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ABSTRACT BOOK

Edited by
M. Fiori, G. Giorgi, C. Civitareale, V. Patriarca and E. Gregori

REGIONAL FEATURES OF NORTHERN ITALIAN ARKLING WINES, IDENTIFIED USING SOLID-PHASE RO EXTRACTION AND COMPREHENSIVE D-DIMENSIONAL GAS CHROMATOGRAPHY JPLED WITH TIME-OF-FLIGHT SS SPECTROMETRY

Carlin (a), Urska Vrhovsek (a), Pietro Franceschi (a), Cesare Lotti (a), Luana apo (a), Federica Camin (a), David Toubiana (b), Fabio Zottele (a), Giambattista (a), Aaron Fait (b), Fulvio Mattivi (a)

dazione Edmund Mach, FEM, San Michele all'Adige, Trento, Italy

Jacob Blaustein Institutes for Desert Research, Ben-Gurion University of the ev, Sede Boqer, Israel

carried out comprehensive mapping of volatile compounds in 70 wines, from 48 s and 6 vintages, representative of the two main production areas for Italian g wines, by HS-SPME-GC×GC-TOF-MS and multivariate analysis. The final as to describe the metabolomics space of these wines, and to verify whether the ltivar signature, the pedoclimatic influence of the production area, and the complex gy were measurable in the final product. The wine chromatograms provided a f information, with 1695 compounds being found.

rge number of putative markers influenced by the cultivation area was observed. A f 196 biomarkers fully discriminated between the two types of sparkling wines ted.

ng the new compounds, safranal and alpha-isophorone were observed. We showed relation-based network analysis could be used as a tool to detect the differences in d behaviour based on external/environmental influences.