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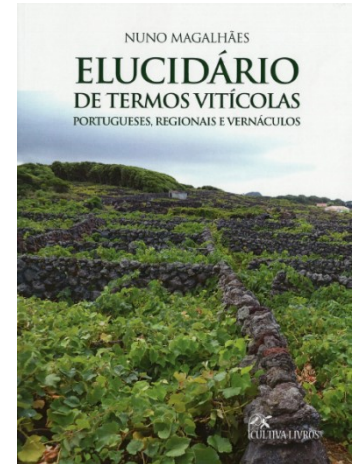
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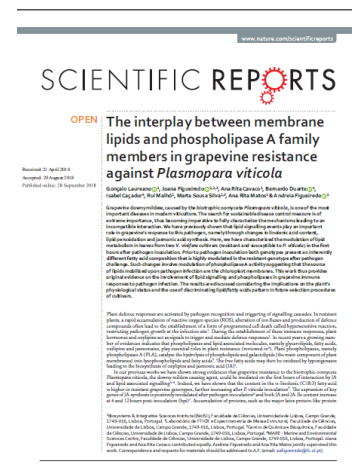
- 1- Viticultura**
- 2- Economia e Direito**
- 3- Enologia**

1 Prémios Distinção CNOIV Viticultura

✓ "Elucidário de Termos Vitícolas Portugueses e Vernáculos"
 Autor: Nuno Magalhães
 Editora: Cultiva Livros

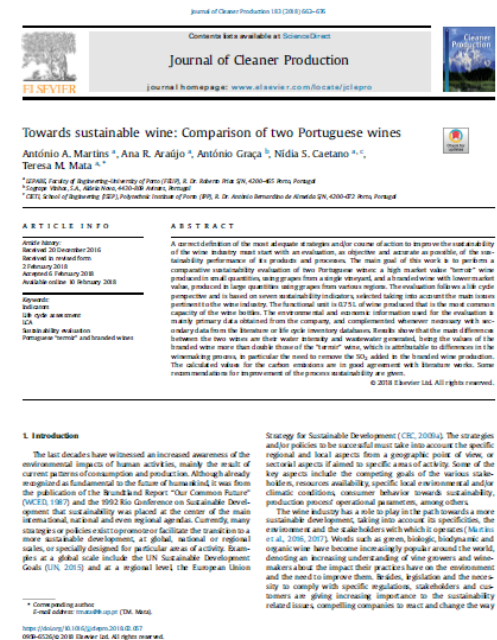


✓ Artigo científico publicado em 2018 na revista científica Scientific Reports, Nature Publishing Group: "The interplay between membrane lipids and phospholipase A family members in grapevine resistance against *Plasmopara viticola*" de um coletivo de autores representado por Andreia Mata Figueiredo



2 Prémio Distinção CNOIV Economia e Direito

✓ Artigo científico publicado em 2018 no Elsevier Journal : "Towards Sustainable wine: Comparison of two Portuguese Wines" de um coletivo de autores representado por Teresa Mata.




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Prémios Distinção CNOIV Enologia

✓ Artigo Científico publicado em 2019 no Elsevier journal: "Label free DNA-based optical biosensor as a potencial system for wine authenticity" de um coletivo de autores representado por Paula Lopes.



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Label free DNA-based optical biosensor as a potential system for wine authenticity

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ABSTRACT
The diversity found among the Vitis vinifera L. species allows the production of wines with very different characteristics. The development of systems suitable for food composition analysis is currently a growing area. Among these, DNA biosensors have been developed for a wide variety of applications, ranging from food safety to authenticity. The main aim of this work was to study the detection capacity of the DNA-based optical biosensor using different V. vinifera varieties from local and exotic sources. Genomic DNA was extracted from leaf, stem and wine of these 8 varieties, and was used as the target for genetic probes. The DNA-based biosensor developed within our group. This system was able to distinguish the molecules even using DNA extracted from complex matrices, something it is planned to be applied to wine authenticity.

1. Introduction
The movement of authenticity in food industry, particularly in alcoholic food products such as wine, has been a major concern that has challenged scientists to develop reliable and feasible technologies for such purpose (Cassidy et al., 2013). Wine quality is deeply influenced by the vine and/or varieties used in viticulture, and therefore has a direct impact on wine's market price, particularly in renowned market segments such as Denominations of Origin (DO) wines. For that reason, some of these highly valued wines are a preferred target for fraudulent practices (Pereira et al., 2015). The misleading addition of other grape varieties and/or adulteration with other wines is often used as a means to enhance the sensory characteristics of the final product and/or to decrease its production costs (Catalano, Montemonte, Lammari, & Corbelli, 2016). Since the trademark labelling represents a commercial brand, wine authenticity has become a subject of great concern (Montemonte et al., 2015). Therefore, the precise identification of grapevine varieties is one of the key points to combat fraudulent practices and to secure commercial values (Pereira et al., 2017). There is currently a great range of validated techniques that can be used for wine authenticity assessment purposes (Cassidy et al., 2013). Nevertheless, DNA-based techniques have been applied in this field mainly due to their ability to correctly fingerprint the grapevine variety throughout the entire wine chain, while being independent of the growing and production conditions (Pereira et al., 2015). DNA is much more resistant to chemical processing than other molecules, such as RNA, proteins or secondary metabolites (Corbelli, 2016). Thus, DNA-based detection methods are understandably suitable in the different stages of grapevine varieties used in wine production (Cao, Jackson, & Ballester, 2016). Regarding DNA-based techniques, the use of DNA markers allows the identification of variations in the nucleotide sequence of a genome, that can highlight inter and intra-specific diversity through their high information potential (Cassidy & Sun, 2014). In Vitis, the identification of markers, such as single nucleotide polymorphisms (SNPs), for the development of molecular marker-based systems has recently become a trend (Dajic et al., 2017). On the other hand, the interest on SNP as genetic marker for food authenticity has also been highlighted, due to several reasons: (1) their high stability in the genome; (2) their genetic stability; and (3) the possibility to be used in the amplification of small DNA fragments and the use of more

✓ “O Vinho Sentido sem descrever aromas ou atribuir pontuações”
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