

Red Wine Analysis

Mr. Munna H. Madavi, Prof. Shradha Wankhede, Prof. Priyanka Chaudhari

Department of CSE

Tulsiramji Gaikwad Patil College of Engineering and Technology, Nagpur
munnamadavi70@gmail.com, hradha.cse@tgpcet.com, Priyanka.ces@tgpcet.com

Abstract: *Red wine analysis involves the evaluation of its chemical composition sensory characteristics, and potential health benefits. The process typically includes both physical and chemical assessments, such as determining alcohol content, acidity, phenolic compounds, and volatile compounds, which influence flavor, aroma, and color. Analytical techniques like high-performance liquid chromatography (HPLC), - mass spectrometry (GC-MS), and spectrophotometry are commonly employed to identify and quantify the various components in red wine. Additionally, the presence of antioxidants, particularly resveratrol, is studied for its potential cardiovascular and anti-aging effects. Sensory analysis, through tasting panels and consumer preference studies, is crucial for understanding the subjective attributes of red wine. This combined approach provides insights into the wine's quality, production methods, regional variations, and its impact on human health, making red wine analysis an essential aspect of both scientific research and the wine industry..*

Keywords: Red wine analysis

