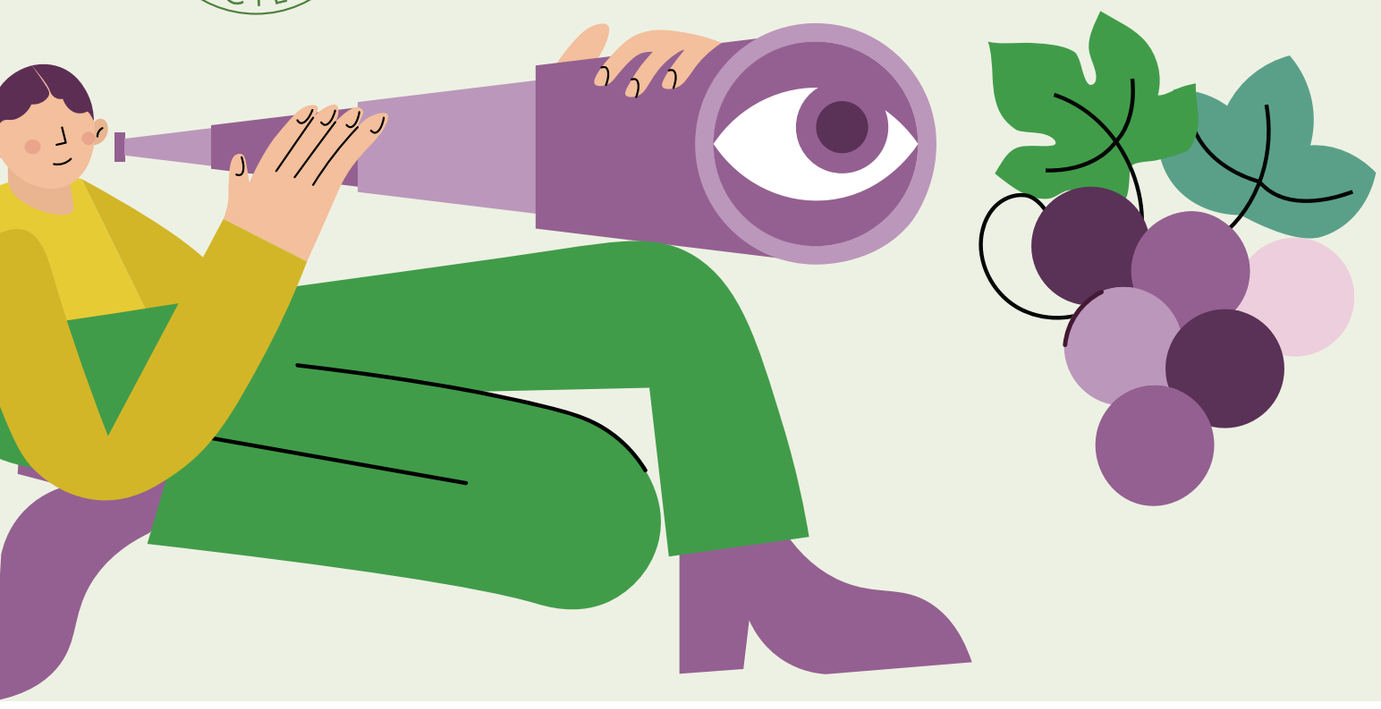

FORUM

Sustainable interactions

Understanding change, shaping the future

23/24 november 2026

PROMOTED BY

WITH THE CONTRIBUTION OF

23.11

PALERMO, CANTIERI CULTURALI ALLA ZISA
CASTIGLIONE DI SICILIA, ENOTECA REGIONALE
VITTORIA, ENOTECA REGIONALE

Lucrezia Lamastra, *Master of Ceremony*

Session 1: Regenerative agriculture and the carbon cycle

9.50-10.05 AM **Welcome greetings & opening of proceedings**
Alberto Tasca, *President Fondazione SOStain Sicilia*
Alessio Planeta, *President Consorzio Sicilia DOC*
Gabriella Favara, *President Assovini Sicilia*
Maria Possente, *President Enoteca Regionale della Sicilia Occidentale*
Maria Grazia Barbagallo, *President Enoteca Regionale della Sicilia Orientale*
Silvio Balloni, *President Enoteca Regionale della Sicilia Sud Est*

10.05-10.15 AM **Overview of the day's programme and speakers**
Lucrezia Lamastra, *Co-ordinator of the SOStain Scientific Committee*

10.15-11.30 AM **Seminar 'Regenerative Agriculture and Soil Health'**
Ettore Capri, *Università Cattolica del Sacro Cuore*
Adriano Zago, *Cambium*
Franco Costantini, *Regenagri*
Q&As

11.30-12.00 AM **COFFEE BREAK**

12.00 AM-1.00 PM **Seminar 'Carbon Farming and Carbon Credits'**
Paolo Inglese, *Università degli Studi di Palermo and SOStain Scientific Committee*
Gabriele Mongardi, *Life Viticase Project*
Q&As

1.00-2.30 PM **LUNCH BREAK**

Session 2: Tools and innovations for sustainability

2.30-3.45 PM **Seminar 'Sustainability in materials used in the wine supply chain'**
Marco Contin, *Università di Udine*
Luca Nizzetto, *Norwegian Institute for Water Research (PAPILLONS)*
Carlos Santos, *Managing Director Amorim Cork*
Ernesto Ghigna, *Regional Manager Europe OI*
Q&As

4.00-4.30 PM **COFFEE BREAK**

4.30-5.00 PM **Seminar 'New consumer regulations: how to comply with them'**
Marco Zicchitella, *Becp*
Q&As

5.00-5.30 PM **Conclusions**
Lucrezia Lamastra with illustrations by Veronica Vitale
Q&As & final discussion

24.11

PALERMO, CANTIERI CULTURALI ALLA ZISA

Cristina Gabetti, *Master of Ceremony*

2.30-2.35 PM **Welcome greetings & opening of proceedings**
Alberto Tasca, *President Fondazione SOStain Sicilia*
Cristina Gabetti, *Master of Ceremony*

2.35-3.00 PM **The role of SOStain and the figures behind the change**
Alberto Tasca, *President Fondazione SOStain Sicilia*
Lucrezia Lamastra, *Co-ordinator of the SOStain Scientific Committee*

3.00-3.30 PM **Wine-making in Sicily in a changing world**
Alessio Planeta, *President Sicilia DOC*
Gabriella Favara, *President Assovini Sicilia*

3.30-4.00 PM **Sustainability and innovation in the agri-food sector**
Antonio Domenico Marsico, *CREA-VE*
Ettore Capri, *Università Cattolica del Sacro Cuore*
Becky Sykes, *Regenerative viticulture Foundation*

4.00-4.30 PM **From the vineyard to the market: the importance of protocols and certifications**
Peter Stanbury, *Sustainable Wine Roundtable*
Tamara Mejeedson, *Intertek*

4.30-5.30 PM **Talking about, selling and drinking wine**
Enzo Amoruso, *Don Camillo restaurant*
Cristina Mercuri, *Master of Wine*
Davide Merlini, *Noidisala*
MODERATOR SONIA RICCI, EDITOR-IN-CHIEF GAMBERO ROSSO

5.30-6.00 PM **What does the future hold for Sicily?**
Luca Sammartino, *Assessore regionale all'agricoltura*
in conversation with Antonino Oddo Giovinco, *Generazione Next Assovini Sicilia*

Conclusions & final aperitif

TO TAKE PART, PLEASE SEND AN EMAIL TO
INFO@FONDAZIONESOSTAINSICILIA.IT BY 15 NOVEMBER.

The wine sector is undergoing a profound transformation. The environmental crisis is intertwined with demographic and economic trends, whilst lifestyles, consumption habits and attitudes towards wine are changing.

It is a multi-faceted crisis affecting the entire supply chain: cultivation and production methods, commercial strategies, communication and consumption patterns. The SOStain Forum 'Sustainable Interactions' provides a space for knowledge-sharing and discussion to analyse these changes and identify solutions capable of ensuring the sustainability of the supply chain and the wine sector in Sicily.

The SOStain code of practice represents a concrete response to these challenges, as it applies sustainability as a method for collectively addressing soil health, production innovation, market developments and the role of wine in society.

The SOStain Sicilia Foundation is examining the future of Sicilian wine and the contribution that businesses, professionals and institutions can make to shaping it: transforming an understanding of these changes into shared practices and choices capable of sustaining the supply chain over the long term.

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