

Manuale Di Potatura Della Vite Cordone Speronato

“Wine is art. Wine is ritual. Wine is culture. Wine is romance. But in the hands of Tattersall and DeSalle . . . we learn that wine is also science.”—Neil deGrasse Tyson A Wall Street Journal Best Book for Wine Lovers An excellent bottle of wine can be the spark that inspires a brainstorming session. Such was the case for Ian Tattersall and Rob DeSalle, scientists who frequently collaborate on book and museum exhibition projects. When the conversation turned to wine one evening, it almost inevitably led the two—one a palaeoanthropologist, the other a molecular biologist—to begin exploring the many intersections between science and wine. This book presents their fascinating, freewheeling answers to the question “What can science tell us about wine?” And vice versa. Conversational and accessible to everyone, this colorfully illustrated book embraces almost every imaginable area of the sciences, from microbiology and ecology (for an understanding of what creates this complex beverage) to physiology and neurobiology (for insight into the effects of wine on the mind and body). The authors draw on physics, chemistry, biochemistry, evolution, and climatology, and they expand the discussion to include insights from anthropology, primatology, entomology, Neolithic archaeology, and even classical history. The resulting volume is indispensable for anyone who wishes to appreciate wine to its fullest. “Chemistry. Evolutionary biology. Genetics. This book is an excellent layman’s refresher on these diverse topics, and many more, and how they fit into the grand scheme of wine . . . A fact-packed and accessible read that goes a long way toward explaining why and how wine became such an important component in our enjoyment of the natural world.”—Wine Spectator

Un'opera di indiscutibile valore scientifico ed etnoantropologico. Il secondo volume completa il primo tomo del Rev. Gaetano Salamone che con un linguaggio semplice ed accessibile fornisce al pubblico le nozioni basilari di scienze agrarie. Un'opera riscoperta e resa attuale grazie alle note di aggiornamento che rendono il manuale oltremodo pratico ed duttile.

Odore di mosto al finire dell'estate, dubbi, travasi e speranze e poi... “È buono! È buono!”. Un manuale che trasmette, a chi ha passione per il vino sincero e genuino, la tecnica e le metodologie per farlo da sé, nel giusto modo, nella cantina di casa: scelta dell'uva, vendemmia, cantina, strumenti e vasi vinari, dal mosto all'uva, cura e correzioni, botti, invecchiamento, tappi e imbottigliamento, degustazione in un eBook pratico e utilissimo di 63 pagine, perfetto anche per i principianti.

Quest'opera è costituita da 165 pagine di descrizioni di termini riguardanti il vino, l'enologia e la degustazione. È indirizzato a tutti gli appassionati del vino, di vinificazione e di degustazione: enofili, enologi, enotecnici, sommelier, e soprattutto allievi e studenti di enologia di ogni livello.

Il nettare degli Dei. Un manuale pratico per imparare a “leggere” e “rileggere” il vino in tutti i suoi molteplici messaggi: l'origine, il carattere, il gusto, i difetti, come servirlo e tanto altro ancora. Il gesto della degustazione, sintesi dell'esperienza millenaria dell'arte di fare il vino, in un eBook pratico e utilissimo di 126 pagine, perfetto anche per i principianti.

This book tells the story of the ancient land named Chianti and the modern wine appellation known as Chianti Classico. In 1716, Tuscany's penultimate Medici ruler, Cosimo III, anointed the region of Chianti, along with three smaller areas in the Florentine State, as the world's first legal appellations of origin for wine. In the succeeding centuries, this milestone was all but forgotten. By the late nineteenth century, the name Chianti, rather than signifying this historic region and its celebrated wine, identified a simple Italian red table wine in a straw-covered flask. In the twenty-first century, Chianti Classico emerged as one of Italy's most dynamic and fashionable wine zones. Chianti Classico relates the fascinating evolution of Chianti as a wine region and reveals its geographic and cultural complexity. Bill Nesto, MW, and Frances Di Savino explore the townships of Chianti Classico and introduce readers to the modern-day winegrowers who are helping to transform the region. The secrets of Sangiovese, the principal vine variety of Chianti, are also revealed as the book unlocks the myths and mysteries of one of Italy's most storied wine regions. The publication of Chianti Classico coincides with the three hundredth anniversary of the Medici decree delimiting the region of Chianti on September 24, 1716.

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