Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of 'Nebbiolo' musts and wines.

Elsevier Editorial System(tm) for Food Chemistry or its open access mirror
Manuscript Draft

Manuscript Number: FOODCHEM-D-19-05803R2

Title: Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of 'Nebbiolo' musts and wines.

Article Type: Research Article (max 7,500 words)

Keywords: Grapevine; musts; wines; genetic traceability; SNP; blends.

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Abstract: 'Nebbiolo' (Vitis vinifera L.) is renowned for its use in producing monovarietal high-quality red wines, such Barolo and Barbaresco. The fight against fraud to safeguard high-quality productions requires an effective varietal identification system applicable in musts and wines. 'Nebbiolo'-specific single-nucleotide polymorphisms (SNPs) were identified starting from available databases and 260 genotypes analysed by Vitis18kSNP array. Two SNPs were sufficient to identify 'Nebbiolo' from 1,157 genotypes. The SNP TaqMan® genotyping assays developed in this work successfully identified 'Nebbiolo' in all musts and wines collected at different experimental wine-making steps. The high sensitivity of the assays allowed identification of must mixtures at 1% and wine mixtures at 10-20% with non-'Nebbiolo' genotypes. In commercial wines, the amplification efficiency was limited by the low amount of grapevine DNA and the presence of PCR inhibitors. The TaqMan® genotyping assay is a rapid, highly sensitive and specific methodology with remarkable potential for varietal identification in wines.

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Dear Editor,

please consider the revision of the attached manuscript "Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of ‘Nebbiolo’ musts and wines ". We have carefully revised the manuscript and we have addressed all the comments and suggestions raised by the Referee. All the changes made are highlighted in the text and detailed in the point-by-point reply included in the responses to Reviewers. We hope that our manuscript can now be fully considered for publication in *Food Chemistry*.

Grateful for your kind attention, I remain with best regards.

Yours sincerely

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RESPONSES TO REVIEWERS

Reviewer #1

Authors have satisfactorily answered all my doubts and/or achieved all the indications I suggested. As a result, the quality of the work is satisfactory and it deserves to be published in Food Chemistry.

Nevertheless, I suggest authors to carefully review all the citations included in the manuscript prior publication, as they contain many errors. Some examples are:

L. 544: Javier Ibáñez, J., --> Ibáñez, J.

L. 569: Stella Grando, M. --> Grando, M.S.

Table S4: Lancou --> Laucou

…

Therefore, I suggest the publication of this manuscript in its current form after they check the bibliography.

R: We apologize for the mistakes; we checked the format of all references in the text and in the list of references.

Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of 'Nebbiolo' musts and wines.

Paolo BOCCACCI, Walter CHITARRA, Anna SCHNEIDER, Luca ROLLE, Giorgio GAMBINO

Highlights

- 'Nebbiolo'-specific single-nucleotide polymorphisms (SNPs) were identified
- SNP TaqMan® genotyping assays detected 'Nebbiolo' genotype in all wine-making steps
- SNP genotyping assays identified must mixtures at 1% and wine mixtures at 10–20%
- In commercial wines, low-quality DNA limited the efficiency of the SNP assays
- SNPs are promising and user-friendly markers for varietal identification in wine

Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of 'Nebbiolo' musts and wines.

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Abstract

'Nebbiolo' (*Vitis vinifera* L.) is renowned for its use in producing monovarietal high-quality red wines, such Barolo and Barbaresco. The fight against fraud to safeguard high-quality productions requires an effective varietal identification system applicable in musts and wines. 'Nebbiolo'-specific single-nucleotide polymorphisms (SNPs) were identified starting from available databases and 260 genotypes analysed by Vitis18kSNP array. Two SNPs were sufficient to identify 'Nebbiolo' from 1,157 genotypes. The SNP TaqMan® genotyping assays developed in this work successfully identified 'Nebbiolo' in all musts and wines collected at different experimental wine-making steps. The high sensitivity of the assays allowed identification of must mixtures at 1% and

wine mixtures at 10–20% with non-'Nebbiolo' genotypes. In commercial wines, the amplification efficiency was limited by the low amount of grapevine DNA and the presence of PCR inhibitors. The TaqMan® genotyping assay is a rapid, highly sensitive and specific methodology with remarkable potential for varietal identification in wines.

Keywords: Grapevine; musts; wines; genetic traceability; SNP; blends.

1. Introduction

'Nebbiolo' (*Vitis vinifera* L.) is one of the most ancient and prestigious Italian grape cultivars and is renowned for its use in producing monovarietal high-quality wines. It is characterised by a great intra-varietal phenotypical polymorphism, resulting in 44 clonal selections officially registered in the Italian National Register of Grape Varieties (http://catalogoviti.politicheagricole.it/catalogo.php), which vary in morphological and physiological traits (e.g., leaf shape and size, shoot vigour, yield, phenolic content of juice at harvest). 'Nebbiolo' cultivation is widespread, although on limited surfaces, in different regions of the world (especially California and Australia), reaching a consistent acreage only in the traditional cultivation area limited to the hilly and mountainous zones of North-western Italy (Piedmont, Lombardy and Aosta Valley). The Langhe and Roero hills (southern Piedmont) represent the main cultivation area where the most renowned wines Barolo and Barbaresco are produced. These wines, as well as the appellation Roero, are certified DOCG (*Denominazione di Origine Controllata e Garantita*), the most prestigious Italian Appellation of Origin. In the northern corner of Piedmont, where 'Nebbiolo' is also named 'Spanna', 'Picoltener' and 'Prunent', it is the basis of the DOCG wines Ghemme and Gattinara. Significant planting is present in the Valtellina sub-alpine area (Lombardy), where it is also known as 'Chiavennasca' and is used to make the DOCG wines Sforzato di Valtellina and Valtellina Superiore. In addition to the production of seven DOCG wines,

52 ‘Nebbiolo’ grapes are also used to produce 22 different wines certified with the DOC
53 (*Denominazione di Origine Controllata*) appellation.

54 Wine is one of the economically most important beverages and may be subject to fraud and
55 mislabelling, although that there are specific and strict rules protecting its authenticity in Europe
56 (Regulation (EU) No. 1151/2012 and subsequent amendments, https://eur-lex.europa.eu/legal-
57 content/EN/TXT/?uri=CELEX%3A32012R1151). Adulterations can be ascribed to both its intrinsic
58 (e.g., addition of water, sugar, colouring or flavouring substances) and extrinsic properties (e.g.,
59 fraudulent misrepresentation of the cultivar and its geographical origin) (Holmberg, 2010). The
60 final characteristics of the wines are strongly influenced by the must varietal composition, which
61 directly impacts on the wine’s market price, especially in mono-varietal wines for which only one
62 cultivar is used. Wine quality and value can be heavily modified if cultivars other than those
63 allowed are employed. Therefore, the protection of local and regional wines with designation of
64 origin labels is necessary for authenticity reasons, protecting consumers against frauds and
65 speculations.

66 Besides controls on vineyards and harvest quantity declarations, methods used for the varietal
67 identification of musts and wines are traditionally based on chemical and biochemical parameters,
68 such as protein and amino acid profiles, trace elements and isotopes, as well as aroma compounds
69 (Verasari, Laurie, Ricci, Laghi & Parpinello, 2014; Perini et al., 2015; Villano et al., 2017).
70 However, such methods are often time-consuming and influenced by cultural practices,
71 environmental conditions and the wine-making process. DNA typing has proved to be a valuable
72 technique for accurately identifying cultivars due to its independence from external conditions and
73 its high discriminating power. Among the available DNA markers, microsatellite or simple-
74 sequence repeats (SSRs) are the markers of choice for grapevine fingerprinting (This et al., 2004).
75 Owing to their extensive use worldwide, large international *Vitis* databases containing SSR profiles
76 are now available as references for cultivar identification (http://www.eu-vitis.de/index.php;
77 http://www.vivc.de). SSR markers have also been used to distinguish between cultivars using

residual grape DNA extracted from either or both mono-varietal and multi-varietal musts and wines (Agrimonti & Marmiroli, 2018; Bigliazzi, Scali, Paolucci, Cresti & Vignani, 2012; Boccacci, Akkak, Torello Marinoni, Gerbi & Schneider, 2012; Catalano, Moreno-Sanz, Lorenzi & Grando, 2016; di Rienzo et al., 2016; Pereira et al., 2012; Recupero et al., 2013; Vignani, Liò & Scali, 2019). All authors obtained positive results in must analysis but reported reproducibility problems for the systematic authentication of either or both finished experimental and commercial wines. The main limiting factors were the low DNA quality and quantity, mainly due to DNA degradation during the wine-making processes, reduction of DNA quantity by clarification and filtration of wines, presence of yeasts' DNA, and PCR inhibitors, such as polyphenols, polysaccharides and proteins.

Single-nucleotide polymorphisms (SNPs) are considered the newest type of molecular marker for grapevine identification. They are mostly bi-allelic, abundant in the genome, genetically stable, and highly reproducible among laboratories and detection techniques (Cabezas et al., 2011). Moreover, SNPs can be employed to overcome the degradation limitations, allowing DNA amplification using more sensitive techniques, such as quantitative real-time polymerase chain reaction (qPCR). Although SNP polymorphism information content is lower compared with SSR, the high-throughput, next-generation sequencing technologies allow identifying a large number of SNPs in several genomes and develop panels of markers useful for cultivar identification, genetic diversity and mapping (Torkamaneh, Boyle & Belzile, 2018). These technologies are still expensive to process many samples, but the progressive reduction of sequencing and data analysis costs suggest that these genotyping approaches will be increasingly used in the future. In grapevine, the genome sequence has been available since 2007 based on a cv. Pinot selfing line (Jaillon et al., 2007), and several recent projects have involved the sequencing or re-sequencing of other grape cultivars, such as 'Nebbiolo' (Gambino et al., 2017). Furthermore, a large-scale SNP discovery and genotyping have been reported (Lijavetzky, Cabezas, Ibáñez, Rodriguez, & Martínez-Zapater 2007; Pindo et al., 2008) and an informative set of SNP markers for fingerprinting cultivars (Cabezas et

al., 2011; Emanuelli et al., 2013) and clones were identified (Carrier et al., 2012; Gambino et al., 2017). Moreover, two different high-throughput, SNP genotyping arrays are also available: one containing 9000 SNPs (Myles et al., 2010) and another including 18,000 SNPs (https://urgi.versailles.inra.fr/Projects/Achieved-projects/GrapeReSeq) recently used by several authors (De Lorenzis, Chipashvili, Failla & Maghradze, 2015; De Lorenzis et al., 2019; Laucou et al., 2018; Mercati et al., 2016). In musts and wines, an SNP-based method using a cleaved amplified polymorphic sequence was firstly applied to must mixtures during alcoholic fermentation (Spaniolas, Tsachaki, Bennet, & Tucker, 2008). Only recently, SNPs have also been tested on experimental and commercial wines by qPCR, using specific TaqMan® probes (Catalano et al., 2016) or a high-resolution melting (HRM) approach (Pereira et al., 2017) and by a long-period grating DNA-based biosensor (Barrias, Fernandes, Eiras-Dias, Brazão & Martins-Lopes, 2019).

The aim of this work was to develop an effective assay for the genetic traceability of 'Nebbiolo' mono-varietal musts and wines. In particular, we focused on three main tasks: i) identification of Nebbiolo'-specific SNPs starting from available databases and genotypes analysed by Vitis18kSNP array; ii) optimization of DNA extraction protocols from must and wine; iii) development of TaqMan® SNP assays for varietal authentication in 'Nebbiolo' musts and wines.

2. Materials and methods

2.1 Plant material and SNP hybridisation

A total of 260 accessions (cultivars, clones and somatic mutations) of *V. vinifera* white and red grapes were selected, including international and national cultivars, local accessions from North-western Italy (the typical cultivation area of 'Nebbiolo') or cultivars potentially usable in Nebbiolo's wine blends (Table S1). DNA was extracted from young leaves using a Plant/Fungi DNA Isolation Kit (Norgen Biotek Corp., Thorold, Canada) by following the manufacturer's instructions. Accessions were genotyped at six SSR markers (This et al., 2004) by following the procedure reported by Ruffa, Raimondi, Boccacci, Abbà and Schneider (2016), in order to confirm

their cultivar identity, together with ampelographic observations. Successively, the genomic DNA of true-to-type genotypes was subjected to SNP analysis using Vitis18kSNP array (Illumina, Inc., San Diego, CA, USA), using an external service for the chip hybridisations (TraitGenetics GmbH, Gatersleben, Germany). SNP data were analysed by GenomeStudio Data Analysis v2011.1 software (Illumina, Inc.), and subjected to several filtering steps. In a first time, SNPs with missing data even in a single genotype were discarded. Then were selected SNPs that showed: i) a homozygous allelic profile without polymorphisms within all 'Nebbiolo' and 'Nebbiolo rosè' clones, and ii) an allelic profile homozygous alternative to 'Nebbiolo' in the largest number of non-'Nebbiolo' cultivars. Finally, the polymorphism of the selected SNPs was verified among the genotypes reported in two available SNP databases (Laucou et al., 2018; De Lorenzis et al., 2019). The four best SNPs respecting these parameters were validated by PCR amplification of 600–700 bp genomic regions, containing the SNP, followed by Sanger sequencing, as reported by Gambino et al. (2017). The primers used are reported in the Table S2. The linkage disequilibrium (LD) between the four selected markers was calculated using F-STAT software (Goudet, 1995).

2.2 Experimental vinification and commercial wines

Grapes harvested from true-to-type 'Nebbiolo' and 'Barbera' cultivars (100 Kg for each cultivar) were crushed in a TEMA de-stemmer–crusher (Enoveneta, Piazzola sul Brenta, Italy). The mash was added with 25 mg/L of potassium metabisulphite. 'Barbera' was used as example of a non-'Nebbiolo' genotype, for it is widely cultivated in the same production area of 'Nebbiolo'. After about 6 h, selected yeasts (Lalvin BRL97, Lallemand, Inc., Montreal, Canada) were inoculated at a dose of 20 g/hL. Two punch-down per day were carried out in the first 3 days, then two pumping-over per day (each one using one-third of the total volume) until the end of maceration, which lasted 10 days. The end of macerations was followed by the gentle pressing of the pomace cap using a PMA 4 pneumatic press (Velo SpA, Altivole, Italy) with a maximum pressure of 1.2 bar. A small aliquot of the press wine was joined to the free-run wine. The first racking occurred after a week,

and then the wine was inoculated with *Oenococcus oeni* Lalvin VP41 strain (Lallemand) to induce malolactic fermentation (MLF). Once MLF was completed, the wines were racked to remove lees, and free SO_2 concentration was adjusted to 50 mg/L. The alcoholic fermentation (AF) and MLF were carried out at controlled temperatures of 27±2 and 20±1 °C, respectively. At the end of the fermentations, 60 mg/L of potassium metabisulphite was added, and wines were cold-stabilised at 0 ºC for 2 weeks, filtered (Seitz K300 grade filter sheets, Pall Corporation, Port Washington, NY, USA) and then bottled in glass bottles of 0.75 L with cork stoppers.

During the vinification process, 500 mL of must was collected at six wine-making steps: (i) mashing (M1); (ii) after punch-down at 48 h after yeast inoculum (M2); (iii) after punch-down at 96 h after yeast inoculum (M3); (iv) at the end of maceration and after addition of a part of press wine (M4); (v) after first racking at the end of AF (M5); (vi) after racking at the end of MLF (M6). Wines were sampled from 750 mL bottles at 1 month (W1) and 1 year (W2) after the bottling. All samples were stored at -20 °C until the DNA extraction.

Bottles (750 mL) of commercial mono-varietal wines obtained from 'Nebbiolo' (Barolo 2013 and Nebbiolo d'Alba 2015) and 'Barbera' grapes (Barbera d'Alba Superiore 2013 and Barbera d'Alba 2015) were provided by Enocontrol Scarl (Alba, Italy). Before the aliquots collection for DNA isolation, each wine was homogenised by inverting the bottle several times.

2.3 DNA extraction from musts and wines

Total DNA extraction from each must (M1–M6) and wine (W1 and W2) type sampled at eight time-points during the vinification processes was performed using three different commercial kits: i) Plant/Fungi DNA Isolation Kit (Norgen Biotek Corp.); ii) NucleoSpin® Plant II (Macherey-Nagel GmbH&Co. KG, Düren, Germany); iii) NucleoSpin® Food (Macherey-Nagel). Three replicates per sample were extracted from 100 (Plant/Fungi DNA Isolation and NucleoSpin® Plant II kits) and 200 mg (NucleoSpin® Food Kit) of must and wine pellets obtained after centrifugation at 4,000 *g* at 4 °C for 1 h. The solid fraction was frozen in liquid nitrogen and ground using a

TissueLyser II (Qiagen, Hilden, Germany). All DNA extractions were performed by following the manufacturer's instructions, excluding the RNase step and eluting samples in an equal volume (45 µL).

'Nebbiolo' and 'Barbera' musts (M1, M3, M4, M6) and wines (W1) were mixed starting from the pure samples collected from the different wine-making steps to obtain decreasing mixtures (v/v) of 'Barbera' in 'Nebbiolo' (40%, 20%, 10%, 5% and 1% of 'Barbera' in the corresponding samples of 'Nebbiolo'). The resultant blends were extracted, in triplicate, using the Plant/Fungi DNA Isolation Kit (Norgen Biotek Corp), as described above.

DNA extraction from commercial wines was performed by using several different protocols: (i) Plant/Fungi DNA Isolation Kit (Norgen Biotek Corp.), starting from the pellet obtained by centrifugation of 45 mL of wine at 4,000 g at 4 °C for 60 min (Norgen protocol); (ii) The cetyltrimethylammonium bromide (CTAB)-based method by Pereira, Guedes-Pinto and Martins-Lopes (2011) with minor modifications, namely, the starting volume was increased from 10 to 20 mL, the initial precipitation of the wine samples by adding 0.7 (v/v) 2-propanol at -20 °C was reduced from 2 weeks to 3 days and the RNase treatment was eliminated to limit the loss of genomic material (PerM protocol); (iii) The CTAB-based method by Pereira et al. (2011) with the aforementioned modifications and adding a final purification using the Plant/Fungi DNA Isolation Kit (Norgen Biotek Corp.) (PerMK protocol); (iv) The CTAB-based method by Siret, Gigaud, Rosec and This (2002), modified according to Agrimonti and Marmiroli (2018) (SirM protocol).

DNA quantity and quality were estimated using a NanoDrop 1000 spectrophotometer (Thermo Fisher Scientific, Waltham, MA, USA) by determining the spectrophotometric absorbance of the samples at 230, 260 and 280 nm and the ratios of A_{260}/A_{280} and A_{260}/A_{230}. DNA was stored at -20 °C.

2.4 Grapevine DNA quantification by qPCR

All DNA samples were initially analysed by 9-*cis*-epoxycarotenoid dioxygenase (*VvNCED2*) for grapevine DNA quantification using the primers and the TaqMan® FAM-labelled probe reported

by Savazzini and Martinelli (2006). The amplification reaction was performed in a final volume of 20 µL, containing 5 µL of DNA, 10 µL of TaqMan® Environmental Master Mix 2.0 (Thermo Fisher Scientific), 0.3 µM of each primer and 0.2 µM of FAM probe. The following amplification profile was used: an initial denaturation step at 95 °C for 15 min, followed by 65 cycles of 95 °C for 15 s and 60 °C for 1 min. Allelic discrimination plots were constructed using the CFX96 Detection System (Bio-Rad Laboratories, Inc., Hercules, CA, USA). The grapevine DNA concentration (ng/µL) was calculated plotting the Ct values obtained from the DNA extracted from musts and wines with the standard curve of the *VvNCED2* TaqMan® assay produced with serial dilutions of DNA of 'Nebbiolo' extracted from leaves. All samples were analysed in triplicate.

2.5 Determination of PCR inhibitors in DNA

The presence of PCR inhibitors in the extracted DNA was evaluated by adding TaqMan® Exogenous Internal Positive Control (EIPC) reagents (Thermo Fisher Scientific) to the qPCR mix. The amplification reaction was performed in a final volume of 20 µL, containing 5 µL of genomic DNA, 10 µL TaqMan® Environmental Master Mix 2.0 (Thermo Fisher Scientific), 0.4 µL of EIPC DNA, 2 µL of EIPC mix (containing pre-mixed forward, reverse primers and VIC probe specific for EIPC) and 2.6 µL of sterile water. The amplification profile used was the same as reported in 2.4. The percentage of PCR inhibition was calculated from a calibration curve with serial dilution of EIPC, assuming 100% amplification efficiency of EIPC in samples containing DNA of optimal quality extracted from leaves. All samples were analysed in triplicate.

2.6 SNP genotyping protocol and data analysis

SNP assays to genotype the samples were performed using specific TaqMan® probes designed using Primer Express version 3.0 (Thermo Fisher Scientific) (Table S3). The amplification reaction was performed in a final volume of 20 µL, containing 5 µL of DNA, 10 µL TaqMan® Environmental Master Mix 2.0 (Thermo Fisher Scientific), 0.5 µL of 40X TaqMan® SNP

Genotyping Assay (containing pre-mixed forward and reverse primers, VIC probe and FAM probe) and 4.5 μL of sterile water. The amplification profile used was the same reported in 2.4 for *VvNCED2* probe. All samples were analysed in triplicate.

The baseline cycles and the threshold position were defined automatically by Bio-Rad CFX Manager 3.1 software (Bio-Rad Laboratories, Inc.). The correlation coefficient, slope and PCR efficiency of each TaqMan® assay were calculated and visualised by the same software and starting from a standard curve produced with serial dilutions of DNA of 'Nebbiolo' and 'Barbera' extracted from leaves.

The limit of detection (LOD_{95}) of the TaqMan® assays was determined using eight serial dilutions of DNA from 'Nebbiolo' (50, 20, 10, 5, 2.5, 1, 0.1 and 0.01 pg DNA), analysing each dilution point six times in three different runs (totalling 18 data per dilution point). The LOD_{95} was determined as the lowest amount of DNA detected in 95% of the reactions (Forootan, Sjöback, Björkman, Sjögreen, Linz & Kubista, 2017). In our experiments, it corresponded to the lowest dilution of DNA in which at least 17 positive amplifications on 18 replicates were obtained.

3. Results and discussion

3.1 Identification of 'Nebbiolo'-specific SNPs

SSRs are the markers of choice for cultivar identification in grapevine, and large databases are available on-line (http://www.eu-vitis.de/index.php; http://www.vivc.de). However, because of some characteristics of SSRs, such as PCR with relatively long amplicons analysed by semi-automatic sequencers, they may not be the ideal markers for cultivar identification in wines (Boccacci et al., 2012; Catalano et al., 2016; Recupero et al., 2013). Recently, SNP markers analysed by HRM qPCR (Pereira et al., 2017) or SNP TaqMan® genotyping assays (Catalano et al., 2016) have proved to be useful for varietal authentication of musts and, partially, wines. Moreover, open databases containing SNP profiles of a large number of genotypes, necessary to select

cultivar-specific SNPs markers, are now available and were used in this work (Laucou et al., 2018; De Lorenzis et al., 2019).

A first step in developing an SNP genotyping assay for the varietal authentication of 'Nebbiolo' musts and wines is the identification and validation of 'Nebbiolo' specific SNP markers. Thus, a Vitis18kSNP array containing 18,071 SNPs was used to genotype 260 different accessions (Table S1), including: (i) 24 different 'Nebbiolo' clones, in order to overcome the genetic variants linked to the large intra-varietal variability of 'Nebbiolo' (Gambino et al., 2017); (ii) 3 clones of 'Nebbiolo rosè', a distinct genotype (previously considered a 'Nebbiolo' sub-variety) related to 'Nebbiolo' by kinship and permitted in the production of 'Nebbiolo' wines (Schneider, Boccacci, Torello Marinoni, Botta, Akkak & Vouillamoz, 2004). Among the 18,000 SNPs analysed, 8,581 markers that failed or showed an unclear hybridisation signal, even in a single sample, were discarded. The remaining 9,490 SNPs were further filtered and a total of 6,920 SNPs that are homozygous and without polymorphisms within all 'Nebbiolo' and 'Nebbiolo rosè' clones were selected. Among them, 4,959 SNPs showed polymorphisms in other cultivars, but none of these was unique in 'Nebbiolo'. In order to overcome this issue, among these 4,959 markers, we chose at least four SNPs that showed an allelic profile homozygous alternative to 'Nebbiolo' in the largest number of non-'Nebbiolo' cultivars, thus potentially more discriminating in subsequent SNP genotyping assays. Then, these four SNPs (SNP_14701, SNP_15082, SNP_14783 and SNP_2274) were further investigated in other grapevine cultivars previously analysed with the same Vitis18kSNP array. Laucou et al. (2018) genotyped 783 accessions (48 of which included in our database), and De Lorenzis et al. (2019) analysed 187 accessions from southern Italy (25 of which are identical to cultivars in our database). The analysis of the resulting 1,157 unique genotypes reported in these two databases and our dataset (deriving from the total number of analysed genotypes after removing the duplicates), revealed that these four SNPs showed one or two loci with allelic combinations identical to 'Nebbiolo' only in 24 genotypes (Table S4). Nevertheless, based on the combination of

allelic calls, only two SNPs (SNP_14783 and SNP_15082) are sufficient to identify uniquely 'Nebbiolo' from the all investigated 1,157 grapevine genotypes (Table S4).

The four SNPs selected were validated by Sanger sequencing using 'Nebbiolo' and two non-'Nebbiolo' cultivars ('Barbera' and 'Cabernet Sauvignon'), confirming the hybridisation results. Moreover, no linkage disequilibrium was observed between each of the four selected markers, indicating that they are not strongly linked. TaqMan® genotyping assays were designed for each SNP (Table S3) and were tested on 98 'Nebbiolo' clonal variants, previously collected from the typical cultivation areas of 'Nebbiolo' (Gambino et al., 2017). The TaqMan® discrimination plots demonstrated that all 'Nebbiolo' accessions had the same allelic profiles, confirming that these SNPs are very robust 'Nebbiolo'-specific markers (Fig. S1). The SNP_14701 assay showed some technical problems and ambiguity for the signal separation between heterozygous and homozygous alternatives to 'Nebbiolo', and so it was discarded from subsequent analyses (Fig. S1). SNP_15082, SNP_14783 and SNP_2274 were subsequently evaluated for the varietal authentication of 'Nebbiolo' musts and wines, although the combination of allelic calls of SNP_15082 and SNP_14783 were sufficient to identify the 'Nebbiolo' uniquely (Table S4).

3.2 Amplification parameters of TaqMan® genotyping assays

The amplification parameters of the TaqMan® genotyping assays SNP_15082, SNP_14783 and SNP_2274 were evaluated and compared with those of the endogenous control *VvNCED2* TaqMan® probe (Savazzini & Martinelli, 2006), used commonly for *V. vinifera* DNA quantification in musts and wines (Bigliazzi et al., 2012; Scali, Paolucci, Bigliazzi, Cresti & Vignani, 2014; Vignani et al., 2019). The qPCR parameters (LOD_{95}, correlation coefficient, slope and PCR efficiency) of each SNP assay were optimal and in line with the data obtained for *VvNCED2* probe. Furthermore, the SNP_2274 assay showed a lower LOD_{95} than the endogenous control (Table S5).

309 Increasing levels of non-‘Nebbiolo’ DNA (from 0.1% to 20% v/v of contamination) were mixed
310 with ‘Nebbiolo’ DNA, both extracted from leaves, in order to assess the limits of SNP assays to
311 detect blends. Two independent DNA mixing tests were performed using both homozygous
312 (‘Barbera’) and heterozygous non-’Nebbiolo’ cultivars (‘Sangiovese’ or ‘Freisa’) to understand if
313 the allelic conditions of these genotypes could influence the test sensitivity. Data obtained from
314 allelic discrimination plots and relative fluorescence unit levels of each non-‘Nebbiolo’ allele
315 showed that the detection limit of non-‘Nebbiolo’ cultivars in the DNA mixture was 1%, regardless
316 of the SNP genotyping assays (Fig. 1, Fig. S2 and S3). Interestingly, the allelic conditions
317 (homozygous or heterozygous) of the cultivar mixed with ‘Nebbiolo’ did not influence the detection
318 limit. This result is relevant in the fight against frauds, as multiple types of grapes could be mixed
319 with ‘Nebbiolo’ and have both heterozygous and homozygous allelic profiles.
320 Our data confirmed the potentiality and sensitivity of the SNP genotyping using TaqMan®
321 probes. Remarkably, the detection limit of 1% in the discrimination of DNA extract mixtures is the
322 lowest level described in the literature to date. For example, Catalano et al. (2016) reported a
323 detection limit of 5% for the DNA mixtures using SNP markers, while Siret et al. (2002) identified
324 4% of foreign DNA using SSRs.
325
326 *3.3 SNP genotyping in experimental musts and wines*
327 Experimental vinifications were performed using true-to-type grapes from ‘Nebbiolo’ and
328 ‘Barbera’, analysed as a non-’Nebbiolo’ cultivar. Musts and wines were collected during different
329 time-points from the initial mashing (Table 1). In order to develop a rapid and standardised protocol
330 for varietal authentication, complex and laborious homemade extraction methods reported in
331 literature were avoided, at least for the musts, and three commercial kits extensively used in the
332 extraction of plant material (Plant/Fungi DNA Isolation Kit and NucleoSpin® Plant II) and food
333 (NucleoSpin® Food) were compared in ‘Nebbiolo’ samples. Extraction results obtained using the
334 Plant/Fungi DNA Isolation Kit (Norgen) were the best for both DNA concentration and quality in

all the sampling points (Table 1 and Table S6). This assay was then used in 'Barbera' samples (Table 1). In the first four sampling points (M1–M4), optimal quality and quantity of DNA were obtained, while in the latest must samples (M5 and M6) and wines (W1 and W2), the DNA concentration reduced considerably, as well as the A_{260}:A_{230} ratio, suggesting an increase of polysaccharide contamination in the DNA (Table 1). However, previous works (Savazzini & Martinelli, 2006; Vignani et al., 2019) suggested that spectrophotometric quantification is not reliable for the actual quantification of grapevine DNA extracted from musts and wines, due to the considerable presence of yeasts' contamination and the partial DNA degradation. This overestimation is particularly evident in M2 (after 48 h of yeast inoculum), the time-point in which apparently more DNA was extracted (Table 1). Using the *VvNCED2* TaqMan® probe, more specific quantification of grapevine DNA contained in these musts and wines was determined. Already, at the first sampling time (M1), the amount of grapevine DNA was at least 25 times less than the DNA quantified through a spectrophotometer (Table 1 and Table S6). A greater reduction was observed at wine stages W1 and W2, in which the extracted DNA was more than 20,000 times lower to the levels indicated by the spectrophotometric quantification. Indeed, at these sampling points, the concentration of grapevine DNA was highly limited (around 2–4 pg/µL) and was very close to the detection limit of the *VvNCED2* probe and SNP genotyping assays (Table 1). Consequently, the amplification efficiency can be sub-optimal. In addition to low DNA concentration, the PCR efficiency can be influenced by the presence of PCR inhibitors in the DNA extracted. Thus, the amplification efficiency of an EIPC added to the extracts was determined. Considering a 100% amplification efficiency of the controls containing DNA of optimal quality extracted from leaves, the amplification efficiency of all musts and wines samples ranged between 96% and 108%, without differences when compared with the controls (Table 1 and Table S6). Interestingly, none of the extracts contained PCR inhibitors, including those obtained from wines or using an inefficient kit, such as NucleoSpin® Food, characterised by low-quality DNA (Table S6).

DNA extracted from experimental musts and wines was analysed by SNP_15082, SNP_14783 and SNP_2274. For the first four sampling points (M1–M4), the allele calls at each genotyping assay correspond to those expected in all samples analysed (Table 1). In the musts after AF (M5) and MLF (M6), and wines (W1 and W2), the SNP genotyping assays showed some amplification problems, probably attributed to the small amount of grapevine DNA. In at least one replicate for sample, using SNP_15082 and SNP_14783 assays, it was possible to identify 'Nebbiolo' or 'Barbera' correctly, including the wine after 1-year from bottling (Table 1). The SNP_2274 assay was extremely sensitive with good amplification efficiency in wines, as well as in the last sampling stages of musts (M5 and M6) characterised by a small amount of DNA. However, some incorrect allelic calls both in 'Nebbiolo' and 'Barbera' were observed with this assay, suggesting it had low specificity (Table 1). The genotyping assays applied to samples extracted using NucleoSpin® Plant II and Food kits showed several amplification problems associated, primarily, with samples of low DNA concentration (Table S6).

In addition to pure musts and wines, blends were also analysed (Table 2). In the must mixtures (M1, M3 and M4), SNP_15082 and SNP_14783 assays were able to detect up to 1% of 'Barbera' contaminating 'Nebbiolo', confirming the data obtained mixing DNA extracted from leaves (Table 2). As reported above (Table 1), some replicates of M6 and W1 did not amplify because of the low amount of DNA, which was very close to the detection limits of the assays. In the mixture must M6 (after MLF), the detection limits of the blend increased, only 10% or greater percentages of 'Barbera' in 'Nebbiolo' were detectable and distinguishable when compared with 'Nebbiolo' in purity (Table 2, Fig. 2 and Fig. S4). Moreover, in the mixture wine W1 (1 month after bottling), the detection limit was confirmed at 10% for SNP_14783 (Table 2 and Fig. 2), while only a mixture with over 20% of 'Barbera' was detectable in 'Nebbiolo' wine using SNP_15082 (Table 2 and Fig. S4). The results confirmed the sensitivity of our SNP genotyping assays developed for 'Nebbiolo'. Notably, the detection limits in must and wine mixtures from different wine-making stages are the lowest among those reported in the current literature. A detection limit of 33.3% (Faria, Magalhães,

386 Ferreira, Meredith & Ferreira Monteiro, 2000), 30% (Baleiras-Couto & Eiras-Dias, 2006; Siret et
387 al., 2002) and 50% (Recupero et al., 2013) was observed in different must mixtures using SSR
388 markers, while this detection limit dropped to 2.5% when using an HRM analysis always in musts
389 (di Rienzo et al., 2016). According to the procedure presented here, it was possible to identify
390 blends in experimental wines for the first time.

391 The protocol developed for varietal authentication in 'Nebbiolo', including the DNA extraction
392 using the Plant/Fungi DNA Isolation Kit associated with SNP_15082 and SNP_14783 TaqMan®
393 genotyping assays, allowed a rapid and user-friendly identification of 'Nebbiolo' grapes in all
394 phases of wine-making, including wines 1 year after production. Since in the last stages of the
395 process, the DNA levels decreased and were very close to the detection limit of the assays, it is
396 advisable to analyse each sample at least in triplicate.

397

398 *3.4 SNP genotyping in commercial wines*

399 In the literature, the efficiency of varietal identification in commercial wines is generally lower
400 than experimental wines (Baleiras-Couto & Eiras-Dias, 2006; Boccacci et al., 2012; Catalano et al.,
401 2016; Recupero et al., 2013). All wine-making steps aimed at "cleaning" the wine, are more
402 intensively applied in wine industries than in experimental vinification processes. Thus, the solid
403 parts, basically composed by traces of grape seed and skin tissues, are gradually removed during the
404 post-fermentation steps (decanting, clarification and filtration), eliminating the main source of DNA
405 (Boccacci et al., 2012; Catalano et al., 2016; García-Beneytez, Moreno-Arribas, Borrego, Polo &
406 Ibáñez, 2002; Siret et al., 2002). In order to evaluate our SNP genotyping assay on commercial
407 wines, we analysed 2-year-old (Barolo 2013 and Barbera d'Alba Superiore 2013) and 4-year old
408 (Nebbiolo d'Alba 2015 and Barbera d'Alba 2015) 'Nebbiolo' and 'Barbera' wines. In addition to the
409 Plant/Fungi DNA Isolation Kit (Norgen), very effective in the extraction from samples collected
410 during experimental vinification, we also evaluated the efficiency of three modified extraction
411 methods reported in the literature: two Pereira et al. (2011)-based protocols (PerM and PerMK) and

412 one Siret et al. (2002)-based protocol (SirM). The DNA extracted with all methods showed
413 generally high levels of contaminants (protein, polysaccharide and phenolic compounds) and the
414 highest A_{260}:A_{280} and A_{260}:A_{230} ratios were obtained using the SirM protocol (Table 3). The DNA
415 concentration determined by spectrophotometry was limited, in line with the quantity obtained by
416 Catalano et al. (2016), but inferior in quality and quantity to other works (Bigliazzi et al., 2012;
417 Pereira et al., 2011), suggesting that the grape genotype and the wine-making process can be crucial
418 for the quality of DNA extraction. The DNA concentration obtained using the PerM method was
419 apparently very high, but, as reported by the authors who developed this method, the contamination
420 of phenol (used for DNA purification) can influence the correct spectrophotometric quantification
421 of DNA (Pereira et al., 2011). Indeed, after a purification using a commercial kit (PerMK protocol),
422 the phenol traces were removed, and the DNA concentration obtained was in line with the other
423 extraction methods tested (Table 3). The quantification using the *VvNCED2* probe showed a very
424 limited presence of grapevine DNA. In many cases, the gene did non amplified and the few positive
425 samples showed a DNA level very close to the detection limit of the qPCR reaction (Table 3 and
426 Fig. 3A). In addition, the DNA extracts contained PCR inhibitors. The amplification efficiency of
427 EIPC averaged 15% lower than the controls containing water or high-quality DNA, with the highest
428 levels of inhibition in the extracts obtained using the PerM and PerMK methods (Table 3).
429 Therefore, considering the low concentration of plant DNA and the presence of some PCR
430 inhibitors, the genotyping assays SNP_15082, SNP_14783 and SNP_2274 showed difficulties in
431 amplifying DNA from commercial wines. In particular, SNP_15082 and SNP_14783 did not
432 amplify the DNA obtained by the PerM and PerMK methods at all and showed sporadic
433 amplification when using the Plant/Fungi DNA Isolation Kit. The best results were obtained by
434 analysing DNA extracted using the SirM protocol, in which SNP_15082 was correctly amplified in
435 25% of samples, while SNP_14783 was amplified in 33.3% of the cases (Table 3 and Fig. 3).
436 Substantially, among all wines extracted using the SirM method, at least one genotyping assay
437 provided the expected results. The SNP_2274 assay confirmed the problems reported above with

438 the experimental musts. This assay was generally very sensitive, but with problems of specificity in
439 the presence of a low concentration of DNA, considering six out of seven DNA samples extracted
440 using the SirM method provided incorrect allelic calls (Table 3).

441 The results confirmed the difficulties reported by other authors (Baleiras-Couto & Eiras-Dias,
442 2006; Boccacci et al., 2012; Catalano et al., 2016; Recupero et al., 2013) regarding the cultivar
443 identification of commercial wines. Our SNP genotyping assays were very reliable and repeatable
444 with experimental musts and wines, while in commercial wines it needs some technical
445 improvement. Considering that both SNP_15082 and SNP_14783 assays must give positive results
446 to uniquely identify 'Nebbiolo' cultivar, in two of four wines (Nebbiolo 2015 and Barbera 2015),
447 only one of the two assays worked. Hence, it was not possible to correctly determine the grapes
448 genotype in these wines. A similar result was obtained by Pereira et al. (2017) since of the three
449 developed HRM assays, only one produced a melting curve shape in sample types (leaf and wine)
450 coincident with the corresponding genotypes. Nevertheless, our SNP genotyping assays were more
451 effective and sensitive than traditional SSR (Baleiras-Couto & Eiras-Dias, 2006; Boccacci et al.,
452 2012; Recupero et al., 2013) or other SNP markers (Catalano et al., 2016) since, in 50% of the
453 commercial wines tested, a correct genotype identification was possible. The effectiveness and
454 sensitivity of TaqMan® assays are related to the DNA sequences around the SNP. Besides, not all
455 loci are suitable for the design of TaqMan® probes. Among the four 'Nebbiolo'-specific SNP
456 markers identified after the Vitis18kSNP analysis, SNP_14701 was discarded owing to its difficulty
457 in separating heterozygote and homozygote genotypes (Fig. S1), while the SNP_2274 assay was not
458 reliable for the low specificity in allelic discrimination with low-quality DNA (Table 1 and 3).
459 These reasons probably explain why the TaqMan® SNP assays used by Catalano et al. (2016) were
460 less sensitive in discriminating blends and wines.

461 The main issues encountered in the identification of 'Barbera' and 'Nebbiolo' commercial wines
462 were the low DNA quality and quantity obtained. Thus, future efforts will have to focus on these
463 aspects. Although several wine-extraction protocols have been published, their effectiveness is

often linked to the specific type of wine and wine-making process, and the starting genotype seems to be decisive for the success of the DNA extraction. For example, the protocol proposed by Bigliazzi et al. (2012) was very effective with the wines tested by the authors, but not with those used by other authors (Catalano et al., 2016). Furthermore, for 'Nebbiolo' and 'Barbera' wines of this study, the method by Bigliazzi et al. (2012) was excluded, because, after preliminary extraction tests, the DNA obtained was of inferior quality (A_{260}:A_{280} = 1.25 ± 0.19; A_{260}:A_{230} = 0.17 ± 0.08) and the EIPC amplification was completely inhibited by the presence of PCR inhibitors.

4. Conclusion

We developed and investigated the efficiency of SNP TaqMan® assays in the varietal authentication of 'Nebbiolo' musts and wines. Unlike SSRs, for which large databases are available, up to now there are still limited reference data for SNPs. However, using two set of data already published (Laucou et al., 2018; De Lorenzis et al., 2019) and analysing a group of genotypes *ad hoc* for the purposes of our work, we obtained a database of 1,157 different genotypes, from which 'Nebbiolo'-specific SNPs were selected, and specific markers for other cultivars could be identified in the future. Only two markers, SNP_15082 and SNP_14783, are sufficient to distinguish 'Nebbiolo' from more than 1,100 genotypes. These markers were applied in the varietal identification of 'Nebbiolo' and 'Barbera' (as an example of a non-'Nebbiolo' cultivar) in musts and wines. In experimental vinifications, these SNPs amplified using the TaqMan® assays correctly identified 'Nebbiolo' or 'Barbera' in all wine-making steps, including wines 1 year after bottling. The high sensitivity of the assays allowed identifying, for the first time, mixtures of 1% of 'Barbera' in 'Nebbiolo' musts at the end of maceration, blends of 10% in musts at the end of MLF and contamination of 10–20% of 'Barbera' in 'Nebbiolo' wines. In commercial wines, the amplification efficiency of these SNPs was partially limited by the low amount of grapevine DNA and the presence of PCR inhibitors in DNA extracts. However, at least one SNP amplified correctly in all the wines tested. The TaqMan® genotyping protocol is a highly promising assay for varietal

identification in wines for several reasons, including (i) high sensitivity and specificity in detecting DNA; (ii) reduced analysis time; and (iii) straightforward interpretation of results, even in non-specialised laboratories. The limited positive results obtained with commercial wines confirmed the difficulties reported in other works, and further improvements of the extraction techniques of nucleic acids from wine will be necessary.

Declaration of Competing Interest

The authors declare that there is no any conflict of interest in this work.

Acknowledgements

This work was supported by Fondazione Cassa di Risparmio di Torino (CRT) projects “Track W/Vine: tracciabilità clonale nella filiera viti-vinicola del Nebbiolo”; and “TRACK WINE: tracciabilità genetica quali-quantitativa delle uve nei vini”. Part of the grape cultivar dataset was genotyped thanks to AGER Foundation project: “IVDB-Un database viticolo italiano, ad approccio multidisciplinare, per la conoscenza e la valorizzazione dei genotipi regionali". The authors are grateful to Dr. Paola Ruffa for leaf reference DNA extraction and genotyping with SSR markers. We also thank Gaetano Pioliscio for experimental vinifications from ‘Nebbiolo’ and ‘Barbera’ grapes; and Enocontrol (Alba, CN, Italy) for providing commercial wines.

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Figure 1. Detection limit of TaqMan® SNP_14783 genotyping assay in mixtures of DNA extracted from leaves. Scatter plot and relative fluorescence unit (RFU) of the TaqMan® probe tagged with FAM dye (allele A no-'Nebbiolo'). Increasing levels of non-'Nebbiolo' DNA (0.1–20%) of (**A**) 'Sangiovese' (heterozygous genotype) and (**B**) 'Barbera' (homozygous genotype alternative to 'Nebbiolo') were mixed with 'Nebbiolo' DNA. All DNA were extracted from leaves. The blue line in the amplification plot indicates the RFU level of 'Nebbiolo' 100%, above which it was possible to detect contamination of non-'Nebbiolo' DNA. Below the blue line, the 'Nebbiolo' 99.9% sample was not distinguishable from 'Nebbiolo' 100%. The detection limit of 1% of non-'Nebbiolo' DNA mixed in 'Nebbiolo' DNA was determined using triplicates of each sample.

Figure 2. Detection limit of TaqMan® SNP_14783 genotyping assay in mixtures of must and wine. Scatter plot and relative fluorescence unit (RFU) of the TaqMan® probe tagged with FAM dye (allele A no-'Nebbiolo'). Increasing levels (1–40%) of (**A**) 'Barbera' must M6 and (**B**) wine W1 were mixed with 'Nebbiolo' must M6 and wine W1, respectively. The blue line in the amplification plot indicates the RFU level of Nebbiolo 100%, above which, it was possible to detect contamination of non-'Nebbiolo' DNA. Below the blue line, the samples 'Nebbiolo' 95% and 99% were not distinguishable from 'Nebbiolo' 100%. The detection limit of 10% of 'Barbera' must M6 and wine W1 mixed in 'Nebbiolo' was determined using triplicates of each sample.

Figure 3. SNP genotyping in commercial wines. (**A**) Standard curve of *VvNCED2* TaqMan® probe used to quantify grapevine DNA present in the extracts from commercial wines. DNA from 'Nebbiolo' leaves was used as calibrator for the standard curve. (**B**) Scatterplot of TaqMan® SNP_14783 genotyping assay with commercial wines of 'Nebbiolo' and 'Barbera'. (**C**) Relative fluorescence unit (RFU) of the TaqMan® probe tagged with FAM dye (allele A non-'Nebbiolo') and (**D**) RFU of the TaqMan® probe tagged with VIC dye (allele G 'Nebbiolo'). The blue line in the amplification plot (**C**) indicates the RFU level of the 'Nebbiolo' control, above which, it was

684 possible to detect non-‘Nebbiolo’ wines. The yellow line in the amplification plot (**D**) indicates the
685 RFU level of ‘Barbera’ (non-‘Nebbiolo’ control), above which, it was possible to detect ‘Nebbiolo’
686 wines. The control DNA from ‘Nebbiolo’, ‘Barbera’ and ‘Sangiovese’ were extracted from leaves.

Table 1

Table 1. DNA quantity and quality extracted from 'Nebbiolo' (_N) and 'Barbera' (_B) musts (M) and wines (W) collected during eight experimental wine-making steps. Extraction was performed using a Plant/Fungi DNA Isolation Kit (Norgen). Purity and yield measured by NanoDrop; yield evaluated by a standard curve with FAM-labelled endogenous gene *VvNCED2*; amplification efficiency of exogenous internal positive control (EIPC) added to extracted DNA (100% refers to EIPC amplification in a control DNA extracted from leaves). Allelic profiles of genotyping assays SNP_15082, SNP_14783 and SNP_2274. Lower-case letters in the allelic profile denote an incorrect call of the genotyping assay; "-" indicates a sample without amplification. For each sample, three independent extractions were analysed (R1, R2, R3). Data are means ± SDs of three replicates.

Must/ Wine	Description	NanoDrop quantification			*VvNCED2* quantification	EIPC amplification efficiency (%)	SNP_15082 Alleles			SNP_14783 Alleles			SNP_2274 Alleles		
		DNA yield (ng/µl)	A_{260}:A_{280}	A_{260}:A_{230}	DNA yield (ng/µl)		R1	R2	R3	R1	R2	R3	R1	R2	R3
M1_N	mashing	101 ± 51.6	1.9 ± 0.03	1.4 ± 0.12	4.266 ± 1.552	102.1 ± 5.9	TT	TT	TT	GG	GG	GG	GG	GG	GG
M2_N	48h yeast inoculum	422 ± 172.2	1.9 ± 0.11	1.9 ± 0.27	0.468 ± 0.057	100.2 ± 19	TT	TT	TT	GG	GG	GG	GG	GG	GG
M3_N	96h yeast inoculum	99.9 ± 21.3	1.9 ± 0.14	1.2 ± 0.25	0.265 ± 0.057	97.4 ± 9.3	TT	TT	TT	GG	GG	GG	GG	GG	GG
M4_N	end maceration	166.2 ± 42.1	1.9 ± 0.15	1.5 ± 0.28	0.286 ± 0.054	98.7 ± 7.7	TT	TT	TT	GG	GG	GG	GG	GG	GG
M5_N	after AF*	44.3 ± 25.5	1.7 ± 0.04	0.6 ± 0.12	0.061 ± 0.042	104.9 ± 15	TT	TT	TT	GG	GG	GG	gt	gt	gt
M6_N	after MLF**	39.7 ± 4.9	1.5 ± 0.08	0.5 ± 0.13	0.004 ± 0.001	98.1 ± 15.8	TT	-	TT	GG	-	GG	gt	GG	GG
W1_N	wine	7.7 ± 2.2	1.3 ± 0.03	0.2 ± 0.01	0.002 ± 0.001	96.3 ± 17.7	-	TT	TT	-	GG	GG	gt	-	GG
W2_N	wine 1 year	14.7 ± 6.4	1.3 ± 0.17	0.4 ± 0.22	0.002 ± 0.001	101.8 ± 4.2	TT	-	-	-	GG	-	GG	GG	-
M1_B	mashing	274.9 ± 62.4	1.9 ± 0.02	1.7 ± 0.22	5.067 ± 1.761	106.7 ± 9.7	CC	CC	CC	AA	AA	AA	TT	TT	TT
M2_B	48h yeast inoculum	1867 ± 321.2	2 ± 0.08	2.2 ± 0.04	0.788± 0.228	104.5 ± 9.9	CC	CC	CC	AA	AA	AA	TT	TT	TT
M3_B	96h yeast inoculum	447.1 ± 158	1.9 ± 0.10	1.7 ± 0.24	0.501 ± 0.371	96.7 ± 5.3	CC	CC	CC	AA	AA	AA	TT	TT	TT
M4_B	end maceration	167.4 ± 93.7	1.9 ± 0.09	1.4 ± 0.34	0.191 ± 0.162	105.4 ± 6.9	CC	CC	CC	AA	AA	AA	TT	TT	TT
M5_B	after AF*	28.3 ± 11.1	1.6 ± 0.15	0.4 ± 0.14	0.004 ± 0.011	99.2 ± 7.6	-	CC	CC	AA	AA	AA	TT	TT	TT
M6_B	after MLF**	13.3 ± 1.1	1.8 ± 0.23	0.3 ± 0.04	0.003 ± 0.001	108.3 ± 10.5	-	CC	-	-	-	AA	-	TT	TT
W1_B	wine	19.8 ± 7.5	1.1 ± 0.25	0.4 ± 0.14	0.002 ± 0.001	102.8 ± 4.3	-	CC	-	-	AA	-	-	-	-
W2_B	wine 1 year	47 ± 4.24	1.4 ± 0.34	0.8 ± 0.14	0.002 ± 0.001	98.6 ± 7.4	-	CC	-	-	-	AA	-	-	gt

*AF= alcoholic fermentation

**MLF=malolactic fermentation

Table 2. Allelic profiles of genotyping assays SNP_15082 and SNP_14783 in artificial must (M) and wine (W) mixtures of 'Barbera' and 'Nebbiolo'. "-" indicates a sample without amplification. In bold were indicated the detection limit for each mixture. For each sample, three independent extractions were analysed (R1, R2, R3).

Must/Wine	Mixtures (v/v)	SNP_15082 Alleles			SNP_14783 Alleles		
		R1	**R2**	**R3**	**R1**	**R2**	**R3**
M1_mashing	Barbera 100%	CC	CC	CC	AA	AA	AA
	Nebbiolo 60% Barbera 40%	CT	CT	CT	AG	AG	AG
	Nebbiolo 80% Barbera 20%	CT	CT	CT	AG	AG	AG
	Nebbiolo 90% Barbera 10%	CT	CT	CT	AG	AG	AG
	Nebbiolo 95% Barbera 5%	CT	CT	CT	AG	AG	AG
	Nebbiolo 99% Barbera 1%	CT	CT	CT	AG	AG	AG
	Nebbiolo 100%	TT	TT	TT	GG	GG	GG
M3_96h yeast inoculum	Barbera 100%	CC	CC	CC	AA	AA	AA
	Nebbiolo 60% Barbera 40%	CT	CT	CT	AG	AG	AG
	Nebbiolo 80% Barbera 20%	CT	CT	CT	AG	AG	AG
	Nebbiolo 90% Barbera 10%	CT	CT	CT	AG	AG	AG
	Nebbiolo 95% Barbera 5%	CT	CT	CT	AG	AG	AG
	Nebbiolo 99% Barbera 1%	CT	CT	CT	AG	AG	AG
	Nebbiolo 100%	TT	TT	TT	GG	GG	GG
M4_end maceration	Barbera 100%	CC	CC	CC	AA	AA	AA
	Nebbiolo 60% Barbera 40%	CT	CT	CT	AG	AG	AG
	Nebbiolo 80% Barbera 20%	CT	CT	CT	AG	AG	AG
	Nebbiolo 90% Barbera 10%	CT	CT	CT	AG	AG	AG
	Nebbiolo 95% Barbera 5%	CT	CT	CT	AG	AG	AG
	Nebbiolo 99% Barbera 1%	CT	CT	CT	AG	AG	AG
	Nebbiolo 100%	TT	TT	TT	GG	GG	GG
M6_after MLF	Barbera 100%	-	CC	CC	AA	AA	AA
	Nebbiolo 60% Barbera 40%	CT	CT	CT	AG	AG	-
	Nebbiolo 80% Barbera 20%	CT	CT	-	AG	-	AG
	Nebbiolo 90% Barbera 10%	-	CT	CT	AG	AG	AG
	Nebbiolo 95% Barbera 5%	TT	TT	TT	GG	GG	GG
	Nebbiolo 99% Barbera 1%	TT	-	TT	GG	-	GG
	Nebbiolo 100%	TT	TT	TT	GG	GG	-
W1_wine	Barbera 100%	CC	-	CC	-	AA	AA
	Nebbiolo 60% Barbera 40%	CT	CT	CT	AG	AG	AG
	Nebbiolo 80% Barbera 20%	CT	CT	-	AG	-	AG
	Nebbiolo 90% Barbera 10%	CT	-	CT	GG	GG	-
	Nebbiolo 95% Barbera 5%	TT	TT	-	GG	-	GG
	Nebbiolo 99% Barbera 1%	TT	TT	TT	GG	GG	GG
	Nebbiolo 100%	TT	-	TT	-	GG	GG

Table 3. Purity and yield of DNA extracted from commercial wines of 'Nebbiolo' (Barolo 2013 and Nebbiolo d'Alba 2015) and 'Barbera' (Barbera d'Alba Superiore 2013 and Barbera d'Alba 2015). The wine from a single bottle was extracted using four separate extraction methods. Purity and yield measured by NanoDrop; yield evaluated by a standard curve with FAM-labelled endogenous gene *VvNCED2*; amplification efficiency of exogenous internal positive control (EIPC) added to extracted DNA (100% refers to EIPC amplification in a control DNA extracted from leaves). Allelic profiles of genotyping assays SNP_15082, SNP_14783 and SNP_2274. Lower-case letters in the allelic profile denote an incorrect call of the genotyping assay; "-" indicates a sample without amplification. For each sample, three independent extractions were analysed (R1, R2, R3). Data are means ± SDs of three replicates.

Sample	**Extraction method**	**NanoDrop quantification**			***VvNCED2* quantification**	**EIPC amplification efficiency (%)**	**SNP_15082 Alleles**			**SNP_14783 Alleles**			**SNP_2274 Alleles**		
		DNA yield (ng/µl)	**A_{260}:A_{280}**	**A_{260}:A_{230}**	**DNA yield (ng/µl)**		**R1**	**R2**	**R3**	**R1**	**R2**	**R3**	**R1**	**R2**	**R3**
Barolo 2013	Norgen	32.47 ± 8.3	1.03 ± 0.07	0.21 ± 0.03	0.005	78.3 ± 19.2	-	-	-	-	-	-	-	-	tg
Nebbiolo 2015		32.8 ± 2.2	0.96 ± 0.03	0.19 ± 0.01	0.002	84.4 ± 7.06	TT	TT	-	-	-	-	-	tt	-
Barbera 2013		26.7 ± 10.9	0.94 ± 0.14	0.21 ± 0.05	-	78.8 ± 9.9	-	-	-	-	gt	-	-	-	-
Barbera 2015		15.2 ± 5.1	1.01 ± 0.14	0.24 ± 0.03	0.002	80.7 ± 4.3	-	-	-	-	-	-	TT	TT	-
Barolo 2013	PerM	564 ± 58.7	1.22 ± 0.07	0.55 ± 0.19	-	74.7 ± 3.3	-	-	-	-	-	-	-	-	-
Nebbiolo 2015		495 ± 195.6	1.26 ± 0.08	0.46 ± 0.07	-	77.5 ± 6.7	-	-	-	-	-	-	-	-	-
Barbera 2013		513.7 ± 153	1.29 ± 0.03	0.54 ± 0.03	-	83.1 ± 5.8	-	-	-	-	-	-	-	-	-
Barbera 2015		425.7 ± 114	1.31 ± 0.09	0.54 ± 0.06	0.002	86.9 ± 13.9	-	-	-	-	-	-	-	TT	-
Barolo 2013	PerMK	40.1 ± 4.07	1.02 ± 0.03	0.18 ± 0.03	-	92.9 ± 11.2	-	-	-	-	-	-	-	-	-
Nebbiolo 2015		29.6 ± 10.4	1.05 ± 0.03	0.17 ± 0.01	-	91.6 ± 12.7	-	-	-	-	-	-	-	-	-
Barbera 2013		30 ± 1.7	0.98 ± 0.04	0.16 ± 0.01	-	89.3 ± 4.2	-	-	-	-	-	-	-	TT	-
Barbera 2015		26.6 ± 6.7	1.10 ± 0.08	0.19 ± 0.03	-	73 ± 18.7	-	-	-	-	-	-	-	-	-
Barolo 2013	SirM	4.1 ± 0.8	1.43 ± 0.08	0.62 ± 0.03	-	93.9 ± 10.6	-	-	TT	-	GG	GG	tt	tt	-
Nebbiolo 2015		4.6 ± 0.9	1.41 ± 0.16	0.62 ± 0.03	0.004 ± 0.001	96.1 ± 12.2	-	-	-	-	GG	-	GG	tt	-
Barbera 2013		5.8 ± 2.4	1.5 ± 0.09	0.64 ± 0.04	-	88.1 ± 6.3	-	CC	-	-	-	-	-	gg	-
Barbera 2015		5.8 ± 2.1	1.36 ± 0.32	0.69 ± 0.12	0.006	84.1 ± 15.7	CC	-	-	-	AA	-	-	tg	gg

Figure 1

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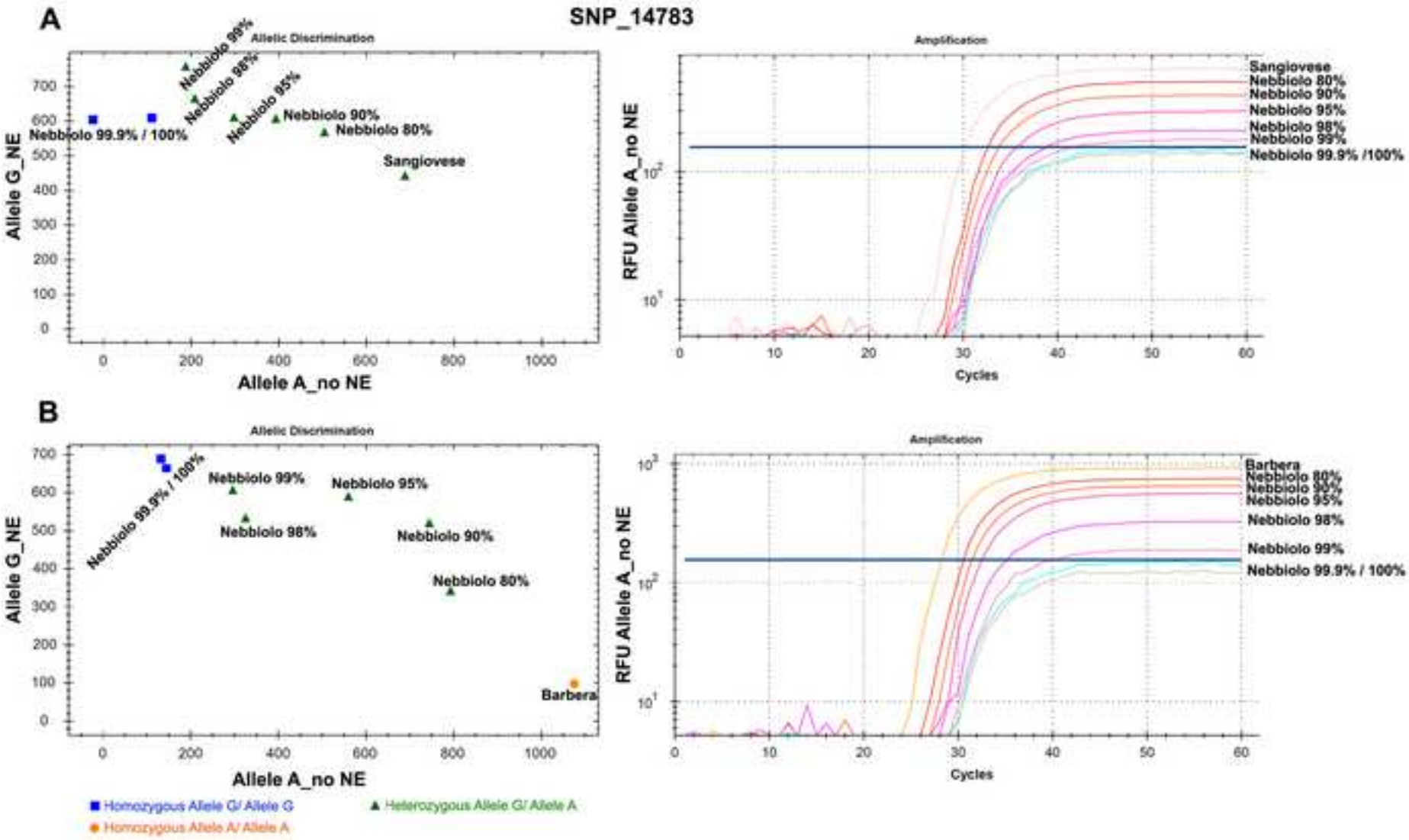

Figure 2

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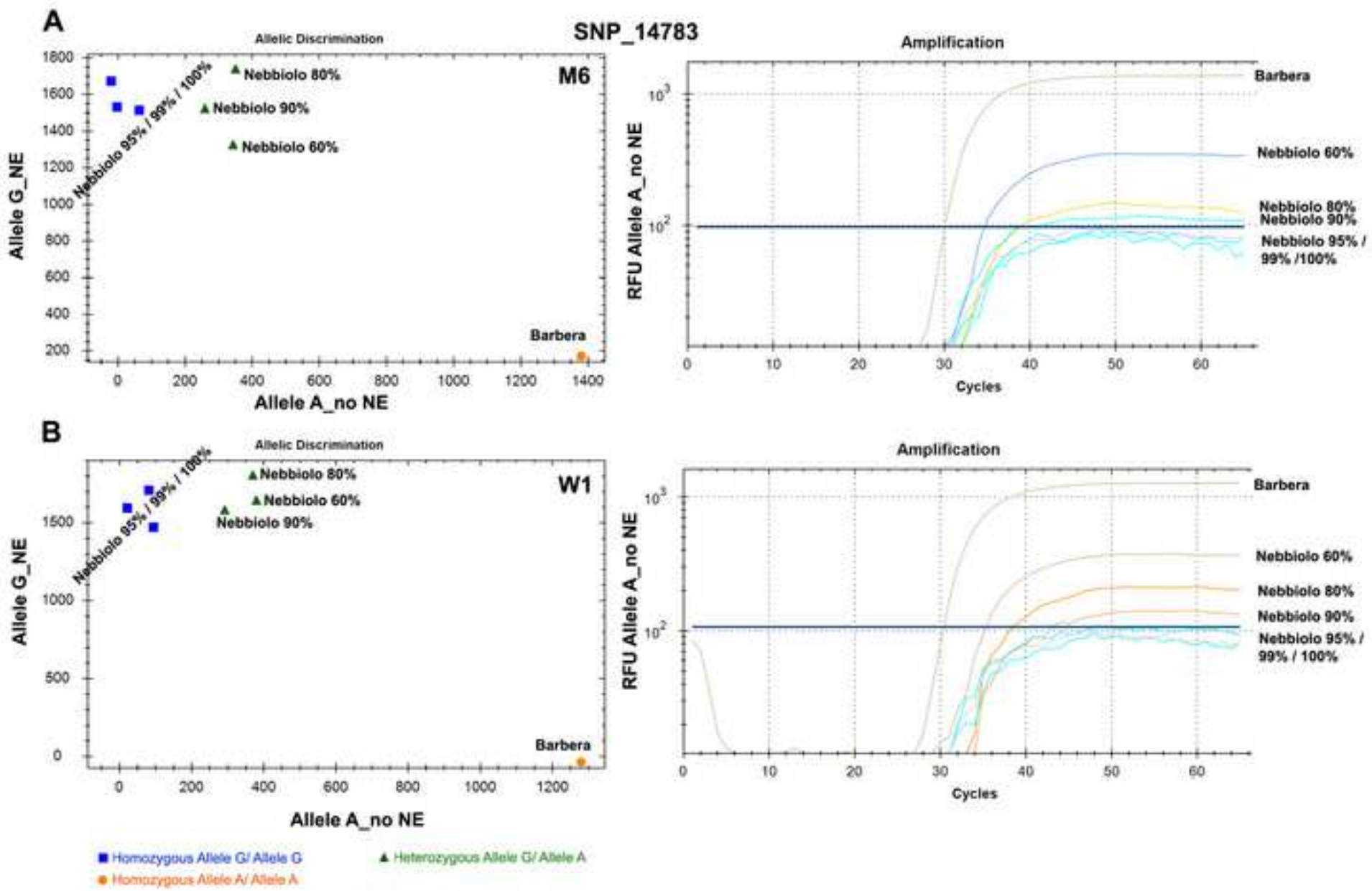

Figure 3

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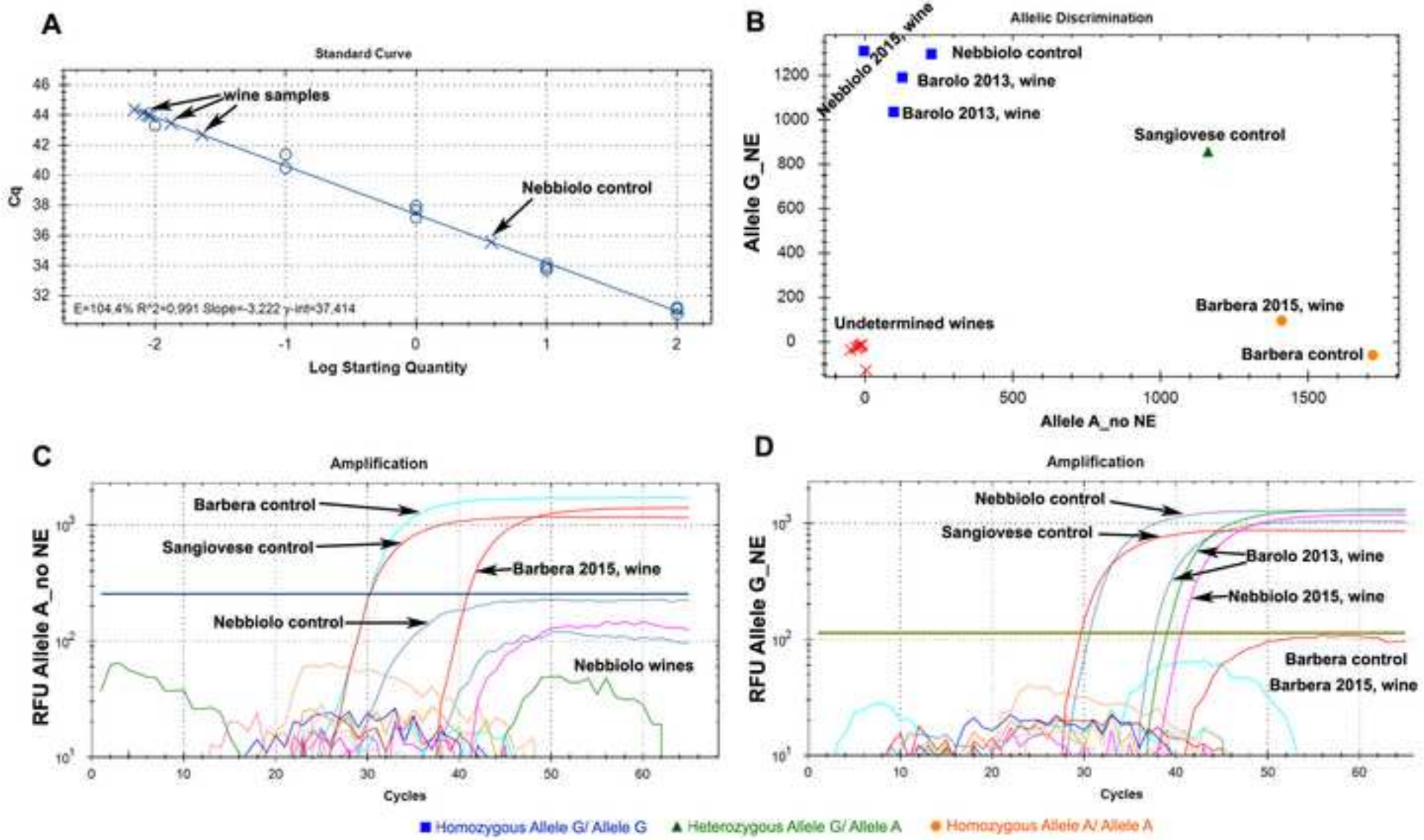

Supplementary Material

Click here to download Supplementary Material: Suppelmentary Table S1 S2 S3_Gambino_R1.xlsx

Table S1. Allelic calls of the four selected 'Nebbiolo'-specific SNP markers in 1157 g

Genotype name (sub-variety or specification)	Cultivar name
Nebbiolo Rauscedo 6 (Chiavennasca) [a]	Nebbiolo
Nebbbiolo 12 (Chiavennasca)[a]	Nebbiolo
Nebbbiolo 21 (Chiavennasca)[a]	Nebbiolo
Nebbbiolo 34 (Chiavennasca)[a]	Nebbiolo
Nebbiolo CVT 180 (Lampia)[a]	Nebbiolo
Nebbiolo CVT CN 230 (Lampia)[a]	Nebbiolo
Nebbiolo CVT 191 (Bolla)[a]	Nebbiolo
Nebbiolo CVT 260 (Bolla)[a]	Nebbiolo
Nebbiolo Cobianco 2 505 (Spanna)[a]	Nebbiolo
Nebbiolo CVT 141 (Lampia)[a]	Nebbiolo
Nebbiolo CVT 185 (Lampia)[a]	Nebbiolo
Nebbiolo CVT CN 142 (Lampia)[a]	Nebbiolo
Nebbiolo CVT 63 (Michet)[a]	Nebbiolo
Nebbiolo CVT 71 (Michet)[a]	Nebbiolo
Nebbiolo CVT 423 (Picotener)[a]	Nebbiolo
Nebbiolo CVT 415 (Picotener)[a]	Nebbiolo
Prunent	Nebbiolo
Nebbiolo Rauscedo 3 (Michet)[a]	Nebbiolo
Nebbiolo VCR 130 (Lampia)[a]	Nebbiolo
Nebbiolo VCR 135 (Lampia)[a]	Nebbiolo
Nebbiolo VCR 139 (Lampia)[a]	Nebbiolo
Nebbiolo VCR 178 (Lampia)[a]	Nebbiolo
Nebbiolo VCR 275 (Chiavennasca)[a]	Nebbiolo
Pugnet	Nebbiolo
Chiavennaschino	Nebbiolo rosé
Nebbiolo CN 111[a]	Nebbiolo rosé
Nebbiolo CVT 266[b]	Nebbiolo rosé
Barbera C4/8[a]	Barbera
Barbera CVT AL 115[a]	Barbera
Barbera 17 Ba[a]	Barbera
Barbera CVT AT 171[a]	Barbera
Barbera AT 84[a]	Barbera
Barbera MI-B-34[a]	Barbera
Barbera CVT OB66[a]	Barbera
Barbera bianca	Barbera bianca
Aglianico	Aglianico
Albana	Albana
Albarola	Albarola
Albarola CVT Kihlgren[a]	Albarola

Single-nucleotide polymorphism (SNP) genotyping assays for the varietal authentication of 'Nebbiolo' musts and wines.

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Table S4. Allelic profiles of four SNPs 'Nebbiolo'-specific identified in our dataset (Table S1), compared to available databases from Laucou et al. (2018) and De Lorenzis et al (2019). In addition to 'Nebbiolo' profile, the profiles of genotypes presenting one or more allelles (in bold) identical to 'Nebbiolo' are reported. * data from Laucou et al. (2018). nd= SNP not present in the database of Laucou et al. (2018).

Genotypes	**SNP name and chromosome position**			
	SNP_14701 chr8_11390247 C_T	**SNP_14783** chr8_13053532 A_G	**SNP_15082** chr8_19402046 C_T	**SNP_2274** chr11_8600622 G_T
Nebbiolo	**TT**	**GG**	**TT**	**GG**
Rossoletta	**TT**	**GG**	CT	TT
Lambrusco Maestri	CT	**GG**	CT	TT
Uva rara	CT	**GG**	CT	TT
Vespolina	CT	**GG**	CT	GT
Dureza	CC	AA	**TT**	TT
Gros Manseng	CT	AA	**TT**	TT
Bubbierasco	CT	AG	**TT**	GT
Prié rouge	CC	AA	**TT**	TT
Rèze	CC	AA	**TT**	GT
Chaouch	CC	AA	CT	**GG**
Gouais blanc	CC	AA	CC	**GG**
Gouais blanc somatic variant	CC	AA	CC	**GG**
Fortana	CC	AA	CT	**GG**
Rossolino nero	CC	AA	CT	**GG**
Schiava	CC	AA	CC	**GG**
Vernaccia di Oristano	CC	AA	CC	**GG**
Arrouya *	**TT**	**GG**	CC	nd
Nave = Totosi *	**TT**	AA	CC	nd
Uva di Trojanero *	**TT**	AA	CC	nd
Cainho *	CC	AG	**TT**	nd
Madeleine angevine Oberlin *	CC	AA	**TT**	nd
Espadeiro tinto *	CT	**GG**	CC	nd
Sousão *	CC	**GG**	CT	nd
Vigne sauvage faux Fethiye 58-64*	CC	**GG**	CC	nd

Table S5. Parameters of TaqMan® genotyping assays determined using DNA extracted from leaves of 'Nebbiolo' (NE) and 'Barbera' (no NE). Detection limit (LOD_{95}) for each probe was expressed as pg/µl of extracted DNA. Data are means ± SDs of three replicates.

	***VvNCED2*_FAM**	**SNP_14783_ FAM_A_no NE**	**SNP_14783_ VIC_G_NE**	**SNP_15082_ FAM_T_NE**	**SNP_15082_ VIC_C_no NE**	**SNP_2274_ FAM_T_no NE**	**SNP_2274_ VIC_G_NE**
PCR efficiency (E) %	98.2 ± 0.2	99.1 ± 0.3	93.4 ± 0.3	94.2 ± 0.4	93.7 ± 0.5	96.7 ± 0.2	95.2 ± 0.1
Slope	3.34 ± 0.15	3.38 ± 0.16	3.41 ± 0.05	3.36 ± 0.1	3.46 ± 0.2	3.4 ± 0.16	3.29 ± 0.15
R2 correlation coefficient	0.991 ± 0.005	0.997 ± 0.002	0.992 ± 0.007	0.995 ± 0.003	0.999 ± 0.001	0.995 ± 0.004	0.999 ± 0.001
LOD_{95} (pg/µl)	5	5	5	10	10	2.5	2.5

Table S6. DNA quantity and quality extracted from 'Nebbiolo' (_N) and 'Barbera' (_B) musts (M) and wines (W) collected during seven experimental wine-making steps. Extraction was performed using NucleoSpin® Plant II and NucleoSpin® Food kits. Purity and yield measured by NanoDrop; yield evaluated by a standard curve with FAM-labelled endogenous gene VvNCED2; amplification efficiency of exogenous internal positive control (EIPC) added to extracted DNA (100% refers to EIPC amplification in a control DNA extracted from leaves). Allelic profiles of genotyping assays SNP_15082, SNP_14783 and SNP_2274. Lower-case letters in the allelic profile denote an incorrect call of the genotyping assay; "-" indicates a sample without amplification. For each sample, three independent extractions were analysed (R1, R2, R3). Data are means ± SDs of three replicates.

Must/ Wine	Description	Extraction methods	NanoDrop quantification			*VvNCED2* quantification	EIPC amplification efficiency (%)	SNP_15082 Alleles			SNP_14783 Alleles			SNP_2274 Alleles		
			DNA yield (ng/µl)	A_{260}:A_{280}	A_{260}:A_{230}	DNA yield (ng/µl)		R1	R2	R3	R1	R2	R3	R1	R2	R3
M1_N	mashing	Nucleo Spin® Plant II	14.4 ± 8.2	1.9 ± 0.9	0.4 ± 0.2	3.937 ± 2.798	96 ± 7.1	TT	TT	TT	GG	GG	GG	GG	GG	GG
M2_N	48h yeast inoculum		95.5 ± 50.4	2 ± 0.2	0.9 ± 0.5	0.446 ± 0.494	107.7 ± 8.1	TT	TT	TT	GG	GG	GG	GG	GG	GG
M3_N	96h yeast inoculum		21.4 ± 10.2	1.4 ± 0.2	0.3 ± 0.3	0.154 ± 0.243	106.3 ± 9.5	TT	TT	TT	GG	GG	GG	-	GG	GG
M4_N	end maceration		14.2 ± 5.9	1.6 ± 0.3	0.4 ± 0.2	0.062 ± 0.05	105.6 ± 8.7	-	TT	TT	GG	GG	GG	-	GG	GG
M5_N	after AF*		6.5 ± 1.9	1.2 ± 0.1	0.2 ± 0.1	0.004 ± 0.002	101.3 ± 1.1	TT	TT	-	GG	GG	-	gt	GG	-
M6_N	after MLF**		14 ± 9.1	1 ± 0.1	0.2 ± 0.04	-	101.5 ± 9	-	TT	-	GG	-	-	gt	gt	-
W1_N	wine		4.4 ± 0.2	1.3 ± 0.1	0.3 ± 0.01	-	100.9 ± 1.3	-	-	-	-	-	-	GG	GG	-
M1_N	mashing	Nucleo Spin® Food	12 ± 84.7	1.2 ± 0.1	0.1 ± 0.03	-	103.2 ± 2.4	-	-	-	-	-	GG	-	-	gt
M2_N	48h yeast inoculum		13.2 ± 6.2	1.3 ± 0.2	0.2 ± 0.5	-	105.8 ± 7.1	-	-	-	-	GG	-	-	-	-
M3_N	96h yeast inoculum		14.2 ± 6.6	1.2 ± 0.1	0.2 ± 0.04	-	109.1 ± 7.8	-	-	-	-	-	-	-	-	-
M4_N	end maceration		5.3 ± 1.1	1.2 ± 0.1	0.2 ± 0.03	-	100.6 ± .5	-	-	-	-	-	-	-	-	-
M5_N	after AF*		5.1 ± 1.3	1.1 ± 0.2	0.2 ± 0.04	-	103.1 ± 2.2	-	-	-	-	-	-	-	-	-
M6_N	after MLF**		6.2 ± 2.3	1.2 ± 0.5	0.1 ± 0.02	-	101.4 ± 7.5	-	-	-	-	-	-	-	-	-
W1_N	wine		2.1 ± 0.8	1.5 ± 0.2	0.1 ± 0.01	-	99.8 ± 3.5	-	-	-	-	-	-	-	-	-

*AF= alcoholic fermentation

**MLF=malolactic fermentation

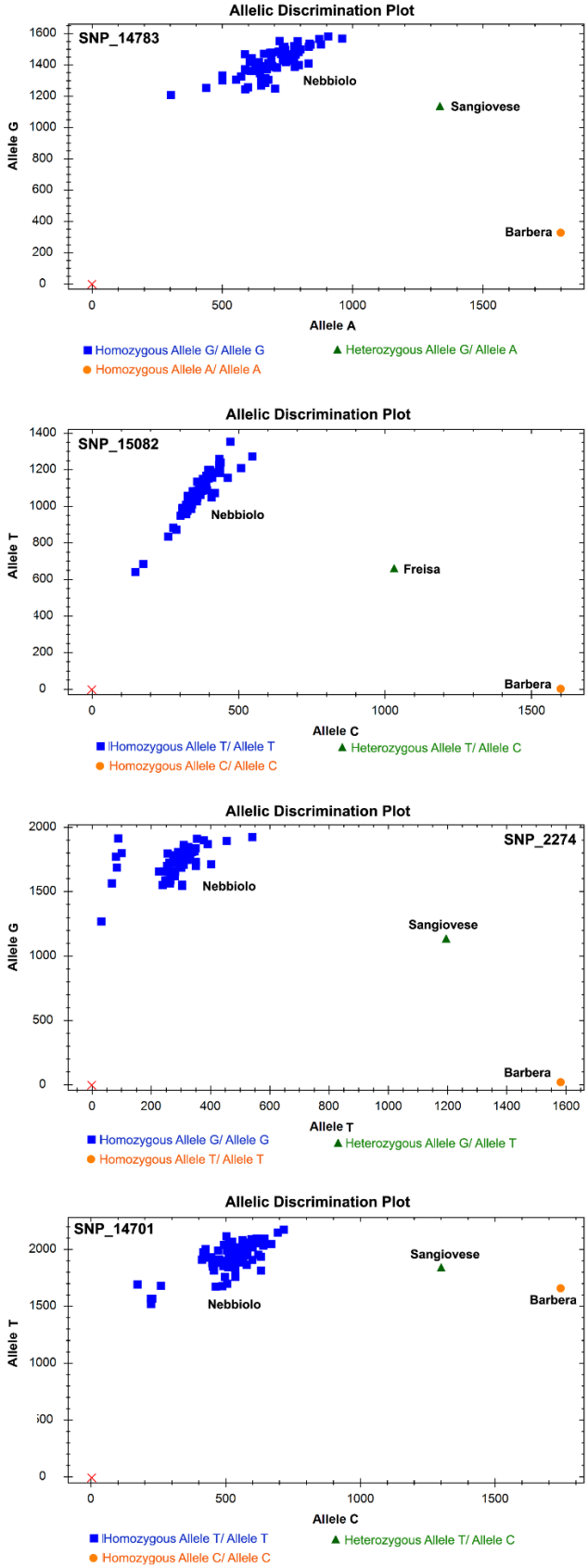

Figure S1. Output of TaqMan® TaqMan® SNP_14701, SNP_15082, SNP_14783 and SNP_2274 genotyping assays. Blue squares correspond to 98 'Nebbiolo' clones (Gambino et al., 2017); green triangles are 'Freisa' or 'Sangiovese' used as positive controls for heterozygous genotypes; orange point is 'Barbera' used as positive controls for alternative homozygous non-'Nebbiolo' genotypes.

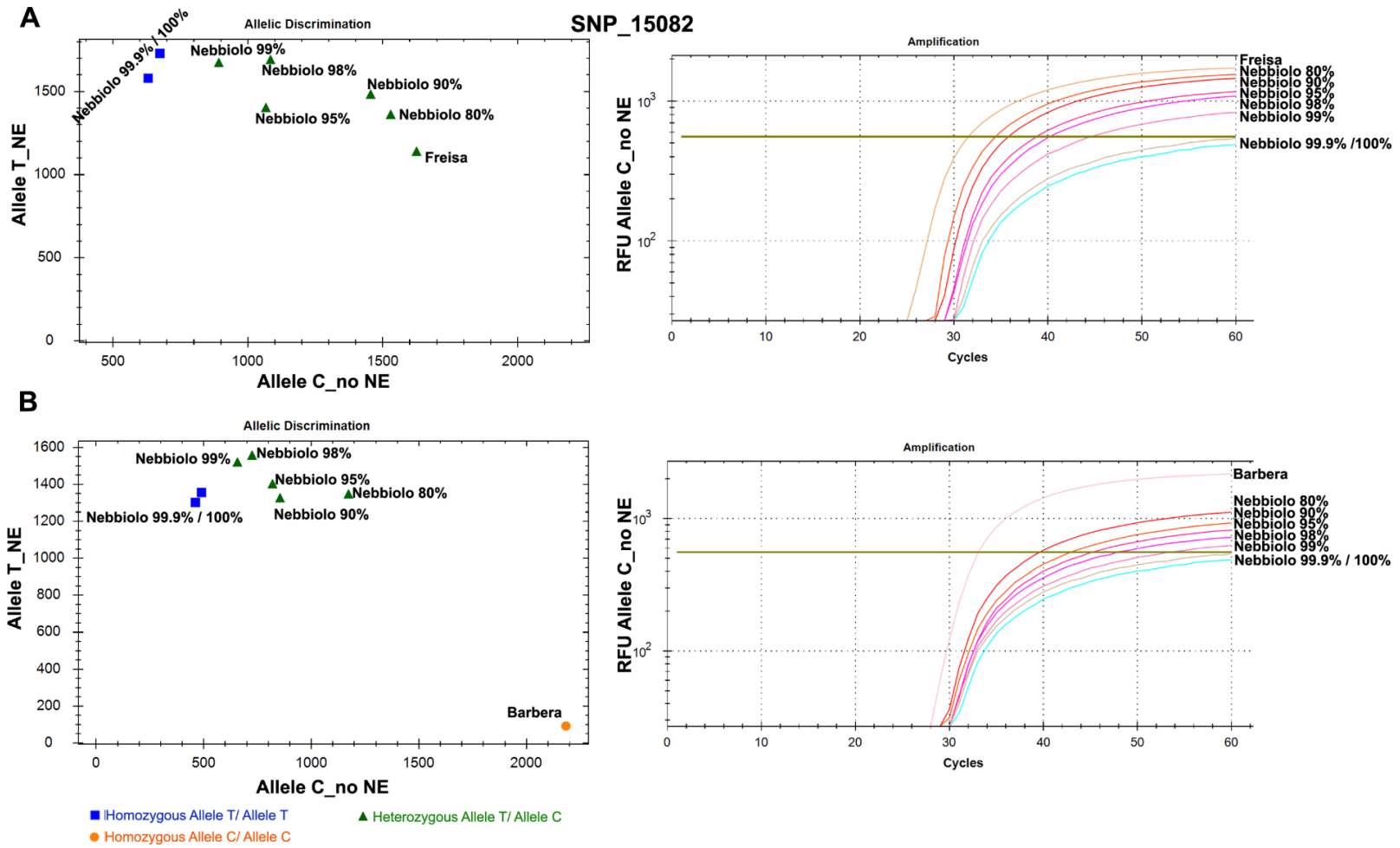

Figure S2. Detection limit of TaqMan® SNP_15082 genotyping assay in mixtures of DNA extracted from leaves. Scatter plot and relative fluorescence unit (RFU) of the TaqMan® probe tagged with VIC dye (allele C non-'Nebbiolo'). Increasing levels of non-'Nebbiolo' DNA (from 0.1-20%) of (**A**) 'Freisa' (heterozygous genotype) and (**B**) 'Barbera' (homozygous genotype alternative to 'Nebbiolo') were mixed with 'Nebbiolo' DNA. All DNA were extracted from leaves. The yellow line in the amplification plot indicates the RFU level of Nebbiolo 100% above which it was possible to detect contamination of non-'Nebbiolo' DNA. Below the line, the 'Nebbiolo' 99.9% sample was not distinguishable from 'Nebbiolo' 100%. The detection limit of 1% of non-'Nebbiolo' DNA mixed in 'Nebbiolo' DNA was determined using three replicates of each sample.

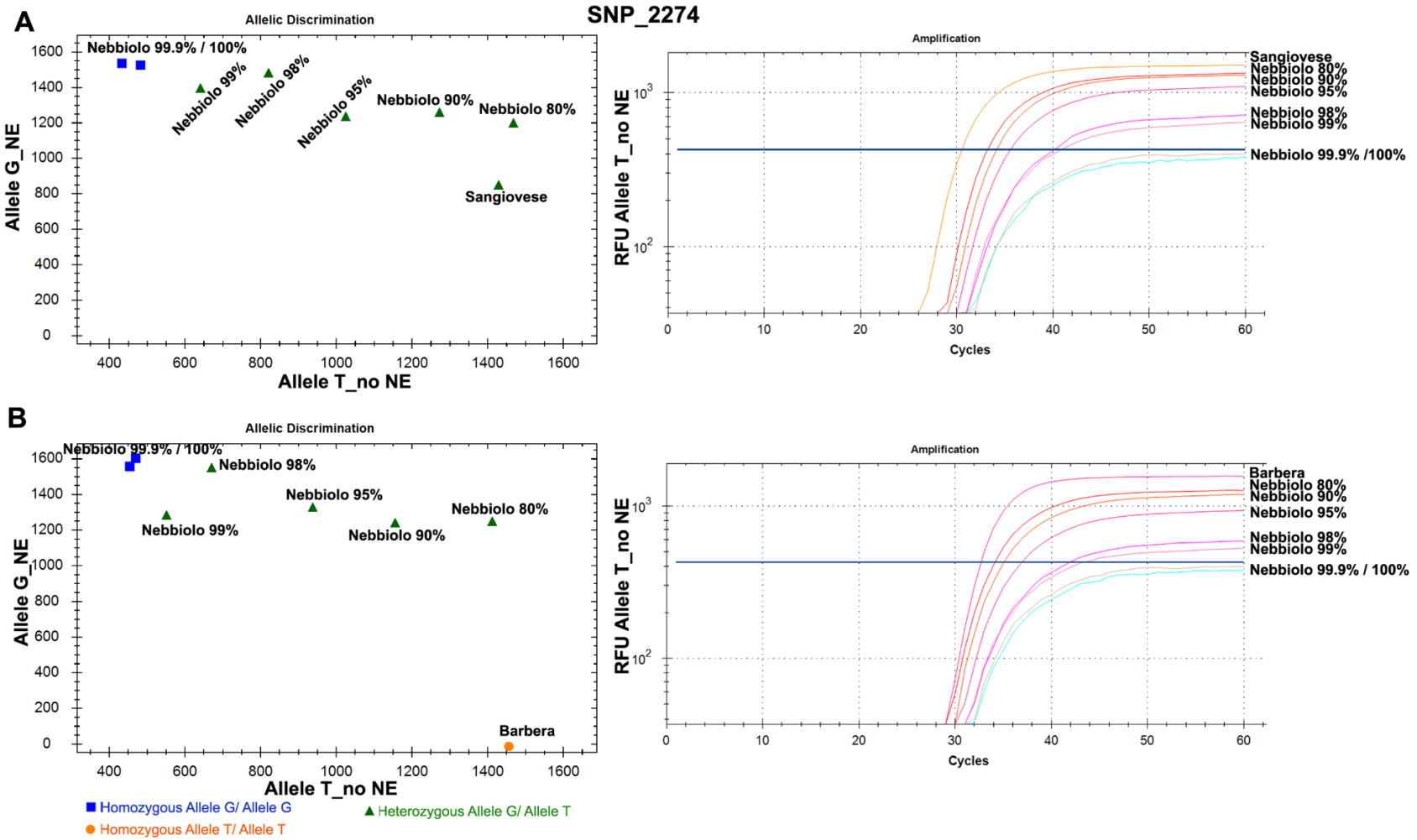

Figure S3. Detection limit of TaqMan® SNP_2274 genotyping assay in mixtures of DNA extracted from leaves. Scatter plot and relative fluorescence unit (RFU) of the TaqMan® probe tagged with FAM dye (allele T non-'Nebbiolo'). Increasing levels of non-'Nebbiolo' DNA (from 0.1-20%) of (**A**) 'Sangiovese' (heterozygous genotype) and (**B**) 'Barbera' (homozygous genotype alternative to 'Nebbiolo') were mixed with 'Nebbiolo' DNA. All DNA were extracted from leaves. The blue line in the amplification plot indicates the RFU level of Nebbiolo 100% above which it was possible to detect contamination of non-'Nebbiolo' DNA. Below the line, the 'Nebbiolo' 99.9% sample was not distinguishable from

'Nebbiolo' 100%. The detection limit of 1% of non-'Nebbiolo' DNA mixed in 'Nebbiolo' DNA was determined using three replicates of each sample.

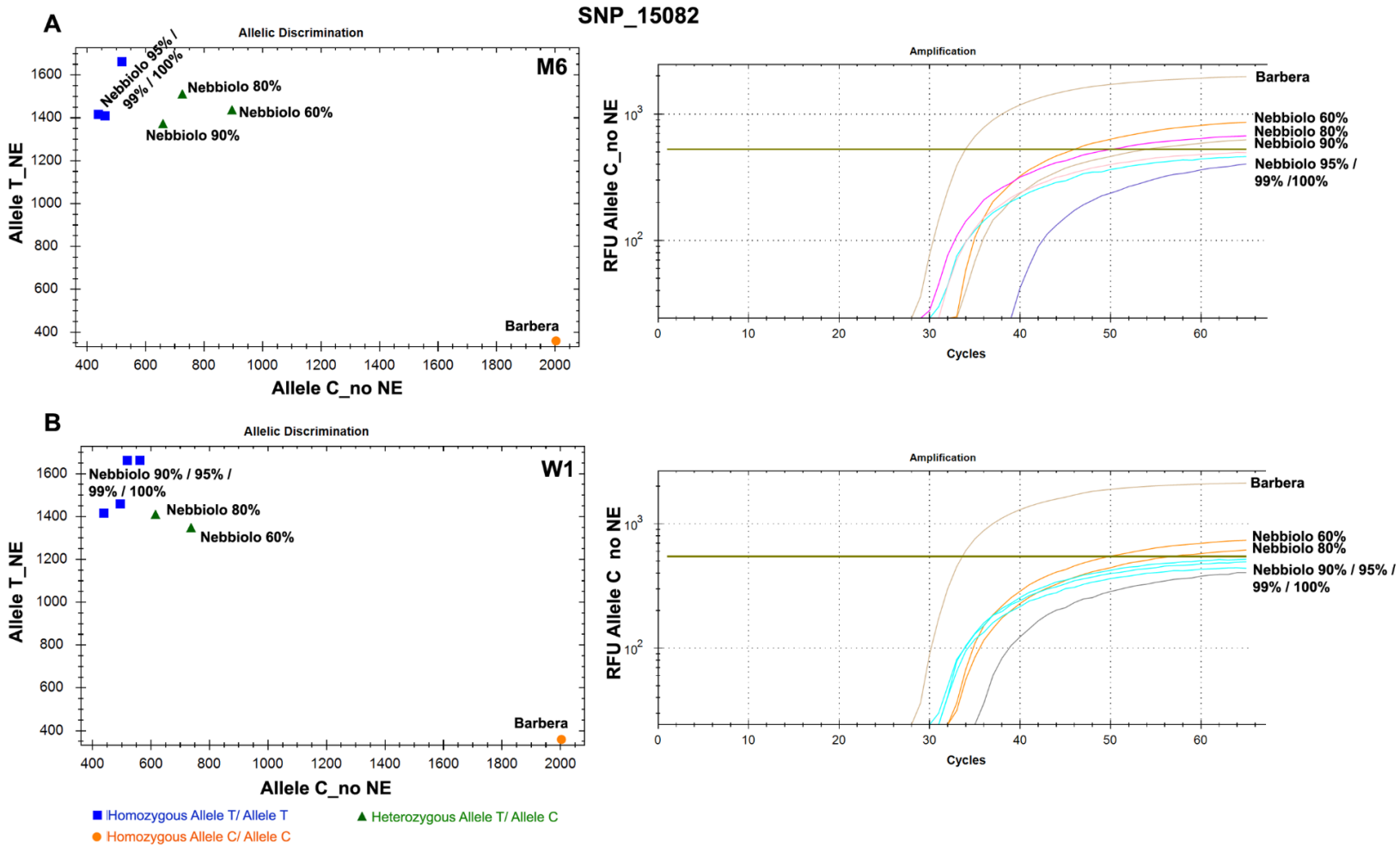

Figure S4. Detection limit of TaqMan® SNP_15082 genotyping assay in mixtures of must and wine. Scatter plot and relative fluorescence unit (RFU) of the TaqMan® probe tagged with VIC dye (allele C no-'Nebbiolo'). Increasing levels (1–40%) of (A) 'Barbera' must M6 and (B) wine W1 were mixed with 'Nebbiolo' must M6 and wine W1, respectively. The yellow line in the amplification plot indicates the RFU level of Nebbiolo 100%, above which, it was possible to detect contamination of non-'Nebbiolo' DNA. Below the blue line, the samples 'Nebbiolo' 90% (for W1),

95% and 99% were not distinguishable from ‘Nebbiolo’ 100%. The detection limit of 10% of ‘Barbera’ must M6 and 20% ‘Barbera’ wine W1 mixed in ‘Nebbiolo’ was determined using triplicates of each sample.

***Declaration of Interest Statement**

Declaration of interests

☒ The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

☐The authors declare the following financial interests/personal relationships which may be considered as potential competing interests:

***Credit Author Statement**

Paolo Boccacci: Conceptualization, Methodology, Validation, Writing-Original Draft, Reviewing and Editing. **Walter Chitarra**: Conceptualization, Methodology, Validation. **Anna Schneider**: Resources, Funding acquisition. **Luca Rolle**: Resources, Investigation. **Giorgio Gambino**: Supervision, Conceptualization, Methodology, Writing-Original Draft, Reviewing and Editing, Funding acquisition.