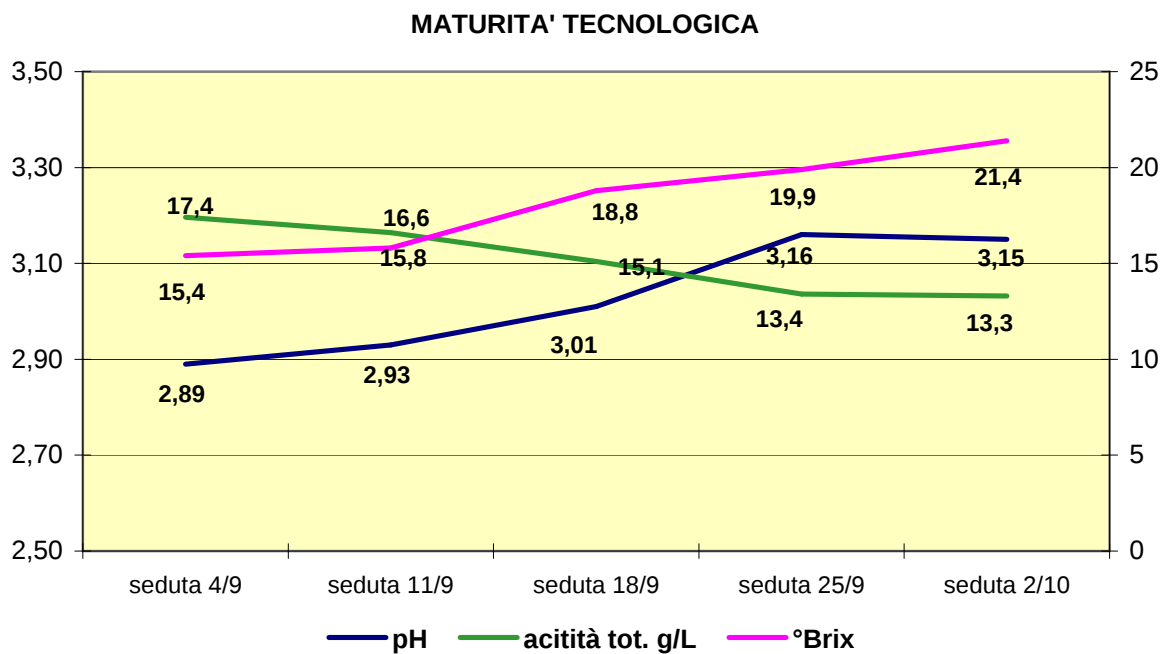


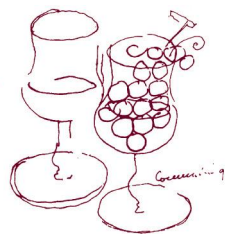
REPORT CONTROLLO MATURAZIONE

Campione: BA01

Maturità tecnologica

Data	°Brix	Acidità totale (come ac. tart.) g/L	pH
04 sett.	15,4	17,4	2,89
11 sett.	15,8	16,6	2,93
18 sett.	18,8	15,1	3,01
25 sett.	19,9	13,4	3,16
02 ott	21,4	13,3	3,15



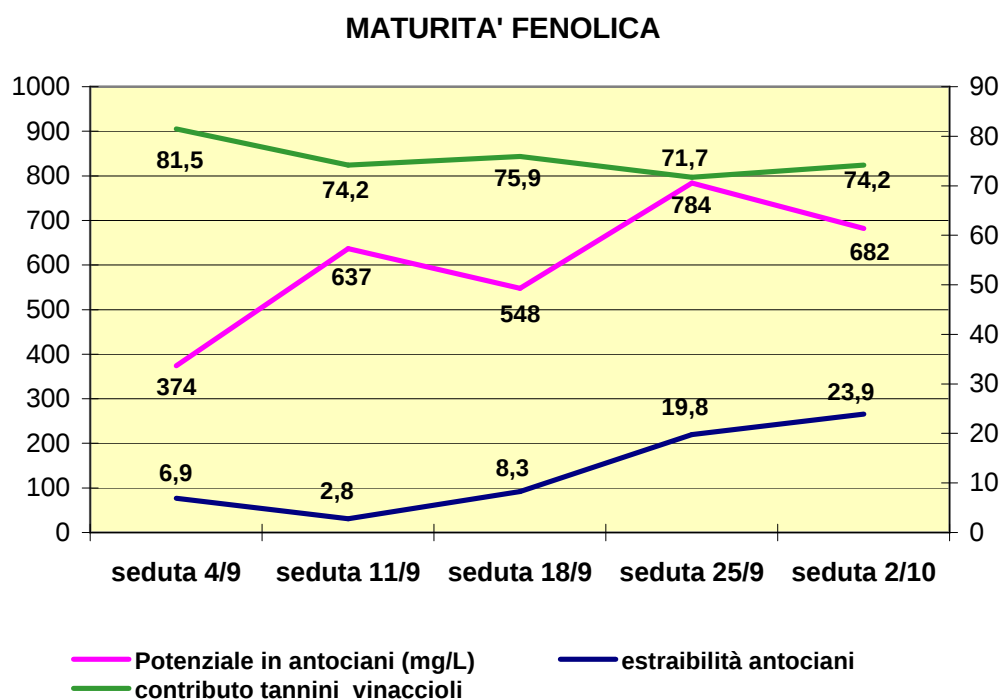


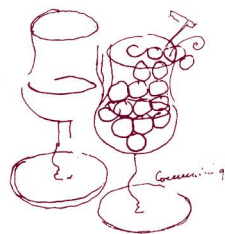
REPORT CONTROLLO MATURAZIONE

Campione: BA01

Maturità fenolica

Data	Potenziale in antociani A1 (mg/L)	Potenziale in antociani estraibili A3,2 (mg/L)	Estraib. antociani %EA	Contrib. tannini vinac. %M _p
04 set	374	348	6,9	81,5
11 set	637	619	2,8	74,2
18 set	548	503	8,3	75,9
25 set	784	629	19,8	71,7
02 ott.	682	519	23,9	74,2





REPORT CONTROLLO MATURAZIONE

Campione: BA01

Maturità sensoriale

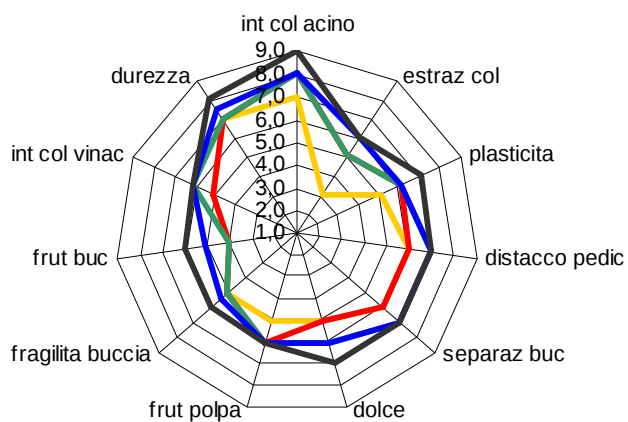
Descrittori positivi

Data	Intensità colore acino	Estrazione colore	Plasticità	Distacco pedicello	Separaz. buccia	Dolce	Fruttato polpa	Fragilità buccia	Fruttato buccia	Intens. colore vinacc.	Durezza
4 sett	7,0	3,0	5,0	6,0	6,0	5,0	5,0	5,0	4,0	5,0	7,0
11 sett	8,0	5,0	6,0	6,0	6,0	5,0	6,0	5,0	4,0	5,0	7,0
18 sett	8,0	5,0	6,0	7,0	7,0	6,0	6,0	5,0	4,0	6,0	7,0
25 sett	8,0	6,0	6,0	7,0	7,0	6,0	6,0	5,5	5,0	6,0	7,5
2 ott	9,0	6,0	7,0	7,0	7,0	7,0	6,0	6,0	6,0	6,0	8,0

Descrittori negativi

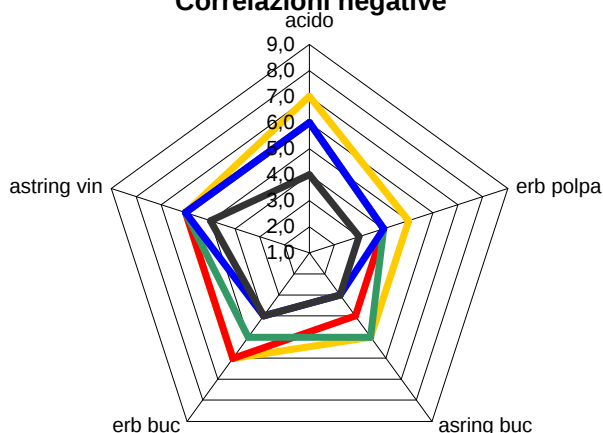
Data	Acido	Erbaceo polpa	Asringenza buccia	Erbaceo buccia	Astringenza vinaccioli
04 sett.	7,0	5,0	5,0	6,0	6,0
11 sett.	6,0	4,0	4,0	6,0	6,0
18 sett.	6,0	4,0	5,0	5,0	6,0
25 sett.	6,0	4,0	3,0	4,0	6,0
02 ott	4,0	3,0	3,0	4,0	5,0

Correlazioni positive



— 4 sett — 11 sett — 18 sett — 25 sett — 2 ott

Correlazioni negative



— 4 sett — 11 sett — 18 sett — 25 sett — 2 ott