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4.3 Training systems
4.3.1 Main types of vine training; 4.3.2 Other training systems; 4.4 Pruning methods and canopy management; 4.5 Irrigation; 4.6 The growing season and work in the vineyard; Chapter 5 Pests and Diseases; 5.1 Important vineyard pests; 5.2 Diseases; 5.3 Prevention and treatments; Chapter 6 Environmental Approaches in the Vineyard; 6.1 Integrated pest management (IPM); 6.2 Organic viticulture; 6.3 Biodynamic viticulture; Chapter 7 The Harvest; 7.1 Grape ripeness and the timing of picking; 7.2 Harvesting methods; 7.2.1 Hand picking; 7.2.2 Machine picking; 7.3 Style and quality Chapter 8 Vinification - The Basics
8.1 Basic principles of vinification; 8.2 Winery location and design; 8.3 Winery equipment; 8.3.1 Fermentation vats; Chapter 9 Red Wine Making; 9.1 Destemming and crushing; 9.2 Must preparation; 9.3 Fermentation, temperature control and extraction; 9.3.1 Fermentation; 9.3.2 Temperature control; 9.3.3 Extraction; 9.4 Maceration; 9.5 Racking; 9.6 Pressing; 9.7 Malolactic fermentation; 9.8 Blending; 9.9 Maturation; Chapter 10 Dry White Wine Making; 10.1 Crushing and pressing; 10.1.1 Crushing; 10.1.2 Pressing; 10.2 Must preparation; 10.3 Fermentation
10.4 Malolactic fermentation
10.5 Maturation; Chapter 11 Preparing Wine for Bottling; 11.1 Fining; 11.2 Filtration; 11.2.1 Earth filtration; 11.2.2 Sheet filtration (sometimes called plate and frame filtration); 11.2.3 Membrane filtration; 11.3 Stabilisation; 11.4 Adjustment of sulphur dioxide levels; 11.5 Bottling; 11.6 Closures; Chapter 12 Detailed Processes of Red and White Wine Making; 12.1 Wine presses and pressing; 12.1.1 Continuous press; 12.1.2 Batch press; 12.1.3 Horizontal plate press; 12.1.4 Horizontal pneumatic press; 12.1.5 Vertical basket press
12.2 Use of gases to prevent spoilage

Sommario/riassunto

The standard of wines made today is arguably higher than any time in the six thousand years of vinous history. The level of knowledge of producers and the ability to control the processes in wine production is also greatly improved. Authors Keith Grainger and Hazel Tattersall detail these processes, from vine to bottle, looking at key factors such as geography, winemaking techniques, the impact of decisions made upon style and quality, and problems that may be encountered. The authors are not afraid to discuss practices that may be regarded as controversial. Highly regarded consultants to
