

Abscisic Acid and Chitosan Modulate Polyphenol Metabolism and Berry Qualities in the Domestic White-Colored Cultivar Savvatiano

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Supplementary Data

Table S1: Date of biostimulant applications during 2019 and 2020 vintages.

	Biostimulant Application			
	2019		2020	
	Abscisic Acid	Chitosan	Abscisic Acid	Chitosan
1 st application	23 st August	16 th August	27 th August	21 th August
2 nd application	27 th August	23 st September	1 th August	27 th August
3 rd application	30 th August	30 th August	4 th September	4 th September
	Sampling Dates			
	1 st Sampling	30 th August	30 th August	4 th September
	2 nd Sampling	10 th September	10 th September	15 th September
	3 rd Sampling (Harvest)	29 th September	29 th September	24 th September



Figure S1: Map of Central Greece showing the location of the experimental vineyard

Productive vineyard of 50 years old vines

Single vineyard name: Papanicolas

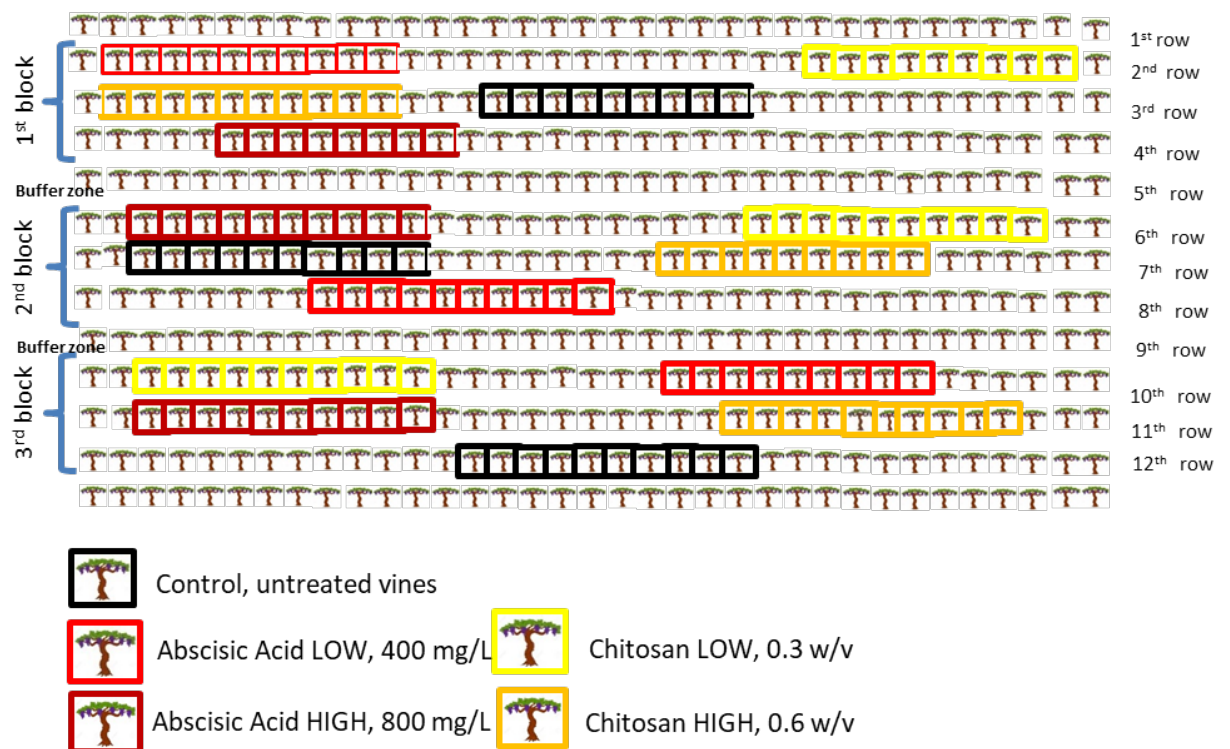
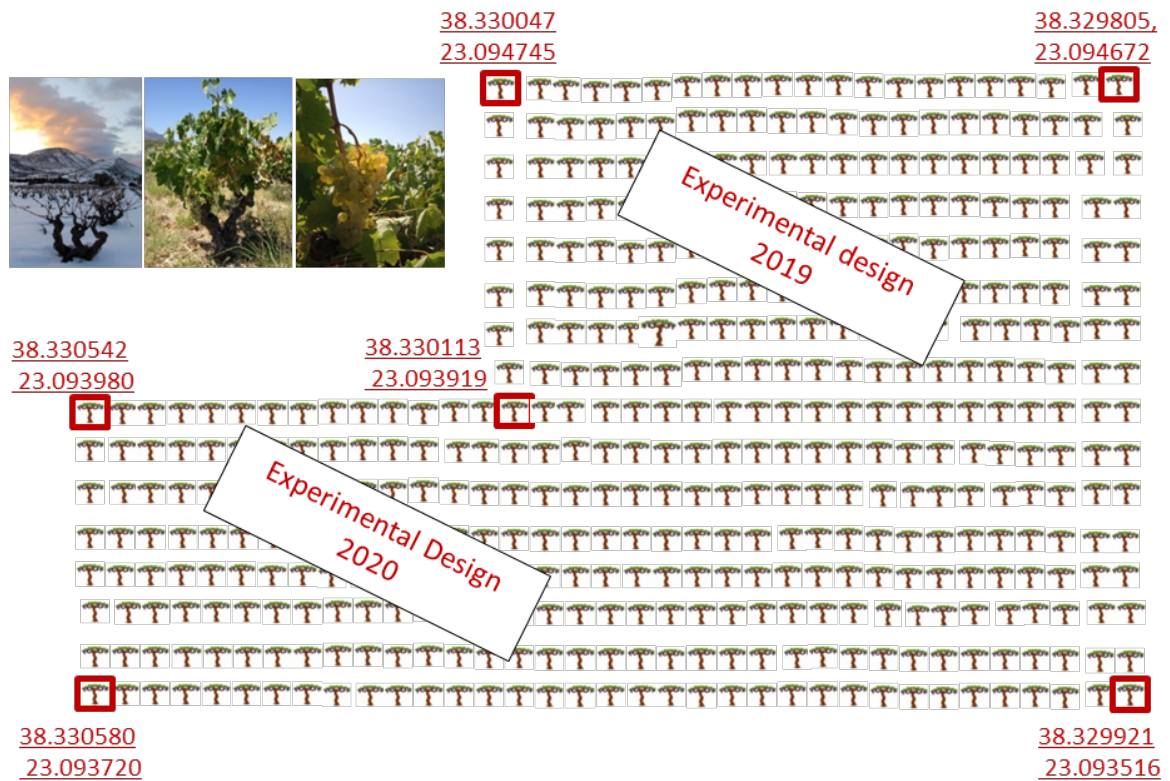


Figure S2: Single vineyard in the Muses Valley (A) and the Experimental Design (B)

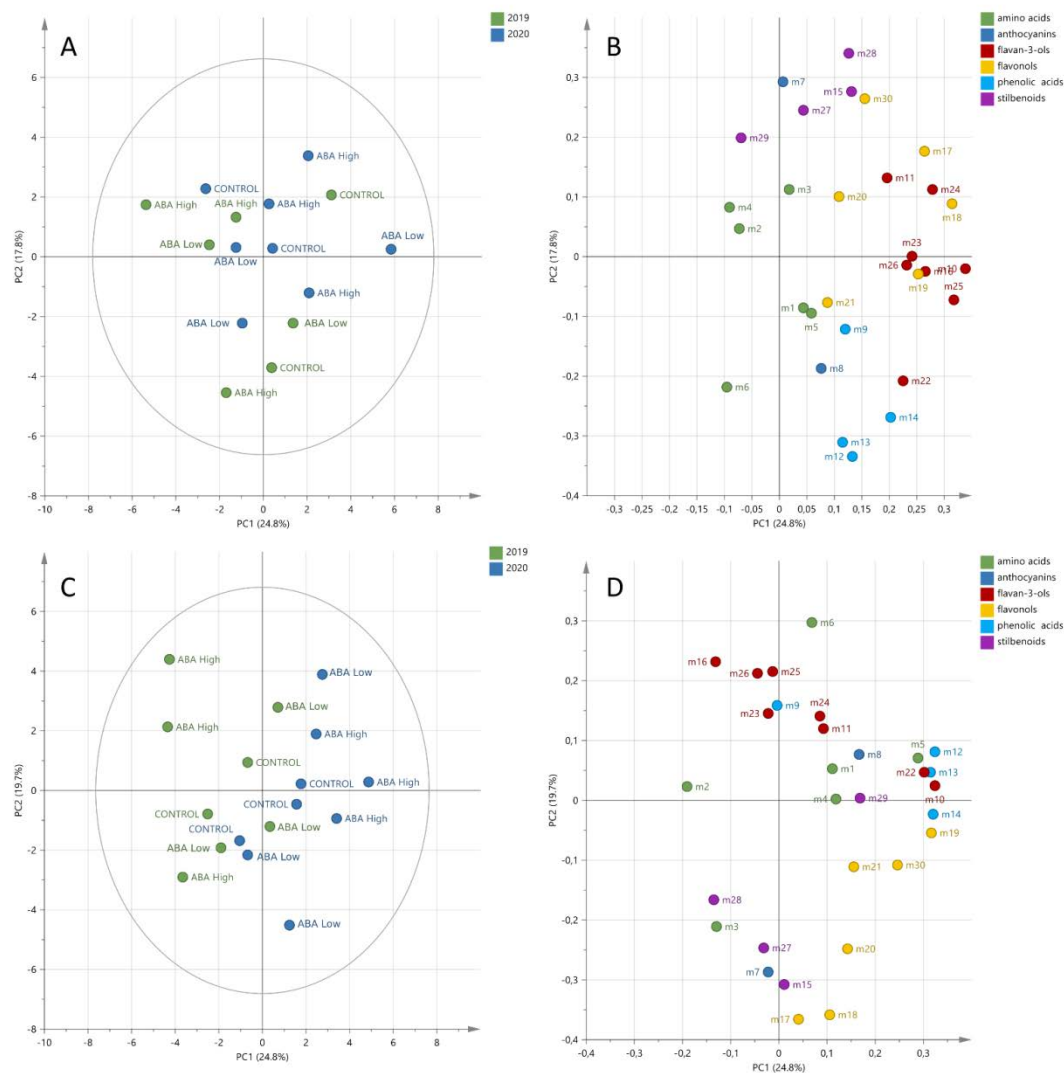


Figure S3: Unsupervised classification using principal component analysis on metabolomic data from grape berries of cultivar Savvatiano at middle veraisson (A, B) and harvest (C, D) stages in 2019 and 2020 treated with ABA. Samples in the score plots (A, C) were colored according to the vintage, and variables in loading plots (B, D) were colored according to the metabolic class. Numbers indicate the ID of metabolites, as follows: L-proline (m1), L-leucine (m2), L-isoleucine (m3), L-phenylalanine (m4), L-tyrosine (m5), L-tryptophan (m6), cyanidin-3-O-galactoside (m7), peonidin-3-O-(6-*p*-coumaroyl-glucoside) (m8), gallic acid (m9), catechin (m10), epicatechin (m11), coumaric acid (m12), caffeic acid (m13), ferulic acid (m14), E-piceid (m15), catechin-gallate (m16), kaempferol-3-O-glucoside (m17), quercetin-3-O-glucoside (m18), quercetin-O-glucuronide (m19), quercetin-3-O-glucuronide (m20), myricetin-glucoside (m21), procyanidin B1 (m22), procyanidin B2 (m23), procyanidin B3 (m24), procyanidin B4 (m25), procyanidin-gallate (m26), E-resveratrol (m27), E-piceatannol (m28), E- ϵ -viniferin (m29), kaempferol-3-O-rutinoside (m30).

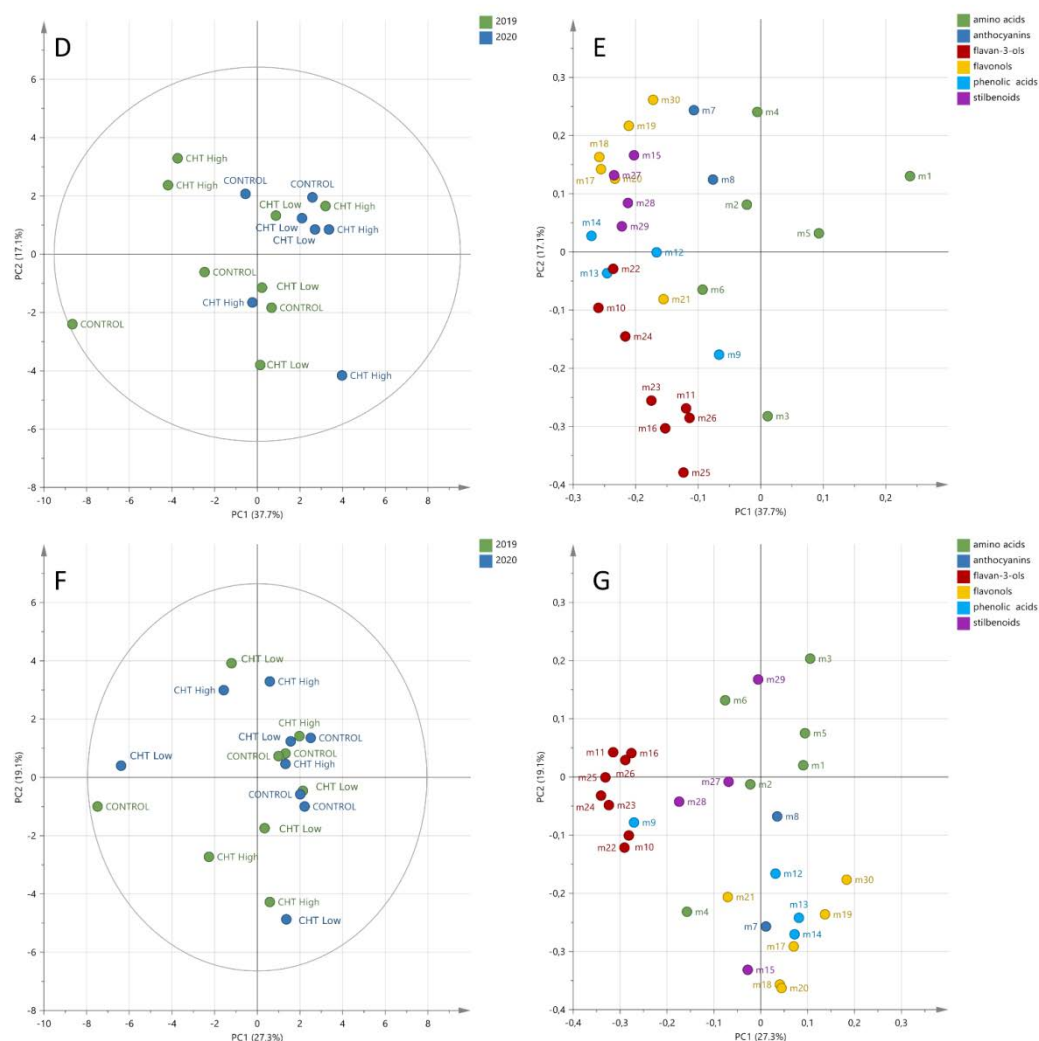


Figure S4: Unsupervised classification using principal component analysis on metabolomic data from grape berries of cultivar Savvatiano at middle veraison (A, B) and harvest (C, D) stages in 2019 and 2020 treated with chitosan. Samples in the score plots (A, C) were colored according to the vintage, and variables in loading plots (B, D) were colored according to the metabolic class. Numbers indicate the ID of metabolites, as follows: L-proline (m1), L-leucine (m2), L-isoleucine (m3), L-phenylalanine (m4), L-tyrosine (m5), L-tryptophan (m6), cyanidin-3-O-galactoside (m7), peonidin-3-O-(6-p-coumaroyl-glucoside) (m8), gallic acid (m9), catechin (m10), epicatechin (m11), coumaric acid (m12), caftaric acid (m13), fertaric acid (m14), E-piceid (m15), catechin-gallate (m16), kaempferol-3-O-glucoside (m17), quercetin-3-O-glucoside (m18), quercetin-O-glucuronide (m19), quercetin-3-O-glucuronide (m20), myricetin-glucoside (m21), procyanidin B1 (m22), procyanidin B2 (m23), procyanidin B3 (m24), procyanidin B4 (m25), procyanidin-gallate (m26), E-resveratrol (m27), E-piceatannol (m28), E- ϵ -viniferin (m29), kaempferol-3-O-rutinoside (m30)

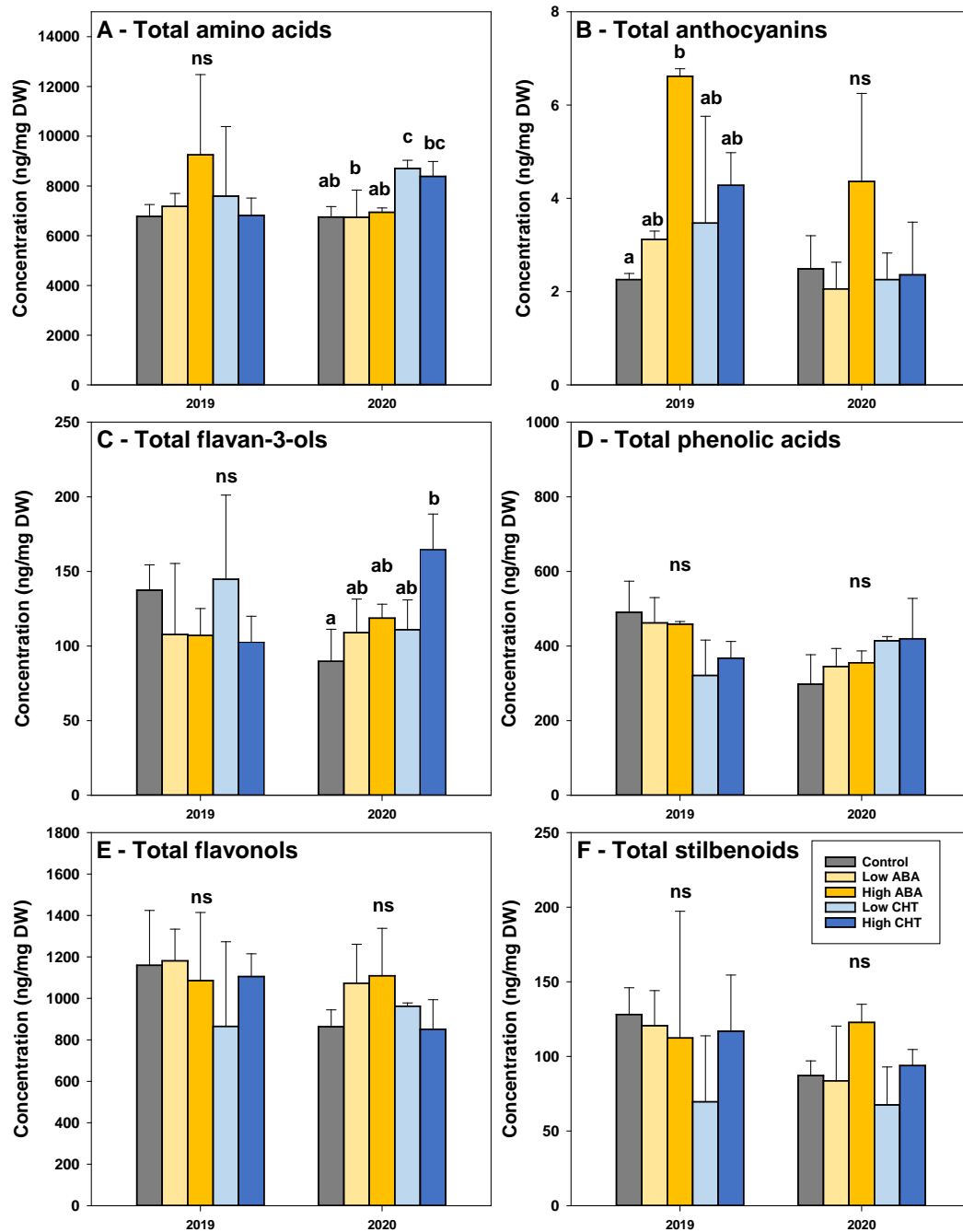


Figure S5: Total concentrations of amino acids (A), anthocyanins (B), flavan-3-ols (C), phenolic acids (D), flavonols (E) and stilbenoids (F) in Savvatiano berries at middle veraison stage in 2019 and 2020 depending on the treatment: control (grey), low concentration of abscisic acid (light yellow), high concentration of abscisic acid (dark yellow), low concentration of chitosan (light blue) and high concentration of chitosan (dark blue). Error bars represent the standard deviations. No significant difference (ns) were found between values with the same letters (one-way ANOVA, p -value > 0.05)

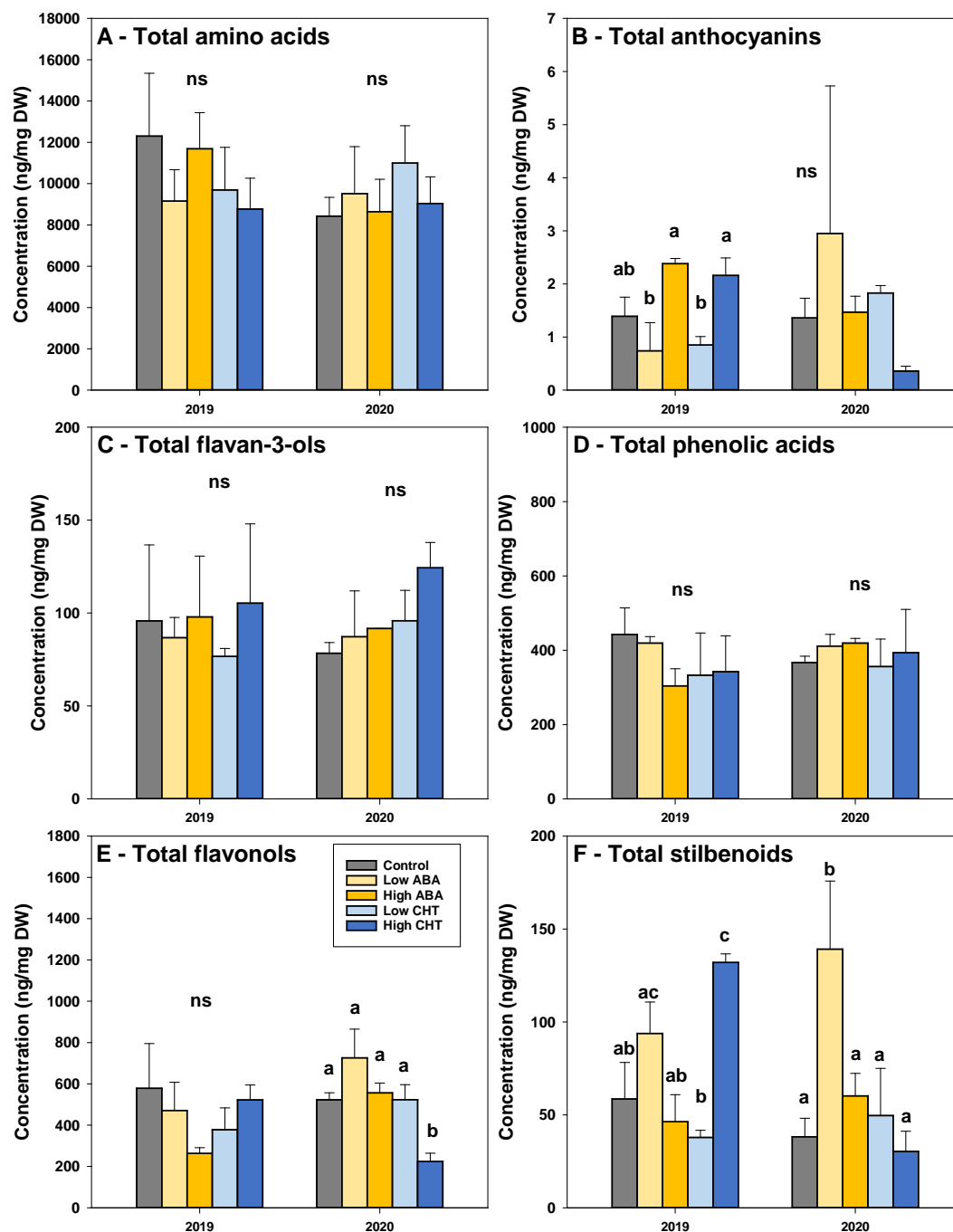


Figure S6: Total concentrations of amino acids (A), anthocyanins (B), flavan-3-ols (C), phenolic acids (D), flavonols (E) and stilbenoids (F) in Savvatiano berries at harvest stage in 2019 and 2020 depending on the treatment : control (grey), low concentration of abscisic acid (light yellow), high concentration of abscisic acid (dark yellow), low concentration of chitosan (light blue) and high concentration of chitosan (dark blue). Error bars represent the standard deviations. No significant difference (ns) were found between values with the same letters (one-way ANOVA, p -value > 0.05).

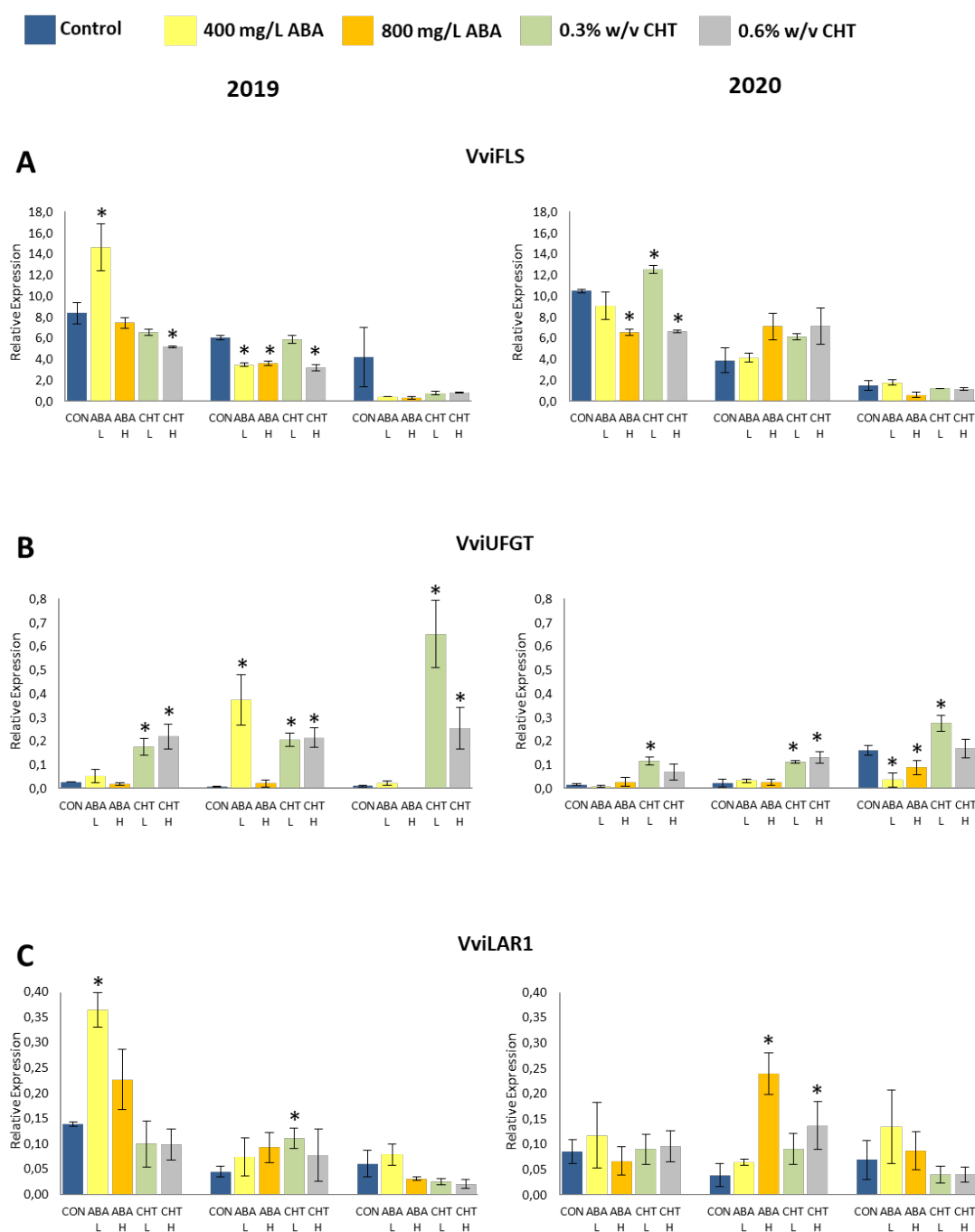


Figure S8: Expression levels of genes involved in phenylpropanoid pathway (VviFLS (A), VviUFGT (B) and VviLAR1 (C)) in Savatiano during two vegetative seasons (2019 and 2020). Vertical bars represent the standard deviation and asterisks indicate the statistically significant differences (Student's *t*-test, *p*-value < 0.05). The three sampling points (veraison; middle veraison, and harvest,) are indicated under each graphs.

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