

Invitation

COMMANDARIA: A special wine from Cyprus

Thursday
4 October 2018
17:00 - 20:00

Amphitheatre 1
Tassos Papadopoulos Building
Cyprus University of Technology
Themidos and Ifigenias corner, Limassol



The Department of Agricultural Sciences, Biotechnology and Food Science in cooperation with the “Commandaria” producers invites you to attend the seminar:

«COMMANDARIA: A special wine from Cyprus»

Program:

- 17:00-17:30 **Registrations**
- 17:30-17:50 **Welcome Address**
George Manganaris,
Department of Agricultural Sciences, Biotechnology & Food Science, Cyprus University of Technology
Nikos Kalis,
Chair of the ‘Commandaria’ producers
Andreas Anagiotos,
Rector of Cyprus University of Technology
- 17:50-18:00 **Commandaria: a journey back to time**
Costas Tsiakkas,
Tsiakkas Winery
- 18:00-18:10 **Commandaria production and new trends**
Marcos Zambartas,
Zambartas Winery
- 18:10-18:20 **Future perspectives of Commandaria**
Charalambos Panayiotou,
KEO Plc Group and President of Cyprus Winery Association
- 18:20-18:40 **Discussion (Part I)**
- 18:40-19:00 **Technology of grape dehydration and wine making**
Prof. Fabio Mencarelli,
Department for the Innovation of Biological, AgriFood and Forest Systems, University of Tuscia, Italy
- 19:00-19:20 **The postharvest life of grape berries**
Prof. Giovanni Battista Tornielli,
Department of Biotechnology, University of Verona, Italy
- 19:20-19:40 **Managing grape quality for sweet wines**
Prof. Stefanos Koundouras,
Laboratory of Viticulture, Aristotle University of Thessaloniki, Greece
- 19:40-20:00 **Discussion (Part II)**

Information:

George Manganaris

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www.cut.ac.cy/Fruitsciencesgroup



Giovanni Battista Tornielli

Giovanni Battista Tornielli (Giamba) is Associate Professor of Viticulture at the University of Verona, Italy. He received his Master's degree in Agricultural Science at the University of Padova in Italy, studying the molecular events associated to peach fruit ripening. In the same University he took up a PhD focusing on the analysis of metabolite and gene expression changes occurring in grape berry during ripening and postharvest dehydration. He then undertook postdoctoral research at the University of Verona exploiting forward and reverse genetics approaches for gene functional studies in the *Petunia hybrida* plant system and, in 2002, he took a research position at the same University. Three years later Giamba moved to the Department of Developmental Genetics of the Vrije University of Amsterdam for a 24 months Marie Curie fellowship to study the regulatory network controlling anthocyanin accumulation and vacuolar acidification in *Petunia hybrida*. He then returned to Verona University where he has been investigating on several aspects of grapevine berry physiology and molecular biology. The main research lines includes the functional analysis of regulators of the phenylpropanoid pathway, the large scale analysis of gene expression in grapevine under different field conditions, and the study of the physical, chemical and transcriptional changes in grapes during the postharvest dehydration process.



Fabio Mencarelli

Full Professor of Innovative Technologies for Food Handling, and Enology at the University of Tuscia, Viterbo, has been working since the 1979 on postharvest technology and physiology of fruits and vegetables. Since 1993 he started to teach Enology and make research on postharvest treatment of wine grape to improve the quality of wine. Since 2000, he has been working on wine grape dehydration and non destructive techniques for quality monitoring such as with NIR-AOTF, electronic nose, fluorescence sensor and magnetic resonance imaging. Especially NIR-AOTF and Enose have been applied in vine and wine sector. He has been publishing more than 150 scientific papers and since 2017 he is Executive Editor for Journal of the Science of Food and Agriculture.



Stefanos Koundouras

Stefanos Koundouras was born in Thessaloniki in 1970, and graduated from the School of Agriculture (Division Plant Production) of the Aristotle University of Thessaloniki. He obtained his Oenologist Diploma (DNO), MSc and Ph in Viticulture from the University "Victor Segalen" Bordeaux II (France) where he studied the impact of terroir parameters on vine water relations and on grape and wine attributes. He is Associate Professor in the Laboratory of Viticulture of the School of Agriculture of the Aristotle University of Thessaloniki. He has also served as invited Professor of Viticulture at the Technological Institute of Thessaloniki and at the School of Agricultural Sciences of the University of Thessaly. His current research focuses on vine ecophysiology, vineyard management techniques and their impact on grape metabolites, climate change and precision viticulture. He has been scientific coordinator or partner in many research projects funded by the EU or the private sector. He is the Scientific Secretary of the Expert Group "Management and Innovations of Viticultural Techniques" of the Commission "Viticulture" of the International Organization of Vine and Wine (OIV, Paris). He's member of the editorial board of the scientific journal OENO-One and member of the board of directors of the International Viticulture and Enology Society (IVES).