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5(9,6-2 9,1+26 % 275,7, = \$ ' 26

\* HRUJLRV . DOO 16R VLDX Q D WIDU LQR

/( \$ ) /LQNLQJ /DQGVFDSH (QYLURQPHQWF \$ J & H Q X G W X U B V D Q L Q V X R R G 6 X S H U H L R V E B B \$ J U R Q R F  
7DSDGD GD \$MXGD /LVERD 3RUWXJDO  
&H)(0\$ &HQWUH RI 3K\VLV DQG (QJLQSHHULDU FRKI \$ B Q D Q H U H G , O D W H W X D V R V 6 K S B I U \$ R U 7 p F C  
5RYLVFR 3DLV /LVERD 3RUWXJDO

&RUUHVSRQGLQJ DXWKRU 7HO LQR#LVD XCH VPERD SWRILDFDWDU

(Received 08.06.2020. Accepted 29.08.2020)

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1REOH URW ZLQH LV D VSHFLILR PWW\$KH R Q I W Z M H W Q Z R Q J U D V S B D T H G M H H V H E H V D U I Z I Q Q H V F D C  
DUH SURGXFHG LQ VSHFLILF ZLQH XJMHIURQHW DUHRXRG WIKHU ZR B B GD QZL V R R D W U E B B Q R I +  
RQH 7KH SXUSRVH RI WKH FXUUHQW FDWULFIDH ZLW QV RW \$ U H R Y L G I H H D U B R Q W H V W O X G I V Q R D E  
GHWDLOHG DQDO\VDV \$ H R W K H L W Y B K O Y L R D G H S H F U L L E H F D O W K H S U R F H V V D E A G i n e t t Y B O K S P H Q W R  
VSHFLDO HPSKDVLV LV JLYHQ WR ZLQH P D N Q Q V W B B R W G B Q V D R S R L O D D L V R B E Z O R I S W F R P S O R H [ D F R  
QXPEHU RI SDUDPHWHUV H J Y H B Q V S H I F S O D F L G Q W L K R Q F D U L W D O R I F R G B D W L X R W T X H F Q H U W H Q  
ERWU\WLJHG ZLQHV

5(6802

2V YLQKRV ERWULWLJDGRV UHSUHVHILQV K R P X G R F H F D W W H R G E R D R E W S L G F R V L F D D S O R U U Q G R E D J F  
Botrytis cinerea, DWUDYpV GH XP SURFHVV R GHVLJQ R R V S R U S B R G M J L G R R / Q H P E U H J L ( V W H V V \$ H G t I L  
6DXWHUQH V H 7RND\ RULJLQiULRV QM H) U R Q d Q H P S Q R V U R L D L V H F R S H F W F L Y G R D E D O K T Y H Q R X Q C  
UHYLVWRV RV SULQFLSDLV DVSHF W I R Q K B M C E F W B Q W G J R V G R R P e d G S U F F G X L V R R R G F B H R F G I R V E R D H R G  
S B U c i n e r e a H G L V F X W L G D V D V S U L Q F L S D L V F R Q D V I D V D o B B H Q W D X H H O K G M F R E P O L Q D B D m R R F R P S O H [ D  
GH PXLWRV IDFWRUHV GHVGH ORJDLDV H P X L U Q R F I H V S H F t f R Q D L o ) H J S O D F D L B Q W D U L R G D C H H G D I  
GHVWDFD D VLQJXODULGDGH GHVWH WLSR GH YLQKRV

.H\ ZRUQGRWU\ Botrytis cinerea QREOH URW VZHHW ZLQHV  
3DODYUD% R W D Y Botrytis cinerea SRGULGmR QREUH YLQKRV GRFHV

,1752'8&7,21

7KH VXEFDWHJRUI\ RI <sup>3</sup>6ZHHW ZLQHV Z  
GHULYHG IURP JUDSHV' ZKHUH QRE  
\$FFRUGLQJ WR WKH ,QWHUQDWL R O F O X G H G Q L V B W S R R Q W R I Z L Q H V Z L W K  
DQG :LQH 2,9 QREOH URW ZLQH M U P H Q W O F O X G H G H L V L Q W C H O V X J D U V J  
JHQHUDO FDWHJRUI\ RI <sup>3</sup>6SHFLDO D L Q H W R U 6 S H F L D O D L R Q H V ' J / 7 K H V H  
DUH ZLQH FRPLQJ IURP IUHVK J H U F S H X W L Y H R R I R X P W S D E W L D O D O F R K R C  
ZLQHV WKDW KDYH XQGJURQH F R I U J U D S H W U R H U D W P D S C H W X G X U L R U Z K L F K  
RU DIWHU WKHLU SURGXFWLRQ Z Q G Z K W D H Q F I G D Q D F W X H U D L O W L G X U L Q J Y  
FRPH QRW RQO\ IURP WKH JUDSH R L W P B O I E H R W V D D L Q H G U R P R W R H Y H U U L S H  
SURGXFWLRQ WHFKQLTXH XVHG R 7 K L W X I F B W L H Q J R U U R L Q F O R X E C H V U R W J U D  
IORU RU ILOP ZLQHV OLTXXHU Z L Q H V Q M S D U N O H Q H F Z L Q H V V R U W L Q J  
FDUERQDWHG ZLQHV VZHHW Z L Q H U R Z I H O K F U H L V L G X D O H V X D I W X D O D O F I  
GHULYHG IURP JUDSHV DQG LFH Y R O X P H H U V W K H Q Z L Q S P X V W Q R W E H C  
7KH SRWHQWLDO DOFRKROLF VWUHQJ

7KLV LV DQ 2SHQ \$FFHVV DUWLFOH Q D V W W L E X W S R P R Q V \$ W W K H L E X W P R Q I L W H Q V H  
K W W S V F U Q D W R U J H R P R Z K L F K I S H U P L W V X Q U H V W U L F W H R Q X Q H D G L F W G L E R W S B R Y I D Q G U M H  
ZRUN LV SURSHUO\ FLWHG

*Botrytis cinerea* (D. W. H. S. M. H. H.)  
 VSHE B FQV -DFM )H  
 UDD\DV DW UDSM UHQJDUHCK  
 cinerea HQDE DQFQDE Q EHUH  
 HHHQDQVQDQDQK  
 WBE DHQV KK  
 HHDW DUHHHW QX BW  
 DWHSRDQDQGHUVHDFHWDQ  
 .H DWFHXXEUR  
 LVKMHHDHDBDQEHUVFDO

B.

FRRDQCGWDSHEUXWBQG  
 FMV DW RVH BUUDVFRD et al. H  
 VVHHQVVEHDE  
 FDG pourri plein QWDSMDVWH  
 QQDV pourri rôtiEHUVVKHQWOU  
 FRFHWDQLDYKXW  
 DVQFKQ QX QHW BUWWM SDFH  
 DQDQSDUDEVRQJQ QDHUG  
 DVVKQ.HVQDFHWDZHUM Q W  
 QDQVHXHDFQW  
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ODQDUWRWVHFFHWO  
 SURWVWVHDFH  
 HVVQHRVEVWSSHQ  
 HHDUHVWBRWDFN  
 HKN QVSRVEHVL  
 HNV-BQQVEH.HDQD QKK  
 HBNVHSHUHQW  
 SHEVRHEDUHW  
 BUWVHDFHDFW  
 cinerea Q UDSMKN )DQ  
 HHDUHQDQDUWDFW  
 BUHQEWDHDFKUH

B.



EH HREPDQDUHWN H% pourri plein & ,DQ pourri rôti  
 DQFHW et al. HHHHDDUWVDFDFp )UDQFH

Estádios do processo de botritização na variedade 'Semillon'. Sem infecção aparente (A), infecção ligeira (B), pourri plein (C), e pourri rôti (D) (Blanco-Ulate et al., 2015) (Foto cedida por Château la Varière, Brissac-Quincé, França).

! μ o o o  
o o o o  
o o et al D

B. cinerea F D Q H Q W H V H V M D Q  
F R H V R S R L Q L H V W Q H D H  
W L Q W F B H L V B F V W  
P R W Q V R W V H H L Q K H  
M S R H V V R S R L M H H F W B F Q G  
W E V Q M Q W K Q  
D H M S H H H Q V H Q  
Q N G H H Q V H H P Q W D  
D

D Q H D H W H V X H G R R K Z H  
S K M Q

Vitis vinifera / F H P L Q  
H Q Q M H L Q H V D Q B F M V  
B E Q H L Q H W P D Q  
D H H V X H G F R W H L R Q W  
D H Q H Q V M B L U  
V S H F L L F F Q W L V M F V V K Q H V V N Q F V V

E , G V S D S L F Q F D B H L V B F V R  
Q W E V S B H Q W R H W V H K H  
D H W H V H Q W H L V Q H F W B D Q  
H W H Q F Q R H Q K Q H V Q S H F L L F  
K W H P S U W B Q F W W Q W  
H Q W R W Z Q W F Q  
R I D Q W H H P V W D L Q L Q  
H Q W H Q W D L W L E Q  
et al D Q H V H Q L V E H W i n d R e a L V  
H E G W E W H Q H P H F Q P D Q W  
L Q F W V H F H W G V K Q H V Q F Q W  
P B F F B H L V B F V V K Q H V V N Q  
K F Q V V Q H R R E H V H Q L H V  
W W L E H H Q W W P H Z Q H W  
S H L V R D F R H Q D B L Q W L Q F W Q  
R

**E,**  
**H Q W L Q D**  
Características analíticas de vinhos botritizados de diferentes regiões Francesas

	<b>W E V Q W E</b>	<b>R Q R H Q H</b>	<b>Q D H</b>
<b>B H E H W</b>	<b>H P L Q</b>	<b>H Q Q M</b>	<b>H B L E W</b>
	<b>K Q M</b>	<b>H Q Q M</b>	<b>B E V H H V D Q</b>
	<b>M F Q M</b>		<b>M F Q M</b>
<b>D Q P R P X W E W Q</b>			
<b>S L F Q X W E W Q</b>			
<b>S L F Q E V E W Q</b>			
<b>D Q P R D R F V W Q</b>			
<b>S L F Q R R V Q</b>			
<b>S L F Q L C W F D L G</b>			

**BOTRYTIS CINEREA**

**BORRI** B. cinerea **Q I Q**

B. cinerea **B U U** [ **Botryotinia**  
**fuckeliana** **H % D U** : **K H ] W H O**

Ascomycota **K Q** Pezizomycotina  
**W V** Leotiomyces **H U** Helotiales **D L O**  
Sclerotiniaceae **D U** Botryotinia : **L Q D V R Q**

et al. **W H S K M W V P D Q H Q**  
**Q V V H Q R Z E V U B E V**  
**D E R S D W D V B H Q F H O R F H W D**  
**H W K H L Q W P H H Q H W Q W Q**  
**W Q D H U V W S H U R R H U L Q W R L Q S W P D**  
**F Q W Q F R D** et al. **K Q S L Q**  
**V R P H U E W H H B P H Q R F R G R V**  
**F R G R F Q V S H U H Q E F W U F S V Q**  
**S L V W K Q L Q W K H V F H Q H S K H**  
**F R W Q H L H V M W H D V E W**







*pourri rôti*

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*BOTRYTIS*

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*B. cinerea*

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*et al.*

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*et al.*

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*et al.*

*pourri plein*

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cinerea  
LQLEBURI  
OpGLD

MOEG

MOEG  
LGD  
& R  
cinerea  
RMOEG

B.

OR  
Q  
LW  
ROR  
LR  
NGHRI  
ROR  
,GDet al.,  
ROR

B. cinerea L QIHFWR Q R Q EHUUL F

B.

LE  
Z  
R  
R  
OBOR

E

MORVRE

MLEM

EMBO

et al.D

Composição química do bago, por volume de mosto (L) e por número de bagos (1000) (Ribéreau-Gayon et al., 2006a)

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	□	□	□	□	□	□		

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pourri plein

BRWLGLM  
QGE  
LE  
LWGR

et al.D

et al. ~~RE~~ B. cinerea ~~RE~~ et al. ~~RE~~

~~RE~~

Terpenes

~~RE~~ ~~RE~~ ~~RE~~ ~~RE~~

et al.

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et al.

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& ~~RE~~ ~~RE~~

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et al.

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B. cinerea ~~RE~~ ~~RE~~

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et al. ~~RE~~

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et al.

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Thiol precursors

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et al. ~~RE~~

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et al.

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et al. ~~RE~~

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pourri rôti ~~RE~~

pourri plein ~~RE~~ et al. ~~RE~~

B. cinerea ~~RE~~

et

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**SY**  
**MY** et al. **D**  
**SDBN**  
**SO**  
**SOH**  
**S** et al.

**EDR**  
**EDR** **EDR**  
**DO** et al. **MSH**  
**B** B. cinerea **DE**  
**SRP** et al. **B.**  
**cinerea** **SSDOE**  
**SD** **DR**  
**EDR**  
**ED**  
**WPM**  
**SHD** et al. **H** et al.  
**H** et al.

**RS**  
**RS** et al. **MSH**  
**PS** et al. **MSH**  
**PO**  
**ED** et al. **H**  
**DR** et al. **H**  
**RS**  
**SO** et al.  
**MS** et al.  
**SE** B. cinerea **DE** et al. **H**  
**SO**  
**MS**  
**RO**  
**RS** B. cinerea **H**  
**DR** et al.  
**PO**

*Phenolic acids and hydroxycinnamic esters*  
**OR** **RS** **MS**  
**ED** **SD**  
**RO** **PS**  
**E** **p** **RI** et al. **H**  
**HO** et al. **H**  
**NO**  
**DR** et al.  
**ED** et al.  
**DO**  
**WR** et al.  
**MO**

*Stilbenes*

**ES**  
**RS**  
**MS**  
**SH**  
**RO**  
**PR**  
**MS** et al. **SHO** trans-  
**WH**  
**MS** et al. **DR**  
**MS**  
**GR** **UR** **RV** **WP** **RUG** **IS** **P** **HY** - **IQ** et al.  
**MO**  
**MS** et al.  
**B. cinerea** **HR** **HO** **HE**  
**MY** **SH** **WH**  
**W** **W** **MS**  
**SHO** **HO**  
**E** et al. **SHO**  
**MS**  
**MS** **MS**  
**SR** **HO**  
**DO** **RS**  
**W** et al. **W**  
**R** trans- **W** **DR**  
**PR**  
**MS** trans- **W** trans-**SD**  
**SDOR** **EDR** **SHO** **HO**  
**MS** ε o o o o  
o pourri plein **MS**  
**MS** et al.

*Other phenolic compounds*

**RS** **MS**  
**S** B. cinerea  
**CR**  
**MS**  
**HO** et al. **DR**  
**MS**  
**E** **HO**  
**PR** D pourri rôti **SE**  
**MO** et al. **DR**  
**MS** **DR**  
**PK**  
**W** et al.  
**MS**  
**SHO**  
**OR** **MS**  
**RS** **MS**

et al.

B. cinerea  
et al.

et al. E

et al. E

P.  
et al.

Composição fenólica de um vinho branco seco e de um vinho botritizado et alE



B. cinerea

et al.  
B. cinerea  
et al.

et al.

et al.

et al. D

B. cinerea  
B. cinerea  
B. cinerea  
Penicillium expansum Penicillium crustosum Aspergillus niger Alternaria alternata  
et al.  
B. cinerea  
et al. B. cinerea  
Penicillium Aspergillus  
et al.

*B. cinerea* et *Gluconobacter oxydans* et *Acetobacter aceti* et *Acetobacter pasteurianus* et *Acetobacter aceti* et al.

Presença de bactérias acéticas em mostos de uvas botritizadas em três vindimas consecutivas (Barbe et al., 2001)



)20208  
 et al.  
 pourri rôti  
 et al.  
 B. cinerea  
 et al.  
 et al.  
 et al.

et al. 5

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et al. [REDACTED]

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B. cinerea pourri rôti

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et al.  
pourri rôti

et al.

B. cinerea

et al.

et alD

et al

et al

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et al

et alD

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et al

et al

et al D 7KH RSWLPXP

et al

et alD

et al. [REDACTED]

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et al.

et al.

*Saccharomyces*

*cerevisiae* [REDACTED]

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~~WVROH~~  
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~~WVROH~~  
cinerea

et alD

$\beta$

B.

et al.

et al. D

et al.

et al.

et al D

et al

et al D

et al. ~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
al. ~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
~~WVROH~~  
et al.

et al. \$

et

et al

B.

cinerea

$\alpha$   
et al.

et al.









et al. 01 et al. 7RQ et al. 0 et al.  
 7RQ et al. 0 et al., 2WU  
 7RQ  
 0HEWQ W PMSW  
 WQV 9, WEHQ  
 HEWQWHD  
 RI VWRUDJH S H UFH S WLRQ WKUH VKWQG RI QJ / et al.E  
 HEW BISE E WVR

7B9

Concentração de 3MH em vinhos obtidos a partir de uvas em diferentes estádios de infecção (Sarrazin et al., 2007b)

0W	0H	0H	0+
	0H	0H	0
	P/		
	0W		
	Pourri plein		
0P0	Pourri rôti		
	0W pourri rôti		
	0W		
	Pourri plein		
0	Pourri rôti		
	0W pourri rôti		

0HEQ D RRD  
 SHHHHHV00 Q  
 HEWQWWH  
 W/HWE BSE K  
 WWR  
 Q et al., WHHH0W  
 WQWRW  
 WQWHEG  
 WSRQ WUPD  
 HEW SWOPHE RW  
 SWQW V  
 SE QV S-S F R Q M X J D W L R Q  
 00 PHEV Q W  
 HHUWSEKSHME Q  
 PHRQ et al.  
 3KHEWQW DMHQ  
 HDGE WSRHEQ  
 SHEWQH WHEW  
 HE WHE WHE  
 WHEWQWHE Q  
 HEW WHEW+  
 HE et al. 7RHH SEQ  
 HE SHM0W QV  
 Q et al. HE HE W  
 WHEWUW SHHE R  
 R\JH Q UH LQRUFH G WH K'S RWK VLV RI 0 + GP H U  
 SHHEQD et al., HE  
 HRSHEWXSHEW  
 WQWQW  
 RHEW WWR  
 RHEW et al.  
 3KHEW  
 2WU HUPESWRSQ  
 WQVE W SHWPHG  
 HEK WHE

~~RBREZHIBOREND~~ et al. ~~QVW~~  
~~cinerea~~ ~~RV.N~~ et al.  
~~DRBRBRKO~~  
~~RVZRHURVEY~~  
~~ZBRBRBNV~~  
~~BRQED~~ et al DW  
~~RBRQND~~  
~~QBRBNV~~  
~~WZBRKV~~  
~~SDWQYZKQSEHV~~  
~~RQOZMERO~~  
~~D~~ et al. DSSRE  
~~ZBSRMSUSRE~~  
~~WVQREY~~  
~~WVSRQO~~  
~~ZBRSRQREY~~  
~~HRQZKNHRW~~  
~~W~~ et al.D  
~~BR~~  
~~BRKRQRQRVEY~~  
~~ZBRWRBRHI~~  
~~QWVWRREY~~  
~~SRQOHIQ~~ et al.  
~~BRBRBNV~~  
DILQW Z LK VOXU GR [IGH GH VR WLU IR IS QH  
~~BR~~  
~~RBRBRQO~~  
~~RBRZVHRVH~~  
~~SRBRNRV~~  
~~ZBR~~ B. cinereaRV  
~~BRWQD~~ et  
al. ~~QBRBRBNV~~  
~~BRCRQRBRQ~~  
~~BRREND~~  
~~BRV~~  
~~BRQBRQRV~~  
~~VR BRQBRBRQ~~  
~~SR~~  
~~BRZQ~~  
~~BRQRLVEY~~  
~~SRQOZBRMSV~~  
~~BRQRIRVVEY~~  
~~BRBRBRVVEY~~  
~~W~~ et al. Q et al.  
~~H~~ et al. RV et al. QW  
~~BRQBRVVEY~~  
~~BRQBRIRSRQD~~ et al. RV et al.  
~~BRQRVVEY~~  
~~BRVVEY~~  
~~BRQ~~ et al.

~~DRBRQVVE~~  
~~ZBRQVVE~~  
~~BRBRVVEY~~  
~~BRVZBRQRQ~~ et  
al. DQBRQV  
~~BRVBRBRVVEY~~  
~~SRBRBRQV~~  
~~WQBRVRS ZBR~~  
~~SRQRQRQRVEY~~ et al  
~~BRVVEY~~  
~~BRV~~ et al.Q et al.  
~~BRQ~~  
~~SRBRQRQVVE~~  
~~SRVBRBRVVEY~~  
~~BRQDQBRQZD~~  
~~RBRBRVZBRV~~  
~~BRVBRVVEY~~ et  
al. RBRVVEY  
~~BRVBRBRVVEY~~  
~~BRVZBRBRVVEY~~  
~~BRVBRVVEY~~  
~~BRVBRZBRV~~  
~~BRVBRVVEY~~  
~~BRVBRVVEY~~ ZV  
~~BRVBRVVEY~~ ZV  
~~BRVBRVVEY~~ BRV  
ZBRV et al. QV  
~~SRVBRQRVVEY~~  
~~BRVZBRVVEY~~  
~~ZBRVBRVVEY~~  
~~BRVBRVVEY~~  
~~SRVBRQRVVEY~~  
  
%  
~~BRVBRQ~~  
Refermentation problems  
*Zygosaccharomyces bailii* *Sacharomycodes ludwigii*  
QVRI *Saccharomyces cerevisiae* VV  
~~BRVBRVVEY~~  
~~ZBRVQ~~ et al. VV  
~~BRVBRVVEY~~  
~~BRVBRVVEY~~ SRV  
~~BRVBRVVEY~~  
~~BRV~~  
~~BRV~~ et al. DQV  
~~BRZBRVVEY~~  
~~BRVBRVVEY~~  
~~BRVBRVVEY~~  
~~BRVBRVVEY~~ SRV  
~~BRVBRVVEY~~ et al.  
D

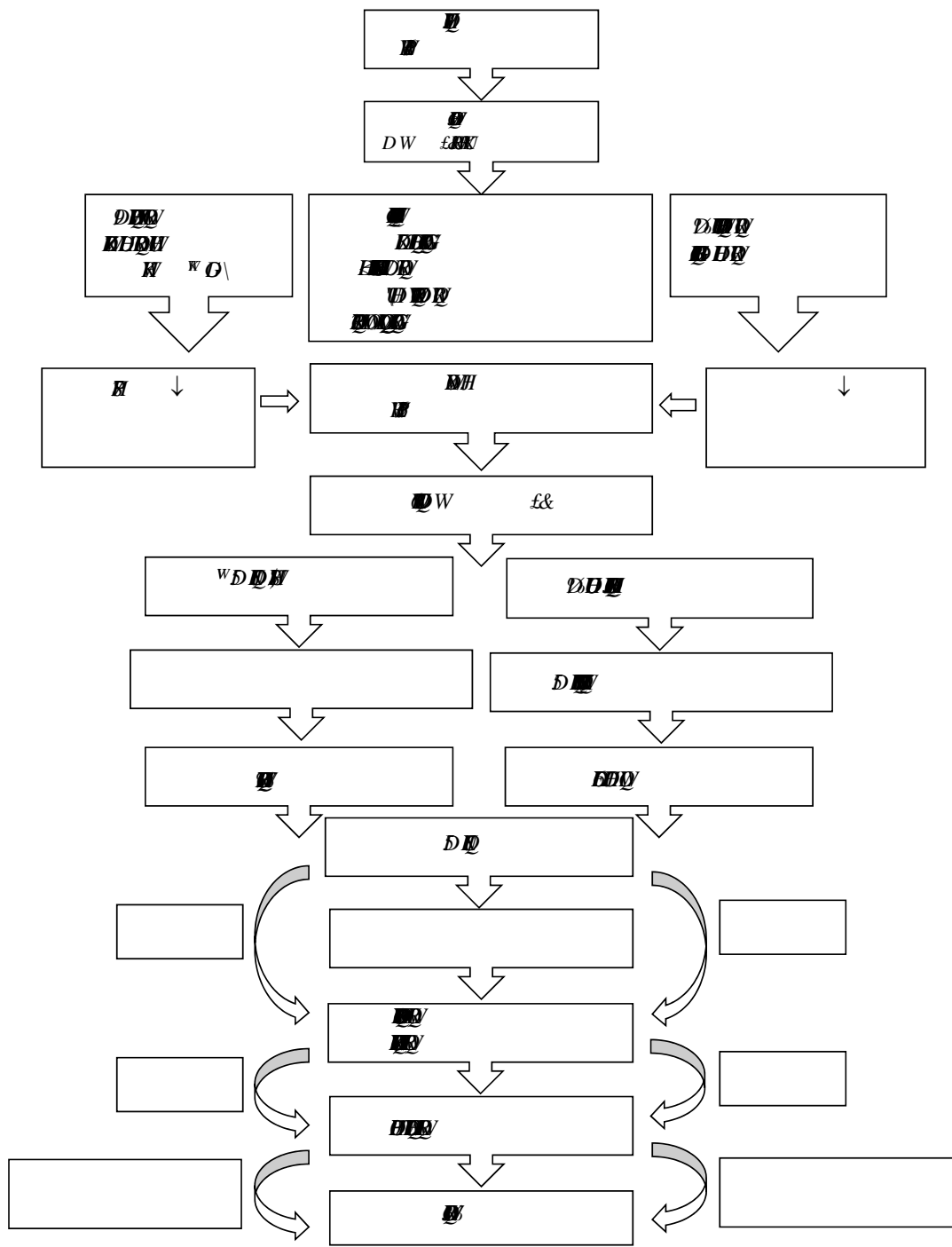


Diagrama de vinificação e envelhecimento de vinhos botritizados em barrica e em cuba.





Filtration

et al. et al.

Addition of beta-glucanases (β1-3, β1-6)

Beta et al. et

et al. Inoculation of lactic acid bacteria Oenococcus oeni

Carboxymethylcellulose

et

Ascorbic acid

et al.



B. cinerea ~~XXXX~~

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J. Agric. Food Chem.

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J.

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Saccharomyces cerevisiae European J. Appl. Microbiol. Biotechnol.

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J. Appl. Microbiol.

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Saccharomyces cerevisiae ~~XXXXXX~~ ±

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Torulaspora delbrueckii – Saccharomyces cerevisiae ~~XXXXXX~~ Am. J. Enol. Vitic.

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In: VIII International Terroir Congress ~~XXXX~~

EREROQHWHQ VVDGNVWPMGHRQKWH  
GHJQBRK BURGKWLRO GHUVDLQV BRKULV QREBQ  
ERUGHV Connaiss. Vigne Vin

BUDFRVBRROJOREBQZQH  
PLFURELROJSDHLFBMVRQGRQ

Q <H BRQJ : D 4D QJ  
: BJDGVKFBDFDYLROVRIWHP H  
LQKH LQ SRSURSRLG PWRDVP GKLOJ JUSHEHU  
GSPHW J. Plant Physiol.

QLO HUDR / QRFH JHRORQWHLQZQM  
PDZWLPPRELDH Candida stellata FH Appl. Environ.  
Microbiol.

QLO HUDR & PELOQBXRILPPRELDH Candida  
stellata FHDG Saccharomyces cerevisiae WRLPSURWBBW  
RIZQH J. Appl. Microbiol.

QLO HUDR / WLFHWL ) , QIFRI JHR O  
SURGKWLROQWBRFLDQGBRELJURVRIWBLQH W  
Candida stellata Enzyme Microb. Technol.

BFBRKQOOLPHLWLRQRI  
UMHBYUROWMBUSQISDRKJH Botrytis cinerea J. Nat.  
Prod.

BRNRQDQ BHWRO  
OS QWLLFWLRO RI VHDQKVVWLWVH Y  
o J. Agric. Food Chem.

WRPyV (6PROQNDL / BWHLWDLRO RI RNM  
ZQHEVHQIUDLORDLGV DG ELRJHL DLQXLOJLRO  
HJHRPDRJUEK Chromatographia

HUDR OSUB Q WUR OYPHLWR  
OS SBRPWB PWK IRU LQ UBWLPH  
GWHPLQDLRORI BDBWLEWLQZQH Anal. Chim. Acta

LKUBORROBQMHWLHV RI  
GLPWWLFDERQWVR VWRSDRDF IHPHWDLROLOZQHFood  
Microbiol.

ROJBRERKUIPWDRDVP DG JORQLF DLG  
VQWMLVE Botrytis cinerea Can. J. Bot.

ROJHQIQFHHVKUHV DFBKH Botrytis  
cinerea GQV HDGHRKULWELQREKXUDLQ J. Int. Sci.  
Vigne Vin

KHQW O EpUBO HQH BHE  
Q KILFWLRO DG SURSHWLMRI DFDHURP Botrytis  
cinerea Phytochemistry

ERKGLHWFH VSDTMBEpUBO3  
pJUDWLRQ HPTLTKXNDQIGH Botrytis cinerea  
SSDFWLRQ jDpDRUWLRQ GHODLFWLRO GH EQV LVVX GH  
UDVQVSRKUC Connaiss. Vigne Vin

& BBLRO QR RI  
ZLFLBQOBWBRSDQLROHHEH

& BBLRO QR RI  
ZLFLBQOBWBRSDQLROH

& BBLRO QR RI  
ZLFLBQOBWBRSDQLROHHEH

& BBLRO QR RI  
ZLFLBQOBWBRSDQLROH

HULLWMLPPOBRYQWRBSULDLOBD PLD  
\*SSDRD \* BHM LQ ZQHDRPFRPSRVLWLRQ  
DFRUGLOJ WRERWUWLEHUSSHFWWBSUEPLQDVWWR Q  
BDRQZQH Food Technol. Biotechnol.

HUHUBUHGQDQWWRQW <  
(HVVRIVNLQFRQWBDQGVHWDOJRWBHWK &  
BWDLGV DG BRPSRQGV LQ BJDGGRQOD  
PXVVDQZQM Food Qual. Prefer.

HUHUBHEHBUWUG \$GURI  
GLPWBQRQBNRGRUQWRI WWSLFDPRPI  
RLGWLBRUWZQH J. Agric. Food Chem.

RKQLHDLBUBBNQGO U  
GHJXIREBRW HVXJUDRG VPSWRPVRI Botrytis  
cinerea QJUBH Evol. Appl.

UDNHQDHPDQNV(LOVH  
, QKELWLRQ RI RLGWLRQ RI RQ BQZVLW DRSURWHQ E  
SRDFVVEVWQFHLQUBZQH Lancet

BFLDH QpGLQD% SDFWLRQ RI PWLWLVH  
FDEUWLRQ WR WPLWDRX URWLQGHFPLQWLRQ RI WDR  
JHRORUWRVHBRVDG WRWDHLGDXDLQERWUW LK  
JUSHW ZQH E PBY RI QBLQUDEH UHWQDFH  
VSHWURVFRFresen. J. Anal. Chem.

EUEWRPHBRFRFN. DRFNBRWW6  
: DW HU V ( - 7KH HI HfWuulR hecator SRZH  
PLOGG Botrytis cinerea LQHWLRORIJUSBRQWBRRI  
BRUPLOJSDRJKHMLVUBBSURWHQVLOJUSMBFQZ LQH  
Aust. J. Grape Wine R.

RWJHH O UB BILFRD O HD  
DRKQLGDQDQ DFDWQWMLVLO Botrytis cinerea. Biosci.  
Biotech. Bioch.,

RWJHH QpWDV1. QDDBFKW5  
RQWMLVWQDFHDWRUV WRJUDROLOJUSHHULH  
, GHWLFWLRO RI VRPHRDFV LQKELWRUBdrfytis cinerea  
VWLBHRLGDH Phytochemistry

ROJHO IRJHRBR ROJBUHUR &  
QFRBQDQDGDHVRUGHFULSWLRQ I  
VWZQREWDQHEWQBHLQJSURFHEMRIUDVLQLOJ  
ERWUWDLRODQDGRUWLLFLBQRChem.

MyVbv.LVVHGEGRFQJ H  
LQELRJHLFLQHRQWWRIRNMJUSMZQHDGSKQH V  
J. Food Sci.

BW + RRI SWRVWLBQH LQ GHQDQ GLVHH  
UMLVWQFAn. Rev. Phytopathol.

BNVRQDLQFLQFH SULQFLSHQDSSDFWLRQV  
SDHLFBMVRQDJWRQ

QJOBGHLBZQJ. BHH  
& ROJ QOVUWH5LOJKUQ \$WD  
DRRQ WR Q FH FRRSUWVWLE  
DWLEWRI UMHBYUROQWBD BURGKW GHLE IURP JUSH  
Science

RKSDRQRFQH6EpUBO 3  
RBLROIBWLFDLGEBWHLQLOJHHPHWDLRODQGVWRUBI  
ZQH Appl. Environ. Microbiol.

.DRH 2 Botrytis cinerea RVWSWRJH LQWHDWLRQV  
In: 10th International Botrytis symposium: DLQJH

B O WFLHFRI JUSBQH QWRP DG  
SKLRQSDHLFBMVRQGRQ

globosum ~~UD~~ Botrytis cinerea ~~3MHD~~ Chaetomium  
 EOXDJD Phormidium tenue ~~PRV~~ Chem.  
 Pharm. Bull.  
 .LV -6DV.LV \$3RW HBQRI RLDRI RNM L  
 \$FPH QID DG QSRM ENK  
 SIRDQOLFKPDK J. Agric. Food Chem.  
 .LDEK RORJRIPEERIDP V  
 RQSDXKFSIN  
 IRQKH6 EpBQ3 BTM  
 REVQVQHSREOHPERERORJLMOEDV RQ  
 HQD Connaiss. Vigne Vin  
 QWI BQ HDQND &  
 QOROF EV HVH /  
 HVRIVDEH QIRPHQVEH  
 QSMQEOHWRSPY J. Agric. Food  
 Chem.  
 RQRODOR V L ( =DS S DUR O L \*  
 3RVVSHBQRI Botrytis cinerea ~~QBA~~  
 RPROG ~~Q~~ QFRQWSSREOH  
 RSH J. Appl. Microbiol.  
 RQORQSBORQ \*  
 6ERQ%QRI SRVSNVH RI  
 QEOBIFSA Food Chem  
 RQRO RQORPER QOH  
 3ROBSHIE PR OHQROEY Vitis  
 Vinifera Q Botrytis cinerea ~~HBRUQEOHRW~~  
 HRSPSH Postharvest Biol. Tec  
 QD RQ In: Advances in Food and  
 Nutrition Research, Volume 63 QNVRQH  
 FHE3HVQWQ  
 QD 3W RPSEBQRI VRPH  
 RQORJEDSEBQRI Candida stellata Candida  
 zemplanina Saccharomyces uvarumQ Saccharomyces cerevisiae  
 Food Microbiol  
 QK SRO QH  
 IRSRQ\ Botrytis cinerea ~~QDKV~~  
 QERI VV QIRDSESH J. Agr. Food  
 Chem.  
 QKERQHBKQK K  
 OHFRPQRD QHRM QLVX QD  
 ERVQVQHOV J. Int. Sci. Vigne Vin  
 QD , NTKRQPH  
 , QRIEBSHRRQ RQ  
 QROQRQ RI  
 QOHRIFRPSRQFBWRIV Agric. Biol. Chem  
 QVQVpQ  
 QRI RFQDQ Int. J. Food.  
 Microbiol., □ □  
 QM □  
 Q □  
 Q Acta Aliment.  
 QOyVe. ~~HRPSDRQ~~ QODQPD  
 FRPSRQ QEOHWHSEH IRP B QH  
 ORFQRI QNM QVQ Anal. Chim. Acta

DOVRQAFROQV Botrytis ~~QH~~ Q  
 SHHQ Appl. Environ.  
 Microbiol.  
 RQED QROR & : FHLVQ  
 ERFRLWSLN  
 RQ -3Q 5 QORJED FHLV . S  
 FHE3HVQWQ  
 HLB RQ SRVQ 6DWRQ  
 RPEVRQO 3ROHQ%  
 R ) QORQ QEOHW Botrytis cinerea I  
 QHSRVVQF QHRORPH  
 JSH Vitis Vinifera /FQ Front. Plant  
 Sci.  
 Q. QO FRQRI RQORJED SBBH S  
 QOQO RIQ  
 3Q6BQD Q  
 3HEQRWRQVQORIQ  
 QHRPWFHORVH Ciéncia Téc. Vitiv.,  
 3KRO%6J\* 3RQJEW  
 SRQOQD Connaiss. Vigne Vin  
 3KRO%QO QHIDWV HV  
 VQDQVQOQOQW QH  
 W Connaiss. Vigne Vin  
 3KRO%QO QOQVH Botrytis  
 OQVQV HSHHSIQ  
 cinerea ~~ISOHRW~~ QEOH Can. J. Bot.  
 3 XUF KDV H , ) + 7KHUR Q - - 7KH DF XWH W  
 FQW Food Chem. Toxicol.  
 Q HQD6 SSH Q BLVRI  
 QORQH o o J. Org. o  
 Chem.  
 QRXOFBQRVQREK QIDR RU Q  
 66ROOQFROD Candida zemplanina FQ  
 QBHDSRQ Saccharomyces cerevisiae QH  
 QHQ Appl. Environ. Microbiol.  
 QLSRQ%RQ OFBO  
 SREQIRPRPRQHQROG Am. J. Enol. Vitic.  
 QOQ \$ QD QTBORH  
 QORQSB:RRQOLQY  
 QEH  
 EpBQ QHRQORJMHQRW H  
 QO Bull. OEPP  
 EpBQ ERBQRQ  
 QRNRRI QORQRHPEERORJRI  
 QEDQ QCS QDHRQ  
 QMW  
 EpBQ QRH QHQRQ  
 EQRRRI QORQRHHLVRI Q  
 VQDQV QORQHQ  
 QMW  
 SR OOH/ QR QO 0 QFRV Q 6JH5  
 QK QBHQSDWRI  
 QMDTQVQDFRQFHED O  
 FRPSRVQODHSDHQHQ SRSW Anal.  
 Chim. Acta

Vitis			
<del>IKKQBOIGDYLRO</del>	I		
JSMKFH SJWVYKRFDRQVDF DLG E	Botrytis		
cinerea <del>DFDQFBWHLRQIKXWDGL</del>			
<del>WVYKRFDRQVDFDLG</del>	J. Food Sci.		
<del>DKKGLDW BWHLRQ</del>	RI		
WPFPRSRQV RI RWVLFH ZH LQRI JSH			
RWVWVLRQFood Chem.			
<del>IKKQPLDQYRW (</del>			
<del>KKLQEREX LPSDW RI RYLVKRO RQVH</del>			
<del>BPDR RQ RWVLFH VV ZH ,GVLILFVLRQO</del>			
<del>TVLILFVLRQIKRRO</del>	J. Agric. Food Chem.		
<del>IKKQVDRGHYQDTRGH</del>			
<del>SREWVWVVK GHFpSHpPLQW DTRQ</del>			
<del>WVpLVWVLRQHRPSRVpVFpVWpWGHVH</del>	In: Grand		
Prix de L'Académie Amorim			
<del>IKKQRO KRQVH %</del>			
<del>DW FOLGDLRQI WVRKRLGLV</del>	LRO		
<del>PHQV POKGLVILFVLRQRI WGLVNGHRI</del>			
<del>VHQLQVH RWVLFH ZH</del>	J. Agric. Food Chem.		
<del>WV.LVV SH (M WGR IERRJLFO</del>			
<del>DWVHLVLSMQLVH</del>	Chromatographia		
<del>IKKQSFQ</del>			
<del>IKKQVDRGH</del>			
<del>ILFLVPLFRVWVWVSRGXWLRQIKKQV</del>	&		
<del>VXLDKXPHLQVWVWVHGLFLRQDIX</del>	LGV		
Catal. Sci. Technol.			
<del>LSLFH O 6HLM LGVILFVLRQO FRPSVLFH</del>			
<del>PRQD SKLRQJLFDLVRI</del>	Candida zemplinina		
Candida stellata J. Basic. Microbiol.			
<del>RGQLV, WFRHFW</del>	RI		
<del>FRHVVVLRQZWK</del>	Candida stellata		
<del>cerevisiae RQVBPID FRPSRVLWLRQRI KRQVH</del>	Saccharomyces		
Aust. J. Grape Wine R.			
<del>WVDRSRQV WVPVSHQVH3</del>			
<del>RQVWVLRQVWVGHVGHVWVFRQVWVGDVH</del>			
<del>DTRGHVSRWVWVHVEGHVGHVFRG</del>			
<del>BPVLTWVPSDITV GHFRPSRVpVFpV</del>	Rev. Oenologues		
<del>GH W VVLEWp VLVHVLG</del>	H		
<del>VHVRQVH</del>	Connaiss. Vigne Vin		
<del>ZH -VVRZVNFVWRLX ,6</del>			
<del>WVQDVWVDRGVWVLRQIZVPIQVH</del>			
Aust. J. Grape Wine R.,			
<del>W RWVLFH ZH SHH</del>	Intl. J. Food		
Ferment. Technol.			
<del>KRQKGLDW RPLQPSDW</del>			
<del>RIQVWVQVWVSHVRRVIVHVRQVH</del>	WLQ		
Vitis Vinifera /FVHROQ			
Food Chem			
<del>RPLQVLFQV -VW (KELH</del>			
<del>WVLRVPHF GLVWVWVLRQRI PHVWRQO</del>			
<del>PHVWRQVWVWVHQLQV QVH KWVH VQVHVP</del>			
Vitis Vinifera <del>WVROQVH</del>	J. Agr. Food Chem.		
Chem.			
<del>RVLHLLRQOVRVPRQVH</del>			
<del>*IHWV RI QVW RQVW FRPSRVLWLRQ BPD</del>			
<del>SKLRI BQVSRGH EWVWVWVLRQVH</del>			
<del>ZWVWVWVFRQ</del>	Food Chem		
<del>WVWVWVDRV. QVH</del>			
<del>WV RI RML VZVWVWVDRQ SHH</del>			
<del>PLFRVWVWVLRQVH</del>	Acta Aliment.		
<del>WVWVDRV WQV 9V</del>			
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<del>WV SRVGRH QVH</del>			
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<del>QVXVWV.LVLFVQVWVSK</del>	RHLVFWVWVLRQVH		
Food Chem			
<del>WVWVLRQV -VLRQ 'VH O</del>			
<del>WVWVLRQVH</del>	Botrytis pseudocinerea		
<del>WVWVLF VSHLV WVQVWVLRQV LQVWV LQ</del>			
<del>VPSVWVWK</del>	Botrytis cinerea. Phytopathology,		
<del>WVWVWVSRQV</del>			
<del>Q VVWVWVLFV RI QVW ZH RI QVWVH</del>	Food Chem.		
<del>WVLFVWVWVHVLQVH</del>			
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<del>LPPVWVWVWVWVWV WVWVWV</del>	Science		
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<del>WVWVWVWVWV</del>	Botrytis cinerea		
<del>WVWVWVWVWV WVWVWV</del>	Mol. Plant Pathol.		