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(Article begins on next page)

**Screening and evolution of volatile compounds during ripening of ‘Nebbiolo’, ‘Dolcetto’ and ‘Barbera’ (*Vitisvinifera* L.) neutral grapes by SBSE-GC/MS.**

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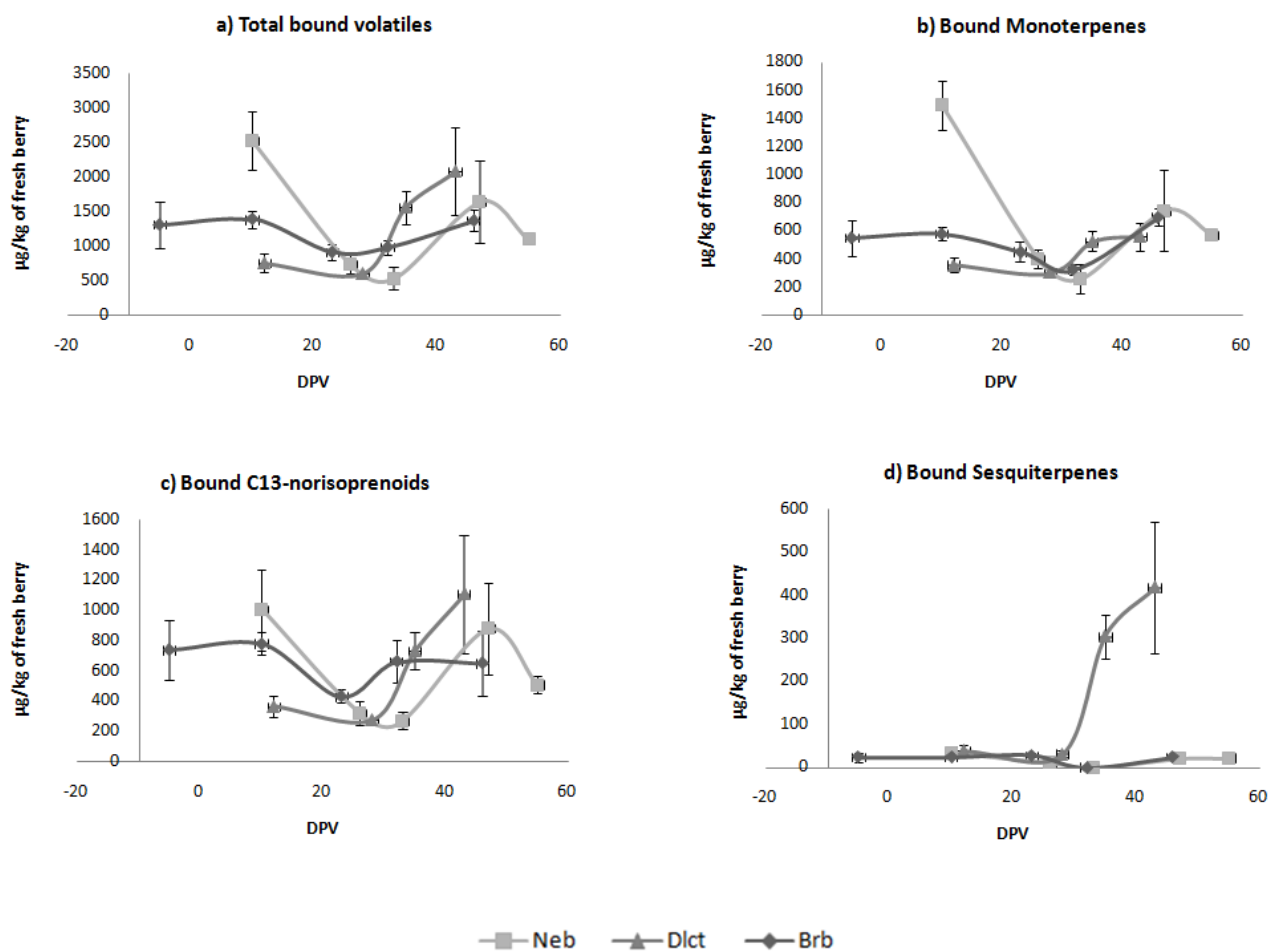


Figure 2

Evolution of total bound volatiles, bound monoterpenes, bound C13 norisoprenoids and bound sesquiterpenes during ripening in Nebbiolo, Dolcetto and Barbera grape berries. (DPV = Days Post Véraison).