

Maceration time evaluation on chemical characteristics of Petit Verdot tropical wines from Brazil

Russaika Lirio Nascimento¹; Ana Júlia de Brito Araújo²; Gildeilza Gomes Silva²; Juliane Barreto Oliveira³; Vanessa Souza Oliveira²; Thiago Felipe Farias²; Giuliano Elias Pereira^{4,*}

¹ Master Student, Embrapa Semiárido/Univasf/Facepe, Petrolina-PE, Brazil.

² Student CNPq/Facepe/ Embrapa Semiárido, Petrolina-PE, Brazil.

³ Master Student, Universidade do Estado da Bahia- UNEB/Capes/Embrapa Semiárido, Juazeiro, BA, Brazil.

⁴ Researcher Embrapa Uva e Vinho/Semiárido, BR 428, km 152, CP 23, CEP 56.300-000, Petrolina, PE, Brazil. Telephone: +55 87 3862-1711. E-mail: gpereira@cpatsa.embrapa.br

Abstract

The Lower-middle of the São Francisco river Valley has shown great potential for fine wines production. Petit Verdot is used in Bordeaux-France in blends with Cabernet Sauvignon, Merlot Noir and Cabernet Franc wines. In Northeast of Brazil this variety has been tested to produce 100% varietal wines. This study aimed to evaluate the effect of different maceration times on the physicochemical composition of Petit Verdot wines elaborated in the region in 2009. The winemaking was done by the traditional method, using different maceration time: T1- 6 days, T2- 12 days; T3-18 days. The following parameters were evaluated: pH, total and volatile acidity, alcohol content, density, dry extract, free and total sulfur dioxide, phenolic compounds, tonality, color intensity and anthocyanins. All tests were performed in triplicate and the results showed that the maceration time influenced significantly wine composition, and T-2 showed higher contents color intensity and anthocyanins and more balanced wines.

Key-words: *Vitis vinifera* L., grape, tropical wines, typicity.