

Supplementary Material

Supplementary Tables

Table S1. Complete headspace compositions of all the analysed vinification phases of the six cultivars.

27	1-hexyl acetate	1011	tr	2.3	0.8	0.1	0.6	-	0.3	0.1	tr	0.1	0.3	0.5	tr	0.1	tr	tr	0.1	tr	0.1	tr	tr	0.1	
28	(E)-2-hexen-1-ol acetate	1013	-	5.3	1.3	-	0.8	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
29	α -terpinene	1018	0.3	-	tr	0.3	tr	0.1	-	-	-	-	-	-	tr	-	tr	-	-	-	-	-	-	-	
30	p-cymene	1027	2.7	2.5	0.1	0.2	1.5	1.1	tr	tr	tr	-	-	-	0.8	-	0.6	-	tr	-	-	tr	-	-	
31	limonene	1032	3.5	3.3	0.3	1.6	2.1	1.9	tr	tr	tr	0.2	-	-	tr	-	1.3	-	0.4	tr	-	tr	tr	tr	
32	1,8-cineole	1034	10.5	3.9	8	4.4	6.5	2.3	0.2	0.2	tr	-	-	-	-	-	0.3	-	-	-	-	-	-	-	
33	γ -terpinene	1062	0.7	1.1	tr	0.3	0.4	0.4	tr	tr	tr	-	-	-	tr	0.3	-	0.1	tr	tr	tr	-	tr	-	
34	1-octanol	1071	tr	0.2	tr	tr	-	tr																	
35	terpinolene	1088	-	1	tr	3.9	-	-	tr	tr	tr	tr	tr	-	-	0.1	-	tr	tr	tr	tr	tr	0.1	-	-
36	fenchone	1089	1.7	-	-	-	1.6	0.5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
37	p-menth-2,4(8)-diene	1090	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
38	2-nonanone	1093	-	0.2	0.1	-	tr	-	-	tr	-	tr	tr	-	-	tr	-								
39	ethyl heptanoate	1098	-	tr	-	-	-	tr	0.1	tr	tr	tr	tr	-	0.2	0.1	tr	-	tr	tr	0.1	tr	tr	tr	tr
40	n-undecane	1100	0.5	0.7	tr	tr	0.3	0.3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
41	isopentyl-2-methyl butanoate	1102	-	-	0.1	tr	-	-	tr	tr	-	-	-	-	-	-	-	-	-	tr	-	-	-	-	
42	nonanal	1103	-	0.4	0.5	1.6	1.2	0.7	-	-	tr	tr	tr	tr	tr	0.1	tr	0.1	tr	tr	0.1	0.1	0.1	tr	tr
43	α -thujone	1106	2	0.4	0.5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
44	phenylethyl alcohol	1110	tr	-	tr	tr	-	-	2.8	2.3	2.6	3.3	2	2.2	2.6	2.5	2.7	3.9	2.1	2.5	3.4	2.8	2.4	4.5	2.7
45	endo-fenchol	1113	0.6	0.5	tr	-	0.4	0.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
46	β -thujone	1118	0.6	0.3	tr	0.1	0.3	0.1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
47	camphor	1143	2.8	1.7	0.4	0.6	2.7	0.8	tr	tr	-	-	-	-	-	tr	-	tr	-	-	-	-	-	-	
48	menthone	1154	1.4	0.3	-	tr	0.2	0.4	-	-	-	-	tr	tr	-	tr	-	tr	tr	-	-	-	-	-	
49	isomenthone	1164	0.4	0.6	-	-	-	0.3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
50	trans-pinocamphone	1165	-	-	0.2	-	-	tr	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
51	borneol	1167	-	0.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
52	4-ethyl phenol	1169	0.9	0.2	-	tr	-	-	-	-	-	-	-	-	tr	-	-	-	-	tr	tr	tr	-	tr	tr
53	neo-menthol	1170	1.6	-	-	1.1	0.9	0.3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
54	octanoic acid	1175	-	-	-	-	-	-	0.2	0.2	0.1	tr	0.1	0.7	tr	tr	tr	tr	tr	tr	0.1	tr	tr	tr	tr
55	1-nonanol	1176	-	1.6	0.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	tr	-	-	
56	umbellulone	1177	-	-	0.2	0.3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
57	4-terpineol	1178	0.3	0.5	tr	0.1	0.2	tr	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
58	butanedioic acid diethyl ester	1179	tr	tr	tr	tr	tr	tr	-	tr	-	-	tr	-	tr	0.2	0.1	0.2							
59	α -terpineol	1189	0.2	tr	tr	-	-	tr	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
60	methyl salicylate	1192	0.2	tr	tr	0.1	-	tr	-	tr	-	-	tr												

160	ethyl hexadecanoate	1993	-	-	-	-	-	-	tr	0.1	tr	tr	tr	tr	-	-	-	-	-	-	tr	tr	tr	tr	tr	tr	
161	<i>epi</i> -13-manoxy oxide	2017	-	0.5	0.2	0.5	0.2	-	tr	tr	tr	tr	-	tr	-	-	-	-	-	-	-	-	tr	-	-	-	-
	Monoterpene hydrocarbons		10.1	9.7	1.9	9.5	5.4	6.2	0.2	-	1.1	-	-	-	-	4.3	-	1.4	-	-	-	0.1	-	-	-	-	-
	Oxygenated monoterpenes		32.6	13	10	8.4	19.9	9.2	0.2	0.2	-	-	-	-	-	-	-	0.5	-	-	-	-	0.1	-	-	-	0.1
	Sesquiterpene hydrocarbons		10.1	8.5	21.6	8.1	6	2.4	-	0.1	-	-	-	-	-	0.2	0.1	-	-	-	-	-	-	-	-	-	
	Oxygenated sesquiterpenes		0.2	-	0.9	2.7	0.7	4.9	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Oxygenated diterpenes		-	0.5	0.2	0.5	0.2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Apocarotenoids		0.8	0.1	0.6	6.3	4.4	11.4	-	-	0.1	0.3	0.1	0.1	-	-	-	-	-	-	-	0.1	-	-	-	-	
	Phenylpropanoids		1.5	1	-	-	0.6	0.5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Non-terpene acids		0.1	-	-	5.2	-	-	0.2	0.3	0.2	0.1	0.1	0.7	-	-	-	-	-	-	-	0.1	-	-	0.1	-	0.1
	Non-terpene alcohols/phenols		13.3	44.7	27.6	14.1	23.1	4.8	38.5	44.7	50.3	49.6	36.7	41.7	43.5	45.4	52.3	52.8	38.9	45.5	45.1	54.3	50.6	55.9	47.2	48	
	Non-terpene aldehydes		20.1	2	7.3	25.1	14.6	30.5	-	-	-	-	-	-	-	0.1	-	0.1	-	-	0.1	0.1	0.1	0.1	-	-	
	Non-terpene esters		3.3	10.6	3.3	7.2	3.5	4.1	50.4	43.5	34.9	29.3	53	46.5	45	37.8	34.3	33.3	49.8	41.6	39.4	27.3	31.8	27.5	37	37.5	
	Non-terpene ethers		0.4	3.5	13.8	0.2	1.1	0.2	8.1	9.6	11.4	8.7	9	9.4	10.1	11.2	12.1	10.5	10.1	11.7	13.4	17.4	16.3	15.3	14.4	12	
	Non-terpene hydrocarbons		1.3	2.3	1.9	3.8	2.1	1.5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Non-terpene ketones		-	0.2	0.2	-	0.2	-	-	-	-	-	-	-	0.1	-	-	-	-	-	-	-	-	-	-	-	
	Total identified		93.8	96.1	89.3	91.1	81.8	75.7	97.6	98.4	98	88	98.9	98.5	98.6	99	98.8	98.6	98.8	98.8	98.2	99.2	98.9	98.8	98.6	97.7	

^a Linear retention indices on a DB-5 column; ^b Traces, <0.1%; ^c Not detected. Abbreviations: CG=crushed and destemmed grapes; FM=fermented must with marcs; NW: new wine, 2 months old; W=wine, 7 months old; CA=Canaiolo; CI=Ciliegiolo; CO=Colorino; ME=Merlot; MO=Montepulciano; SA=Sangiovese.

Supplementary Figures

Figure S1. Principal component analysis (PCA) loadings plot.

