Luigi Bavaresco

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Advanced Knowledge of Three Important Classes of Grape Phenolics: Anthocyanins, Stilbenes and Flavonols. International Journal of Molecular Sciences, 2013, 14, 19651-19669.	1.8	266
2	Cancer prevention in Europe. European Journal of Cancer Prevention, 2013, 22, 90-95.	0.6	196
3	Why climate change will not dramatically decrease viticultural suitability in main wine-producing areas by 2050. Proceedings of the National Academy of Sciences of the United States of America, 2013, 110, E3051-2.	3.3	109
4	An innovative approach to grape metabolomics: stilbene profiling by suspect screening analysis. Metabolomics, 2013, 9, 1243-1253.	1.4	87
5	Mediterranean Way of Drinking and Longevity. Critical Reviews in Food Science and Nutrition, 2016, 56, 635-640.	5.4	76
6	Effect of Ochratoxin A-Producing Aspergilli on Stilbenic Phytoalexin Synthesis in Grapes. Journal of Agricultural and Food Chemistry, 2003, 51, 6151-6157.	2.4	65
7	Phenolic profiles and anti-inflammatory activities of sixteen table grape (<i>Vitis vinifera</i> L.) varieties. Food and Function, 2019, 10, 1797-1807.	2.1	56
8	Effects of Elicitors, Viticultural Factors, and Enological Practices on Resveratrol and Stilbenes in Grapevine and Wine. Mini-Reviews in Medicinal Chemistry, 2012, 12, 1366-1381.	1.1	54
9	Study of Grape Polyphenols by Liquid Chromatography-High-Resolution Mass Spectrometry (UHPLC/QTOF) and Suspect Screening Analysis. Journal of Analytical Methods in Chemistry, 2015, 2015, 1-10.	0.7	53
10	Wine Resveratrol: From the Ground Up. Nutrients, 2016, 8, 222.	1.7	45
11	Profiling of grape monoterpene glycosides (aroma precursors) by ultraâ€high performanceâ€liquid chromatographyâ€high resolution mass spectrometry (UHPLC/QTOF). Journal of Mass Spectrometry, 2014, 49, 1214-1222.	0.7	43
12	Stilbene oligomer phytoalexins in grape as a response to Aspergillus carbonarius infection. Physiological and Molecular Plant Pathology, 2016, 93, 112-118.	1.3	38
13	Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins. Journal of Food Composition and Analysis, 2018, 71, 87-93.	1.9	36
14	Alcohol and wine in relation to cancer and other diseases. European Journal of Cancer Prevention, 2012, 21, 103-108.	0.6	35
15	Effect of Lime-Induced Leaf Chlorosis on Ochratoxin A, <i>trans-</i> Resveratrol, and ε-Viniferin Production in Grapevine (Vitis vinifera L.) Berries Infected by Aspergillus carbonarius. Journal of Agricultural and Food Chemistry, 2008, 56, 2085-2089.	2.4	26
16	Genetic and Genomic Approaches for Adaptation of Grapevine to Climate Change. , 2020, , 157-270.		26
17	Association between taste receptor (TAS) genes and the perception of wine characteristics. Scientific Reports, 2017, 7, 9239.	1.6	22
18	Evidence of a sirtuin gene family in grapevine (Vitis vinifera L.). Plant Physiology and Biochemistry, 2009, 47, 650-652.	2.8	19

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19	A Strategy to Investigate the Intravarietal Genetic Variability in Vitis vinifera L. for Clones and Biotypes Identification and to Correlate Molecular Profiles with Morphological Traits or Geographic Origins. Molecular Biotechnology, 2012, 52, 68-81.	1.3	17
20	Inter- and Intra-Varietal Genetic Variability in Malvasia Cultivars. Molecular Biotechnology, 2012, 50, 189-199.	1.3	15
21	Identification of saffron aroma compound β-isophorone (3,5,5-trimethyl-3-cyclohexen-1-one) in some V. vinifera grape varieties. Food Chemistry, 2014, 145, 186-190.	4.2	14
22	Impact of Climatic Conditions on the Resveratrol Concentration in Blend of Vitis vinifera L. cvs. Barbera and Croatina Grape Wines. Molecules, 2021, 26, 401.	1.7	5
23	Genetic Variability and Geographic Typicality of Italian Former Prosecco Grape Variety Using PCR-Derived Molecular Markers. Molecular Biotechnology, 2014, 56, 408-420.	1.3	3
24	Polyphenol metabolomics of twenty Italian red grape varieties. BIO Web of Conferences, 2016, 7, 01022.	0.1	3
25	Effects of Elicitors, Viticultural Factors, and Enological Practices on Resveratrol and Stilbenes in Grapevine and Wine. Mini-Reviews in Medicinal Chemistry, 2012, 12, 1366-1381.	1.1	2
26	Characterization of some ItalianV. viniferaL. grape varieties on the basis of their flavonol profile. BIO Web of Conferences, 2014, 3, 01006.	0.1	1
27	Improvement of Healthy Properties of Grapes and Wine with Specific Emphasis on Resveratrol. Journal of Wine Research, 2011, 22, 135-138.	0.9	0