

22-giu-22

14:00:00

Registrazione

15:00:00

Apertura dei lavori e saluti delle autorità¹

SESSIONE 1

CHAIR: Fulvio MAGNI & Salvatore GUCCIONE

15:30:00 PL1

Patricia TOTH, 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 LAZZARA, 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

CHAIR: Donatella CARUSO & Riccardo FLAMINI

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

Trichloroanilole 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

14:30:00

Visita Azienda agricola Francesco Tornatore & Cena Sociale

24-giu-22

SESSIONE 3

Chair: Roberto LARCHER & Matteo PAPPALARDO

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

11:20:00 KN2	Riccardo FLAMINI , Council for Agricultural Research and Economics – Viticulture & Oenology (CREA-VE), Susegana (TV)	High-resolution mass spectrometry in the study of the enological products and processes
11:50:00 OR13	Azzurra STEFANUCCI , G. d'Annunzio University of Chieti-Pescara	Pomace and grape seeds oil from <i>Vitis vinifera</i> L. cv. Montepulciano d'Abruzzo: from waste to a potential functional food
12:10:00 PP1	Mirko DEROSSO , Council for Agricultural Research and Economics – Viticulture & Oenology (CREA-VE), Susegana (TV)	LC/QTOF characterization of new anthocyanic structures formed in red wines made from resistant varieties undergone to oxidative conditions
12:15:00 PP2	Grazia Aura GAMBINO , MIPAAF – ICQRF Laboratorio di Catania	ICQRF-Laboratory official control in wine: survey on stable isotope ratios analysis
12:20:00 PP3	Pasquale AVINO , Università del Molise	Determination of Formaldehyde in Wine samples by Derivatization Coupled with GC-IT/MS
12:25:00 PP4	Tomas ROMAN , Fondazione Edmund Mach, San Michele all'Adige.	Oenological potential of the <i>Hanseniaspora vineae</i> strain Hv205
12:30:00 PP5	Gemma DE GRAZIA , CHIBIOFARAM, polo Annunziata, Messina	Characterization of commercial grape marc spirits by multidimensional gas chromatography coupled to isotope ratio mass spectrometry
12:35:00	Termine dei lavori e arrivederci!	
12:40:00	Lunch	