

1. Record Nr.	UNINA9910166634903321
Autore	Grainger Keith
Titolo	Wine production and quality // Keith Grainger, Hazel Tattersall
Pubbl/distr/stampa	West Sussex, England : , : Wiley Blackwell, , 2016 ©2016
ISBN	1-78785-084-6 1-118-93458-X 1-118-93457-1
Edizione	[Second edition.]
Descrizione fisica	1 online resource (369 p.)
Collana	THEi Wiley ebooks
Disciplina	663/.2
Soggetti	Wine and wine making
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Revised edition of: Wine production / Keith Grainger and Hazel Tattersall. Oxford ; Ames, Iowa : Blackwell Pub., 2005.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Title Page; Table of Contents; Preface; Acknowledgements; PART 1: Introduction to Part 1 - Wine Production; CHAPTER 1: Viticulture - the basics; 1.1 The grape vine; 1.2 Grape varieties; 1.3 The structure of the grape berry; 1.4 Crossings, hybrids, clonal and massal selection; 1.5 Grafting; 1.6 Phylloxera vastatrix; 1.7 Rootstocks; 1.8 The life of the vine; CHAPTER 2: Climate; 2.1 World climate classifications; 2.2 Climatic requirements of the grape vine; 2.3 Climatic enemies of the grape vine; 2.4 Mesoclimate and microclimate; 2.5 The concept of degree days; 2.6 Impact of climate; 2.7 Weather 2.8 Climate changeCHAPTER 3: Soil; 3.1 Soil requirements of the grape vine; 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 and site selection; 4.2 Density of planting of vines; 4.3 Training systems; 4.4 Pruning methods and canopy management; 4.5 Irrigation; 4.6 The vineyard cycle and work in the vineyard; 4.7 Grape-berry development; CHAPTER 5: Pests and diseases; 5.1 Important vineyard pests; 5.2 Diseases; 5.3 Prevention and treatments CHAPTER 6: Environmentally sensitive vineyard practices6.1 Conventional viticulture; 6.2 IPM; 6.3 Organic viticulture; 6.4 Biodynamic viticulture; 6.5 Natural wine; CHAPTER 7: The harvest; 7.1

Grape ripeness and the timing of picking; 7.2 Harvesting methods; 7.3 Style and quality; CHAPTER 8: Vinification and winery design; 8.1 Basic principles of vinification; 8.2 Winery location and design; 8.3 Winery equipment; CHAPTER 9: Red winemaking; 9.1 Sorting, destemming and crushing; 9.2 Must analysis; 9.3 Must preparation; 9.4 Fermentation, temperature control and extraction; 9.5 Maceration  
9.6 Racking  
9.7 Pressing; 9.8 Malolactic fermentation; 9.9 Blending; 9.10 Maturation; CHAPTER 10: Dry white winemaking; 10.1 Crushing and pressing; 10.2 Must preparation; 10.3 Fermentation; 10.4 MLF; 10.5 Lees ageing; 10.6 Maturation; CHAPTER 11: Red and white winemaking - detailed processes; 11.1 Must concentration; 11.2 Methods of extraction; 11.3 Macro-, micro- and hyper-oxygenation; 11.4 Removal of excess alcohol; 11.5 The choice of natural or cultured yeasts; 11.6 Destemming; 11.7 Fermenting high-density musts to dryness; 11.8 Wine presses and pressing  
11.9 Technology and the return to tradition  
CHAPTER 12: Barrel maturation and oak treatments; 12.1 History of barrel usage; 12.2 Oak and oaking; 12.3 The influence of the barrel; 12.4 Oak treatments; CHAPTER 13: Preparing wine for bottling; 13.1 Fining; 13.2 Filtration; 13.3 Stabilisation; 13.4 Adjustment of sulfur dioxide levels; 13.5 Choice of bottle closures; CHAPTER 14: Making other types of still wine; 14.1 Medium-sweet and sweet wines; 14.2 Rose wines; 14.3 Fortified (liqueur) wines; CHAPTER 15: Sparkling wines; 15.1 Fermentation in a sealed tank; 15.2 Second fermentation in bottle  
15.3 Traditional method

---