

Table S1. Chemical parameters of the three grape juices before pH and YAN adjustment.

Grape juice	Glucose (g/L)	Fructose (g/L)	pH	TA (g/L)	YAN (mg/L)
SB	125.22 ± 1.23	105.11 ± 2.04	3.22	6.5 ± 0.1	84.3 ± 2.5
PG	109.71 ± 2.17	115.26 ± 1.62	3.52	5.3 ± 0.2	39.3 ± 0.6
IM	110.37 ± 1.89	108.30 ± 1.95	3.50	5.0 ± 0.2	206.7 ± 11.9

Values are represented by average and standard deviation (n=3). SB: Sauvignon blanc, PG: Pinot grigio, IM: Incrocio Manzoni. TA: total acidity, YAN: Yeast assimilable nitrogen.

Table S2. *Saccharomyces cerevisiae* and *Starmerella bacillaris* concentrations at 48 hours in the three grape juices.

Strains	SB	PG	IM
EC1118	4.62x10 ⁷ ± 9.45x10 ⁶	3.92x10 ⁷ ± 6.97x10 ⁶	4.10x10 ⁷ ± 8.65x10 ⁶
FRI719	6.03x10 ⁷ ± 9.67x10 ⁶	3.23x10 ⁷ ± 8.87x10 ⁶	6.75x10 ⁷ ± 3.99x10 ⁷
FRI728	5.37x10 ⁷ ± 7.81x10 ⁶	6.22x10 ⁷ ± 1.09x10 ⁷	5.30x10 ⁷ ± 1.53x10 ⁷
FRI729	5.85x10 ⁷ ± 5.79x10 ⁶	7.73x10 ⁷ ± 6.83x10 ⁶	5.60x10 ⁷ ± 1.04x10 ⁷
FRI751	6.12x10 ⁷ ± 8.08x10 ⁶	6.23x10 ⁷ ± 9.91x10 ⁶	5.93x10 ⁷ ± 1.31x10 ⁷
FRI754	6.63x10 ⁷ ± 1.03x10 ⁷	6.23x10 ⁷ ± 1.16x10 ⁷	6.67x10 ⁷ ± 1.59x10 ⁷
FRI7100	6.23x10 ⁷ ± 9.09x10 ⁶	3.60x10 ⁷ ± 8.46x10 ⁶	7.67x10 ⁷ ± 1.57x10 ⁷
PAS13	4.70x10 ⁷ ± 7.46x10 ⁶	2.68x10 ⁷ ± 5.85x10 ⁶	5.72x10 ⁷ ± 1.49x10 ⁷
PAS55	5.35x10 ⁷ ± 7.18x10 ⁶	4.55x10 ⁷ ± 2.75x10 ⁷	4.30x10 ⁷ ± 8.15x10 ⁶
PAS66	5.35x10 ⁷ ± 1.01x10 ⁷	4.37x10 ⁷ ± 1.07x10 ⁷	4.52x10 ⁷ ± 2.00x10 ⁷
PAS92	4.78x10 ⁷ ± 1.14x10 ⁷	4.77x10 ⁷ ± 1.25x10 ⁷	5.33x10 ⁷ ± 9.88x10 ⁶
PAS103	5.03x10 ⁷ ± 1.01x10 ⁷	6.28x10 ⁷ ± 1.68x10 ⁷	2.77x10 ⁷ ± 1.15x10 ⁷
PAS151	4.15x10 ⁷ ± 1.07x10 ⁷	6.95x10 ⁷ ± 3.53x10 ⁷	3.00x10 ⁷ ± 3.29x10 ⁶
PAS173	5.37x10 ⁷ ± 1.15x10 ⁷	4.10x10 ⁷ ± 9.06x10 ⁶	1.34x10 ⁸ ± 7.98x10 ⁷

Values are represented by average and standard deviation (n=3). SB: Sauvignon blanc, PG: Pinot grigio, IM: Incrocio Manzoni.