

## Supplementary materials

Simonato et al. “Correlating noble rot infection of Garganega withered grapes with key molecules and odorants of botrytized passito wine”.

**Table S1.** Content on ethanol, total dry extract, total acidity and reducing sugars of five passito wines obtained from sound (A-S and B-S) and noble-rotten (A-N20, A-N40 and B-50) grapes and the minimal parameters established by the regulation of production of Recioto di Soave DOCG and Recioto di Gambellara DOCG.

	A-S	A-N20	A-N40	B-S	B-N50	Soave	Gambellara
Ethanol (% v v <sup>-1</sup> )	13.1	13.4	13.8	14.0	14.7	12.0	11.3
Total dry extract (g L <sup>-1</sup> )	33	38	44	67	85	27	22
Total acidity (g L <sup>-1</sup> )	5.5	5.4	5.4	5.6	5.4	5.0	4.5
Reducing sugars (g L <sup>-1</sup> )	54	76	83	115	145	70	50