



SUMMARIES

V.P.Klimenko, N.L.Studennikova, Z.V.Kotolovets

PRIMARY SELECTION OF MOTHER VINES IN THE POPULATION OF THE GRAPE CULTIVAR 'TSITRONNYI MAGARACHA'

Clonal selection of the grape cultivar 'Tsitronnyi Magaracha' was carried out in commercial vineyards of the state company Livadia (Yalta, Massandra department), and the results obtained are reported.

I.A.Pavlova, V.V.Likhovskoi

BREEDING OF TABLE GRAPES FOR EARLY RIPENESS WITH THE USE OF IN VITRO METHODS

Low germinating ability is associated with early-ripening grape varieties. In vitro methods were applied to increase seed viability and the yield of plants. Germinating ability of 49.9% was achieved in populations. As a result, a new table grape variety was claimed which was obtained following eight years of research.

V.I.Risovannaia, S.M.Gorislavets, V.A.Volodin

TESTING OF THE LATENT PHASE OF GRAPEVINE PHYTOPLASM INFECTION

The paper provides results of testing samples of grapevine for the latent phase of phytoplasma infection by PCR methods. Results of optimizing methodological methods to perform PCR are also reported.

M.N.Borisenko, Yu.A.Belinskii

THE YIELD OF STANDARD STOCK CUTTINGS 5xP KOBER 5BB AS A FUNCTION OF THE PLANTING SCHEME AND THE SHAPE OF MOTHER VINES

The yield of two fractions standard stock cuttings 5xP Kober 5BB as a function of the planting scheme and the shape of mother vines in the west littoral-premountainous grape-growing of the Crimea was studied.

M.P. Beibulatov, N.A.Tikhomirova, R.A.Bouival, S.V.Mikhailov, R.A.Matiukha

IMPROVEMENT OF DIAGNOSTIC TECHNIQUES, DEVELOPMENT OF A SYSTEM FOR OPTIMIZING PLANT NUTRITION AND CONTROL OF YIELD SIZE AND QUALITY IN RELATION TO GRAPEVINE

The paper summarizes results of long-term research aimed at developing the diagnostic direction, ways and means of optimizing grapevine nutrition in vineyards with the view to improve physiological indices of plants over the vegetation period, to achieve the best effective use of fertilizers and to form determined levels of yield size and quality.

O.A.Skuridin, N.A.Yakusina

THE INJURIOUSNESS OF DESSICCHEMENT DE LA RAFFLE ON GRAPEVINE

The injuriousness of dessicchement de la rafle on grapevine lies in decreasing the size and deteriorating the quality of yield. It has been established that the infection of clusters leads to a decrease in the size of yield by 3-5 points or 29-47%, and the sugar mass concentration of the juice goes down by 4-5 points or 21-25%.

A.A.Vypova

AN ENVIRONMENT-FRIENDLY SYSTEM TO CONTROL GRAPEVINE DISEASES AS AN ELEMENT OF CULTIVATION PRACTICE

High efficiency of the developed environment-friendly system to control mildew and oidium on grapevine was proved by experiment. The system is based on the use of the biological preparation Satek and the adjuvant Super Kap, leading to a 20% reduction of the rates application of the preparations for plant protection.

E.A.Matveikina, E.P.Stranishevskaya

BIOECOLOGICAL PECULIARITIES OF THE LEAF FORM OF PHYLLOXERA ON THE GRAPE VARIETY 'WHITE MUSCAT' UNDER THE CONDITIONS OF THE SOUTH COAST OF THE CRIMEA

Bioecological peculiarities referring to the development of the leaf form of phylloxera on the grape variety 'White Muscat' under the conditions of the South Coast of the Crimea were studied over a three-year period, and the results obtained are reported.

E.P.Stranishevskaya, I.V.Vdovichenko

THE EFFECTIVENESS OF INSECTO-ACARICIDES IN CONTROL OF GRAPE ERINEUM MITE IN VINEYARDS IN THE SOUTH OF UKRAINE

Six insecto-acaricides of different chemical groups were tested for their effectiveness in control of grape erineum mite within the system of protection measures developed with consideration of the pest's developmental peculiarities.

O.E.Kukharensko, V.A.Zagorouiko, T.N.Tanashchouk, E.V.Kostenko, E.V.Zakoussilova

YEAST SELECTION IN THE PRODUCTION OF VARIETY SPARKLING MATERIALS

It was attempted to isolate acid-resistant strains of the collection race 630 under industrial conditions. The fermentation capacity of the race as a function of pH of the medium was studied, morphological-cultural and physiological-biochemical properties of the selected race I-650, Sauvignon-35B, were investigated, and wine materials fermented by the collection race and the selected one were characterized on a comparative basis.

A.S.Makarov, I.P.Loutkov, T.R.Shalimova

THE EFFECT OF THE METHOD OF ON-SKINS FERMENTATION ON THE PHYSICO-CHEMICAL AND SENSORY CHARACTERISTICS OF SPARKLING MATERIALS AND WINES

The effect of methods of grape processing on the physico-chemical characteristics and sensory scores of sparkling materials and the resulting wines was studied. Information referring to the changes in these characteristics is reported.

K.V.Ivanchenko

THE EFFECT OF MATURITY DEGREE OF GRAPES ON THE INDEX OF FOAMING CAPACITY OF WINES SATURATED WITH EXOGENOUS CARBON DIOXIDE

The effect of maturity degree of grapes on the index of foaming capacity of wines saturated with exogenous carbon dioxide was studied. It has been established that the minimum level of grape sugar content must be at least 180.0 g/dm³. The level of sugar content as high as 190...210 g/dm³ at which the index of foaming capacity has the largest numerical value should be regarded as optimum.

T.A.Zhiliakova, N.I.Aristova, E.V.Dernovaia, Yu.L.Olkhovoi, I.P.Gusseva, G.P.Zaitsev, A.V.Semenchouk

DETERMINATION OF CATIONS AND ANIONS IN WINES BY CAPILLARY ELECTROPHORESIS

Methodologies for determination of cation and anion mass concentrations in wines and wine materials by capillary electrophoresis with the use of the system Agilent CE were developed and tested.

A.Ya.Yalanetskii, V.A.Zagorouiko, A.C.Makarov, A.R.Akchurin, V.I.Mizin, V.V.Yezhov, L.G.Motrich, A.T.Nevzorov

SHAMPANSKOIE UKRAINY IS AN ENOTHERAPEUTICAL FUNCTIONAL NUTRITIVE FOR PERSONS WITH CHRONIC FATIGUE SYNDROME

The effects of sparkling wine as part of the diet for patients with chronic fatigue syndrome were studied. Multi-sided stress-limiting effects of this type of wine were established.

V.A.Vinogradov

THE HISTORICAL ASPECTS OF PROVIDING THE NATIONAL WINE INDUSTRY WITH TECHNOLOGICAL EQUIPMENT

The problem concerning providing the national wine industry with new technological equipment in the past and in the present is analyzed.