

Table S4. Sensory perceptions detected in Fiano wines obtained using different vessels: Test A (stainless steel); Test B (earthenware amphora); Test C (mulberry barrel); Test D (cherry barrel).

Sensory perceptions							
Test A		Test B		Test C		Test D	
color intensity	6.2 ± 1.3	color intensity	7.7 ± 1.2	color intensity	4.2 ± 1.3	color intensity	6.4 ± 1.1
apple	6.8 ± 1.4	toasted hazelnut	5.8 ± 1.6	fresh fruits	7.3 ± 1.3	apple	7.4 ± 1.4
hazelnut	6.2 ± 1.3	vanilla	5.1 ± 1.1	wood	4.9 ± 1.6	wood	5.3 ± 1.7
hay	3.9 ± 1.1	vegetable	4.2 ± 2.5	unripe fruits	7.4 ± 1.1	ginger	5.4 ± 2.5
astringency	0.4 ± 0.7	fresh wood	7.2 ± 2.1	astringency	6.7 ± 2.3	sweet cherry	6.6 ± 1.6
acidity	5.7 ± 0.9	astringency	4.4 ± 0.7	acidity	5.3 ± 0.9	leather	3.2 ± 2.7
softness	6.7 ± 1.8	acidity	6.5 ± 0.7	softness	4.2 ± 0.9	sapidity	7.1 ± 2.4
ro-hay	5.9 ± 1.5	sapidity	7.0 ± 0.6	ro-wood	4.9 ± 1.7	softness	8.3 ± 1.3
ro-apple	5.0 ± 0.9	ro-fresh wood	6.0 ± 1.6	ro-fruity	6.6 ± 1.2	ro-red fruits	5.9 ± 2.1
overall judgment	6.7 ± 1.6	ro-fresh vegetable	4.2 ± 1.0	overall judgment	5.6 ± 1.1	ro-apple	3.9 ± 3.7
		overall judgment	6.0 ± 1.3			overall judgment	7.7 ± 1.2

Data are expressed as mean values ± standard deviations (n = 9).