BOOK OF ABSTRACTS

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Influence of Maceration Time on Bioactive Phenolic Compounds and Antioxidant Activity of Stanušina Wines

Violeta Ivanova-Petropulos[a], Sanja Durakova[a], Arianna Ricci[b], Giuseppina P. Parpinello[b], Andrea Versari[b]

[a]*Faculty of Agriculture, University "Goce Delčev", Krste Misirkov, bb, 2000 Štip, Republic of Macedonia*

[b]*Department of Agricultural and Food Sciences, University of Bologna, Piazza Goidanich 60, Cesena (FC) 47521, Italy*

e-mail: *violeta.ivanova@ugd.edu.mk*

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Bioactive phenolic compounds of red wines from Stanušina, a grape variety indigenous of the Republic of Macedonia, were determined using high-performance liquid chromatography coupled to diode array detector (HPLC-DAD). Wines were produced by different maceration time (3, 6 and 9 days) in order to study its influence on the phenolics extraction. Anthocyanins and phenolic acids were observed to be present in the highest content after 6 days of maceration (153 and 674 mg/L, respectively), while (+)-catechin content was highest 9 days after the skin maceration (262 mg/L). Malvidin-3-glucoside was the main anthocyanin in wines, ranging from 87.8 to 115 mg/L, while caftaric acid was the predominant cinnamic acid derivative, ranged from 373 to 428 mg/L. In general, Stanušina wines showed low level of anthocyanins, but relatively high content of hydroxycinnamic acids, such as caftaric and caffeic acids, and antioxidant activity as well (on average: 102 mg/L, Trolox equivavlents).

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