GRUPOS OPERACIONAIS

INICIATIVA N.º 331



AGROBIO

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VINIFICAÇÃO DE ESPUMANTES BIOLÓGICOS









CONTEXT

Sulfur dioxide (sulfites) is recognized as hazardous by WHO for consumers.

On the other hand, winemakers do not know how to reduce the amounts of sulfur dioxide they use in the fermentation and aging of their wines without putting the winemaking process at risk.

GOALS

- Obtaining a sparkling wine produced exclusively with mash, without the addition of cane sugar, and with half the dose of authorized sulfur.
- Optimize production through fewer sulfur-based treatments.

EXPECTED RESULTS

- At least 40,000 bottles of Organic Sparkling with less than 100 mg/L of total sulfur dioxide.
- Three producers of sparkling wines with low total sulfur dioxide content (sulfurous, 80 mg/L).
- Create a "Manual de Produção do Vinho Espumante Biológico".

PARTNERS

Agrobio Bioprotec IPC/ESAC Quinta do Montalto Quinta do Montalto Agroindústria António Sampaio Marques da Cruz Luís Manuel Gonçalves de Sousa