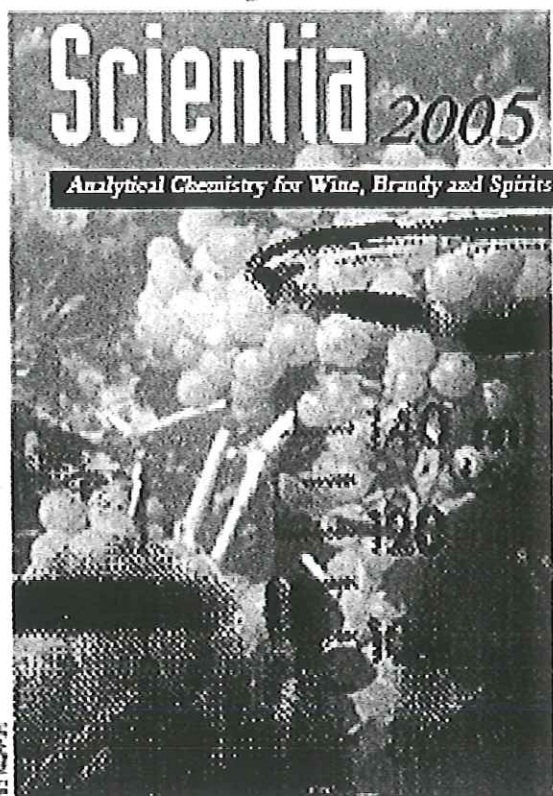


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Phenolic characterisation of Piedmont mountain grape varieties

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Wine market seems to look with an increasing favour to minor and local native grape varieties, due to the appeal of their unique personality and to their historical and enological link to specific viticultural areas. Exploring the oenological potential and the value of these ancient cultivars, scarcely known or underestimated nowadays, is the first step towards their economic exploitation.

The aim of this work was to study the phenolic composition of ancient grape varieties diffused in Piedmont mountains (North West Italy) and to evaluate the existing relations among these varieties by examining their phenolic profile, which often used for a taxonomical approach.

The study was carried out on more than twenty varieties came from commercial vineyards and the obtained phenolic profiles were analysed by Principal Component Analysis and Cluster Analysis. Most of the analysed varieties showed a peculiar phenolic profile than this parameter can be used for their classification. Moreover, due to the high colour potential, often jointed to the flavonoid high concentration, and to the peculiar quality of pigment profile, several varieties can be considered valuable for blending or for developing their potential in single variety vines.