valutato insieme (nessuna separazione per dimensione), cisti gialle erano più frequenti nel ‘Isabel Precoce’ convenzionale in tutti i mesi, ad eccezione di gennaio e in ‘Bordo’ convenzionale nel mese di luglio, agosto e dicembre (p <0.05). Nel mese di ottobre e gennaio, il numero di cisti gialle non differiva tra ‘Bordo’ biologici e convenzionali. cisti bianche sono stati trovati solo in ‘Isabel Precoce’ in ottobre e gennaio. A ottobre erano più frequenti nel sistema convenzionale, e nel gennaio non c’era differenza tra i due sistemi. In ‘Bordo’, cisti bianche sono state trovate anche solo in ottobre e gennaio. Nei due mesi non vi era alcuna differenza tra i due sistemi di gestione. Le femmine si trovano in ‘Isabel Precoce’ erano più frequenti nel sistema convenzionale a settembre e gennaio, e non differivano tra i due sistemi in agosto e ottobre. Nel mese di luglio e le femmine di dicembre non sono stati trovati. In ‘Bordo’, le femmine sono stati trovati in ottobre e gennaio, e non hanno mostrato differenze di numero tra i due sistemi. In generale, le popolazioni di terreno-perla erano più abbondante nel sistema convenzionale, in entrambe le cultivar Isabel precoce e Bordo. Questi risultati preliminari indicano che la gestione del sistema organico interferire nello sviluppo terra-perla.

**Poster n° 1069: EVALUATION OF RIPENING VITIS VINIFERA GROWN IN NORTHEASTERN BRAZIL**

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In Brazil we observe two different models of production: production concentrated in a short period of time, due to more severe winters (South and Southeast) and staggered production during the year, due to the soil, climate and irrigation conditions (Northeast, especially in the São Submédio Francisco). Monitoring of maturity and the date of decision-making picking grapes destined for wine making is crucial to determine their potential enological and the quality of wines obtained. Considering the lack of winter dormancy in the São Francisco Valley (SFV) region, the possibility of scaling and production of two crops per year, at different times, with different analytical aspects, this study aimed to determine physical characteristics and chemical composition of grapes cvs. Syrah and Tempranillo, during maturation. The experiment was conducted in commercial vineyards located in the municipality of Casa Nova, Bahia, VSF, in one of the 2008 crop. Sixty vines of each cultivar were used in total, Tempranillo and Syrah, previously marked at random and divided into three blocks of twenty plants each. The vines, planted in 2006, in ascending vertical driving system type espalier, conducted on grafted on IAC 766 rootstock and drip irrigated. The grapes (400 unit) were collected in the morning and immediately taken in refrigerated container to the laboratory where they were separated into three lots of 100 units each to be certain physical parameters - mass of berries, bark and seeds. The 100 remaining berries was obtained by manual pressing, the must, to determine, in triplicate, the volume and the analytical parameters: pH; titratable acidity (TTA, mg tartaric acid, 100g-1); total soluble solids (TSS, °Brix) (OIV, 1990); maturation index (MI) the ratio SST and AT; total polyphenol index (TPI, I280nm), by reading the absorbance at 280 nm, and organic acids (tartaric, malic and citric) by high-performance liquid chromatography (HPLC) with a wavelength of 212 nm and mobile phase (phosphoric acid and acetonitrile in ultrapure water, Milli-Q, Millipore ®). From the shells in three lots of 300 for each variety were obtained hydroalcoholic extract (ethanol and tartaric acid in water), which were determined: total anthocyanins by spectrophotometry differential pH, color intensity (CI) - sum of the absorbance at 420, 520 and 620 nm and tone (T) - the ratio between the absorbance at 420 and 520 nm. All analyzes were performed in triplicate. Linear regression was performed using the t-Student test, and was carried out Principal Component Analysis (PCA) for the breakdown of the samples through Statistic7®software. The results showed different responses of the two varieties during ripening. The grapes ‘Tempranillo’ showed greater weight at harvest berries and barks, while the ‘Syrah’ had higher seed weight. Significantly, different values were observed for total acidity, reducing sugars, malic and citric acids, anthocyanins, total polyphenol index, color intensity and hue, among the grapes of two varieties. Multivariate statistical analysis was able to determine the differences between the grape samples of two varieties analyzed by analysis of main-ACP components. It was possible to display a two-dimensional graph the different groups formed, as it was possible to identify the analytical parameters responsible for variability. This technique complements the statistical results obtained from tests of significance, visually enhancing the variability between different groups of samples with their respective sources of variation, showing different enological potential among cultivars.

**ÉVALUATION DE LA MATURATION DE LA CULTURE DU VIN VITIS VINIFERA DANS LE NORD DU BRESIL**

Au Brésil, nous observons deux modèles distincts de production: la production concentrée dans un court laps de temps, en raison des hivers plus sévères (du Sud et du Sud-Est) et la production échelonnée durant l’année, en raison des conditions edafoclimatiques, et d’irrigation (Nord-Est, en particulier dans la vallée de São Francisco). Le suivi de la maturité et de la date de la prise de décision, la récolte des raisins destinés à la fabrication du vin est crucial pour déterminer leur potentiel œnologique et les caractéristiques de qualité des vins obtenus. Compte tenu de l’absence de dormance en hiver dans la région moy-en-férieur de la vallée de São Francisco, la possibilité de mise à l’échelle et la production de deux récoltes par an, à des périodes différentes, avec des caractéristiques différentes d’analyse. Cette étude vise à déterminer les