

1. Record Nr.	UNINA9910143307503321
Autore	Grainger Keith
Titolo	Wine production [[electronic resource]] : vine to bottle // Keith Grainger and Hazel Tattersall
Pubbl/distr/stampa	Oxford ; ; Ames, Iowa, : Blackwell Pub., 2005
ISBN	1-280-74336-0 9786610743360 0-470-79749-5 0-470-99560-2 1-4051-7354-8
Descrizione fisica	1 online resource (154 p.)
Collana	Food industry briefing series
Altri autori (Persone)	TattersallHazel
Disciplina	641.22 663.22
Soggetti	Wine and wine making
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. 122-123) and index. Includes web resources.
Nota di contenuto	Food Industry Briefing Series: WINE PRODUCTION: VINE TO BOTTLE; Contents; Series Editor's Foreword; Preface; Acknowledgements; Introduction; Chapter 1 Viticulture - The Basics; 1.1 The structure of the grape berry; 1.1.1 Stalks; 1.1.2 Skins; 1.1.3 Yeasts; 1.1.4 Pulp; 1.1.5 Pips; 1.2 The grape vine; 1.3 What is a grape variety?; 1.4 Reasons for grafting; 1.5 Phylloxera vastatrix; 1.6 Rootstocks; 1.7 The lifespan of the vine; Chapter 2 Climate; 2.1 Climatic requirements of the grape vine; 2.1.1 Sunshine; 2.1.2 Warmth; 2.1.3 Cold winter; 2.1.4 Rainfall; 2.2 Climatic enemies of the grape vine 2.2.1 Frost2.2.2 Hail; 2.2.3 Strong winds; 2.2.4 Excessive heat; 2.3 Mesoclimate and microclimate; 2.3.1 Water; 2.3.2 Altitude; 2.3.3 Aspect; 2.3.4 Woods and trees; 2.4 The concept of degree days; 2.5 Impact of climate; 2.6 Weather; Chapter 3 Soil; 3.1 Soil requirements of the grape vine; 3.1.1 Good drainage; 3.1.2 Fertility; 3.1.3 Nutrient and mineral requirements; 3.2 Influence of soils upon wine style and quality; 3.3 Soil types suitable for viticulture; 3.4 Soil compatibility; 3.5 Terroir; Chapter 4 The Vineyard; 4.1 Vineyard location; 4.2 Density of

planting of vines

4.3 Training systems 4.3.1 Main types of vine training; 4.3.2 Other training systems; 4.4 Pruning methods and canopy management; 4.5 Irrigation; 4.6 The growing season and work in the vineyard; Chapter 5 Pests and Diseases; 5.1 Important vineyard pests; 5.2 Diseases; 5.3 Prevention and treatments; Chapter 6 Environmental Approaches in the Vineyard; 6.1 Integrated pest management (IPM); 6.2 Organic viticulture; 6.3 Biodynamic viticulture; Chapter 7 The Harvest; 7.1 Grape ripeness and the timing of picking; 7.2 Harvesting methods; 7.2.1 Hand picking; 7.2.2 Machine picking; 7.3 Style and quality Chapter 8 Vinification - The Basics 8.1 Basic principles of vinification; 8.2 Winery location and design; 8.3 Winery equipment; 8.3.1 Fermentation vats; Chapter 9 Red Wine Making; 9.1 Destemming and crushing; 9.2 Must preparation; 9.3 Fermentation, temperature control and extraction; 9.3.1 Fermentation; 9.3.2 Temperature control; 9.3.3 Extraction; 9.4 Maceration; 9.5 Racking; 9.6 Pressing; 9.7 Malolactic fermentation; 9.8 Blending; 9.9 Maturation; Chapter 10 Dry White Wine Making; 10.1 Crushing and pressing; 10.1.1 Crushing; 10.1.2 Pressing; 10.2 Must preparation; 10.3 Fermentation 10.4 Malolactic fermentation 10.5 Maturation; Chapter 11 Preparing Wine for Bottling; 11.1 Fining; 11.2 Filtration; 11.2.1 Earth filtration; 11.2.2 Sheet filtration (sometimes called plate and frame filtration); 11.2.3 Membrane filtration; 11.3 Stabilisation; 11.4 Adjustment of sulphur dioxide levels; 11.5 Bottling; 11.6 Closures; Chapter 12 Detailed Processes of Red and White Wine Making; 12.1 Wine presses and pressing; 12.1.1 Continuous press; 12.1.2 Batch press; 12.1.3 Horizontal plate press; 12.1.4 Horizontal pneumatic press; 12.1.5 Vertical basket press 12.2 Use of gases to prevent spoilage

Sommario/riassunto

The standard of wines made today is arguably higher than any time in the six thousand years of vinous history. The level of knowledge of producers and the ability to control the processes in wine production is also greatly improved. Authors Keith Grainger and Hazel Tattersall detail these processes, from vine to bottle, looking at key factors such as geography, winemaking techniques, the impact of decisions made upon style and quality, and problems that may be encountered. The authors are not afraid to discuss practices that may be regarded as controversial. Highly regarded consultants to
