

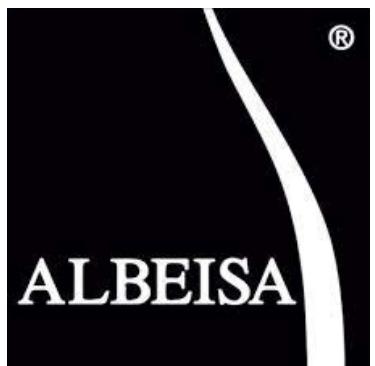
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Vineyard and Experimental Winery for Microvinifications



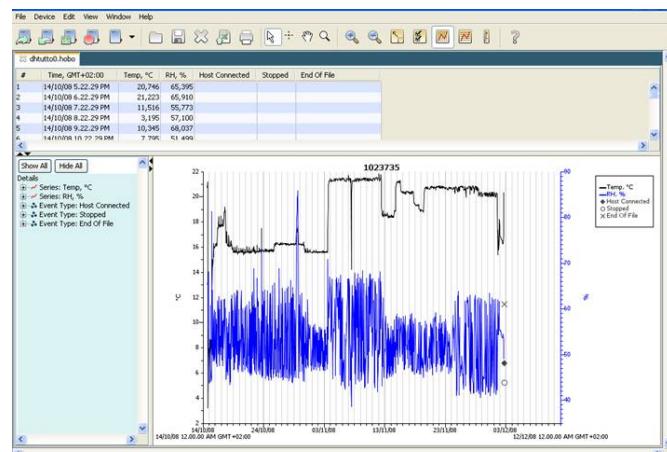
Barolo Barbaresco Academy
20 May 2023



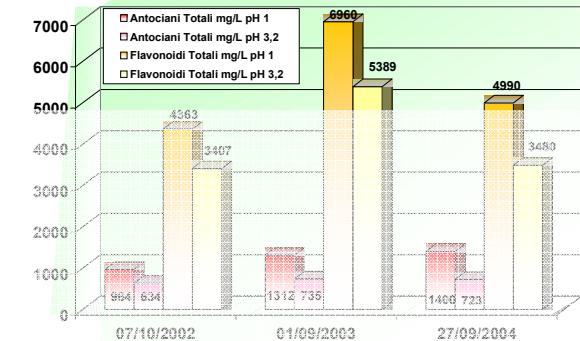
Making small wine Thinking Big

Microvinifications

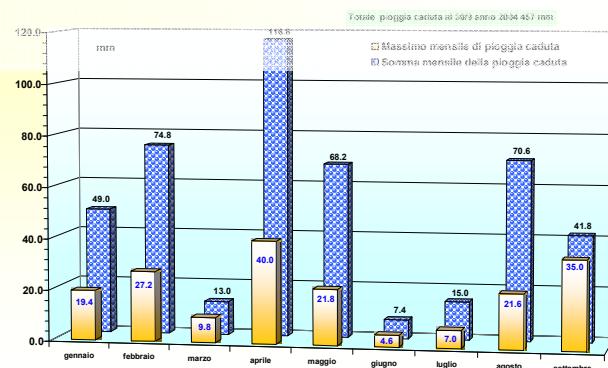
- vinification of small quantities of grapes 30 -> 100 kg
- using equipment and techniques similar to those of large cellars
- rigorous operative protocols that allows to avoid uncontrolled variability.



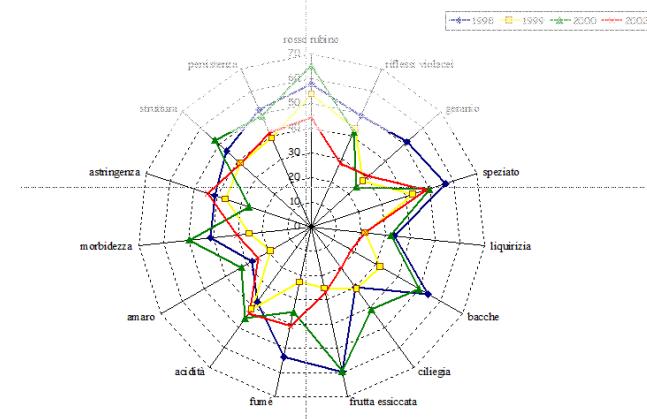
Object



- evaluate the oenological potential of rare and ancient grape varieties;
- apply innovative winemaking techniques to improve the potential of grape variety;
- verify the oenological potential of natural or selected microbial starters



il profilo sensoriale del vino Slarina





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Cellar 250 m²



Thermal conditioning of tanks

TANKS CAPACITY 50, 100, 250, 500 e 1000 L

Equipment

**Crushing-destemmer for micro quantity
30 ->100 kg**



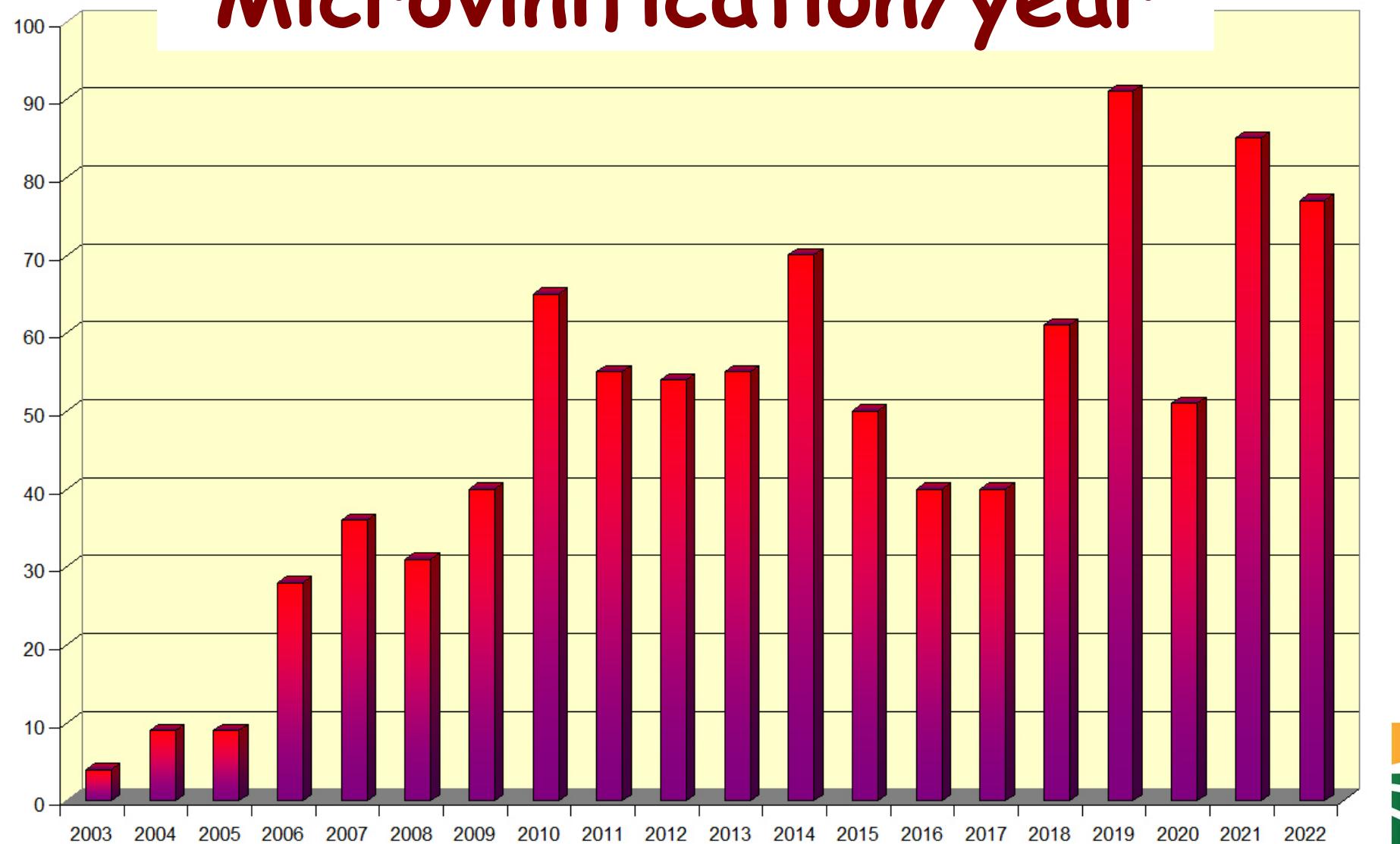
Pneumatic press

30 -> a 300 Kg of pomace

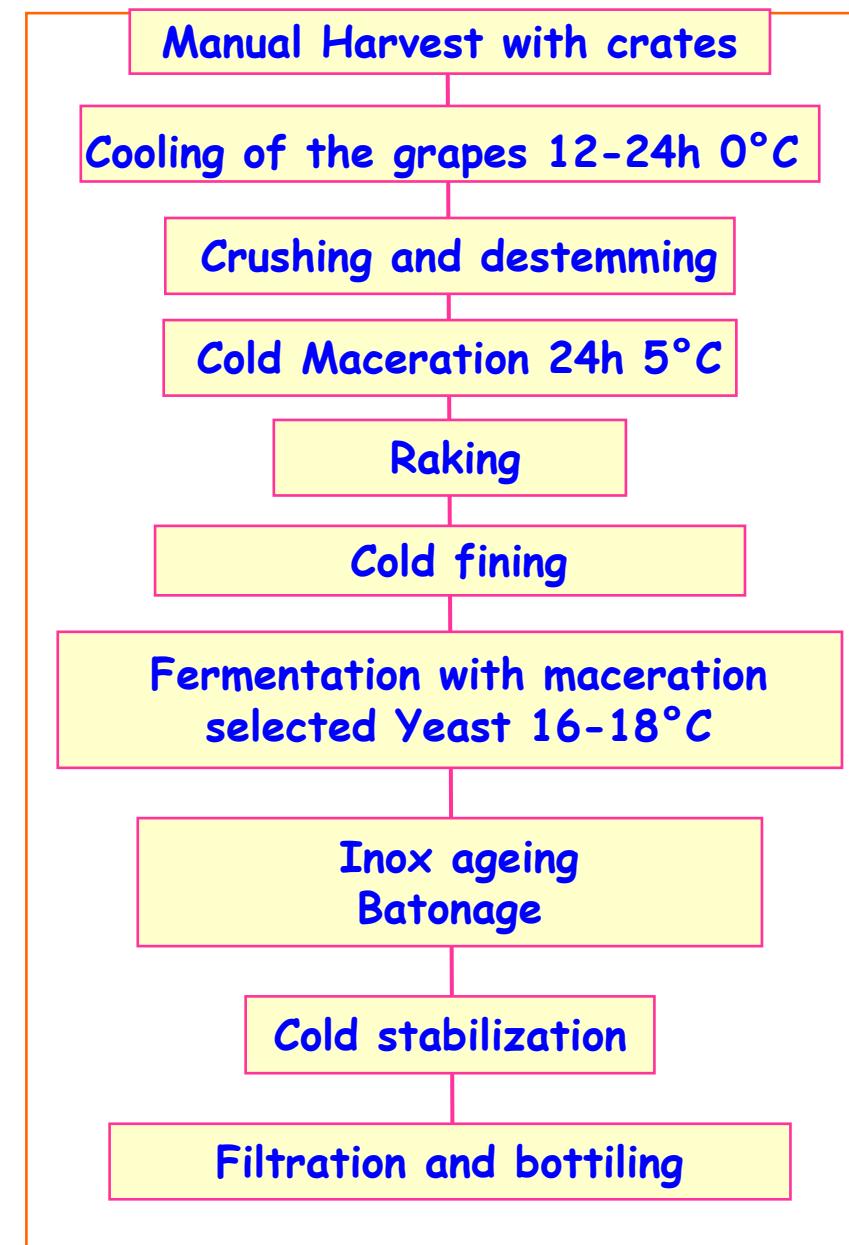
Thermo-conditioned room for fermentation control



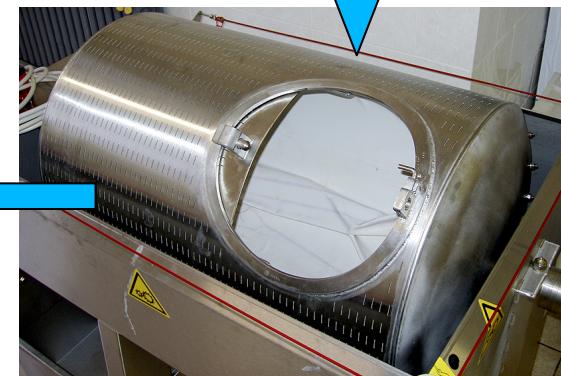
Microvinification/year



White vinification

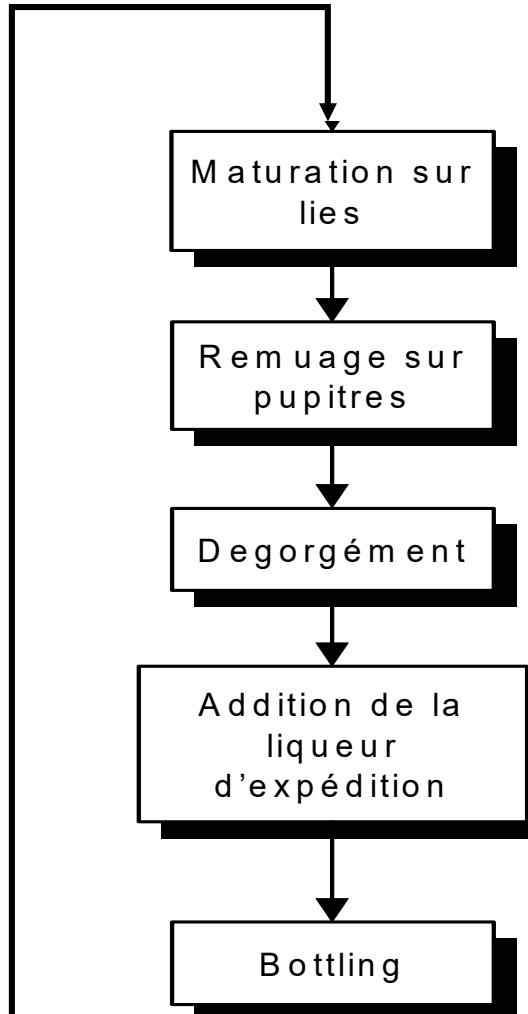
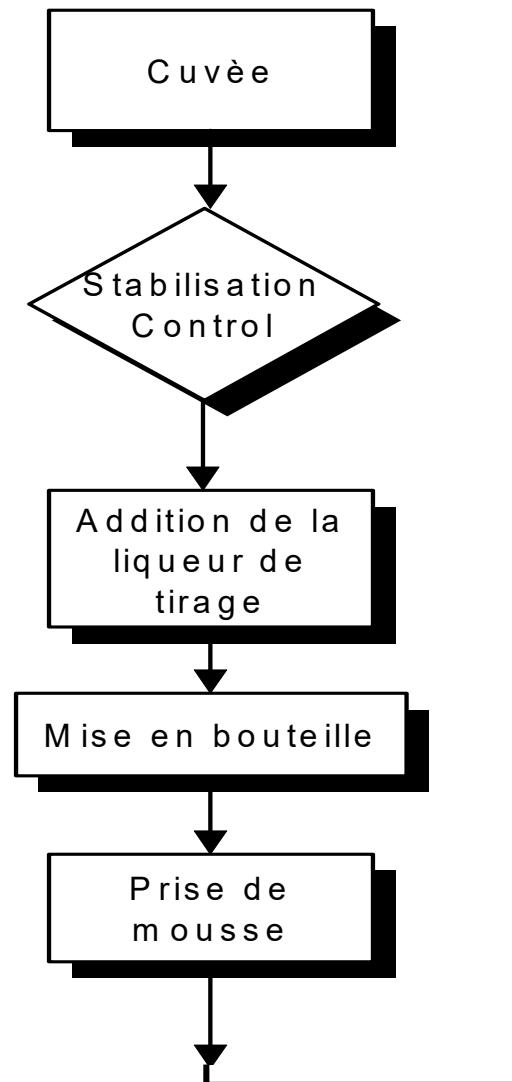


Phases of White vinification



Liseiret 2021 Sparkling wine 12 months sur lies

Vigneto Grinzane



The grapes of the wines for tasting come from



the grapevine collection of Grinzane Cavour (curator CNR-IPSP)
800 accessions, more than 500 grape varieties, many endangered to disappear

(<http://www.ipsp.cnr.it/en/?s=Grinzane>)

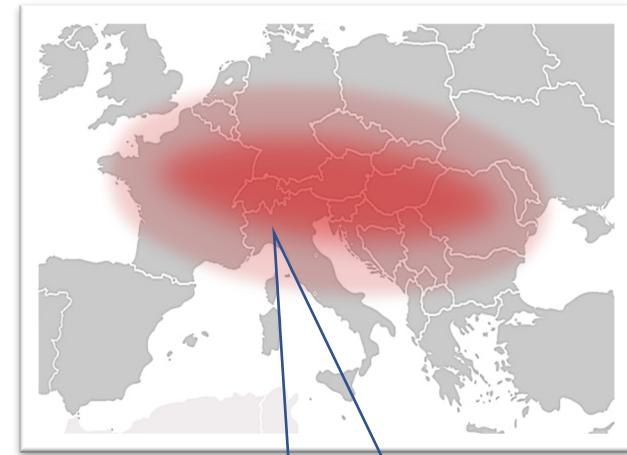
currently supported by Consorzio Albeisa



Liseiret

Syn.: Gouais blanc, Heunisch Weiss + other 228

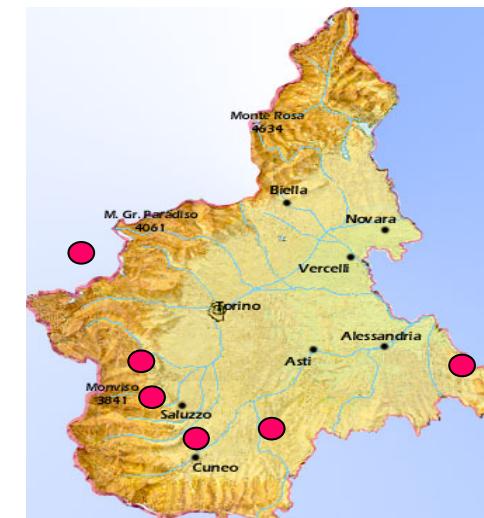
- Historically widespread
- One of the most prolific variety (137 offspring)
- Rustic, resistant to cold climates, highly fertile, giving constant yield
- High acidity 😊



Syn. in N-Italy: Liseiret, Preveiral, Blancho, Smarzina, Lisora, Teilly

Yield/vine (kg)	Yield t/ha	° Brix	Acidity	pH
4.2	16.8	18.2	7.7	3.00

Grapes at harvest 2021



Liseiret 2021

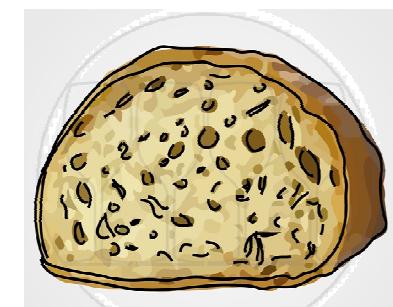
Vigneto Grinzane

Sparkling Wine analysis

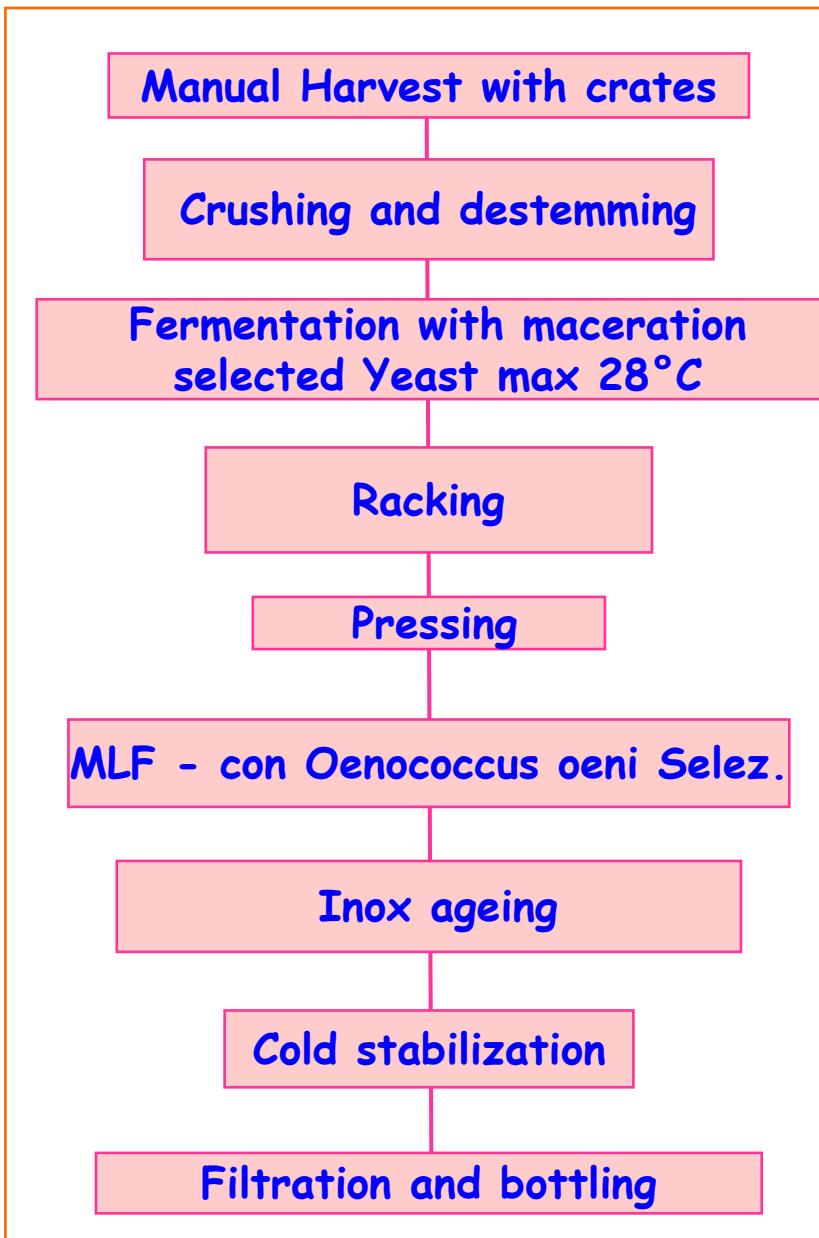
12 months Sur lies

Alcol %	Zuccheri Sugars g/L	Estratto secco totale Total dry extract g/L	Estratto secco netto Net dry extract g/L	Glicerolo Glycerol g/L	Ceneri Ashes g/L
12	5,5	25,6	20,1	6,8	1,4

pH	Acidità totale Total acidity g/L	Ac. Tartarico Tartaric g/L	Ac. Malico Malic g/L	Ac. Lattico Lactic g/L	Ac. Citrico Citric g/L
2,95	8,7	2,5	3,6	-	tracce



Red vinification



Phases of Red Vinification



Bubbierasco



- Historical (1833), local curiosity (*Bubbierasc*)
- 1911: soft, pleasant wine of moderate colour
- Nebbiolo's offspring (Nebbiolo X a local Bianchetto)



Grapes at harvest 2022

Yield/vine (kg)	Yield t/ha	° Brix	Acidity	pH
3.2	12.8	21.6	4.3	3.36

BUBBIERASCO

Vineyard Grinzane

Analysis of the grapes

POLYPHENOL COMPOSITION OF THE SKINS

Total anthocyanin index	Total flavonoid index	Proanthocyanidin index	Vanillin index	V/P
494	2374	1202	284	0,24

POLYPHENOL COMPOSITION OF THE SEEDS

Total anthocyanin index	Total flavonoid index	Proanthocyanidin index	Vanillin index	V/P
-	434	622	112	0,18

Giacosa, 2008

BUBBIERASCO

Vineyard Grinzane

Analysis of the grapes

ANTHOCIANIN PROFILE OF THE SKINS

Delf-3-gluc	Cya-3-gluc	Pet-3-gluc	Peo-3-gluc	Malv-3-gluc	Acetate	Cinnamate
6,6	11,6	6,8	31,4	33	1,3	9

46 % trisostituite 44 % disostituite

NEBBIOLO

ANTHOCIANIN PROFILE OF THE SKINS

Delf-3-gluc	Cya-3-gluc	Pet-3-gluc	Peo-3-gluc	Malv-3-gluc	Acetate	Cinnamate
4,4	16,7	3,4	49,9	18,3	3,4	1,4

Giacosa, 2008

BUBBIERASCO

Vineyard Grinzane

Analysis of the grapes

PHENOLIC MATURITY 2022

Total anthocyanin index pH 1	Total anthocyanin index pH 3,2	EA%	MP%	DO
450	267	40,6	79,9	53

BUBBIERASCO

Vineyard Grinzane - Harvest 2022

Wine analysis

Alcol %	Sugars g/L	Total dry extract g/L	Net dry extract g/L	Glycerol g/L	Ashes g/L
13,68	0,3	21,0	20,69	8,4	2,0

pH	Total acidity g/L	Ac. Tartaric g/L	Ac. Malic g/L	Ac. Lactic g/L	Ac. Citric g/L
3,71	4,84	1,44	tracce	1,09	tracce



AT RACKING

Intensity [P.O. 10 mm]	Hues	Total anthocyanins mg/L	Total flavonoids mg/L
3	0,94	133	2446



Pignolo spano

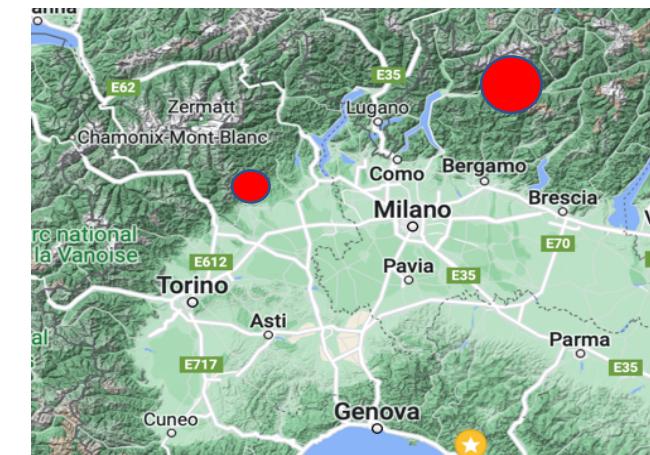


Syn: Pignola (from Valtellina, Lombardy), # Pignolo from Friuli

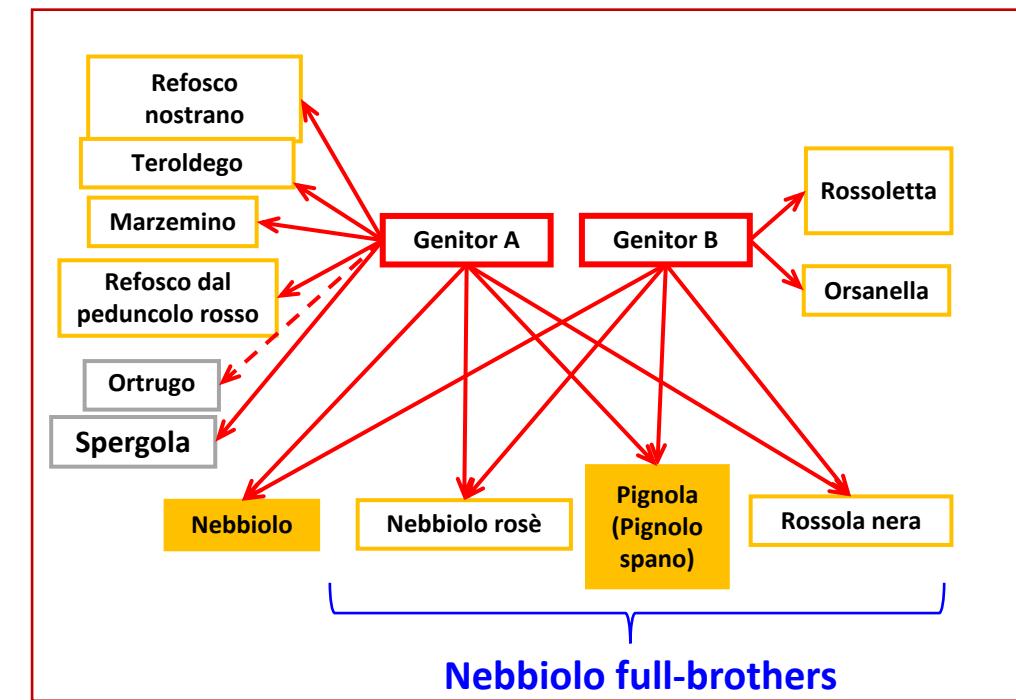
- Pignolo: from pine cone
- Spano: from Spanna (syn. of Nebbiolo)
- Very ancient variety (early 1300, *P. De Crescentii*)
- Nebbiolo's close relative

Grapes at harvesting

	Yield/vine (kg)	Yield t/ha	° Brix	Acidity	pH
2021	2.3	9.7	24.0	6.42	3.27
2022	1.1	4.4	24.0	5.3	3.48



north-western Italy



PIGNOLI SPANO

Vineyard Grinzane

Analysis of the grapes

POLYPHENOL COMPOSITION OF THE SKINS

Total anthocyanin index	Total flavonoid index	Proanthocyanidin index	Vanillin index	V/P
500	3619	3125	1181	0,38

POLYPHENOL COMPOSITION OF THE SEEDS

Total anthocyanin index	Total flavonoid index	Proanthocyanidin index	Vanillin index	V/P
-	1555	2410	851	0,35

Giacosa, 2008

PIGNOLI SPANO

Vineyard Grinzane

Analysis of the grapes

ANTHOCIANIN PROFILE OF THE SKINS

Delf-3-gluc	Cya-3-gluc	Pet-3-gluc	Peo-3-gluc	Malv-3-gluc	Acetate	Cinnamate
19,4	16,2	10,9	17,8	22	7,2	6,4

60% trisostituite 40% disostituite

NEBBIOLO

ANTHOCIANIN PROFILE OF THE SKINS

Delf-3-gluc	Cya-3-gluc	Pet-3-gluc	Peo-3-gluc	Malv-3-gluc	Acetate	Cinnamate
4,4	16,7	3,4	49,9	18,3	3,4	1,4

Giacosa, 2008

PIGNOLO SPANO

Vineyard Grinzane

Analysis of the grapes

PHENOLIC MATURITY 2021

Total anthocyanin index pH 1	Total anthocyanin index pH 3,2	EA%	MP%	DO
705	424	40	71,5	114,4

PHENOLIC MATURITY 2022

Total anthocyanin index pH 1	Total anthocyanin index pH 3,2	EA%	MP%	DO
640	362	43,4	86,5	107,2

PIGNOLI SPANO 2021

Vigneto Grinzane

Wine analysis

Alcol %	Sugars %	Total dry extract g/L	Net dry extract g/L	glycerol g/L	Ashes g/L
13,66	0,1	24,1	24	8,4	3,4

pH	Total acidity g/L	Tartaric g/LAc.	Ac. Malic g/L	Ac. Lactic g/L	Ac. Citric g/L
3,58	4,62	1,6	tracce	1,9	tracce

AT RACKING



Intensity [P.O. 10 mm]	Hues	Total anthocyanins mg/L	Total flavonoids mg/L
4,4	1,15	160	2930



PIGNOLI SPANO 2022

Vineyard Grinzane

Wine analysis

Alcol %	Sugars g/L	Total dry extract g/L	Net dry extract g/L	Glycerol g/L	Ashes g/L
14,14	0,6	25,7	25,1	3,1	3,1

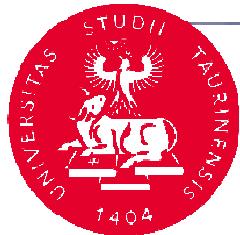
pH	Total acidity g/L	Ac. Tartaric g/L	Ac. Malic g/L	Ac. Lactic g/L	Ac. Citric g/L
4,04	4,34	3,03	tracce	1,38	tracce



AT RACKING

Intensity [P.O. 10 mm]	Hues	Total anthocyanins mg/L	Total flavonoids mg/L
6,1	1,13	133	2446





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Many thanks

