

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Supplemental Table 1. Some details regarding the samples analysed. AT: Alternative Treatment; B: Barrel aged wine; Consorzio di Tutela Ba & Ba: Consorzio di tutela Barolo, Barbaresco, Alba, Langhe e Dogliani.

*With regards to Oak Chips-Aged wines (OCAW), please refer to Table 2 in the text. § commercial sample.

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
1	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1*
2	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
3	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
4	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2015	OCAW1
5	AT	No	American oak	Albarossa/Barbera	CREA VE	2015	OCAW1
6	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
7	AT	No	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
8	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
9	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2015	OCAW1
10	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2015	OCAW1
11	AT	No	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
12	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
13	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
14	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
15	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
16	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	OCAW1
17	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2015	OCAW1
18	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. Sample§
19	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
20	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
21	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
22	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
23	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
24	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
25	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
26	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
27	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
28	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
29	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
30	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
31	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
32	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
33	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
34	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
35	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
36	AT	Yes	French oak	Merlot	VINO IN snc	2011	comm. sample
37	AT	Yes	French oak	Merlot	VINO IN snc	2011	comm. sample
38	AT	Yes	French oak	Cabernet Sauvignon	VINO IN snc	2011	comm. sample
39	AT	Yes	French oak	Cabernet Sauvignon	VINO IN snc	2011	comm. sample
40	AT	Yes	French oak	Merlot	VINO IN snc	2011	comm. sample
41	AT	Yes	French oak	Petit verdot	VINO IN snc	2011	comm. sample
42	AT	Yes	French oak	Petit verdot	VINO IN snc	2011	comm. sample
43	AT	Yes	French oak	Cabernet Sauvignon	VINO IN snc	2011	comm. sample
44	AT	Yes	French oak	Cabernet Sauvignon	VINO IN snc	2011	comm. sample
45	AT	Yes	French oak	Cabernet Sauvignon	VINO IN snc	2011	comm. sample
46	B	Yes	French oak	Sangiovese	VINO IN snc	2011	comm. sample
47	B	Yes	French oak	Sangiovese	VINO IN snc	2011	comm. sample
48	B	Yes	French oak	Sangiovese	VINO IN snc	2011	comm. sample
49	B	Yes	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
50	AT	No	French oak	Cortese	CREA VE	2015	OCAW 3*
51	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
52	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
53	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
54	AT	Yes	American oak	Cortese	CREA VE	2015	OCAW 3
55	AT	No	American oak	Cortese	CREA VE	2015	OCAW 3

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asprudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
56	AT	Yes	American oak	Cortese	CREA VE	2015	OCAW 3
57	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
58	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
59	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
60	AT	No	French oak	Cortese	CREA VE	2015	OCAW 3
61	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
62	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
63	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
64	B	No	French oak	Nebbiolo	VINO IN snc	2011	comm. sample
65	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2008	comm. sample
66	B	Yes	French oak	Barbera	Cantina di Nizza	2015	comm. sample
67	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
68	B	Yes	French/Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2010	comm. sample
69	B	Yes	French oak	Barbera	Cantina di Nizza	2015	comm. sample
70	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
71	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
72	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
73	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2007	comm. sample
74	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
75	B	Yes	Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
76	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
77	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
78	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
79	B	Yes	Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2010	comm. sample
80	B	Yes	French/Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
81	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba		comm. sample
82	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2000	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
83	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba		comm. sample
84	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
85	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
86	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2*
87	AT	Yes	American oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
88	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
89	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
90	AT	Yes	American oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
91	AT	No	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
92	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
93	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
94	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
95	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
96	AT	No	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
97	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
98	AT	Yes	French oak	Corvina, Rondinella	ICQRF	2016	OCAW 2
99	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
100	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
101	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
102	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
103	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
104	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
105	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
106	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
107	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample
108	B	Yes	French oak	Grignolino	Associazione MONFERACE	2015	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
109	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2012	comm. sample
110	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
111	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
112	B	Yes	Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
113	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
114	B	Yes	French oak	Barbera	Az. Agricola Gonella	2010	comm. sample
115	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
116	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
117	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
118	B	Yes	Slavonian oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2013	comm. sample
119	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2011	comm. sample
120	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2010	comm. sample
121	AT	Yes	American oak	Cortese	CREA VE	2015	OCAW 3
122	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
123	AT	Yes	French oak	Cortese	CREA VE	2015	OCAW 3
124	AT	Yes	French oak	Cortese	CREA VE	2015	comm. sample
125	AT	Yes	French oak	Cortese	CREA VE	2015	comm. sample
126	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	comm. sample
127	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2015	comm. sample
128	AT	Yes	American oak	Cortese	CREA VE	2015	comm. sample
129	AT	Yes	French oak	Cortese	CREA VE	2015	comm. sample
130	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2015	comm. sample
131	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2010	comm. sample
132	B	Yes	French oak	Nebbiolo	Consorzio di Tutela Ba & Ba	2015	comm. sample
133	B	Yes	French oak	Grignolino	Associazione MONFERACE	2012	comm. sample
134	B	Yes	French oak	Grignolino	Associazione MONFERACE	2012	comm. sample
135	B	Yes	French oak	Grignolino	Associazione MONFERACE	2012	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
136	B	Yes	French oak	Grignolino	Associazione MONFERACE	2012	comm. sample
137	B	Yes	French oak	Grignolino	Associazione MONFERACE	2012	comm. sample
138	B	Yes	French oak	Grignolino	Associazione MONFERACE	2007	comm. sample
139	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
140	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2016	comm. sample
141	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
142	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
143	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
144	AT	No	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
145	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2016	comm. sample
146	AT	No	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
147	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2016	comm. sample
148	AT	Yes	American oak	Albarossa/Barbera	CREA VE	2016	comm. sample
149	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
150	AT	No	American oak	Albarossa/Barbera	CREA VE	2016	comm. sample
151	AT	Yes	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
152	AT	No	French oak	Albarossa/Barbera	CREA VE	2016	comm. sample
153	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
154	AT	Yes	American oak	Cortese	CREA VE	2016	comm. sample
155	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
156	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
157	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
158	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
159	AT	No	French oak	Cortese	CREA VE	2016	comm. sample
160	AT	Yes	American oak	Cortese	CREA VE	2016	comm. sample
161	AT	Yes	American oak	Cortese	CREA VE	2016	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Order of Analysis	Treatment	Wood Toasting	Oak Origin	Grape	Provided by	Year	Type of Sample
162	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
163	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
164	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
165	AT	No	French oak	Cortese	CREA VE	2016	comm. sample
166	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
167	AT	Yes	French oak	Cortese	CREA VE	2016	comm. sample
168	AT	No	American oak	Cortese	CREA VE	2016	comm. sample
169	AT	Yes	French oak	Montepulciano	Cantina Ciccio Zaccagnini	2015	comm. sample
170	AT	Yes	French oak	Montepulciano	Cantina Ciccio Zaccagnini	2015	comm. sample
171	B	Yes	French oak	Arneis	Enrico Vaudano e Figli snc	2015	comm. sample
172	B	Yes	French oak	Nebbiolo	Enrico Vaudano e Figli snc	2015	comm. sample
173	B	Yes	French oak	Barbera	Enrico Vaudano e Figli snc	2015	comm. sample
174	B	Yes	French oak	Croatina	Enrico Vaudano e Figli snc	2015	comm. sample
175	B	Yes	French oak	Arneis	Enrico Vaudano e Figli snc	2015	comm. sample
176	AT	Yes	French oak	Montepulciano	Cantina Ciccio Zaccagnini	2015	comm. sample
177	AT	Yes	French oak	Montepulciano	Cantina Ciccio Zaccagnini	2015	comm. sample

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

Supplemental Table 2.

#	CAS	name	RT (min)	LRI from literature**	LRI calculated	Q Signal (m/z)	Ion 2 (m/z)	Ion 3 (m/z)
1	111-70-6	1-heptanol (IS)*	23,18	1457	1461	70	56	41
2	98-01-1	furfural	23,86	1455	1479	96	95	39
3	2758-18-1	3-methyl-2-cyclopentenone	25,11	1507	1509	96	67	81
4	1192-62-7	2-furylmethyl ketone	25,47	1522	1519	95	110	-
5	100-52-7	benzaldehyde	26,26	1540	1540	77	106	105
6	1193-18-6	3-methyl-2-cyclohexen-1-one	27,80	1579	1579	82	110	54
7	620-02-0	5-methylfurfural	28,17	1560	1588	110	109	53
8	1334-76-5	methyl-2-furoate	28,30	1561	1592	95	126	39
9	614-99-3	ethyl-2-furoate	29,97	1624	1635	95	112	140
10	98-86-2	acetophenone	31,15	1657	1666	105	77	120
11	98-00-0	furfuryl alcohol	31,37	1678	1672	98	97	81
12	93-89-0	ethyl benzoate	31,67	1681	1680	105	77	122
13	34246-54-3	3-ethylbenzaldehyde	33,32	1721	1724	134	133	105
14	53951-50-1	4-ethylbenzaldehyde	34,43	1753	1755	134	133	105
15	22122-36-7	3-methyl-2-(5H) -furanone	34,70	1759	1762	41	69	98
16	80-71-7	cyclotene	37,68	1831	1846	112	69	55
17	90-05-1	o-guaiacol	38,80	1882	1878	109	124	81
18	100-51-6	benzyl alcohol	39,34	1898	1893	79	108	107
19	39638-67-0	<i>trans</i> -whiskey-lactone	39,83	1898	1907	99	99	-
20	60-12-8	2-phenylethanol	40,26	1912	1920	TIC	91	92
21	93-51-6	4-methylguaiacol	42,07	1969	1975	138	123	95
22	80041-00-5	<i>cis</i> -whiskey lactone	42,15	1967	1977	99	99	-
23	118-71-8	maltol	42,39	1975	1984	126	126	-
24	823-82-5	2,5 furandicarbaldehyde	43,04	2006	2003	124	123	-
25	95-48-7	o-cresol	43,72	2030	2025	108	107	-
26	108-95-2	phenol	43,88	2037	2030	94	66	-
27	17678-19-2	2-furyl hydroxymethyl ketone	43,95	2019	2023	95	126	-
28	104-61-0	□-nonalattone	44,45	2055	2048	85	-	-
29	2785-89-9	4-ethylguaiacol	44,46	2054	2048	137	152	-
30	3658-77-3	furaneol	45,98	2042	2096	43	57	128
31	29393-32-6	solerone	46,08	2096	2099	85	43	-
32	106-44-5	p-cresol	46,30	2094	2106	107	-	-
33	108-39-4	m-cresol	46,55	2108	2114	108	-	-
34	2785-87-7	propylguaiacol	46,93	2117	2126	137	166	-

SUPPLEMENTARY DATA

Petrozziello M., Bonello F., Asproudi A., Nardi T., Tsolakis C., Bosso A., Di Martino V., Fugaro M., & Mazzei R. A. (2020). Differences in xylovolatiles composition between chips or barrel aged wines: This article is published in cooperation with the 11th OenoIVAS International Symposium, June 25–28 2019, Bordeaux, France. *OENO One*, 54(3).
<https://doi.org/10.20870/oeno-one.2020.54.3.2923>

#	CAS	name	RT (min)	LRI from literature**	LRI calculated	Q Signal (m/z)	Ion 2 (m/z)	Ion 3 (m/z)
35	23676-09-7	ethyl 4-ethoxybenzoate	48,72	2593	2185	121	149	194
36	97-53-0	eugenol	48,79	2192	2187	164	149	-
37	123-07-9	4-ethylphenol	49,15	2198	2199	107	122	-
38	7786-61-0	4-vinylguaiacol	49,72	2230	2218	135	150	107
39	95-65-8	3,4-dimethylphenol (IS)*	50,56	2208	2247	122	121	107
40	28564-83-2	pyranone	51,12	2240	2266	43	44	144
41	91-10-1	syringol	51,71	2272	2286	154	139	-
42	1073-96-7	hydroxymaltol	51,81	2294	2289	142	68	85
43	97-54-1	isoeugenol	54,14	2352	2371	164	77	149
44	121-34-6	vanillic acid	54,17	Nf ***	2372	168	153	97
45	480-33-1	mellein	58,12	2432	2517	178	160	-
46	67-47-0	5-hydroxymethylfurfural	58,55	2515	2533	97	126	41
47	6627-88-9	methoxyheugenol	59,32	2563	2562	194	91	-
48	121-33-5	vanillin	60,36	2592	2601	151	152	-
49	3943-74-6	methyl vanillate	61,34	2629	2633	151	182	123
50	617-05-0	ethyl vanillate	62,13	2658	2659	151	196	168
51	498-02-2	acetovanillone	62,49	2664	2671	151	166	-
52	1835-14-9	propiovanillone	64,51	2719	2732	151	180	-
53	64142-23-0	butirovanillone	65,25	2771	2753	151	194	-
54	4206-58-0	sinapaldehyde	66,88	3458	2798	208	165	137
55	122-48-5	zingerone	67,97	2829	2823	137	194	-
56	306-08-1	homovanilic acid	70,33	3099	2877	137	182	-
57	458-36-6	coniferaldehyde	73,83	3038	2959	178	135	107
58	134-96-3	syringaldehyde	75,44	2904	2997	182	181	-
59	533-73-3	1,2,4-trihydroxybenzen	76,58	3018	3024	126	85	-
60	884-35-5	methylsyringate	76,68	2933	3021	197	212	181
61	2478-38-8	acetosyringone	78,33	2953	3051	181	196	-

*IS: Internal Standard. ** Normal alkane retention index, polar column, custom temperature program, most of data were retrieved from NIST Chemistry WebBook, SRD 69 DOI: <https://doi.org/10.18434/T4D303>; ***Nf: not found in literature.