

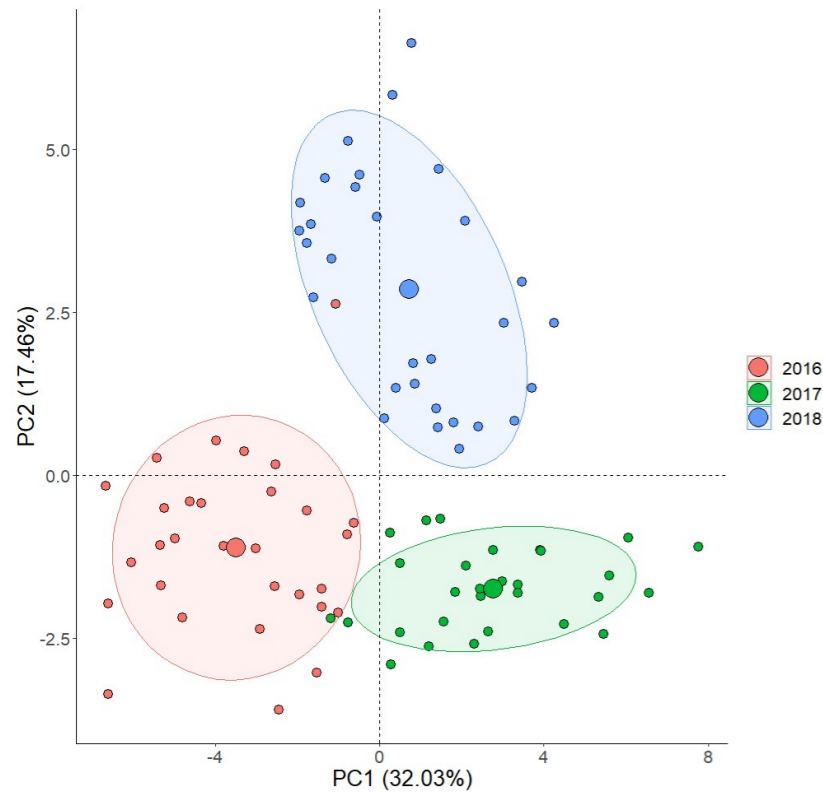
INFLUENCE OF THE AGRONOMIC MANAGEMENT ON THE AROMA OF RIESLING WINES

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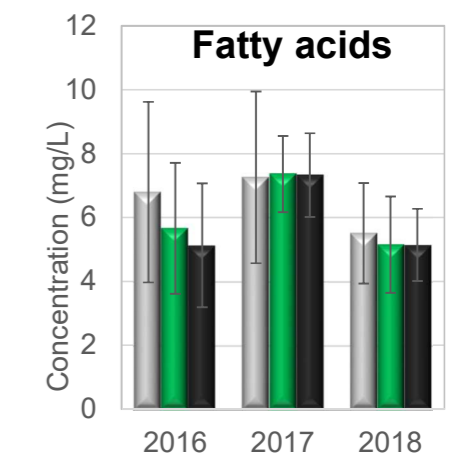
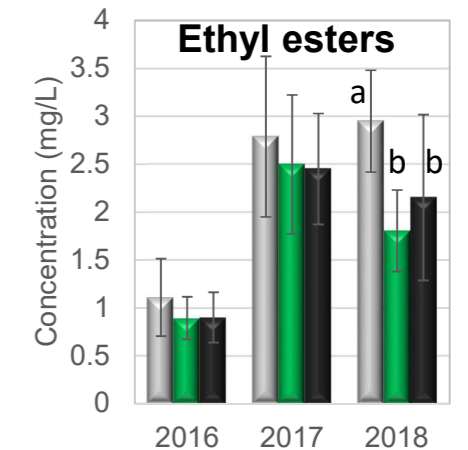
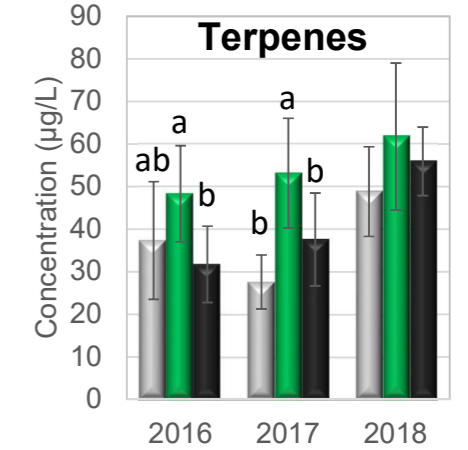
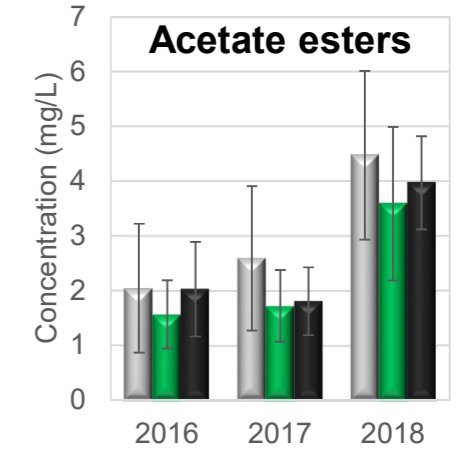
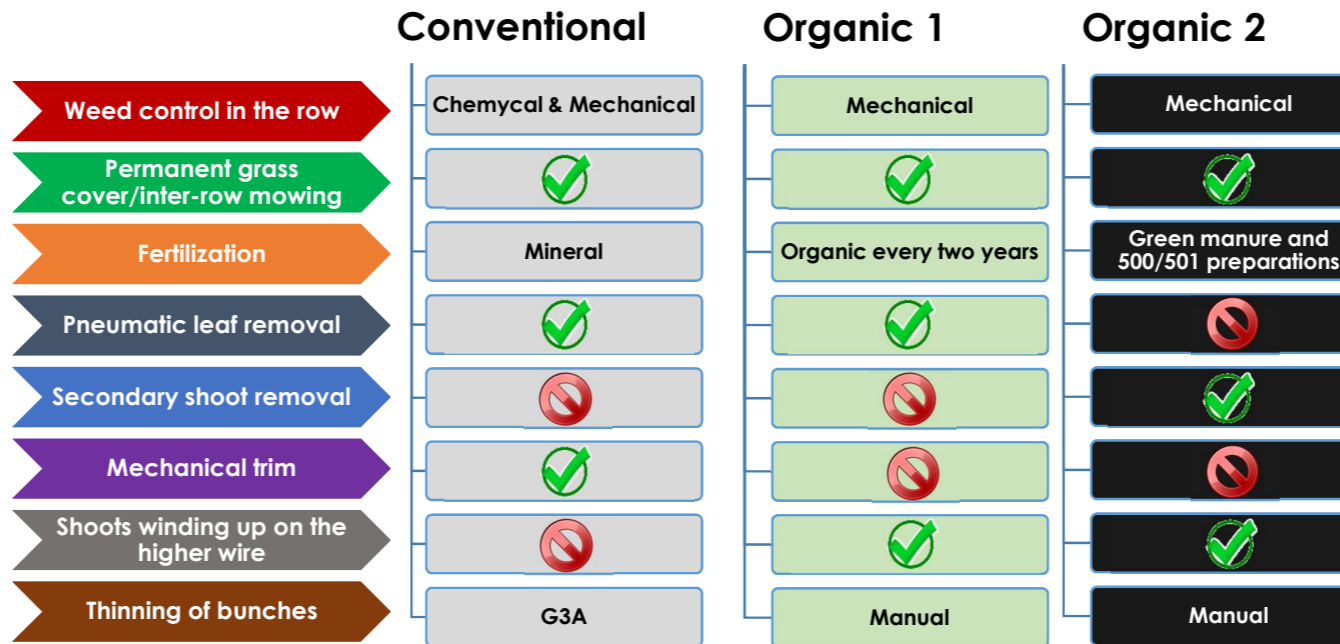
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Separation on the basis of the harvest, not on the agronomical management



10 replicates/year
Standardized vinification protocol (18 L):

- pressing yield;
- insoluble solids;
- yeast inoculation;
- fermentation temperature;
- nitrogen supplementation protocol.

GC-MS/MS analysis of 55 volatile compounds in wines

Positive correlation between initial YAN content and esters production within harvest

