Combined effect of harvest time and postharvest dehydration length on the composition of withered grapes for *Sforzato di Valtellina* DOCG wine production

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Supporting information

This file is provided as supporting information to the article published on *Journal of the Science of Food and Agriculture*

Article DOI: 10.1002/jsfa.12680

Table S1. Harvest times and total days of withering for each vineyard studied (A-B) and correspondent binomials: early harvest/long withering (EL), medium-term harvest/medium withering (MM), and late harvest/short withering (LS).

Binomial	Vineyard	Harvest time			Total days of withering		
		2019	2020	2021	2019	2020	2021
EL	A	30-Sep	19-Sep	22-Sep	62	73	70
	B	25-Sep	19-Sep	28-Sep	67	73	64
MM	A	11-Oct	29-Sep	10-Oct	51	63	52
	B	8-Oct	1-Oct	1-Oct	54	61	61
LS	A	19-Oct	8-Oct	18-Oct	43	54	44
	B	13-Oct	10-Oct	16-Oct	49	52	46

Table S2. Ratios calculated based on compositional parameters: SIR-to-WLR ratio, juice sugars-to-acids ratio, malic-to-tartaric acid ratio, anthocyanins-to-sugars ratio, tannins (Skins MTC)-to-sugars ratio.

Year	Vineyard	Binomial	SIR-to-WLR †	Sugars-to-Total acidity ‡		Malic-to-Tartaric acid ‡		Anthocyanins-to-Sugars §		Anthocyanins-to-Tannins #	
			-	Fresh	Withered	Fresh	Withered	Fresh	Withered	Fresh	Withered
2019	A	EL	0.33	22.58	30.72	0.46	0.53	1.20	1.16	0.51	0.47
2019	A	MM	0.26	29.63	37.41	0.38	0.45	1.07	0.99	0.50	0.42
2019	A	LS	0.14	31.37	34.30	0.56	0.54	1.05	1.10	0.51	0.49
2019	B	EL	0.23	23.81	32.01	0.44	0.58	1.37	0.93	0.45	0.36
2019	B	MM	0.20	26.06	31.15	0.43	0.43	1.29	1.04	0.48	0.36
2019	B	LS	0.20	26.81	34.42	0.40	0.43	1.26	1.04	0.44	0.43
2020	A	EL	0.27	24.69	32.99	0.35	0.42	1.44	1.13	0.52	0.46
2020	A	MM	0.20	29.90	39.71	0.33	0.46	1.56	1.59	0.62	0.67
2020	A	LS	0.45	34.78	45.64	0.21	0.41	1.32	1.14	0.51	0.51
2020	B	EL	0.44	29.31	36.86	0.23	0.33	1.11	0.81	0.40	0.31
2020	B	MM	0.31	29.61	36.51	0.23	0.34	1.23	1.08	0.46	0.46
2020	B	LS	0.39	32.28	38.04	0.22	0.34	1.37	1.15	0.56	0.44
2021	A	EL	0.21	20.91	24.42	0.57	0.63	1.46	0.95	0.51	0.35
2021	A	MM	0.18	24.88	27.27	0.51	0.54	1.44	1.21	0.57	0.48
2021	A	LS	0.09	27.68	25.96	0.46	0.64	1.39	1.20	0.51	0.42
2021	B	EL	0.20	21.30	27.80	0.47	0.56	1.44	1.24	0.54	0.40
2021	B	MM	0.35	25.91	32.83	0.40	0.45	1.45	1.14	0.51	0.40
2021	B	LS	0.19	27.00	30.11	0.38	0.40	1.32	1.20	0.52	0.42
				Average±standard deviation data by year, vineyard, binomial							
2019			0.23±0.06	26.71±3.35	**33.34±2.53 ab**	**0.45±0.06 a**	**0.49±0.07 ab**	**1.21±0.13 b**	1.04±0.08	0.48±0.03	0.42±0.05
2020			0.34±0.10	30.10±3.37	**38.29±4.23 a**	**0.26±0.06 b**	**0.38±0.05 b**	**1.34±0.16 ab**	1.15±0.25	0.51±0.08	0.48±0.12
2021			0.20±0.08	24.61±2.88	**28.06±3.01 b**	**0.47±0.07 a**	**0.54±0.10 a**	**1.42±0.05 a**	1.16±0.11	0.52±0.02	0.41±0.04
	A		0.24±0.11	27.38±4.48	33.16±6.96	0.42±0.12	0.51±0.08	1.33±0.18	1.16±0.18	0.53±0.04	**0.48±0.09 a**
	B		0.28±0.10	26.90±3.26	33.30±3.42	0.36±0.10	0.43±0.09	1.32±0.11	1.07±0.14	0.48±0.05	**0.40±0.05 b**
		EL	0.28±0.09	**23.77±3.07 b**	30.80±4.31	0.42±0.12	0.51±0.11	1.34±0.15	1.04±0.17	0.49±0.05	0.39±0.06
		MM	0.25±0.07	**27.66±2.29 ab**	34.15±4.59	0.38±0.09	0.44±0.06	1.34±0.18	1.18±0.22	0.52±0.06	0.47±0.11
		LS	0.24±0.15	**29.99±3.30 a**	34.75±6.76	0.37±0.14	0.46±0.11	1.28±0.12	1.14±0.06	0.51±0.04	0.45±0.04

All ratios are calculated from Tables 1, 2 and Figure 4 averaged data, except for SIR-to-WLR (Mencarelli and Bellincontro, 2013; https://doi.org/10.1002/9781118569184.ch3). SIR = rate of sugar increase (total soluble solids in °Brix/day); WLR = weight loss rate (%/day). † °Brix/%. ‡ g/g. § mg/g. # mg/mg; only tannins extracted from skins (Skins MCP) were considered. For each factor (year, vineyard, binomial) and parameter, different letters among rows indicate significant differences (Tukey HSD post-hoc; $p<0.05$).