Deep Analytical Investigation of the Aroma Chemistry of Incrocio Bruni 54 and Its Differentiation from Italian White Varieties

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Supplementary information

Table S1. Concentration (Mean, Min, Max), of thiols, free and bound methyl salicylate in the Italian varietal white wines, Verdicchio, and Lugana sample set.

	Italian white wines			**Verdicchio**			**Lugana**		
VOC	**Mean**	**Min**	**Max**	**Mean**	**Min**	**Max**	**Mean**	**Min**	**Max**
Methyl salicylate (μg/L)	1.80	n.d.	13.5	5.26	1.22	9.01	4.96	0.60	13.5
Thiols (ng/L)									
3MH	448	n.d.	5556	355	32.6	1124	399	n.d.	1295
3MHA	3.04	n.d.	65.6	1.49	n.d.	4.00	2.64	n.d.	7.93
4MMP	2.32	n.d.	31.1	1.16	n.d.	4.50	2.45	n.d.	8.21
Methyl salicylate glycosides (μg/L)									
MeSAG	108	n.d.	820	452	226	753	504	248	820
MeSA-primeveroside	9.02	n.d.	78.6	31.3	13.2	78.6	34.5	12.6	56.8
MeSA-violutoside	47.3	n.d.	242	115	44.2	242	145	70.1	238
MeSA-canthoside A	2.05	n.d.	27.3	4.75	n.d.	11.1	2.73	n.d.	19.1
MeSA-rutinoside	10.1	n.d.	146	36.8	7.54	95.6	38.6	n.d.	146
MeSA-gentiobioside	115	n.d.	1475	461	165	1349	561	131	1475