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Resúmenes de comunicaciones
Résumés des communications
Zusammenfassungen der beiträge
Riassunti delle comunicazioni

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40TH WORLD VINE AND WINE CONGRESS
15TH GENERAL ASSEMBLY OF THE OIV
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“VINE & WINE: SCIENCE AND ECONOMY, CULTURE AND EDUCATION”

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di flavonoidi, tra cui le antocianine, dipenda strettamente dall'aspetto genetico e vari notevolmente, anche in termini di distribuzione, tra le diverse cultivar di uva. Mentre in letteratura sono riportate numerose indagini sul profilo antocianico di diverse varietà di *Vitis vinifera*, il mondo degli ibridi risulta, invece, ancora poco esplorato (Lamikanra, 1989; Mazzuca et al., 2005; De Rosso et al., 2012; Balík et al., 2013; Flamini & Tomasi, 2015).

Si è voluto, quindi, indagare il profilo antocianico di campioni di uva e vini ottenuti da sette varietà ibride (Baron, Cabernet Cantor, Cabernet Carbon, Cabernet Cortis, Monarch, Prior e Regent) coltivate in via sperimentale in Trentino (Nord-Italia), focalizzando l'attenzione sull'estraibilità degli antociani mono- e di-glucosidi durante la fermentazione. A questo scopo è stato ottimizzato il metodo HPLC-DAD proposto da Castia et al. (1992), in modo da ottenere la separazione e la quantificazione in un'unica corsa cromatografica di antocianine monomere nelle forme mono- e di-glucosidi, non esterificate, acetilate e p-cumarate.

In accordo con quanto già riportato in letteratura (Van Buren et al., 1970), è stata evidenziata una consistente presenza di antociani diglucosidi sia nelle uve che nei vini delle varietà ibride. L'estraibilità durante la fase di macerazione dell'antocianina maggiormente presente, la malvidina 3,5-diglucoside, sembrerebbe raggiungere il suo massimo alcuni giorni dopo la corrispondente forma monoglucosidica, mentre la sua concentrazione sembra subire un minore decremento dopo la svinatura.

Per quanto riguarda i vini ottenuti dalle varietà ibride oggetto dello studio, il contenuto di forme diglucosidiche è risultato tale da renderne problematica l'utilizzabilità commerciale diretta, talora anche come vino da taglio, tenuto conto anche del limite massimo di 15 mg di malvidina 3,5-diglucoside per litro imposto da O.I.V. (OIV-MA-C1-01: R2011) per i vini destinati al commercio.

FORMAS ANTOCIANICAS MONO- E DIGLUCOSIDICAS EN VARIEDADES HÍBRIDAS.

A día de hoy, uno de los mayores desafíos en la investigación enológica está en comprender la relación entre la calidad de un vino y su composición fenólica. Indiscutiblemente, la correspondencia entre el contenido en botella y cuanto declarado en etiqueta, además del respeto de los límites de ley, es prerequisite de la calidad. En relación a esto, la taxonomía juega un rol fundamental sobre el perfil y la composición fenólica: es conocido, de hecho, como el perfil de algunas clases de flavonoides, entre ellas las antocianinas, dependa estrechamente del aspecto genético y como varíen notablemente, incluso en términos de distribución, en las diferentes variedades de uva. Mientras en literatura se reportan numerosos estudios acerca del perfil antocianico de diferentes variedades de *Vitis vinifera*, el mundo de los híbridos resulta por el contrario, todavía poco explorado (Lamikanra, 1989; Mazzuca et al., 2005; De Rosso et al., 2012; Balík et al., 2013; Flamini & Tomasi, 2015).

Se ha querido por lo tanto investigar el perfil antocianico de muestras de uvas y vinos obtenidos de siete variedades híbridas (Baron, Cabernet Cantor, Cabernet Carbon, Cabernet Cortis, Monarch, Prior e Regent) cultivadas en vía experimental en Trentino (Nord Italia), focalizando la atención en la extraibilidad de las antocianinas mono- y di-glucósidos durante la fermentación. Para este propósito, ha sido optimizado el método HPLC-DAD propuesto por Castia et al., (1992), en modo de obtener la cuantificación de antocianinas monoméricas de las formas mono- y di-glucósidos, no esterificadas, acetiladas y p-cumaradas en una única separación cromatográfica.

De acuerdo con cuanto ya reportado en literatura (Van Buren et al., 1970), se ha puesto de relieve una presencia consistente de antocianinas diglucósidos, sea en las uvas que en los vinos de las variedades híbridas. La extraibilidad durante la fase de maceración de la principal antocianina presente, la malvidina-3,5-diglucósido, parecería alcanzar su máximo algunos días después de la forma monoglucósido correspondiente, mientras la concentración parece que sufra un descenso menor después del descube.

En lo que respecta a los vinos obtenidos de las variedades híbridas objeto del estudio, el contenido de diglucósidos ha resultado tal de hacer problemática la capacidad de utilización comercial directa, a veces incluso en la mezcla de vinos, teniendo en cuenta el límite máximo de 15 mg de malvidina-3,5-diglucósido por litro impuesto por la O.I.V. (OIV-MA-C1-01: R2011) en los vinos destinados al comercio.

POSTER N° 2023: IN BERRY DISTRIBUTION AND EXTRACTION OF THIOL PRECURSORS IN GEWÜRZTRAMINER

2017-1550: Giorgio Nicolini, Loris Tonidandel, Emilio Celotti, Roberto Larcher, Tomás Román: *Centro di Trasferimento Tecnologico, Fondazione Edmund Mach, Italy, giorgio.nicolini@fmach.it*

The so-called varietal thiols are an interesting technological class of compounds that contributes to the "tropical" notes of wine. The factors governing the formation of their precursors and the conversion to the corresponding free forms are still discussed (Thibon et al. 2016) but, technologically speaking, the precursor availability is a prerequisite. Several data are

present in the literature regarding Sauvignon Blanc (SB), while fewer deal with Gewürztraminer (GWT; Dubordieu and Tominaga 2009; Roland 2010a & b; Concejero et al., 2014), a variety native to Tramin, in South-Tyrol (Italy). For this reason, we investigated the concentration of 3-S-glutathionylhexan-1-ol (GSH-3MH) and 3-S-cysteinylhexan-1-ol (Cys-3MH) in GWT as regards:

- (1) the distribution between marks and juice in samples processed at a semi-industrial scale, in comparison with SB samples having similar °Brix and pressing yield;
- (2) the effect of pre-fermentation skin-contact protocols, also used along with commercial enzymes to favour extractions from skin;
- (3) the fractioning during pressing on industrial-scale.

Thiol precursors were analysed according to Larcher et al. (2013).

GWT skins are characterised by a higher content in precursors compared to SB's at the same pressing yield, while this difference is turned upside down in juice.

Pre-fermentation skin-contact significantly increased thiol precursors' concentration while the impact of the enzymes was not significant.

Around 30% of total precursors are contained in the pressing fraction corresponding to the final 5% of the juice.

Concejero et al. (2014). *Analytica chimica acta*, 812, 250-257.

Dubordieu, & Tominaga (2009). In: *Wine chemistry and biochemistry* (pp. 275-293). Springer New York.

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DISTRIBUCIÓN Y EXTRACCIÓN DE LAS BAYAS DE LOS PRECURSORES TIÓLICOS EN GEWÜRZTRAMINER

Los comunmente conocidos como tioles varietales libres, son una clase de compuestos aromáticos de particular interés gracias a su contribución en las notas tropicales de los vinos. Los factores que regulan la formación de sus precursores y su conversión en formas libres son objeto todavía de discusión (Thibon et al. 2016), sin embargo en términos tecnológicos, la disponibilidad de precursores es sin lugar a dudas un prerrequisito. En literatura se encuentran muchos datos acerca del contenido en Sauvignon Blanc (SB), mientras que en relación a la Gewürztraminer (GWT) son menos (Dubordieu and Tominaga 2009; Roland 2010a & b; Concejero et al., 2014), variedad originaria de Termeno, en Alto Adigio (Italia). Por este motivo hemos estudiado la concentración 3-S-glutathionilhexan-1-ol (GSH-3MH) y 3-S-cisteinilhexan-1-ol (Cys-3MH) en GWT en relación a:

- (1) la distribución entre hollejos y mostos en muestras obtenidas a escala semi-industrial, comparándola con muestras de SB, con °Brix y rendimiento de prensado comparables;
- (2) el efecto de las técnicas prefermentativas de maceración tratadas o no con enzimas pectolíticas comerciales de "maceración";
- (3) el fraccionamiento durante el proceso de prensado industrial.

Los precursores han sido analizados según el método propuesto por Larcher et al., (2013).

Los hollejos de GWT se han caracterizado por un contenido mayor en precursores respecto a SB, a paridad de rendimiento de prensado, diferencia que se invierte en los mostos.

La maceración prefermentativa ha aumentado significativamente la presencia de precursores, mientras que el uso de dos enzimas diferentes no ha impactado significativamente.

Alrededor del 30% del total de precursores se encuentran en la fracción de prensado correspondiente al último 5% del mosto.

DISTRIBUZIONE ED ESTRAZIONE DALLA BACCA DEI PRECURSORI TIOLICI IN GEWÜRZTRAMINER

I cosiddetti tiole varietali liberi sono una classe di composti aromatici di particolare interesse grazie al loro contributo alle note tropicali. I fattori che regolano la formazione dei loro precursori e il passaggio alle forme libere sono ancora in discussione (Thibon et al. 2016), tuttavia in termini tecnologici la disponibilità di precursori è senza dubbio un prerrequisito importante. Molti dati sono presenti in letteratura relativamente al Sauvignon Blanc (SB), mentre meno sono quelli relativi al Gewürztraminer (GWT; Dubordieu and Tominaga 2009; Roland 2010a & b; Concejero et al., 2014), una varietà originaria di Termeno/Tramin, Alto Adige (Italia). Per questa ragione noi abbiamo indagato la concentrazione di 3-S-glutathionilhexan-1-ol (GSH-3MH) and 3-S-cisteinilhexan-1-ol (Cys-3MH) in GWT relativamente a:

- (1) la distribuzione tra vinacce e mosto in campioni processati in scala semi-industriale, in confronto con campioni di SB caratterizzati da °Brix e resa in pressatura comparabili;

(2) l'effetto delle tecniche prefermentative di macerazione, in presenza o meno di enzimi pectolitici commerciali "da macerazione";

(3) il frazionamento nel corso di pressature industriali.

I precursori sono stati analizzati secondo Larcher et al. 2013

Le bucce di GWT sono caratterizzate da un maggior contenuto in precursori rispetto al SB processato a parità di resa in pressatura, differenza che si capovolge nel caso dei mosti.

La macerazione prefermentativa ha aumentato significativamente la presenza di precursori mentre l'uso di due enzimi non ha inciso significativamente.

Circa il 30% del totale dei precursori sono contenuti nella frazione torchiata, corrispondente all'ultimo 5% di mosto.

POSTER N° 2022: TECHNOLOGICAL VARIABILITY IN WINES FROM RED-FRUITED HYBRID VARIETIES

2017-1549: Giorgio Nicolini, Mario Malacarne, Maurizio Bottura, Federico Battisti, Laura Barp, Roberto Larcher, Tomas Roman: Centro di Trasferimento Tecnologico, Fondazione Edmund Mach, Italy, giorgio.nicolini@fmach.it

Nowadays, many consumers look at a more eco-friendly and less chemistry-dependent viticulture, so lately attention has been focused on grape hybrid varieties. For this reason we studied the performances of 4 red-fruited hybrid grape varieties created at the Grape Breeding Institute in Freiburg (Germany) and grown in Trentino (Italy). Experimental design is made up of 4 varieties (Cabernet Cantor, Cabernet Carbon, Monarch, Prior) grown in 2 vineyards (at 170 and 470 m a.s.l.), fermented with 2 different yeast strains (20 g/hL; Mycoferm Cru31, Ever-Intec; Vin13, Anchor Wine Yeast) and processed with 2 skin-contact fermentation times (7 and 21 days).

The composition of must ($^{\circ}$ Brix, pH, titratable acidity, tartaric and malic acids, yeast assimilable nitrogen, potassium) and wine (alcohol, pH, titratable acidity, malic and lactic acids, potassium, glycerol, methanol, total polyphenols, total catechins, total proanthocyanidines, total anthocyanins, colour intensity and hue) was analysed and discussed in relation to the different sources of variance, also in comparison to a pre-existing database of monovarietal *Vitis vinifera* wines, processed in semi-industrial scale at the same winery and according to similar winemaking technique.

VARIABILITÀ TECNOLOGICA DI VINI DA UVE IBRIDE A BACCA ROSSA

Oggi molti consumatori guardano con favore a una viticoltura più sostenibile e meno dipendente dalla chimica e questo ha fatto crescere l'attenzione nei confronti delle varietà ibride. Per questa ragione sono state studiate le performance enologiche di 4 ibridi a bacca rossa (Cabernet Cantor, Cabernet Carbon, Monarch, Prior) selezionati a Friburgo (Germania) e coltivati in Trentino (Italia). Il piano sperimentale è costituito dalle 4 varietà coltivate in 2 appezzamenti (a 170 e 470 m s.l.m.), fermentate con 2 ceppi di lievito (20 g/hL; Mycoferm Cru31, Ever-Intec; Vin13, Anchor Wine Yeast) e processati con 2 tempi di macerazione fermentativa delle vinacce (7 e 21 giorni).

Si discutono i parametri compositivi dei mosti ($^{\circ}$ Brix, pH, acidità titolabile, acido tartarico, acido malico, azoto prontamente assimilabile, potassio) e dei vini (alcol, pH, acidità titolabile, acido malico, acido lattico, potassio, glicerina, metanolo, antociani totali, polifenoli totali, catechine totali e proantocianidine totali, intensità colorante e tonalità) in relazione alle diverse fonti di variazione e in confronto con una preesistente banca dati di vini monovarietali di *Vitis vinifera* prodotti in scala semi-industriale e con simile tecnica di vinificazione, presso la stessa cantina.

VARIABILIDAD TECNOLÓGICA DE VINOS DE UVAS TINTAS HÍBRIDAS

Hoy en día muchos consumidores ven con buenos ojos una viticultura más sostenible y menos dependiente de los productos químicos, por lo que últimamente, se está prestando mayor atención hacia las variedades híbridas. Por esta razón, se han estudiado las performance enológicas de 4 híbridos tintos (Cabernet Cantor, Cabernet Carbon, Monarch, Prior) seleccionados en Freiburg (Alemania) y cultivados en Trentino (Italia). El plan experimental ha considerado 4 variedades cultivadas en 2 parcelas (170 y 470 m sobre el nivel del mar), fermentadas con dos cepas de levadura (20 g/hL; Mycoferm Cru31, Ever-Intec; Vin13, Anchor Wine Yeast) y elaborados con 2 tiempos de maceración de los hollejos (7 y 21 días).

Los parámetros de composición de los mostos ($^{\circ}$ Brix, pH, acidez titulable, ácido tartárico, ácido málico, nitrógeno disponible, potasio) y vinos (alcohol, pH, acidez titulable, ácido málico, ácido láctico, potasio, glicerina, metanol, antocianinas totales, polifenoles totales, proantocianidinas y catequinas totales, intensidad de color y matiz) se discuten en relación a las diferentes

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