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The aroma potential of semi-industrial distillates obtained from mold resistant varieties

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Consumers are paying an increasing attention towards health and environmental respect. This has pushed grape growers to look for low chemical production practices in order to satisfy the market demand. In certain vine production areas, this is however difficult to reach with traditional *cultivars* due to the high mold pressure that impede to achieve appropriate production yields or the required grape quality for wine production. In recent years, some mold resistant varieties have been inscribed in the Italian National Register of Wine Grape Varieties and certain vine growing areas have included some of them under observation in their product specifications of the protected geographical indication (PGI). There is however little information available about the aromatic potential of these varieties [1, 2], their wines and the *grappa* produced distilling their marcs. For that reason, and included on a broader project about the performance of mold resistant grape varieties in the alpin area of Trentino, it has been studied the aroma composition of the heart fraction of the *grappa* obtained from some resistant varieties (Aromera, Bronner, Helios, Johanniter, Muscaris, Solaris and Sauvignier Gris) grown in Trentino in a unique plot during 2017. Marcs were fermented and then distilled with a micro-distiller at semi-industrial scale. All steps were standardized and done in triplicate. The quantification of the aromatic compounds, performed by HRGS-MS and GC-FID, have confirmed the results obtained during the 2016 [3], where Aromera and Muscaris have shown a high content in terpenes, with different specific profiles.

References

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