

1. Record Nr.	UNINA9910829958303321
Autore	Ribereau-Gayon Pascal
Titolo	Handbook of enology . Volume 2 The chemistry of wine stabilization and treatments [[electronic resource] /] / P. Ribereau-Gayon ... [et al.] ; original translation by Aquitrad Traduction, Bordeaux, France ; revision translated by Christine Rychlewski
Pubbl/distr/stampa	Chichester, West Sussex, England ; ; Hoboken, NJ, : John Wiley, c2006
ISBN	1-280-44870-9 9786610448708 0-470-01039-8 0-470-01038-X
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (451 p.)
Disciplina	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 2 The Chemistry of Wine Stabilization and Treatments 2nd Edition; Contents; Acknowledgments; Part One The Chemistry of Wine; 1 Organic Acids in Wine; 2 Alcohols and Other Volatile Compounds; 3 Carbohydrates; 4 Dry Extract and Minerals; 5 Nitrogen Compounds; 6 Phenolic Compounds; 7 Varietal Aroma; Part Two Stabilization and Treatments of Wine; 8 Chemical Nature, Origins and Consequences of the Main Organoleptic Defects; 9 The Concept of Clarity and Colloidal Phenomena; 10 Clarification and Stabilization Treatments: Fining Wine 11 Clarifying Wine by Filtration and Centrifugation 12 Stabilizing Wine by Physical and Physico-chemical Processes; 13 Aging Red Wines in Vat and Barrel: Phenomena Occurring During Aging; Index
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
