

Chemical and sensory characterization of grape and wine “GRECHETTO”: Evaluation of technological potentialities as a function of the harvest date

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Grape harvest time is one of the most fundamental aspects that have influence on the future of wine quality. This research project aims at investigating the influence of different ripening stages on berry quality (cv Grechetto G5) and on the sensorial expression of the obtained wine. The same grapes, harvested in three different scheduled dates, were characterized by a structural, compositional and sensorial point of view as well as the obtained wine. To individuate the best combination ripening degree of grape/style of wine, the grapes harvested in different dates are processed separately. First period wine showed a good freshness and acidity together with a sensory

profile that could represent a good basis for a sparkling wine. Second harvest wine was sensory complex and structured, with good fatness/roundness perception and harmony, showing more than the others, typical Grechetto scents such as citrus, broom, acacia flowers and tropical fruits, especially pineapple. Third harvest wine revealed to be notable for its chemical and sensory characteristics, especially exhibiting valuable complexity, overall structure and intensity and combining a good acidity with a fine flavour. Wine produced from riper grapes could therefore be usefully employed either as meditation or dessert wine.

Biography

Anita Nari has graduated in Food Biosafety and Quality. She is a PhD student (II year) in Agriculture, Food and Environment at the University of Pisa, Italy. With a research project about producing olive oil with a high nutraceutical and organoleptic quality using innovative operative technique (extraction and storage methods). She is interested in R&D activities, development and validation of analytical methods for food quality of raw materials, products, qualification, characterization and monitoring of food technologies.

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