

Effect of different maceration treatments on certain sensory properties of Malvazija istarska white wines (*Vitis vinifera* L.)



Ena Bestulić¹, Sara Rossi¹, Fumica Orbanić¹, Marijan Bubola¹, Tomislav Plavša¹, Ana Jeromec², Sanja Radeka¹

¹Institute of Agriculture and Tourism, Karla Huguesa 8, 52440 Poreč, Croatia (ena@iptpo.hr)

²University of Zagreb Faculty of Agriculture, Department of viticulture and Enology, Svetošimunska 25, 10000 Zagreb, Croatia



INTRODUCTION

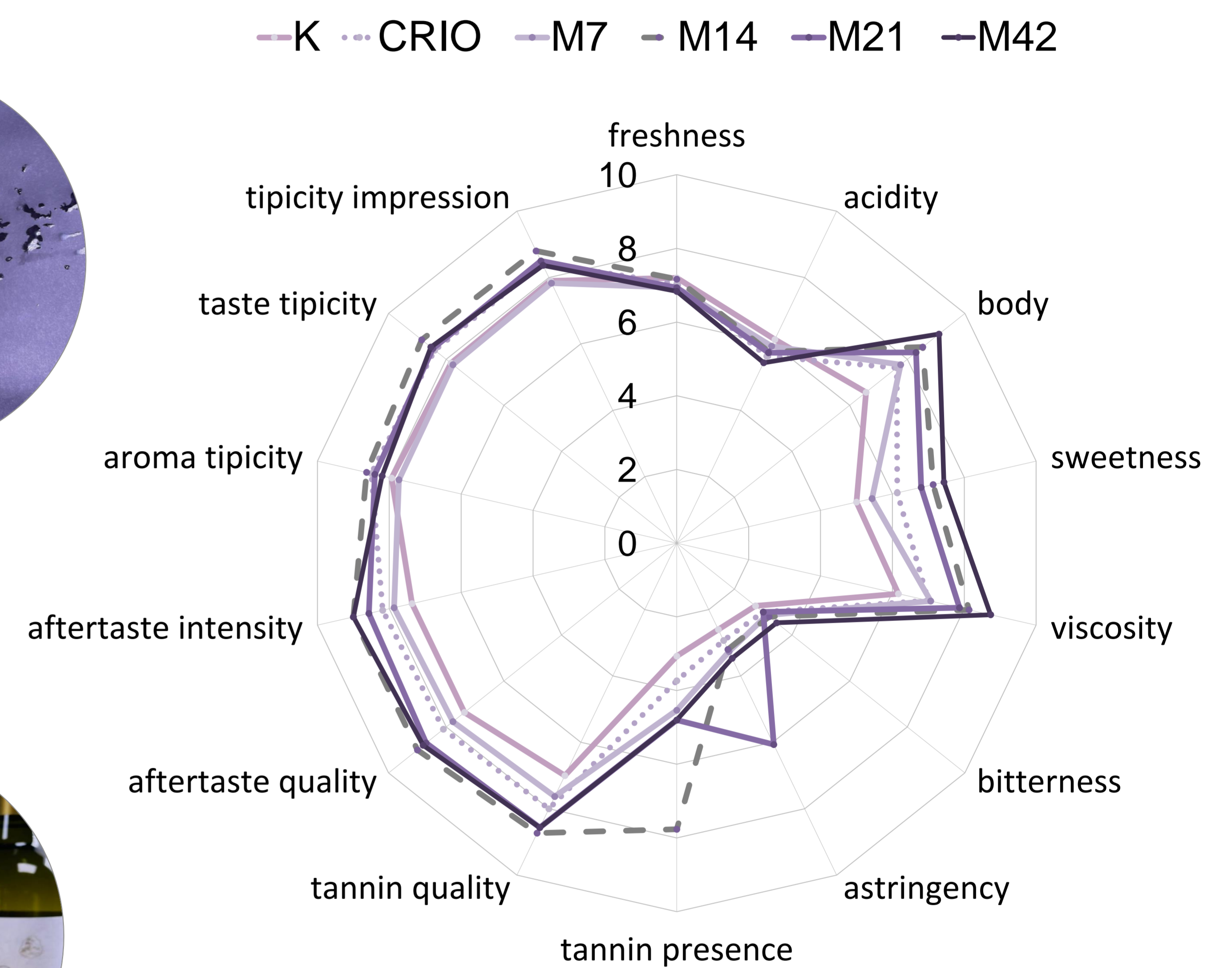
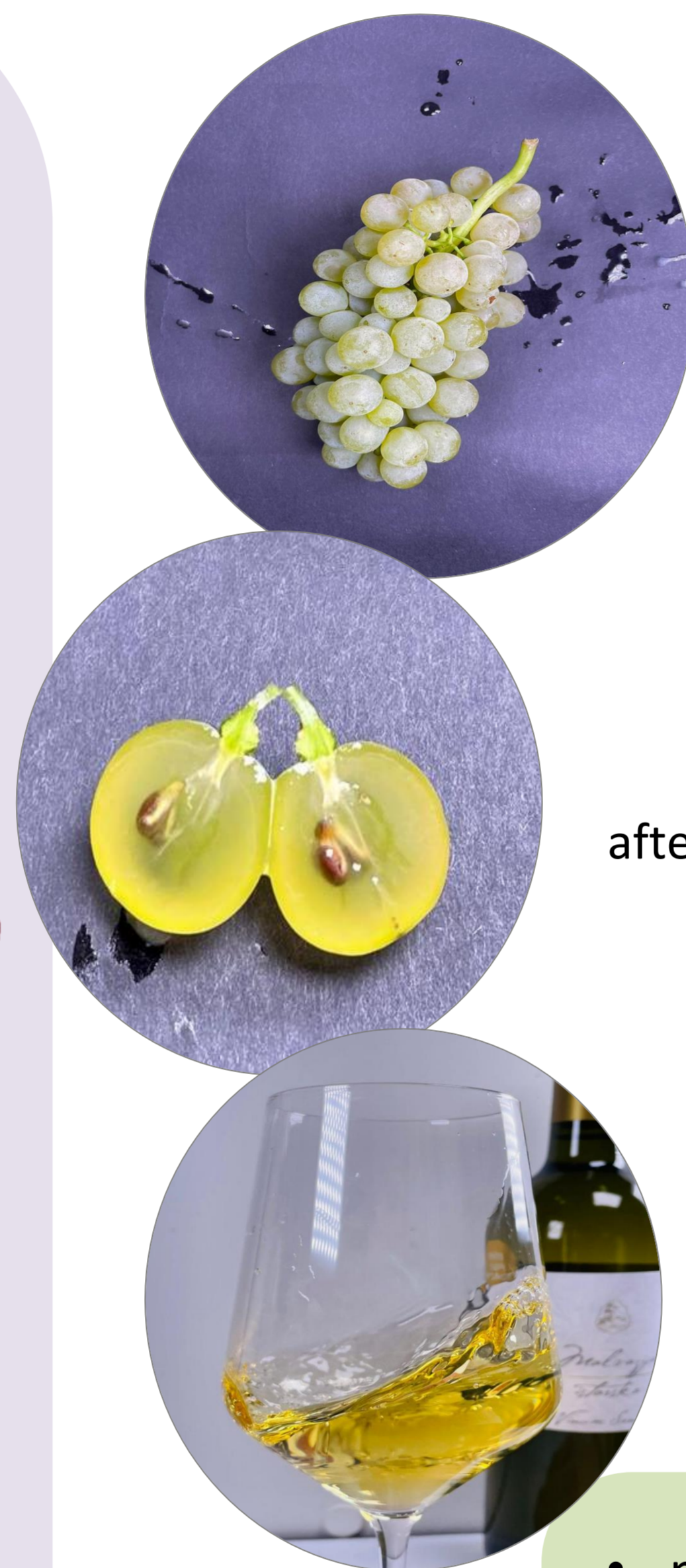
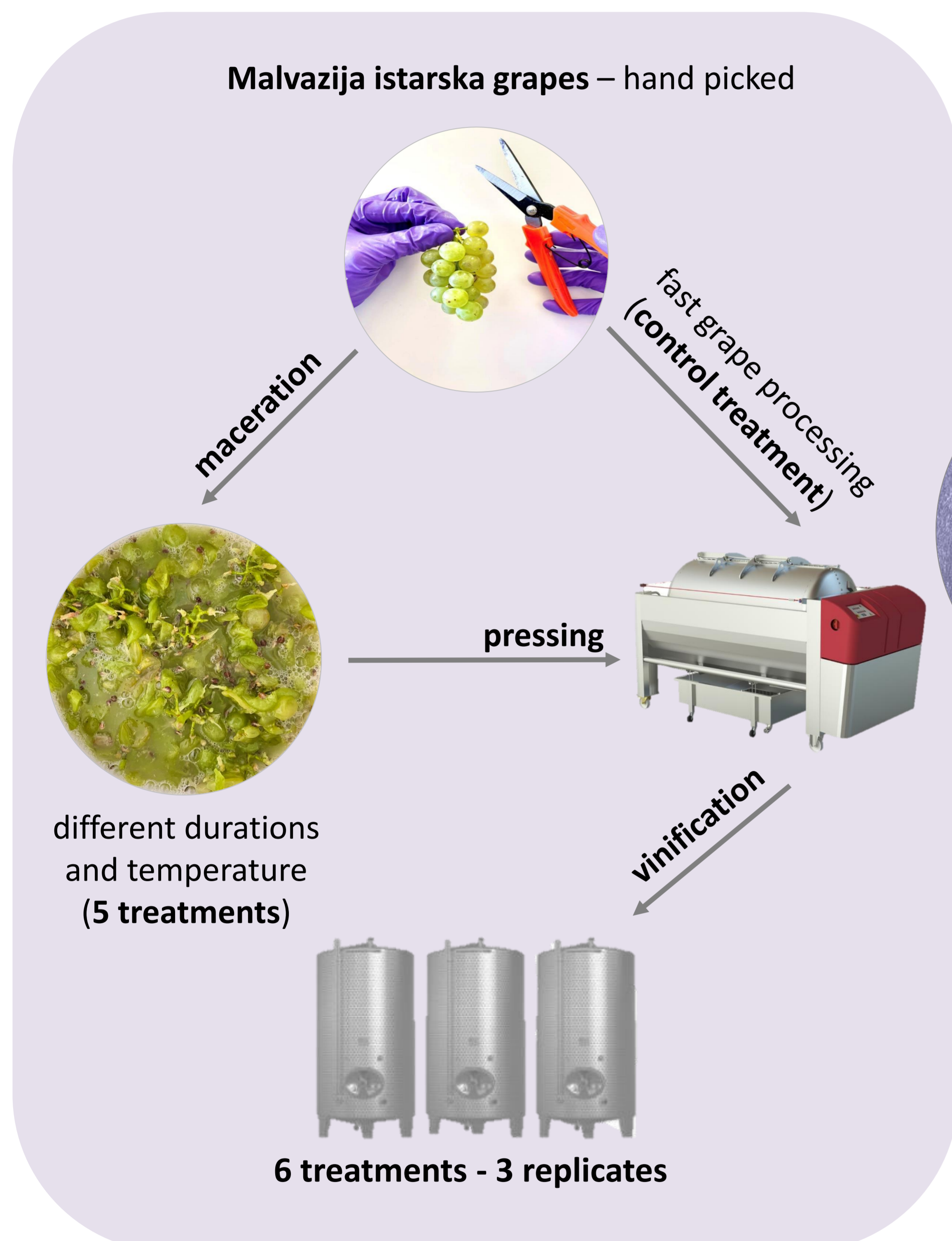
The choice of wine production technology is focused on the final product that will meet quality requirements and consumer expectations. The present study aimed to determine the impact of different mash maceration treatments on sensory properties of wines produced from Malvazija istarska, an autochthonous Croatian white grape variety.

MATERIALS AND METHODS

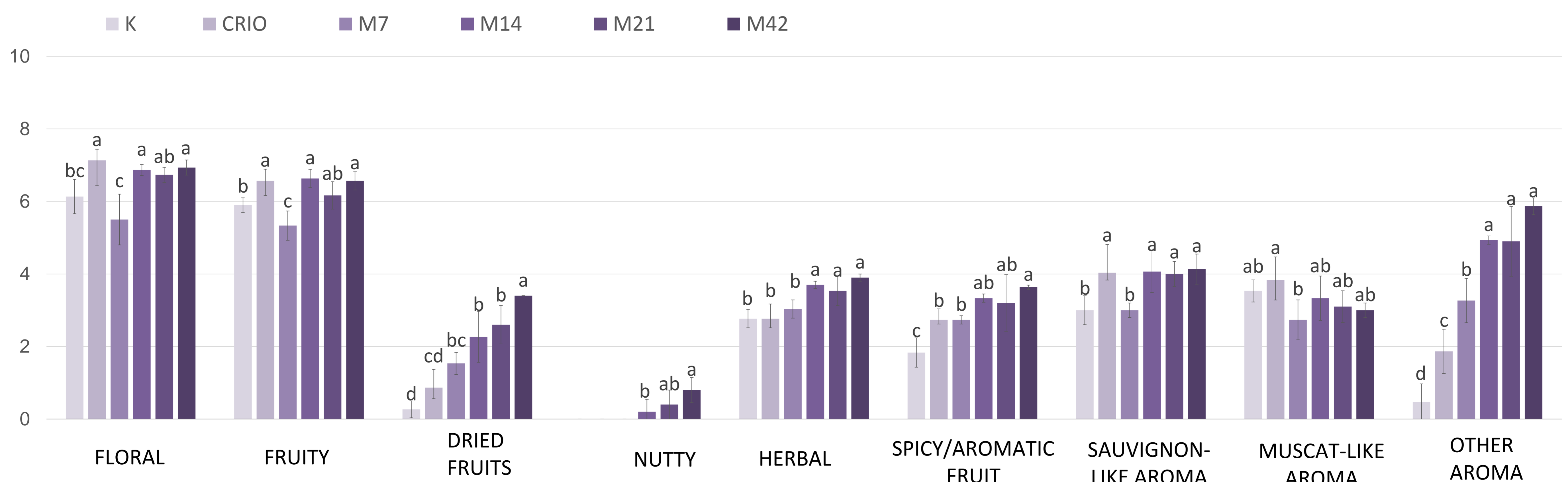
- **six vinification treatments:** non-maceration control treatment (C), pre-fermentative two days cryomaceration treatment at 8 °C (CRIO), seven days maceration treatment at 16 °C (M7), fourteen-days maceration treatment at 16 °C, and prolonged post-fermentative maceration treatments at 16 °C 21 (M21), and 42 days (M42)
- The sensory analysis was performed by quantitative descriptive analysis (QDA) and 100-point O.I.V. method

RESULTS

- in comparison to K treatment, sensory characteristics of wines produced with maceration were best described by the scents of dried and nutty fruits, herbal and spicy aromas, especially in **M14**, **M21**, and **M42** treatment wines
- maceration led to a stronger perception of **bitterness** and **astringency** but did not negatively impact the impression of tannin quality and presence in these wines



- maceration during fermentation and prolonged post-fermentation maceration stood out in terms of **the intensity and quality of aftertaste** and **wine body** perception
- wines produced by the pre-fermentative treatment at 8 °C (**CRIO**) displayed less pronounced bitterness and astringency but a more accentuated floral character



CONCLUSION

The significance of the obtained results lies in the selection of appropriate technology to produce high-quality wines with specific sensory properties.

ACKNOWLEDGEMENTS

The study was funded by the Croatian Scientific Foundation under the projects VINUM SANUM (IP 2018-5049) and DOK-2020-01-1901

