



## PROGRAMME

**Registrations are mandatory:** [https://u-bordeaux-fr.zoom.us/webinar/register/WN\\_X9aQ2x4dTnKkm3c57570lw](https://u-bordeaux-fr.zoom.us/webinar/register/WN_X9aQ2x4dTnKkm3c57570lw)

- 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**, *Biolauffort, 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