

With the patronage of



Under the patronage of the
International Organisation
of Vine and Wine



D-FENS

Department of Food, Environmental and Nutritional Sciences
Università degli Studi di Milano



60th ANS

DE L'UNION INTERNATIONALE
DES ŒNOLOGUES
ET DES ŒNOTECHNICIENS

Celebratory Day for the 60th Anniversary of the UIOE

Monday 17th November 2025

Royal Garden Hotel | Conference Center | Assago - Milan (Italy)

1 9 6 5
2 0 2 5

60 ANS

60 Years of the International Union of Oenologists: Between Tradition, Innovation, and Future Challenges.

Since its inception, the International Union of Oenologists (UIOE) has played a key role in the evolution of the oenologist profession, adapting to technological, environmental, and economic challenges. As it celebrates its 60th anniversary, the UIOE looks toward a promising but challenging future for global oenology.

Sixty years ago, the International Union of Oenologists (UIOE) was founded with the goal of recognizing oenologists as key players in promoting oenology as a science, art, and profession. From its inception, the UIOE has fostered exchanges between oenologists worldwide, contributing to the profession's international recognition. Over the decades, the organization has supported technical progress, from viticultural discoveries to advances in winemaking, while encouraging a constant dialogue between tradition and innovation. Today, oenology is facing new challenges. Climate change, evolving consumer expectations, and new technologies are profoundly influencing wine production. Oenologists are being called upon to rethink their practices, integrating more sustainable solutions while ensuring product quality. The UIOE continues to support its members in addressing these challenges by engaging with national and international authorities to adapt training, standardize oenological practices and official analysis methods, and ensure that oenologists are the central figure in the execution and monitoring of certain oenological practices and the evaluation of wine quality. The UIOE will also need to provide tools to respond to the changing global market. The future of oenologists and oenology promises to be as exciting as it is complex. The UIOE, with its 60 years of experience, is preparing to support its members in a digital age, where artificial intelligence, biotechnology, and agroecological practices will play a key role. Oenologists will have to anticipate these changes while preserving the essence of wine: a living, constantly evolving product. To the oenologists of yesterday, today, and tomorrow, let us reveal and showcase aromas, tastes, grape varieties, and terroirs while innovating. Unity is strength! Happy birthday.

The Co-Presidents UIOE

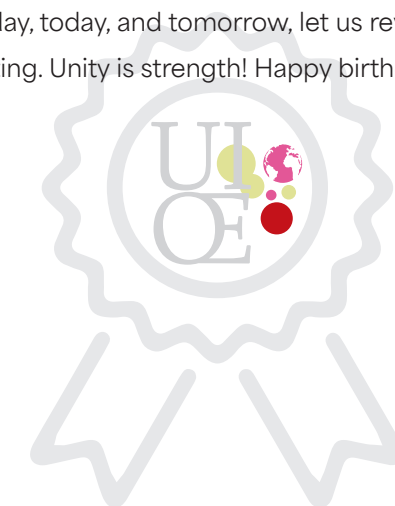
Pierre-Louis Teissedre



Emilio Defilippi



Santiago Jordi



CAUDALYS™

GIVE YOUR WHITE AND ROSÉ WINES AROMATIC LENGTH
AS WELL AS CRISP, SALINE AND MINERAL NOTES



CAUDALYS™ is the first yeast derivative of non-*Saccharomyces* origin: an inactivated yeast from *Torulaspora Delbrueckii* from our yeast strain collection produced with our specific SDC PROCESS™.



The program

9.00 Welcome

9.30

Opening of the event with official remarks.

The 3 Co-presidents of the UIOE and Political representatives

10.00

Main theme: "Oenologists and oenotechnicians in the world, international oenology - contributions and evolution in the current context" with

- **Pierre-Louis Teissedre, Santiago Martin Jordi, Emilio Renato Defilippi** - co-presidents UIOE
- **John Barker** - Director General of the OIV
- **Petr Blizkovsky** - European Union

11.00

Roundtable: "What is the vision of today's oenologist?" in the face of new societal and environmental challenges and expectations, moderated by the co-presidents of the UIOE with **Luciano Ferraro**, Corriere della Sera. Speakers:

- **Luigi Moio**, Vice-President and Past President of the OIV, Professor
- **Monika Christmann**, Past President of the OIV, Professor
- **Fernando Zamora**, Vice-President of the OIV Oenology Commission, Professor
- **Philippe Faure-Brac**, International Sommelier Association ASI
- **Rosario Di Lorenzo**, Italian Wine Academy
- **Nicolas Ribeyrolles**, Le Figaro, France
- **Jean-François Portarrieu**, President of the Association Elus du Vin
- **Riccardo Cotarella**, President Assoenologi, Italy
- **Giuseppe Neri**, Past President Società Neurologi Ospedalieri

13.00 Light lunch

14.00

Innovations in the Wine Industry and the Role of the Oenologist. Presentation of innovations by leading companies in the wine and oenology sector.

DIAM

Alexandre Pons

"Mastering Wine Aging in Bottles: 20 Years of Innovation"

BIOLAFFORT

Virginie Moine

Angelita Gambuti

"Biolauffort, Responsible Oenological Research and Innovation Based on Knowledge"

AMORIM

Paulo Dinis Lopez

"Innovation on Cork Stoppers. Merging Nature and Technology"

SOFRALAB

Giovanni Matti

Daniele Pizzinato

"Impact of Foliar Fertilization on Polyphenols in Response to Climatic Stress"

ENARTIS

Gianni Triulzi

"Functionalized Mesoporous Silicas The Revolution in Protein Stability"

LALLEMAND

David Ferreira

"Perspectives with Yeast Derivatives: A Field of Possibilities for Innovation in Different Applications for Winemaking"

16.00 Coffee break

17.00

Tasting and presentation of wines selected by the National Associations of Oenologists and Oenotechnicians. Six typical wines and their regional expressions will be presented.

This is a ~~closure~~ DIAM



Diam, the new tradition.

For 20 years, our unique and unparalleled technology has revolutionized the consistent bottle aging of both still and sparkling wine.

We are the first and remain the only authentic guardian of aromas, and we are proud to work together with winemakers to build this new standard every day.

Find out how at: www.diam-cork.com



Innovating today to shape the future.

Enartis is a strategic partner for wine
and other beverage producers,
offering tailor-made products and advanced technologies
to enhance quality, efficiency, and sustainability.
Today, we continue to innovate with precision data collection,
intelligently interpreted, to enable advanced process control.

**ALWAYS
A STEP AHEAD**

enartis

Inspiring innovation.



www.enartis.com

Masterclass – Wine Tasting



Winery
Champagne Pommery & Greno

Name of the wine
Cuvée Louise
Magnum

Denomination:
Champagne AOC

Vintage: 2005

- Analytics Data**
- **Total Acidity:** 3.54 g/l
 - **pH:** 3.12
 - **Alcohol:** 12.5%
 - **Blend:** 64% Chardonnay, 36% Pinot Noir

Notes:
Cuvée Louise embodies the very essence of the Pommery style. Crafted exclusively from three historic Grand Cru vineyards – Avize and Cramant on the Côte des Blancs, and Aÿ in the heart of the historic slopes – it draws its purity, tension, and depth from a meticulous parcel selection. The blend reflects a demanding pursuit: to understand the terroirs in order to express our vision of the vintage and reveal its truest and most authentic essence – our interpretation of the terroir’s truth.



Winery
Weingut der Hochschule Geisenheim

Name of the wine
Riesling Krähennest

Denomination
Rheingau, single vineyard:
Rüdesheimer Krähennest

Vintage: 2023

- Analytics Data**
- **Total Acidity:** 6.5 g/l
 - **pH:** 2.9
 - **Alcohol:** 12.8%
 - **Blend:** 100% Riesling

Notes:
The wine comes from a small, steeply sloping vineyard in the Rüdesheimer Berg, which consists of 14 ancient terraces constructed by dry-stone walls. Aiming to ensure a high level of biodiversity, the Weingut has planted 20 different Riesling clones from various regions on seven different rootstocks, to increase the vineyard’s resilience to extreme weather and boost biodiversity. The vineyard was recultivated in 2005 after lying fallow for almost 80 years. The wine was fermented and aged in stainless steel tank.



Winery
Compañía de vinos Santiago Jordi

Name of the wine
Bota Cayetana
Las Añadas de Patrick Murphy

Denomination
IGP Cadiz

Vintage: 2021

- Analytics Data**
- **Total Acidity:** 5.5 g/l
 - **pH:** 3.40
 - **Alcohol:** 14%
 - **Blend:** 100% Palomino Fino

Notes:
24 months of aging in an American oak bota jerezana. The wine began its evolution under biological aging, developing a natural layer of flor. Subsequently, the cask was topped up (a tocado), interrupting the biological phase and initiating a prolonged oxidative aging, which imparts the wine’s main aromatic and structural traits: depth, texture, and complexity.



Winery
Antinori – Pian delle Vigne

Name of the wine
Pian delle Vigne
Brunello di Montalcino DOCG

Denomination
Brunello di Montalcino DOCG

Vintage: 2019

- Analytics Data**
- **Total Acidity:** 5.4 g/l
 - **pH:** 3.56
 - **Alcohol:** 14%
 - **Blend:** 100% Sangiovese

Notes:
Located 6 km southwest of Montalcino, Tenuta Pian Delle Vigne stretches out over an area of 184 ha of which 70 ha are planted with vineyards that grow at an altitude of approximately 130 m above sea level on south-west facing slopes. Pian delle Vigne has always pursued the winemaking philosophy of aging in large barrels to preserve the extraordinarily clean pure qualities of Sangiovese’s fruit and impart its characteristic vibrant elegance to this Brunello di Montalcino wine. The Antinori family has owned the estate since 1995.



Winery
HBLA Bundesamt für Wein und Obstbau

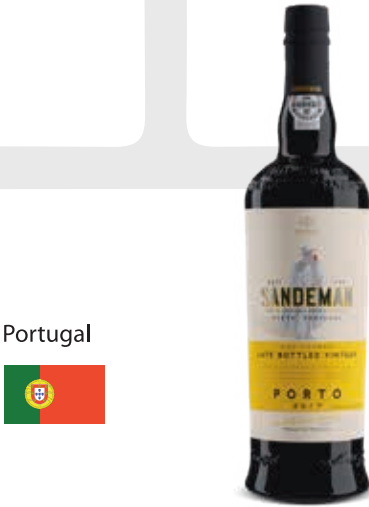
Name of the wine
Traminer Eiswein

Denomination
Niederösterreich (Lower Austria)

Vintage: 2022

- Analytics Data**
- **Total Acidity:** 7.3 g/l
 - **pH:** 3.51
 - **Alcohol:** 9.3%
 - **Blend:** 100% Traminer

Notes:
The vineyard is located at an altitude between 230 and 260 meters above sea level, an area with continental climate features (warm to hot summers and cold winters). The vines thrive on chernozem, which has a high storage capacity and moderate permeability. After gently pressing the frozen grapes, the juice was fermented in stainless steel tanks under controlled temperatures. In order to maintain a natural level of residual sugar, the fermentation was interrupted by cooling and filtration.



Winery
Sandeman

Name of the wine
Late Bottled Vintage

Denomination
DOC Porto

Vintage: 2017

- Analytics Data**
- **Total Acidity:** 4.6 g/l
 - **pH:** 3.6
 - **Alcohol:** 20%
 - **Blend:** ND

Notes:
Located in the warm and lush Douro Valley, the company was founded by the Scotsman George Sandeman. The high quality wines from the 2017 harvest were carefully selected and blended to create the Sandeman Porto Late Bottled Vintage 2017. Aged for around four years, this wine was bottled without filtration, maintaining the style of a single-harvest wine.

Reasoned agro-oenology: *The first oenological act*

Three programs from vineyard
to cellar, designed to meet targeted
oenological goals:

Freshness program

Enables white and rosé wine to better
express their fresh, intense aromatic profile.

Drinkability program

Enables red wines to better express their
fresh, fruity and rich aromatic profile.

Effervescent program

Helps to enhance the freshness
and longevity of base sparkling wines.

Our programs are built around

From a range of
biostimulants
for the vine.



A personalized
support approach
that offers
reasoned programs
from grapevine to wine.



Offering a range of
oenological products
for the cellar and
personalized support from
a *consulting oenologist*.



oenoterris

79, av. A.A. Thévenet CS 11031
51530 MAGENTA - France
Tél. : + 33 3 26 51 29 30
Fax : + 33 3 26 51 87 60

GRUPE
SOFRALAB

Explore
the OENOTERRIS®
website by scanning
this QR code.



oenoterris.com

Celebratory Day for the 60th Anniversary of the UIOE

60
ANS

With **AMORIM Cork's** innovations, cork is the winemaker's natural ally

For more than two years, AMORIM Cork has organized around a hundred exclusive masterclasses in its main markets. These meetings have demonstrated to an expert audience of oenologists, winegrowers, cellar managers and wine professionals the ability of AMORIM closures to faithfully respect the work carried out in the cellar, thanks to cutting-edge technologies resulting from advanced research.

Cutting-edge technologies

The **Research and Development** unit of AMORIM Cork is one of the most advanced in cork management for the wine industry.

Every year, AMORIM Cork invests several million euros in developing innovations now recognized by the leading professionals in the field.

Bee W®, Naturity®, Xpür®, NDtech®... all share optimal performance and a **negative carbon footprint**.

Thanks to pioneering technologies such as **Naturity®, Xpür®, ROSA® and CorkNova®**, AMORIM offers a range of natural and technical cork stoppers that best preserve the wine's integrity and aromatic qualities. In recent years, AMORIM Cork has also developed new cork stoppers such as **Qork®**, the most sustainable micro-agglomerated cork in the world, and **Helix®**, for easy opening – described as “the



first major innovation in wine packaging of the 21st century.” A key element of this performance is **AMORIM's personalized approach** in choosing the most suitable closure for each wine – a dedicated technical manager supports every customer to find the best match between available technologies and the specific challenges of winemaking.

Paulo Lopes, oenologist at AMORIM Cork, reminds us that having a complete portfolio of different types of closures is essential:

“The ‘one-size-fits-all’ approach does not work in the world of wine. It is a complex, living product in which every stage of winemaking is crucial and must be customized. The final step – choosing the right closure – is decisive for controlling the wine's style and ageing potential.”



AMORIM
CORK

PROMOTING INNOVATION AND CREATIVITY

for a responsible oenology based on knowledge



Our mission

Our mission is to develop precision oenology™, inspired by nature and driven by innovation, to help winemakers highlight grape typicity and terroir identity. Our approach is nourished of scientific rigor and empirical observations, creativity, and constant dialogue with wine professionals facing climate and societal challenges. Collaborating with leading academic researchers, we translate practical questions into scientific projects, then develop solutions through our in-house multidisciplinary expertise.



An important academic research partner worldwide

>25

INTERNAL RESEARCHERS
(3 at the University of Bordeaux)

38

Ph D. STUDIES FUNDED
SINCE 30 YEARS

41

POST-DOCTORATES

48%

BUDGET ALLOCATED TO
RESEARCH CONTRACTS



Research exploited and valorised

by communications, scientific and professional articles, patents, and awards.

>10

COMMUNICATION /
YEAR IN INTERNATIONAL
CONGRESS

+230

SCIENTIFIC
PUBLICATIONS

23

PATENTS

3

AWARDS AND
CITATION

BIOLAFFORT®
R&D TEAM
let's talk !



Virginie Moine
Director of Science
virginie.moine@laffort.com



Joana Coulon
R&D manager
Microbiology
joana.coulon@laffort.com



Arnaud Massot
R&D manager
Colloidal chemistry
arnaud.massot@laffort.com

Celebratory Day for the 60th Anniversary of the UIOE

Where technology and innovation enhances Italian wine

For over twenty years, ENOLIFE SRL has been providing high-quality products and an integrated network of services supporting the entire winemaking supply chain, with tailor-made solutions designed by our R&D Department. Our goal is to enhance the value of the viticultural heritage, interpreting it with **technical rigor**, **cultural sensitivity**, and an **entrepreneurial vision** focused on research and in-



ENOLIFE
AL SERVIZIO DELL'ENOLOGIA



novation. Every day, our products help promote the image of Italian wine as a symbol of **elegance, authenticity, and terroir**. Moreover, in response to the growing need to produce **lower-alcohol wines**, we have developed the **ALCOLESS I** technology – an innovative system for the **dealcoholization of wines and beverages**, designed to meet the needs of an increasingly diverse and evolving market.



Omnia
Technologies
Enabling Evolution

Omnia Technologies,
your end-to-end partner
from processing to packaging

Powered by the heritage and expertise of our brands, we provide complete solutions and automated lines, driven by technology, sustainability, and service.

PROCESSING

DELLA TOFFOLA



parmeare

PADOVAN

eadalpe

SIRO ALIBERTI

CIMAR



F. FRILLI

BOTTLING & PACKAGING

bertolaso

morton

MAR.CO

INNOTECH

WIN&TECH

ACRAM

MASTER

ACOL

Zitalia

APE



Celebratory Day for the 60th Anniversary of the UIOE

The International Union of Oenologists and Oenotechnicians (UIOE)

UIOE was founded in Milan on 24th April 1965 by founding associations Argentina, Chile, Spain, France, Italy and Portugal. Its mission is to represent national unions of oenologists at an international level, to defend this professional category in all areas, to oppose the misuse of the title of oenologist, to maintain cohesion, solidarity, and contact among the various associations, to promote a standardized education for oenologists in different countries, to work with national and international authorities to harmonize oenological practices and official analytical methods, and to ensure that the oenologist remains the central figure in the implementation and supervision of oenological practices.

Organizational Structure

- **Co-Presidents:** Pierre-Louis Teissedre (France), Santiago Jordi (Spain), Emilio Defilippi (Italy)
- **Vice-Presidents:** Didier Fages (France), Monika Christmann (Germany), Leonardo Palumbo (Italy)
- **Secretary General:** Begoña Jovelar (Spain)
- **Treasurer:** Christine Chaminade (France)
- **Auditors:** Reinhard Eder (Austria), Jean-Pierre Robert (Canada), Fanny Crettenand (Switzerland)
- **Honorary Presidents:** Serge Dubois (France), Riccardo Cotarella (Italy), Edmund Diesler (Germany)

Members

- Austria - Vereinigung Österreichischer Önologen und Weinforscher (VÖstÖF)
- Canada - Association Canadienne des Oenologues (ACOE)
- France - CEnologues de France
- Germany - Bund Deutscher Oenologen (BDO)
- Greece - Ένωση Ελλήνων Οινολόγων (EEO)
- Italy - Associazione Enologi Enotecnici Italiani (AIE)
- Japan - 一般社団法人 葡萄酒技術研究会 (General Incorporated Association for Wine Technology Research)
- Portugal - Associação Portuguesa de Enologia e Viticultura (APE)
- Spain - Federación Española de Enología (FEAE)
- Switzerland - Union Suisse des CEnologues (USCE)



Looking for the perfect finishing touch for your bottle?

DISCOVER OUR CLOSURE SOLUTIONS

CREALIS relies on the expertise of 8 renowned brands, providing their own unique know-how in capping and over-capping products. Each brand operates comprehensively at a local level with both the creative power and the industrial capability of an international group, with a particular focus on sustainability.

Explore our broad portfolio of innovative products and discover our dedication to developing greener technologies and materials.

www.crealisgroup.com



Close to you. Open to the future



Effort, passion and belief have made the “60ans UIOE” event possible, however...

...a very important role has been played by our partners, who have been supporting all the activities and supervising the organization, to make our event look like this.

Special thanks to:

SUPPORTING INSTITUTIONS: Regione Lombardia; OIV – International Organisation of Vine and Wine; DeFENS Department of Food, Environmental and Nutritional Science – Università di Milano.

GOLD PARTNERS: Amorim Cork; Biolaffect; Diam Buchage; Enartis; Lallemand Oenology; Groupe Sofralab.

SILVER PARTNERS: Crealis; Enolife; Omnia Technologies.

BRONZE PARTNERS: Ascovilo – Associazione Consorzi Vini Lombardi; Consorzio di Tutela Primitivo di Manduria; MobileFill; Mureddu Sugheri.

60 ANS



DE L'UNION INTERNATIONALE
DES ŒNOLOGUES
ET DES ŒNOTECHNICIENS

Gold Partners

AMORIM
CORK



Silver Partners



Bronze Partners



Union Internationale des Œnologues et des Œnotechniciens
21-23 rue de Croulebarbe - 75013 Paris
info@unionoenologues.com - www.unionoenologues.com

Design by Révestudio