Traceability Principles in the Technology of Sparkling Wines

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SUMMARY

Product traceability is accomplished by all records made (registers, analysis report, etc.), which identifies all resources that have competed at the accomplishment. Traceability in production and after delivery allows notification and recall when it found that the product presents a safety risk from food.

The technology of sparkling wine is good to have in the following operations:

- Pedo-climatic factors influence on the grapes quality;
- Evolution of maturing process of grapes for the wine used as raw material for the making of sparkling wines;
- Monitoring carbohydrate contents and composition in grape must and wine;

Lump sum of degrees of temperature is good to be over 2500°C. Land should be protected from hail, frost late spring and early autumn.

Exhibition south, south-east or south-west has more radiation and sunlight.

Chemical content of the soil is good to include moderate calcium content.

Land elevation varies between 40-60 m.

In choosing the place one has to take into account socio-economic factors:

- Distance from population centres;
- Transport facilities and mechanization of the work.

Need to use fertilizers in vineyards from the fact that in the majorities of cases they are located on hilly terrain poorly productive. Annual vines use large quantities of minerals extracted from the soil.

REFERENCES