The grape used to produce wine is harvested according to different criteria depending on the region of production, type of wine being produced and the natural conditions prevailing in a particular crop. Studies to create a new terroir, get extreme importance because they help to add value to the final product, increasing and securing the income and settling the producer in the field. The aim of this study was to quantify some components of the maturation of Sangiovese and Merlot grapes grown in Dois Vizinhos - PR from the beginning of the maturation of the bunches (veráison) to the harvest. Seven collections were made with an interval of 10 days between them starting from the veráison. In each date around 400 berries were collected, they were taken apart in 3 different groups of 25 berries each. Their average weight and diameter, ph, total soluble solids, titratable acidity, maturation index (total solid soluble/titratable acidity), total sugars and probable alcohol, anthocyanins and flavonoids. It was concluded that: The cv. Merlot showed a better evolution of physical-chemical attributes than the cv. Sangiovese. Both cvs., Merlot and Sangiovese, showed pH values above the ideal (4.33 and 4.49, respectively) and titratable acidity (36 e 44 meq L^-1, respectively) below adequate, indicating that the future wine has low potential of safekeeping. Cv. Merlot was harvested at the stage of overripening.