

## INFLUENCE OF WINE-MAKING OF PINOT NOIR WINE TECHNOLOGIES ON PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY

Simona Bisboaca\*

\*University of Agriculture and Veterinary medicine Cluj-Napoca – Faculty of Veterinary medicine –  
Department of Pharmacology and Toxicology [arleena@gmail.com](mailto:arleena@gmail.com)

### **Abstract**

*Wines are an important source of phenolic compounds. In particular, red wines had a polyphenol content (especially tannins but also resveratrol, caffeic acid and catechins) considerably higher than white wines. The purpose of this work was to evaluate the influence of nine wine-making technologies on the phenolic content and the antioxidant activity of musts and wines. The addition of tannins allowed increasing the phenolic content. The results of the antioxidant activity determination were different as a function of the analytical method applied.*

**Key words:** wine making technology, antioxidant activity, Pinot Noir Wine, polyphenols.