ENOLEGICAL POTENTIAL OF FRENCH COLOMBARD GRAPE AND WINE FROM A TROPICAL SEMI-ARID CONDITION in BRAZIL

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INTRODUCTION
The main wines representing the São Francisco Valley are sparkling muscats, made from two varieties: Italia and Canelli Muscats, followed by young reds and few white wines. In order to verify the adaptation of new white varieties to the region, this study aimed to evaluate the characteristics of grapes and wines from French Colombard.

METHODS
Grapes were harvested in a commercial vineyard, located at Casa Nova-Bahia Estate, Brazil. Wines were carried out at Embrapa in Petrolina-PE, Brazil, by traditional white winemaking process (Peynaud, 1997).

RESULTS
The results indicated a good enological potential of the variety. It could be used in blends destined to sparkling or white wines. Grapes presented 20 of °Brix and 8 g L-1 of total acidity (Table 1). White wines 11° of alcohol and 7 of total acidity (Table 2).

Table 1 Physical-chemical characteristics of the Colombard grapes

<table>
<thead>
<tr>
<th>Grape</th>
<th>°Brix</th>
<th>Total acidity (g L-1 tartaric acid)</th>
<th>Harvest date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colombard</td>
<td>20.69</td>
<td>8.1</td>
<td>November 2015</td>
</tr>
</tbody>
</table>

Table 2 Physical-chemical characteristics of the Colombard wines from 2015 harvest.

<table>
<thead>
<tr>
<th>Wine</th>
<th>TAV</th>
<th>Volatile acidity (g L-1 acetic acid)</th>
<th>Total acidity (g L-1 tartaric acid)</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colombard</td>
<td>11.4</td>
<td>0.32</td>
<td>7.6</td>
<td>3.3</td>
</tr>
</tbody>
</table>

CONCLUSION
Vines of Colombard developed and produced, wines presented interesting characteristics, but new studies need to be carried out, because vines are young, before indication for a commercial use.