Enomatic Dispenser & Wine Preservation

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Brunella Solimene
Quality & Certification

Study of wine preservation

- Enoline Elite 8/ct
- 6 Wines
- Chemical and Phisical Analysis by Chianti Classico Wine Consortium, Gallo Nero

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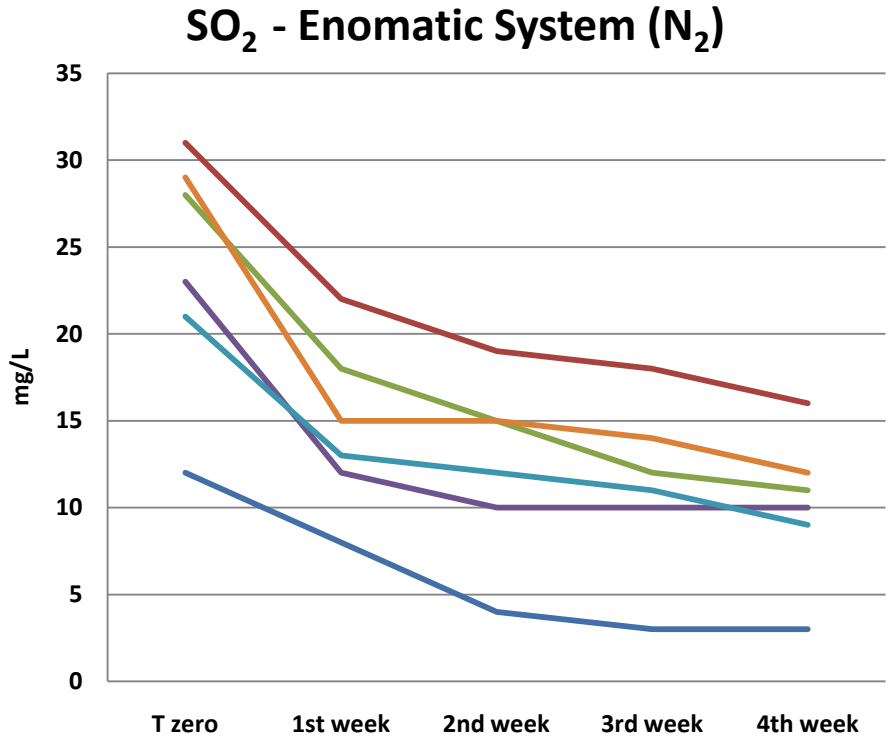
Wines analysed

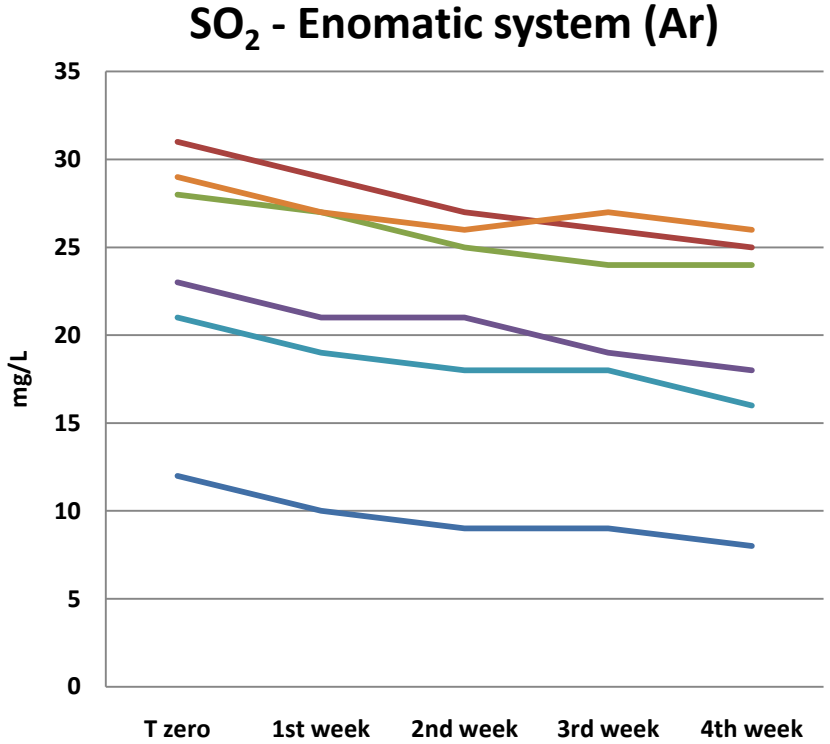
- Chianti DOCG 2008
- Chianti Classico DOCG 2008
- Chianti Classico DOCG Riserva 2005
- Pinot nero 2008
- Pinot nero 2006
- Pomino Rosso 2007

Lab Analysis

What happens after you open a bottle of wine?

- ***Sulphur dioxide:*** ↓ SO_2 ↑ Oxidation
- ***Volatile Acidity:*** ↑ CH_3COOH ↑ Oxidation
- **Redox Potential:** ↑ Redox Potential ↑ Oxidation
- ***Total Polyphenols Index:*** ↓ Polyphenols ↑ Oxidation





- Chianti DOCG 2008
- Chianti Classico DOCG 2008
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- Pinot nero 2008
- Pinot nero 2006
- Pomino rosso 2007

T zero		1st week		2nd week		3rd week		4th week	
N_2	Ar	N_2	Ar	N_2	Ar	N_2	Ar	N_2	Ar
12	12	8	10	4	9	3	9	3	8
31	31	22	29	19	27	18	26	16	25
28	28	18	27	15	25	12	24	11	24
23	23	12	21	10	21	10	19	10	18
21	21	13	19	12	18	11	18	9	16
29	29	15	27	15	26	14	27	12	26

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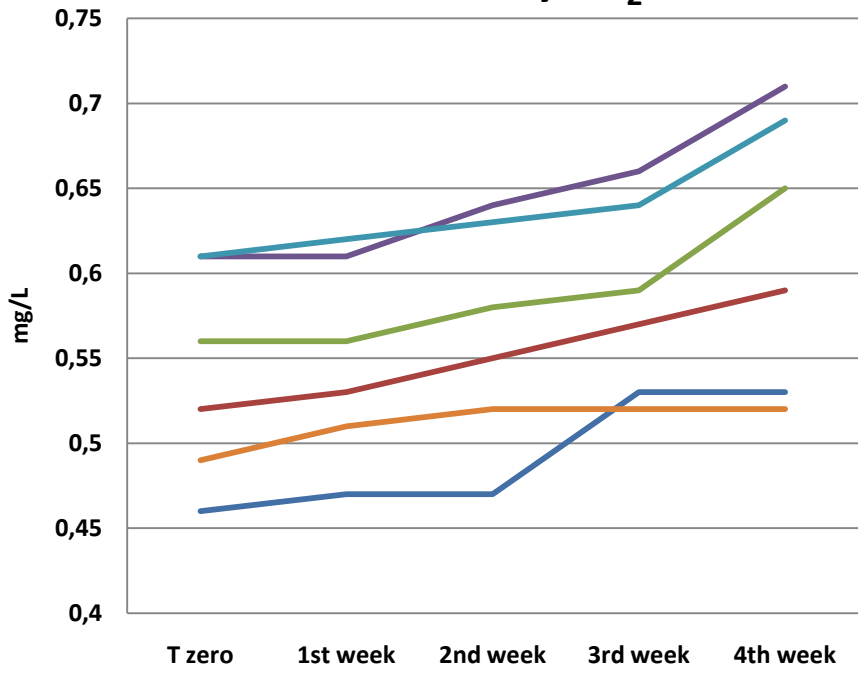
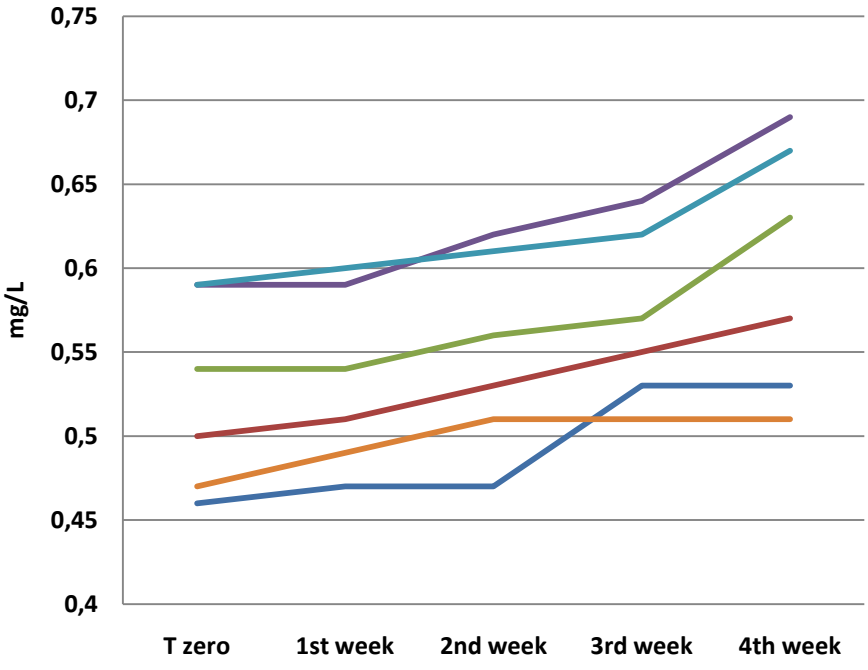
Sulphur Dioxide - Nitrogen VS Argon





Chianti DOCG 2008
Chianti Classico DOCG 2008
Chianti Classico DOCG Riserva 2005
Pinot nero 2008
Pinot nero 2006
Pomino rosso 2007

T zero		1st week		2nd week		3rd week		4th week	
N_2	Ar	N_2	Ar	N_2	Ar	N_2	Ar	N_2	Ar
0,46	0,44	0,47	0,46	0,47	0,46	0,53	0,52	0,53	0,52
0,52	0,5	0,53	0,51	0,55	0,53	0,57	0,55	0,59	0,57
0,56	0,54	0,56	0,54	0,58	0,56	0,59	0,57	0,65	0,63
0,61	0,59	0,61	0,59	0,64	0,62	0,66	0,64	0,71	0,69
0,61	0,59	0,62	0,6	0,63	0,61	0,64	0,62	0,69	0,67
0,49	0,47	0,51	0,49	0,52	0,51	0,52	0,51	0,52	0,51

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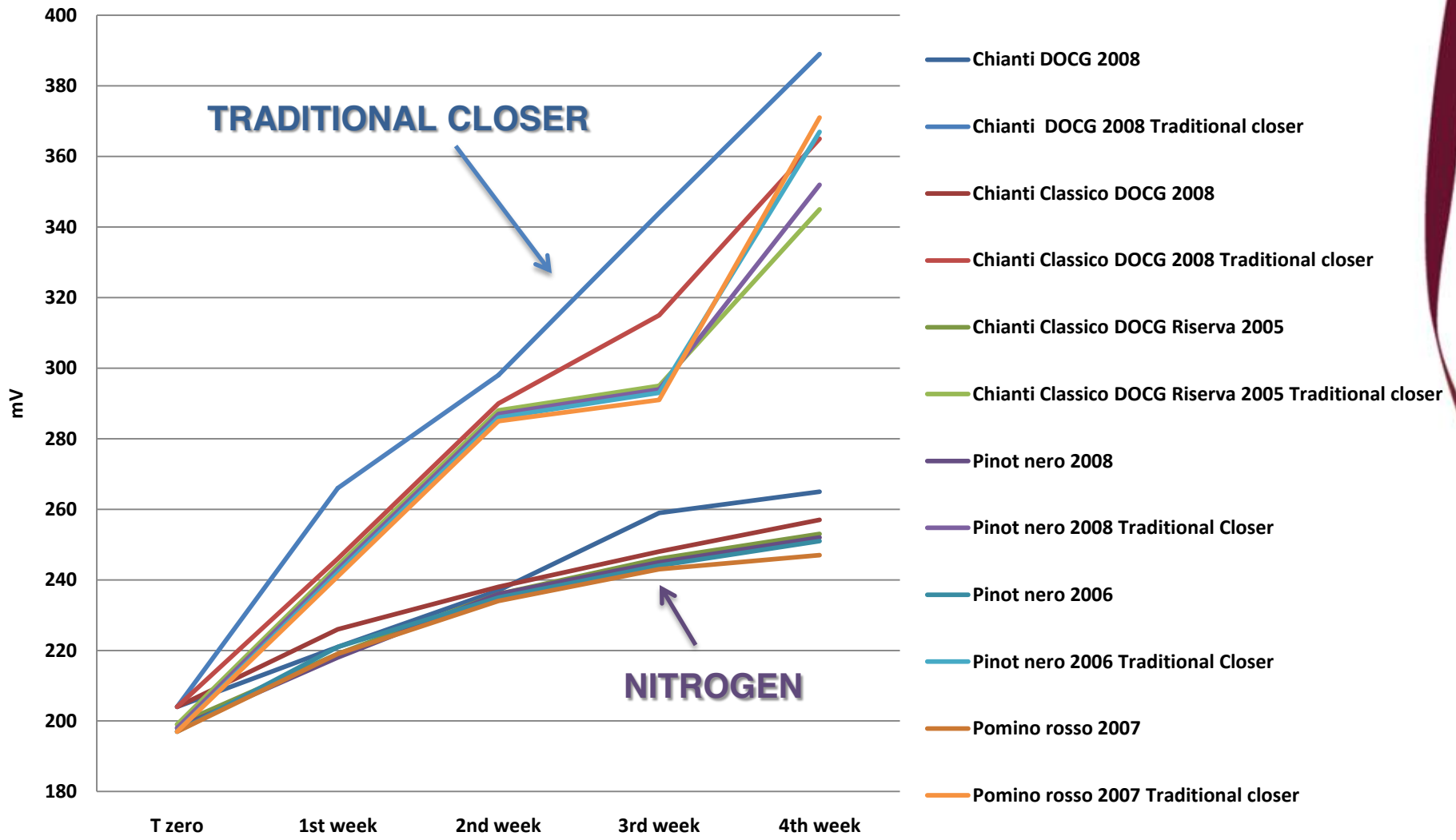
Volatile Acidity - Nitrogen VS Argon

Redox Potential - Enomatic System (N_2) VS Traditional Closer



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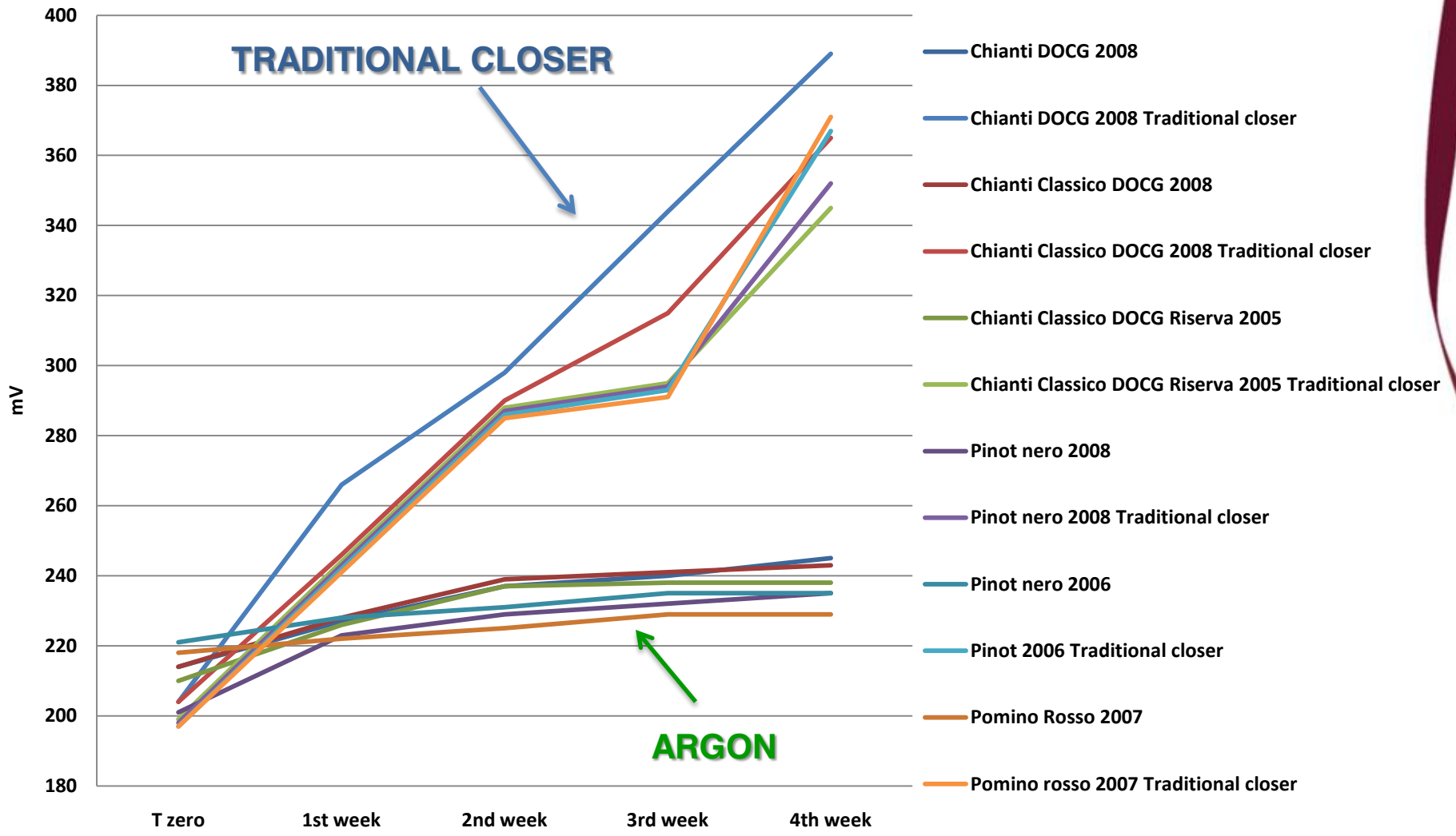
Redox Potential – Traditional Closer VS Nitrogen

Redox Potential - Enomatic System (Ar) VS Traditional Closer



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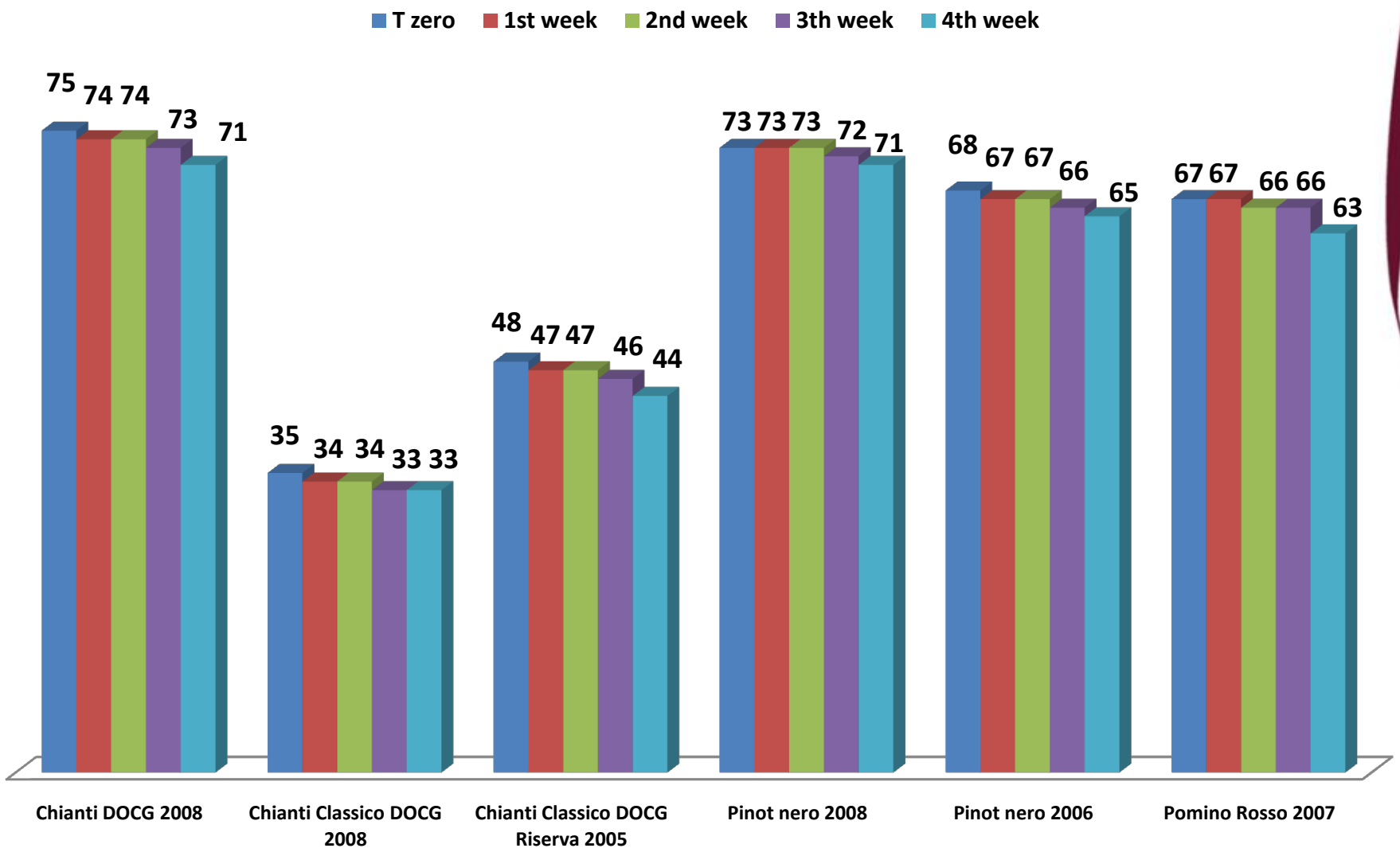
Redox Potential – Traditional Closer VS Argon

Total Polyphenols Index – Enomatic System (N_2)



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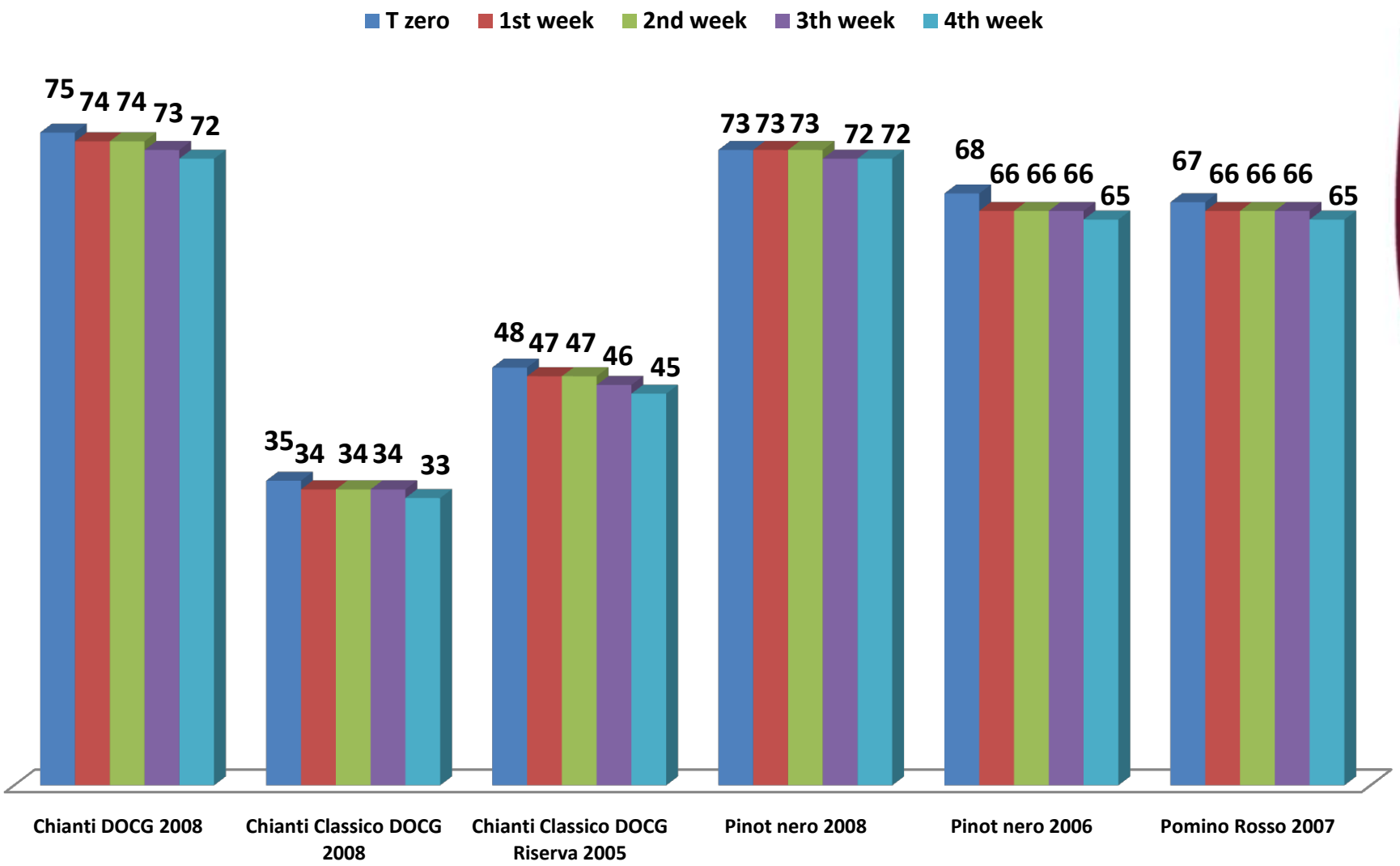
Total Polyphenols Index – Nitrogen

Total Polyphenols Index – Enomatic System (Ar)



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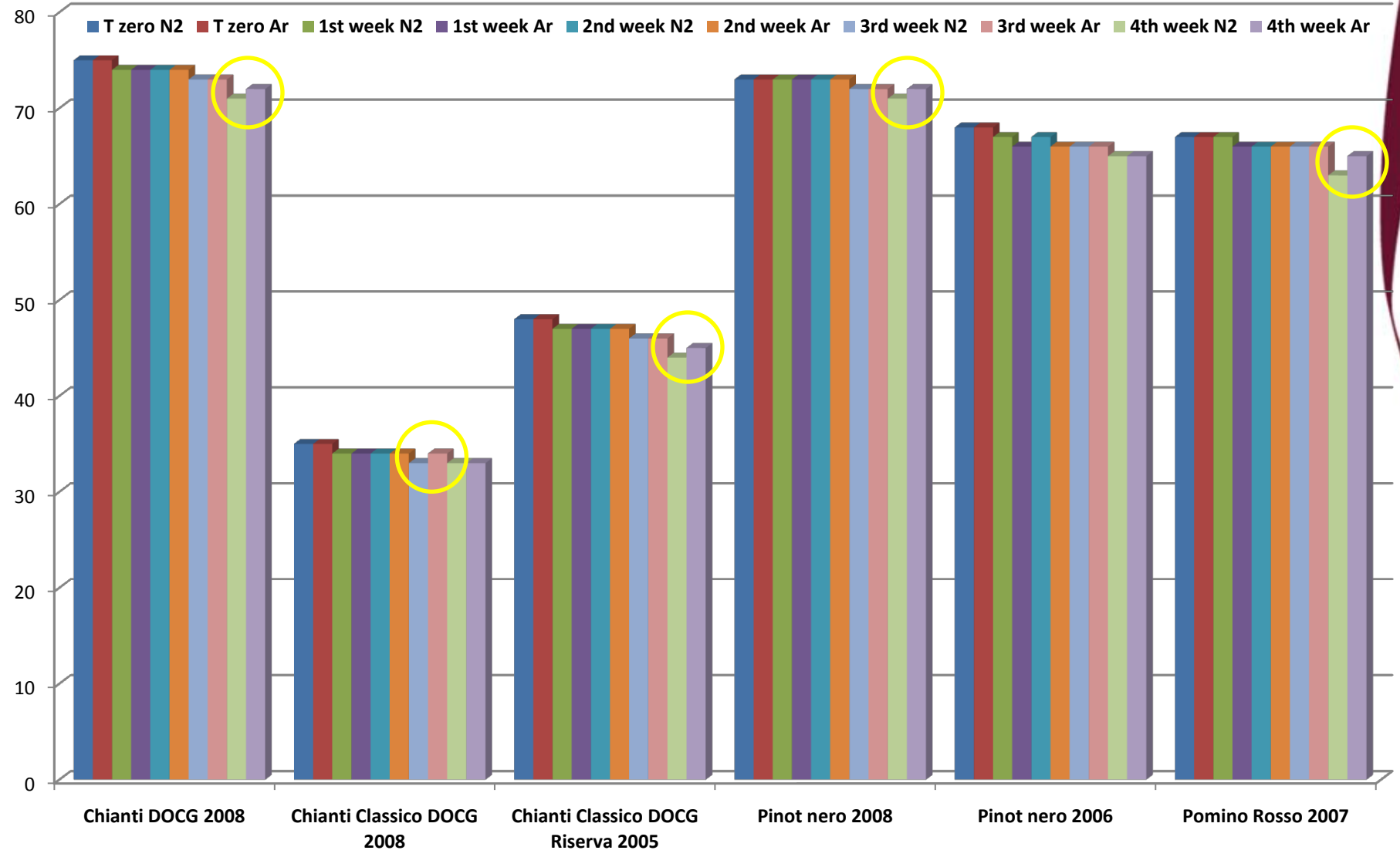
Total Polyphenols Index – Argon

Total Polyphenols Index – Enomatic system Nitrogen VS Argon



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Total Polyphenols Index – Nitrogen VS Argon