

1. Record Nr.	UNINA9910143684703321
Autore	Ribereau-Gayon Pascal
Titolo	Handbook of enology . Volume 1 The microbiology of wine and vinifications [[electronic resource] /] / Pascal Ribereau-Gayon ... [et al.] ; original translation by Jeffrey M. Branco, Jr. ; revision translated by Christine Rychlewski
Pubbl/distr/stampa	Chichester, West Sussex, England ; ; Hoboken, NJ, : John Wiley, c2006
ISBN	1-280-44869-5 9786610448692 0-470-01036-3 0-470-01035-5
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (513 p.)
Disciplina	663.203 663/.2
Soggetti	Wine and wine making Wine and wine making - Microbiology Wine and wine making - Chemistry
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 and indexes.
Nota di contenuto	Handbook of Enology Volume 1 The Microbiology of Wine and Vinifications 2(nd) Edition; Contents; Remarks Concerning the Expression of Certain Parameters of Must and Wine Composition; Preface to the First Edition; Preface to the Second Edition; 1 Cytology, Taxonomy and Ecology of Grape and Wine Yeasts; 2 Biochemistry of Alcoholic Fermentation and Metabolic Pathways of Wine Yeasts; 3 Conditions of Yeast Development; 4 Lactic Acid Bacteria; 5 Metabolism of Lactic Acid Bacteria; 6 Lactic Acid Bacteria Development in Wine; 7 Acetic Acid Bacteria 8 The Use of Sulfur Dioxide in Must and Wine Treatment 9 Products and Methods Complementing the Effect of Sulfur Dioxide; 10 The Grape and its Maturation; 11 Harvest and Pre-Fermentation Treatments; 12 Red Winemaking; 13 White Winemaking; 14 Other Winemaking Methods; Index
Sommario/riassunto	The ""Microbiology"" volume of the new revised and updated Handbook

of Enology focuses on the vinification process. It describes how yeasts work and how they can be influenced to achieve better results. It continues to look at the metabolism of lactic acid bacterias and of acetic acid bacterias, and again, how can they be treated to avoid disasters in the winemaking process and how to achieve optimal results. The last chapters in the book deal with the use of sulfur-dioxide, the grape and its maturation process, harvest and pre-fermentation treatment, and the basis of red, white and spe
