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Autore	Ribereau-Gayon Pascal
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Sommario/riassunto	The Handbook of Enology Volume 2: The Chemistry of Wine Stabilization and Treatments uniquely combines chemical theory with the descriptions of day-to-day work in the latter stages of winemaking from clarification and stabilization treatments to ageing processes in

vats and barrels. The expert authors discuss: Compounds in wine, such as organic acids, carbohydrates, and alcohol. Stabilization and treatments The chemical processes taking effect in bottled wine The information provided helps to achieve better results in winemaking, providing an authoritative and compl

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