

BARBERA

Tipo Prodotto: **Vino Rosso**
Descrizione: **Barbera**
Annata: **2018**

Prova Metodo	Unità di misura	Risultato
Monitoraggio		
Densità <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>		0.99866
Titolo Alcolometrico Volumico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	ml/100ml	12.8
Titolo Alcolometrico Volumico Totale <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	ml/100 ml	13.3
Zuccheri <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	9.0
Acidità Totale in acido tartarico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	8.9
pH <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>		3.00
Acidità Volatile <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	0.41
Estratto Secco Totale <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	41.1
Estratto Ridotto <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	33.1
Acido Tartarico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	6.86
Acido Malico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	0.15
Acido Lattico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	0.80
Anidride Solforosa Libera <i>Conduktimetrie: MSO Rev 03 21/02/2007</i>	mg/l	< 5
Anidride Solforosa Totale <i>Conduktimetrie: MSO Rev 03 21/02/2007</i>	mg/l	16

BONARDA

Tipo Prodotto: **Vino Rosso**
Descrizione: **Bonarda**
Annata: **2018**

Prova Metodo	Unità di misura	Risultato
Monitoraggio		
Densità		1.01199
Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010		
1200-400 cm ⁻¹	1275	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	1113	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	1011	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	973	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	933	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	893	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	853	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	813	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	773	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	733	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	693	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	653	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	613	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	573	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	533	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	493	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	453	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	413	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	373	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	333	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	293	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	253	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	213	100% (Peak) 100% (Area)
1200-400 cm ⁻¹	173	100% (Peak) 100% (Area)

Tipo Prodotto: **Vino Rosso**
Descrizione: **Misto**
Annata: **2018**

Prova Metodo	Unità di misura	Risultato
Monitoraggio		
Densità <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>		1.00245
Titolo Alcolometrico Volumico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	ml/100ml	13.6
Titolo Alcolometrico Volumico Totale <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	ml/100 ml	14.9
Zuccheri <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	23.4
Acidità Totale in acido tartarico <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	g/l	8.1
pH <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>		3.26
Ascorbic Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.03
Citric Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.03
Fumaric Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.00
Lactic Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.02
Malic Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.01
Succinic Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.02
Tartaric Acid <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.02
Glucose <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.00
Fructose <i>Fourier Transform Infrared Spectroscopy: MFTIR Rev 02 07/01/2010</i>	mg/L	0.00