



Innovative Strategies for the Management of Wine Fermentations

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Message from the Guest Editor

Dear Colleagues,

Wine fermentation can be carried out spontaneously by the microbial populations naturally associated with the grapes and the cellar or using selected microbial starters. The adequate management of the fermentation processes is essential to obtain quality wines with the desired sensory characteristics. In winemaking, mathematical models have been used for monitoring yeast growth during alcoholic fermentation over recent years, even if the potentiality of this approach in wine microbiology is little employed yet. Fermentation management using starter preparations is the most widespread. This approach is fundamental for the production of wines obtained with innovative processes, without added sulphur dioxide, with chemical–physical characteristics that make malolactic fermentation difficult, with high sugar content in the starting grape must or “special wines” like liqueur wines or sparkling wine. This Special Issue addresses and encourages the submission of manuscripts that cover a wide range of novel approaches, solutions, and methods for managing wine fermentation processes.

Dr. Simona Guerrini

Guest Editor





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