

Table S4. NO scavenging activity (%) of selected phenolic compounds from wine in comparison with a reference antioxidant

Sample	6.25 µg/mL	12.5 µg/mL	25 µg/mL	50 µg/mL	100 µg/mL	200 µg/mL	400 µg/mL
Quercetin	16.51 ± 2.59	27.16 ± 0.11	62.17 ± 0.81	80.52 ± 0.41	83.90 ± 0.74	84.10 ± 0.20	84.00 ± 0.07
Myricetin	8.15 ± 0.12	25.96 ± 1.09	62.31 ± 2.24	75.90 ± 1.55	75.85 ± 1.62	76.01 ± 2.38	75.53 ± 1.83
Gallic acid	28.02 ± 5.37	59.22 ± 1.61	79.39 ± 2.51	80.46 ± 2.32	79.93 ± 2.70	79.77 ± 2.36	80.92 ± 2.52
Caffeic acid	16.55 ± 1.24	31.63 ± 0.37	67.42 ± 2.11	82.50 ± 0.00	83.73 ± 0.26	83.93 ± 0.50	85.60 ± 0.12
Catechin	4.63 ± 6.55	16.13 ± 5.41	42.18 ± 0.10	78.78 ± 0.03	81.61 ± 0.50	82.00 ± 0.44	82.08 ± 0.03
Epicatechin	12.72 ± 4.85	26.06 ± 0.20	60.06 ± 0.81	80.22 ± 0.56	81.20 ± 0.13	81.69 ± 0.04	81.55 ± 1.00
Resveratrol	18.53 ± 2.87	32.28 ± 0.98	46.80 ± 3.70	58.83 ± 0.65	64.71 ± 1.34	68.92 ± 1.66	72.24 ± 1.90
Trolox	1.02 ± 0.35	1.10 ± 0.94	1.16 ± 1.64	56.64 ± 6.29	84.38 ± 0.01	84.02 ± 1.99	84.16 ± 0.58

The data are expressed as mean values of three independent experiments ± standard deviation.