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

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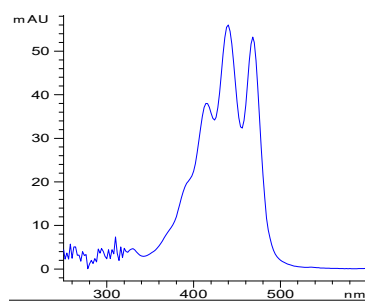
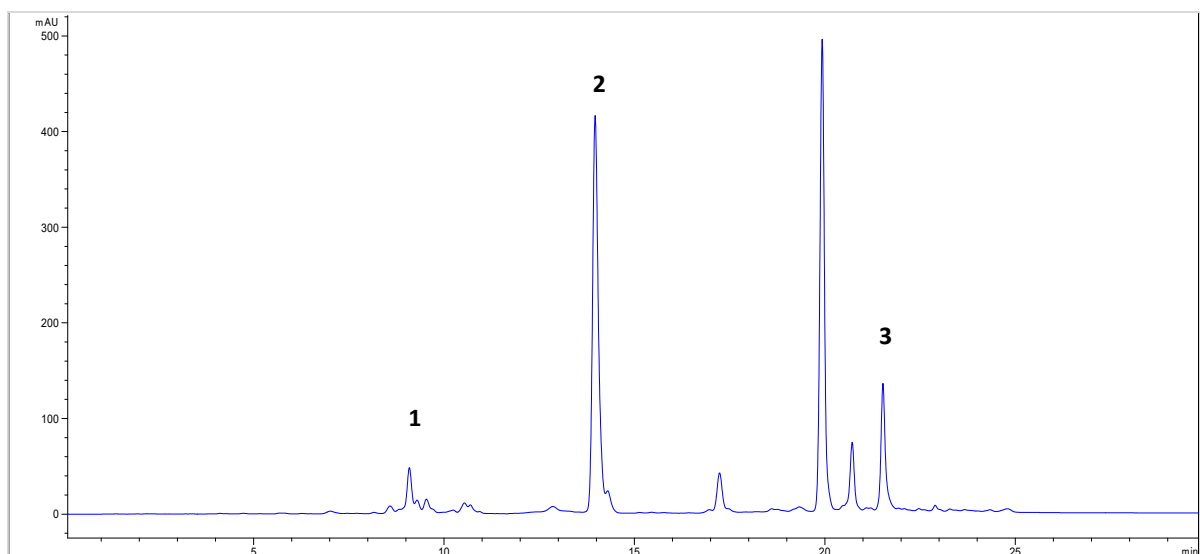
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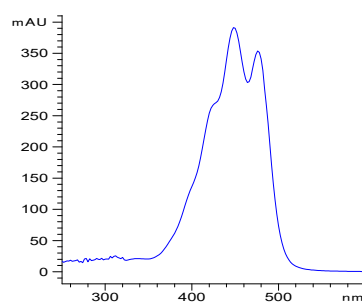
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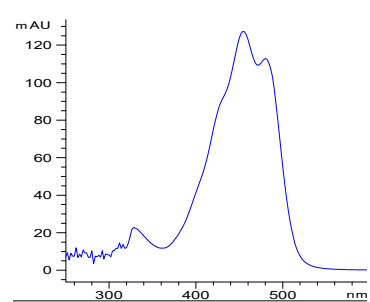
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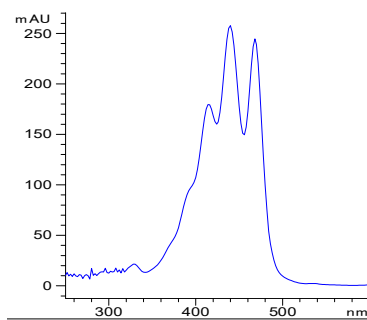
1: Neoxanthin



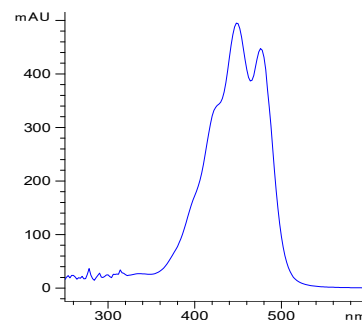
2: Lutein



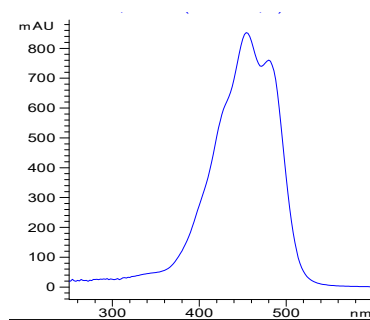
3: β -carotene



Standard Neoxanthin



Standard Lutein



Standard β -carotene

Supplementary Figure 1: Typical HPLC/DAD chromatogram of the most relevant carotenoids in Nebbiolo grape extracts (detection wavelength at 447 nm), and HPLC/DAD-UV spectra of 1:Neoxanthin, 2: Lutein, 3: β -carotene and their respective commercial standards.