Berry sensory analysis courseCourse Program

COURSE DESCRIPTION

To learn the objective parameters to direct the choices in the vineyard and to adapt the technology of vinification the basis of the characteristics of the grape.

COURSE CONTENT

The sensorial analysis method has been developed at ICV (**Institut Coopératif du Vin in France)** and applied in practice for over 20 years represents a concrete answer to the viticulturists and wine makers needs.

The methodology allows to:

- evaluate with a single analysis the mechanical characteristics of grapes, acid balance, aromatic potential, quantity and quality of polyphenols and their location;

- identify imbalances in the degree of maturity of the various components of the berry, indicating situations of stress in the vine and helping to better assess the time of harvest;

- quantify each of these parameters in an analytical sheet, making comparable the results obtained in different days, periods and years;

- condense the results of the analysis in a synthetic evaluation, easy and practical for daily use;

- standard profiles for the different varieties: minimum requirements and optimal maturity;

- application of the methodology: evaluation, definition of maturity targets, maturity curves and start of harvest.