## Supplementary materials



Figure S1. - Results of the optimization of extraction conditions obtained by experimental design: A) Pareto Chart of Effects relative to the sum of the peak areas of the HPLC-PDA chromatographic profiles of the extracts, obtained through the Box, Hunter \& Hunter Design; B) Surface Response and

Critical Values relative to the sum of the peak areas of the HPLC-PDA chromatographic profiles of the extracts, obtained through the Central Composite Design.



Figure S2- Results of the optimization of the extraction conditions obtained by the experimental design. Pareto Chart of Effects relative to the main components of the extracts obtained through the Box, Hunter \& Hunter Design: a1) peak 2, a2) peak9, a3) peak 10, a4) peak 11. Surface Response and Critical Values relative to the main components of the extracts obtained through the Central Composite Design: b1) peak 2, b2) peak9, b3) peak 10, b4) peak 11.


GPR
Leaves
B)



Figure S3. Box Plots (A) and histograms (B) relative to the Folin-Ciocalteu Assay. Total phenols content is expressed as mg GAE/g matrix for both the GPRs and leaves extracts.


Figure S4. - Box Plots relative to the HPLC-PDA quantitative results on the main components of grapevine GPRs and leaves: A) caftaric acid, B) myricetin glucuronide, C) rutin and hyperoside, D) quercetin 3-O-glucoside, E) quercetin 3-O-glucuronide, F) kaempferol-3-O-rutinoside, G) kaempferol-$3-\mathrm{O}$-glucoside and quercetin malonyl hexoside and H ) isorhamnetin glucuronide.


Figure S5. -Histograms relative to the in vitro colorimetric antioxidant assays for all GPRs and leaves extracts: EC50 (mg matrix) by DPPH Assay (A) and TEAC by ABTS Assay expressed as mmol Trolox/kg matrix (B).

Table S1. - Variables, levels and the design matrices evaluated in the two experimental design.


Table S2. - Pearson's correlation matrix between HPLC-DAD quantitation results (in terms of sum of the concentrations of the main phenolics) and in-vitro colorimetric antioxidant assays results.

Correlation matrix (Pearson (n-1))

| Variable | Folin | ABTS | $\mathrm{EC}_{50}$ <br> (DPPH) | HPLC |
| :---: | :---: | :---: | :---: | :---: |
| Folin | 1 | 0.6526 | -0.4054 | 0.5612 |
| ABTS | 0.6526 | 1 | -0.5701 | 0.6696 |
| $\mathrm{EC}_{50}$ (DPPH) | -0.4054 | -0.5701 | 1 | -0.3257 |
| HPLC | 0.5612 | 0.6696 | -0.3257 | 1 |

Values in bold type differ from 0 at a significance level $\alpha=0.05$

Table S3. -List of the analyzed samples with their acronyms and sampling year.

| Cultivar | Code | Sampling <br> year | Cultivar | Code | Sampling <br> year |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Nebbiolo | N1 - N2 | 2016 | Cabernet Franc | CAB | 2017 |
| Barbera | B1 - B2 | 2016 | Canaiolo Nero | CAN | 2017 |
| Sirah | S1- S2 | 2016 | Carignano | CAR | 2017 |
| Grenache | G1-G2 | 2016 | Lambrusco Salamino | LAM | 2017 |
| Pinot Nero | PN1-PN2 | 2016 | Sangiovese | SAN | 2017 |
| Cabernet Sauvignon | CS1-CS2 | 2016 | Malvasia Bianca | MAL | 2017 |
| Moscato Bianco | MOS | 2017 | Verdicchio | VER | 2017 |
| Sauvignon Blanc | SAU | 2017 | Vernaccia | VSG | 2017 |

Table S4. Wavelenghts, calibration ranges, equations of the curves and linearity of the target compounds used for quantification.

| Compound | $\lambda \max (\mathrm{nm})$ | Linearity range (mg/l) | $R^{2}$ | Calibration curve <br> equation |
| :---: | :---: | :---: | :---: | :---: |
| Caftaric acid | 325 | $100-1000$ | 0.9994 | $\mathrm{y}=21869 \mathrm{x}-260461$ |
| Quercetin 3-O-glucuronide | 350 | $100-1000$ | 0.9992 | $\mathrm{y}=14009 \mathrm{x}-235766$ |
| Rutin | 350 | $5-250$ | 0.9972 | $\mathrm{y}=13724 \mathrm{x}-5740.1$ |
| Quercetin 3-O-glucoside | 350 | $5-250$ | 0.9979 | $\mathrm{y}=16561 \mathrm{x}-9313.8$ |
| Kaempferol 3-O-glucoside | 350 | $5-250$ | 0.9979 | $\mathrm{y}=3864 \mathrm{x}-3225.3$ |

