

INFLUENCE OF NITROGEN SUPPLY ON COLORIMETRIC PARAMETERS OF LUGANA WINES

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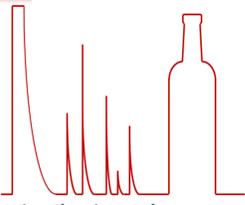
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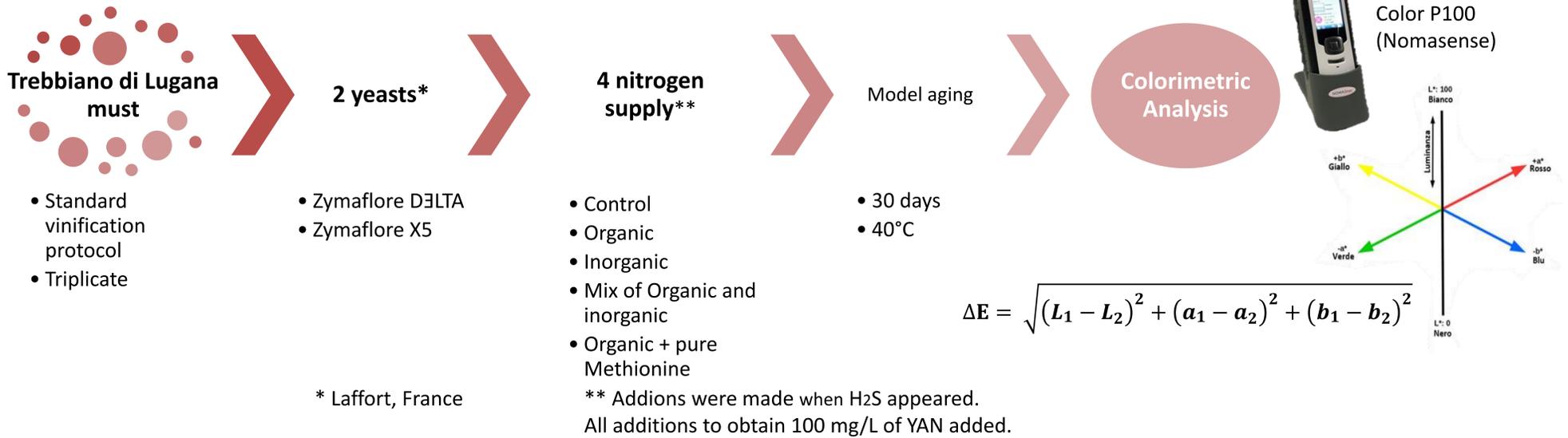
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INTRODUCTION AND METHODS

Color is one of the main qualitative parameters of a wine. As a matter of fact, immediately after having opened a bottle of wine, color, even before aroma and taste, is the first sensorial parameter to be evaluated by the consumer. It can change according to various factors depending on the characteristics of the grapes or on the different production and storage processes. This study aims to evaluate the color differences on Lugana wines that are fermented with different yeast and nitrogen supply.



RESULTS

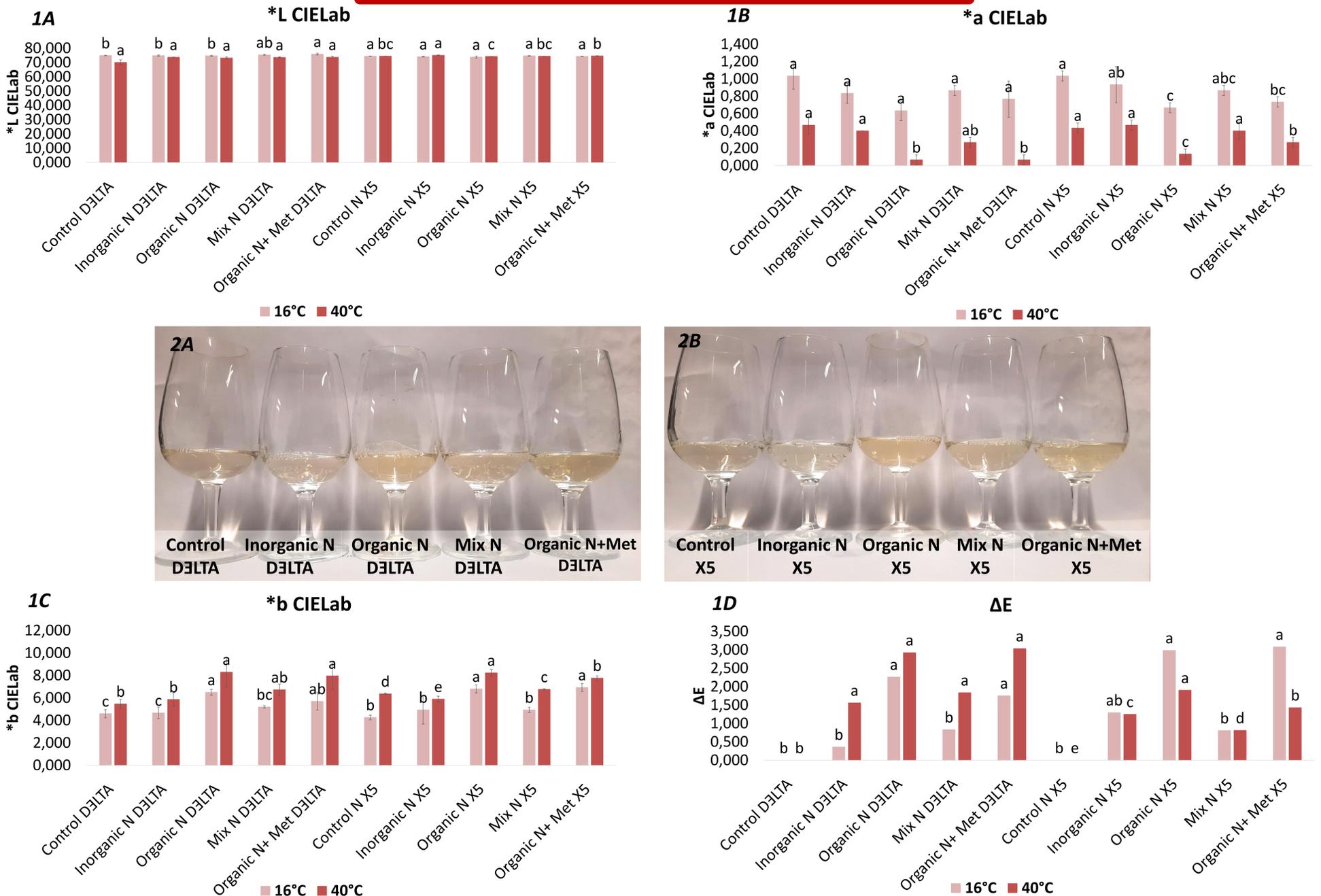


Fig. 1 – Color parameters in 16 ° C and 40 ° C lugana wines. A) L* CIELab B) a* CIELab C) b* CIELab D) ΔE. Letters shows significant s difference between wines (ANOVA, α=0.05).

Fig. 2 – Wine colour of Lugana Wines. A) DELTA yeast B) X5 yeast

CONCLUSION

This study provided a first insight into the influence of the different nitrogen supply on the color of Lugana wines. The CIELab colorimetric analyzes carried out showed that inorganic nitrogen nutrition leads to Lugana wines of different colors with higher ΔE values. Further studies should investigate whether these interesting differences should be attributed to nitrogen nutrition alone or other enological variables and extend the tests to other white and red wines.