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

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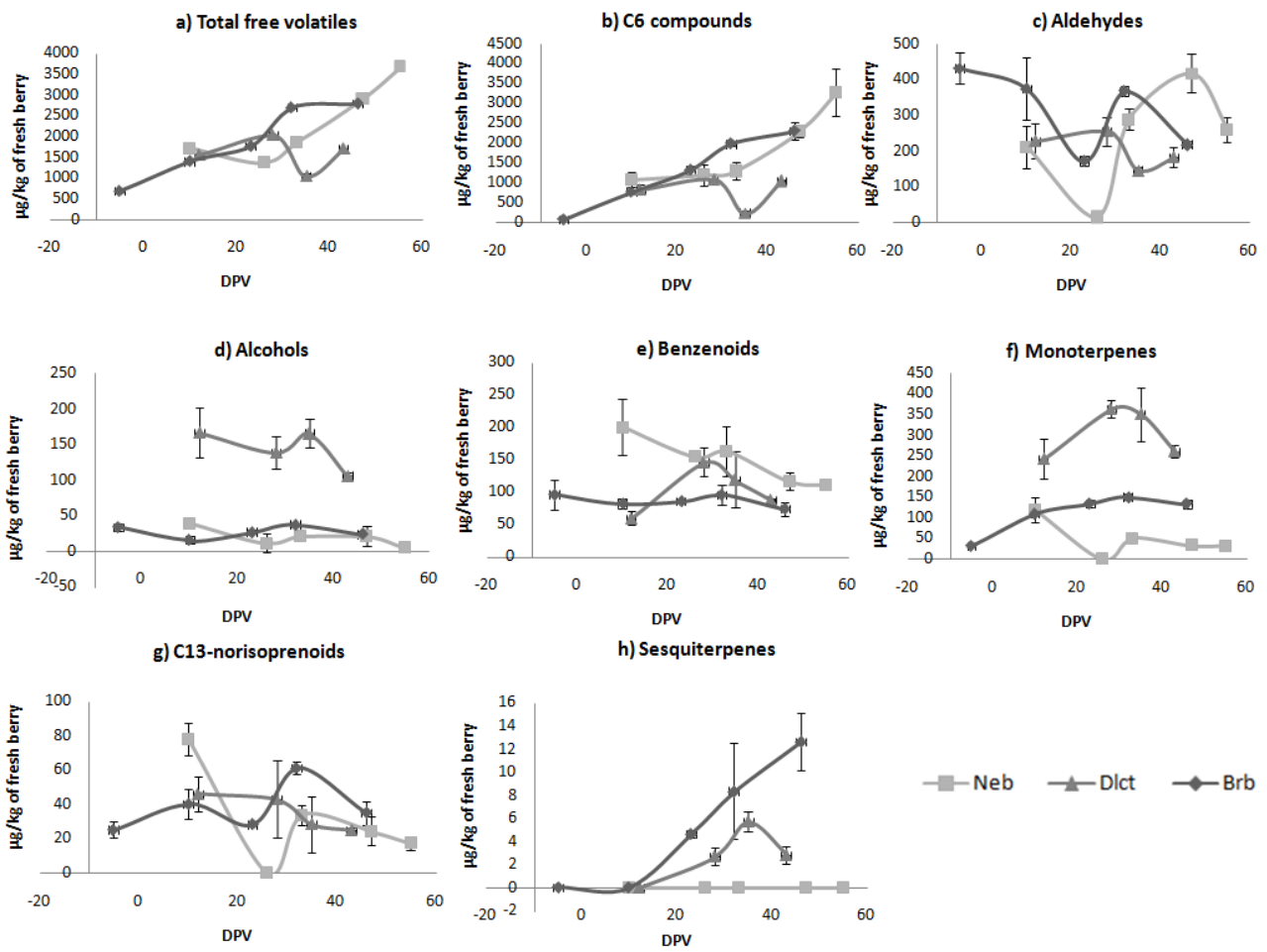


Figure 1

Evolution of total pre-fermentative volatiles, C6 compounds, aldehydes, alcohols, benzenoids, monoterpenes, C13 norisoprenoids and sesquiterpenes during ripening in Nebbiolo, Dolcetto and Barbera grape berries. (DPV = Days Post Véraison).