

A Survey on Some Compositional Parameters in Wines from Organic Viticulture

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Abstract

Wines from organic viticulture are often considered low-quality wines compared with conventional ones, for their supposed worse sensory profile and higher content in compounds related to human health (e.g., ochratoxin A or biogenic amines). Nevertheless, this hypothesis is quite questionable and not supported by an exhaustive set of analytical or scientific data. For this reason, a monitoring action was performed on "organic wines" from different European countries, with the aim to start collecting data related both to routine quality-control parameters and to some compounds involved in toxicological aspects. Wines were obtained from four specific "Organic Wine" Competitions done in Italy, Germany, and France. Analytical data were in agreement with those normally detectable for conventional wines; moreover, sulfur dioxide amounts were generally not significantly correlated either to wine volatile acidity or to other quality-control parameters or health-related compounds. For Italian products, no relationship was found even between sulfite levels and the sensory score that each wine got during the competition. On the basis of these results, the sulfur dioxide level seems to be not always directly related to wine quality, even if for specific or more problematic situations (e.g., high content in residual sugars) such a hypothesis needs to be confirmed by further investigation.

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