Sweet, Reinforced and Fortified Wines

Grape Biochemistry, Technology and Vinification

Fabio Mencarelli, Pietro Tonutti

Sweet, Reinforced and Fortified Wines – Grape Biochemistry, Technology and Vinification is the most comprehensive book available on the technical issues, scientific topics and characteristics of these important special wines. After an introductory chapter dealing with historical overview and the description of the cultural impact of sweet wines throughout the centuries in the Mediterranean area, the book is organized into three sections. The first section covers different technical and scientific aspects of the whole production chain, from the field to the cellar. The variety of options for managing the vineyard and different solutions for operating the dehydration process are outlined. The changes which occur at physiological and physico-chemical levels, characterizing the berries during on-vine and postharvest dehydration, and in relation to noble rot infection, are then described. The first section also extensively reports issues, methods and technical solutions to optimize vinification for the best possible quality of sweet wines. The second section of the book is dedicated to well-known reinforced, fortified or sweet wines produced in different areas of the world. These chapters, describing the specific characteristics and quality traits of wines, highlight the cultural diversity and variety of protocols applied in this segment of the wine industry. The third and final section deals with the market for sweet, reinforced and fortified wines, and not only includes statistics and data regarding the current marketing situation, but also posits some opportunities and strategies for the future.


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