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Descrizione fisica	1 online resource (389 p.)
Altri autori (Persone)	MencarelliF (Fabio) TonuttiP (Pietro)
Disciplina	663/.2
Soggetti	Wine and wine making - Chemistry Grapes Fortified wines
Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and indexes.
Nota di contenuto	pt. 1. History -- pt. 2. Vineyard management, on-vine and postharvest grape dehydration, vinification -- pt. 3. The wines -- pt. 4. Market and marketing.
Sommario/riassunto	Wines from Grape Dehydration is the first of its kind in the field of grape dehydration - the controlled drying process which produces a special group of wines. These types of wine are the most ancient, made in the Mediterranean basin, and are even described in Herodotus. Until few years ago, it was thought that these wines - such as Pedro Ximenez, Tokai, Passito, and Vin Santo - were the result of simple grape drying, because the grapes were left in the sun, or inside greenhouses that had no controls over temperature, relative humidity or ventilation. But Amarone wine, o