

The second edition took place at the Hotel Serena Majestic in Montesilvano, from the 9th to the 11th of May 2001.

With the **ENOFORUM** event, the **SIVE** aims to bring together, discuss and engage in dialogue with those actively involved in the development of the wine sector:

- **oenologists** and **winemakers**;
- Italian and foreign **researchers**;
- the **technicians** responsible for research and development at leading-edge companies;

in a context that allows for the comprehensive treatment of a number of technical-scientific topics and the in-depth exchange of their respective ideas and/or doubts.

ENOFORUM is neither a classic scientific conference nor an exhibition fair: it is a new formula, where participants can attend the modules of their interest and discuss their specific practical cases directly with researchers and technicians.

The event is divided into modules that are repeated twice during the course of the event, to reduce the number of participants in each of them and thus allow for more effective interaction between the actors present.

All companies that aspire to maintain or acquire leading positions in the market are engaged in Research & Development for new products, concepts or processes, which require considerable effort and the results of which deserve a thorough presentation to the users of the new acquisitions, i.e. wine-makers and their technicians.

Enoforum was conceived to meet these precise needs of companies producing goods and services: to allow them to exhibit their R&D results to a qualified and representative audience of the entire national arena, in a different and more incisive manner than at an exhibition fair or a classic scientific conference.

Enoforum also wants to meet the needs of oenologists and wine technicians, who are often unable to attend the many meetings organised by the various companies in the sector. By attending Enoforum, they can learn about the most important innovations of the year and make the most of their limited time.

Enoforum saw its second edition this year: the event counted over 200 participants from all over Italy and received considerable attention from the specialised press.

Supporting the event were the companies: Dal Cin, Dow Agrosciences, Esseco, Gimar Tecno, Enoplastic, Laffort Oenologie, Intec and Lallemand.

The event was opened with a seminar by Prof. Linda Bisson of the University of Davis (California) on the topic: 'difficulties and stoppages in alcoholic fermentation: the American experience'.

It then unfolded into 7 modules:

- Synthetic corks: the Italian approach and winery experiences
- Nutritional management of *S. cerevisiae* during alcoholic fermentation
- Tannins in oenology
- The polysaccharides in wine
- Optimisation of enzymatic preparations for maceration of white and red grapes
- Recent insights into red wine production technology
- Effects of a new antioid fungicide on grape and wine quality