

3rd MS-Wine Day

May 16 - 17, 2019



Fondazione E. Mach
San Michele all'Adige (Trento)

Mass spectrometry &

Grape

Wine

Spirits

Main topics:

- Contaminants, organoleptic defects, frauds
- Product traceability, quality assurance, counterfeiting contrast
- Metabolomic and proteomic profiles
- Polyphenols and antioxidants
- Volatile & aroma compounds
- Oenological processes: transformation and ageing
- Plant, grapes, must, wine, distillates and by-products characterisation
- MS coupled with GC, GC×GC, fast GC and HPLC, UHPLC, etc.
- ICP, IRMS, etc.

Social events:

- Social dinner with wine cellar tour and wine tasting at Cantina di La-Vis
- Post-conference guided visit and tasting at distillery Marzadro

<http://www.spettrometriadimassa.it>