

# SPARKLING WINE FORUM PROGRAMME

Camera di Commercio - Brescia, Italy | 17 & 18 June 2024

SPARKLING WINE  
Brescia 2024  
FORUM

OIV 100  
International Year of Vine and Wine  
International Organisation of Vine and Wine 1924 • 2024 Official Sponsor

## MONDAY 17 JUNE (02:00 PM - 06:30 PM)

### Opening speech

Camera di Commercio & EFFEVENT

**Innovation in sparkling wine production:  
focus on sensory aspects and the consumer's point of view  
consumer**

**Maria Carla CRAVERO** - Senior researcher | CREA, Council for agricultural research and economics in Asti

**Fifty shades of pink : scientific history  
and technical impact of the regulation  
of colour characteristics of Franciacorta rosé wine**

**Fulvio MATTIVI** - Professor of food chemistry | E. March Fondation  
**Davide CAMONI** - Consultant in food technology | DOC srl,  
Vinaria srl

**Sparkling wines and effervescence:  
impact of different molecules on foam quality**

**Daniele PIZZINATO** - Technical manager SOEC | SOFRALAB group  
**Simone VINCENZI** - Professor | University of Padova, Italia

**Sparkling wines: new consumer expectations**

**Bluenne CHAYE** - Partnerships manager | La WineTech  
**Frederico BEZZI** - Beaucarnea ; **Harold FARNHAM** - SoWine

**How to leverage on high technology (AI, blockchain)  
to face with wine/Sparkling industry challenges?**

**Bluenne CHAYE** - Partnerships manager | La WineTech  
**Daniele DE VECCHI** - Saturnalia ; **Jacopo PERILLO** - GrapesChain

**Use of stoneware containers in maintaining the varietal profile  
in the basic production of Franciacorta sparkling wines**

**Luca RISSO** - Founder | Clayver  
**Ferdinando DELL'AQUILA** - Oenologist | Guido Berlucchi

**The crucial role of crown caps  
in the process of ageing on lees**

**Virginie THOLLIN** - Oenologist consultant | PE.DI  
**Matteo ZACCARIA** - General Manager | PE.DI

**No/low alcohol for sparkling wines:  
limits and strategies for sensory optimisation**

**Matthias SCHMITT** - Professor | Geisenheim Institute of Oenology, Germany

**Round table: Changes in buying and drinking habits  
consumption of sparkling wines in Italy**

**Filippo GASTALDI** - President AEPI ; **Vito INTINI** - President ONAV  
**Hosam Eldin ABOU ELEYOUN** - President Lombardy AIS ;  
**Silvia PARCIANELLO** - Member of FISAR ; **Daniela GUIDUCCI** - Oenologist ONAV

## MASTERCLASSES

Alongside the conferences, companies from the sector and appellations will be holding the following masterclasses:

**15.00 - 16.00**

**Satèn (traditional method), a unique typology, Franciacorta heritage** | **Consorzio tutela del Franciacorta**

## NETWORKING DINNER

**06:30 pm - 10:30 pm**

**Optional with the purchase of the "Visit and business dinner" pack**

Discover Franciacorta through an authentic experience: visit one of the Consortium's member wineries and attend the networking dinner at Antica Cantina Fratta.

Organised by

EFFEVENT

Destination partner

FRANCIACORTA

## TUESDAY 18 JUNE (09:00 AM - 01:00PM)

**Biodiversity and ecosystem services in viticulture: the contribution of remote sensing and artificial intelligence in Franciacorta**

**Isabella GHIGLIENO** - *Viticulture researcher* | University of Brescia, Italy

**The role of oxygen and kinetic fermentation management in sparkling wine production : exploring new technical frontiers to understand and optimize the charmat process according to winemaking goals**

**Giuseppe FLORIDIA** - *R&D Manager* | Parsec  
**Andrea ULIVA** - *R&D consultant*

**How is climate change affecting sparkling wines production? Perspectives on Chenin Blanc in France and South Africa**

**Etienne NEETHLING** - *Lecturer and researcher* | Angers School of Agriculture

**An innovative approach to yeast organic nutrition and aromatic metabolism: application to sparkling wines**

**Bertrand ROBILLARD** - *R&D Consultant*  
**Roberta BELLINI** - *R&D and Laboratory manager* | Perdomini IOC

**Estaan, a new oenological tannin to reduce SO2**

**Monika CHRISTMANN** - *Director* | Geisenheim Oenology Institute, Germany  
**Antoine KLEBERG** - *Managing director* | Bioethics Europe

**The aromatic effect of using different types of sugars and of sugars and MCR in sparkling wines**

**Raffaele GUZZON** - *Consulting, research and training in microbiology oenology* | University of Trento, Italy  
**Nicola DI PAOLO** - *Naturalia ingredients*

**Good technical practices for corking sparkling wines sparkling wines and the impact of closure type on the development of aroma and taste**

**Milena LAMBRI** - *Researcher* | Sacro Cuore, University of Piacenza  
**Francisco CAMPOS** - *R&D Manager* | Amorim Cork, Italy

**Causes, prevention and treatment of reduction in sparkling wines**

**Franco BATTISTUTTA** - *Researcher* | University of Udine  
**Lorenzo DAL CIN** - *DAL CIN*

### MASTERCLASSES —

11.30 - 12.30

A unique territory where the stories of people and land intertwine

**Consorzio Garda DOC**

15.00 - 16.00

Market Trends and Technical Operating Protocols

**Station Oenotechnique de Champagne (SOFRALAB)**

### LUNCH —

**01:00 pm - 02:00 pm**

Included in the Sparkling Wine Forum ticket.

**TUESDAY 18 JUNE (02:00 PM - 06:00 PM)**

**Accelerating the formation and concentration of age-related aromas in sparkling wines : Focus on English sparkling wines**

**Belinda KEMP** - Researcher in viticulture and oenology | NIAB, UK

**New perspectives for adaptation to the conditions of alcoholic secondary fermentation, from genetic variability pH resistance to the practical application of nitrogen nutrition**

**Philippe MARULLO** - Researcher | Institut des Sciences de la Vigne et du Vin (ISVV)

**Exploring the impact of grape pressing on must and wine composition**

**Daniela FRACASSETTI** - PhD in Food Biotechnology University of Milan, Italy  
**Michele GNECCHI** - Sales Director Italy | Willmes

**“Prise de mousse” with a shortened 1-step yeast starter preparation**

**Benoit DE SUTTER** - Regional sales manager Southern Europe | Fermentis

**Scientific research on Fresh Mushroom Aromas in sparkling wines**

**Marion HERVÉ** - Research engineer and R&D project manager oenology | Robert-Jean de Vogüé research centre, Moët Hennessy

**What techniques can be used to adapt winegrowing to climate change? The example of Franciacorta**

**Lucio BRANCADORO** - Professor | University of Milan, Italy

**Round table: What is at stake with the new sparkling wine producing regions in the world?**

**Christophe BERTSCH** - Professor | University of Haute-Alsace, France  
**Luigi MOIO** - President | International Organisation of Vine and Wine  
**Nathalie SPIELMANN** - Dip. WSET, Director of the Wine and Gastronomy Department | Neoma Business School, France  
**Pierre-Louis TEISSEDDRE** - Professor | University of Bordeaux Institute of Vine and Wine Sciences  
**Fernando ZAMORA** - Researcher | University of Tarragona, Spain  
**Mario FALCETTI** - General manager | Quadra Franciacorta

Destination partner :



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