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Evolution of sensorial characteristics of different wines as a function of post-bottling conditions

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The post-bottling period is critical in the wine value chain, since once the wine is bottled there are no further possibilities to control any compositional deviation. Even though the rate of biochemical changes during post-bottling storage slows down, some biochemical reactions and wine sensory changes in color, aroma or in-mouth properties occur during the storage process to some extent. Despite being aware of the importance of both the stage of ageing in the bottle and the initial composition of the wine in the evolution of its sensory properties, the current studies separately showed the effect of storage conditions or packaging type on wine conservation. However, no study so far looked at the combined effects of both factors. To this end, the present work has evaluated the evolution of sensorial and physicochemical characteristics of some types of wines (White, short maceration red wine, aged red wine) in different storage conditions, comprehensively. All these sensory attributes were correlated in a principal component analysis (PCA) combined with physicochemical index for more intuitive understanding of overall change in the different post-bottling conditions.

Biography

Xiaoguo Ying graduated from Zhejiang Ocean University in 2014 with a Master degree in Food Science and Technology. Thereafter he stared his PhD studies at the University of Pisa, Italy where he currently works for the Department of Agriculture, Food and Environment (DAFE). His work is focused on food technology. In this field he has major expertise on wine storage.

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