



## Applications of Mass Spectrometry in Oenology and Fermentation Science: Emerging Trends and Future Perspectives

Guest Editors:

**Dr. Federica Bonello**

CREA Research Centre for  
Viticulture and Enology, Via P.  
Micca 35, 14100 Asti, Italy

**Dr. Andriani Asproudi**

Consiglio per la Ricerca in  
Agricoltura e l'Analisi  
dell'Economia Agraria (CREA), Via  
P. Micca 35, 14100 Asti, Italy

**Dr. Maurizio Petrozziello**

CREA Research Centre for  
Viticulture and Enology, Via P.  
Micca 35, 14100 Asti, Italy

Deadline for manuscript  
submissions:

**5 February 2025**

### Message from the Guest Editors

Dear Colleagues,

This Special Issue of *Beverages* explores the applications of mass spectrometry in oenology and fermentation science, highlighting emerging trends and future perspectives. It discusses technological advancements in mass spectrometry that allow for better analysis of chemical compounds in wine and fermented products. The articles cover the use of these techniques to improve product quality, monitor the fermentation process, and identify contaminants. Additionally, the issue examines potential future innovations and the challenges associated with implementing these technologies in the industry.

Dr. Federica Bonello

Dr. Andriani Asproudi

Dr. Maurizio Petrozziello

*Guest Editors*

