

Supplemental Data for:

Allegro G, Pastore C, Valentini G and Filippetti I. 2019.

Effects of sunlight exposure on flavonol content and wine sensory of the white winegrape Grechetto gentile.

Am J Enol Vitic 70:277-285. doi: 10.5344/ajev.2019.17108.

Parameter	Reference standard	Range of variation
Floral aroma	Benzyl acetate (mg/L)	0.05 – 1
Fruity aroma	Isoamyl acetate (ppm)	5 – 100
Vegetal aroma	<i>cis</i> -3-Hexen-1-ol (mL/L)	0.05 – 1
Acidity	Citric acid (g/L)	0.1 – 2
Sapid taste	Sodium chloride (g/L)	0.2 – 5
Astringency	Aluminium potassium sulfate (g/L)	0.25 – 1
Bitterness	Quinine monohydrochloride dihydrate (g/L)	0.025 – 0.1
Color intensity	Low versus high-colored white wine	
Body	Light versus full-bodied white wine	