

# SUMMARIES

**V. P. Klimenko, M. M. Borisenko, N. L. Studennikova,  
A. I. Rachinska, O. V. Razgonova, Z. V. Kotolovets,  
S. G. Makeiev, V. O. Volodin**

## THE QUALITY OF GRAFTING ON NEW GRAPE ROOTSTOCKS

Regeneration and quality of grafted planting material with the use of new rootstocks were studied. The results obtained indicate that the regeneration processes in cuttings grafted on the rootstock Gravesac were comparable with those enabled by the control Kober 5 BB. Rhizogenic activity of rooted vines grafted on the rootstock Fercal was lower than on the control. The effect of the rootstock component on the yield of quality grafted planting material is reliable and significant (86.2%).

**N. M. Zelenianska**

## THE USE OF BIOLOGICAL PECULIARITIES OF GRAPEVINE IN THE PRODUCTION OF GRAFTED ROOTED VINES

The possibility of using anatomical peculiarities of grapevine with the view to select grafting components was studied. The results obtained show that the best take success in the nursery and the highest yield of standard quality rooted vines were associated with variants in which basal notes of scion cuttings and rootstocks had a full diaphragm.

**M. M. Borisenko, Yu. A. Belinskiy**

## THE EFFECTS OF THE NUTRITION AREA AND THE SHAPE OF THE VINE ON VIGOR OF GRAPE ROOTSTOCKS

The effects of the nutrition area and the shape of the vine on vigor of the grape rootstock ExP Kober 5BB were studied.

**O. A. Skuridin, N. A. Yakushina**

## THE FACTORS INFLUENCING INFECTION OF GRAPES GROWING IN THE CRIMEA WITH DESSICHEMENT DE LA RAFLE

Dessichement de la rafle did not entail disorders of macro- and microelements supply as shown by grape plants with symptoms of the disease in comparison with healthy controls. A variety of fungal microflora (*Aspergillus* sp., *Penicillium* sp., *Rhizopus* sp., *Alternaria* sp., *Cladosporium* sp., *Chaetomium* sp., *Mycelia sterilia* (*nigra*), *Mycelia sterilia* (*alba*), Ascomycetes and yeast) was isolated from the infected stems.

**E. P. Stranishvskaia, I. V. Vdovichenko**

## THE INJURIOUSNESS OF ERIOPHYES IN VINEYARDS OF THE SOUTHERN STEPPE ZONE OF UKRAINE

The paper reports results of a three-year study concerned with the injuriousness of eriophyes and the effect of the leaf apparatus colonization by the pest on the size and quality of yield.

**E. A. Matveikina, E. P. Stranishvskaia**

## A COMPARATIVE EVALUATION OF THE LEAF FORM OF PHYLLOXERA ON THE SIZE AND QUALITY OF YIELD

A comparative evaluation of the leaf form of phylloxera on the size and quality of yield is provided. The average numerical value of galling intensity associated with a considerable decrease in grape yield was established.

**V. V. Likhovskoy, N. P. Oleinikov, S. V. Levchenko,  
N. A. Rybachenko**

## EVALUATION OF ECONOMICAL TRAITS OF NEW TABLE VARIETIES AND PROMISING FORMS OF GRAPEVINE UNDER THE CONDITIONS OF THE SOUTH COAST OF THE CRIMEA

Economical traits of two new table varieties and two promising forms of grapevine released by the Institute "Magarach" were evaluated following a three-year period of phenological observation. The varieties and forms under examination were classified as super early and early-ripening. The variety Pamiati Jeneieva and the form Solnechnaia grozd had high fruiting and fruitfulness coefficients. Sensory indices of the varieties and forms under examination were also rated high (9.3-9.8).

**A. E. Modonkaieva, V. I. Ivanchenko**

## SOME ASPECTS OF THE QUALITY FORMATION IN TABLE GRAPE VARIETIES DESTINED FOR FRESH CONSUMPTION AND STORAGE

The paper is concerned with effects of leaf feeding on the quality of a number of table grape varieties (Italia, Moldova, Muscat of Hamburg, Agadai and Arcadia) grown by the state farm "Morskoi" and the farm named after P. Ossipenko and the Zaporozh'ie experiment station.

**N. V. Gnilomiodova**

## THE GLUCOSE TO FRUCTOSE RATIO AS A REGULATING FACTOR OF THE LEVELS OF FURAN DERIVATIVES IN FORTIFIED WINES

Fructose was found to be the dominant form of fermentiscible sugars in fortified wines. The maximum proportion of fructose (30-40 g/dm<sup>3</sup>) is associated with the category of strong wines.

**A. Ya. Yalanetskiy, N. A. Shmighelskaia, V. A. Zagorouiko,  
G. V. Taran**

## A COMPARATIVE STUDY OF THE AMINO ACID COMPOSITION OF WINE MATERIALS FROM INTRODUCED CLONES OF GRAPEVINE

The amino acid composition of wine materials from introduced clones of red grape varieties was studied. The wine materials made thereof were characterized on a comparative basis.

## V. G. Gherzhikova, S. N. Cherviak, D. Yu. Pogorelov CHANGES IN THE NUMERICAL VALUES OF OPTICAL DENSITY AT DIFFERENT STAGES OF TABLE SHERRY PRODUCTION

The effects of different process technologies on the numerical value of optical density of sherry materials was studied. Changes in the numerical values of optical density during film sherrization were investigated. The significance of the optical density in the quality formation of table sherry was established.

**M. G. Tkachenko, O. A. Chursina, V. A. Maximovskaia,  
M. A. Viughina, B. A. Vinogradov, M. N. Dadashev,  
A. V. Lissak, I. I. Korsak**

## THE PROSPECTS OF USING SUPERCRITICAL EXTRACTION TO PROCESS SECONDARY PRODUCTS OF WINE-MAKING

Sources and means of obtaining biologically valuable extracts from secondary products of wine-making are discussed. Results of a comparative study of extracts obtained via different means of extraction are reported. The prospects of using supercritical extraction to process secondary raw materials of wine-making (marcs, stems, seeds) are demonstrated.

## M. Bezhuashvili, D. Okruashvili, L. Shubladze STILBENOID-CIS-PICEID IN RED-BERRIED GRAPE VARIETIES GROWN IN GEORGIA

Stilbenoid-cis-piceid was identified and determined in juice and skins of red-berried grape varieties grown in Georgia: Saperavi, Cabernet Sauvignon, Otskhanuri sapere, Alexandrouli, Mudiuretuli, Shavkapito, Tavkveri, Aladasturi, Dzelshavi and Odjaleshi. The pre-derivatively isolated substance was identified based on its acid hydrolysis, thin layer chromatography and high performance liquid chromatography and UV-spectroscopy. The skin levels of cis-piceid (1.63-14.21 mg/kg) were higher than those of the juice (0.95-5.75mg/l). The data concerning cis-piceid and trans-piceid which was also identified and determined in the present study seem important for establishing the stilbenoid profile and determining biological activity of red grapes and wines from red-berried varieties.

**V. A. Vinogradov**

## THE USE OF THE SIMILARITY THEORY AND THE DIMENSION METHOD IN THE PHYSICO- MATHEMATICAL MODELLING OF PROCESSES AND EQUIPMENT IN WINE PRODUCTION

The paper is concerned with the use of the similarity theory and the dimension method in research and design of new technological equipment for wine making.

**K. V. Ivanchenko**

## THE EFFECT OF USING ENZYME PREPARATIONS ON CHANGES IN PHYSICO-CHEMICAL WINE MATERIALS DESTINED FOR CIDER PRODUCTION

Wine materials destined for cider production can be corrected by skin contact with the use of enzyme preparations enabling the highest passage of phenolic substances into the former. Enzyme preparations that allow to adjust numerical values of the acid-phenolic index are suggested. Increased concentrations of phenolic substances in wine materials lead to higher taste scores.

**V. A. Vinogradov, A. D. Shanin, K. A. Kovalevskiy,  
O. I. Mamai**

## DEVELOPMENT OF HYDROCYCLONES TO SEPARATE SOLID PARTICLES FROM VINIFICATION PRODUCTS

The use of hydrocyclones to separate solid particles from different vinification media was studied, and the results obtained are reported.