

The image analysis of Moldavian oak chips

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Abstract—This study is focused on measuring the oak chips/wine contact surface. Two samples from Moldova were analyzed with the doses used in oenology. The results were compared with the data known for the barrel, oak chips doses being calculated to have a similar surface. Measurements were done with image analysis and this is a first approach to determine this parameter for the wine.

Keywords—image analysis; oak chips; contact surface; wine

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