Cortese, 2015 vintage Cortese, 2016 vintage Sign. **Target compound** Treated Sign. Control Control Treated Isobutyric acid nd nd  $36 \pm 4$  $36 \pm 2$ ns Hexanoic acid  $4873 \pm 579$  $4886 \pm 366$  $3056 \pm 128$  $3338 \pm 90$ ns ns Octanoic acid  $6409 \pm 2$  $6362 \pm 16$  $3425 \pm 136$  $3553 \pm 90$ ns ns Decanoic acid nd nd  $685 \pm 81$  $772 \pm 10$ ns  $114 \pm 4$  $95 \pm 1$ 9-decenoic acid nd nd ns Butyric acid  $28 \pm 5$  $31 \pm 2$ nd nd ns 2-furoic acid nd nd  $19 \pm 1$  $16 \pm 1$ ns Isovaleric acid nd nd  $357\pm11$  $365 \pm 32$ ns Isobutanol nd nd  $200 \pm 2$  $181 \pm 5$ ns 3-penten-2-ol  $50 \pm 1$  $54 \pm 1$ nd nd  $53 \pm 3$  $51 \pm 1$ 3-penten-ol nd nd ns Isoamyl alcohol  $4946\pm2632$  $8000\pm5882$  $29335\pm435$  $30309 \pm 3216$ ns ns 1-pentanol nd nd  $12 \pm 1$  $12 \pm 1$ ns 2-hexanol  $40 \pm 1$  $42 \pm 1$ nd nd ns 4-methyl-2-pentanol  $110\pm2$  $118 \pm 1$ nd nd ns  $66 \pm 1$  $66 \pm 1$ 4-methylpentan-1-ol nd nd ns 3-methyl-1-pentanol  $181 \pm 24$  $163 \pm 18$ ns nd nd Hexanol  $1404 \pm 21$  $1372 \pm 47$  $1319 \pm 59$  $1458 \pm 18$ ns ns cis-3-hexen-1-ol  $60 \pm 19$  $63 \pm 20$  $151 \pm 1$  $206 \pm 9$ ns ns trans-3-hexenol nd  $10 \pm 1$  $14 \pm 1$ nd ns 3-ethoxypropanol nd nd  $23 \pm 1$  $24 \pm 1$ ns 2-butoxyethanol  $10\pm1$  $9 \pm 1$ nd nd ns Octanol nd nd  $3 \pm 1$  $4 \pm 1$ ns Methionol nd  $40 \pm 5$  $54 \pm 14$ nd ns Guaiacol nd nd  $20 \pm 1$  $22 \pm 1$ ns 2-phenylethanol  $21013 \pm 2546 \ \ 21671 \pm 7681$  $40932 \pm 1478 \quad 42643 \pm 2755$ ns ns 4-vinil guaiacol  $148 \pm 18$  $149 \pm 7$ ns  $481 \pm 17$  $529 \pm 7$ ns 4-vinylphenol  $264 \pm 11$ \* nd nd  $321\pm8$ 4-ethylguaiacol nd nd nd nd 4-ethylphenol nd nd nd nd Ethyl 3-methyl-butanoate nd nd nd nd Ethyl 2-methylbutanoate nd  $17 \pm 1$  $12 \pm 1$ nd ns Ethyl isovalerate nd nd  $23 \pm 1$  $17 \pm 1$ ns Isoamyl acetate  $856 \pm 3$  $1042\pm11$ \*  $392 \pm 20$  $437\pm15$ ns Ethyl hexanoate  $773 \pm 22$  $781 \pm 13$  $366 \pm 17$  $406 \pm 13$ ns ns Hexyl acetate  $56 \pm 31$  $93 \pm 1$  $17 \pm 1$  $27 \pm 1$ ns ns Ethyl lactate  $1130 \pm 68$  $1006 \pm 142$ nd nd ns Ethyl-2-hydroxyisovalerate  $16 \pm 1$ nd nd  $11 \pm 1$ \* Ethyl octanoate  $1450 \pm 46$  $1360 \pm 3$  $185 \pm 6$  $196 \pm 4$ ns ns  $22 \pm 1$ Ethyl-3-hydroxybutyrate nd  $22 \pm 1$ nd ns Ethyl-2-hydroxyhexanoate  $116 \pm 1$  $91 \pm 1$ \*\* nd nd Isoamyl lactate  $40 \pm 1$  $28 \pm 1$ \* nd nd Ethyl decanoate  $394 \pm 20$  $330 \pm 9$  $40 \pm 1$  $48 \pm 2$ ns ns  $2157 \pm 196$ Diethyl succinate  $1884\pm65$  $3918 \pm 105$  $2705 \pm 9$ \* ns Ethyl-4-hydroxybutanoate  $142 \pm 9$ nd nd  $180 \pm 16$ ns Ethyl 9-decenoate  $21 \pm 12$  $15 \pm 1$ ns nd nd 2-phenylethyl acetate  $425 \pm 14$  $487 \pm 8$ \*  $269 \pm 7$  $320\pm4$ \* \*  $1350 \pm 54$  $997 \pm 18$ Ethyl malate nd nd Ethyl phenyllactate  $243 \pm 5$  $226 \pm 7$  $553 \pm 31$  $476 \pm 1$ ns ns Monoethylsuccinate nd nd  $12783 \pm 373$  $12151 \pm 1071$ ns Ethyl vanillate nd nd  $5 \pm 1$  $3 \pm 1$ ns

**Table S1.** Free aroma compounds detected in Cortese wines, vintages 2015 and 2016, produced from cv. Cortese control and treated grapes.

Values expressed in  $\mu g/L$  of IS (1-heptanol) as average  $\pm$  standard deviation (n = 2). Sign.: \*, \*\*, and ns indicate significance at p < 0.05, 0.01, and not significant, respectively.

Nebbiolo, 2015 vintage Nebbiolo, 2016 vintage Sign. **Target compound** Control Treated Sign. Control Treated Isobutyric acid nd nd  $131 \pm 1$  $128 \pm 4$ ns Hexanoic acid  $1373\pm82$  $819 \pm 49$ \*  $1437 \pm 12$  $1506 \pm 33$ ns Octanoic acid  $1787 \pm 136$  $2263 \pm 172$  $1206 \pm 17$  $1287 \pm 29$ ns ns Decanoic acid nd nd  $251 \pm 6$  $221 \pm 5$ \* 9-decenoic acid nd nd nd nd Butyric acid  $16 \pm 1$  $19 \pm 1$ nd nd ns  $8 \pm 1$  $10 \pm 1$ 2-furoic acid nd nd \* nd \* Isovaleric acid nd  $687 \pm 1$  $707 \pm 1$ Isobutanol nd nd  $402\pm15$  $437\pm22$ ns 3-penten-2-ol  $45 \pm 1$  $182 \pm 1$ \*\* nd nd 3-penten-ol nd nd nd nd Isoamyl alcohol  $2229\pm1073$  $1292 \pm 622$  $30189\pm761$  $29993 \pm 1610$ ns ns 1-pentanol nd nd nd nd 2-hexanol nd nd nd nd 4-methyl-2-pentanol  $119\pm1$  $194 \pm 1$ \*\*\* nd nd  $53 \pm 1$  $61 \pm 1$ \* 4-methylpentan-1-ol nd nd  $99\pm3$ 3-methyl-1-pentanol  $129 \pm 4$ \* nd nd Hexanol  $1897 \pm 32$ \*\*  $1666 \pm 19$  $4033 \pm 69$  $1618 \pm 17$ ns cis-3-hexen-1-ol  $10 \pm 5$  $1 \pm 1$  $56 \pm 1$  $60 \pm 1$ ns ns trans-3-hexenol nd nd  $16 \pm 1$  $15 \pm 1$ ns 3-ethoxypropanol nd nd  $6 \pm 1$  $8 \pm 1$ \* 2-butoxyethanol  $25 \pm 1$  $27 \pm 1$ \* nd nd Octanol nd nd  $7 \pm 1$  $8 \pm 1$ ns nd Methionol nd nd nd Guaiacol nd nd  $543 \pm 38$  $494 \pm 12$ ns 2-phenylethanol  $16462 \pm 2400$  $26603 \pm 2494$  $46787 \pm 4220 \quad 43367 \pm 1808$ ns ns 4-vinil guaiacol nd nd  $396 \pm 2$  $386 \pm 13$ ns 4-vinylphenol  $500 \pm 41$  $475 \pm 5$ nd nd ns 4-ethylguaiacol  $142 \pm 2$  $28 \pm 1$ \*\* nd nd \*\*  $164 \pm 2$  $18 \pm 1$ 4-ethylphenol nd nd Ethyl 3-methyl-butanoate  $18 \pm 1$  $13 \pm 1$ \*\* nd nd  $29 \pm 2$ Ethyl 2-methylbutanoate nd  $27 \pm 1$ nd ns Ethyl isovalerate nd nd  $32 \pm 1$  $35 \pm 2$ ns Isoamyl acetate  $1093\pm28$  $2714\pm68$ \*\*  $924\ \pm 25$  $900\pm44$ ns \*\* Ethyl hexanoate  $284 \pm 3$  $602 \pm 6$  $194\ \pm 8$  $211 \pm 7$ ns  $7 \pm 1$ Hexyl acetate  $12 \pm 1$ nd nd Ethyl lactate nd  $4815 \pm 54$  $4711 \pm 47$ nd ns Ethyl-2-hydroxyisovalerate  $33 \pm 1$  $34 \pm 1$ nd nd ns Ethyl octanoate  $399 \pm 11$  $793 \pm 23$ \*\*  $272 \pm 6$  $307 \pm 14$ ns  $27 \pm 1$ Ethyl-3-hydroxybutyrate nd nd  $34 \pm 1$ ns Ethyl-2-hydroxyhexanoate nd nd nd nd Isoamyl lactate  $194 \pm 19$  $304 \pm 30$  $297 \pm 1$  $311 \pm 6$ ns ns Ethyl decanoate  $83 \pm 8$  $108 \pm 10$  $100 \pm 6$  $83 \pm 2$ ns ns Diethyl succinate  $2858 \pm 152$  $5363 \pm 286$  $2643 \pm 67$  $2959 \pm 10$ ns Ethyl-4-hydroxybutanoate  $641 \pm 5$ nd nd  $617 \pm 13$ ns Ethyl 9-decenoate nd nd nd nd 2-phenylethyl acetate  $221\pm 6$  $542\pm16$ \*\*  $315\pm4$  $286 \pm 5$ ns Ethyl malate nd nd nd nd  $1000\pm54$  $1049 \pm 40$  $924 \pm 14$ Ethyl phenyllactate  $498 \pm 19$ ns nd  $8957 \pm 332$ Monoethylsuccinate  $9708 \pm 313$ nd ns Ethyl vanillate nd nd  $288\pm14$  $295 \pm 16$ ns

**Table S2.** Free aroma compounds detected in Nebbiolo wines, vintages 2015 and 2016, produced from cv. Nebbiolo control and treated grapes.

Values expressed in  $\mu g/L$  of IS (1-heptanol) as average  $\pm$  standard deviation (n = 2). Sign.: \*, \*\*, \*\*\*, and ns indicate significance at p < 0.05, 0.01, 0.001, and not significant, respectively.



**Figure S1.** Weather data gathered from the weather station of Acqui Terme in 2015 and 2016 years, from June 21<sup>st</sup> to October 31<sup>st</sup>. Data from Arpa Piemonte (2017).