



Programme

The meeting covers all the papers and presentations with viticulture and enological interest as well as papers of relative scientific domains, such as biology, biotechnology, analytical chemistry etc.

- History of the cv Malvasia
- Viticulture: cultivation practices, training systems, climate, soil, terroir, diseases, pests, clonal selection, harvesting, grape maturation, drafting, rootstock etc.

- Vine Physiology and Biochemistry (photosynthesis, respiration – transpiration, abiotic and biotic stress, mineral and water uptake, grape quality, carbohydrates, organic acids, phenolics, aromas, ripening, pruning etc.
- Wine – Enology: quality, yeasts, fermentation, vinification practices, barrique, phenolics, aromas – flavor, oxidation, enzymes etc.
- Environment and Culture
- Economy and Marketing

- Monday 24 June 2013, h. 19.00

Welcome Cocktail

- Tuesday 25 June 2013

h. 9.30

Saint Nicolas Church – Castle

Presentation of the Symposium – Opening speeches

h.10.30

I Session – History of the cultivars

h.13.00

Working lunch

h.16.30

Visit of the Castle and of the City of Monemvasia

- **Wednesday 26 June 2013**

h. 9.30

II Session – Viticulture of the cv Malvasia

Chairman

h.11.00

Coffe break

h. 12.30

Discussion

h.13.30

Working lunch

h. 16.30

Visit of vineyards and wineries

- **Thursday 27 June 2013**

h. 9.30

III Session Enology of the cv Malvasia

h.11.00

Coffee break

h.11.30

IV Session Economy and Marketing

h.13.30

Working lunch

Following (14:30-15:30)

Conclusion Session

Free afternoon

- **Friday 28 June 2013**

Visit of the Mistra

h. 21.00

Closing ceremony – dinner