Sunday, March 22, 2026

16:30 – 18:00   Conference check in (Meeting room foyer)

18:00 – 19:00   Welcome reception with entertainment

19:00 – 21:30   Dinner

NOTES

- *Technical Sessions will be in TBA.*

- *Meals will be in TBA*

- *The ECI office is the TBA.*

- *Audiotaping, videotaping and photography of presentations are prohibited.*

- *Speakers – Please have your presentation loaded onto the conference computer prior to the session start (preferably the day before).*

- *Speakers – Please leave at least 3 minutes for questions. Extended discussion will take place at the poster session*

- *Please do not smoke at any conference functions.*

- *Turn your cellular telephones to vibrate or off during technical sessions.*

Monday March 23, 2026

7:30-8:30am: Breakfast

8:30am – 8:45am   Opening Remarks

8:45am – 9:15am   **Keynote 1**

Session 1: VIT2Eng

9:15-9:30   114   Assessment of vineyard water status using NIR spectroscopy: advances in portable devices and mobile platforms with AI integration – **Juan Fernandez-Novales**, University of La Rioja, Spain

9:30-9:45   117   Smart engineering approaches for data-driven and climate-resilient viticulture – **Theodoros Gkrimpizis**, Aristotle University of Thessaloniki, Greece

9:45-10:00   P103   Controlled irrigation with artificial intelligence for improving vineyard crop quality and productivity - **DanielRuiz Beamonte**, CIRCE, UPC, Spain

10:00-10:15   113   Automated region-of-interest extraction in vineyard hyperspectral imaging: performance evaluation for grape quality assessment – **Ignacio Barrio,** University of La Rioja, Spain

10:15-10:30   P101   SmartGrape Platform: A Self-Learning Robotic system for Non-Destructive Grape Quality Analysis - **Vanessa Fernandes Ferreira**, UCP CSP, Portugal

10:30-11:00   Coffee Break

11:00-11:15   TBA

11:15-11:30   P104   Impact of Agrivoltaics on Berry Sunburn: Preliminary Results for the White Cv. Viosinho – **Gonçalo Victorino Linking**, Landscape, Environment, Agriculture and Food Research Centre (LEAF), Associated Laboratory TERRA, Instituto Superior de Agronomia, Universidade de Lisboa, Portugal

11:30-11:45   P108   Classification models for grape ripeness assessment: from cultivar-specific to cross-varietal applications using in-field hyperspectral data – **Aitana Tejada-González**, University of La Rioja, Spain

11:45-12:00   P109   Hyperspectral phenolics: exploring the covariation between leaf and berry reflectance and berry chemistry – **Alexandra Basquette**, UC Davis, USA

12:30-13:30   Lunch

13:30-15:30   Networking / Free time

15:30-16:00   Coffee Break

Session 2: WINE2Eng

16:00-16:15   121   Impact of Fermentation Redox Management on Polyfunctional Thiols in Model Wine – **Julian Döbler**, Weincampus, Germany

16:15-16:30   105 From Spectrum to Signature: Toward Pot Wine Authentication with AI - **António Ferreira**, ESB-UCP CSP, Portugal

16:30-16:45   108 Climate Change - Red Wines in Germany are Taking Advantage – **Herbert Klapperich,** TU BAF/CiF e. V., Germany

16:45-17:00   131 Predicting free SO2 in white wines with portable cyclic voltammetry for smarter SO2 management – **Leonardo Vanzo**, University of Verona, Italy

17:00-17:15   115 Phenolic Composition and Wine Potential of Grapes at High Altitude Regions in Yunnan, China – **Yunhan Li**, ISVV, France

17:15-17:30   Break

17:30-19:00:   **ACTIVITY** (Workshop, Tasting…..)

19:00-20:30:   Dinner

20:30-22:30:   Poster Session / Social Networking

Tuesday March 24, 2026

7:30-8:30am   Breakfast

8:30-9:00:   **Keynote 2**

                    Session 2: WINE2Eng (cont.)

9:00-9:15:   129   Impact of Cooperage Oak Wood Geographical Origin on the Properties of Ch:pagne Base Wines – **Régis Gougeon**, Université Bourgogne Europe, France

9:15-9:30:   107   Spinning cone column distillation provides a novel approach to remediation of smoke taint – **Kerry Wilkinson**, The University of Adelaide, Australia

9:30-9:45:   120   Impacts of Vineyard Site and Fermentation Temperature on Phenolics Extraction of Cabernet sauvignon Wines – **Ron Runnebaum**, UC Davis, United States of :erica

9:45-10:00:   112   Monitoring Ellagitannin Evolution and Oxidation in Barrel-aged Wine Model Solution Using Advanced Analytical Tools – **Julia Hernandez**, Institut des Sciences de la Vigne et du Vin, France

10:00-10:15:   P102   Exploring Green-Labeled Wine Produced By Non-Saccharomyces Yeasts: Validation By Photonics and Metabolomic Approaches Using S:E-GC-MS – **Diana Pinto**, Universidade Católica Portuguesa, Portugal

10:15-10:30:   P105   Smoke tainted wine? Membrane filtration can help! – **Kerry Wilkinson**, The University of Adelaide, Australia

10:30: -11:00:   Coffee Break

11:00-11:15:   P106   Valorization of heavy press fraction through ultrafiltration **– Kerry Wilkinson**, The University of Adelaide, Australia

                    Session 3: PKG2Eng

11:15-11:30:   104   Production Ready Processing Pipeline for Generating 3d Digital Twin Representation of Natural Cork Bottle Stoppers – **André Perrotta**, Instituto Pedro Nunes, Portugal

11:30-11:45:   130   Predictive Modeling of Must and Wine Oxidation Based on Electrochemical Data – **Maurizio Ugliano**, University of Verona, Italy

11:45-12:00:   109   "Wine goes Underground" - Experiences with Storage Facilities in Shallow Caverns – **Herbert Klapperich**, TU BAF/CiF e. V., Germany

12:00-12:15:   106   Oxygen Management in Wine: Deep Learning and Imaging-Based Control of Cork Oxygen Transmission Rate - **António Ferreira**, CSP, ESB-UCP, Portugal

12:30-13:30:   Lunch

13:30-14:00:   Free time

14:00-19:00:   OFF-SITE **EXCURSION**

19:00-20:30:   Dinner

20:30-22:30:   Poster Session / Social Networking

7:30-8:30:   Breakfast

8:30-9:00:   **Keynote 3**

Sesion 4: INNOV2Eng

9:00-9:15:   126   Simulated moving bed- a novel technology for preferential separation of sugars for low alcohol wine and grape sugar concentrations manufacturing – **Dimple Kundiyana**, Gallo, United States of :erica

9:15-9:30:   125   Optimization of low-temperature vacuum distillation aimed at reducing the alcohol content in regional wines: impact on oenological, aromatic, and phenolic characteristics – **Riccardo Riggi**, Tuscia University, Italy

9:30-9:45:   119   Can Fermentation-Derived CO_2 Be Reused for Alcohol Reduction Through Gas-Liquid Stripping? – **Emma Alexandre**, University of Bordeaux, France

9:45-10:00:   123   Comparison of the principal production methods for dealcoholized wine based on analytical par:eters – **Lorenzo Italiano**, Hochschule Geisenheim University, Germany

10:00-10:15:   103   Wine Remediation: Selective Adsorption of Free Volatile Phenols in Smoke-Tainted Wines – **Connor Patton**, UC Davis, United States of :erica

10:15-10:30:   122   Glycolipids as a Novel Method to Arrest Alcoholic Fermentation for Obtaining Wines with Residual Sugar – **Nicola Rossi**, Weinc:pus Neustadt, Germany

10:30-10:45:   P107   Non-Saccharomyces Yeast-Based Fermentation Approaches for Reduced Alcohol Production in winemaking - **Riccardo Riggi**, Tuscia University, Italy

10:45-11:15:   Coffee Break

Session 5: VALADD2Eng

11:15-11:30:   128   Ozonation as sustainable solution for winery wastewater treatment and reuse – **Domenico Santoro**, Western University, Canada

11:30-11:45:   118   Valorisation of white wine lees: Green strategies uncover key molecules stimulating lactic acid bacteria growth - **Thi Duy Ly Vi**, Université de Bordeaux, France

11:45-12:00:   102   Recovery of Biomolecules from Winemaking By-Products: a Path Towards Circular Economy in the Wine Industry - **Maria Norberta de Pinho**, Universidade de Lisboa, Portugal

12:00-12:15:   116   Clean-in-Place (CIP) Implementation in Wineries to Reduce Water and Chemical Use – **Brooke Fanale**, UC Davis, United States of :erica

12:30-13:30:   Lunch

13:30-15:30:   Networking / Free time

15:30-16:00:   Coffee Break

16:30-16:45:   111   A wireless sensor network architecture for monitoring water usage in wineries – **J:es Nelson**, UC Davis, United States of :erica

16:45-17:00:   127   Generation of Clean Hydrogen Using Winery Waste via Microbial Electrolysis – **Alex Lewis**, Electro-Active Technologies, Inc., United States of :erica

17:00-17:15:   124   Technological integration of CO_2 recovery and aroma valorization for sustainable operations in small and medium wineries, – **Felipe Salinas Bonich**, Geisenheim University, Germany

Session 6: OTHER2Eng

17:15-17:30:   101   Design and manufacture of Elevators – **Clemence Fuma**, Harare Polytechnic, Zimbabwe

17:30-17:45:   132   In Vino Veritas: Teaching wine appreciation to MIT engineers for 3 decades – **Linn Hobbs**, Massachusetts Institute of Technology, United States of :erica

17:45-18:00:   133   From Reactive to Predictive: Preventing Failures through Engineering and Ndt – **Joshua Jackson**, US Corrosion Services, United States of :erica

18:00-19:30:   Poster Session

19:30-22:00:   **CONFERENCE BANQUET**

Thursday March 26, 2026

7:30-9:00:   Breakfast

Departures