

Supplementary

Table S1. Enological parameter of musts

		Glucose + fructose (g/L)	Total acidity (g/L)	Ammonia (mg/L)	PAN ² (mg/L)	YAN ³ (mg/L)	pH
Corvina	<i>mea</i>						3.5
	<i>n</i>	295	4.6	26.0	67.3	88.6	8
Corvinone	<i>sd</i> ¹	3	0.0	1.4	3.2	2.0	4
	<i>mea</i>						3.4
	<i>n</i>	284	5.5	40.5	56.5	89.7	1
	<i>sd</i>	6	0.5	4.2	1.4	4.9	0.1
Rondinella	<i>mea</i>						0
	<i>n</i>	272	4.3	23.3	59.8	78.8	3.5
	<i>a</i>						6
Garganega	<i>sd</i>	7	0.2	4.6	3.2	7.0	0.0
	<i>mea</i>						3
	<i>n</i>	236	4.2	25.5	51.0	71.9	236
	<i>a</i>						0.0
	<i>sd</i>	3	0.3	0.0	2.1	2.1	4

¹ sd is short for standard deviation ²PAN is short for Primary Amino Nitrogen ³YAN is short for Yeast Assimilable Nitrogen