

**CONTENTS**

**SPECIAL ISSUE: MACROWINE 2016 Conference – Macromolecules and Secondary Metabolites of Grapevine and Wine**

- 1** Preface  
R. MIRA DE ORDUÑA HEIDINGER (Switzerland)
- 2** Cluster shading modifies amino acids in grape (*Vitis vinifera* L.) berries in a genotype- and tissue-dependent manner  
L. GUAN (PR China, France), B. WU (PR China), G. HILBERT (France), S. LI (PR China), E. GOMÈS, S. DELROT, Z. DAI (France)
- 10** The metabolomic profile of red non-*V. vinifera* genotypes  
S. RUOCCO, M. STEFANINI, J. STANSTRUP, D. PERENZONI, F. MATTIVI, U. VRHOVSEK (Italy)
- 20** Targeted and untargeted high resolution mass approach for a putative profiling of glycosylated simple phenols in hybrid grapes  
C. BARNABA (Italy), E. DELLACASSA (Uruguay), G. NICOLINI, M. GIACOMELLI, T. ROMAN VILLEGAS, T. NARDIN, R. LARCHER (Italy)
- 34** Elicitors used as a tool to increase stilbenes in grapes and wines  
R. GIL-MUÑOZ, J.I. FERNÁNDEZ-FERNÁNDEZ, O. CRESPO-VILLEGAS, T. GARDE-CERDÁN (Spain)
- 40** Moscatel vine-shoot extracts as a grapevine biostimulant to enhance wine quality  
R. SÁNCHEZ-GÓMEZ, A. ZALACAIN, F. PARDO, G.L. ALONSO, M.R. SALINAS (Spain)
- 50** Early leaf removal applied in warm climatic conditions: Impact on Tempranillo wine volatiles  
D. MORENO, E. VALDÉS, D. URIARTE, E. GAMERO, I. TALAVERANO, M. VILANOVA (Spain)
- 59** Comparison of *fortified*, *sfursat*, and *passito* wines produced from fresh and dehydrated grapes of aromatic black cv. Moscato nero (*Vitis vinifera* L.)  
C. OSSOLA, S. GIACOSA, F. TORCHIO, S. RÍO SEGADE, A. CAUDANA, E. CAGNASSO, V. GERBI, L. ROLLE (Italy)
- 68** Impact of post-harvest ozone treatments on the skin phenolic extractability of red winegrapes cv Barbera and Nebbiolo (*Vitis vinifera* L.)  
M.A. PAISSONI (Italy, France), S. RÍO SEGADE, S. GIACOSA, F. TORCHIO, F. CRAVERO, V. ENGLEZOS, K. RANTSIOU, C. CARBONI, V. GERBI (Italy), P.-L. TEISSEDRE (France), L. ROLLE (Italy)
- 79** Indications of the prominent role of elemental sulfur in the formation of the varietal thiol 3-mercaptohexanol in Sauvignon blanc wine  
L.D. ARAUJO (New Zealand), S. VANNEVEL, A. BUICA (South Africa), S. CALLEROT, B. FEDRIZZI, P.A. KILMARTIN (New Zealand), W.J. DU TOIT (South Africa)
- 87** Impact of initial lipid content and oxygen supply on alcoholic fermentation in champagne-like musts  
T. OCHANDO, J.-R. MOURET, A. HUMBERT-GOFFARD, J.-M. SABLAYROLLES, V. FARINES (France)
- 95** The impact of wine components on fractionation of Cu and Fe in model wine systems: Macromolecules, phenolic and sulfur compounds  
N. KONTOUDAKIS, M. SMITH (Australia), A. GUO (Australia, PR China), P.A. SMITH, G.R. SCOLLARY, E.N. WILKES, A.C. CLARK (Australia)
- 103** Is caffeic acid, as the major metabolite present in Moscatel wine protein haze hydrolysate, involved in protein haze formation?  
R. CHAGAS, A.M. LOURENÇO, S. MONTEIRO, R.B. FERREIRA, L.M. FERREIRA (Portugal)