

Get to Know Wine with Paola Donzelli

WORKBOOK

Lesson 3



PHASES OF MAKING WHITE WINE



The Grape Harvest

Grapes clusters are cut and harvested by hand.



Svinatura & "Gentle" Pressing

The stems are removed and the grapes are gently pressed, then the must is moved to a stainless steel tank.



Fermentation & Temperature Control

The must ferments in a temperature controlled steel tank.



Methods for making white wine can vary. This method described here is typical of many small production wineries in Italy.

Winemaking with white wines is different from that of red wines. It is a more simple process, but can also be more delicate.

Why temperature control? We control the temperature of the fermenting must so that the action of the yeast does not produce too much alcohol. This process also allow aromatic substances to develop in the wine.

Control & Clarification

During the fermentation process, about 15-20 days - the wine is "cleaned" by passing it from tank to tank, removing any particles or sediment.



Filtering & Bottling

Finally, the wine is filtered and then bottled. Oftentimes white wine is consumed within a year (or so) of its harvest.

OLFACTORY EXAMINATION OF WINE

From the Associazione Italiana Sommelier



<u>INTENSITY</u>	<u>COMPLEXITY</u>	<u>QUALITY</u>	<u>DESCRIPTORS</u>
Lacking Poor Intensity Fair Intensity Intense Very Intense	Lacking Poor Complexity Fair Complexity Complex Very Complex	Common Poor Quality Fair Quality Fine Quality Excellent Quality	Aromatic Vinous (Wine-like) Floral Fruity Herbal Fragrant Minerally Spicy Toasted Ethereal

EXAMPLES OF AROMAS FOUND IN WINE

FLORAL: Fresh or dried flowers

FRUITY: Fresh or dried fruit and nuts

HERBACEOUS: Grass, hay, green pepper, moss

HERBAL: Basil, parsley, rosemary, mint, lavender, fennel

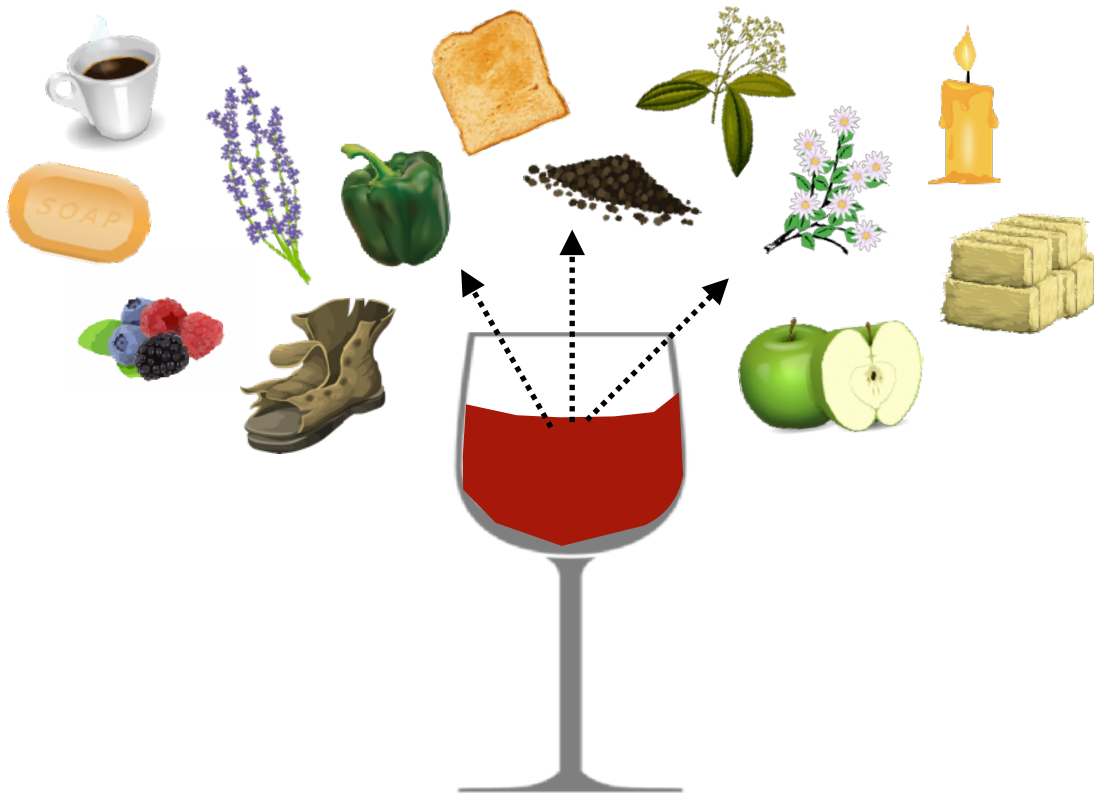
SPICY: Pepper, cinnamon, vanilla, licorice, saffron

TOASTED: Coffee, cacao, toasted bread, smoke, tar

ANIMAL: leather, gamey

ETHERS: wax, soap, enamel

BALSAMIC: balsam fir, reminiscent of wintergreen



INTENSITY VS. COMPLEXITY



OLFACTORY ANALYSIS NOTES