

Table 1. Sensory analysis data of Aglianico wines obtained by different fermentation treatments: FT-A (spontaneous fermentation); FT-B (*S. cerevisiae* FE); FT-C (*H. uvarum* AS27); FT-D (*H. uvarum* AS27 + *S. cerevisiae* FE).

Sensory perception	FT-A	FT-B	FT-C	FT-D
Color	7.4±0.2	7.4±0.4	6.8±0.2	7.1±0.2
Acidity	5.5±0.3 ^b	4.5±0.2 ^a	5.6±0.4 ^b	4.8±0.3 ^a
Red fruits	6.5±0.5	7.5±0.6	6.6±0.5	7.8±0.7
Sweet cherry	6.3±0.6	7.2±0.7	5.9±0.4	6.9±0.5
Spicy	6.0±0.4 ^a	7.1±0.3 ^b	5.3±0.3 ^a	5.5±0.5 ^a
Astringency	5.2±0.5 ^a	6.7±0.5 ^b	5.0±0.3 ^a	5.1±0.4 ^a
Softness	2.6±0.3 ^a	4.6±0.4 ^b	4.6±0.4 ^b	3.5±0.3 ^a
Herbal	5.4±0.4	5.1±0.4	5.5±0.4	5.3±0.3
Ro-red fruits	5.8±0.4 ^a	6.9±0.4 ^a	6.2±0.6 ^a	7.2±0.5 ^b
Ro-spicy	4.8±0.5 ^a	6.7±0.3 ^b	4.8±0.4 ^a	6.8±0.4 ^b
Overall judgment	6.6±0.5 ^a	7.4±0.5 ^a	6.3±0.5 ^a	7.8±0.3 ^b

Data are expressed as mean values ± standard deviations (n=3); a-d: within a row, different letters indicate significant differences ($P \leq 0.05$).