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# New product obtained from dealcoholised wine: regulatory and quality aspects

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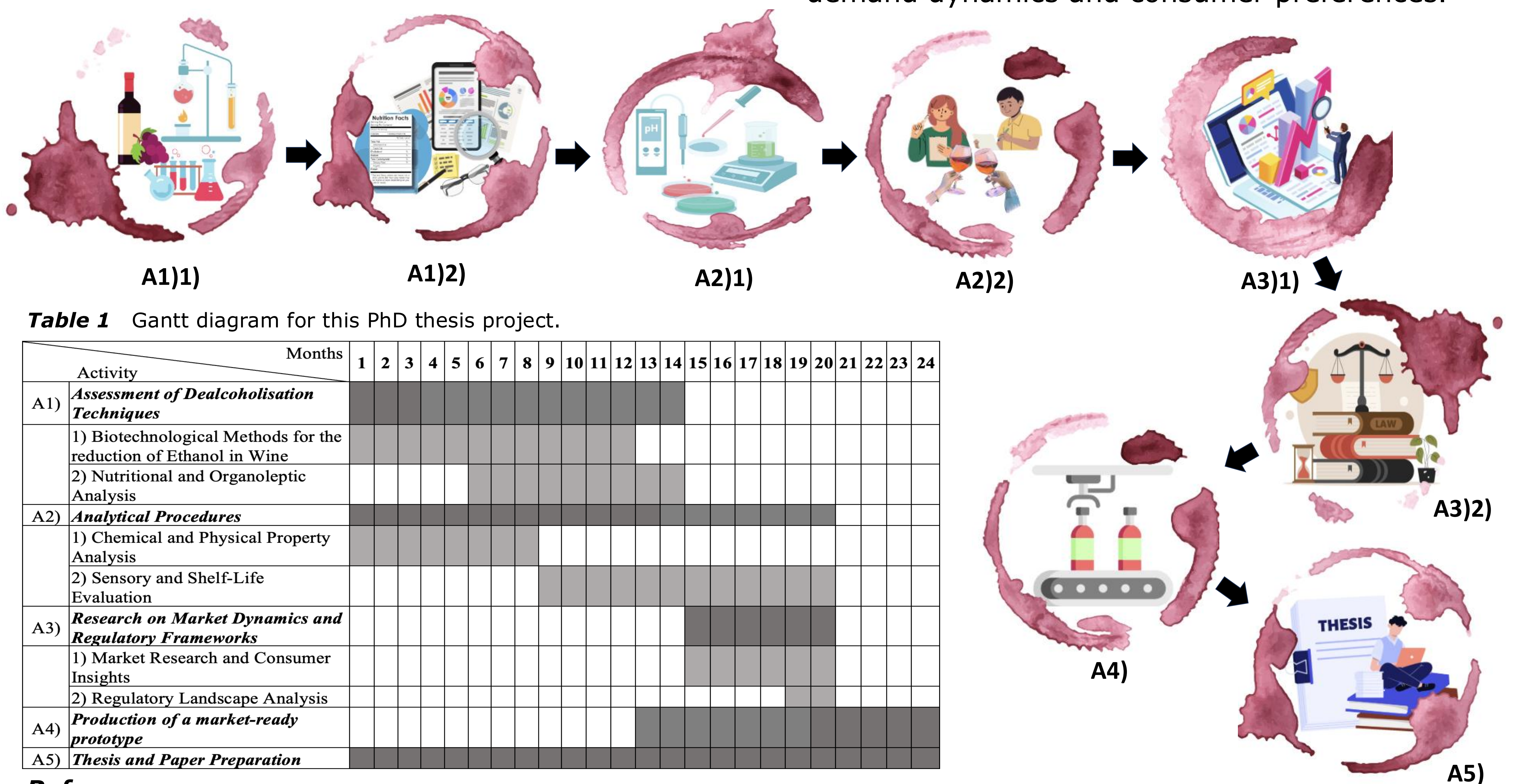
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## Background

The dealcoholised wine sector is rapidly growing in response to consumer demand for healthier alternatives to traditional alcoholic beverages, driven by religious, cultural and driving reasons<sup>1</sup>. "Dealcoholised wine" is defined by the International Organisation of Vine and Wine (OIV)<sup>2</sup> and Regulation (EU) 2021/2117<sup>3</sup> as a product with an alcohol content of less than 0.5% by volume, and "partially dealcoholised", with an alcohol content above 0.5% but still below the minimum threshold for conventional wine. Various techniques are employed to reduce or eliminate the alcohol content while preserving the sensory qualities and chemical composition of the original wine<sup>4</sup>. Despite the health benefits<sup>1</sup> associated with consuming dealcoholised wine, significant hurdles remain in balancing technological innovation with compliance to existing regulations and ensuring consumer safety.

## Aim of the PhD project

The project aims to explore and address the biotechnological and regulatory challenges associated with the production and commercialisation of dealcoholised wine. The primary objective is to develop innovative methods that reduce the alcohol content in wine while preserving its nutritional and organoleptic properties. The increasing interest from companies in this sector highlights the commercial potential of dealcoholised wine and underscores the importance of addressing these challenges. Another crucial aim is to analyse and propose an improved regulatory framework that supports innovation in the dealcoholised wine industry, while ensuring consumer safety and satisfaction. To achieve these goals, the project will involve various activities, including the evaluation of biotechnological methods for ethanol reduction, the analysis of the chemical and sensory properties of dealcoholised wine, and market research to better understand demand dynamics and consumer preferences.



## References

- <sup>1</sup>Kumar Y, Ricci A, Parpinello GP, Versari A (2024) Dealcoholized wine: A scoping review of volatile and non-volatile profiles, consumer perception, and health benefits, *Food and Bioprocess Technology*, 1-21
- <sup>2</sup>RESOLUTION OIV-OENO 394A-2012 – available at: <https://www.oiv.int/public/medias/1431/oiv-oeno-394a-2012-en.pdf>
- <sup>3</sup>Regulation (EU) 2021/2117 – available at: <https://eur-lex.europa.eu/eli/reg/2021/2117/oj>
- <sup>4</sup>Sam FE, Ma TZ, Salifu R, Wang J, Jiang YM, Zhang B, Han SY (2021) Techniques for dealcoholization of wines: Their impact on wine phenolic composition, volatile composition, and sensory characteristics. *Foods*, 10.10: 2498.