



PROGRAMME

- 12:45 – 13:00:** Connection
- 13:00 – 13:10:** Welcome
- 13:10 – 13:25:** Sensors and digital transformation contribution for sustainability in winemaking
António R. Graça, *Sogrape Vinhos, Portugal*
- 13:25 – 13:40:** Rapid analytical methods and database-driven approaches for reduced-impact winemaking
Maurizio Ugliano, *University of Verona, Italy*
- 13:40 – 13:55:** Study of the functionalities of oenological tannins: new horizon –
Adeline Vignault, *Biolaffort, France*
- 13:55 – 14:10:** The valorization of wine lees as a source of mannoproteins for food and wine applications
Alberto De Iseppi, *University of Padova, Italy*
- 14:10 – 14:25:** A web-app for remote sensory analysis as a tool for sustainable winemaking practices
Emanuele BOSELLI and Simone POGGESI *Free University of Bozen-Bolzano, Italy*
- 14:25 – 15:00:** Q&A with the audience