



Aspects concerning the variation of phenolic compounds and color parameters, according to maceration method, in wines obtained from Fetească neagră grape variety

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This study analyses the way in which different maceration-fermentation methods (ultrasounds maceration, microwave maceration, thermomaceration, classical maceration) influence the extraction of phenolic compounds and the color of Fetească neagră wines. In order to underline the variation of phenolic compounds and color parameters the following determinations were carried out: D280 index, Folin Ciocalteu index, anthocyanins according to pH variation, anthocyanins profile, phenolic acids and Cielab76 color determination. The obtained data showed that there are differences between the results' values in the wines obtained through the four maceration-fermentation procedures. Microwave maceration and thermomaceration have been proved to be the most extractive for phenolic and color compounds.