{13}C$ Analyses of Amino Acids of grape" |
| 9:50 a.m. | Katia Guardini " Creazione e gestione di una banca dati isotopica dei vini italiani di tipo privatistico" |
| 9:55 a.m. | Mauro Paolini "Fast GC-MS/MS method for volatile flavour compounds analysis in oenological products: a" |
| 10:00 a.m. | Edoardo Longo " Multivariate approach to investigate the effect of winemaking practices on the phenolic profile in Pinot blanc from South Tyrol by HPLC-DAD/FLD and LC-QqQ-MS" |
| 10:05 a.m. | Alessandro Armandi (Sciex) "Identification of Hop-derived Bitter Compounds in Beer using SWATH LC-HRMS" |
| 10:20 a.m. | Discussion |
| 10:30 - 10:50 a.m. | Coffee break |

Session 4 (chairman: **Gianluca Giorgi**)

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| 10:50 a.m. | Invited speaker Ignacio Orriols (XUNTA, Spain) "Overview of the traditional productions and the characteristics of Galician distillates" |
| 11:20 a.m. | Mirko DeRosso " Study of wood aroma release during the grappa aging in oak and cherry barrels" |
| 11:35 a.m. | Riccardo Flamini " LC-HRMS characterization of some compounds released in the Grappa from wood barrels" |
| 11:50 a.m. | Francesca Borghini "Sangiovese and quercetin: the results of the Questab project" |
| 11:55 a.m. | Silvia Carlin " Aromatic complexity in Verdicchio wines. An overview of volatile compounds" |
| 12:00 p.m. | Loris Tonidandel "Study on the behavior of pesticides residues contained in oenological matrices and stored in plastic containers" |
| 00:05 p.m. | Sergio Moser "Aroma profiles of distillates from hybrid grapes" |
| 00:10 p.m. | Simona Scarpella (Waters) "Real-Time authentication of whiskies using DART-QDA Analysis" |
| 00:25 p.m. | Discussion |
| 00:40 p.m. | End of session |
| 1:00 - 2:00 p.m. | Buffet lunch |
| 2:30 p.m. | Transfer to Marzadro distillery (30 minutes by car from F. E. Mach) |
| 3:00 - 4:30 p.m. | Guided tour of the distillery with complimentary tastings. |

