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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 ( $\mu\text{g berry}^{-1}$ ) and concentration ( $\text{mg kg}^{-1}$ ) 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
<b>mg kg<sup>-1</sup></b>	lutein	*	***	***	ns	***	ns	ns
	$\beta$ -carotene	ns	***	***	ns	***	ns	ns
	neoxanthine	ns	***	***	ns	***	*	ns
	Sum of carotenoids	ns	***	***	ns	***	ns	ns
<b><math>\mu\text{g berry}^{-1}</math></b>	lutein	***	***	***	ns	*	*	ns
	$\beta$ -carotene	ns	***	***	ns	ns	ns	ns
	neoxanthine	ns	***	***	ns	***	*	ns
	Sum of carotenoids	*	***	***	ns	***	ns	ns
	Lutein: $\beta$ -carotene	***	ns	***	ns	***	***	ns