



**Thesis title: Comparison between different techniques of drying grapes for the production of special wines named Sfursat by Avanà, Chatus and Nebbiolo grapes**

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**Date & location of the oral examination (if known) :**

**Confidential:**  Yes  No

**Abstract (max 300 words)**

**Topic position & objectives:** The aim of this paper was to study the production of Sfursat or Sforzato wines made with grapes from mountainous zones (Susa valley and Alps in Torino province).

**Methods:** This project was carried on three red grape cultivars, Avanà, Chatus and Nebbiolo, of vintage 2012. There were 3 cultivars involved in this experiment, Avanà, Chatus and Nebbiolo. Two kinds of different withering conditions were applied to those 3 cultivars. The phenolic and aromatic compounds of wines and grapes were analyzed.

**Results:** The Avanà wines had the lowest TAI (total anthocyanins index) value and color intensity. Moreover, the withering process reduced aromatic compounds of the Avanà wines and grapes. The withering process could improve the anthocyanins and flavonoids of grapes and wines. The withering process increased the sugar content and decreased the acidity of the must. Moreover, the withering process also changed the grape and wine anthocyanin profile of Chatus and Nebbiolo. The final wine color intensity was improved by the withering process. However, free aroma compounds decreased during the withering process.

**Main conclusions:** In all 3 cultivars, Avanà was not suitable for the Sfursat wine making. No matter for Chatus or Nebbiolo cultivar, the fast withering process showed a better result in grape phenolic and aromatic complements changing and wine quality.

**Keywords (5):** Sfursat wine, dehydrated grapes, Avanà, Chatus, Nebbiolo