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| Autore | Ribereau-Gayon Pascal |
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| Nota di contenuto | Handbook of Enology Volume 1 The Microbiology of Wine and Vinifications 2(nd) Edition; Contents; Remarks Concerning the Expression of Certain Parameters of Must and Wine Composition; Preface to the First Edition; Preface to the Second Edition; 1 Cytology, Taxonomy and Ecology of Grape and Wine Yeasts; 2 Biochemistry of Alcoholic Fermentation and Metabolic Pathways of Wine Yeasts; 3 Conditions of Yeast Development; 4 Lactic Acid Bacteria; 5 Metabolism of Lactic Acid Bacteria; 6 Lactic Acid Bacteria Development in Wine; 7 Acetic Acid Bacteria 8 The Use of Sulfur Dioxide in Must and Wine Treatment9 Products and Methods Complementing the Effect of Sulfur Dioxide; 10 The Grape and its Maturation; 11 Harvest and Pre-Fermentation Treatments; 12 Red Winemaking; 13 White Winemaking; 14 Other Winemaking Methods; Index |
| Sommario/riassunto | The ""Microbiology"" volume of the new revised and updated Handbook of Enology focuses on the vinification process. It describes how yeasts |

work and how they can be influenced to achieve better results. It continues to look at the metabolism of lactic acid bacterias and of acetic acid bacterias, and again, how can they be treated to avoid disasters in the winemaking process and how to achieve optimal results. The last chapters in the book deal with the use of sulfur-dioxide, the grape and its maturation process, harvest and pre-fermentation treatment, and the basis of red, white and spe
