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Mono- and di-glucoside anthocyanins extraction in mould resistant varieties

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Anthocyanins extracted from red grape skins during maceration are the principal compounds responsible for red wine colour and its stability, depending on their composition and concentration [1]. For instance, colour stability increases with the degree of methylation, glycosylation and acylation of the basic anthocyanin moiety. Grape varieties of Vitis vinifera generally lack in diglucoside pigments, that are, on the contrary, greatly present in many mould resistant red grape varieties [2].

In this work, the anthocyanic profile of a mould resistant variety -Cabernet Carbon- grown in two different experimental plots in Trentino (North Italy) has been investigated during 2017 harvest. The focus was on the mono- and di-glycosides anthocyanin extraction during alcoholic fermentation.

The separation and quantification of mono- and di-glucoside anthocyanic forms (non-esterified, acetylated and p-coumarated) in a single chromatographic run has been possible optimizing the HPLC-DAD method previously proposed by Castia et al. [3].

During the maceration, the concentration of malvidin 3,5-diglucoside, the most present anthocyanic form, reaches its maximum later if compared with the corresponding 3-glucoside form and then decreasing slower. The data confirm those obtained during 2016 harvest for a wider number of mould resistant varieties [4].

References

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