

PROGRAM on FRIDAY 3rd MAY 2024

- 8.30 – 9:00 Registration of the guests at the Auditorium in Forni di Sotto (UD).
- 9:00 – 11:30 Welcome and start of the meeting speaking about challenges and opportunities in the market of Resistant vines, mountain viticulture, zero residual and other certifications, climate change and diseases in the vineyards.
- 11:30 – 11:45 Coffee break.
- 11:45 – 14:30 The sustainability of viticulture in the mountains, winemaking techniques, the experience of PIWI wines in Friuli Venezia Giulia, the oenological profile of Resistant qualities, drones to support our daily job.

Quick lunch with local food offered by ADALT network producers.

- 14:00 – 20:00 Wine tasting with PIWI varieties from all over Europe.
(Euro 15,00 per person)
- 14:30 – 18:30 Masterclass with Mara Micolino (Sommelier and Taster AIS) and Nicola Biasi (consultant oenologist, Best Oenologist 2021) titled *"Pioneering Viticulture: cold climates and Resistant grape varieties"*. We will know 5 different territories through 10 different wines.
(Euro 25,00 per person)
- A second masterclass will be held by VCR (Vivai Cooperativi Rauscedo) to present new Resistant varieties which are to be approved at the national register.
(Euro 15,00 per person)
- 20:00 – 22:00 Dinner with a typical food menu from Carnia created by Chef Daniele Cortiula and Fulvio De Santa. Every dish will be paired to 2 different PIWI wines (10 in total) coming from all over Europe.
Romina Orlando (Sommelier AIS) will be with us to explain all the wines.
(Euro 50,00 per person)

SPEAKERS on Friday, 3rd May 2024

Roberto Baldovin (President of ADALT) and Claudio Coradazzi (Mayor in Forni di Sotto)

Opening greetings and welcome

Welcome from the Institutions

Matteo Lovo - President of Assoenologi Friuli Venezia Giulia

Short institutional greeting from Assoenologi

dott. Eugenio Sartori - Consultant in VCR

Challenges and opportunities in the Resistant grape varieties: how to overcome barriers to diffusion

prof. Marco Stefanini - President of PIWI Italia

Mountain viticulture practices

dott. Nicola Mazzucato - RESIDUO ZERO ODV ETS

Zero Residual: certifications and European best practices for a new quality standard

dott. Michele Bertolami - Director of CEVIQ

Resistant varieties: exploring sustainability certification opportunities

dott. Federico Fantin - Key Account Manager METOS.

Climate resilience and vines diseases in mountain regions

Alexander Morandell - President of PIWI International

Mountain viticulture sustainability: PIWI International promotes the project

dott. Emanuele Serafin - Oenologist

Winemaking of Resistant varieties

prof. Paolo Sivilotti - UniUd and dott. Selena Tomada - ERSA FVG

Suitability of resistant varieties to Friulian environment

Nicola Biasi - Oenologist

The oenological profile of Resistant varieties

dott. Luca Grizzo – AgriObiettivo

Drones in the vineyards: innovations and applications for a sustainable viticulture

PROGRAM on SATURDAY 4th MAY 2024

- 8.30 – 9:00 Registration of the guests at the Auditorium in Forni di Sotto (UD).
- 9:00 – 11:30 Welcome and start of the meeting speaking about the organic village project and the new Biodistrict. Following, new experiments, the quality perception, perspectives of this incredible territory, Solaris in the mountains.
- 11:30 – 11:45 Coffee break.
- 11:45 – 14:30 Sharing ideas coming from different PIWI experiences: Friuli Venezia Giulia, Veneto, Poland, Denmark and Sweden.
- Quick lunch with local food offered by ADALT network producers.
- 14:00 – 20:00 Wine tasting with PIWI from all over Europe, going deeply inside Solaris.
(Euro 15,00 per person)
- 15:00 – 18:30 Masterclass with Mara Micolino (Sommelier and Taster AIS) titled “Solaris: 10 variations”.
We will know 5 different territories through 10 different wines.
(Euro 25,00 per person)
- A second masterclass will be handled by Fondazione Edmund Mach to present new Resistant varieties which are to be approved at the national register.
(Euro 15,00 per person)
- 20:00 – 22:00 Gala dinner with a typical food menu from Carnia created by Chef Daniele Cortiula and Fulvio De Santa. Each dish will be paired to different SOLARIS wines (10 in total) coming from all over Europe.
Romina Orlando (Sommelier AIS) will be with us to explain all the wines.
(Euro 50,00 per person)

SPEAKERS on Saturday, 4th May 2024

Roberto Baldovin (President of ADALT) and Claudio Coradazzi (Mayor in Forni di Sotto)

Opening greetings and presentation of the project “Il Borgo BIOlogico e il BIOdistretto”

dott. Roberto Baldovin - Roberto Baldovin Winery

Experiments with PIWI wines in Forni di Sotto

Nicola Biasi - Oenologist

Mountain wines: early ripening isn't the only element to be considered. Quality does not allow any shortcuts

Paolo Valdesolo - Oenologist

Perspectives of Friulian viticulture in the mountain

Thomas Niedermayr - President of PIWI Alto Adige

PIWI - the beginning of a bet for the future

Alexander Morandell - President of PIWI International

*Who hesitates is lost. Protagonists and personalities coming from a territory
going in the same direction and committed to evolution.*

Nicola Del Monte - Filanda De Boron Winery

Solaris and ski slopes: viticulture at the foot of Madonna di Campiglio

Gianni Tessari - Gianni Tessari Winery

Solaris: what else?

Christian Walt - President of PIWI Austria

PIWI in Austria: challenges and opportunities

dott. Stefano Gri - President of PIWI Friuli Venezia Giulia

Our experience with PIWI vines in Friulian plain

Daniele Piccinin - PIWI Veneto

PIWI experience in the East area of Veneto: results and perspectives

Elvis Sacconi - PIWI Poland

Viticulture in Polonia: new opportunities thanks to PIWI varieties

In streaming:

Andrea Guerra – Langmyre Winery (Sweden)

Experience with Resistant vineyards in Svezia, Gotland Island

Nicola D’agostini - Kullabergs Winery (Sweden)

Resistant vines in Svezia, at Skane

Dyrehoj Vingard Winery (Denmark)

Our experience with Resistant varieties in Denmark

Giovanni Cattaruzzi, notable figure in the agricultural sector, will moderate the conference.

For information and reservations, please contact simposio@adalt.it

We would like to thank all our commercial partners and sponsors who made this initiative possible.