



Fakultät für Agrar-, Umwelt- und Lebensmittelwissenschaften
Facoltà di Scienze agrarie, ambientali e alimentari
Faculty of Agricultural, Environmental and Food Sciences



Welcome and opening addresses - Facts and figures

Emanuele Boselli

Oenolab - Professor of Food Science and Technology

Free University of Bozen-Bolzano (Italy)



Facts and figures of Macrowine Conference Series

Edition	Year	Location	Country	Focus
1	2006	Reims	F	Inaugural edition on wine macromolecules and wine colloids
2	2008	Montpellier	F	Expanded scientific scope: new analytical approaches in wine chemistry
3	2010	Turin	I	Emphasis on interactions between wine components and perception
4	2012	Bordeaux	F	Focus on wine aroma, phenolics, and terroir expression
5	2014	Stellenbosch	RSA	First edition outside Europe; addressed global viticulture challenges and climate impact
6	2016	Changins	CH	Highlighted advances in wine microbiology and fermentation technology
7	2018	Zaragoza	E	Focus on innovation in grape processing and wine stability
8	2021	Verona	I (on-line)	Focus on sustainability and digital tools in winemaking
9	2023	Bordeaux	F	Merged with OENO Congress; focus on and wine metabolomics
10	2025	Bolzano	I	Climate-resilient V&E, components related to wine stability and consumers' acceptance



Facts and figures of Macrowine 2025 in Bozen-Bolzano

- **10th anniversary**

- 23 countries
 - 159 presenters
 - 184 participants
 - 16 reviewers
-
- 5 key note lectures
 - 35 oral communications
 - 41 flash talks
 - 3 poster sessions (all 149 posters)



open access

- 7 peer-reviewed articles in the Special Issue of Oeno One
- 1 book of abstracts on-line
- <https://doi.org/10.58233/macrowine2025>



Facts and figures of Macrowine 2025 in Bozen-Bolzano

5 Keynote lectures:

Key learnings about the chemical bases of wine uniqueness and quality, essential companions for future developments

Vicente Ferreira

Composition and biological potential of grape and wine phenolic compounds

Pierre-Louis Teissedre

Taking advantages of innovative chemometric tools to unveil vineyard ecosystem dynamics: look across volatile secondary metabolites

Sílvia M. Rocha

Exploring the presence of oligopeptides in wines into identify possible compounds with umami or kokumi properties

Fulvio Mattivi

Crafting Wine's Signature: Exploring Volatile Compounds from Terroir to Aging

Silvia Carlin



Facts and figures of Macrowine 2025 in Bozen-Bolzano

12 Sessions

- SES-01: Wine Identity and Quality: Insights into Composition, Perception, Expression
- Parallel SES-02: Innovations in Resistant Grape Varieties
- Parallel SES-03: Analytical Advances in Wine Research
- Parallel SES-04: Quality of Wines from Resistant Grape Varieties
- Parallel SES-05: Stability of Wine Components
- SES-06: Flash talks 1 - Precision Winemaking
- SES-07: Flash talks 2 - Instrumental Analysis and Profiling
- SES-08: Wine Aroma Diversity: Origins, Challenges and Sensory Expression
- SES-09: No- and Low-Alcohol wines
- SES-10: Flash talks 3 - Sensory Profiles and Consumer Acceptance
- SES-11: Advanced Profiling of Wine Precursors and Macromolecular Complexity
- SES-12: Sustainable Strategies for Wine Stability and Resource Optimization

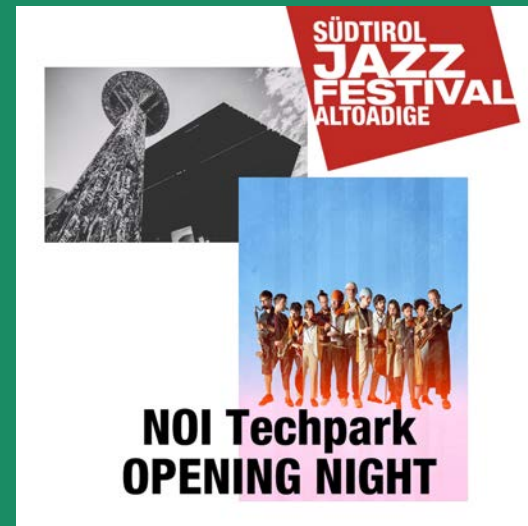
Technical visit



Social dinner
Castel Mareccio, tomorrow, 19:30



Collateral event
NOI Techpark Friday, 20:00



Acknowledgements:





Sharing science, establishing connections

SPECIAL ISSUE
 7 articles



ABSTRACTS
 ~ 200 orals & posters



*Also available: Macrowine 2010, 2016,
 2021, 2023 ... and more to come*