

# Chiara Nadai

## List of Publications by Year in descending order

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20  
papers

447  
citations

623734

14  
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713466

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docs citations

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times ranked

547  
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of genomic variability on gene expression in environmental <i>Saccharomyces cerevisiae</i> strains. <i>Environmental Microbiology</i> , 2014, 16, 1378-1397.	3.8	59
2	Different mechanisms of resistance modulate sulfite tolerance in wine yeasts. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 797-813.	3.6	42
3	Biocontrol Ability and Action Mechanism of <i>Starmerella bacillaris</i> (Synonym <i>Candida zemplinina</i> ) Isolated from Wine Musts against Gray Mold Disease Agent <i>Botrytis cinerea</i> on Grape and Their Effects on Alcoholic Fermentation. <i>Frontiers in Microbiology</i> , 2016, 7, 1249.	3.5	41
4	Oxidative stress response and nitrogen utilization are strongly variable in <i>Saccharomyces cerevisiae</i> wine strains with different fermentation performances. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 4119-4135.	3.6	38
5	The Geographic Distribution of <i>Saccharomyces cerevisiae</i> Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. <i>Frontiers in Microbiology</i> , 2017, 8, 1595.	3.5	36
6	Biocontrol activity of <i>Starmerella bacillaris</i> yeast against blue mold disease on apple fruit and its effect on cider fermentation. <i>PLoS ONE</i> , 2018, 13, e0204350.	2.5	33
7	Potential use of <i>Starmerella bacillaris</i> as fermentation starter for the production of low-alcohol beverages obtained from unripe grapes. <i>International Journal of Food Microbiology</i> , 2019, 303, 1-8.	4.7	32
8	Selection and validation of reference genes for quantitative real-time PCR studies during <i>Saccharomyces cerevisiae</i> alcoholic fermentation in the presence of sulfite. <i>International Journal of Food Microbiology</i> , 2015, 215, 49-56.	4.7	23
9	Aptitude of <i>Saccharomyces</i> yeasts to ferment unripe grapes harvested during cluster thinning for reducing alcohol content of wine. <i>International Journal of Food Microbiology</i> , 2016, 236, 56-64.	4.7	18
10	Draft Genome Sequence of the Yeast <i>Starmerella bacillaris</i> (syn., <i>Candida</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td ( Announcements, 2017, 5, .	0.8	17
11	The role of nitrogen uptake on the competition ability of three vineyard <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2017, 258, 1-11.	4.7	15
12	Whole-Genome Sequence of <i>Starmerella bacillaris</i> PAS13, a Nonconventional Enological Yeast with Antifungal Activity. <i>Genome Announcements</i> , 2017, 5, .	0.8	15
13	Whole genome comparison of two <i>Starmerella bacillaris</i> strains with other wine yeasts uncovers genes involved in modulating important winemaking traits. <i>FEMS Yeast Research</i> , 2018, 18, .	2.3	15
14	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard <i>Saccharomyces cerevisiae</i> strain populations. <i>FEMS Yeast Research</i> , 2020, 20, .	2.3	13
15	Characteristics of Compost Obtained from Winemaking Byproducts. <i>Waste and Biomass Valorization</i> , 2018, 9, 2021-2029.	3.4	8
16	Dynamics of <i>Saccharomyces cerevisiae</i> Strains Isolated from Vine Bark in Vineyard: Influence of Plant Age and Strain Presence during Grape must Spontaneous Fermentations. <i>Fermentation</i> , 2019, 5, 62.	3.0	7
17	Different Gene Expression Patterns of Hexose Transporter Genes Modulate Fermentation Performance of Four <i>Saccharomyces cerevisiae</i> Strains. <i>Fermentation</i> , 2021, 7, 164.	3.0	6
18	Genetic variability and physiological traits of <i>Saccharomyces cerevisiae</i> strains isolated from "Vale dos Vinhedos" vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 105.	3.6	4

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19	Starmerella bacillaris Strains Used in Sequential Alcoholic Fermentation with Saccharomyces cerevisiae Improves Protein Stability in White Wines. Fermentation, 2022, 8, 252.	3.0	4
20	The Different Physical and Chemical Composition of Grape Juice and Marc Influence <i>Saccharomyces cerevisiae</i> Strains Distribution During Fermentation. Journal of Food Science, 2018, 83, 2191-2196.	3.1	1