

1. Record Nr.	UNINA9910557128203321
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Titolo	Enological Repercussions of Non-Saccharomyces Species 2.0
Pubbl/distr/stampa	Basel, Switzerland, : MDPI - Multidisciplinary Digital Publishing Institute, 2021
Descrizione fisica	1 electronic resource (176 p.)
Soggetti	Technology: general issues
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>The use of non-Saccharomyces yeast species is currently a biotechnology trend in enology for which they are being broadly used to improve the sensory profile of wines because they affect aroma, color, and mouthfeel. They have become a powerful biotool to modulate the influence of global warming on grape varieties, helping to maintain the acidity, decrease the alcoholic degree, stabilize wine color, and increase freshness. In cool climates, some non-Saccharomyces can promote demalication or color stability by the formation of stable derived pigments. Additionally, non-Saccharomyces yeasts open new possibilities in biocontrol for removing spoilage yeast and bacteria or molds that can produce and release mycotoxins and, thereby, help in reducing applied SO<sub>2</sub> levels.</p>