



PROGRAMME

Thursday, 1 June 2006

16.00 – 17.00 Registration

17.00 – 17.30 Opening

SESSION 1 - Introduction

17.30 – 18.00 *Keynote Lecture*

The insular vineyard in the next twenty years: Conditions and opportunities for development

Manolis N. STAVRAKAKIS, Agricultural University of Athens, Greece

18.00 – 18.30 *Keynote Lecture*

Wine and health

Elias CASTANAS, University of Crete, Greece

18.30 – 18.50 **Wine-drinking as a factor of learning and a criterion of intellectual pleasure in Aristotle**

Sotiria TRIANTARI, Western Macedonia University, Greece

18.50 – 19.30 Awards ceremony

19.30 – 20.30 Welcome reception at the Conference Center

Friday, 2 June 2006

09.00 – 10.30 SESSION 2 – Viticulture – Genetic resources and evaluation

09.00 – 09.30 *Keynote Lecture*

Does it exist a Greek ampelographical heredity in South Italy? SSR profiles comparison of cultivars growing in both Countries.

Angelo COSTACURTA, CRA Istituto Sperimentale per la Viticoltura, Italy

09.30 – 09.45 **Ampelographic study of some of the rarest and oldest autochthonous wine grapevine cultivars (*Vitis vinifera* L.) of the island Santorini by multivariate analysis**

Antonis MATHAIIOU, National Agricultural Research Foundation, Greece

09.45 – 10.00 **Changes in the amount of extractable grapevine DNA during vinification**

Jiri DRABEK, Palacky University, Czech Republic

- 10.00 – 10.15 **Evaluation of genetic variability of the grapevine variety Mavrotragano through in vitro culture**
G. GRAMMATIKAKI, Technological Educational Institute of Crete, Greece
- 10.15 – 10.30 Discussion
- 10.30 – 11.00 Coffee break
- 11.00 – 12.30 SESSION 3 – Viticulture – Vineyard Practice**
- 11.00 – 11.15 **Influence of irrigation and rootstock cultivar on gas exchange, growth and ripening of Cabernet-Sauvignon (*Vitis vinifera* L.) under the semi-arid conditions of central Greece**
Stefanos KOUNDOURAS, Aristotle University of Thessaloniki, Greece
- 11.15 – 11.30 **Influence of the different level of water stress on the quantity and quality of the products of Syrah (*Vitis vinifera* L.) grapevines**
Ioannis KANAKIS, Agricultural University of Athens, Greece
- 11.30 – 11.45 **Isolation of melanins from various tissues of the grapevine (*Vitis Vinifera* L.)**
Magdalini KOUKOURIKOU, Aristotle University of Thessaloniki, Greece
- 11.45 – 12.00 **Grapevine virus diseases in the island of Paros**
Apostolos AVGELIS, National Agricultural Research Foundation, Greece
- 12.00 - 12.15 **The adaptation capability of the grape variety Xinomavro (*V. Vinifera* L.) to the different terroirs of the “Naoussa” A.O.C. region**
Haroula SPINTHIROPOULOU, Argatia, Greece
- 12.15 – 12.30 Discussion
- 12.30 – 13.45 SESSION 4 – Winemaking Practices**
- 12.30 – 13.00 **Characterisation of proanthocyanidins from grapes and from the heartwood of Quebracho: the tailored use of tannins**
Alain BERTRAND, Faculte d'oenologie Bordeaux, France
- 13.00 – 13.15 **Enological use of "PROTOS" as an alternative to sulfur dioxide**
Maria - Ioanna SALACHA, National Agricultural Research Foundation, Greece
- 13.15 – 13.30 **Investigation of factors increasing volatile acidity in VINSANTO wines and possible ways to confront that defect**
Ioannis MARMARAS, National Agricultural Research Foundation, Greece
- 13.30 – 13.45 Discussion
- 13.45 – 14.45 Lunch break**

- 14.45 – 16.30** **SESSION 5 – Grape and wine composition**
 14.45 – 15.15 **Wine aroma and flavor**
George KOTSERIDIS, Agricultural University of Athens, Greece
- 15.15 – 15.30 **Vine monomeric and dimeric flavanols induce actin reorganization, through androgen membrane sites**
Artemissia-Phoebe NIFLI, University of Crete, Greece
- 15.30 – 15.45 **Athocyanin pigments in Hellenic native red grape cultivars**
Stamatina KALLITHRAKA, National Agricultural Research Foundation, Greece
- 15.45 – 16.00 **Identification of potent odorant compounds on Greek white wines**
Stavroula LIAPI, Agricultural University of Athens, Greece
- 16.00 – 16.15 **Effect of proteins on aroma release from wines**
Marousa TSACHAKI, University of Nottingham, U.K.
- 16.15 – 16.30 Discussion
- 16.30 – 17.00 Coffee break
- 17.00 – 18.15** **SESSION 6 – Characterization of viticulture zones - Terroir and wines**
- 17.00 – 17.15 **Influence of terroir and region-of-origin on Canadian Icewine**
Gary PICKERING, Brock University Cool Climate Oenology and Viticulture Institute, Canada
- 17.15 – 17.30 **Research on the best practices in Greek wine industry**
Anna DIMITRIADOU, O.I.V Master in Wine Management, Greece
- 17.30 – 17.45 **Greek wine statistics**
George MAKRIS, National Technical University of Athens, Greece
- 17.45 – 18.00 **New trends in hierarchical organization of AOCs in Provence and Corsica**
Paul MINVIELLE, Universite de Provence, France
- 18.00 – 18.15 Discussion
- 21.00 – 23.00** **Conference Dinner at the D. Nomikos Old Tomato Paste Factory, at Vlychada**

Saturday, 3 June 2006

- 09.00 – 11.00** **SESSION 7 – Yeast/bacteria selection – wine microbiology**
- 09.00 - 09.30 *Keynote Lecture*
Microorganisms quality of wine
Aline LONVAUD, University Victor Segalen Bordeaux2.fr, France
- 09.30 – 10.00 *Keynote Lecture*
Evaluation of biogenic amines in Greek wines
Evaggelos SOUFLEROS, Aristotle University of Thessaloniki, Greece
- 10.00 – 10.15 **Optimization of the malolactic fermentation in the AOC area of Nemea.**
Ioannis PARASKEVOPOULOS, Technological Educational Institute of Athens, Greece
- 10.15 – 10.30 **Characterization of adventitious yeasts in white and red grape pomace**
Joana THEODOSIO, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal
- 10.30 – 10.45 **Value adding technologies for wine and vine wastes and byproducts**
Panagiotis TATARIDIS, Technological Educational Institute of Athens, Greece
- 10.45 – 11.00 Discussion
- 11.00 – 11.30 *Coffee break*
- 11.30 – 13.00** **SESSION 8 - Round Table Discussion**
Vine and wine in insular areas: issues and perspectives,
animated by the International Committee of Vine and Wine Islands
Bernard Sonnet, Comité Intersyndical des Vins de Corse, France
Prof Vicente Sotes, Universidad Politecnica de Madrid, Spain
Michel Bourqui, Unité Spécifique Education et Marchés, OIV
- 13.00 – 14.30** **SESSION 9 - Round Table Discussion**
The synergy of wine and tourism industries
Kostas Konstantinidis, Heliotopos Group, Greece
George Hatziyiannakis, Selene Restaurant, Santorini, Greece
Dimitris Michaelidis, European Culinary Heritage, Greece
- 14.30 – 15.30 Lunch break
- 15.30 – 16.45** **SESSION 10 – Wine and sensory analysis**
- 15.30 – 16.00 *Keynote Lecture*
Role of a New Sensory Evaluation System in the Product Selection Process at LCBO
George SOLEAS, Liquor Control Board of Ontario, Canada

- 16.00 – 16.15 **White and red wine mouthfeel wheels: New sensory tools for delineating the influence of terroir?**
Gary PICKERING, Brock University Cool Climate Oenology and Viticulture Institute, Canada
- 16.15 – 16.30 **Aroma quality in red wines from the Greek variety Aghiorghitiko and the appellation of Nemea**
Elisabeth KOUSSISSI, University of Strathclyde, U.K.
- 16.30 – 16.45 Discussion – Conclusions
- 17.00 – 21.30 Excursion – Boat tour of the caldera and the volcano**

POSTERS

- 1 **Soil Fertility survey and nutritional status of Vineyards (CV. Victoria) in Chalkidiki District**
Dimitris ALMALIOTIS, N.AG.RE.F., Greece
- 2 **Identification and Classification of Grapevine Cultivars (*Vitis vinifera* L.) from the Balkan subgroup (subconvarietas *balcanica* Negr.) by means of Phyllometric descriptors**
Klime BELESKI, Institute of Agriculture, FYROM
- 3 **Combined use of *Saccharomyces cerevisiae* and *Torulaspora delbrueckii* to reduce volatile acidity production in high sugar fermentations**
Marina BELY, Faculte d'oenologie Bordeaux, France
- 4 **Development of different approaches to dispose of grape skin ripening markers**
Christelle DEYTIEUX, Faculte d'oenologie, France
- 5 **The influence of bioregulator Giberellic acid on some technological characteristics on cluster and berry of Thompson Seedles Grape Variety**
Violeta DIMOVSKA, Institute of Agriculture, FYROM
- 6 **Implication of abscisic acid in the onset of colour in "Cabernet-Sauvignon" skin**
Laurence GENY, Faculte d'oenologie Bordeaux, France
- 7 **Study on the odor active compounds of white wines from Greek grape varieties**
Despoina KECHAGIA, Agricultural University of Athens, Greece
- 8 **Determination of the chromosome number of some cultivars and one crossing combination of grapevine**
Biljana MARKOVSKA, Institute of Agriculture, Fyrom
- 9 **Comparative researches of anatomical characteristics of some white wine – grape cultivars, in Skopje area of vineyards**
Biljana MARKOVSKA, Institute of Agriculture, Fyrom
- 10 **Physiologic and genetic study of thermotolerance of yeast strains during enological fermentation**
Dr Philippe MARULLO, Laffort/UFR Oenologie Bordeaux, France
- 11 **Fractal analysis of soil properties as a possible tool for the characterization of viticulture zones: application for soil water retention stimulation.**
Miquel Angel, MARTIN, Universidad Politecnica de Madrid, Spain
- 12 **Assimilable nitrogen content of several grape varieties grown in Northern and Central Greece**
Elizabeth BOULOUBASI, Aristotle University of Thessaloniki, Greece
- 13 **Optimization of Kjeldahl method for the determination of total nitrogen levels on musts and wines**
Alexandra LAMPRIDOU, Aristotle University of Thessaloniki, Greece

- 14 **Analysis of major wine aroma compounds participating on the wine aroma profile, in wines from Greek varieties**
Eleni SYMEOU, Agricultural University of Athens, Greece
- 15 **Integrated software for irrigation scheduling in grapevines**
Angelos PATAKAS, university of Ioannina, Greece