

# Get to Know Wine with Paola Donzelli

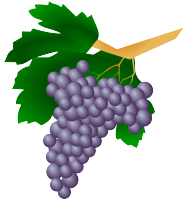
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# WORKBOOK

## Lesson 2



# PHASES OF MAKING RED WINE



## The Grape Harvest

Grapes clusters are cut and harvested by hand.



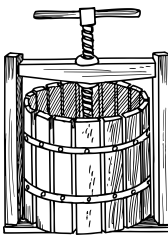
## Crushing of the Grapes

During the crushing of the grapes, stems are removed to prevent excessive tannins.



## Fermentation & Maceration

The must, along with grapes skins and seeds ferments in a steel tank. The floating mass of skins (the "hat") is kept wet during this phase.



## Svinatura and Pressing

The wine is pressed to remove solids from the must, and the liquid is transferred to a clean stainless steel tank.



**Winemaking with red wines is different from that of white wines**, and that's because of the maceration process.

**What is the maceration process?** That's when the *phenolic materials* of the grape (i.e. tannins, coloring agents and flavor compounds) are leached from the grape skins, seeds and stems into the must (the liquid). These are the elements that create the final color, aroma and tannins in a red wine.

**For lighter red wines**, the must is kept in contact with the skins (generally) for 4-6 days.

**For more complex, tannic red wines**, the must is kept in contact with the skins (generally) for 3-4 weeks.

## Control & Clarification

The developing wine is transferred from tank to tank, periodically, to clarify the wine and remove particles and sediment. This is an intense phase for wine-makers.

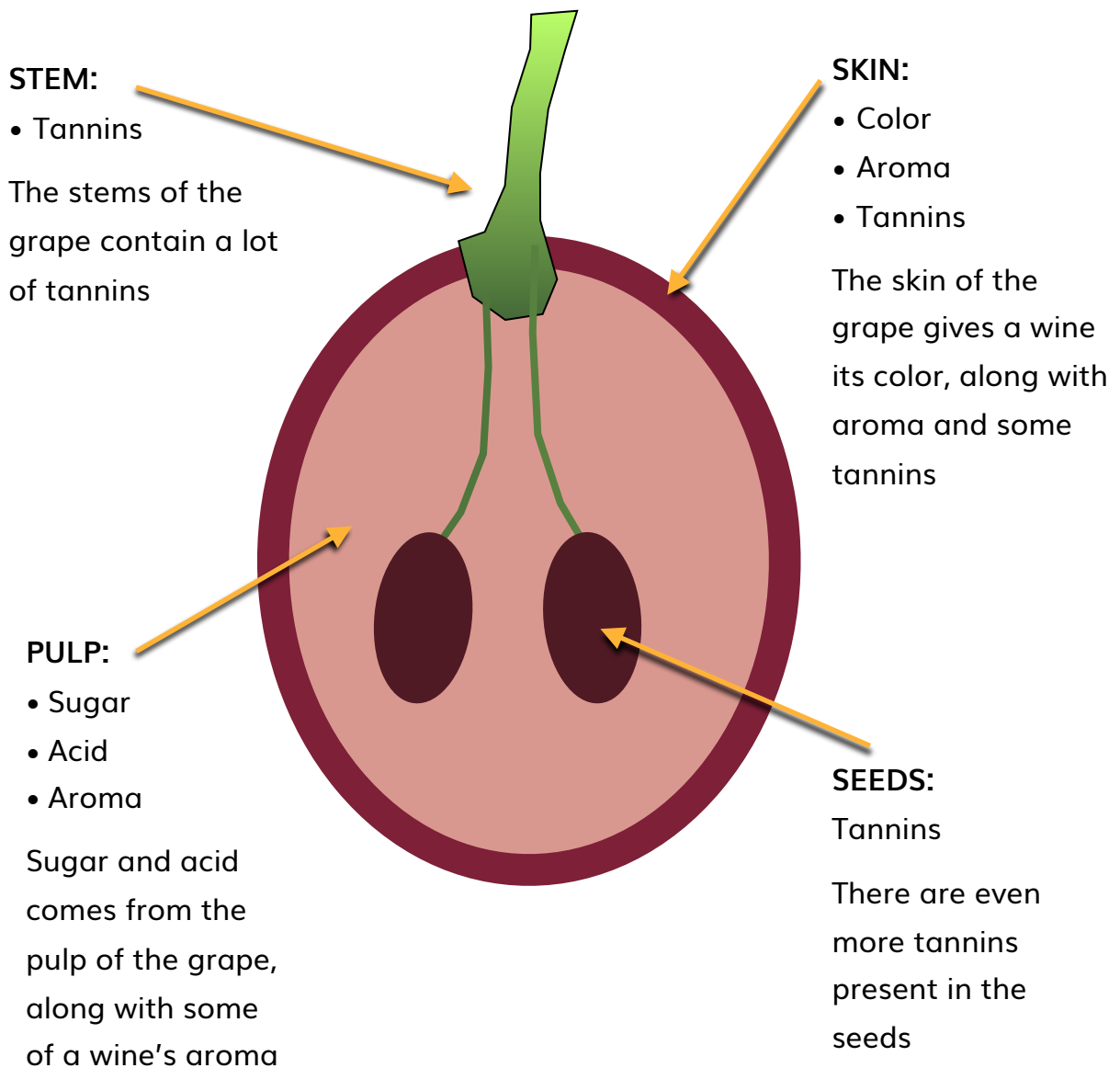


## Aging and/or Bottling

Per the wine maker, wine is bottled directly or is placed in barrels for aging, after which the wine is bottled.

# THE AMAZING GRAPE

The elements in a wine come from different parts of the grape.



# THE WINE GLASS

There are many types and shapes of wine glasses, but in Italy we like to keep things simple. Below you will see four basic types of glasses that might be used by an Italian sommelier during a wine tasting.

The shape of the wine glass determines how well you can smell the bouquet of a wine, and how the wine is "guided" into your mouth. In other words, the shape of the glass helps you to smell and taste the wine better.

Large Balloon:  
For more  
structured,  
aged red wines



Medium  
Balloon:  
For younger  
Red wines



Tulip Shape:  
For white  
or rosè wines

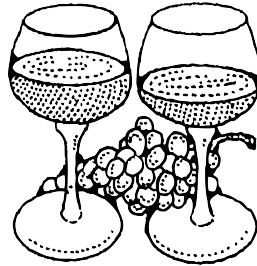


Fluet:  
For sparkling  
wines



# VISUAL EXAMINATION OF WINE

From the Associazione Italiana Sommelier



<u>CLARITY</u>	<u>COLOR</u>	<u>CONSISTENCY</u>	<u>EFFERVESCENCE</u>
Filmy Somewhat clear Clear Crystal clear Brilliant	Greenish yellow Straw yellow Golden yellow Amber yellow  Soft Pink Cherry pink Light red Onion peel red  Purple red Ruby red Garnet red Deep, orange red	Watery Very Fluid Some Consistency Consistency Heavy Consistency	Large bubbles Medium bubbles Fine bubbles  Few bubbles Numerous bubbles Many bubbles  Fading bubbles Persistent bubbles Very persistent bubbles

# VISUAL ANALYSIS: COLOR

## RED

Purple  
Red



More of a purplish hue, often typical of young wines

Ruby  
Red



One of the most common colors - a ready-to-drink wine

Garnet  
Red



Typically indicates an aged wine

Deep  
Orange Red



Typical of very long aged wines (can also indicate a defect in the wine)

# VISUAL ANALYSIS: COLOR

## WHITE

Greenish  
Yellow



Color influenced by chlorophyll residues in the grapes

Straw  
Yellow



The most common color, reminiscent of straw

Golden  
Yellow



A bright yellow characteristic of late vintages or liqueur wines

Amber  
Yellow

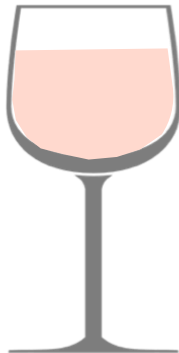


A deep yellow found in raisin wines (can also be a sign that the wine is too old.)

# VISUAL ANALYSIS: COLOR

## ROSÉ

Soft  
Pink



Light  
pinkish in  
color

Cherry  
Pink



Light pink  
with a hint  
of cherry

Light  
Red



Tending  
towards red  
in hue

Onion Peel  
Red



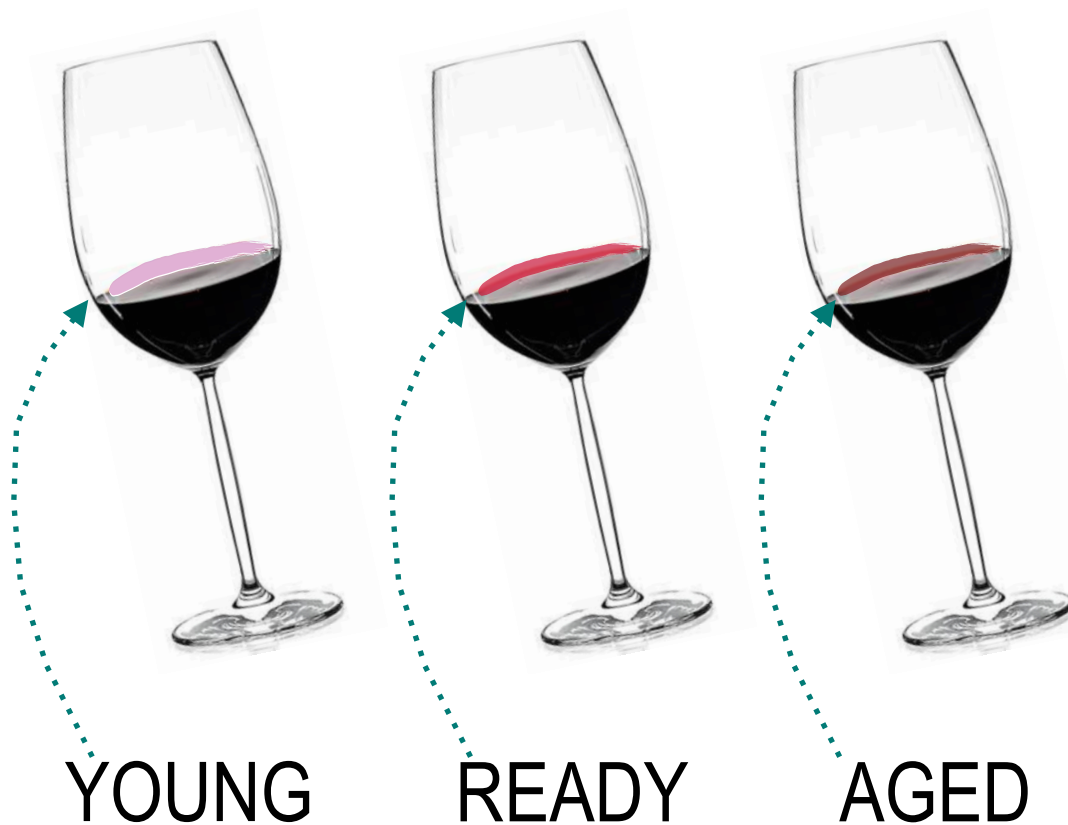
Slightly  
purple of  
amber in hue



# VISUAL ANALYSIS: RIM COLOR

Pour red wine into a glass, then place something white behind the glass - like a white napkin. This will help you to see the rim of the wine - the "edge" where the liquid meets the glass.

- In a young red wine, this rim often has a violet hue.
- In a red wine that is ready to drink, the rim is usually red. (Most red wines fall into this category of rim color.)
- In an aged red wine, the rim usually takes on a deep orange hue.



# VISUAL ANALYSIS NOTES