

Supplementary material of the manuscript published in *Vitis* **59**, 149–153 (2020):

**Ripening effect on the concentration of polyfunctional thiol precursors
in 'Gewürztraminer'**

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Supplemental material S1

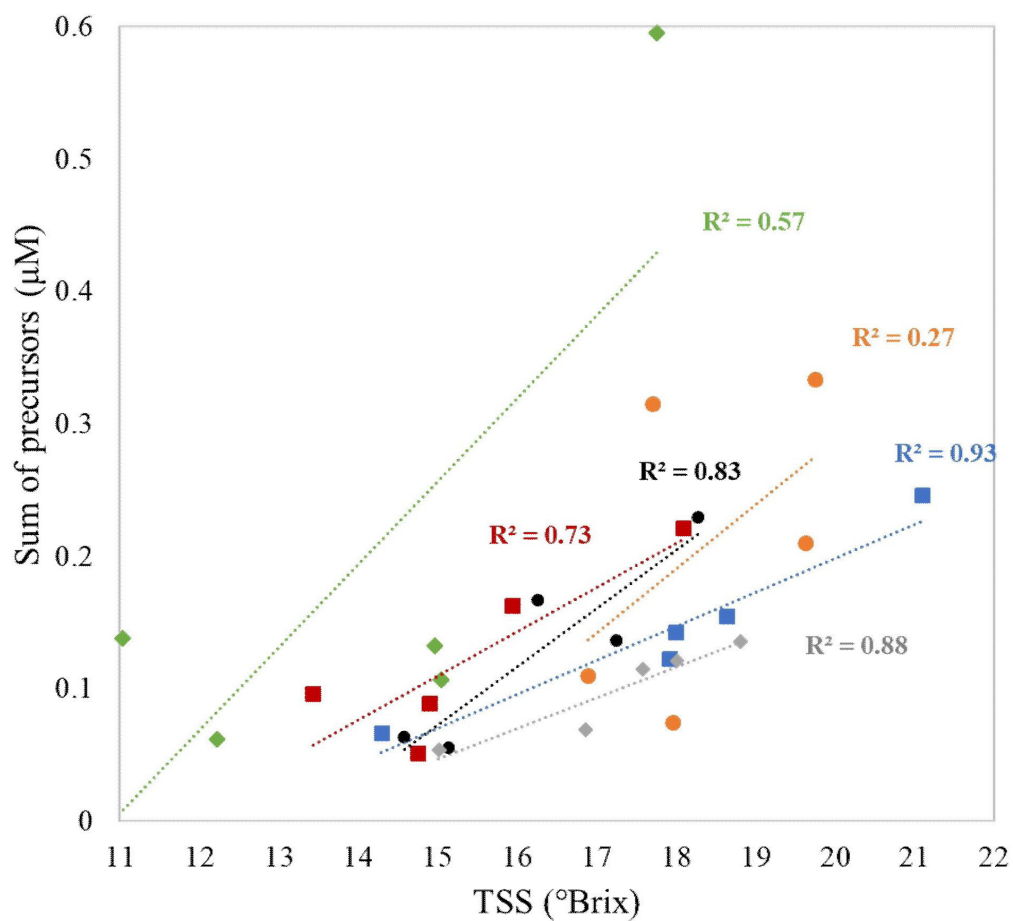
Composition of the juices of the 2014 vintage

Plot	Height (m a.s.l.)	Latitude	Longitude	Days to harvest	GSH- 3MH ($\mu\text{g}\cdot\text{L}^{-1}$)	Cys- 3MH ($\mu\text{g}\cdot\text{L}^{-1}$)	TSS (°Brix)	pH	Titrateable acidity ($\text{g}\cdot\text{L}^{-1}$)	Tartaric acid ($\text{g}\cdot\text{L}^{-1}$)	Malic acid ($\text{g}\cdot\text{L}^{-1}$)	Potassium ($\text{mg}\cdot\text{L}^{-1}$)	YAN ($\text{mg}\cdot\text{L}^{-1}$)
A	205	45.92363	11.09427	28	12.1	7.3	14.58	2.87	12.5	7.05	8.01	1409	172
				21	13.9	4.6	15.14	2.91	11.5	6.64	7.06	1237	177
				14	57.7	5.5	16.26	2.99	9.8	6.51	5.29	1474	168
				7	45.9	5.1	17.25	3.03	9.1	6.55	4.79	1385	169
				Harvest	74.6	10.1	18.28	3.18	7.2	6.43	3.19	1675	126
B	525	46.15884	11.21442	28	18.3	4.8	14.29	2.86	14.6	7.76	9.11	1517	212
				21	38.7	6.0	17.91	3.09	10.6	7.68	5.95	1746	220
				14	48.2	5.3	18.00	3.19	8.4	6.95	4.36	1841	155
				7	53.1	5.3	18.64	3.24	8.2	6.71	3.88	1716	93
				Harvest	63.4	20.0	21.10	3.34	7.8	6.97	4.06	1862	210
C	315	46.19717	11.142725	28	12.7	5.0	15.01	2.79	16.1	7.92	10.71	1788	169
				21	17.1	5.9	16.86	2.91	11.8	7.21	6.75	1273	116
				14	36.7	6.8	18.01	3.11	10.0	6.73	5.89	1603	162
				7	45.1	5.4	18.81	3.15	10.0	6.66	5.87	1662	92
				Harvest	36.6	5.5	17.58	3.20	8.2	6.48	4.51	1846	138
D	225	46.24721	11.16304	28	18.6	6.3	17.95	3.15	10.7	7.49	7.15	2091	294
				21	37.6	3.9	16.89	3.12	11.2	7.40	6.86	1623	294
				14	72.3	30.5	17.70	3.23	9.2	6.75	5.68	1890	240
				7	109.0	14.6	19.74	3.42	9.0	6.55	5.40	2180	236
				Harvest	63.9	11.7	19.63	3.48	6.8	6.20	3.67	2319	188
E	444	45.91976	10.83969	28	21.3	9.6	13.43	2.71	18.6	8.65	12.06	1447	183
				21	16.1	2.5	14.75	2.83	14.8	7.94	9.21	1365	208
				14	31.9	2.3	14.90	2.83	14.4	7.80	8.71	1433	179
				7	48.1	9.9	15.94	3.01	12.6	7.64	7.51	1606	241
				Harvest	56.0	18.5	18.09	3.11	10.7	7.43	5.60	1967	189
F	472	46.08535	11.00419	28	31.3	13.5	11.04	2.72	23.1	8.35	16.89	1230	288
				21	15.7	5.0	12.22	2.82	19.1	7.72	13.96	1197	319
				14	41.9	6.5	14.96	2.95	13.9	7.07	9.42	1546	279
				7	32.7	5.7	15.04	2.95	13.3	7.15	8.48	1437	209
				Harvest	179.8	34.0	17.76	3.16	10.5	6.96	6.21	1954	218

Supplemental material S2

Distribution of the main quality parameters in GWT must samples at harvest (n = 87)
between 2007 and 2019

	° Brix	pH	Titrateable acidity (g·L ⁻¹)	Tartaric acid (g·L ⁻¹)	Malic acid (g·L ⁻¹)	YAN (mg·L ⁻¹)	Potassium (g·L ⁻¹)
Min	17.58	3.10	2.60	4.42	0.66	11	1.10
1 st quartile	20.96	3.27	4.74	6.37	2.03	101	1.69
Median	21.68	3.35	5.94	6.90	2.56	148	1.85
3 rd Quartile	22.43	3.50	7.16	7.26	3.65	190	1.98
Max	24.78	4.11	10.70	8.77	6.21	391	2.90



Supplemental material S3: Correlation between the molar sum of precursors of 3MH and the total soluble solids in grape samples. Different colours represents different plots: ● plot A; ■ plot B; ◆ plot C; ● plot D; ■ plot E; ◆ plot F.