Alessandra Ferrandino

List of Publications by Year
in descending order

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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	Protective Effects of Some Grapevine Polyphenols against Naturally Occurring Neuronal Death. Molecules, 2020, 25, 2925.	1.7	2
2	Molecular memory of Flavescence dorÃ©e phytoplasma in recovering grapevines. Horticulture Research, 2020, 7, 126.	2.9	17
3	Arbuscular Mycorrhizal Symbiosis Primes Tolerance to Cucumber Mosaic Virus in Tomato. Viruses, 2020, 12, 675.	1.5	23
4	Non-anthocyanin polyphenols in healthy and Flavescence dorÃ©e infected Barbera and Nebbiolo leaves. BIO Web of Conferences, 2019, 13, 03003.	0.1	4
5	Polyphenolic diversity in Vitis sp. leaves. Scientia Horticulturae, 2019, 256, 108569.	1.7	16
6	Pre-harvest berry shrinkage in cv â€˜Shirazâ€™ (Vitis vinifera L.): Understanding sap flow by means of tracing. Scientia Horticulturae, 2018, 233, 394-406.	1.7	11
7	Exogenous strigolactone interacts with abscisic acid-mediated accumulation of anthocyanins in grapevine berries. Journal of Experimental Botany, 2018, 69, 2391-2401.	2.4	64
8	Constitutive Polyphenols in Blades and Veins of Grapevine (Vitis vinifera L.) Healthy Leaves. Journal of Agricultural and Food Chemistry, 2018, 66, 10977-10990.	2.4	20
9	Key norisoprenoid compounds in wines from early-harvested grapes in view of climate change. Food Chemistry, 2018, 268, 143-152.	4.2	22
10	Dissecting interplays between Vitis vinifera L. and grapevine virus B (GVB) under field conditions. Molecular Plant Pathology, 2018, 19, 2651-2666.	2.0	26
11	Improved fluorescence-based evaluation of flavonoid in red and white winegrape cultivars. Australian Journal of Grape and Wine Research, 2017, 23, 207-214.	1.0	23
12	Investigation on Phenolic and Aroma Compounds of Table Grapes from Romania. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 140-146.	0.5	3
13	Grapevine adaptations to water stress: new perspectives about soil/plant interactions. Theoretical and Experimental Plant Physiology, 2016, 28, 53-66.	1.1	62
14	Different coatings for the HS-SBSE grape volatile analysis in model solution: Preliminary results. Food Chemistry, 2016, 212, 814-820.	4.2	14
15	Characterization of a multifunctional caffeoyl-CoA O -methyltransferase activated in grape berries upon drought stress. Plant Physiology and Biochemistry, 2016, 101, 23-32.	2.8	68
16	Screening and evolution of volatile compounds during ripening of â€˜Nebbiolo,â€™ â€˜Dolcettoâ€™ and â€˜Barberaâ€™ (Vitis vinifera L.) neutral grapes by SBSEâ€“GC/MS. European Food Research and Technology, 2016, 242, 1221-1233.	1.6	13
17	Phenolic Substances, Flavor Compounds, and Textural Properties of Three Native Romanian Wine Grape Varieties. International Journal of Food Properties, 2016, 19, 76-98.	1.3	17
18	Abiotic stress effects on grapevine (Vitis vinifera L.): Focus on abscisic acid-mediated consequences on secondary metabolism and berry quality. Environmental and Experimental Botany, 2014, 103, 138-147.	2.0	154

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19	Metabolic and transcript analysis of the flavonoid pathway in diseased and recovered <scp>N</scp>ebbiolo and <scp>B</scp>arbera grapevines (<scp>V</scp>itis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Cell and Environment, 2014, 37, 2183-2200.	2.8	57
20	Soil water-holding capacity mediates hydraulic and hormonal signals of near-isohydric and near-anisohydric Vitis cultivars in potted grapevines. Functional Plant Biology, 2014, 41, 1119.	1.1	50
21	CAROTENOID CLEAVAGE DIOXYGENASE 7 modulates plant growth, reproduction, senescence, and determinate nodulation in the model legume Lotus japonicus. Journal of Experimental Botany, 2013, 64, 1967-1981.	2.4	114
22	Influence of Wine-Grape Skin Hardness on the Kinetics of Anthocyanin Extraction. International Journal of Food Properties, 2012, 15, 249-261.	1.3	40
23	Profiling of Hydroxycinnamoyl Tartrates and Acylated Anthocyanins in the Skin of 34 Vitis vinifera Genotypes. Journal of Agricultural and Food Chemistry, 2012, 60, 4931-4945.	2.4	55
24	Varietal and pre-fermentative volatiles during ripening of Vitis vinifera cv Nebbiolo berries from three growing areas. Food Chemistry, 2012, 135, 2340-2349.	4.2	45
25	Anthocyanins, flavonols and hydroxycinnamates: an attempt to use them to discriminate Vitis vinifera L. cv â€˜Barberaâ€™ clones. European Food Research and Technology, 2010, 230, 417-427.	1.6	58
26	Drought-induced changes in development and function of grapevine (Vitis spp.) organs and in their hydraulic and non-hydraulic interactions at the whole-plant level: a physiological and molecular update. Functional Plant Biology, 2010, 37, 98.	1.1	326
27	A Novel Cation-DependentO-Methyltransferase Involved in Anthocyanin Methylation in Grapevine Â Â Â. Plant Physiology, 2009, 150, 2057-2070.	2.3	151