

L Federico Casassa

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

461
citations

1040018

9
h-index

839512

18
g-index

19
all docs

19
docs citations

19
times ranked

393
citing authors

#	ARTICLE	IF	CITATIONS
1	Multi-Year Study of the Chemical and Sensory Effects of Microwave-Assisted Extraction of Musts and Stems in Cabernet Sauvignon, Merlot and Syrah Wines from the Central Coast of California. <i>Molecules</i> , 2022, 27, 1270.	3.8	6
2	Detailed chemical composition of Cabernet Sauvignon wines aged in French oak barrels coopered with three different stave bending techniques. <i>Food Chemistry</i> , 2021, 340, 127573.	8.2	7
3	Whole Cluster and Dried Stem Additionsâ€™ Effects on Chemical and Sensory Properties of Pinot noir Wines over Two Vintages. <i>American Journal of Enology and Viticulture</i> , 2021, 72, 21-35.	1.7	11
4	The Effect of Grapevine Age (<i>Vitis vinifera</i> L. cv. Zinfandel) on Phenology and Gas Exchange Parameters over Consecutive Growing Seasons. <i>Plants</i> , 2021, 10, 311.	3.5	7
5	Chemical and chromatic effects of saignÃ©e combined with extended maceration and microwaved stem addition on three Pinot Noir clones from the Central Coast of California. <i>Australian Journal of Grape and Wine Research</i> , 2021, 27, 540-552.	2.1	9
6	Effects of maceration length after prefermentative cold soak: Detailed chromatic, phenolic and sensory composition of cabernet sauvignon, malbec and merlot wines. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104168.	3.9	10
7	Chemical and sensory effects of cofermentation and postâ€malolactic fermentation blending of Syrah with selected RhÃ©ne white cultivars. <i>Australian Journal of Grape and Wine Research</i> , 2020, 26, 41-52.	2.1	2
8	Multi-year study of the effects of cluster thinning on vine performance, fruit and wine composition of Pinot noir (clone 115) in Californiaâ€™s Edna Valley AVA (USA). <i>Scientia Horticulturae</i> , 2019, 256, 108631.	3.6	24
9	Chemical consequences of extended maceration and post-fermentation additions of grape pomace in Pinot noir and Zinfandel wines from the Central Coast of California (USA). <i>Food Chemistry</i> , 2019, 300, 125147.	8.2	21
10	Microwave-Assisted Extraction Applied to Merlot Grapes with Contrasting Maturity Levels: Effects on Phenolic Chemistry and Wine Color. <i>Fermentation</i> , 2019, 5, 15.	3.0	30
11	Chemical and Sensory Effects of Cold Soak, Whole Cluster Fermentation, and Stem Additions in Pinot noir Wines. <i>American Journal of Enology and Viticulture</i> , 2019, 70, 19-33.	1.7	27
12	Agronomical and Chemical Effects of the Timing of Cluster Thinning on Pinot Noir (Clone 115) Grapes and Wines. <i>Fermentation</i> , 2018, 4, 60.	3.0	11
13	Combined effect of prefermentative cold soak and SO2 additions in Barbera D'Asti and Malbec wines: Anthocyanin composition, chromatic and sensory properties. <i>LWT - Food Science and Technology</i> , 2016, 66, 134-142.	5.2	19
14	Chemical, chromatic, and sensory attributes of 6 red wines produced with prefermentative cold soak. <i>Food Chemistry</i> , 2015, 174, 110-118.	8.2	35
15	Extraction, Evolution, and Sensory Impact of Phenolic Compounds During Red Wine Maceration. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 83-109.	9.9	125
16	Effect of extended maceration and ethanol concentration on the extraction and evolution of phenolics, colour components and sensory attributes of Merlot wines. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, 25-39.	2.1	61
17	Impact of Extended Maceration and Regulated Deficit Irrigation (RDI) in Cabernet Sauvignon Wines: Characterization of Proanthocyanidin Distribution, Anthocyanin Extraction, and Chromatic Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6446-6457.	5.2	43
18	Cofermentation of Syrah with Viognier: Evolution of Color and Phenolics during Winemaking and Bottle Aging. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 538-543.	1.7	6

#	ARTICLE	IF	CITATIONS
19	Flavonoid Phenolics in Red Winemaking. , 0, , .		7