

Supplementary tables

Supplementary table ST1. Aqueous solutions used for the training phase.

Tasks	Stimulus	Reference standards (*)	Concentration (g/L)
Taste and tactile sensations identification (ISO 3972, 2011)	Sweet	Sucrose	24.00
	Bitter	Caffeine monohydrate	0.54
	Sour	Citric acid monohydrate	1.20
	Salty	Anhydrous sodium chloride	4.00
Ranking (OIV, 2015)	Sour	Tartaric acid	(0.25; 0.5; 0.75; 1)
	Salty	Anhydrous sodium chloride	(0.5; 2; 3.5; 5)
	Body	Glycerol	(0; 3; 6; 9)

(*) Reference chemical details, Sucrose, Caffeine monohydrate, Citric acid monohydrate, Anhydrous sodium chloride, Tartaric acid (Sigma Aldrich srl, Milano, Italy); Glycerol (Glicerolo vegetale F.U., Marco Viti Farmaceutici spa, Como, Italy).

Supplementary table ST2. Complete list of descriptors used for the sensory characterisation of the wine samples and reference standards used for odour/flavour, taste and tactile identification tasks in the training phase.

Sensory dimension	Macrocategory	Stimulus	Reference standard ^(a)	Bibliography	
Appearance		Yellow	Min intensity: Tavernello white Classico Max intensity: Pantelleria Passito Liguoroso DOP (Cantine Pellegrino, 2021)	Present study	
	Odour/flavour	Citrus	Lemon	40 mL fresh lemon juice and peel	Ubigli & Cravero, 2020
		Tropical fruits	Pineapple	70 mL pineapple juice	Ubigli & Cravero, 2020
		Fruit tree	Apple	175 mL of apple juice	Ubigli & Cravero, 2020
			Pear	200 mL of pear juice	Present study
			Peach	175 mL peach juice	Ubigli & Cravero, 2020
		Dried/baked fruit	Raisins	80 pressed raisin grapes	Ubigli & Cravero, 2020
			Ripe fruit	Mix of syrupy fruits: Half peach, half apricot, 1 pineapple slice, 1 plum, 1 peeled grape and 75mL syrup (Macedonia di frutta, Carrefour Italia, GS S.p.A.)	Present study
		Floral	Acacia	2 drops on cotton swab (Le Nez du Vin®)	Rabitti <i>et al.</i> , 2022
		Vegetative	Sage	5 g of dried sage	Present study
		Balsamic	Eucalyptus	5 g of dried eucalyptus	Noble <i>et al.</i> , 1987
		Caramelised	Honey	70 g of orange blossom honey (Miele di arancio, Carrefour Italia, GS S.p.A.)	Laureati <i>et al.</i> , 2020
		Ethereal	Solvent	2.5 mL of acetone	Laureati <i>et al.</i> , 2020
			Fuel/kerosene	Alte Reben Trocken Riesling wine vintage 2000 (Weingut Molitor Rosenkreuz, Minheim, Germany)	Present study
Taste		Sour	0.17 g of tartaric acid	Laureati <i>et al.</i> , 2020	
		Salty	0.5 g of sodium chloride	Present study	
Tactile sensations		Alcohol	37.5 mL of 95% ethyl alcohol	Rabitti <i>et al.</i> , 2022	
		Body	5 mL of glycerol	Laureati <i>et al.</i> , 2020	

^(a) All reference standards (except for appearance and fuel/kerosene odour/flavour) were prepared in 250 mL of white table wine (Tavernello Classico, vino bianco d'Italia, Cooperativa Agricola Caviro, Feanza, Italy). All reference standards in wine were infused at least 12h at room temperature.

SUPPLEMENTARY DATA

Laureati, M., Appiani, M., Cattaneo, C., Rabitti, N. S., Verveur, Z., & Valentin, D. (2023). Sensory identity of wine from the ancient and almost forgotten grape variety Timorasso. *OENO One*, 57(4).
<https://doi.org/10.20870/oeno-one.2023.57.3.7639>



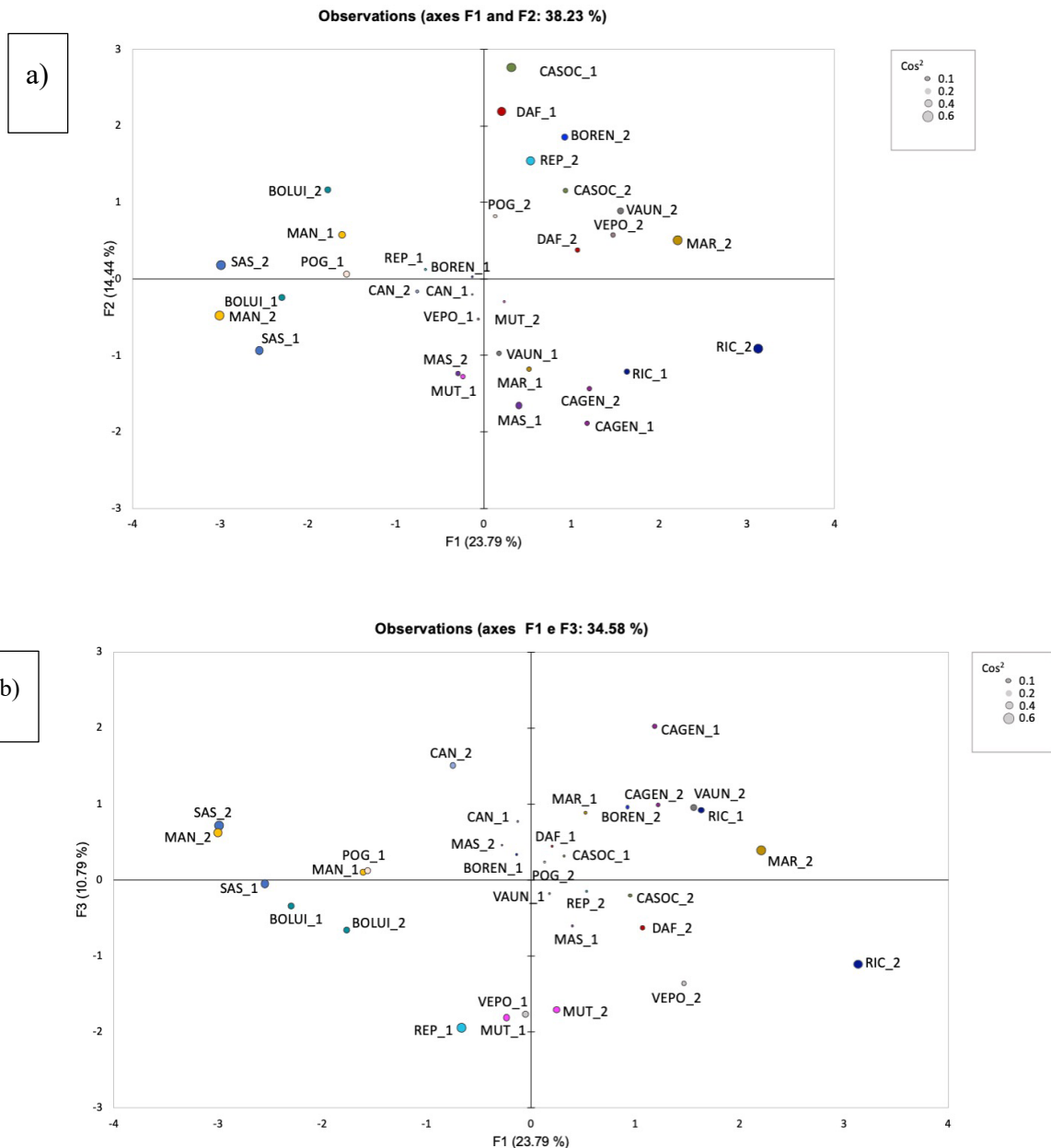
Supplementary table ST3. Mean RI values by judge. For each judge and wine category, the minimum value registered (Min.) as well as the standard deviation (SD) are reported between brackets.

Judge	Mean RI
C001	0.661 (Min. 0.516; SD 0.090)
C002	0.833 (Min. 0.645; SD 0.071)
C003	0.839 (Min. 0.677; SD 0.087)
C004	0.843 (Min. 0.581; SD 0.098)
C005	0.729 (Min. 0.516; SD 0.108)
C006	0.768 (Min. 0.645; SD 0.089)
C007	0.770 (Min. 0.645; SD 0.089)
C008	0.792 (Min. 0.677; SD 0.072)
C009	0.716 (Min. 0.484; SD 0.145)
Mean RI	0.772 (Min. 0.599; SD 0.095)

Supplementary figures

Supplementary Figure SF1 a-b. First versus second dimension (a) and first versus third dimension of MFA depicting wine samples configuration from the two separate replicates.

The first two dimensions explained 38.23% of total explained variance. The third dimension explained a further 10.79% of the total explained variance enabling a cumulated variance of 49.02%. The two replicates of all wine samples evaluated were located near in the bidimensional space for almost all wines. For some wines reliability was not optimal (e.g. Mariotto, MAR1 and MAR2; Vecchia Posta, VEPO1 and VEPO2; Valli Unite, VAUN1 and VAUN2).



MAR: Azienda Agricola Claudio Mariotto; MUT: Azienda Agricola Mutti Andrea Sarezzano; REP: Azienda Agricola Repetto Gian Paolo; RIC: Azienda Agricola Ricci Carlo Daniele; BOLUI: Boveri Luigi; VAUN: Valli Unite Soc. Coop. Agr.; BOREN: Boveri Renato; MAS: Massa Fratelli, Azienda Agricola; DAF: Terralba Azienda Agricola di Stefano Daffonchio; CASOC: Cantina Sociale di Tortona S.c.a.; VEPO: La Vecchia Posta di Roberto Semino; CAN: Canevaro Luca, vignaiolo avolasca; MAN: Azienda vitivinicola Mandirola; POG: Azienda Agricola Poggio Paolo Giuseppe; CAGEN: Cascina Gentile di Oddone Daniele; SAS: Sassobraglia Azienda Agricola di Cogo Fabio. Numbers 1 and 2 after wine labels indicate replicates.