22-giu-22

14:00:00  Registrazione

15:00:00  Apertura dei lavori e saluti delle autorità

**SESSIONE 1**

15:30:00  PL1  Patricia TOOTH, Planeta winery, Menfi
          A journey through space and time in the vineyards of Sicily

16:10:00  OR1  Tiziana NARDIN, Fondazione E. Mach, S. Michele all'Adige
          Evaluation of antioxidant supplementation in must on the
development and potential reduction of different compounds
involved in atypical ageing of wine using HPLC-HRMS

16:30:00  OR2  Lucia BARTELLA, Università della Calabria
          Ambient Mass Spectrometry for Quality Assessment of Wine

16:50:00  Coffee Time

17:10:00  PL2  Luigi MONDELLO, Università degli Studi di Messina
          Employing of linear retention indices to characterize volatile
and non volatile compounds in citrus beer. A deep
investigation to evaluate product quality for food frauds
prevention

17:50:00  OR3  Susanne DEKKER, Fondazione E. Mach, S. Michele
          all'Adige
          UHPLC-HRMS analysis for the evaluation of formation and
degradation of polysulfides in wine

18:10:00  OR4  Valentina LAZZARARA, Fondazione E. Mach, S. Michele
          all'Adige
          Volatile organic compounds and free amino acids and in
South Tyrolean Pinot blanc wines and musts: a two-vintages
study

18:30:00  Assaggio Vini e Birra presso Agriturismo BADIULA

23-giu-22

**SESSIONE 2**

09:30:00  PL3  Benjamin L. SCHULZ, The University of Queensland,
          Australia
          The Complex Post-Translational Modification Landscape of
the Wine and Beer Proteome

10:10:00  KN1  Roberto LARCHER, Fondazione Edmund Mach, San
          Michele all’Adige.
          Volatile thiols in grapes and wine: characterization and
winemaking improvements

10:40:00  OR5  Danilo SCIARRONE, Università degli Studi di Messina
          Complementary data gathered from different
chromatographic approaches for
Limoncello liqueur quality control

11:00:00  OR6  Nicola CIMINO, Agilent Technologies
          Trichloroanisole analysis and other off-flavors detection in
wine by SPME Arrow and GC-MS/MS Triple Quadrupole

11:00:00  Coffee time

11:20:00  OR7  Debora SANTONOCITO, Università degli Studi di
          Catania
          By-products of wine’s processing: from waste to health

11:40:00  OR8  Giuliana BIANCO, Università degli Studi della Basilicata
          HRMS-based metabolomic characterization of new Italian
wine varieties

12:00:00  OR9  Emanuela GREGORI, ISS, Roma
          Analytical challenges for the mycotoxins determination in beer
production chain

12:20:00  OR10 Lorenzo CUCINOTTA, Università degli Studi di Messina
          A thorough investigation of Moscato Giallo volatiles in grapes
by means of enantio multidimensional GC coupled to isotopic
ratio mass spectrometry

12:40:00  Lunch
          Visita Azienda agricola Francesco Tornatore & Cena Sociale

24-giu-22

**SESSIONE 3**

09:30:00  PL4  Vicente FERREIRA, Universidad de Zaragoza, SPAIN
          Wine aroma and flavor: the chemicals behind the sensory
experiences and the analytical challenges associated

10:10:00  OR11 Andriani ASPROUDI, CREA-VE, Asti
          GC-MS determination of the oak aromas of Nebbiolo wines
            treated with wood formats alternative to barrels

10:30:00  OR12 Maurizio PETROZZIELLO, CREA-Centro di Ricerca
          Viticoltura ed Enologia, Asti
          Volatile composition of experimental beers fermented with
selected yeasts to emphasize their aromatic expression.

10:50:00  Coffee time
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker/Institution</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:20:00</td>
<td>KN2</td>
<td>Riccardo FLAMINI, Council for Agricultural Research and Economics – Viticulture &amp; Oenology (CREA-VE), Susegana (TV)</td>
<td>High-resolution mass spectrometry in the study of the enological products and processes</td>
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<tr>
<td>11:50:00</td>
<td>OR13</td>
<td>Azzurra STEFANUCCI, G. d’Annunzio University of Chieti-Pescara</td>
<td>Pomace and grape seeds oil from Vitis vinifera L. cv. Montepulciano d’Abruzzo: from waste to a potential functional food</td>
</tr>
<tr>
<td>12:10:00</td>
<td>PP1</td>
<td>Mirko DEROSSO, Council for Agricultural Research and Economics – Viticulture &amp; Oenology (CREA-VE), Susegana (TV)</td>
<td>LC/QTOF characterization of new anthocyanic structures formed in red wines made from resistant varieties undergone to oxidative conditions</td>
</tr>
<tr>
<td>12:15:00</td>
<td>PP2</td>
<td>Grazia Aura GAMBINO, MIPAAF – ICQRF Laboratorio di Catania</td>
<td>IQRF-Laboratory official control in wine: survey on stable isotope ratios analysis</td>
</tr>
<tr>
<td>12:20:00</td>
<td>PP3</td>
<td>Pasquale AVINO, Università del Molise</td>
<td>Determination of Formaldehyde in Wine samples by Derivatization Coupled with GC-IT/MS</td>
</tr>
<tr>
<td>12:25:00</td>
<td>PP4</td>
<td>Tomas ROMAN, Fondazione Edmund Mach, San Michele all’Adige.</td>
<td>Oenological potential of the Hanseniaspora vineae strain Hv205 Characterization of commercial grape marc spirits by multidimensional gas chromatography coupled to isotope ratio mass spectrometry</td>
</tr>
<tr>
<td>12:30:00</td>
<td>PP5</td>
<td>Gemma DE GRAZIA, CHIBIOFARAM, polo Annunziata, Messina</td>
<td>Characterization of commercial grape marc spirits by multidimensional gas chromatography coupled to isotope ratio mass spectrometry</td>
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**Termine dei lavori e arrivederci!**

**Lunch**