



Winemaking Process Engineering

Guest Editor:

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Message from the Guest Editor

Dear Colleagues,

The most traditional approach to the study of the science of the winemaking process is based on chemistry. At the same time, agronomical and biological sciences also underlie vineyard cultivation, its interaction with the environment, and its physiological or genetic traits to the same extent. Engineering has the potential to condensate for all these aspects of the sciences of the winemaking process, reaching the goal of an alternative and most comprehensive approach that acts as a bridge between the different disciplines.

This Special Issue aims to achieve this goal by examining the process from start to finish—from grape harvesting all the way to wine bottling. Special emphasis will be given to new modeling approaches to conventional as well as innovative winemaking subprocesses and machinery, development and in-depth studies of storage/aging materials, wine transferring/handling and stabilization techniques, and innovative treatments such as non-thermal ones. Finally, the theme of sustainability analyses and environmental impact models should be considered.

