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Agresto: A natural product from unripe grape

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The interest aroused by consumers stimulated the development of an experimental project to produce a seasoning named “Agresto” in the specific area of Amiata Mountain with the aim of affirming the territorial specificities of a natural product derived from unripe grapes obtained from local grapevine varieties to enhance their use in gastronomy. With this project, we intended to adopt several strategies in the vineyard and in processing in order to obtain a final product from grapes cultivated by “organic farming” having sensory characteristics suitable for various types of dish combinations. For this purpose were chosen local varieties grown in the ampelographic collection located in Cinigiano (Gr) and the hybrid ‘Isabella’ from which were obtained three experimental Agresto. In several years (from 2010 to 2014) was also produced from ‘Sangiovese’ the “Traditional Agresto” according to an ancient recipe. The variety ‘Isabella’ is grown sporadically without pesticide treatments while the other varieties were cultivated according to the organic farming method. Moreover the Agresto is produced without alcoholic fermentation, so as the final product is free from methyl alcohol. The goal is to get to the production of a unique and genuine seasoning through natural methods and without preservatives. The main composition of different Agresto produced was determined as well as antioxidant activity and microbial analysis. Interesting sensory profiles were obtained using a parametric sheet specially adapted to this type of product. The traditional Agresto currently marketed in very modest amounts remains a niche product particularly required by Tuscany kitchen. It is believed that its use will expand providing more opportunities for the productive sector.

Biography

Giancarlo Scalabrelli is Full Professor of Viticulture at the Department of Agriculture Food and Environment of Pisa University. From 2003 to 2007, he was the President of the first level of the Degree in Viticulture and Oenology, of which is now Vice-President. He taught Growth Regulators and Viticulture and was a Member of the Doctorate school of Science of Production and Protection of woody species and teacher of Master on Oil, Viticulture and Economy. He is the scientific fellow of several research projects and coordinator of international and national projects dealing with viticulture research. He is the Co-author of the project “A Universal Vitis database”.

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