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The identification of the main glass parameters involved on the definition of the expression of a wine during tasting experience

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The influence of glass on wine sensory perception is claimed by many wine connoisseurs, but this hypothesis is not fully investigated. On this basis, an experimental activity was developed to put in evidence both the time evolution of sensory profiles of the same wine maintained in different types of glasses and its possible correlation with the changes occurring in both physical and chemical properties of the products. With the aim to better understand how the differences related to the glass type can influence the consumer perception of the wine, the same product was assessed in each glass, at the same moment, for three times ($t=0, 40', 120'$) during every tasting session. The judgments, expressed in each session, were subjected to 2 way ANOVA and PCA analysis. The evolution of wine was also analyzed by chemical and physical points of view with the aim to verify the possibility to correlate some glass properties and chemical/physical changes occurred in the wine with the modification of sensory perception of the panelists. On this basis, it was possible to define a final ranking of the glasses and identify which glass has allowed the best expression and evolution of wine sensory properties. Comparing the results obtained utilizing the same glass set for tasting different wines, it could possible to verify how the best combination wine/glass change as a function of the type of wine and which are the main parameters involved in the definition of the best combination glass/wine.

Biography

Francesca Venturi completed her PhD from the Scuola Superiore Sant'Anna, Pisa. She is a researcher in food technology of Pisa University. In 2008, she received a "Special Mention" at "Montana Premium" for Food Science Research (with her colleague Zinnai A.). She published more than 70 papers in *journals* or volumes and serving as a referee for *ACS Journals*. She was an author in an Original Patent of Pisa University (RM2010A000617) for extra-virgin olive oil extraction by addition of CO₂, s. She was Invited Speaker and Chair at International Conferences.

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