



Thesis title:

Student name:	Brad Schembari
Institution/company involved:	UNIVERSITÀ DEGLI STUDI DI TORINO – DIPARTIMENTO DI SCIENZE AGRARIE, FORESTALI E ALIMENTARI

Jury members (name/position):

Novello V.	Ferrandino A.
Gerbi V.	Fracassetti D.
Tirelli A.	
Pisciotta A.	
Guidoni S.	

Names & emails of supervisors:

Vincenzo Gerbi	vincenzo.gerbi@unito.it
Luca Rolle	luca.rolle@unito.it

Date & location of the oral examination (if known) : Asti, Italy – 18/9/2017

Confidential: Yes No

Abstract (max 300 words)

Topic position & objectives:

In this study we analyzed the effects of different pea-based (*Pisum Sativum*) fining agents on Italian red wines including: Nebbiolo, Barbera, Syrah, Montepulciano, and Primitivo. Pea-based fining agents Fitopretina P from Vason, and Inofine V from IOC were compared to gelatin and non-treated samples.

Methods:

Total anthocyanins, total proanthocyanidins, flavonols reactive to vanillin, total flavonoids, color intensity, tonality, dry lees weight, astringency, and sensorial perception of astringency were all analyzed.

Results:

Fining agents effected each wine composition differently, with the exception that gelatin additions had the largest overall effect on the decrease of wine compounds.

Main conclusions:

Further research is necessary in order to ascertain how new fining agents react with different wines based on their chemical composition.

Keywords (5): Fining agent, vegan, astringency, anthocyanin, color