

## **Abstract**

Wine color standardization is a difficult but important problem can be solved by proper quantification of important issues, from the conditions of cultivation of vines and ending with way of selling the wine. In this study we have applied multiple regression analysis to achieve mathematical models to assess the CIE Lab parameters - 76 of wines based on chromatic parameters, total phenolic content and anthocyanins of musts, which are well known and easy to calculate. All these variables were measured at 13 rosé wines obtained by prefermentative maceration technology of two red grape varieties Băbească neagră și Fetească neagră. We obtained two mathematical models for predicting the CIE Lab - 76 parameters that have small standard errors, first using only the L, a, b, C, H° parameters as independent variables, and the second using the total phenolic and anthocyanin content values determined by spectrophotometry. These models can be useful in wineries, especially in moments during winemaking, specifically to achieve rosé and red wines to determine the optimal timing of closing of the grape prefermentative maceration or maceration-fermentation process, resulting less technology interventions and ensure wines colour constancy from year to year.

**Key words:** absorption spectra; chromatic parameters; rose wines; wine colour.