

The effects of grape must fermentation conditions on v
by *Saccharomyces cerevisiae*

Journal of the Science of Food and Agriculture
75, 155-160

DOI: [10.1002/\(sici\)1097-0010\(199710\)75:2<155::aid-jsfa853>3.0.co;2-s](https://doi.org/10.1002/(sici)1097-0010(199710)75:2<155::aid-jsfa853>3.0.co;2-s)

Citation Report

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