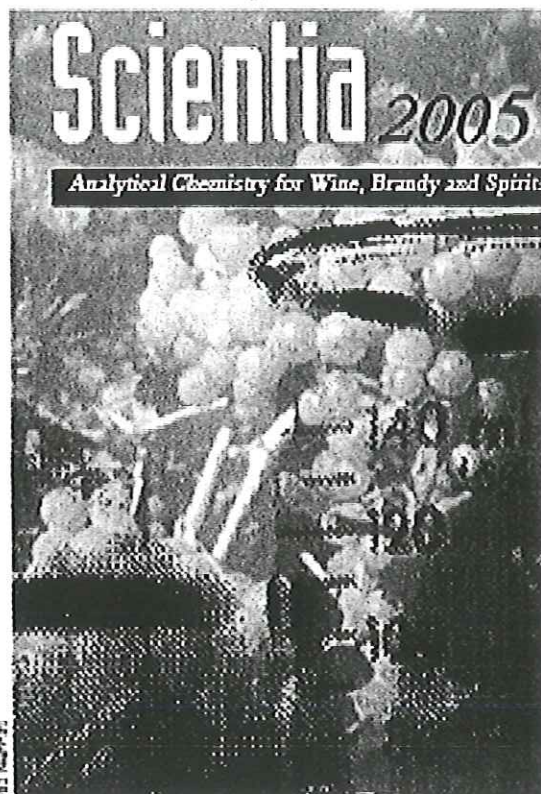


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Sensory characterisation of Barolo and Barbaresco VQPRD wines

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Barolo and Barbaresco are two very important Piedmont (North West Italy) red wines produced from Nebbiolo grapes in the Langhe area.

The aim of this work was to define the sensory profile of these wines and their sensory differences using a Quantitative Descriptive Analysis. The study was conducted over a four yearspan on at least fifty products for each wine. The panel was constituted about ten trained panelists and a quantitative-descriptive card was used.

The results, obtained with a multivariate approach, showed that, despite the great variability between the products due to the differences of winemakings and 'terroir', the two wines could be differentiated.

According to the different lengths of time for aging (four years for Barolo and three for Barbaresco) Barbaresco is fruitier and spicier, than Barolo while the spiciness, vanilla, bitterness and dryness are higher for Barolo.