

Guest Lecture



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Cellar-Tek and the Cool Climate Oenology and Viticulture Institute at Brock University
present:

Guest speaker **Marco Bertaccini** Winemaker, AEB Biochemical USA

Date: May 30, 2018

Time: 10 a.m. to 12:30 p.m.

Location: Mackenzie Chown Complex room H313, Brock University
Lunch and tasting is provided courtesy of Cellar-Tek

Talk: Liquid tannins: How they're made and how they work

Tasting: Comparative tasting of four different finishing tannins

Lunch: RSVP is required in order to confirm numbers, email: ccovi@brocku.ca

Free parking is available in Lot A/Zone 1 (See page 2 for campus map)



AEB is one of the leading companies in biotechnology for wine, food and beverage in the world. As a result of advanced scientific and technical research AEB products make use of unique formulations answering any problems and concerns in the winemaking process.

Marco Bertaccini earned his MSc in Enology from University of California, Davis in 2000. He returned to Italy to make wine before returning to the states to represent AEB in North America. Marco is best known for his diverse and technical knowledge of fermentation kinetics, his understanding of how to accurately diagnose and correct issues in the winery and his phenomenal palate. Marco will share the results of his recent wine research.

cellar·tek
Commercial Winery, Brewery & Cidery Supply

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Welcome to Brock University

