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## Bunch microclimate affects carotenoids evolution in cv. Nebbiolo (V. vinifera L.)

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**Supplementary Table 1.** Results of the 3-way ANOVA, carried out on the carotenoid content (μg berry<sup>-1</sup>) and concentration (mg kg<sup>-1</sup>) of the South facing vineyard considering the two levels of vigour (V+ and V-), the two seasons and the four sampling dates as factors of variability.

		Year (Y)	Vigour (V)	Sampling date (d)	Y * V	Y * d	V * d	Y*V*d
mg kg <sup>-1</sup>	lutein	*	***	***	ns	***	ns	ns
	β-carotene	ns	***	***	ns	***	ns	ns
	neoxanthine	ns	***	***	ns	***	*	ns
	Sum of carotenoids	ns	***	***	ns	***	ns	ns
μg berry <sup>-1</sup>	lutein	***	***	***	ns	*	*	ns
	β-carotene	ns	***	***	ns	ns	ns	ns
	neoxanthine	ns	***	***	ns	***	*	ns
	Sum of carotenoids	*	***	***	ns	***	ns	ns
	Lutein:β–carotene	***	ns	***	ns	***	***	ns