

PRESS RELEASE  
For immediate release

1st October 2015

### **VICENTE FERREIRA winner of SIVE OENOPPIA International Award 2015**



After several months of procedure, the International Scientific Committee of the OENOPPIA SIVE Award granted the first prize to Professor **Vicente Ferreira**, Director of the Laboratory of Aromas Analyses and Oenology (LAAE) of the University of Zaragoza his work on the reduction phenomena in wines. 31 scientific works on the vine and wine from 15 different countries in research teams competed at the price OENOPPIA SIVE 2015.

**The awards ceremony will take place Wednesday November 4th, at 10 a.m., in the Enology conference space of the 13-15 pavilion of SIMEI exhibition, in Milano – Rho Fair.**

### **What is the SIVE AWARD?**

This competition was created in 2007 in Italy by the SIVE (Italian Society of Viticulture and Oenology) to foster dialogue between research and production in the wine sector. SIVE opened an international competition in 2013. Distinctive character of the SIVE Award is the role played by wine industry stakeholders, agronomists and winemakers, who evaluate the scientific works on basis of the usefulness of the results for the development of the sector. A dozen works (pre-selected by the Scientific Committee ) were presented in 2015 and presented to a large audience of technicians at the last ENOFORUM Congress held last May in Vicenza in Italy ([www.vinidea.it/Enoforum/](http://www.vinidea.it/Enoforum/)). 250 attendees of the congress were assigned to each work a note that comes into consideration in the scientific evaluation carried out by the Scientific Committee. The Scientific Committee is composed of 50 scientists from nine different countries in Europe (Italy, France, Portugal, Switzerland, Spain) and other continents (USA, South Africa, Australia,...).

### **The SIVE OENOPPIA AWARD 2015**

The **SIVE OENOPPIA AWARD 2015** 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.

The research best evaluated by industry stakeholders was the Ferreira work titled “Understanding and managing reduction problems”, concerning the origin of the reductive off-flavors in wine, the conditions for their sensorial expression, the technological strategies avoiding its appearance. The research brought new and applicable findings, by some extent challenging the usefulness of some popular winemaking practices.

### **Other research works deserving to be mentioned:**

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

- Matteo Marangon, at Plumpton College (UK) with both submitted candidatures: “The hazing potential of different Vitis Vinifera thaumatin-like proteins” and “Protease mixture as a viable haze preventing strategy in white wines”, both carried out in collaboration with the Australian Wine Research Institute di Adelaide (South Australia)

- Maria Del Alamo Sanza, UvaMOX, University of Valladolid (Spain) with the work “Oak barrel and oxygen: comparisons, facts, and hypotheses”.
- Sylvie Dequin, UMR1083 Science for Oenology of INRA Montpellier (France) with the research “Evolutionary strategies to develop yeast strains producing less ethanol in wine”.

**OENOPPIA** is a professional association created in 2009 and grouping together the principal parties involved in the production and development of oenological products. The members of Oenoppia


 The logo for Oenoppia features the word "Oenoppia" in a white, sans-serif font. The letter "O" is significantly larger and positioned to the left of the rest of the word. The background of the logo is a horizontal gradient bar transitioning from dark green on the left to light blue on the right.

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 vitivinicultural 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.

Marco Manfredini, president of OENOPPIA, declares: “The International OENOPPIA SIVE Award is the further concrete expression of oenological profession involvement to support innovation and general knowledge about wine”.

To know more about Oenoppia: [www.oenoppia.com](http://www.oenoppia.com)

SIVE (Italian Society of Viticulture and Oenology) is a non-profit association of wine professionals operating in all Italian regions and 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 – 236 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.

The SIVE AWARDS 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 Awards have been established, each with a grant of € 7.500:

- VERSINI Award since 2007, reserved to Italian researchers

- OENOPPIA Award, established in 2013 and open to scientists of any country

The winner 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”

The VERSINI Award 2015 was won by **Fabio CHINNICI** and Claudio Riponi, of the University of Bologna, with the research “Controllo dell’ossidazione di (+)-catechina mediante chitosano: ipotesi di utilizzo in vinificazioni a ridotto contenuto in solfiti”

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