

BOTTLING FOR LONG SHELF-LIFE

New findings on how to bring your wine in the best conditions to consumers

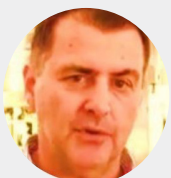
WEBINAR - November 17th, 2021 - 9.30 am PST; 18h30 CEST

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- Variable presence of oxygen within the wine lots
- The precise management of preservatives
- The right closure choice
- Best bottling practices
- Estimating wine sensitivity to oxidation
- The effect of temperature during shipment



Maurizio Ugliano presently holds a position of Associate Professor at the University of Verona – Department of Biotechnology. His intense research activity was carried out at the Universities of Foggia and of Naples in Italy, at the University of Vigo in Spain, and at AWRI in Australia. From 2010 to 2015 Maurizio worked in France as Oenological Research Manager at Nomacorc, studying wine bottle aging chemistry and the development of novel analytical tools for the wine industry. His current research is in the fields of factors determining the expression of wine aroma characteristics, of wine and oxygen reactions and of analytical assessment of wine oxidability.



Roberto Azzolini is the commercial director of Bertolaso. Operating in the bottling industry with the group since 1992, he manages the whole sales division. He will present the most recent improvement of the Bertolaso system in favor of a long shelf-life, supported by **Giovanni Mazzon**, technical and industrial director, and by **Gianluca Stella**, R&D Manager