

Sustainable and innovative approaches to prevent white and sparkling wines from light-induced faults.

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

ENOFOTOSHIELD

Tematica

Mercato e sicurezza alimentare

Information

Time frame

2019 - 2022

Durata

36 months

Partners (no.)

7

Regione

Lombardia

Comparto

Viticultura

Localizzazione

ITC47 - Brescia

ITC48 - Pavia

ITC4C - Milano

Costo totale

€752.089,21

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP007: Italy - Rural Development

Programme (Regional) - Lombardia

Parole chiave

Waste, by-products and residues management

Food quality / processing and nutrition

Sito web

<https://sites.unimi.it/enofotoshield>

Project status

completed



Objectives

This project will provide a cluster of innovative oenology tools to wineries for preventing light-induced faults, improving the sensory properties of wine as well as both the factory and environmental resources. The innovation will mainly provide new fermentation yeasts releasing risk-free amounts of methionine and riboflavin, as well as phenolic additives with antioxidant behavior. As subtractive methods by adjuvants will be avoided major winery amount of resources will be saved. Lower costs and less industrial wastes will be allowed, thus supporting the environmental sustainability.

Activities

The sub-project coordination will provide the design of the research, the management of the synergies among the partners and the monitoring of the progresses.

The sub-project innovation will face the following work packages:

1. Investigation of molecular compounds preventing the foto-degradation reactions;
2. Selection of fermentation yeasts low-producers of riboflavin and methionine;
3. Industrial production of white and sparkling winemaking as validation of the successfully in-lab trials

The sub-project dissemination will involve the effective spreading of all the data and results achieved to all the stakeholders on national and international scale.

Approcci innovativi e sostenibili per la prevenzione dei difetti fotoindotti nei vini bianchi e spumante

2/3

<https://www.innovarurale.it/pei-agri/gruppi-operativi/bancadati-go-pei/approcci-innovativi-e-sostenibili-la-prevenzione-dei>

Partenariato

Role	Azienda	Address	Telephone	E-mail
Partner	Consorzio per la Tutela del Franciacorta	Via G. Verdi 53 25030 Erbusco BS Italy	0307760477	ufficiotecnico@franciacorta.net
Partner	Azienda Agricola Ferghettina	Via Saline 11 25030 Adro BS Italy		
Partner	Azienda Agricola Mirabella	Via Cantarane, 2 25050 Rodengo Saiano BS Italy		
Partner	Azienda Agricola Travaglino	Località Travaglino 27045 Calvignano PV Italy		
Partner	Azienda Agricola Tenuta Mazzolino	VIA MAZZOLINO, 34 27050 CORVINO SAN QUIRICO PV Italy		
Partner	Assoenologi	Via Privata Vasto, 3 20121 Milano MI Italy		
Leader	Università degli Studi di Milano	Via Festa del Perdono 7 20122 Milano MI Italy	02 50312773	sportello.ricerca@unimi.it

Pratiche abstract

Description

Yeast strains intended for wine making will be screened for their ability to produce low levels of methionine and riboflanine. Such compounds are those triggering the light-induced wine spoilage. Eventually, one yeast will be selected and tested in order to provide wine makers with suitable with a natural tool to produce wines having a low risk of light-struck taste wine.

Description

Additives of vegetal source suitable for wine making and safe to consumer will be investigated for their ability to protect wine from light-induced faults. Phenol compounds will be mainly investigated. The two or three most effective of them, also

tested for their low or even none sensory properties, will be usefull for preventing the use of adjutants currently employed in wineries to remove the compounds responsible for the olfactory fault, as well as to prevent the use of plastic envelops of bottles. In this way the amount of wastes as well as of over-packaging will be decreased.

Description

Procedures for a rational use of sulfites intended to prevent the light-struck taste will be investigated.

Link utili

Titolo/Descrizione	Url	Tipologia
Pagina web	https://sites.unimi.it/enofotoshield	Link ad altri siti che ospitano informazioni del progetto
Facebook	https://www.facebook.com/unimi.enofotoshield.3	Materiali utili
Instagram	https://www.instagram.com/agram	Materiali utili
Twitter	https://twitter.com/enofotoshield	Materiali utili