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List of Publications by Year
in descending order

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Version: 2024-02-01

14	500	933447 10	1125743 13
papers	citations	h-index	g-index

14	14	14	515
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Foliar application of kaolin and zeolites to adapt the adverse effects of climate change in Vitis vinifera L. cv. Sangiovese. BIO Web of Conferences, 2022, 44, 01003.	0.2	2
2	The Evolution of Phenolic Compounds in Vitis vinifera L. Red Berries during Ripening: Analysis and Role on Wine Sensoryâ€"A Review. Agronomy, 2021, 11, 999.	3.0	27
3	Application of Kaolin and Italian Natural Chabasite-Rich Zeolitite to Mitigate the Effect of Global Warming in Vitis vinifera L. cv. Sangiovese. Agronomy, 2021, 11, 1035.	3.0	11
4	Postâ€veraison trimming slow down sugar accumulation without modifying phenolic ripening in Sangiovese vines. Journal of the Science of Food and Agriculture, 2019, 99, 1358-1365.	3.5	17
5	Biochemical and molecular effects of yeast extract applications on anthocyanin accumulation in cv. Sangiovese.. BIO Web of Conferences, 2019, 13, 03005.	0.2	0
6	Effects of delayed winter pruning on vine performance and grape composition in cv. Merlot. BIO Web of Conferences, 2019, 13, 04003.	0.2	3
7	Effects of Sunlight Exposure on Flavonol Content and Wine Sensory of the White Winegrape Grechetto Gentile. American Journal of Enology and Viticulture, 2019, 70, 277-285.	1.7	7
8	Impact of Flavonoid and Cell Wall Material Changes on Phenolic Maturity in cv. Merlot (Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	1.7	10
9	Anthocyanin and flavonol composition response to veraison leaf removal on Cabernet Sauvignon, Nero dâ€™Avola, Raboso Piave and Sangiovese Vitis vinifera L. cultivars. Scientia Horticulturae, 2017, 218, 147-155.	3.6	66
10	Whole Plant Temperature Manipulation Affects Flavonoid Metabolism and the Transcriptome of Grapevine Berries. Frontiers in Plant Science, 2017, 8, 929.	3.6	102
11	Influence of berry ripeness on accumulation, composition and extractability of skin and seed flavonoids in cv. Sangiovese (Vitis vinifera L.). Journal of the Science of Food and Agriculture, 2016, 96, 4553-4559.	3.5	24
12	The grapevine VviPrx31 peroxidase as a candidate gene involved in anthocyanin degradation in ripening berries under high temperature. Journal of Plant Research, 2016, 129, 513-526.	2.4	134
13	The Semi-Minimal-Pruned Hedge: A Novel Mechanized Grapevine Training System. American Journal of Enology and Viticulture, 2011, 62, 312-318.	1.7	25
14	Increasing the source/sink ratio in Vitis vinifera (cv Sangiovese) induces extensive transcriptome reprogramming and modifies berry ripening. BMC Genomics, 2011, 12, 631.	2.8	72