



How Wine is Made *QUIZ ANSWER KEY*

1) Warm weather produces grapes with:

more sugar less sugar

2) The term for the period when grapes start to soften, gain sugar and change color as they ripen is:

aspect ferocity véraison

3) The formula for alcoholic fermentation is:

Sugar + ____?____ = Alcohol + CO₂ + Heat

water yeast grapes bacteria

4) All white wines go through Malolactic Fermentation and some red wines do.

true false

Extra credit:

Write the formula for Malolactic Fermentation.

Malic Acid + Bacteria = Lactic Acid + CO₂