

Alessandra Ferrandino

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

1,455
citations

430754

18
h-index

526166

27
g-index

27
all docs

27
docs citations

27
times ranked

1840
citing authors

#	ARTICLE	IF	CITATIONS
1	Drought-induced changes in development and function of grapevine (<i>Vitis</i> spp.) organs and in their hydraulic and non-hydraulic interactions at the whole-plant level: a physiological and molecular update. <i>Functional Plant Biology</i> , 2010, 37, 98.	1.1	326
2	Abiotic stress effects on grapevine (<i>Vitis vinifera</i> L.): Focus on abscisic acid-mediated consequences on secondary metabolism and berry quality. <i>Environmental and Experimental Botany</i> , 2014, 103, 138-147.	2.0	154
3	A Novel Cation-Dependent <i>O</i> -Methyltransferase Involved in Anthocyanin Methylation in Grapevine. <i>Plant Physiology</i> , 2009, 150, 2057-2070.	2.3	151
4	CAROTENOID CLEAVAGE DIOXYGENASE 7 modulates plant growth, reproduction, senescence, and determinate nodulation in the model legume <i>Lotus japonicus</i> . <i>Journal of Experimental Botany</i> , 2013, 64, 1967-1981.	2.4	114
5	Characterization of a multifunctional caffeoyl-CoA <i>O</i> -methyltransferase activated in grape berries upon drought stress. <i>Plant Physiology and Biochemistry</i> , 2016, 101, 23-32.	2.8	68
6	Exogenous strigolactone interacts with abscisic acid-mediated accumulation of anthocyanins in grapevine berries. <i>Journal of Experimental Botany</i> , 2018, 69, 2391-2401.	2.4	64
7	Grapevine adaptations to water stress: new perspectives about soil/plant interactions. <i>Theoretical and Experimental Plant Physiology</i> , 2016, 28, 53-66.	1.1	62
8	Anthocyanins, flavonols and hydroxycinnamates: an attempt to use them to discriminate <i>Vitis vinifera</i> L. cv "Barbera" clones. <i>European Food Research and Technology</i> , 2010, 230, 417-427.	1.6	58
9	Metabolic and transcript analysis of the flavonoid pathway in diseased and recovered Nebbiolo and Barbera grapevines (<i>Vitis</i> spp.). <i>Cell and Environment</i> , 2014, 37, 2183-2200.	2.8	57
10	Profiling of Hydroxycinnamoyl Tartrates and Acylated Anthocyanins in the Skin of 34 <i>Vitis vinifera</i> Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4931-4945.	2.4	55
11	Soil water-holding capacity mediates hydraulic and hormonal signals of near-isohydric and near-anisohydric <i>Vitis</i> cultivars in potted grapevines. <i>Functional Plant Biology</i> , 2014, 41, 1119.	1.1	50
12	Varietal and pre-fermentative volatiles during ripening of <i>Vitis vinifera</i> cv Nebbiolo berries from three growing areas. <i>Food Chemistry</i> , 2012, 135, 2340-2349.	4.2	45
13	Influence of Wine-Grape Skin Hardness on the Kinetics of Anthocyanin Extraction. <i>International Journal of Food Properties</i> , 2012, 15, 249-261.	1.3	40
14	Dissecting interplays between <i>Vitis vinifera</i> L. and grapevine virus B (GVB) under field conditions. <i>Molecular Plant Pathology</i> , 2018, 19, 2651-2666.	2.0	26
15	Improved fluorescence-based evaluation of flavonoid in red and white winegrape cultivars. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 207-214.	1.0	23
16	Arbuscular Mycorrhizal Symbiosis Primes Tolerance to Cucumber Mosaic Virus in Tomato. <i>Viruses</i> , 2020, 12, 675.	1.5	23
17	Key norisoprenoid compounds in wines from early-harvested grapes in view of climate change. <i>Food Chemistry</i> , 2018, 268, 143-152.	4.2	22
18	Constitutive Polyphenols in Blades and Veins of Grapevine (<i>Vitis vinifera</i> L.) Healthy Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10977-10990.	2.4	20

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19	Phenolic Substances, Flavor Compounds, and Textural Properties of Three Native Romanian Wine Grape Varieties. <i>International Journal of Food Properties</i> , 2016, 19, 76-98.	1.3	17
20	Molecular memory of Flavescence dorée phytoplasma in recovering grapevines. <i>Horticulture Research</i> , 2020, 7, 126.	2.9	17
21	Polyphenolic diversity in <i>Vitis</i> sp. leaves. <i>Scientia Horticulturae</i> , 2019, 256, 108569.	1.7	16
22	Different coatings for the HS-SBSE grape volatile analysis in model solution: Preliminary results. <i>Food Chemistry</i> , 2016, 212, 814-820.	4.2	14
23	Screening and evolution of volatile compounds during ripening of Nebbiolo, Dolcetto and Barbera (Vitis vinifera L.) neutral grapes by SBSE-GC/MS. <i>European Food Research and Technology</i> , 2016, 242, 1221-1233.	1.6	13
24	Pre-harvest berry shrinkage in cv Shiraz (Vitis vinifera L.): Understanding sap flow by means of tracing. <i>Scientia Horticulturae</i> , 2018, 233, 394-406.	1.7	11
25	Non-anthocyanin polyphenols in healthy and Flavescence dorée infected Barbera and Nebbiolo leaves. <i>BIO Web of Conferences</i> , 2019, 13, 03003.	0.1	4
26	Investigation on Phenolic and Aroma Compounds of Table Grapes from Romania. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016, 44, 140-146.	0.5	3
27	Protective Effects of Some Grapevine Polyphenols against Naturally Occurring Neuronal Death. <i>Molecules</i> , 2020, 25, 2925.	1.7	2