

ENOLOGICAL CHARACTERS OF THIRTY VINES IN FOUR DIFFERENT ZONES OF TUSCANY

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In the last few years the development of HPLC techniques together with multivariate statistical methods allowed to set methodics of large discriminant and classing efficacy in the study of wine-grapes.

The phenolic compounds (cynamic acids and anthocyanidins) in thirty different wines grown in 4 different zones of Tuscany (Arezzo, Grosseto, Pisa and Lucca) have been analyzed by HPLC.

The analytical data were statistical worked out by two analysis ACP and a linear discriminant analysis in order to discriminate the four zones, using Fisher linear function.

The stepwise technique, to choose variables, pointed out the delphinidin-g, the peonidin-g, the ratio of three/two-sostituted anthocyanines, the sum of cis and trans-cutaric acids, the caffeic acid and the ratio of caffeic acid and the sum of cutaric acids among the most important.

Then we worked out 6 comparisons between two zones and exactly AR/LU, AR/PI, AR/GR, LU/PI, LU/GR and PI/GR.

The environment discriminant threshold, the differences, the discriminant functions of vine-variety in every zone and the measure of discrimination errors were obtained.

Therefore a vinevariety-environment interaction is quite probable.