

open²⁰
GPB²⁴

Open Conference on
**Grapevine Physiology
and Biotechnology**



LOGROÑO - LA RIOJA

7-11 JULY

PROGRAM



PROGRAM

OPEN GPB 24 7-11 JULY - LOGROÑO

Open International Conference on Grapevine Physiology and Biotechnology

Sunday,
7th July

18:00-
19:00

Registration

19:00-
21:00

Welcome cocktail



LOGROÑO - LARIOJA

8:00-
9:00

Registration and poster installation

9:00-
9:30

Opening ceremony

9:30-
10:15

Opening conference

Jaume Flexas. University of the Balearic Islands, UIB.
From grapevines to extreme environments ... and back?

10:15-
12:45

Plant vegetative and reproductive development

CHAIRPERSONS:

Zhanwu Dai. Institute of Botany, Chinese Academy of Sciences
Pablo Carbonell. Institute of Grapevine and Wine Sciences (ICVW)

10:15-
10:45

Keynote lecture

Sara Zenoni. University of Verona.
What triggers the decision to ripen?

10:45-
11:00

Transcriptomic and metabolomic responses to wounding and grafting in grapevine.
Sarah Jane Cookson. EGFV - ISVV – INRAE.

11:00-
11:15

Characterization of berry softening and sugar accumulation dynamics in a slow-ripening genotype and its response to abscisic acid treatments.
Pietro Previtali. Winegrowing Research, E. & J. Gallo Winery.

11:15-
11:45

Coffee break

11:45-
12:00

Developmental and genetic mechanisms underlying seedlessness in grapevine somatic variants.
Laura Costantini. Fondazione Edmund Mach.

12:00-
12:15

Genetic and hormonal regulation of grape berry cuticle formation.
Justin Lashbrooke. Stellenbosch University.

12:15-
12:30

Juvenile-to-adult vegetative phase transition in grapevine.
Diego Lijavetzky. Instituto de Biología Agrícola de Mendoza (IBAM, CONICET-UNCuyo).

12:30-
12:45

Impact of the 'Pinot'-family on early ripening in cool climate viticulture varieties.
Florian Schwander. Institute for Grapevine Breeding Geilweilerhof, Julius Kühn-Institut.

12:45-
13:00

Memorial

13:00-
14:30

Lunch

14:30-
17:15

Fruit and wine yield and composition

CHAIRPERSONS:

Éric Duchêne. INRAE
Mar Vilanova. Institute of Grapevine and Wine Sciences (ICVW)

14:30-
15:00

Keynote lecture

Markus Keller. Washington State University
Yield formation and grape composition: more than meets the eye

15:00-
15:15

Exploring the influence of grapevine rootstock on yield components.
Marine Morel. EGFV - ISVV – INRAE.

15:15-
15:30

The regulation of ABA-induced anthocyanin accumulation in grape berry.
Zhanwu Dai. Institute of Botany, Chinese Academy of Sciences.

15:30-
15:45

Impact of canopy management on thiol precursors in white grapes: a six-year field study.
Thibaut Verdenal. Agroscope.

15:45-
16:00

Grape development revisited through the single-berry metabolomic clock paradigm.
Flora Tavernier. UMR AGAP Institute, Montpellier University, CIRAD, INRAE, Institut Agro-Montpellier.

16:00-
16:30

Coffee break

16:30-
16:45

The key role of vineyard parcel in modifying flavor compounds of Cabernet Sauvignon grapes.
Haocheng Lu. China Agriculture University.

16:45-
17:00

Berry shrivel causes summarizing current hypotheses.
Michaela Griesser. University of Natural Resources and Life Sciences.

17:00-
17:15

Ugni blanc berry and wine composition impacted by thirteen rootstocks.
Julia Gouot. ISVV-INRAE.

17:15-
19:00

Poster session

17:45-
19:00

(Room 4)
Working group meeting 1
Grape Phylloxera Group Meeting

(Room 1)
Working group meeting 2
Grapevine QTL Browser: focus on Vitis Ontology

Abiotic interactions

9:00-
13:00

CHAIRPERSONS:

Miguel Costa. ISA, University of Lisbon

Alicia Pou. Institute of Grapevine and Wine Sciences (ICVV)

Keynote lecture

9:00-
9:30

Nathalie Ollat. EGFV - ISVV - INRAE.

From soil to canopy, the diversity of adaptation strategies to abiotic constraints in grapevine.

9:30-
9:45

Diversity of leaf functioning under water deficit in a large grapevine panel: high throughput phenotyping and genetic analyses.

Eva Colindre. Université de Montpellier.

9:45-
10:00

Rootstock influence on xylem embolized vulnerability and scion behavior under severe water deficit.

Luis Flor. University of the Balearic Islands, UIB.

10:00-
10:15

Integrated approaches for the functional characterization of miRNAs in grapevine.

Giorgio Gambino. Institute for Sustainable Plant Protection, National Research Council (IPSP-CNR).

10:15-
10:30

Winter physiology in a warmer world: Cold hardiness and deacclimation sensitivity drive variation in spring phenology.

Jason Londo. Cornell University.

10:30-
10:45

Effects of stress memory on grapevine resilience in response to recurrent drought and recovery events.

Chiara Pagliarani. National Research Council of Italy.

10:45-
10:50

From Genes to Vineyards: System Biology and New Breeding Technologies for Water Stress Tolerance in Grapevines.

Alvaro Ignacio Vidal Valenzuela. Fondazione Edmund Mach.

10:50-
10:55

Rootstock-scion contributions to seasonal water and light use diversity under field conditions.

Sara Bernardo. EGFV - ISVV - INRAE

10:55-
11:00

Arinto clones tolerant to climate change: in depth transcriptomic study of tolerant and sensitive genotypes.

Luisa Carvalho. ISA, University of Lisbon.

11:00-
11:30

Coffee break

Abiotic interactions

11:30-
12:55

CHAIRPERSONS:

Josefina Bota. Universitat de les Illes Balears (UIB)

Javier Portu. Institute of Grapevine and Wine Sciences (ICVV)

Keynote lecture

11:30-
12:00

Thierry Simonneau.

LEPSE, Univ Montpellier, INRAE, Institut Agro.

Coping with extreme climatic events: some lessons from recent work on grapevine under heat peak.

12:00-
12:15

Apoplastic pH influences *Vitis vinifera* Barbera recovery responses to short and prolonged drought.

Cristina Morabito. University of Turin.

12:15-
12:30

Water status response of *Vitis vinifera* L. cv Cabernet Sauvignon during the first years within the long-term VineyardFACE (Free Air Carbon dioxide Enrichment) study.

Yvette Wohlfahrt. Hochschule Geisenheim University.

12:30-
12:45

Long-Term impact of elevated CO₂ exposure on grapevine physiology (*Vitis vinifera* L. cvs. Riesling & Cabernet Sauvignon).

Susanne Tittmann. Geisenheim University.

12:45-
12:50

Drought affects vineyard soil microbiome: approach to select micro-organisms adapted to drought.

Gianmaria Califano. University of Lisbon.

12:50-
12:55

The adaptation and resilience of scions and rootstocks to water constraint.

Melane A. Vivier. Stellenbosch University.

12:55-
13:00

Group photo

13:00-
14:30

Lunch

Biotic interactions

14:30-
17:00

CHAIRPERSONS:

Ana Margarida Fortes. FCUL

Óscar González. Universidad de La Rioja

Keynote lecture

14:30-
15:00

Florence Fontaine.

University of Reims Champagne-Ardenne (URCA).

Biotic interactions: case of grapevine cultivars - the fungal pathogen *Neofusicoccum parvum* - biocontrol agents.

15:00-
15:15

Roots and rhizosphere microbiota diversity is influenced by rootstock and scion genotypes: can this be linked to the development of the grafted plant?

Virginie Lauvergeat. EGFV - ISVV - INRAE.

15:15-
15:30

The role of interaction of phytoplasma effector with phosphoglucosyltransferase in the pathogenicity of '*Candidatus Phytoplasma solani*' in grapevine.

Maruša Pompe Novak. National Institute of Biology, Ljubljana.



15:30-
15:45 Hormonal and associated metabolic changes in susceptible harvest-ripe grapes under asymptomatic and symptomatic Esca disease.

Rute Amaro. University of Lisbon.

15:45-
16:00 Cell wall remodeling mediated by specific PME genes plays a role in grapevine response to *Botrytis cinerea*.

Giulia Malacarne. Fondazione Edmund Mach.

16:00-
16:30 **Coffee break**

16:30-
16:45 Mgaloblishvili Rpv29 and Rpv31 loci reveal new insights on downy mildew resistance sources in *Vitis vinifera*.

Valentina Ricciardi. University of Milan.

16:45-
16:50 Mining microbiome data to identify antagonists of grapevine downy mildew (*Plasmopara viticola*).

Paola Fournier. INRAE, Bordeaux Sciences Agro, ISVV, SAVE.

16:50-
16:55 Study of the effect of native vineyard bacteria on the expression of *Plasmopara viticola* effectors.

Camilla Mandorino. CREA - Research Centre for Viticulture and Enology.

16:55-
17:00 The invasive seaweed *Rugulopteryx okamurae*: an innovative plant protective extract.

Asier Cámara. University of the Basque Country (UPV/EHU).

17:00-
18:30 **Poster session**

19:00-
20:30 **Logroño city walking tour**



8:30-
12:30 **Technical Tour /
Museum and Winery**

13:30-
15:00 **Lunch**

Advances in omics and big data

CHAIRPERSONS:
Melane Vivier. Stellenbosch University
Diego Lijavetzky. CONICET

Keynote lecture

15:00-
15:30 **Lance Cadle-Davidson.** USDA-ARS, USA.
Data deluge: Opportunities, challenges, and lessons of big data in a multidisciplinary project.

15:30-
15:45 The grapevine single-berry clock, practical tools and outcomes
Charles Romieu. UMR AGAP Institute, INRAE.

15:45-
16:00 Exploring the gene regulatory networks of WRKY family in grapevine (*Vitis vinifera* L.) using DAP-Seq
Gabriele Magon. University of Padova.

16:00-
16:30 **Coffee break**

16:30-
16:40 **Clémentine Pellissier (IVES)**

16:40-
16:55 Reduced bunch compactness in a clone of Tempranillo associates with a complex reciprocal translocation detected by long-read sequencing genomics.
Pablo Carbonell-Bejerano. ICVV (CSIC-UR-CAR)

16:55-
17:10 Genomic characterization of terpene biosynthetic genes in seven *Vitis vinifera* L. varieties.
Malin Petersen. University of British Columbia.

17:10-
17:25 The grapevine QTLome is ripe: QTL survey, databasing, and first applications.
Silvia Vezzulli. Fondazione Edmund Mach.

17:25-
17:40 Activation of retrotransposition in grapevine.
Christopher Winefield. Lincoln University.

17:40-
17:55 Unveiling the Grapevine Red Blotch Virus (GRBV) Host-Pathogen Arms-Race via Multi-OMICs for Enhanced Viral Defense.
Christian Mandeli. Oregon State University.

18:05-
19:30 **Poster session**

18:05-
19:30 **Collaboration Workshop:
Molecular Biology Meeting Viticulture**



Advances in precision viticulture and phenotyping

9:00-
11:00

CHAIRPERSONS:

Patrice This. INRAE

Javier Tello. Institute of Grapevine and Wine Sciences (ICVV)

Keynote lecture

9:00-
9:30

Katja Herzog. Julius Kühn-Institut.

How sensor technologies combined with artificial intelligence increase the efficiency in grapevine breeding (research): current developments and future perspectives

9:30-
9:45

High-resolution aerial thermography for water stress estimation in grapevines.

Carlos Poblete-Echeverria. Stellenbosch University.

9:45-
10:00

Combination of NIR multispectral information acquired from a ground moving vehicle with AI methods to assess the vine water status in a Tempranillo (*Vitis vinifera* L.) commercial vineyard.

Maria Paz Diago Santamaría. Universidad de La Rioja.

10:00-
10:15

Development of a semi-controlled setup for manipulating drought and heat stress in open field trials.

Jacopo Innocenti. University of Natural Resources and Life Sciences (BOKU).

10:15-
10:30

Which potential for Near Infrared Spectroscopy to characterize rootstock effects on grapevines?

Vincent Segura. Institut Agro Montpellier, INRAE.

10:30-
10:45

Dry leaf hyperspectral reflectance predicts leaf elemental composition in grafted hybrids.

Zachary Harris. Saint Louis University.

10:45-
11:00

Spatial Variability of Grape Berry Maturation Program at the Molecular level.

Ron Shmulevitz. University of Verona.

11:00-
11:30

Coffee break

Table grapes, raisins, and postharvest physiology

11:30-
13:00

CHAIRPERSONS:

Giovanni Battista Torielli. University of Padua

Carolina Royo. Institute of Grapevine and Wine Sciences (ICVV)

Keynote lecture

11:30-
12:00

Maria Francesca Cardone. Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria; Centro di ricerca Viticoltura ed Enologia (CREA-VE)
Enhancing Table Grape Production: Addressing Challenges and Opportunities for Sustainability and Quality Improvement

12:00-
12:15

New biotechnological approaches for a comprehensive characterization of *AGL11* and its molecular mechanism underlying seedlessness trait in table grape.

Alessandra Amato. University of Verona.

12:15-
12:30

Screening table grape cultivars using cell wall ELISA and glycan microarrays for berry firmness and quality parameters.

John Moore. Stellenbosch University.

12:30-
12:45

Application of Hyper Spectral Imaging for early detection of rachis browning in table grapes.

Teodora Basile. CREA - Research Centre for Viticulture and Enology.

12:45-
13:00

Melatonin priming retards fungal decay in postharvest table grapes.

Ana Margarida Fortes. University of Lisbon.

13:00-
14:30

Lunch

14:30-
17:30

New biotechnological tools

CHAIRPERSONS:

Tomás Matus. I2SysBio (Institute for Integrative Systems Biology)

Yolanda Ferradás. Institute of Grapevine and Wine Sciences (ICVV)

14:30-
15:00

Keynote lecture

Zhenchang Liang. Institute of Botany, Chinese Academy of Sciences
Development and application of CRISPR/Cas in grapevine

15:00-
15:15

DNA-Free genome editing confers disease resistance in grapevine.

Marianna Fasoli. University of Verona.

15:15-
15:30

Mobilizing endogenous transposable elements for grapevine improvement: a genomic and epigenomic approach in New Zealand Sauvignon Blanc.

Darrell Lizamore. Bragato Research Institute.

15:30-
15:45

Functional characterization of grapevine MLO genes to define their roles in Powdery mildew susceptibility by CRISPR/Cas9 genome editing.

Samuel Talbot. Oregon State University.

15:45-
16:00 DNA-free editing to improve stress resilience of wine grape genotypes recalcitrant-to-regeneration.
Irene Perrone. Institute for Sustainable Plant Protection, National Research Council (IPSP-CNR).

16:00-
16:30 **Coffee break**

16:30-
16:45 From protein-centered to gene-centered approaches to investigate DNA-protein interactions in grapevine.
Alessandro Vannozzi. University of Padova.

16:45-
16:50 Enhancing Hydric Stress Tolerance by Editing the VviMYB60 Promoter with CRISPR/Cas9.
Manuela Campa. Stellenbosch University.

16:50-
16:55 Deciphering the function and regulation of VviEPFL9 paralogs to modulate stomatal density in grapevine through New Genomic Techniques.
Umar Shahbaz. Fondazione Edmund Mach.

16:55-
17:00 Exploring the impact of NPR3 gene silencing on the interaction between grapevine and mycorrhizal fungi through genome editing.
Ivan Bevilacqua. CREA - Research Centre for Viticulture and Enology.

Closure Conference

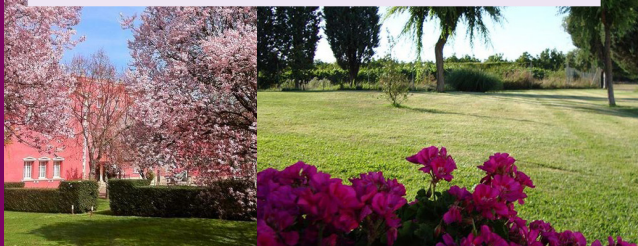
17:00-
17:45 Tomatoes and grapes: berry fruits with a biotech future.
Antonio Granell. Institute for Plant Molecular and Cellular Biology (IBMCP-CSIC).

17:45-
18:00 **Farewell and final remarks**

19:30 **Bus transfer to gala dinner**

20:00-
00:30 **Gala Dinner - Hotel San Camilo, Navarrete**

23:30
&
00:30 **Bus transfer to Plaza Diversidad and Riojaforum**



POSTERS

7-11 JULY - LOGROÑO

OPEN GBP 24

POSTERS

HANG UP POSTERS

MONDAY, 8TH JULY
FROM 08:00

TAKE DOWN POSTERS:

THURSDAY, 11TH JULY
UNTIL 18:30

Plant Vegetative and Reproductive Development

01	The role of NAC61 transcription factor in the regulation of berry ripening progression	Alessandra Amato. University of Verona
02	Dormancy conundrum: thermal requirements plasticity to reach budburst may be explained by annual environmental dynamics	Alessandro Bignardi. University of Trento
03	Genome wide association mapping of phenology related traits in <i>Vitis vinifera</i> L.	Diana Bellin. University of Verona
04	Characterizing graft union formation in different scion/rootstock combinations of grapevine	Marilou Camboue. INRAE
05	Genetic determinism of grapevine development stages as a tool for the adaptation to climate change	Éric Duchêne. INRAE
06	NACs intra-family hierarchical transcriptional regulatory network orchestrating grape berry ripening	Chiara Foresti. University of Verona
07	Molecular characterization of a variegated grapevine mutant cv Bruce's Sport	Clara Holm. Stellenbosch University
08	Functional characterisation of genetic elements regulating bunch morphology in grapevine	Kerry-Ann Jordaan. Stellenbosch University
09	VviSOC1a and VviAG1 act antagonistically in the regulation of flower formation	Justin Lashbrooke. Stellenbosch University
10	Phenotypical impact of a floral somatic mutation in the cultivar Listán Prieto	Diego Lijavetzky. CONICET
11	Comparative QTL mapping of phenology traits in three cross populations of grapevine	Diana Bellin. University of Verona
12	Nutrient absorption in vines (<i>Vitis vinifera</i> L., cv. Tempranillo blanco) under two water management approaches in a semi-arid region of the north of Spain	Ignacio Martín Rueda. Institute of Grapevine and Wine Sciences (ICVV)
13	Towards a better understanding of the root system diversity and plasticity in young grafted vines using 2D imaging and 3D modelling tools.	Larrey Mathieu. INRAE
14	Xylem vessel blockages in grape pedicel growing in tropical climate observed by microtomography	Eduardo Monteiro. Brazilian Center for Research in Energy and Materials (CNPq)
15	Temperature-based phenology modelling for the grapevine	Amber Parker. Lincoln University

16	Intra-varietal diversity in cv. 'Tempranillo Tinto': phenological stages	Javier Portu Reinares. Institute of Grapevine and Wine Sciences (ICVV)
17	Does foliar fertilization with Seaweed improve the productivity and quality of 'Merlot' grape must?	Juan Saavedra Del Aguila. Universidade Federal do Pampa (UNIPAMPA)
18	Fertilization with Seaweed (<i>Laminaria japonica</i>) on the characteristics of the bunch and the quality of the grape must of 'Cabernet Sauvignon'	Juan Saavedra Del Aguila. Universidade Federal do Pampa (UNIPAMPA)
19	Monitoring early rooting behavior of grapevine rootstocks: a 2D-imaging approach	Timo Strack. Hochschule Geisenheim University
20	An evaluation of the physiological responses of young grapevines planted and maintained under water constraint	Reinhard Swart. South African Grape and Wine Research Institute
21	Fruit set rate clonal variation explains yield differences at harvest in Malbec	Javier Tello. Institute of Grapevine and Wine Sciences (ICVV)
22	Characterization of four Chenin Blanc-rootstock combinations to assess grapevine adaptability to water constraint	Talitha Venter. Stellenbosch University
23	Evaluation of wood starch content on bench grafting success rate in grapevine	Ana Villa Llop. Vitis Navarra Nursery

Fruit and Wine Yield and Composition

24	Autochthonous non-Saccharomyces extra-cellular metabolism of tryptophan, tyrosine, and phenylalanine	Ana Boban. Institut for Adriatic Crops and Karst Reclamation
25	Grape ripening delaying with combined use of leaf removal and natural shading in Manto negro (<i>Vitis vinifera</i> L.) under deficit irrigation	Josefina Bota. Universitat de les Illes Balears (UIB)
26	Challenges for the Implementation of commercial inoculum of arbuscular fungi in a commercial Callet vineyard (<i>Vitis vinifera</i> L.).	Josefina Bota. Universitat de les Illes Balears (UIB)
27	Impact of seaweeds extracts applied to grapevine cv Tempranillo	Asier Cámara Ramos. UPV/EHU
28	Unravel the underlying mechanisms of delaying ripening techniques in grapevine	Michele Faralli. University of Trento
29	Altered lignans accumulation in a somatic variant of Tempranillo with increased extractability of polyphenols during winemaking	Yolanda Ferradás. Institute of Grapevine and Wine Sciences (ICVV); USC

30	Veraison as determinant for wine quality and its potential for climate adapted breeding	Tom Heinekamp. Julius Kühn-Institut
31	Evaluation of aroma characteristics in <i>Vitis amurensis</i> grapes across different regions by using HS-SPME-GC/MS	Mingyu Li. China Agricultural University
32	Reduced berry skin epi-cuticular wax and cutin accumulation associates with a genomic deletion and increased polyphenols extractability in a clone of Tempranillo Tinto	Carolina Royo Brun. Institute of Grapevine and Wine Sciences (ICVV)
33	Metabolomics of <i>Vitis davidii</i> Foëx. grapes from southern China: Flavonoids and volatiles reveal the flavor profiles of five spine grape varieties	Ning Shi. China Agricultural University
34	Cover crops under-vine impact on grapevine performance and vineyard soil microorganisms is highly affected by edaphoclimatic conditions at a regional scale	Nazareth Torres. Public University of Navarra
35	The role of vine trunk height in delaying grape ripening: insights for viticultural adaptation strategies	Miguel Puelles. Institute of Grapevine and Wine Sciences (ICVV)
36	Application of nitrogen forms such as nitrate, urea, and amino acids effects on leaf and berry physiology and wine quality	Christian Zöhr. University of Hohenheim

Abiotic Interactions

37	REDWINE project: use of <i>Chlorella vulgaris</i> to prevent biotic and abiotic stress in Palmela's region, Portugal, vineyards	Miguel Cachão. Avipe
38	Merging two genomes: a holistic approach to disentangle rootstock-mediated drought and recovery responses	Walter Chitarra. Council for Agricultural Research and Economics
39	Soil Temperature and Climate Change: Implications for Mediterranean Vineyards	Joaquim Miguel Costa. ISA, University of Lisbon
40	Elucidating the biological function of EPFL9 in grapevine roots	Lorenza Dalla Costa. Fondazione Edmund Mach
41	Regulation of terpene production in methyl jasmonate treated cell-cultures	Jone Echeverria Alberdi. I2SysBio
42	Phenological stage dependency of Cabernet Sauvignon and Grenache response to water and nutrient limitation	Marianna Fasoli. University of Verona

43	Freeze-thaw temperature oscillations promote increased differential gene expression during grapevine bud dormancy	Anne Fennell. South Dakota State University
44	Utilizing Ozone for the Management of Powdery Mildew (<i>Erysiphe necator</i> Schwein) in vineyards: potential and challenges	Oscar González López. Universidad de La Rioja
45	Characterization of the Adaptive Mechanisms of Grapevine Rootstocks to Iron Deficiency Induced by Lime Stress	Michaela Griesser. University of Natural Resources and Life Sciences, Vienna
46	PIWLs' variation in drought response under semi-controlled conditions	Jacopo Innocenti. University of Natural Resources and Life Sciences (BOKU)
47	Leaf elemental composition in a replicated hybrid grape progeny grown in distinct climates	Laszlo Kovacs. Missouri State University
48	Leaf necrosis induced by the insecticide carbaryl in <i>Vitis rupestris</i> 'B38'	Laszlo Kovacs. Missouri State University
49	Cumulative effects of repeated drought stress on berry composition, and phenolic profile: Field experiment insights	Patrick Lehr. University of Hohenheim
50	Estimation of stomatal conductance and chlorophyll fluorescence in Croatian grapevine germplasm under water deficit	Luka Marinov. Institute for Adriatic Crops and Karst Reclamation
51	Simulated climate change in a Mediterranean organic vineyard altered the plant physiology and decreased the vine production	Laura Martín. CICYTEX
52	Exploiting somaclonal variability to increase drought stress tolerance in grapevine	Amedeo Moine. Institute for Sustainable Plant Protection, National Research Council (ISPSP-CNR)
53	Nitrogen uptake, translocation and YAN in berries upon water deficit in grapevines with contrasting stomatal sensitivity	Claudio Pastenes. Universidad de Chile
54	Identifying physiological and genetic bases of grapevine adaptation to climate change with maintained quality: Genome diversity as a driver for phenotypic plasticity ('PlastiVigne' project)	This Patrice. INRAE
55	Drought responses in Chardonnay and Sauvignon blanc grapevine cultivars: Mechanistic insights and varietal contrasts	Alonso Pérez. Pontificia Universidad Católica de Chile

56	Exploring the regulatory role of the grapevine MIXTA homologue in cuticle formation and abiotic stress resilience	Carlotta Pirrello. Edmund Mach Foundation
57	Decline of Rootstock-Mediated Physiological Responses in Tempranillo Grapevines by Drought and Prolonged Extreme Conditions	Alicia Pou Mir. Institute of Grapevine and Wine Sciences (ICVV)
58	Effect of different canopy managements on microclimate and carbon allocation in <i>Vitis vinifera</i> cv Chardonnay	Andrea Rengo. University of Tuscia
59	Chemical activation of ABA signaling in grapevine through ABA receptor agonists	Pedro Luis Rodriguez Egea. CSIC
60	The sensitivity to ABA affects the cross-talk between scion/rootstock in tolerant grapevines to drought stress	Alberto Rodríguez Izquierdo. CBGP UPM-INIA/CSIC
61	Teran grape quality influenced by different irrigation treatments	Iva Sikuten. University of Zagreb Faculty of Agriculture
62	Vineyard microclimate alterations induced by black mulch through transcriptome reshaped the flavoromics of Cabernet Sauvignon	Meng-Bo Tian. China Agricultural University
63	Radiation-associated effects on regulated deficit irrigation management in grapevine cv. Cabernet Sauvignon	Sebastian Vargas. Viña Concha y Toro Center for Research and Innovation
64	Raffinose: A Sweet Solution for Grapevine Drought Tolerance	Alvaro Ignacio Vidal Valenzuela. Fondazione Edmund Mach
65	Postharvest ozone treatment in grapevine white cultivars: Effects on grape volatile composition	Mar Vilanova. Institute of Grapevine and Wine Sciences (ICVV)
66	Exploring grapevine water relations in the context of fruit growth at pre- and post-veraison	Nikolas Wilson. University of British Columbia
67	Heat-stress responses regulated via a MYB24-MYC2 complex	Chen Zhang. I2SysBio (Institute for Integrative Systems Biology)

Biotic Interactions

68	Physiological means to curb the enthusiasm of viruses from infecting grapevines	Bhaskar Bondada. Washington State University Tri-Cities
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69	REVINE project: Regenerative agricultural approaches to improve ecosystem services in Mediterranean vineyards	Miguel Cachão. Avipe
70	Investigating the role of endophytes in enhancing grapevine resilience to drought	Irene Doro. Università degli Studi di Padova
71	A DNA-free editing approach to help viticulture sustainability: dual editing of DMR6-1 and DMR6-2 enhances resistance to downy mildew	Lisa Giacomelli. Fondazione Edmund Mach
72	Improving shelf life of viticulture-relevant biocontrol and biostimulant microbes using CITROFOL® AI as liquid carrier	Oscar Gonzalez Lopez. Universidad de La Rioja
73	Correlation between agronomic performance and resistance gene in PIWI varieties in the field	María Del Mar Hernández Álamos. Universidad de La Rioja
74	Response to powdery and downy mildew of varieties with disease resistance genes (PIWI)	María Del Mar Hernández Álamos. Universidad de La Rioja
75	Optimizing Disease Management in the Rioja Wine Region: A Study on Erisiphe necator and the Gubler-Thomas Model	Joaquín Bruno Huete. Gobierno de La Rioja
76	Selection of beneficial endophytes from Sicilian grapevine germplasm	Davide Pacifico. Institute of Biosciences and Bioresources - National Research Council of Italy
77	Exploring diversity of grapevine responses to Flavescence dorée infection	Annalisa Polverari. Univ. Verona
78	Exploring the inner secrets of grapevine: a journey through plant-microbe interactions	Alberto Spada. Council for Agricultural Research and Economics
79	Impact of mycorrhizal inoculation of 'Monastrell' grapevines grafted onto different conventional vs. newly breed rootstocks	Maidor Velaz Barbarin. Public University of Navarre (UPNA)

Advances in Omics and Big Data

80	Digitalization and valorization of the genotypic and phenotypic information retained within the FEM grapevine germplasm	Paola Bettinelli. Fondazione Edmund Mach
81	Understanding the expression of gene families involved in anthocyanin biosynthesis during berry ripening: Tannat as a case study	Cecilia Corina Da Silva. Universidad de la Republica

82	Characterizing the molecular basis of the differences in aromatic precursors found in commercial clones of <i>Vitis vinifera</i> cv. Tannat	Cecilia Corina Da Silva. Universidad de la Republica
83	Defining gene regulation and co-regulation at single cell resolution in grapevine	Chiara Foresti. University of Verona
84	Harnessing whole genome sequencing data to predict protein structure and function variation in grapevine	Dylan Grobler. Stellenbosch University
95	Proteomic profiling of grape berry presenting early loss of mesocarp cell vitality	Eduardo Monteiro. Brazilian Center for Research in Energy and Materials (CNPq)
86	A comprehensive and accurate annotation for the grapevine T2T genome	Antonio Santiago Pajuelo. I2SysBio (Institute for Integrative Systems Biology)
87	Artificial intelligence (AI)-based protein modeling for the interpretation of grapevine genetic variants	Luis Ángel Rodríguez-Lumbreras. Institute of Grapevine and Wine Sciences (ICVV)
88	Haplotype-Resolved genome assembly of the Microvine	Samuel Talbot. Oregon State University
89	Tracking the origin of Tempranillo Tinto through whole genome resequencing and high-throughput genotyping	Javier Tello. Institute of Grapevine and Wine Sciences (ICVV)
90	Effects of hormone- and natural-based elicitors at the transcriptomic level in berries of cv. Tempranillo	Nazareth Torres. Public University of Navarra

Advances in Precision Viticulture and Phenotyping

91	A Novel Dataset and Deep Learning Object Detection Benchmark for Grapevine Pest Surveillance	Giorgio Checcla. Fondazione Edmund Mach
92	Implementing VIS-NIR spectroscopy as a rapid and non-intrusive technique for assessing anthocyanin and phenolic concentrations in <i>Vitis vinifera</i> L. Grenache whole grape berries	Maria Paz Diego Santamaria. Universidad de La Rioja
93	Hyperspectral imaging and machine learning for monitoring grapevine physiology	Anne Fennell. South Dakota State University
94	Protection of genetic diversity: maintenance and developments of a grapevine genebank in Hungary	Krisztián Gaál. University of Pécs

95	Exploring high throughput secondary trait phenomics to improve grapevine breeding	Danielle Hopkins. Saint Louis University
96	Physical-mechanical berry skin traits as powerful indicators of resistance to <i>Botrytis</i> bunch rot	Katja Herzog. Julius Kühn-Institut, Institute for Grapevine Breeding
97	Innovative approaches for fungicide resistance monitoring in precision management of grapevine downy mildew	Beatrice Lecchi. University of Milan
98	Oospore germination dynamics and disease forecasting model: a holistic approach for a precision management of downy mildew	Beatrice Lecchi. University of Milan
99	Application of Satellite-Derived Vegetation Indices for Frost Damage Detection in Grapevines	Jason Londo. Cornell University
100	Characterization of bunch compactness and identification of associated genes in a diverse collection of cultivars of <i>Vitis vinifera</i> L.	Marco Meneses Montiel. INIA - La Platina
101	Rootstock x environment interaction shapes shoot system phenotypic variation in grafted 'Chambourcin'	Allison Miller. Saint Louis University
102	High throughput winter pruning weight estimation based on wood volume evaluation	Marine Morel. INRAE
103	Learning from remote sensing data: a case study in the Trentino region	Marco Moretto. Fondazione Edmund Mach
104	Exploring zoxamide sensitivity in <i>Plasmopara viticola</i> populations: implications for fungicide management in precision agriculture	Mattia Peracchi. Università degli studi di Milano
105	Investigating water stress-related seasonal and spatial patterns and the possible links with juice and wine compositional parameters	Carlos Poblete-Echeverria. Stellenbosch University
106	Revisiting the effect of subsurface irrigation and partial rootzone drying on canopy size and yield of Cabernet Sauvignon using remote sensing techniques	Pietro Previtali. E. & J. Gallo Winery
107	Techniques for sunburn reduction in bunches in <i>Vitis vinifera</i> L. cv. Graciano	Luis Rivacoba. Institute of Grapevine and Wine Sciences (ICVV)

Table Grapes, Raisins and Postharvest Physiology

108	NIR based sensometric approach for consumer preference evaluation	Teodora Basile. Consiglio per la Ricerca in agricoltura e l'analisi dell'Economia Agraria-Centro di Ricerca Viticoltura ed Enologia (CREA- VE)
109	Effect of ozone application for low-input postharvest dehydration of wine grapes	Giovanni Battista Tornielli. University of Padua
110	Influence of the number of CPPU applications on growth, mineral composition and Bunch Stem Necrosis incidence in table grape clusters	Antonio Carlomagno. University of Basilicata
111	Key phenolic compounds in the pulp of new red-fleshed table grape hybrids: anthocyanins and flavonols	Pablo Crespo Ródenas. Instituto Murciano de Investigación y Desarrollo Agrario y Medioambiental (IMIDA)
112	Effect of different packaging materials on table grape quality preservation during cold storage	Lucia Rosaria Forleo. Crea Viticoltura ed Enologia
113	Volatile Organic Compound markers of Botrytis cinerea infection in artificially inoculated intact grape berries	Pietro Emilio Nepi. Scuola Superiore Sant'Anna
114	Fertilization Lysimeters provide new insights into the needs and impacts of N nutrition on table grape performance and fruit yield and quality	Noam Reshef. ARO, Institute of Plant Sciences
115	Withering of the 'Moscato giallo' grapes under covered space	Domagoj Stupic. University of Zagreb Faculty of Agriculture
116	Implementation of hyperspectral image analysis for evaluating table grape quality on bunch and berry level	Talitha Venter. Stellenbosch University

New Biotechnological Tools

117	Somatic embryogenesis and polyploidy in grapevine: morphological shoot and leaf traits variations	Angela Carra. National Research Council of Italy (CNR) Institute of Biosciences and BioResources (IBBR)
118	In vitro regeneration of grapevine cv. Aglianico via somatic embryogenesis: preliminary studies for next genome editing applications	Carmine Carratore. Università degli studi di Verona

119	Plant regeneration via somatic embryogenesis and preliminary trials for the application of the DNA-free genome editing in grapevine cv. Corvina veronese	Clarissa Ciffolillo. University of Verona
130	Preliminary steps of a protocol to isolate transcription factors bound to a specific DNA locus in grapevine using CRISPR-dCas9 system	Aurélien Devillars. Università degli Studi di Padova
121	Effects of Silver Thiosulphate and Salicylic Acid on the long-term maintenance of the embryogenic callus of <i>Vitis vinifera</i>	Lucia Rosaria Forleo. Crea Viticoltura ed Enologia
122	Using nanopore skim-sequencing to characterise regional epigenetic variability in New Zealand Sauvignon Blanc	Darrell Lizamore. Bragato Research Institute
123	Novel Approaches and Promising Perspectives for Enhancing Grapevine Editing and Regeneration	Flavia Angela Maria Maggolini. Council for Agricultural Research and Economics - Research Center Viticulture and Enology (CREA-VE)
124	Enhancing Plant Defense: Carbon Dots for Efficient Spray-Induced Gene Silencing	Christian Mandelli. Oregon State University
125	In vitro tissue culture as a tool for Croatian grapevine germplasm management	Zvezdana Markovic. University of Zagreb Faculty of Agriculture
126	A versatile genome editing platform for grapevine: improving biotic and abiotic stress resilience	Luca Nerva. CREA - Research Centre for Viticulture and Enology
127	Optimized protocol for high-quality RNA extraction from grape tissues using sorbitol pre-wash.	Annalisa Prencepe. Council for Agricultural Research and Economics - Research Center for Viticulture and Enology
128	Optimizing protocol for a rapid and cost effective DNA isolation for Marker Assisted Selection pipeline	Marika Santamaria. University of Bari Aldo Moro
129	Exogenous dsRNA applications to identify novel candidate susceptibility genes to downy mildew	Elisabetta Sergi. University of Milan
130	Optimization of in vitro establishment of grapevine varieties for fast micropropagation	Maria Isabel Serrano Sánchez. IMIDA
131	New breeding frontiers: application of the CRISPR-cas9 system in grapevine (<i>V. vinifera</i> L.) and improvements in plant regeneration	Stefania Zattoni. University of Verona



Venue and Social Program

Conference Venue

Riojaforum Conference Centre

San Millán, 23 - 25, 26004 Logroño, La Rioja

Conference Sessions' / Collaboration workshop /

Working group meeting 1 Room:

Sala 4 / Room 4

Working group meeting 2 Room:

Sala 1 / Room 1

Coffee Breaks, Poster Exhibition, Sponsor Exhibition:

Main hall -2

Lunch:

Sala Banquetes



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Technical Secretariat

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2024 OpenGPB Social Program

Sunday, 7th July

19:00 - 21:00

Welcome cocktail

Riojaforum Conference Centre

Tuesday, 9th July

12:55

Group photo

Main entrance of the Riojaforum Conference Centre

19:00 >

Logroño city walking tour

Meeting point: Oficina De Turismo De La Rioja

Address: Portales, 50, Logroño

Wednesday, 10th July

8:30 - 12:30

Technical Tour I Vivanco

Museum and Winery

Outbound: 8:30 - Bus departure from Riojaforum Conference Centre and city centre (Plaza Diversidad/ Fuente Murrieta)

Return: 12:30 - Bus departure from Vivanco Museum and Winery to Riojaforum Conference Centre

Thursday, 11th July

19:30 - 00:30

Gala dinner

Hotel San Camilo, Navarrete

Outbound: 19:30 - Bus departure from Riojaforum and city centre (Plaza Diversidad)

Return: 23:30 and 00:30 - Bus departure from Hotel San Camilo and will stop at Plaza Diversidad and Riojaforum

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