Luigi Picariello

List of Publications by Year
in descending order

21	282	933447 10	940533 16
papers	citations	h-index	g-index

21	21	21	229
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Evolution of pigments, tannins and acetaldehyde during forced oxidation of red wine: Effect of tannins addition. LWT - Food Science and Technology, 2017, 77, 370-375.	5.2	47
2	Evolution of Sangiovese Wines With Varied Tannin and Anthocyanin Ratios During Oxidative Aging. Frontiers in Chemistry, 2018, 6, 63.	3.6	35
3	Enological tannins affect acetaldehyde evolution, colour stability and tannin reactivity during forced oxidation of red wine. International Journal of Food Science and Technology, 2018, 53, 228-236.	2.7	27
4	How must pH affects the level of red wine phenols. LWT - Food Science and Technology, 2020, 129, 109546.	5.2	25
5	Fermentative and postâ€fermentative oxygenation of Corvina red wine: influence on phenolic and volatile composition, colour and wine oxidative response. Journal of the Science of Food and Agriculture, 2020, 100, 2522-2533.	3.5	19
6	New insights into the formation of precipitates of quercetin in Sangiovese wines. Journal of Food Science and Technology, 2020, 57, 2602-2611.	2.8	15
7	New insights into the chemical bases of wine color evolution and stability: the key role of acetaldehyde. European Food Research and Technology, 2020, 246, 733-743.	3.3	15
8	Effectiveness of chitosanÂas an alternative to sulfites in red wine production. European Food Research and Technology, 2020, 246, 1795-1804.	3.3	13
9	Impact of 5-year bottle aging under controlled oxygen exposure on sulfur dioxide and phenolic composition of tannin-rich red wines. Oeno One, 2020, 54, 623-636.	1.4	13
10	Oxygen and SO‹sub›2‹/sub›Consumption of Different Enological Tannins in Relationship to Their Chemical and Electrochemical Characteristics. Journal of Agricultural and Food Chemistry, 2020, 68, 13418-13425.	5.2	11
11	Cabernet Sauvignon Aging Stability Altered by Microoxygenation. American Journal of Enology and Viticulture, 2019, 70, 323-331.	1.7	10
12	Effect of oxidation on color parameters, tannins, and sensory characteristics of Sangiovese wines. European Food Research and Technology, 2021, 247, 2977-2991.	3.3	10
13	Effect of Different Enological Tannins on Oxygen Consumption, Phenolic Compounds, Color and Astringency Evolution of Aglianico Wine. Molecules, 2020, 25, 4607.	3.8	8
14	Evaluation of the use of sulfur dioxide and glutathione to prevent oxidative degradation of malvidin-3-monoglucoside by hydrogen peroxide in the model solution and real wine. Food Research International, 2017, 99, 454-460.	6.2	6
15	Comparison of Three Accelerated Oxidation Tests Applied to Red Wines with Different Chemical Composition. Molecules, 2021, 26, 815.	3.8	6
16	Phenolic Profiles of Red Wine Relate to Vascular Endothelial Benefits Mediated by SIRT1 and SIRT6. International Journal of Molecular Sciences, 2021, 22, 5677.	4.1	6
17	How acetaldehyde reacts with low molecular weight phenolics in white and red wines. European Food Research and Technology, 2021, 247, 2935-2944.	3.3	6
18	How the Management of pH during Winemaking Affects Acetaldehyde, Polymeric Pigments and Color Evolution of Red Wine. Applied Sciences (Switzerland), 2022, 12, 2555.	2.5	5

#	Article	IF	Citations
19	Aging Behavior of Two Red Wines from the PIWI Pathogen-Resistant Grapevines â€³Cabernet Eidosâ€³ and â€³Merlot Khorusâ€³. ACS Food Science & Technology, 2022, 2, 638-646.	2.7	3
20	The Management of Dissolved Oxygen by a Polypropylene Hollow Fiber Membrane Contactor Affects Wine Aging. Molecules, 2021, 26, 3593.	3.8	1
21	Effect of Chitosan on the Removal of Different Types of Tannins from Red Wines. Applied Sciences (Switzerland), 2021, 11, 11743.	2.5	1