

Supplementary materials

Evolution of Aroma Profiles in *Vitis Vinifera* L. Marselan and Merlot from Grapes to Wines and Difference between Varieties

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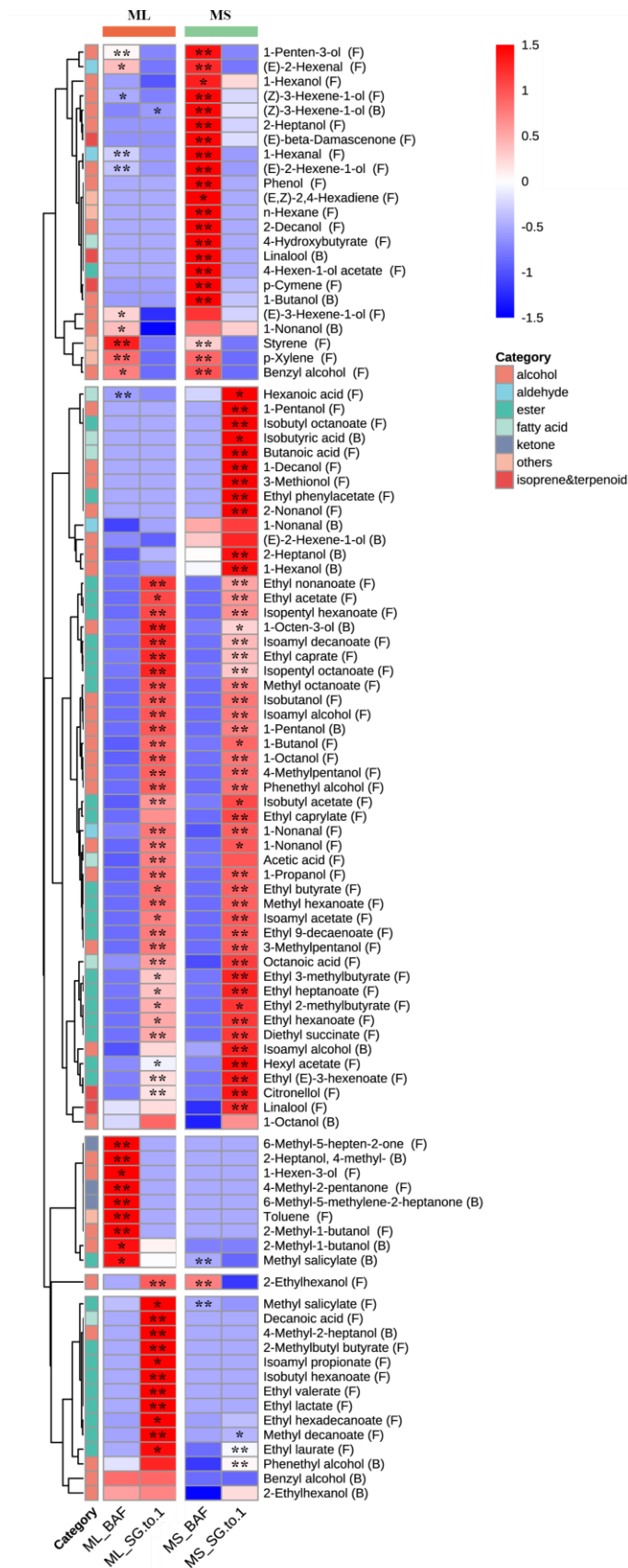


Figure S1. Clustered heat map of free-form and glycosidically-bound aroma compounds between the samples before alcoholic fermentation (BAF) and in specific gravity down to 1.00 (SG to 1)