

Special Issue

From Yeast to Flavor: Engineering Excellence in Wine

Message from the Guest Editors

Alcoholic fermentation primarily driven by yeasts is the pivotal process transforming grape must into wine. Nevertheless, wine production is experiencing significant evolution, driven by the integration of traditional enology techniques, modern biotechnology and applied microbiology. Yeasts (*Saccharomyces* and *non-Saccharomyces species*), have proven to be powerful modulators of key compositional features and, in turn, of sensory wine parameters such as aroma and mouthfeel. Biotechnological and microbiological advancements now allow for a more precise tailoring of these sensory profiles. This is achieved by guiding yeast metabolism to enhance the production of volatile organic compounds (esters, thiols, and terpenes) and by fine-tuning crucial physicochemical parameters (pH, organic acid profiles and alcohol content). Nevertheless, the complex interactions between different yeast strains, native microbiota, and must composition require deeper understanding to achieve more desirable outcomes. Furthermore, aligning these advanced biotechnological tools with growing consumer demand for “natural” and reduced-intervention winemaking presents an ongoing challenge and area for innovation.

Guest Editors

Dr. Giovanni Luzzini

Wine Chemistry Lab, Department of Biotechnology, University of Verona,
Via della Pieve 70, 37029 San Pietro in Cariano, VR, Italy

Dr. Davide Slaghenaufi

Department of Biotechnology, University of Verona, Strada le Grazie 15,
37134 Verona, Italy

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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