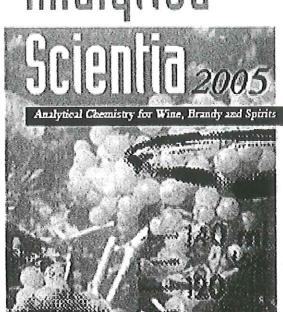
## In Vino Analytica



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## Sensory and compositional characterisation of Italian sweet wines

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Sweet wines are typical Mediterranean wines generally produced in small quantities from aromatic and non aromatic white sun-dried grapes. The most important Italian sweet wine is certainly Vin Santo VQPRD produced in Tuscany but Caluso Passito VQPRD from Piedmont, Sciacchetrà VQPRD from Liguria and Passito di Pantelleria from the isle of the same name are

The Caluso Passito is produced from Erbaluce grapes that were air dried without heating on mats for five months and aged for four years. The Sciacchetrà is produced from Bosco, Albarola and Vermentino grapes air dried, without heating on mats too, but for two months and aged for only one year. Instead, the Passito di Pantelleria is produced from the aromatic Moscato di Alessandria grape. This grape is sun-dried for only 15-30 days then it is fermented after re-hydration with fresh must or wine. The obtained wine generally aged for one year.

The aim of this work was to define, for the first time, the chemical and sensory characteristics of these wines. Very important to this end was also the aroma study performed with a SPME-GC-MS analysis coupled with a multivariate statistical analysis.

Related to the differences between used grapes, production technology and aged time tThe three wines have very different compositions related to the differences between the grapes used, production technology and aging time although Caluso Passito and Sciacchetrà are more alike

For Passito di Pantelleria the presence of terpenes due to Moscato di Alessandria grape used is

very characteristic.