

STEBA Workshop, November 22nd, 2019

Characterization and winemaking of ancient grape cultivars

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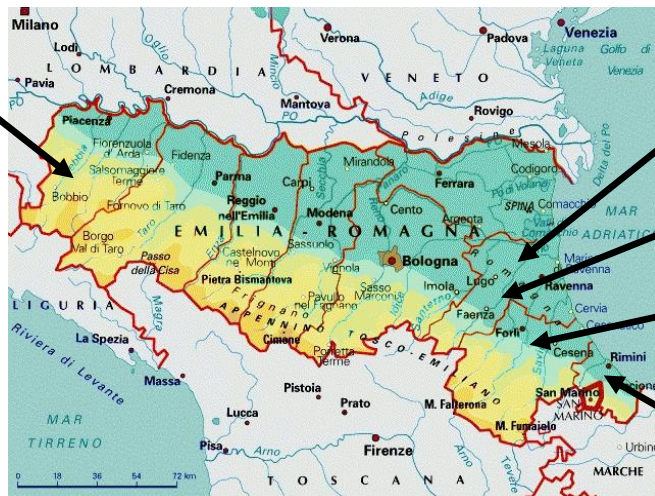


Red wines



White wines

Melara and
Santa Maria



Caveccia

Albana rosa

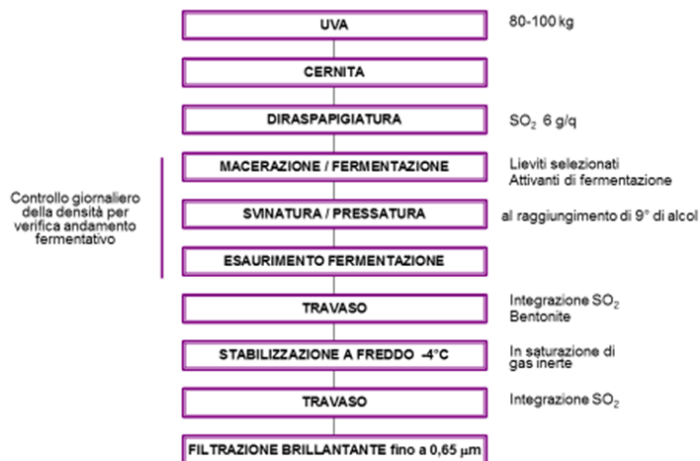
Bertinora and
Vernaccia del
viandante

Vernaccina

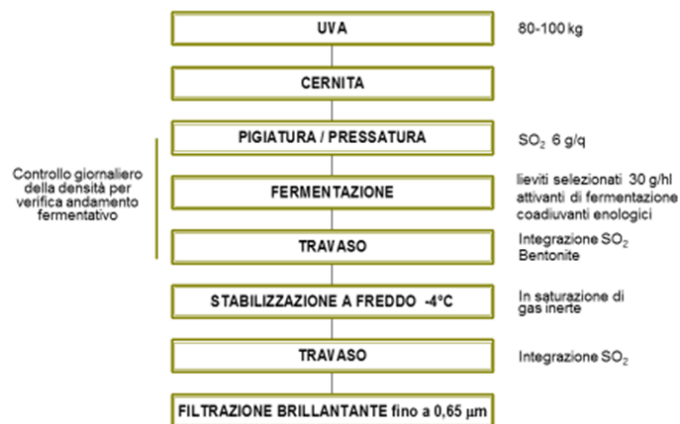


Winemaking process

MINIVINIFICAZIONE IN ROSSO



MINIVINIFICAZIONE IN BIANCO



Mipaaf, D.M. 24 giugno 2008

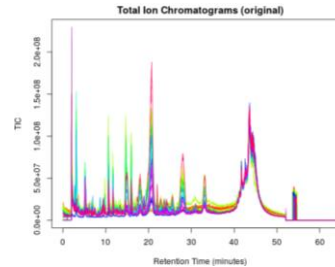


Analytical methods

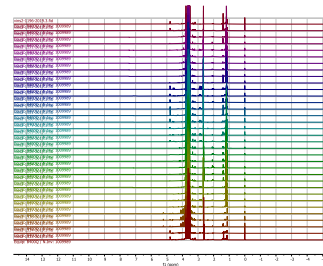


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HPLC-MS
SPE/GC-MS



$^1\text{H-NMR}$
SPME/GC-MS



Conclusions

1. LC-MS is an efficient technique to study metabolomic differences
2. Aromatic composition is similar to more commercial varieties
3. NMR analyses are convenient to verify the origin of wine
4. Improve agricultural biodiversity
5. Introduce competitive products



Acknowledgement



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