

1. Record Nr.	UNINA9910437824003321
Autore	Tomasi Diego
Titolo	The power of the terroir : the case study of Prosecco wine // Diego Tomasi, Federica Gaiotti, Gregory V. Jones
Pubbl/distr/stampa	Basel, : Springer, 2013
ISBN	3-0348-0628-0
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (252 p.)
Altri autori (Persone)	GaiottiFederica JonesGregory V
Disciplina	570 630 634.80945 641.3
Soggetti	Prosecco (Wine) Wine and wine making - Italy
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.
Nota di contenuto	The Knowledge of the Viticultural Area and of its Wines -- The Glera Grape Variety -- Study on the Origins of Quality: Formulation of the Investigation -- Climate -- Phenology -- Soils -- Water and Soil Water Availability -- Glera 's Crop Yield and Grape Quality Responses to Environmental Variations -- Microstructure of the Grape: Aromatic Precursors in Relationship to Climate Variation, Microclimate and Growing Practices -- Organoleptic Characteristics of the Wines -- Representative Terroirs in the DOCG Prosecco -- Using Geospatial Technologies to Better Understand Terroir -- The Role of Landscape in the Productive Context and in the Quality of Prosecco Wine.
Sommario/riassunto	This book draws on an eight-year study carried out in the DOCG Prosecco area of Italy, a wine region known worldwide. It is unique in the sense that it is based on one of the most comprehensive investigations into terroir zoning ever performed in Italy. By drawing attention to the complex interrelations between environmental and human factors that influence the growth and production of the Glera grape, the study illustrates the distinct correlation between a wine and its 'terroir'. It shows that the morphology of the sites, the meso and

microclimate, the soil, the grapevine planting density, the trellising system, the yield of the vineyard, and the vine water status in the summer lead to unique combinations of grape maturity, acidity, and aroma that ultimately influence the sensory properties of the wines produced. Furthermore, the book details numerous technical and agronomic considerations, specific to the “Glera” grape variety, for different production strategies, including a section on the impact of climate change on cv “Glera” phenology. “The Power of the Terroir: the Case Study of Prosecco Wine” represents a valuable resource for anyone involved in studies or research activities in the fields of viticulture, climatology, agronomic sciences or soil sciences, but is also of interest to vine growers, professionals in the wine industry, and wine enthusiasts in general.
