

# PhD Student Presentations

## **Morning session:**

1. Rui Santini, University of Copenhagen, Denmark. *Evaluation of vineyard soils combining elemental analysis by X-ray fluorescence core scanner and DNA.*
2. Alex Gobbi, Aarhus University, Denmark. *Microbial Terroir and its implications on vineyard management and wine metabolic-production.*
3. Mónica Oyuela, National University of La Plata, Argentina. *Exploring the geographic biodiversity of bacteria and fungi microbiomes: A 16s and ITS1 metabarcoding approach*
4. Giovanni Del Frari, Instituto Superior de Agronomia Universidade de Lisboa, Portugal. *The ESCA disease complex: furthering current understanding through traditional and next-generation techniques*
5. Ifigeia Kyrkou, Aarhus University, Denmark. *Soil microbes and plant health*
6. Prashant Sing, Institut National de la Recherche Agronomique, France. *Exploring the effects of plant genetic diversity and environment in shaping microbiome on phylloplanes of Vitis vinifera*
7. Hsiao-Lei Liu, The University of Warwick, UK. *The use of archaeological, historical, modern grape material to deconstructing the origin and spread of resistance to grafting and Phylloxera*

## **Afternoon session:**

8. Kimmo Sirén, Dienstleistungszentrum Ländlicher Raum –Rheinpfalz, Germany. *The dynamics of microbiomes in the winery*
9. Inês de Oliveira, Universidad Zaragoza, Spain. *Contribution of wine microorganisms to the aroma composition of wine and its sensory impact*
10. Ingrid Collombel, Universidade Católica Portuguesa, Portugal. *Cinnamoyl esterase activity in Oenococcus oeni*
11. Sarah Mak, University of Copenhagen, Denmark. *Optimisation of microbial DNA profiling laboratory methods with the focus on alcoholic fermentation stage of winemaking*
12. Marc Lorenzen, Université de Bordeaux, France. *Diversity and Genomic Characteristics of Oenococcus oeni strains in regional wines produced under organic or conventional methods*
13. Taneli Pusa, Institut National de Recherche en Informatique et Automatique, France. *Computational modelling of the role of microbes in wine production*
14. Franziska Klincke, Technical University of Denmark, Denmark. *Bioinformatic tools for wine fermentation, wine quality and wine health*
15. Chrats Melkonian, Vrije Universiteit Amsterdam, The Netherlands. *From genome to function, a modeling approach of the grape/wine metagenome*

