

**PRESS RELEASE**

**July 12<sup>th</sup>, 2019**

The evaluation procedure of the research works candidates at the OENOPPIA SIVE AWARD 2019, a competition promoted by the Italian Society of Viticulture and Oenology to foster dialogue between research and production in the wine sector, was completed.

The Research for Development Awards are the result of collaboration with Assoenologi, Fondazione Edmund Mach and Oenoppia.

Distinctive character of the SIVE Award is the primary role given to agronomists and oenologists in the definition of the winners, previously selected by a qualified Scientific Committee, composed in 2019 of 49 scientists (26 Italian, 16 European and 8 from extra-EU wine countries).

The presentation of the selected candidates to the technicians took place at Enoforum, the biennial conference, a privileged place for meeting and dialogue between technicians, researchers and suppliers of the international wine sector, which celebrated its twelfth edition in Vicenza in 2019 with the participation of over 1200 people.

The **SIVE OENOPPIA AWARD 2019** is dedicated to International Research and has reached the fourth edition, after its establishment in 2013; it is sponsored by the association Oenoppia, gathering the main world actors in production and development of oenological products, on line with its policy of active contribution to the progress of scientific knowledge in favor of the wine industry.

Thirty-seven research works scientific works from 22 research groups from different countries were competing for the Award 2019, 15 of which were selected by the Scientific Committee to be presented orally at Enoforum 2019.



The winner is **Antonio Morata** of ETSIAAB, Universidad Politécnica de Madrid (Spain), who, together with his colleagues Iris Loira, María Antonia Bañuelos, Anna Puig-Pujol, Buenaventura Guamis, Carmen González, José Antonio Suárez-Lepe, presented the results of his research on the theme "Use of ultra-high pressure homogenization (UHPH) in winemaking. Microbial control and effects in sensory quality". The work concerns the transfer of a technology used in food processing to oenology, with the treatment of the must to control before fermentation the potentially contaminating microorganisms and thus reduce the addition of sulfites.

The 7.500 € prize, devolved to research fund of the laboratory is funded by the international association Oenoppia.

Other research works ranked after the winner, but obtained very high evaluation scores and deserve to be mentioned:

- *Managing vineyard variability by variable rate fertilization. Different fertilizers lead to different results*, Matteo **Gatti**, Alessandra Garavani, Cecilia Squeri, Irene Diti, Tommaso Frioni, Stefano Poni, DI.PRO.VE.S., Università Cattolica del Sacro Cuore di Piacenza
- *Approaches limiting the cell wall polysaccharides-tannin interactions*, Encarna **Gomez-Plaza**, Andrea Osete-Alcaraz, Ana Belén Bautista-Ortín, Department of Food Science and Technology, Universidad de Murcia
- *The effect of CMC and sucrose addition at dosage stage on the foam of sparkling wine*, Matteo **Marangon**, Mark Crumpton, Andrew Alkinson, DAFNAE – Università di Padova
- *Wine grape ripeness assessment using Hyperspectral Imaging*, Pedro **Melo-Pinto**, Vêronique Gomes, Armando Fernandes, Ana Mendes-Ferreira, CITAB, Universidade de Tras-os- Montes e Alto Douro

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The SIVE AWARDS “research for development” are granted on the basis of the judgment expressed by wine industry stakeholders.

The selection procedure foresees three phases:

- The abstracts of the submitted researches will be anonymously evaluated by the SIVE Scientific Committee for the criterion "degree of innovation and interest on the topic".
- The works that receive the highest scores will be orally presentation at the next Enoforum; participants attending Enoforum and the SIVE associated judge them on the basis of the criterion "benefit of research for the development of the wine industry".
- SIVE Scientific Committee further judges the researches with respect to the criterion "scientific value", based not only on the summary, but on the full presentations

Two SIVE Award has been established:

- VERSINI Award since 2007 (called VERSINI ASSOENOLOGI starting from 2017), reserved to Italian researchers, with a grant of with a grant of € 5.500
- OENOPPIA Award, established in 2013 and open to scientists of any country, with a grant of € 7.500

The winners of the past editions were:

- VERSINI Award 2007: **Emilio CELOTTI**, Giuseppe CARCERERI de Prati and Paolo FIORINI  
“[Moderno approccio alla gestione della qualità delle uve rosse](#)”
- VERSINI Award 2009: **Raffaele GUZZON**, Agostino CAVAZZA and Giovanni CARTURAN  
“[Immobilizzazione di starter malo lattici. Tecnologia, effetti biologici e fermentazioni sperimentali con ceppo di O. oeni immobilizzati in matrici ibride silice/alginato](#)”
- VERSINI Award 2011: **Matteo GATTI**, S. CIVARDI, F. BERNIZZONI, S. PONI  
“[Effetti differenziali del diradamento dei grappoli e della defogliazione precoce su resa, composizione delle uve e qualità dei vini in Sangiovese](#)”
- VERSINI Award 2013: **Diana GAZZOLA**, S. VINCENZI, A. CURIONI  
“[Valutazione delle capacità chiarificanti di un nuovo coadiuvante proteico estratto da vinaccioli](#)”
- OENOPPIA Award 2013: **Ramon MIRA DE ORDUÑA**  
“[Full automation and control of vinifications by FT-NIR spectroscopy: An innovation presenting ground-breaking opportunities](#)”
- VERSINI Award 2015: **Fabio CHINNICI** and Claudio Riponi,  
“[Controllo dell’ossidazione di \(+\)-catechina mediante chitosano: ipotesi di utilizzo in vinificazioni a ridotto contenuto in solfiti](#)”
- OENOPPIA Award 2015: **Vicente FERREIRA**  
“[Understanding and managing reduction problems](#)”
- VERSINI ASSOENOLOGI Award 2017: **Daniela FRACASSETTI**, Sara Limbo, Antonio Tirelli,  
“[Il gusto di luce nel vino bianco: meccanismi di formazione e prevenzione](#)”
- OENOPPIA Award 2017: **Ricardo CHAGAS**, Luisa Pinto Ferreira, Ricardo Boavida Ferreira, Ana Lourenço,  
“[Protein haze formation in white wine - The critical involvement of sulfur dioxide in protein aggregation mechanism](#)”

SIVE (Società Italiana di Viticoltura ed Enologia) is a non-profit association of wine professionals operating in all Italian regions and of companies active in the wine industry. Since 1996 promote education and professional training on wine; through its Secretariat VINIDEA, has organized more than hundred between congresses, seminars, workshops and educational tours in Italy and several other wine countries. Every two years SIVE and VINIDEA organize the event Enoforum.



Since 2005, SIVE policy is to promote a better cooperation between wine producers and scientists, helping the production people to better identify their need and to formulate clear and suitable queries to researchers, and these last to prioritize their work on the topics of most usefulness for wine production.

SIVE awards were established to contribute in reaching this goal and – since 2007 to now – 293 researches participate the competition that, therefore, represents a very wide view of scientific production in the last decade, brought to the knowledge of thousands of stakeholders.

Sive awards “research for development” are funded by Oenoppia, Assoenologi and Fondazione Edmund Mach.

**OENOPPIA** is a non-profit association created in 2009 and grouping together the principal parties involved in the production and development of oenological products. The 18 members of Oenoppia represent approximately 85% of oenological products used by wine makers throughout the world. They have a strong wine culture and an international approach to the vitivincultural world, which is expressed via the creation of this association. The groups comprising Oenoppia have for decades founded their development on research and innovation, and for the oldest, for over a hundred years. Their expertise in oenological applications is the result of internal development or long-term partnerships with major universities and institutes throughout the world. They have initiated a large number of publications and patents guided by the research of the best possible expression of the potential quality of the grapes. The International SIVE Award “Oenoppia” is the further concrete expression of oenological profession involvement to support general knowledge about phenomena at play in the transformation of grapes into wine.



The members of Oenoppia are: AB Foods, AEB, Agrovini, Bioseutica, Biossent, Chr. Hansen, Dal Cin, Eaton, Enologica Vason, Esseco, Fermentis Lesaffre, Laffort, Lallemand, Lanxess Velcorin, Novozymes, Oenobrand, Silvateam, Soufflet, Cofalec, SPBO.

**ASSOENOLOGI**, “Associazione enologi enotecnici italiani”

It proposes the protection of the winemakers, oenologists and the technicians in the wine sector in general, under the ethical, juridical, economical point of view and represents the category at all levels. Assoenologi supports viticultural and oenological research, promotes experimentation and technical update of its associated.



**Fondazione Edmund Mach** is an institute that does scientific research, experimentation, education and training, consultancy and services to the agricultural, environmental and food industry field.

The foundation continues the activity of the Agricultural Institute of San Michele all’Adige, and is structured in three different poles: the Education and Training Center, the Research and Development Center and the Technological Transfer Center.



*Pictures in high resolution version are available on request to a [sive@vinidea.it](mailto:sive@vinidea.it)*