

# Invitation

## The VitiSaroma project

Tuesday,  
29 March, 2022  
17:00 - 19:00

**Zoom link:**

<https://us02web.zoom.us/join/9172512637>



"VitiSaroma: Valorization of the reference indigenous grape cultivar 'Xynisteri' under variable vineyard conditions through sensorial analyses and aromatic characterization"



## Program:

- 17:00-17:10 Welcome Remarks  
**Minas Mina & George Manganaris**
- 17:10-17:30 The VitiSaroma project: concepts, main findings and future perspectives  
**Egli Georgiadou**
- 17:30-17:50 Can grape dehydration help to produce high quality white wine?  
**Fabio Mencarelli**
- 17:50-18:10 Management of grape aromas in the vineyard  
**Claudio D'onofrio**
- 18:10-18:30 Non-destructive technologies for monitoring wine grape quality in-field and during postharvest ripening  
**Andrea Bellincontro**
- 18:30-19:00 Discussion – Concluding remarks

## Information:

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### **Egli Georgiadou**

She is currently a Post-doctoral Research Associate at Kyperounda Winery working on a research project titled VitiSaroma, as well as Teaching fellow at Cyprus University of Technology (CUT) and Instructor at Public School of Higher Vocational Education and Training (MIEEK). Prior, she was a Post-doctoral Research Associate at the Agricultural Research Institute of Cyprus. She obtained her BSc in Agriculture, Crop Production and Rural Environment and her MSc (Hons.) in Plant Breeding and Modern Crops both from the University of Thessaly, Greece. She holds a PhD in Horticultural crops from CUT, Cyprus. Her research interests include the study of secondary metabolites with antioxidant and pharmaceutical activity of fleshy fruit (grape, olive, tomato, peach, loquat, etc.) with the use of physiological, analytical, biochemical, antioxidant, enzymatic, immunoblotting, and molecular techniques. In addition, she is interested in the responsiveness of culinary herbs (stevia, basil, oregano, mint, etc.) and wheat to abiotic stress conditions. Her research activities up to date have resulted in 21 peer-reviewed journal publications, 2 book chapters, and 43 conference presentations (oral and poster).



### **Fabio Mencarelli**

Full Professor of Innovative Technologies for Food Handling, and Enology at the University of Pisa, Italy, has been working since the 1979 on postharvest technology and physiology of fruits and vegetables (controlled atmosphere, shipping). In 1993 he started to teach Enology and to run researches on postharvest treatment of wine grape to improve the wine quality. Since 2000, he has been working on wine grape dehydration and on non-destructive techniques for fruit and vegetable quality monitoring such as with NIR-AOTF, electronic nose, fluorescence sensor and magnetic resonance imaging. In more recent years he has been working on ozone treatment for sanification and product disinfection and also on wine grape to produce a wine without sulfites addition (International Patent PUROVINO). He has been publishing about 200 scientific papers and he is the Editor of the book *Sweet, Reinforced and Fortified Wine* printed by Wiley and Sons. Actually, he is also Executive Editor of *Journal of the Science of Food and Agriculture* by Wiley and Sons.



### **Claudio D'Onofrio**

He is a full Professor of Department of Agriculture, Food and Environment (DAFE) at the University of Pisa, Pisa, Italy. He has been working in viticulture since 2000 and he is teaching viticulture since 2006. His main research interests are: management of vineyards to improve grape aroma quality, discovery and characterization of gene involved in grape aroma biosynthesis, use morphological and phenological-productive descriptors and molecular marker for cultivars and clones identification, description, characterization and improvement of local grapevine varieties, grapevine clonal selection, function of different fractions of grape antioxidant compounds in preventing human pathologies, in vitro plant propagation and virus sanitation. The scientific activity is documented by over 200 publications (65 on international ISI Journals).



### **Andrea Bellincontro**

He is an Associate Professor (AGR/15- Food Science & Technology) at the Department for Innovation in Biological, Agrofood and Forest Systems (DIBAF) of Tuscia University (UNITUS), where he has been grant researcher from 2000 to 2010, researcher in tenure track from 2010 up to 2014, and assistant professor from 2014 to 2017. He is professor of 'Enology' and 'Special Wines Production' in the bachelor's degree in Viticulture & Enology, and of 'Sensors and Innovative Technology for Analytical Approaches' and in the MS Degree in Food Safety and Quality. The interests of his research background are mainly focused on: application of non-destructive technologies and related chemometric treatment of the data for quality definition of fruits and vegetables (Vis-NIR and NIR-AOTF spectroscopy, Artificial Nose, Universal Testing Machine). The relevant knowledges in the scientific fields of viticulture and enology are: a) Application of sensors and non-destructive technologies for precision viticulture and grape quality; b) study of postharvest processes of grape dehydration, from technological and metabolic point of view, aimed at producing sweet or reinforced wines; c) application of postharvest grape treatments destined to the production of high-quality wines. Until today, he is cited co-author of about 150 scientific publications, divided in articles published on international peer reviewed journals with IF (72), national journals, proceedings of international and national conferences, book chapters.