WORLD CONGRESS OF VINE AND WINE

47th 中国宁夏

2026·第47届世界葡萄与葡萄酒大会

SCIENTIFIC PROGRAMME

科学与技术分会议程

"Shaping New Paradigms for the Global Vine and Wine Sector: Transforming to Meet Challenges, Innovating to Ignite Vitality, and Sustaining to Anchor a Shared Future."

构建全球葡萄与葡萄酒产业新格局

October 12-14, 2026

2026年10月12-14日

OIV

International Organisation of Vine and Wine

Intergovernmental Organisation

WORLD CONGRESS OF VINE AND WINE 47th 中国宁夏

2026·第47届世界葡萄与葡萄酒大会

SESSION VITICULTURE

"Integrated Approaches to Resilient and Sustainable Grape Production"

葡萄种植分会

提高葡萄种植生产韧性和可持续发展能力

Monday 12 October, 2026 - VIP Lounge 1 15:00 - 18:30
2026 年 10 月 12 日星期一 贵宾会见厅 1

#2408 - VITILIENCE: A network of 17 innovative demonstrators aimed at improving the resilience of French vineyards to climate change
Melissa Merdy, Audrey Dubois, Valérie Lempereur and Nathalie Ollat - France
#2408 VITILIENCE 项目：由 17 个创新示范基地组成的网络，致力于提升法国葡萄园应对气候变化的韧性

#2491 - Shading nets as an adaptation strategy against thermal-radiative stress in Grenache: effects on microclimate, vine physiology, sunburn and berry maturity
Gastón Gutiérrez Gamboa, Marisol Reyes Muñoz and Leonardo Troncoso Sánchez - Chile
#2491 遮阳网作为歌海娜应对热辐射胁迫的适应策略：对微气候、葡萄树生理、日灼与果实成熟度的影响

#4601 - Building resilient viticulture in face of climate change with multidisciplinary approaches in China
Zhanwu Dai, Yongjian Wang and Zhenchang Liang - China
#4601 依托多学科手段构建中国面向气候变化的韧性葡萄种植体系

#4789 - Engineered multi-ionic irrigation reveals cultivar-specific resilience strategies in grapevine
Abhishek Javali, Kidanemaryam Reta, Moshe Herzberg and Aaron Fait - Israel
#4789 多离子调控灌溉揭示不同葡萄品种特异性抗逆策略

#0359 - Deficit irrigation, based on ETo, in Tempranillo vineyard cultivated with alternate cover crop: productive and qualitative effects in the Duero valley
Jesus Yuste - Spain
#0359 基于参考作物蒸散量（ETo）的亏缺灌溉在隔行覆盖作物栽培的丹魄葡萄园中的应用：杜埃罗河谷的产量与品质效应

#0892 - Harnessing microbial terroir for climate-resilient viticulture and berry quality
Menglong Liu and Jianquan Huang - China
#0892 利用微生物风土助力葡萄种植气候韧性提升与浆果品质改良

#1813 - Targeted root-zone irrigation enhances grape berries and wine quality by controlling soil water-nutrient flow and shaping root structure
Dongmei Li - China
#1813 靶向根区灌溉通过调控土壤水分–养分运移、塑造根系结构提升葡萄浆果与葡萄酒品质

#3176 - Evaluating the Potential of the Indigenous Telti Kuruk Grapevine Cultivar as an Adaptive Strategy for Sustainable Viticulture under Climate Change Conditions
Oksana Tkachenko, Nataliia Kameneva and Nataliia Burlachenko - Ukraine
#3176 本土 Telti Kuruk 葡萄品种作为气候变化背景下可持续葡萄栽培适应策略的潜力评估

#4560 - Utilize of brown algae “Ascophyllum Nodosum” extracts on the physiological behavior and ripening of Sangiovese vines
Luigi Tarricone, Giovanni Gentilesco, Paolo Valentini, Rita Perria, Simone Garavelloni, Sergio Puccioni, Marco Ammoniaci, Alessandra Zombardo, Vittorio Alba and Mauro Eugenio Maria D'Arcangelo – Italy
#4560 褐藻（泡叶藻）提取物对桑娇维塞葡萄植株生理表现与果实成熟的作用研究

Tuesday 13 October, 2026 - VIP Lounge 1 8:30 - 12:30
2026 年 10 月 13 日星期二 贵宾会见厅 1

Invited Communication
High-Quality Grape Production Technologies in China
Institute of Special Animal and Plant Sciences, Chinese Academy of Agricultural Sciences (CAAS)
Wang Haibo, China
中国葡萄高质量生产技术

#2147 - Armenian relict grapevine diversity: a genetic resource for climate-resilient and sustainable viticulture
Kristine Margaryan, Kristina Avanesyan, Lilit Dallakyan and Bella Grigoryan - Armenia
#2147 亚美尼亚孑遗葡萄多样性：面向气候韧性与可持续葡萄栽培的遗传资源

#0290 - An integrate methods to improve the high efficiency of embryo rescue breeding in seedless grapes
Xi Chen, Ayesha Khalid, Xue Wen, Yanan Zhang, Mengru Dou, Kexuan Jia, Yong Wang, Yuling Li, Feng Sun, Guotian Liu and Yan Xu - China
#0290 提升无核葡萄胚挽救育种效率的综合技术体系

#1093 - Joint background study between the FAO International Treaty on Plant Genetic Resources for Food and Agriculture and the International Organisation of Vine and Wine on the relevance of the conservation and sustainable use of grape.
Mario Marino - Italy
#1093 联合国粮农组织《粮食和农业植物遗传资源国际条约》与国际葡萄与葡萄酒组织联合背景研究：葡萄保存与可持续利用的现实意义

#1195 - Review of New Resistant Varieties and Innovative Rootstocks to Address Climate Change in Viticulture
Asiia Khafizova and Lorenzo Tosi - Italy
#1195 应对葡萄种植气候变化挑战的新型抗性品种与创新砧木研究综述

#2280 - Genetic analysis of water index in F1 hybrids between 'Ecolly' and 'Dunkelfelder' for cold- and drought- resistance breeding
Zhilei Wang and Yixiao Wang - China

#2280 ‘爱格丽’与‘紫大夫’杂交 F_1 代水分相关指标的遗传分析，用于抗寒抗旱育种

#3586 - Investigation of Genotypic Effects on Embryo Rescue Efficiency in Grapevine
Özlem Boztepe and Ahmet Altındişli - Türkiye
#3586 基因型对葡萄胚挽救效率的影响研究

#3864 - Intraspecific recurrent selection in Vitis vinifera L.: An effective method for breeding grapevine with high quality and comprehensive stress resistance
Keran Sun and Zhilei Wang - China
#3864 欧洲葡萄种内轮回选择：培育高品质、综合抗逆葡萄品种的有效途径

#2676 - Utilization of Wild East Asian Grapevine Germplasm for Developing Cultivars for Emerging Wine Markets
Jiang Lu, Pengning Fu, Xiukuan Yao, Menghao Xu and Xiangyi Li - China
#2676 东亚野生葡萄种质在新兴葡萄酒市场品种选育中的利用

#4056 - Genetic analysis and comprehensive evaluation of semi-lethal temperature in F1 progeny of intraspecific hybridization between ‘Dunkelfelder’ and ‘Ecolly’
Xiaoyu Zhai and Zhilei Wang - China
#4056 ‘紫大夫’与‘爱格丽’种内杂交 F_1 代半致死温度的遗传分析与综合评价

#4451 - INRAE and IFV, Two Partners Committed to the Development and Dissemination of Resistant Varieties
Laurent Audeguin and Valerie Lempereur - France
#4451 法国国家农业食品与环境研究院（INRAE）与法国葡萄与葡萄酒研究所（IFV）：致力于抗性品种研发与推广的两大合作机构

#5976 - Identification of spectroscopic indexes and metabolomic biomarkers associated to grapevine varieties susceptible and resistant to Flavescence dorée
Elias Yassin Shewabez, Nadia Bertazzon, Maria Cristina Della Lucia, Mirko De Rosso, Luisa Filippin, Vally Forte, Riccardo Flamini, Piergiorgio Stevanato and Elisa Angelini - Italy
#5976 鉴定与葡萄金黄化病、抗病品种相关的光谱指数与代谢组生物标志物

#6683 - Physiological and productive effects of green manure on the table grape variety “Luisa”
Luigi Tarricone, Francesca Tarricone, Antonio Maria Amendolagine, Francesco Mazzone and Pasquale Losciale - Italy
#6683 绿肥对鲜食葡萄“Luisa”生理与生产效应的影响

#7246 - Development of new seedless table grape varieties with tolerance to fungal diseases in Spain
Manuel Tornel, María J Candel and Marisa Serrano - Spain
#7246 西班牙耐真菌病害无核鲜食葡萄新品种选育

#8237 - Natural overwintering survival analysis and physiological index changes of different grape varieties (lines) in the eastern foothills of Helan Mountain
Yu Guo and Zhilei Wang - China

#8237 贺兰山东麓不同葡萄品种（株系）自然越冬存活分析及生理指标变化

#9289 - Research on Cultivating New Seedless Grape Germplasm with Muscat Flavor by Embryo Rescue

Xiaoyue Cui, Hongquan Shang, Zhongwei Lyu, Yusui Lou, Ke Zhang, Hongjie Fan and Wenying Wu - China

#9289 利用胚挽救技术培育具有玫瑰香型的无核葡萄新种质研究

#9351 - Advances in Grape Breeding in Tropical and Subtropical Regions of China

Bo Wang, Xinyuan Zhou, Xiongjun Cao, Guo Cheng, Rongrong Guo, Haifeng Jia, Sihong Zhou, Jiayu Han, Ying Zhang, Ling Lin, Shuyu Xie, Yaqin Song, Yang Bai, Xiaoyun Huang, Li Lu, Jianjun He and Xianjin Bai - China

#9351 中国热带、亚热带地区葡萄育种研究进展

#5138 - Effects of the double long curtain canopy system on wine grape volatiles in the hottest climate of the Turpan-Hami basin: an integrated volatile and sensory perspective

Xiaoqing Tao and Jiangfei Meng - China

#5138 吐鲁番-哈密极端高温产区双长梢叶幕系统对酿酒葡萄挥发性物质的影响：挥发性物质与感官综合分析

Tuesday 13 October, 2026(Session 1) - VIP Lounge 1 14:00 - 18:00
2026 年 10 月 13 日星期二(第 1 场) 贵宾会见厅 1

Invited Communication

Terroir Zoning and Viticultural Characteristics of Helan Mountain's East Foothill Wine Zone, China

Management Committee of Ningxia Helan Mountain East Foothill Wine Industry Zone

ZHAO Shihua, China.

中国贺兰山东麓产区风土区划与栽培特点

#5611 - A Sustainable Viticulture Method Adapted to the Cold Climate Zone in China

Xing Han - China

#5611 适配中国寒冷气候产区的可持续葡萄种植模式

#8776 - Candidate viticultural terroir units in old País vineyards from coastal Maule Valley: from vine physiology to wine composition

Gastón Gutiérrez Gamboa, Suziane Jacobs, Carlos Zuñiga Espinoza, Alberto Espinoza Salgado and Leonardo Troncoso Sánchez - Chile

#8776 智利莫莱谷沿海地区老派斯葡萄园候选风土单元：从葡萄树生理到葡萄酒组分

#6118 - Ancient Grapevine Varieties as a Strategic Resource for the Viticulture of the Future

Elsa Gonçalves, Teresa Pinto, David Faísca-Silva, João Coelho, Sónia Surgy, Luís Mendes, Maria Godinho and Antero Martins - Portugal

#6118 古老葡萄品种作为未来葡萄栽培的战略资源

#0322 - Advances in sustainable control of Black Rot in grapevine by microbial biocontrol, automated anti-rain shelter system and high-throughput symptom quantification by AI
Marc Fermaud, Antoine Guibert, Robin Raveau, Chloe Ilbert, Barna Keresztes, Xavier Burgun, Marie-Claire Heloir, Nicolas Aveline, Marielle Adrian and Jean-Pierre Da Costa - France
#0322 基于微生物生防、自动化避雨棚与人工智能高通量病害识别技术的葡萄黑腐病可持续防控新进展

#7918 - Stem water potential and soil moisture affected by deficit irrigation frequency during summer in cv. Tempranillo in D.O. Ribera del Duero
Jesus Yuste - Spain
#7918 西班牙杜埃罗河岸产区丹魄葡萄夏季亏缺灌溉频率对茎水势与土壤湿度的影响

#8820 - Stable δ2H/ δ18O Isotopes Provide Inductions of Organic Fertilizer Application Control Grapevine (Cabernet Sauvignon) Water Utilization Strategy
Lina Zhou, Huanjun Qi, Xiaoting Lei, Jianxin Jin, Xiaolin Qiang and Jinyin Lei - China
#8820 稳定 $\delta^{2}H$/ $\delta^{18}O$ 同位素表明有机肥施用调控赤霞珠葡萄水分利用策略

#9441 - Adaptation of Ukrainian Viticulture to Climate Change and Geopolitical Challenges
Volodymyr Kucherenko and Olha Uspalenko - Ukraine
#9441 乌克兰葡萄栽培应对气候变化与地缘政治挑战的适应性策略

#9452 - Transcriptome analysis under drought stress in grapes and functional identification of VvMYB1 in regulating grape drought response
Ziyi Wu and Ying Zhao - China
#9452 葡萄干旱胁迫转录组分析及 VvMYB1 调控葡萄干旱响应的功能鉴定

#1815 - Hyperspectral imaging for non-destructive detection of fungicide residues in grapes at sorting tables
Wenchao Sheng, María Paz Diago Santamaría, Ignacio Barrio Fernández, Juan Fernández Novales, Rubén Iñiguez Mangado and Aitana Tejada González - Spain
#1815 基于高光谱成像技术在分选台实现葡萄杀菌剂残留无损检测

#8130 - Novel mechanism of grapevine resistance against downy mildew
Wenxiu Ye - China
#8130 葡萄抗霜霉病新型作用机制

#8463 - Influence of Pyrolysis Conditions on the Physicochemical Properties of Biochar Derived from Grape Prunings and Grape Pomace from the Eastern Foothills of Helan Mountain, Ningxia
Tingting Xue, Xinru Zhao, Qiong Yang and Wenting Ma - China
#8463 热解条件对贺兰山东麓葡萄枝条和葡萄皮渣制备生物炭理化性质的影响

#1204 - Social Sustainability of the Wine Industry in the Dry-Hot Valley of Shangri-La, Southwest China – An Anthropological Perspective

Leihua Chen - China
#1204 中国西南香格里拉干热河谷葡萄酒产业的社会可持续性：人类学视角

#3516 - Characterization of VOCs from native endophytic and epiphytic yeasts and evaluation of their pure compounds against synthetic compounds in grapevine
Jose Luis Padilla-Agudelo, Ileana Vigentini, Gianluigi Cardinali, María Hernández-Fernández, María Paz Villanueva-Llanes, Jesús Manuel Cantoral and Gustavo Cordero-Bueso - Spain
#3516 葡萄内生与附生本土酵母挥发性物质解析及其纯化合物与合成化合物的抑菌效果对比

#5034 - Comparison of Classical and Digital Ampelography: From Morphological Identification to Numerical Analysis in Viticulture
Burcak Isci - Türkiye
#5034 传统与数字葡萄品种学对比：从形态识别到葡萄栽培中的数值分析

Tuesday 13 October, 2026(Session 2) - Function Room 1 14:00 - 16:00
2026 年 10 月 13 日星期二 (第 2 场) 多功能厅 1

Invited Communication
Reflections on Promoting the Development of Chinese Wine Industry through Scientific and Technological Innovation
Northwest A&F University (NWAFU)
FANG Yuling, China.
以科技创新推动我国葡萄酒产业发展的思考

#4531 - Decoding the Vegetal Aroma Profile of Cabernet Wines from Ningxia: From Sensory Perception to Chemical Analysis
Zhaozhaoyang Yang, Xi Lv, Yaru Feng, Yifeng Xu, Maria Alessandra Paissoni, Luca Rolle, Yantao Feng, Zusong Liao, Liming Zeng and Wen Ma - China
#4531 解析宁夏赤霞珠葡萄酒植物香气特征：从感官表达到化学分析

#5689 - Building System Resilience in Dry-Cold Viticulture: Integrated Strategies for the Eastern Foothills of Helan Mountain, Ningxia
Weirong Xu - China
#5689 构建干寒葡萄栽培体系韧性：宁夏贺兰山东麓综合应对策略

#7057 - Rhizospheric bacterial communities and growth-promoting bacteria functional verification in the reclaimed vineyards of Ningxia in Northwest China
Tingting Xue, Xinru Zhao, Shakeel Ahmad, Jiawen Liu, Zhipeng Zhao, Lingxiao Cao, Peiwen Gu and Liang Zhang - China
#7057 中国西北宁夏垦殖葡萄园根际细菌群落及促生细菌功能验证

#2604 - Assessment of enzymatic activity and diffusible antifungal metabolites produced by in grapevine-associated antagonistic yeasts against Botrytis cinerea

Jose Luis Padilla-Agudelo, Gustavo Cordero-Bueso, Ileana Vigentini, Gianluigi Cardinali, María Hernández-Fernández, María Paz Villanueva-Llanes and Jesús Manuel Cantoral - Spain

#2604 葡萄相关拮抗酵母对灰葡萄孢的酶活性与扩散型抗真菌代谢产物评估

#4494 - Effects of grass cover on grape disease incidence and rhizosphere soil microbial communities in vineyards

Shaowei Cui, Xiaoqing Huang, Fanfang Kong and Yongqiang Liu - China

#4494 葡萄园生草覆盖对葡萄病害发生与根际土壤微生物群落的影响

#7756 - Screening and Mechanisms of Biocontrol Bacteria Against Three Major Grape Berry Diseases in China

Yan Li, Siyu Li, Ziyi Liu, Huiyun Chen, Diandian Feng, Chen Chen, Qinqin Lin, Guifu Xu, Sijia Wang and Qi Wang - China

#7756 中国葡萄三大浆果病害生防细菌筛选及其作用机理

Wednesday 14 October, 2026 - VIP Lounge 1 8:30 - 12:30
2026 年 10 月 14 日 星期三 贵宾会见厅 1

Invited Communication

Wuhan Botanical Garden, Chinese Academy of Sciences (CAS)

XIN Haiping, China.

Study on Cold-resistance Mechanism of Grapevine

葡萄抗寒机理研究

#8571 - Synergistic effects of grape pomace biochar on wine grape quality improvement, vineyard soil nutrients, and carbon sequestration

Qiong Yang, Xinru Zhao, Dongxiao Li, Tingting Xue and Wenting Ma - China

#8571 葡萄果渣生物炭对酿酒葡萄品质提升、葡萄园土壤养分与碳封存的协同效应

#1094 - Cover Crops as a Tool for Managing Excessive Vine Vigour in cv. Istrian Malvasia

Marijan Bubola, Tomislav Plavša, Sara Rossi, Fumica Orbanić, Mia Radović, Mato Drenjančević and Sanja Radeka - Croatia

#1094 利用覆盖作物调控伊斯特里亚玛尔瓦西亚葡萄树势过旺问题

#2959 - Technological ripening dynamics of Vitis vinifera L. cultivars under double pruning management in an emerging subtropical terroir in southeastern Brazil

Carolina Ragoni Maniero, Marco Antonio Tecchio, Giuliano Elias Pereira, Juliane Barreto de Oliveira, Leonardo Silva Campos, Shana Sabbado Flores and Jessicka Fernanda Lopes de Camargo Cham - Brazil

#2959 巴西东南部新兴亚热带风土条件下双修剪管理中欧洲葡萄品种的工艺成熟动态

#7332 - Differential Effects of Cover Crops on Soil Nutrients and Microbial Communities in Marselan Vineyards

Ming Li - China

#7332 覆盖作物对马瑟兰葡萄园土壤养分与微生物群落的差异化影响

#7558 - The impact of conservation tillage measures on soil physicochemical properties, enzyme activity, and microbial community in wine grape vineyards in the Eastern Foothills of the Helan Mountains,Ningxia

Dongxiao Li, Tingting Xue and Fan Yang- China

#7558 保护性耕作对宁夏贺兰山东麓酿酒葡萄园土壤理化性质、酶活性及微生物群落的影响

#7867 - Sustainability Maturity as a Strategic Capability in Wine Production Systems: Contributions from the BaccuS 2.0 Framework

Shana Flores - Brazil

#7867 可持续成熟度作为葡萄酒生产体系的战略能力：BaccuS 2.0 框架的贡献

#1704 - Non-destructive estimation of wine grape yield based on oblique photography by unmanned aerial vehicle

Yuanyuan Zhang, Hongyi Cui, Ziyi Lu, Mengde Dong, Shengxi Jin and Wei Zheng - China

#1704 基于无人机倾斜摄影实现酿酒葡萄产量无损估测

#5917 - Bioelectrical Express Diagnostics of Grapevine Planting Material Viability: Field Validation of the PhytoTester System in Phytosanitary Certification Processes

Levan Ujmajuridze, Tamaz Bichiashvili and Shalva Bichiashvili - Georgia

#5917 葡萄苗木活力生物电学快速诊断：PhytoTester 系统在植物检疫认证流程中的田间验证

#0765 - Development of Illumination-Specific Recognition and Segmentation Models for Major Vineyard Pests

Ruyuan Zhang, Shilin Wu and Liang Zhu - China

#0765 面向葡萄园主要害虫的光照特异性识别与分割模型构建

#1498 - Local cultivars as a resource for vineyard adaptation and diversification in warm-climate regions

Juan Manuel Pérez González, Pau Sancho Galán, Antonio Amores Arrocha and Ana Jiménez Cantizano - Spain

#1498 地方品种作为温暖气候产区葡萄园适应与多样化发展的资源

#2714 - Effects of Organic Mulching on Grape Berry Quality and Epiphytic Microorganisms

Tingting Xue and Lingxiao Cao - China

#2714 有机覆盖对葡萄浆果品质与果实附生微生物的影响

#3242 - Effect of leaf removal on profile and content of norisoprenoids and carotenoids in Tannat grapes from Uruguay

Gonzalo Baldivia, Andres Coniberti, Eduardo Dellacassa, Eduardo Boido and Laura Fariña - Uruguay

#3242 摘叶处理对乌拉圭丹娜葡萄中类胡萝卜素与降异戊二烯类与类胡萝卜素组分及含量的影响

#3301 - Nutritional aspects on quality of ‘Syrah’ grapes under doble prunning in Cerrado

Leonardo Cury da Silva, Lucas Dal Magro, Rafael Lavrador Sant'Anna, Priscila Priscila Silva Esteves, Isabella Bonatto and Shana Sabbado Flores - Brazil

#3301 巴西塞拉多地区双修剪管理下西拉葡萄品质的营养因素分析

#3327 - Changes in sugar, anthocyanin and ABA accumulation in response to cluster thinning and girdling in ‘Jumeigui’ grape

Xiaojun Xi, Qian Zha, Xiangjing Yin and Aili Jiang - China

#3327 疏果与环剥处理下‘巨玫瑰’葡萄的糖、花色苷与脱落酸积累的变化

#5019 - Cultivar-Specific Divergence in Volatile Aroma Profiles of Heat-Stressed Grapes Uncovered via GC×GC-TOFMS

Chao Ma - China

#5019 利用全二维气相-飞行时间质谱解析热胁迫下不同葡萄品种挥发性香气物质的特异性分化

Wednesday 14 October, 2026 - VIP Lounge 1 14:00 - 18:00
2026 年 10 月 14 日 星期三 贵宾会见厅 1

#6082 - Vineyard performance and impacts of extreme climatic variability on yield and grape composition in the Douro Demarcated Region

Adriana Silva, Ana Rodrigues, António Pinto, Gonçalo Correia, Susana Campos, Branca Teixeira, Ricardo Menezes, Carmo Val, Igor Gonçalves, Ana Morais, Luís Marcos and Manuel João Oliveira - Portugal

#6082 杜罗法定产区极端气候波动对葡萄产量与果实组分的葡萄园表现与影响

#7630 - Development and Application of an Intelligent Management System (“SEE_DM”) for Grape Downy Mildew Control

Hui Wang, Wei Zhang, Mei Liu, Xinghong Li and Jiye Yan - China

#7630 葡萄霜霉病智能防控管理系统（SEE_DM）的开发与应用

#5604 - Mechanical pruning with asymmetric free cordon in Glera and Pinot grigio in Italy

Patrick Marcuzzo, Alessandro Romano, Francesco Capovilla, Lorenzo Pradal, Rebecca Lorenzon, Lama Zaiter, Luca Masiero, Silvia Liggieri, Lorenzo Lovat and Federica Gaiotti - Italy

#5604 意大利格雷拉与灰皮诺葡萄不对称自由单干形的机械修剪技术

#6095 - Designing a Regenerative Transition Pathway for Vineyards: Lessons from a Brazilian Boutique Winery in a Humid Subtropical Region

Rafael Sant Anna and Tainá Zaneti - Brazil

#6095 葡萄园再生转型路径设计：巴西亚热带湿润地区精品酒庄实践启示

#6489 - Effects of Gibberellic Acid on Berry Brush Development and Berry Drop in 'Kyoho' Grape

Han Liansheng, Wang Chaoxia, Wang Rong, Ma Chuang and Tian Shufen - China

#6489 赤霉素对‘巨峰’葡萄果刷发育与落粒的影响

#6599 - National Innovation Project on the Adaptation of Grape Varieties to Climate Change (VIDCLIMA)
Mario de la Fuente Lloreda, Rubén Linares Torres, Lorena Parra Boronat and Jesús Yuste Bombín - Spain
#6599 葡萄品种气候变化适应性国家创新项目（VIDCLIMA）

#7049 - Characteristics and Mechanisms of Desiccation Resistance in the Hybrid Grape ‘140902’ (female parent ‘Syrah’ × male parent V. amurensis)
Yuanyuan Wei and Guoqian Xu - China
#7049 杂交葡萄‘140902’（母本西拉 × 父本山葡萄）脱水抗性特征与机理

#7465 - Study on Virus Detection and Virus Elimination Techniques for Wine Grape Cultivars
Xinyi Hao, Mingyuan Xu and Yinhua Liu- China
#7465 酿酒葡萄病毒检测与脱毒技术研究

#8170 - Current Status of Mechanization and Development Trends of Intelligent Equipment for Grape Production Management in China
Shuai Ma, Xiao Yang, Junlong Ma, Zhaoyang Guo, Yuanchao Li, Yuchen Yang, Yifan Guo and Liming Xu - China
#8170 中国葡萄生产管理机械化现状与智能装备发展趋势

#8634 - Characteristics and Distribution of Wine Regions in China
Demei Li - China
#8634 中国葡萄酒产区特征与分布

#8834 - The effect of removing leaf from distal shoots on grape sugar acid balance and fruit quality
Ruihua Ren - China
#8834 梢部摘叶处理对葡萄糖酸平衡与果实品质的影响

#8975 - Co-construction of the sustainability approach for Geographical Indications in the French wine sector
Jacques Gautier, Valérie Lempereur, Christian Paly, Eric Paul, Carole Ly, Caroline Blot, Carine Herbin, Christelle Jacquemot and Raphaël Fattier - France
#8975 法国葡萄酒地理标志可持续发展路径共建

#9994 - Multiple pathways to resilient and sustainable viticulture: Understanding winegrowers’ priorities and trade-offs in vineyard management in North-Eastern Italy
Elena Maggio, Silvia Sapio, Franco Meggio, Eugenio Pomarici and Leonardo Cei - Italy
#9994 实现葡萄种植韧性与可持续的多元路径：意大利东北部葡萄种植者的管理优先级与权衡取舍

#9592 - Bioregulation, incidence of bunch rot and productivity in ‘Riesling Italico’ and ‘Viognier’
Leonardo Cury, Amanda Pelizzer Lerin, Evandro Ficagna, Fernando Sadakane and Lucas Datora - Brazil
#9592 意大利雷司令与维欧尼葡萄的生物调控、穗腐发生与产量表现

#9605 - The Strategic Process of China's Wine Industry's Resilience Reconstruction and Recovery
Changbing Song, Wei Wang and Zhijing Ni - China

#9605 中国葡萄酒产业韧性重构与恢复的战略路径

#9768 - DryVineyard - Viticultural management in Luxembourg under increasingly drier summer conditions

Marc Fiedler - Luxembourg

#9768 DryVineyard 项目：卢森堡夏季日趋干旱背景下的葡萄栽培管理

WORLD CONGRESS OF VINE AND WINE 47th 中国宁夏

2026·第47届世界葡萄与葡萄酒大会

SESSION OENOLOGY

“Technical innovation and adapt oenology to the future of wine”

葡萄酒酿造分会

探索适配未来产业发展的葡萄酒酿造技术变革

Monday 12 October, 2026 - Function Room 2 14:00 – 16:00
2026 年 10 月 12 日星期一 多功能厅 2

#0416 - Structural characteristics of grape berries as a tool for developing adaptive enological technologies for PIWI wines under climate variability conditions
Yuliia Boboshko and Oksana Tkachenko - Ukraine
#0416 葡萄浆果结构特征：气候多变条件下 PIWI 抗性品种葡萄酒适配酿造技术开发的工具

#9373 - Research progress on cultivation and Brewing characteristics of Beibinghong grapes
Xu Peilei, Yiming Yang, Manyu Wu, Haibo Wang, Yibin Lan and Wenpeng Lu - China
#9373 北冰红葡萄栽培与酿造特性研究进展

#8200 - Effect of Delayed Harvest on Fruit Quality of 'Beiguohong' (Vitis amurensis) and Dry Wine Quality
Nan Shu, Wei Xin, Wenpeng Lu, Haibo Wang, Peilei Xu, Yiming Yang and Manyu Wu - China
#8200 延迟采收对'北国红'（山葡萄）果实及其干型葡萄酒品质的影响

#8582 - Relative impact of terroir and enological factors on polyphenolic extraction, pigment and color stability in high-tannin red wines
Catarina Cunha, Enzo Cagnasso, Susana Río Segade, Maria Alessandra Paissoni, Luca Rolle and Simone Giacosa - Italy
#8582 风土条件与酿造因素对高单宁红葡萄酒多酚浸出、色素及颜色稳定性的相对影响

#3875 - Shifts in the ripening window modify grape-berry cell-wall degradation: links between on-vine maturation and winemaking maceration
Yu Gao - China
#3875 成熟窗口变化对葡萄果实细胞壁修饰降解的影响:从果实成熟到葡萄酒浸渍

#2175 - Characteristic diversification of the composition of grape components grown in climatically contrasting geographical regions
Fatima Lamerdonova, Vassily Ivlev, Raudas Nasser, Alexander Kolesnov, Sergey Tsimbalaev and Cesar Augusto Esparza - Russia
#2175 气候差异显著的地理产区葡萄组分构成的特征分化研究

Tuesday 13 October, 2026 - Function Room 2 8:30 - 12:30
2026 年 10 月 13 日星期二 多功能厅 2

Invited Communication
Evolution, Paths and Prospects of Viticulture and Oenology Engineering of China
Northwest A&F University (NWAFU)
LI Hua, China

中国葡萄与葡萄酒工程学科的发展演进、核心路径与未来展望

#1227 - Quality and Stability Indices Associated with the Use of Aspergillopepsin-I During Fermentation
Anna Mittempergher, Nicola Cappello, Andrea Natolino, Cesare Pallavezzatti, Adelaide Gallo, Emilio Celotti and Tomas Roman - Italy
#1227 发酵过程使用米曲霉胃蛋白酶- I 相关的葡萄酒品质与稳定性指标

#1936 - Microbial terroir of Helan Mountain east foothill: The role of indigenous yeasts in shaping regional wine flavor during spontaneous fermentation
Qian Ge - China
#1936 贺兰山东麓的微生物风土：本土酵母在自然发酵过程中塑造产区葡萄酒风味的作用

#2541 - Integrated Winemaking Strategies to Reduce Sulfite Levels: Combined Application of Ultra-High Pressure Homogenization and Non-Saccharomyces Yeasts.
Maria Soler, Carmen Gonzalez Chamorro, Antonio Morata and Iris Loira - Spain
#2541 降低亚硫酸盐含量的综合酿造策略：超高压均质与非酿酒酵母联合应用

#4428 - Yeast Breeding and Wine-making Process Matching Adapted to High-Sugar and Low-Acid Grape Materials from Eastern Foot of Helan Mountain
Yue Sun - China
#4428 适配贺兰山东麓高糖低酸葡萄原料的酵母选育及酿造工艺匹配

#4929 - Microbial diversity during wine fermentation in Beijing region and its influence on wine flavor
Xiao-Na Pang - China
#4929 北京产区葡萄酒发酵过程的微生物多样性及其对葡萄酒风味的影响

#4902 - Early Autolytic Behavior of Hanseniaspora vineae in Wine Fermentation
Valentina Martín, Eduardo Boido, María José Valera, Karina Medina, Gonzalo Baldivia, Karen Perelmuter, Luisa Vivian Schwarz, Adelaide Gallo, Laura Fariña, Mariela Bollati, Rémi Schneider, Eduardo Dellacasa, Antonio Morata and Francisco Carrau - Uruguay
#4902 葡萄酒发酵过程中葡萄汁有孢汉逊酵母的早期自溶特性

#5719 - Tackling High-Sugar Wine Fermentation through Lysine Supplementation
Ying Su, Yuyang Song, Yi Qin, Yanlin Liu, Jiao Jiang, Yao Lu and José Manuel Guillamón - China
#5719 通过添加赖氨酸解决高糖葡萄酒发酵难题

#7064 - Development and Application of Endophytic Filamentous Fungi for Wine Production
Yao Lu, Yanlin Liu, Yi Qin, Yuyang Song, Jiao Jiang and Ying Su - China
#7064 用于葡萄酒生产的内生丝状真菌开发与应用

#7325 - Analysis of the dynamic transcriptome and regulatory mechanisms of high and low yield higher alcohol Saccharomyces cerevisiae
Lu Chen and Yi Qin - China

#7325 高级醇高/低生成型酿酒酵母的动态转录组及其调控机制解析

#8394 - Honey-derived Candida oleophila YS209 promotes wine ester biosynthesis via vitamin cross-feeding

Nicola Francesca, Enrico Viola, Antonino Pirrone, Valentina Craparo, Azzurra Vella, Irene Dolce, Micaela Carusi, Venera Seminerio, Carlotta Conigliaro, Antonella Maria Maggio, Stéphanie Weidmann, Daniela Fracassetti, Vasileios Englezos, Giuseppe Blaiotta, Raimondo Gaglio, Luca Settanni, Giancarlo Moschetti, Vincenzo Naselli and Antonio Alfonzo - Italy

#8394 来源于蜂蜜的橄榄假丝酵母 YS209 通过维生素交叉互作促进葡萄酒酯类生物合成

#8802 - QTL Mapping and Cross-Pathway Metabolic Remodeling Mechanism of Acetic Acid Production in Saccharomyces cerevisiae from the Ningxia Wine Region

Erhu Li - China

#8802 宁夏产区酿酒酵母产乙酸 QTL 定位及跨通路代谢重塑机制

#1267 - Timing matters: tartaric acid addition improves acidification efficiency and modulates phenolic evolution in red winemaking

Marco Lagori, Antonella Bosso, Simone Giacosa, Maria Alessandra Paissoni, Susana Río Segade and Luca Rolle - Italy

#1267 添加时机至关重要：酒石酸添加提升红葡萄酒酿造酸化效率并调控多酚物质演变

#1385 - Lentilactobacillus hilgardii Q19: a new malolactic fermentation bacteria for high ethanol wines

Gang Jin Jin, Gang Huang and Ling Wang - China

#1385 希氏乳杆菌 Q19：适配高酒精度葡萄酒的新型苹果酸- 乳酸发酵菌株

#4612 - Methodological approach to studying the origin of tartaric acid contained in wine products

Alexander Kolesnov, Sergey Tsimbalaev, Raudas Nasser, Fatima Lamerdonova, Vassily Ivlev and Cesar Augusto Esparsa - Russia

#4612 葡萄酒产品中酒石酸溯源的研究方法

#4676 - Climate-Adaptive Wine Acidification and Flavour Modulation Using Lachancea thermotolerans

Jiao Jiang, Yuyang Song, Yi Qin, Yanlin Liu, Yao Lu and Ying Su - China

#4676 利用耐热拉康奇酵母实现适配气候变化的葡萄酒酸化与风味调控

#5626 - Study of Alginic Acid as a novel Calcium Tartrate Stabilizer in Wine: Comparison with Sodium Carboxymethylcellulose, Metatartaric acid and Potassium Polyaspartate

Luís Filipe-Ribeiro, Fernanda Cosme, Ana Coixão, Mário Bezerra and Fernando M. Nunes - Portugal

#5626 海藻酸作为葡萄酒新型酒石酸钙稳定剂的研究：与羧甲基纤维素钠、偏酒石酸、聚天冬氨酸钾对比

#7767 - **Synergistic Malolactic Fermentation under Climate Change-Driven Cross-Stress: Amino Acid Remodeling and Metabolic Rewiring by a Novel Oenococcus oeni and Lactiplantibacillus plantarum Consortium**
Biying Zhang - China
#7767 气候变化多重胁迫下酒酒球菌-植物乳植杆菌复合菌系的协同苹果酸乳酸发酵：氨基酸重塑与代谢重编程

#0553 - **A proteomic approach to understand pH control by Lachancea thermotolerans in wine bioacidification**
Antonio Morata, Mónica Carrera, Pilar Calo, Jorge Barros-Velázquez, Manuel Pazos and María Antonia Bañuelos - Spain
#0553 基于蛋白质组学解析耐热拉康奇酵母在葡萄酒生物酸化过程的 pH 调控机制

#9361 - **Characterization of Aroma Enhancement by Lactobacillus brevis LB-21 Mediated Three-Strain Alcoholic–Malolactic Co-Fermentation in Wine**
Bohan Rao, Xuan Guan, Jiawei Zhu and Yongsheng Tao - China
#9361 短乳杆菌 LB-21 介导的三菌株酒精-苹果酸乳酸共发酵提升葡萄酒香气的特征解析

Tuesday 13 October, 2026(Session 1) - Function Room 2 14:00 - 18:00
2026 年 10 月 13 日星期二(第 1 场) 多功能厅 2

#3988 - **Does the spinning cone spin your dealcoholized wine's aroma away?**
Wessel du Toit - South Africa
#3988 旋转锥蒸馏工艺是否会带走脱醇葡萄酒的香气？

#9302 - **Innovation and Industrial Application of Chinese Indigenous Wine Yeast Resources**
Yuyang Song, Yanlin Liu, Yi Qin, Jiao Jiang, Ying Su and Yao Lu - China
#9302 中国本土葡萄酒酵母资源创新及产业化应用

#5614 - **Hybrid dealcoholization strategies: integration of biological methods and physical techniques to produce quality dealcoholized and partially dealcoholized wines**
Cristina Lasanta, Lourdes Vega-Espinar, Raquel Muñoz-Castells, Ricardo Jurado-Fuentes, Victor Palacios and Jaime Moreno-García - Spain
#5614 复合脱醇策略：结合生物手段与物理技术生产高品质脱醇及部分脱醇葡萄酒

#1468 - **Adaptive technologies for the production of de-alcoholized wine using Ukrainian climate-resilient grape varieties**
Volodymyr Kucherenko and Olha Uspalenko - Ukraine
#1468 利用乌克兰气候抗逆葡萄品种生产脱醇葡萄酒的适配技术

#0004 - **Comparative Characterization of the Volatile and Sensory Profiles of Alcohol-Free Wines Produced by Membrane and Thermal-Based Dealcoholisation Technologies**
Lorenzo Italiano, Matthias Schmitt, Yogesh Kumar and Monika Christmann - Germany

#0004 膜法与热法脱醇工艺制备无醇葡萄酒的挥发性物质与感官特征对比

#0725 - Improving the taste and mouthfeel of dealcoholised wines
Wessel du Toit, Ineke Heroldt and Jeanne Brand - South Africa
#0725 改善脱醇葡萄酒的口味与口腔触感

#6646 - Effects of Membrane Alcohol Reduction on Key Aroma Compounds, Including Rotundone, in Austrian Grüner Veltliner
Christian Philipp, Anna-Carina Mantler, Phillip Eder, Sezer Sari, Harald Scheiblhofer and Reinhard Eder - Austria
#6646 膜降醇工艺对奥地利绿维特利纳葡萄酒关键香气物质（含莎草奠酮）的影响

#8128 - Efficacy studies on glycolipids to inactivate spoilage organisms in wine and dealcoholized wine
Dominik Durner - Germany
#8128 糖脂类物质灭活葡萄酒及脱醇葡萄酒有害微生物的效果研究

#4170 - Biocontrol and bioprotection during winemaking by Pichia kudriavzevii: pilot-scale validation in Chardonnay
Valentina Martín, Eduardo Boido, Leandro Acevedo, Laura Fariña, Cecilia Schinca, Francisco Carrau and Karina Medina Rolando - Uruguay
#4170 库德里阿兹威毕赤酵母在酿造过程的生防与生物保护作用：霞多丽葡萄酒中试验证

#1071 - Starmerella lactis-condensi and Lachancea thermotolerans for aromatic modulation and bioacidification under warm-arid mediterranean conditions
Vincenzo Naselli, Enrico Viola, Antonino Pirrone, Valentina Craparo, Azzurra Vella, Irene Dolce, Micaela Carusi, Venera Seminerio, Carlotta Conigliaro, Antonella Maria Maggio, Stéphanie Weidmann, Daniela Fracassetti, Vasileios Englezos, Giuseppe Blaiotta, Raimondo Gaglio, Luca Settanni, Giancarlo Moschetti, Nicola Francesca and Antonio Alfonzo - Italy
#1071 炼乳假丝酵母与耐热拉康奇酵母在暖干地中海环境下实现香气调控与生物酸化

#7567 - Combining bioprotection with conventional winemaking: co-fermentation of Lachancea thermotolerans and Metschnikowia pulcherrima under sulfur dioxide stress
Jiachang Zhang, Iris Loira, Antonio Morata and Carmen Gonzalez - Spain
#7567 将生物保护融入传统酿造：二氧化硫胁迫下耐热拉康奇酵母与美极梅奇酵母共发酵

#4045 - Early harvests: study of strategic yeast selection for high-quality red wines with naturally lower alcohol content
Coline Leriche, Carole Honoré-Chedozeau, Maryam Ehsani, Etienne Dorignac, Nan Yang, Tomas Roman, Nicola Cappello and Mauro Paolini - France
#4045 早采收：酿造天然低酒精度优质红葡萄酒的酵母筛选策略研究

#0200 - Enhancing the formation of volatile thiols by redox control during alcoholic fermentation
Dominik Durner - Germany

#0200 酒精发酵阶段通过氧化还原调控提升挥发性硫醇类物质生成量

#8524 - The role of oxygen and nitrogen in the production of yeast-derived aroma compounds

Adelaide Gallo, Tomas Roman, Rémi Schneider, Anna Mittempergher, Martine Pradal, Vincent Farines and Virginie Galeote - France

#8524 氧气与氮源在酵母源香气物质生成过程中的作用

Tuesday 13 October, 2026(Session 2) - Function Room 1 16:00 - 18:00
2026 年 10 月 13 日星期二 (第 2 场) 多功能厅 1

Invited Communication

Authenticity Identification of Wine: Systematic Technical Solutions and Practical Applications in China

National Center of International Research on Food Authenticity Technology, Ministry of Science and Technology (MOST) of China.

WANG Daobing, China.

葡萄酒真实性鉴别：中国系统化技术方案与实践应用

#1956 - A new Rapid Method for the Determination of Alcohol Content in Wines

Ida Ranaudo, Andrea Maselli, Luigi Moio and Angelita Gambuti - Italy

#1956 葡萄酒酒精度快速测定新方法

#2789 - Moscato Giallo: Aroma Characterization by GC-MS/MS and Stable Isotope Ratio Analysis of the Major Volatile Compounds

Mauro Paolini, Luana Bontempo and Roberto Larcher - Italy

#2789 黄麝香葡萄：基于 GC-MS/MS 与稳定同位素比值分析解析主要挥发性物质香气特征

#9207 - Simultaneous Assessment of Polysulfides and Hydropolysulfides in Wine by HPLC–HRMS

Tiziana Nardin, Susana Ainsa Zazurca, Francesca Martinelli and Roberto Larcher - Italy

#9207 高效液相色谱-高分辨质谱同步检测葡萄酒中的多硫化物与氢多硫化氢

#0650 - Comparative study of sparkling wines produced by the Charmat method and direct carbonation: effects on physicochemical, foam and sensory properties

Ricardo Jurado, Paula Perez-Porras, Ana Belén Bautista-Ortin, Belen Huertas-Nebreda, Laura Perez-Bustos, Francisco Lopez-Galvez and Encarna Gomez-Plaza - Spain

#0650 查玛法与直接充气法起泡葡萄酒对比研究：对理化指标、泡沫特性与感官品质的影响

#3120 - Not Just a Seal: a Study on Wine Closures as Oenological Tools for Modulating Quality and Shelf-Life

Maria Tiziana Lisanti, Angelita Gambuti, Luigi Picariello and Luigi Moio - Italy

#3120 不仅仅是密封：葡萄酒瓶塞作为调节质量和保质期的酿酒工具的研究

#3247 - Characterization of the Carbonyl Profile in Traditional Method Sparkling Wines: Evolution During Aging and Sensory Impact
Roberto Larcher, Mauro Paolini and Anna Mittempergher - Italy
#3247 传统法起泡葡萄酒羰基组分特征：陈酿期间变化及其感官影响

#3452 - The Research and Application of Chinese Oak in Wine Production
Shili Ruan, Jiming Li, Jian Sun, Xiao Zhang and Jianbo Fan - China
#3452 中国橡木在葡萄酒生产中的研究与应用

#0136 - An overview of HS-SPME-GC×GC-ToFMS to unravel grape volatiles signature
Maria Joao Cabrita, Daniela Fonseca and Martins Nuno - Portugal
#0136 顶空固相微萃取-全二维气相色谱-飞行时间质谱解析葡萄香气特征研究综述

Wednesday 14 October, 2026 - Function Room 2 8:30 - 12:30
2026 年 10 月 14 日星期三 多功能厅 2

Invited Communication
Molecular Traceability of Xizang Black Pearl Grape and Stability of Its Anthocyanins
China Agricultural University (CAU)
ZHAN Jicheng, China.
西藏黑珍珠葡萄品种分子溯源与花色苷稳定性研究

#2257 - 365-Day Extended Maceration Preserving Wine Integrity Under a Self-Generated CO_2 Atmosphere
Renzo Stagnari - Uruguay
#2257 在自生二氧化碳氛围条件下 365 天超长浸渍并维持葡萄酒品质完整性

#3338 - Utilization of grape pomace for the production of polyphenol-rich extracts as a sustainable approach in enology
Volodymyr Kucherenko, Olha Uspalenko and Marina Bilko - Ukraine
#3338 葡萄果渣制备高多酚提取物：葡萄酒酿造领域的可持续利用途径

#5710 - Chemical and neural evidence for oenological tannin-mediated suppression of IBMP via techniques of GC-QQQ, DFT, QDA and EEG: Implications on green flavor impacted by tannins in wine
Ziyu Wei, Baohui Shi, Tao Xu, Xiaoli Luo and Wen Ma - China
#5710 葡萄酒单宁抑制 IBMP（2-甲氧基-3-异丁基吡嗪）的化学与神经学证据：GC-QQQ、密度泛函理论、定量描述分析、脑电图技术应用，对葡萄酒中单宁影响生青风味的启示

#7773 - Orange Winemaking Strategy: Skin Maceration vs. Skin–Seed Maceration in Late-Harvest Petit Manseng Wine
Hongming Zhao, Zhaozhaoyang Yang and Wen Ma - China

#7773 橙酒酿造策略：晚采小芒森葡萄酒果皮浸渍与果皮-种子共浸渍对比

#9216 - Probing the Effect of Temperature on Tannin–Salivary Protein Interactions Using ITC, Fluorescence, RI, and Molecular Simulations: implications on wine serving temperature

Tao Xu, Yiqing Chen, Zhenyue Yang, Linna Song, Yuan Liu and Wen Ma - China

#9216 利用等温滴定量热、荧光、折光与分子模拟探究温度对单宁-唾液蛋白相互作用的影响：对葡萄酒侍酒温度的启示

#5991 - Diversification of Chardonnay Wine Flavor by Pre-Fermentation Skin Contact Treatments

Jiaqi Wang, Zibing Li, Ziyu Wei, Zhenyue Yang, Zusong Liao and Wen Ma - China

#5991 发酵前果皮浸渍处理丰富霞多丽葡萄酒的风味多样性

#2381 - Impact of Bulk Transportation and Deoxygenation on Oxygen Uptake and Color Stability of White Wines

Fernanda Cosme, Susete Rodrigues, Luís Filipe-Ribeiro and Fernando M. Nunes - Portugal

#2381 大宗运输与脱氧处理对白葡萄酒氧气摄入和颜色稳定性的影响

#8073 - Deciphering the Molecular Basis of Cabernet Sauvignon Astringency: Effects of Pectolytic Enzymes on Wine Polysaccharides and Polyphenols

John Paul Moore, Brock Kuhlman, Bodil Jørgensen, Jose Luis Aleixandre-Tudo and Wessel Du Toit - South Africa

#8073 解析赤霞珠葡萄酒涩感的分子基础：果胶分解酶对葡萄酒多糖、多酚的影响

#0116 - Design of a continuous semi-industrial scale system for the use of a vegetable fiber derived from grape pomace to eliminate undesirable substances in wines

Lucia Osete-Alcaraz, Ana Belén Bautista-Ortin, Paola Sanchez-Bravo, Ricardo Jurado, Francisco Lopez-Galvez and Encarna Gomez-Plaza - Spain

#0116 利用葡萄果渣植物纤维脱除葡萄酒不良物质的半工业化连续系统设计

#1884 - Treatment of white wine with supercritical CO_2 as a stabilization technology prior to biological aging: a sustainable alternative to the use of sulfur dioxide.

Pau Sancho Galán, Juan Manuel Pérez González, Antonio Amores Arrocha, Cristina Cejudo Bastante, Lourdes Casas Cardoso, Victor Palacios and Ana Jiménez Cantizano - Spain

#1884 超临界二氧化碳处理白葡萄酒作为生物陈酿前稳定技术：替代二氧化硫的可持续方案

#4252 - Circular oenology: valorizing grape marc polysaccharides to enhance white wine stability and quality

Andrea Natolino and Carla Da Porto - Italy

#4252 循环酿造：葡萄渣多糖高值化利用提升白葡萄酒稳定性与品质

#0400 - Integrated Valorization of White Wine Lees: Mechanistic Antioxidant Fingerprinting of Subcritical Water Extracts for Sustainable SO_2 Reduction

Pol Gimenez-Gil, Celine Franc and Claudia Nioi - France

#0400 白葡萄酒酒泥综合高值化：亚临界水提取物抗氧化机理指纹图谱，实现二氧化硫减量的可持续路径

#7613 - Spirulina Proteins Extracts as Sustainable Next-Generation Wine Fining Agents: Optimisation of Extraction and Evaluation of Proanthocyanidin Removal Mechanisms

Elisa Costa, Miguel Ribeiro, Luís Filipe-Ribeiro, Fernanda Cosme and Fernando Nunes - Portugal

#7613 螺旋藻蛋白提取物作为新一代可持续葡萄酒澄清剂：提取工艺优化与原花青素去除机理评价

#5543 - Long-term sensory evolution of Douro wines: sensory attributes and quality across vintages

Susana Campos, Luís Marcos, Ana Rodrigues, Ana Morais and Adriana Silva - Portugal

#5543 杜罗产区葡萄酒长期感官演变：不同年份的感官特征与品质表现

#7271 - Review on AI and Deep learning applications for Wine classification

Jiajia Pan, David Bassir and Ata Jahangir Moshayedi - China

#7271 人工智能与深度学习在葡萄酒分类领域应用综述

Wednesday 14 October, 2026 - Function Room 2 14:00 - 18:00
2026 年 10 月 14 日星期三 多功能厅 2

#5819 - Non-Saccharomyces Yeasts for Climate Change Adaptation in Red Winemaking: Autochthonous and International Grape Varieties in Montenegro

Jovana Kojic, Radmila Pajovic Scepanovic, Tatjana Popovic, Vesna Maras, Sanja Radonjic and Danijela Raicevic - Montenegro

#5819 非酿酒酵母助力红葡萄酒酿造应对气候变化：黑山本土及国际葡萄品种应用

#6332 - Simulated Oak-Barrel Aging in Ceramic Vessels: Effects on Wine Flavor and Sensory Characteristics

Xinke Zhang and Demei Li - China

#6332 模拟橡木桶在陶瓷容器中的陈酿：对葡萄酒风味和感官特性的影响

#0399 - From amino acids to aroma: assessment of grape aroma potential

Daniela Fracassetti, Marta Baviera, Leonardo D'Intino, Mario Gabrielli, Fabio Masotti, Francesca Borghini, Leonardo La Corte, Stefano Ferrari, Denis Allieri, Alessio Altomare, Giuseppe Mazzotti, Vincenzo Naselli and Nicola Francesca - Italy

#0399 从氨基酸到香气：葡萄香气潜力评估

#2243 - Pre-fermentative strategies for enhancing thiol aroma expression in Arneis wines

Beatrice Cordero, Anastasiia Kasianova, Micaela Boido, Somaya Sachot, Maria Alessandra Paissoni, Simone Giacosa, Luca Rolle, Aurélie Roland and Susana Río Segade - Italy

#2243 提升阿内斯葡萄酒硫醇类香气表现的发酵前调控策略

#4835 - The effect of skin contact fermentation on the analytical profile and kinetics of naturally sweet "Pedro Ximénez" wines

Pablo Andreu García, Ana Jiménez Cantizano, Pau Sancho Galán, Remedios Castro Mejías and Antonio Amores Arrocha - Spain

#4835 果皮接触发酵对佩德罗-希梅内斯天然甜葡萄酒分析指标与动力学的影响

#3285 - Phenolic and Volatile Characterization of Grapes and Wines from High-Altitude Vineyards in Yunnan, China: Implications for Maturity Assessment

Yunhan Li and Pierre Louis Teissedre - France

#3285 中国云南高海拔产区葡萄与葡萄酒多酚、挥发性物质解析：对成熟度评价的启示

#5429 - Influence of microbial and functional metabolites on the aroma of wines from different areas in Ningxia, China

Qian Ge - China

#5429 微生物及其功能代谢产物对宁夏不同产区葡萄酒香气的影响

#5876 - Effects of pre-fermentation thermal and microwave maceration on phenolic and aroma profiles of red wine produced with Coniella vitis-infected grapes

Xing Han - China

#5876 受葡萄圆锥腔孢侵染的葡萄原料，经发酵前热处理、微波浸渍后酿造红葡萄酒的多酚与香气特征变化

#6061 - Key odorants and Factors Driving Sweet Aroma in Northwest China Dry Red Wines

Fan Feng, Na Li, Aihua Li and Yongsheng Tao - China

#6061 中国西北干红葡萄酒甜香的关键呈香物质及其驱动因素

#8549 - Targeted Fermentation Treatments Modulate Polyfunctional Thiols and Volatile Aroma Compounds in Blaufränkisch Wines

Nikolaus Schlögl, Sezer Sari, Phillip Eder, Doris Rauhut, Beate Beisert and Christian Philipp - Austria

#8549 定向发酵处理调控蓝弗朗克葡萄酒多功能硫醇与挥发性香气物质

#5412 - Method for the Determination of Volatile Compounds in Spirits and Wines Using Ethanol as a Reference Substance

Siarhei Charapitsa, Alexander Kolesnov, Alena Kavalenka, Anton Kavalenka and Svetlana Sytovaa - Belarus

#5412 以乙醇为参比物质测定蒸馏酒与葡萄酒挥发性组分的方法

#9662 - Machine learning prediction of Marselan wine mouthfeel from non-volatile composition: insights from nine algorithms

Zhenyue Yang, Linna Song, Yujie Hao, Haowei Li, Xingbao Wang, Yu Gao and Wen Ma - China

#9662 基于 9 种机器学习算法，利用非挥发性组分预测马瑟兰葡萄酒口感特征

#5328 - NMR for wine analysis: reliable quantification and identification of unknown compounds without chromatographic separation

Markus Herderich, Matthieu Dubernet, Guillaume Leleu, Natoiya Lloyd, Gareth A Morris, Mathias Nilsson, William S Price, Tristan Richard, Don Teng, Allan Torres and Flynn Watson - Australia

#5328 核磁共振用于葡萄酒分析：无需色谱分离，实现未知化合物可靠定性与定量

#2390 - Roasted grape seed infusion: an innovative and sustainable approach for future wine aging practices

Despina Lola, Hugo Campbell Sills, Justine Garbay, Laurent Riquier, Nicolas Le Menn, Christian Chervin and Georgia Lytra - France

#2390 烘烤葡萄籽浸提液：面向未来葡萄酒陈酿工艺的创新可持续方案

#6077 - A Soil-to-Bottle Multielemental Profiling of Portuguese Sparkling Wines as a valuable code in the future wines

Sílvia Rocha, Joana Sousa, Henrique Alves, Pedro Martins, Sara Moreira, Alisa Rudnitskaya, Carla Patinha and Eduarda Pereira - Portugal

#6077 葡萄牙起泡葡萄酒“从土壤到酒瓶”多元素图谱：未来葡萄酒溯源的有效识别编码

#7161 - Evaluation of oxidative susceptibility in Chardonnay wines through 1-hydroxyethyl radical formation kinetics and Strecker aldehydes quantification

Pei Han and Alexandre Pons - France

#7161 通过 1-羟乙基自由基生成动力学与斯特雷克醛定量评估霞多丽葡萄酒氧化易感性

#7967 - Hyperoxygenation and turbidity adjustments in white and rosé juices monitored via the oxidation reduction potential: insights from 3 vintages

Federico Casassa - United States

#7967 基于氧化还原电位监控白葡萄与桃红葡萄汁的超氧化处理及浊度调控：来自 3 个酿造年份的经验

WORLD CONGRESS OF VINE AND WINE 47th 中国宁夏
2026·第47届世界葡萄与葡萄酒大会

SESSION ECONOMY & LAW

"Resilient legal and economic model within a Changing Market"

经济与法律分会

构建葡萄与葡萄酒产业法律与经济协同发展模式

Monday 12 October, 2026 - Function Room 4 14:00 - 18:30
2026 年 10 月 12 日星期一 多功能厅 4

Invited Communication

Reflections on the Grading of Wine Geographical Indication Production Zones

Department of Intellectual Property Protection, China National Intellectual Property Administration (CNIPA).

LI Yue, China.

葡萄酒地理标志产区分级的思考

Invited Communication

Digital-intelligent Empowerment for High Quality Development of Grape and Wine Industry

Information Center, Ministry of Agriculture and Rural Affairs (MARA).

WANG Xiaobing, China.

数智赋能葡萄与葡萄酒产业高质量发展

#7133 - Current State and Development Trend of China's Wine Industry

Jiming Li, Shili Ruan, Jian Sun, Xiao Zhang and Jianbo Fan - China

#7133 中国葡萄酒产业现状与发展趋势

#4427 - Advancing China's Wine Industry Towards World-Class Distinction: A Framework of Strategic Conviction and High-Quality Development

Shengping Long – China

#4427 推动中国葡萄酒迈向世界一流：战略定位与高质量发展框架

#3304 - Market Distribution Characteristics and Supply Chain Optimization Pathways for Ningxia Wine Production Region: Evidence from Winery Surveys

Ruyi Li, Tianyang Han, Nannan Liu, Xiaoyu Cao and Le Lv - China

#3304 宁夏葡萄酒产区市场分布特征与供应链优化路径：基于酒庄调研实证

#8215 - From Local Customs to Modern Governance: A Legal Path to Resolving Vineyard Land Lease Renewal Price Disputes in Ningxia, China

Yaping Liu and Jiajing Zhang - China

#8215 从地方习俗到现代治理：中国宁夏葡萄园土地续租价格纠纷的法律解决路径

#8027 - Upholding Integrity and Pursuing Innovation: Deconstructing Legal Risks and Reshaping Economic Paradigms of the OEM Model amidst Global Value Chain Restructuring – An Integrated Analysis from Economic, Legal, and Financial Perspectives

Jiajing Zhang and Yaping Liu - China

#8027 坚守诚信、鼓励创新：全球价值链重构背景下 OEM 模式法律风险解构与经济范式重塑——基于经济、法律、金融综合视角分析

#0037 - A resilient legal framework for the global wine market: sustainability, free circulation and regulatory adaptation between tradition and innovation

Michele De Marinis - Italy

#0037 全球葡萄酒市场韧性法律框架：可持续发展、自由流通以及传统与创新之间的监管适配

#1491 - The regulatory framework governing the distribution of wine worldwide, and an examination of the asymmetric effects on exporters and consumer access
Nans Brochart - France
#1491 全球葡萄酒分销监管框架，及其对出口商与消费者获取产品的非对称效应研究

#9223 - Strategic Room for Manoeuvre of Wine Players under Increasing Retail Concentration
Alexandre Souzy - China
#9223 零售集中度持续提升背景下葡萄酒从业者的战略博弈空间

#5803 - Tartaric acid – a key component for the wine industry: issues relating to the regulation of production and trade
Olga Perekrestova, Alexander Kolesnov, Fatima Lamerdonova, Oksana Kuznetsova and Stanislav Suchkov - Russia
#5803 酒石酸——葡萄酒产业关键成分：生产与贸易监管相关问题

#1540 - When Wine Ecosystems Learn: Governing Professional Knowledge in Transition
Miriana Bucalossi and Paolo Brogioni - Italy
#1540 葡萄酒产业生态系统的迭代演进：转型时期行业专业知识的治理模式

#3558 - Fiscal and Circulation Structures in Wine Markets: Accessibility Thresholds and Daily-Consumption Market Formation in China and France
Shumeng Dong, Jiajia Pan and Yongsheng Tao - China
#3558 葡萄酒市场财税与流通结构：中法两国市场消费门槛与大众日常消费市场的形成

Tuesday 13 October, 2026 - Function Room 4 10:00 - 12:30
2026 年 10 月 13 日星期二 多功能厅 4

#7345 - Geographical indications in the Wine sector : a resilient legal economic and very original French organisation system in a changing market
Carole Ly - France
#7345 葡萄酒行业地理标志：市场变革背景下法国具备韧性且独具特色的法律与经济运行体系

#1401 - Segmenting the Global Wine Tourist: How Cultural Values Shape Experience Preferences Across Traditional and Emerging Markets
Inhaeng Jung, Anqi Luo, Tian Ye and Magalie Dubois - United States
#1401 全球葡萄酒旅游客群细分：文化价值观如何塑造传统市场与新兴市场的体验偏好

#3773 - Global Trends and Strategic Challenges in Wine Tourism - Insights from an International Survey
Gergely Szolnoki - Germany

#3773 葡萄酒旅游全球趋势与战略挑战：来自一项国际调研的启示

#3099 - From defining wine tourism to comparing its institutional configurations: an analysis of four European countries

Coralie Haller, Oreste Calliano, Domenico Cavallo, Stefano Dindo, Jean-Baptiste Fadulto, Théo Grischko, Nathalie Kaltenbach, Christine Lebel, Mariangela Marrangoni, Filippo Moreschi, Gonçalo Moreira Rato, Chloé Rezlan, Diego Saluzzo, Georges Scherb, Paolo Veronesi and Aurora Visentin - France

#3099 从定义葡萄酒旅游到比较其制度配置：对四个欧洲国家的分析

#8379 - Wine Tourism and Mobility: Caravaning Experiences in Wine Regions

Gergely Szolnoki - Germany

#8379 葡萄酒旅游与出行方式：葡萄酒产区房车旅居体验

#7519 - Rio de Janeiro Beyond the Sea: The Birth of High-Altitude Wine Tourism

Leonardo Cury, Tatiana D'Angello Fontoura Mesquita, Washington Luiz Cardoso Siqueira, Marlos Luiz de Araújo Costa, José Alexandre Almeida, Willian Salvador Martins Chaves and Guilherme Braga de Abreu - Brazil

#7519 海岸之外的里约热内卢：高海拔葡萄酒旅游产业的兴起

#8679 - Telling Ningxia's terroir story: Developing narratives for regional economic distinction in Ningxia's wine industry

Jacqueline Dutton, Zachary Lowell, Yuzong Chen and Mengyao Li - Australia

#8679 讲述宁夏风土故事：构建宁夏葡萄酒产业区域差异化经济叙事体系

#8646 - Revitalizing viticulture and developing wine tourism with a participatory citizen science approach in the Itria Valley (Apulia, Italy)

Antonella Labbate, Sabrina Nardelli, Pasquale Venerito, Darko Jaksic, Francesco Bozzo, Antonio Cardone, Luigi Trotta and Pierfederico La Notte - Italy

#8646 依托公民科学参与模式复兴意大利普利亚大区伊特里亚山谷葡萄栽培，发展葡萄酒旅游

Tuesday 13 October, 2026 - Function Room 4 14:00 - 18:00
2026 年 10 月 13 日星期二 多功能厅 4

#6128 - No and Low alcohol wine in the EU legal framework: resilient legal model in a transforming market.

Beatrice La Porta - Italy

#6128 欧盟法律框架下的无醇、低醇葡萄酒：转型市场中的适应性法律模式

#8125 - Shaping New Pricing Paradigms in the Global Wine Sector: A Hedonic Price Analysis of the Emerging NoLo Wine Market

Caterina Fucile Franceschini, Elisa Giampietri, Antonio Seccia, Giuliana Di Maria and Eugenio Pomarici - Italy

#8125 构建全球葡萄酒行业全新定价范式：新兴无醇低醇葡萄酒市场的享乐价格分析

#7592 - Between Innovation and Terroir: Burgundy Pinot Noir Producers Facing New Genomic Techniques
Lara Agnoli, Federica DeMaria, Florian Humbert, Efi Vasileiou, Steve Charters and Magalie Dubois - France
#7592 创新与风土之间：勃艮第黑皮诺生产者面对新型基因组技术的现状

#5677 - Bridging Innovation and Adoption in Precision Viticulture: Economic and Regulatory Challenges in a Multi-Actor Ecosystem
Luca Masiero, Marcello Mongiardo, Alessio Bolognesi, Alessandro Romano, Lama Zeaiter, Federica Gaiotti and Patrick Marcuzzo - Italy
#5677 打通精准葡萄栽培技术创新与落地应用的壁垒：多主体生态体系下的经济与监管挑战

#5740 - How the "Natural Wine" Claim Influences Sensory Perception and Quality Evaluation After Consumption
Maria Alessandra Paissoni, Beatrice Braut, Barbara Cavalletti, Matteo Corsi, Micaela Boido, Susana Río Segade, Simone Giacosa and Luca Rolle - Italy
#5740 "自然葡萄酒" 标签对消费后感官感知与品质评价的影响

#2654 - Quality Certification under Uncertainty: Theory and Evidence from Wine Competitions
Gianni De Nicolo and Magalie Dubois - United States
#2654 不确定性环境下的品质认证：葡萄酒赛事的理论与实证研究

#8174 - Title: Wine Demand and Pricing under Monopoly Retail: Composition Bias and Within-Product Demand from a National Alcohol Monopoly, 2009–2024
Jan Erik Meidell - Switzerland
#8174 零售垄断格局下葡萄酒的需求与定价：2009– 2024 年国家酒类专卖体系中的组分偏差与产品内部需求

#2568 - Sensory Preferences and Key Driving Factors of Wine Consumers in Beijing and Jiangsu-Zhejiang-Shanghai Regions
Ruyi Li, Tianyang Han, Nannan Liu, Xiaoyu Cao and Le Lv – China
#2568 中国北京与江浙沪地区葡萄酒消费者的感官偏好及其关键驱动因素

#9355 - Understanding Online Wine Purchasing Behaviour in Portugal: An Extended Technology Acceptance Model Approach (TAM)
Ana Luisa Condessa, Ibrahim Prazeres and Maria Raquel Lucas - Portugal
#9355 解析葡萄牙葡萄酒线上消费行为：拓展技术接受模型（TAM）研究

#0152 - Global grape juice market and emerging opportunities: insights from major producing countries
Fernanda Spinelli and Marcos Araújo - Brazil
#0152 全球葡萄汁市场与新兴机遇：来自主要生产国的行业观察

Wednesday 14 October, 2026 - Function Room 4 8:30 - 12:30
2026 年 10 月 14 日星期三 多功能厅 4

#5216 - Viticulture and AI: The Ethical Balance Between Innovation and Equity
Maria Victoria - France
#5216 葡萄栽培与人工智能：创新与公平之间的伦理平衡

#0686 - The Nomos of Wine Territories: A TCCM Review of Territorial, Collective, and Shared Brands
Riccardo Saracino, Nicolas Depetris Chauvin, Antoine Pinede and Jan Erik Meidell - Switzerland
#0686 葡萄酒地域的诺莫斯秩序：地域、集体与共有品牌的 TCCM 框架综述

#9305 - A technology forward cross-modal methodology for the OIV, integrating metaverse, social media, crowd-based visualisation, and the Food-and-Wine Court
Jean-Éric Pelet and Bonnie Canziani - France/USA
#9305 面向 OIV 的前沿跨模态技术方法：融合元宇宙、社交媒体、众包可视化与葡萄酒仲裁法庭

#2671 - Digital Infrastructure for Wine Economics: A Platform Approach to Cross-Country Data Integration and Industry–Academic Knowledge Transfer
Jan Erik Meidell - Switzerland
#2671 葡萄酒经济学数字基础设施：跨国数据集成与产学研知识转化平台方案

#6001 - Entrepreneurial Ecosystems for Wine Innovation: Insights from HackaVitis and StartupLab
Shana Flores, Vinicius Piva, Ronaldo Rosa, Leonardo Cury da Silva and Ana Clara Ferrari - Brazil
#6001 葡萄酒创新创业生态系统：来自 HackaVitis 与 StartupLab 项目的经验

#2085 - "Sustainability and Origin Quality in European Wine Geographical Indications Law after Regulation (EU) 2024/1143"
Ronan Raffray - France
#2085 《欧盟 2024/1143 号法规》实施后欧洲葡萄酒地理标志法律中的可持续性与原产地品质

#9456 - The Feasibility and Fundamental Issues of Establishing a Legal Appellation System for Wine in the Eastern Foothills of Helan Mountain, Ningxia
Xiyan Ma - China
#9456 宁夏贺兰山东麓葡萄酒法定产区制度建立的可行性与基础问题

#1462 - Village-Level Terroir Units as a Multi-Dimensional Value Framework for China's Wine Industry: A Grounded Theory Study
Jiajia Pan, Shumeng Dong and Jean-Michel Monnier - China
#1462 村级风土单元作为中国葡萄酒产业多维价值框架：一项扎根理论研究

#5786 - New inorganic and isotopic signatures for the high geographical resolution of wines for advanced traceability and quality assessment of trade in the wine sector: integration in a new generation of smart labels
Olivier F.X. Donard, Véronique Vacchina, Fabienne Seby, Juibin Chen, Tan Qui, Louis De Lambert and Romain De Villechenon - France
#5786 用于葡萄酒高精度产地溯源与贸易品质评估的新型无机与同位素指纹，集成至新一代智能酒标

#8249 - Terroir and Economic Integration: Regulation of Uruguayan Wine Geographical Indications in the European Union–Mercosur Agreement
Luis Alberto Tealde Zapata - Uruguay

#8249 风土与经济一体化：欧盟-南方共同市场协定框架下乌拉圭葡萄酒地理标志监管

#8557 - Prominence Bodega Murga in patrimonial wines produced under minimal intervention in Peru

Leonardo Cury da Silva, Pietra Possamai, Pedro Solis Pellane, Alberto di Laura and Julio Gamonal - Brazil

#8557 秘鲁穆尔加酒庄在极简干预模式下遗产型葡萄酒产业中的地位

Wednesday 14 October, 2026 - Function Room 4 14:00 - 18:00
2026 年 10 月 14 日星期三 多功能厅 4

#0845 - Tangible and intangible heritage of rainfed Maule viticulture: territory, campesino knowledge, and the valorization of old vineyards

Gastón Gutiérrez Gamboa and Marisol Reyes Muñoz - Chile

#0845 智利莫莱谷雨养葡萄栽培的物质与非物质遗产：地域、农户本土知识与老葡萄园价值挖掘

#6175 - Wine's Meaning Crisis: Cultural Continuity as a New Global Paradigm

María Laura Ortiz Chiavetta - Argentina

#6175 葡萄酒意义危机：将文化延续性作为全新全球发展范式

#6316 - Wine diplomacy as a form of cultural power: contemporary strategies for international outreach

Gonzalo Rojas and Yerko Moreno - Chile

#6316 作为文化软实力的葡萄酒外交：当代国际对外传播策略

#1992 - Beyond Wine: Circular Economy and Value Extension through Oak Barrel Reuse in Coffee Aging

Tainá Zaneti and Rafael Sant Anna - Brazil

#1992 不止于葡萄酒：橡木桶复用用于咖啡陈酿实现循环经济与价值延伸

#6397 - Keys to a circular transition in the wine industry: innovation and symbiosis

Óscar Páramo-Telle - Spain

#6397 葡萄酒产业循环转型的关键：创新与产业共生

#5464 - Safeguarding resilient German wine production – results of geodata-based land-use modelling and discrete choice

Marc Dressler, Sandra Morsch, Christian Sponagel and Leopold Vogt - Germany

#5464 保障德国葡萄酒的韧性生产：基于地理数据的土地利用建模与离散选择研究结果

#9436 - Integrated Pest Management: Country-Specific Versus Cross-Border Insights

Marc Dressler, Katharina Kleiner and Miriam Jäger - Germany

#9436 有害生物综合防控：国别经验与跨境视角对比

#5039 - Behavioral and Structural Drivers of Indigenous Yeast Adoption in Swiss Viticulture

Nicolas Depetris Chauvin, Benoit Bach, Andrea Vargas and Antoine Pinède - Switzerland

#5039 瑞士葡萄栽培中本土酵母推广应用的行为与结构性驱动因素

#7216 - The Big Recalibration: Production Functions and Technical Efficiency of European Wineries Under Conventional, Traditional, and Biological Systems
Nicolas Depetris Chauvin, Riccardo Saracino and Gustavo Ferro - Switzerland
#7216 重大重新校准：常规、传统与生物种植体系下欧洲酒庄的生产函数与技术效率

#7868 - Climate Resilience and Adaptive Wine Supply Chains: A Cross-Regional Comparison between Bordeaux and Prosecco
Pietro Romano, Pamela Danese, Mateja Zavadlav, Alessandro Zironi, Roberto Zironi and Rino Gubiani - Italy
#7868 气候韧性与适应性葡萄酒供应链：波尔多与普罗塞克产区跨区域对比

#8964 - Resonance Between Ecological Benefits and Economic Performance on the Eastern Foot of Helan Mountain
Shengping Long - China
#8964 贺兰山东麓产区生态效益与经济效益之间的协同效应

#7501 - What Role Will Sustainability Play in the Wine Market? An Exploratory Analysis of Trade Operators' Perspectives
Valentina Di Chiara, Eugenio Pomarici and Leonardo Cei - Italy
#7501 可持续发展在葡萄酒市场中将扮演何种角色？贸易从业者视角的探索性分析

WORLD CONGRESS OF VINE AND WINE 47th 中国宁夏
2026·第47届世界葡萄与葡萄酒大会

SESSION SAFETY & HEALTH

"Better Production, Better Consumption: Health and Social Sustainability at the Heart of the Vitivinicultural Chain"

安全与健康分会

健全葡萄与葡萄酒产业全链条安全健康保障体系

Monday 12 October, 2026 - Function Room 1 14:00 - 18:30
2026 年 10 月 12 日星期一 多功能厅 1

Invited Communication

Optimized Extraction of Four Forms of Polyphenols from Grape Seeds and Their Anti-aging Effects
Institute of Agriculture and Food Standardization, China National Institute of Standardization (CNIS)
LAN Tao, China.
葡萄籽四种形态多酚的提取优化及抗衰老作用研究

#8533 - Beyond alcohol: how health and active lifestyles shape Italian consumers' openness toward dealcoholized wine
Giulia Mastromonaco, Antonina Sparacino, Alessandro Petrontino, Mingze Rui, Francesco Bozzo, Francesco Di Cosola, Emanuela Tria and Valentina Maria Merlino - Italy
#8533 超越酒精本身：健康与积极生活方式如何影响意大利消费者对脱醇葡萄酒的接受度

#9601 - The Historical Evolution of Perception and Local Narrative Construction of Wine Health Preservation in China
Fengling Mao and Wenjian Song - China
#9601 中国葡萄酒养生认知的历史演变与本土叙事构建

#1119 - Impact of moderate wine consumption on the health of consumers suffering for food-related diseases (allergies and intolerances)
Patrizia Restani, Carola Pozzoli, Nicholas Rossi and Chiara Di Lorenzo - Italy
#1119 适度饮用葡萄酒对食物相关疾病（过敏与食物不耐受）人群健康的影响

#2244 - Research Progress on Flavor and Nutritional Functions of Wine
Jie Wang - China
#2244 葡萄酒风味与营养功能研究进展

#2262 - Extracts of Dunkelfelder Grape pomace Increase the Metabolic Rate and Reduce Fat Deposition in Mice Maintained on a High-Fat Diet
Chenlu Yang - China
#2262 紫大夫葡萄果渣提取物提升高脂饮食小鼠代谢速率并减少脂肪沉积

#1080 - Grape Chemistry and Human Health: From Vineyard to Table and Now to Clinic
Qingli Wu - United States
#1080 葡萄化学与人类健康：从葡萄园到餐桌，再迈向临床应用

#9765 - Health Challenges and Future Development Trends of Sweet Wines
Fu Liang Han, Xiao Lu Tian, Hai Jue Zhang and Rui Zhang - China
#9765 甜型葡萄酒面临的健康层面挑战与未来发展趋势

Tuesday 13 October, 2026 - Function Room 1 8:30 – 12:30
2026 年 10 月 13 日星期二 多功能厅 1

Invited Communication

Regulatory Practices and Scientific Evaluation for High-Quality Development of Chinese Vine and Wine Industry

Department of Crop Production Management, Ministry of Agriculture and Rural Affairs (MARA)

FAN Pei, China.

中国葡萄与葡萄酒产业高质量发展的监管实践与科学评价

Invited Communication

Safeguard product safety, serve brand development, and sustain the sound quality of wines from the Eastern Foothills of Helan Mountain, Ningxia

Market Supervision and Administration Department of Ningxia Hui Autonomous Region

MA Rulin, China.

守护安全 服务品牌 让贺兰山东麓葡萄酒健康有品质

#0577 - Who Prefers No- and Low-Alcohol Wine? Consumer Profiles and Dietary Orientation across Italy, Germany and Spain

Mingze Rui, Ervin Zeka, Alessandro Petrontino, Andrea Viberti, Emanuela Tria, Francesco Bozzo and Stefano Massaglia - Italy

#0577 谁偏好无醇、低醇葡萄酒？意大利、德国、西班牙的消费者画像与饮食取向研究

#2513 - The Mediated Wine Experience: A Conceptual Framework for Understanding How Wine Narratives Become Experiences

Claudia Gacitua - Chile

#2513 媒介化葡萄酒体验：解读葡萄酒叙事转化为消费体验的概念框架

#6203 - Wine lexicon customization for Chinese learners in the metaverse: A pathway to inclusive, sustainable, and experiential wine education

Jean-Eric Pelet, Bonnie Canziani and Nic S Terblanche - France

#6203 元宇宙环境下面向中国学习者的葡萄酒术语定制：实现包容性、可持续、体验式葡萄酒教育的路径

#7779 - Building Sustainable Wine Destinations: The Contribution of Craft Wineries, Hospitality Businesses and Sommeliers in Ukraine

Nataliia Blagopoluchna and Nataliia Burlachenko - Ukraine

#7779 打造可持续葡萄酒旅游目的地：乌克兰精品酒庄、酒店餐饮业与侍酒师的贡献

#4543 - Environmental footprint of wine packaging: figures and best practices

Sophie Penavayre, Emilie Adoir, Charlotte Liadouze and Valérie Lempereur - France

#4543 葡萄酒包装环境足迹：相关数据与行业最佳实践

#2814 - Efficient recovery of procyanidins from grape residue by UAE-NADES and macroporous resin

Changsen Wang, Yilin You, Weidong Huang and Jicheng Zhan - China

#2814 超声辅助提取-天然深共熔溶剂（UAE-NADES）结合大孔树脂技术从葡萄副产物中高效提取原花青素

#3810 - Phenolic Profile and Biological Activity of Commercial Dealcoholized Wines

Chiara Di Lorenzo, Carola Pozzoli, Gloria Geroli and Patrizia Restani - Italy

#3810 市售脱醇葡萄酒的酚类物质组成与生物活性

#4546 - Polyphenolic Potential of Grapes and Their By-Products as a Basis for Functional Food Concentrates for Health Support under Conditions of Increased Oxidative Stress

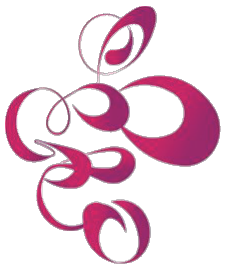
Volodymyr Kucherenko and Olha Uspalenko – Ukraine

#4546 葡萄及其加工副产物的多酚潜力：氧化应激加剧环境下健康支持型功能食品浓缩物开发基础

#6516 - Alcohol consumption patterns, contextual drinking behaviours, and eating disorder risk among young adults: A cross-sectional study in Thessaly – Greece among university students

Thomas Tsiampalis, Matina Kouvari, Eleni-Sofia Kapsokavadi, Evdokia Chatzimanoli, Maria Tsiaka, Odysseas Androutsos and Rena I Kosti - Greece

#6516 青年群体饮酒模式、场景化饮酒行为与进食障碍风险：希腊色萨利地区大学生横断面调查研究



WORLD CONGRESS OF VINE AND WINE 47th 中国宁夏

2026·第47届世界葡萄与葡萄酒大会


WORLD
CONGRESS
OF VINE AND WINE
47th
中国宁夏
2026·第47届世界葡萄与葡萄酒大会


WORLD
CONGRESS
OF VINE AND WINE
47th
中国宁夏
2026·第47届世界葡萄与葡萄酒大会


WORLD
CONGRESS
OF VINE AND WINE
47th
中国宁夏
2026·第47届世界葡萄与葡萄酒大会

会场动线图

葡萄种植分会（贵宾会见厅1）

安全与健康分会（多功能厅1）

葡萄酒酿造分会（多功能厅2）

经济与法律分会（多功能厅4）

