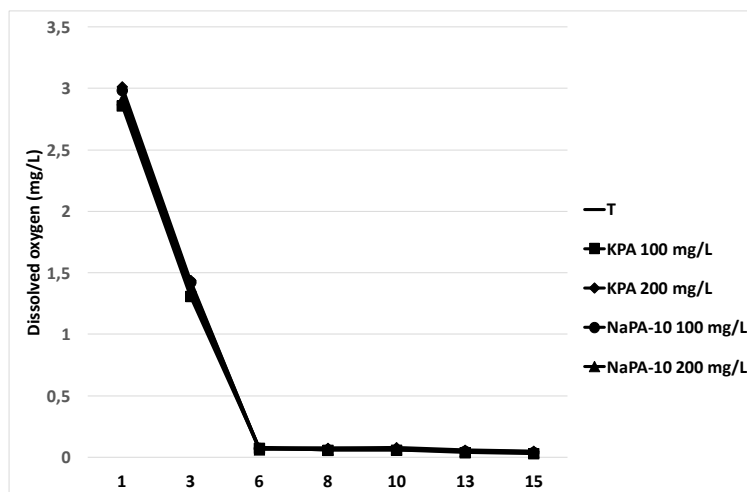
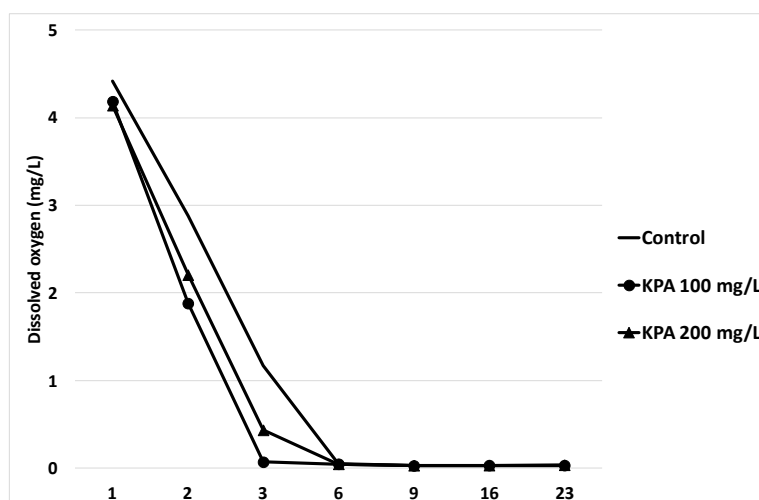


SUPPLEMENTARY DATA

Bosso, A., Motta, S., Panero, L., Petrozziello, M., Asproudi, A., Lopez, R., & Guaita, M. (2020). Use of polyaspartates for the tartaric stabilisation of white and red wines and side effects on wine characteristics. *OENO One*, 54(1), 15-27. <https://doi.org/10.20870/oeno-one.2020.54.1.2527>



Supplementary Figure A Trend of the dissolved oxygen content (mg/L) in the W1 white wine after bottling. First experiment.



Supplementary Figure B Trend of the dissolved oxygen content (mg/L) in the W2 white wine after bottling. Second experiment.

Supplementary Table A. Mean values of wine turbidity (NTU) when varying pH, alcoholic degree and dose of KPA in the Montepulciano red wine (representation of the interaction between alcoholic degree and pH).

		before addition	after addition	
			100 mg/L	200 mg/L
pH 3.00	12% v/v Alc.	4.4	4.5	4.5
	15% v/v Alc.	4.6	4.2	4.4
pH 3.70	12% v/v Alc.	4.4	47.5	46.1
	15% v/v Alc.	6.4	59.0	55.4