

Yeast Derivatives from the Vineyard to the Winery: Impact on Wine Physical and Chemical Properties

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Message from the Guest Editors

Dear Colleagues,

The increasing public awareness of sustainable agriculture practices and the production of minimally processed food and beverages are pushing the vine and wine sector towards the utilization of natural processing aids. Among these, yeast derivatives (YDs) are receiving growing attention. In vineyards, YDs may elicit the plant defense response through the activation of secondary biosynthetic pathways and result in a positive effect on the production of volatile and phenolic compounds. In cellars, YD application during the winemaking process may increase the overall quality of wine in terms of colloidal and oxidative stability and sensory properties.

This Special Issue aims to collect recent research advances for the development of further knowledge on YDs. Original research articles and up-to-date reviews regarding the following subjects are welcomed: YD composition and characterization; Conventional and innovative technologies for the production and utilization of YDs; Impact of YDs on vine and wine; Exploitation of spent yeasts for the production of YDs in a circular economy perspective.





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Message from the Editor-in-Chief

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