



Table S1. SOM, total N and micronutrient concentrations in soil per cultivar and thesis in the three-year period (median, minimum, maximum, first (Q_1) and third (Q_3) quartile, $N = 6$). Non-significant differences among theses are marked with “n.s.”.

| Cultivar | Variable | Thesis | Median | Min - Max | $Q_1 - Q_3$ | Significance |
|----------------|--|--------|--------|-------------|-------------|--------------|
| Pinot blanc | SOM (g kg ⁻¹ d.w.) | INT | 33 | 24 - 38 | 29 - 35 | n.s. |
| | | ORG1 | 32 | 29 - 39 | 30 - 38 | |
| | | ORG2 | 30 | 27 - 36 | 28 - 36 | |
| | Total N (g kg ⁻¹ d.w.) | INT | 1.3 | 1.0 - 1.6 | 1.3 - 1.5 | n.s. |
| | | ORG1 | 1.4 | 1.3 - 1.7 | 1.4 - 1.7 | |
| | | ORG2 | 1.4 | 1.3 - 1.6 | 1.4 - 1.5 | |
| | Available Fe (mg kg ⁻¹ d.w.) | INT | 17.0 | 15.6 - 17.8 | 15.9 - 17.7 | n.s. |
| | | ORG1 | 15.8 | 15.1 - 17.6 | 15.6 - 17.5 | |
| | | ORG2 | 18.1 | 14.9 - 21.0 | 16.0 - 21.0 | |
| Rhine Riesling | Available Mn (mg kg ⁻¹ d.w.) | INT | 8.1 | 6.2 - 10.1 | 8.0 - 9.5 | n.s. |
| | | ORG1 | 8.7 | 7.2 - 11.0 | 8.2 - 9.9 | |
| | | ORG2 | 8.0 | 6.1 - 10.7 | 6.9 - 8.6 | |
| | Available Zn (mg kg ⁻¹ d.w.) | INT | 9.1 | 7.4 - 9.7 | 9.0 - 9.7 | n.s. |
| | | ORG1 | 9.5 | 8.7 - 11.4 | 8.7 - 11.0 | |
| | | ORG2 | 12.4 | 5.1 - 21.1 | 5.4 - 20.9 | |
| | SOM (g kg ⁻¹ d.w.) | INT | 34 | 32 - 57 | 32 - 41 | n.s. |
| | | ORG1 | 39 | 33 - 42 | 36 - 42 | |
| | | ORG2 | 38 | 32 - 43 | 32 - 40 | |
| | Total N (g kg ⁻¹ d.w.) | INT | 1.6 | 1.4 - 2.7 | 1.5 - 1.8 | n.s. |
| | | ORG1 | 1.6 | 1.3 - 2.0 | 1.5 - 1.7 | |
| | | ORG2 | 1.7 | 1.3 - 1.8 | 1.5 - 1.8 | |
| Rhine Riesling | Available Fe (mg kg ⁻¹ d.w.) | INT | 14.4 | 10.5 - 21.6 | 10.6 - 17.9 | n.s. |
| | | ORG1 | 14.3 | 11.2 - 19.8 | 11.6 - 17.3 | |
| | | ORG2 | 15.4 | 13.1 - 16.4 | 15.1 - 15.6 | |
| | Available Mn (mg kg ⁻¹ d.w.) | INT | 7.0 | 6.1 - 9.4 | 6.4 - 8.0 | n.s. |
| | | ORG1 | 7.9 | 6.7 - 8.8 | 6.9 - 8.7 | |
| | | ORG2 | 7.5 | 6.6 - 9.0 | 6.6 - 8.3 | |
| | Available Zn (mg kg ⁻¹ d.w.) | INT | 13.0 | 9.2 - 17.3 | 11.2 - 15.0 | n.s. |
| | | ORG1 | 13.0 | 10.0 - 16.5 | 10.1 - 15.8 | |
| | | ORG2 | 13.7 | 10.8 - 18.8 | 10.8 - 15.9 | |

Table S2. Median concentrations of exchangeable K and Mg as meq/100 g of element and Mg/K ratio in soil of the three theses per cultivar.

| Cultivar | Thesis | Exchangeable K (meq/100 g Mg) | Exchangeable Mg (meq/100 g Mg) | Mg/K |
|----------------|--------|----------------------------------|-----------------------------------|------|
| Pinot blanc | INT | 0,60 | 1,98 | 3,3 |
| Rhine Riesling | | 0,59 | 2,22 | 3,8 |
| Pinot blanc | ORG1 | 0,57 | 2,18 | 3,8 |
| Rhine Riesling | | 0,67 | 2,28 | 3,4 |
| Pinot blanc | ORG2 | 0,42 | 2,23 | 5,3 |
| Rhine Riesling | | 0,50 | 2,18 | 4,4 |

Table S3. K, malic acid, tartaric acid and titratable acidity in must per cultivar and thesis in the three-year period (median, minimum, maximum, first (Q_1) and third (Q_3) quartile, N = 30).

| Cultivar | Variable | Thesis | Median | Min - Max | $Q_1 - Q_3$ | Significance |
|-------------------|---------------------------------------|--------|--------|-------------|-------------|--------------|
| Pinot blanc | K (g L ⁻¹) | INT | 1.92 | 1.18 - 2.16 | 1.42 - 2.01 | n.s. |
| | | ORG1 | 1.72 | 1.23 - 2.14 | 1.41 - 1.96 | |
| | | ORG2 | 1.47 | 1.15 - 2.20 | 1.39 - 1.94 | |
| | Malic acid (g L ⁻¹) | INT | 2.37 | 1.67 - 3.63 | 1.97 - 2.65 | n.s. |
| | | ORG1 | 2.33 | 1.66 - 3.39 | 1.94 - 2.65 | |
| | | ORG2 | 2.18 | 1.41 - 2.94 | 1.97 - 2.37 | |
| | Tartaric acid (g L ⁻¹) | INT | 7.65 | 4.45 - 9.09 | 5.22 - 8.75 | n.s. |
| | | ORG1 | 6.36 | 4.51 - 9.19 | 4.92 - 8.63 | |
| | | ORG2 | 5.34 | 4.65 - 9.15 | 5.17 - 8.36 | |
| | Tit_acidity (g L ⁻¹) | INT | 5.65 | 3.70 - 6.80 | 4.30 - 6.00 | n.s. |
| | | ORG1 | 5.35 | 3.40 - 7.10 | 4.00 - 5.90 | |
| | | ORG2 | 4.80 | 3.60 - 6.40 | 4.10 - 5.70 | |
| Rhine Riesling | K (g L ⁻¹) | INT | 1.58 | 1.15 - 1.94 | 1.22 - 1.80 | n.s. |
| | | ORG1 | 1.33 | 1.09 - 1.91 | 1.19 - 1.74 | |
| | | ORG2 | 1.47 | 1.10 - 2.10 | 1.20 - 1.81 | |
| | Malic acid (g L ⁻¹) | INT | 2.20 | 1.81 - 3.35 | 1.97 - 2.88 | n.s. |
| | | ORG1 | 2.12 | 1.67 - 3.08 | 1.93 - 2.63 | |
| | | ORG2 | 2.32 | 1.71 - 3.37 | 2.02 - 2.98 | |
| | Tartaric acid (g L ⁻¹) | INT | 7.91 | 4.74 - 9.53 | 6.72 - 8.75 | n.s. |
| | | ORG1 | 7.54 | 5.38 - 9.20 | 5.90 - 8.87 | |
| | | ORG2 | 7.93 | 5.00 - 9.36 | 6.17 - 8.88 | |
| | Tit_acidity (g L ⁻¹) | INT | 6.20 | 5.50 - 8.30 | 5.90 - 6.70 | n.s. |
| | | ORG1 | 6.25 | 5.60 - 8.20 | 6.00 - 6.80 | |
| | | ORG2 | 6.55 | 5.40 - 8.40 | 6.10 - 6.80 | |

Table S4. Spearman correlation coefficients (ρ_s) between mineral N concentrations measured during vegetative cycle in Rhine Riesling before harvest and YAN. Red values represent the significant correlations ($P \leq 0.05$).

| Timing of mineral N sampling | ρ_s |
|------------------------------|----------|
| T1 | 0.07 |
| T2 | 0.17 |
| T3 | 0.58 |
| T4 | 0.31 |
| T5 | 0.14 |

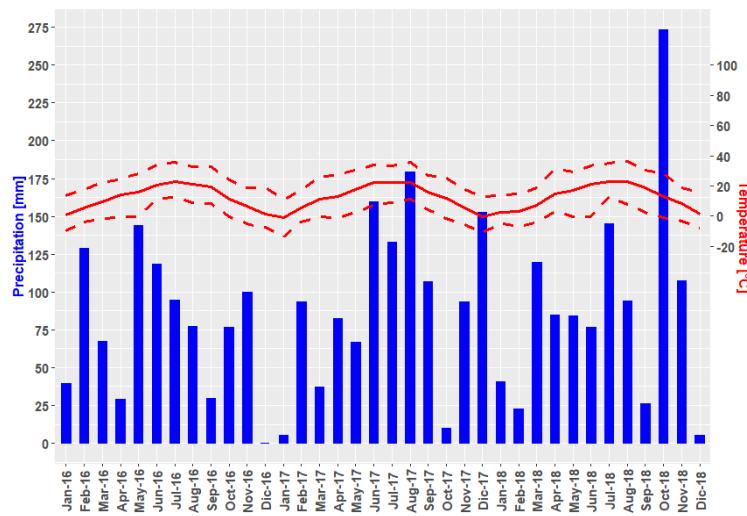


Figure S1. Meteorological data in three-year 2016–2018, acquired by Fondazione Mach weather station located in San Michele all’Adige (203 m a.l.s.). The bars represent the sum of monthly rainfall, the solid line shows the trend of the monthly average temperatures and the dotted lines the minimum and maximum temperatures for each month.