Special Issue

From Vines to Wines: Technological Process, Product Quality and Consumer Preferences

Message from the Guest Editor

The wine is a natural product resulting from grapes (vines) whose management, technology of production, climate conditions, soils, and the ecosystem as a whole affect a lot, with grape varieties also included in this "package" of variables. Besides all that has been said. before having the final product of wine, we still have "yeasts and technology", and all these factors affect wine final quality and have improved over the years. Thus, wines are, at the end of the day, always innovative and sometimes almost day by day. Viticulture and enology are sciences that are linked directly to other scientific areas, such as agriculture, chemistry, biology, physics, robotics, engineering, sensory science, psychology, materials, marketing, and digitalization, just to name a few, in order to accomplish the desired development of the wine sector. The aim of this SI is to highlight these innovations and increase awareness of how much vine and wine have improved, driven either by simple curiosity, by the demands of technicians, by market evolution, and by a deep desire for sustainability and adaptation to the climate change reality.

Guest Editor

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About the Journal

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.

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