

Famous French wine, but it is Italian origin  
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Pictures depicting scenes winemaking. Pictures from: wissenschaft.de

France, as the center of the world of wine in modern times, the history of the brewery's position should not be underestimated, but now that the French are not archaeological origin of the wine, the wine originated thousands of years ago in the BC region of Italy. Recently published a study in PNAS on means of combining chemical analysis depicts around 525 BC, a large number of wines from Italy, shipped to France at its peak, and the French wine industry also began here.

The study by the University of Pennsylvania Museum • Patrick McGovern (Patrick E. McGovern) led by Professor, he was a pioneer of molecular archeology, especially love the wine culture related archaeological research. The team looked the southern coast of France a merchant site (Lattara) found in several batches of fine ear gooseneck bottles, pick out the 13 seals intact, uncontaminated contents of the bottle, on which three were sophisticated sampling and analysis. The reason why only took three bottles sampled, Professor McGovern shell network to accept an interview explained: "Because of these fine ear goose neck bottles are in Tuscany in a group of well-preserved ruins of the ruins found , the three samples have been enough. "

Different parts of the ear gooseneck bottle of fine style. A is the Phoenician style (circa 600-700 years), B is the Etruscan style (Italian, BC 624-575), C is the Marseille style (southern France, BC 550-475). The study of a sample of the style for the B and C, which in some ways to present their origin and their contents. Image from: original papers

Researchers will tartaric acid as wine grapes instructions substances, with the detection of aldehydes, ketones, terpenes and other organic matter content in order to determine whether the content was wine, and to determine which other ingredients. They infer from the results, these goose-necked flask is filled with spices and pine resin containing plant ingredients such as wine.

Meanwhile, on the coast of the port also excavated ruins merchant sites. Professor McGovern said, "Those boats were filled with a fine ear cork stuffed goose neck bottles, I guess we are filled with wine; This shows that when there are plenty of wine from the Etruscan shipped to France." While , they are still different batches of samples detected rosemary, basil, thyme ingredients, which are common plant in central Italy spices. This further suggests that the origin of these ancient wine is not French.

Turning these grapes outside plant components, commented Professor McGovern said: "These plants one to facilitate storage, two to be able to give extra flavor and aroma of the wine; most important point may be that when people think they have medicinal value ..... turpentine and other resins is similar. "His Another study found that Chinese Shang Dynasty, there are some ancient ancient wine herbs (such as wormwood Artemisia). This custom not only in China, Egypt and other ancient state records, also exists in ancient Europe. He said, "the ancient Greek and

Roman, many pharmacists are on prescription in the open some wine, especially with herbs and pine resin composition of the wine."

Lattara discovered in the production of the wine press units, it is the most strengths of 105 centimeters. Image from: original papers

Meanwhile, researchers and businesses surrounding soil near a press Taiwan to also conducted tests. They press on stage detected tartaric acid, the merchant also found in soil around the large number of local varieties of grape seeds, grape stems and skins of grapes wreckage, the evidence is sufficient to explain the purpose of the press table, also from the side depicts the then brewing event. Professor McGovern said: "This grape crushing station can be used as evidence of the earliest confirmed when the French local Celts and Gauls are brewing activities. Later (Roman, medieval and modern), and gradually spread to the entire brewing industry France France became the center of the world brewing industry, they also bred varieties of grapes spread around the world. "He also stressed that" fermented beverages (of course, wine accounted for a large proportion) was the development of human culture and Biology is an important driving force for budding. "

Research team photo, right is Patrick • McGovern (Patrick E. McGovern), Professor. Photo by researchers.