SUPPLEMENTARY DATA
Blackford, M., Dienes-Nagy, Ágnes, Amiet, L., Zufferey, V., Suter, B., van Leeuwen, C., … Zeng, L. (2026). From vine to wine I: ripening dynamics of Divico, a new disease-resistant variety with high oenological potential. *OENO One*, *60*(3).
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SUPPLEMENTARY DATA

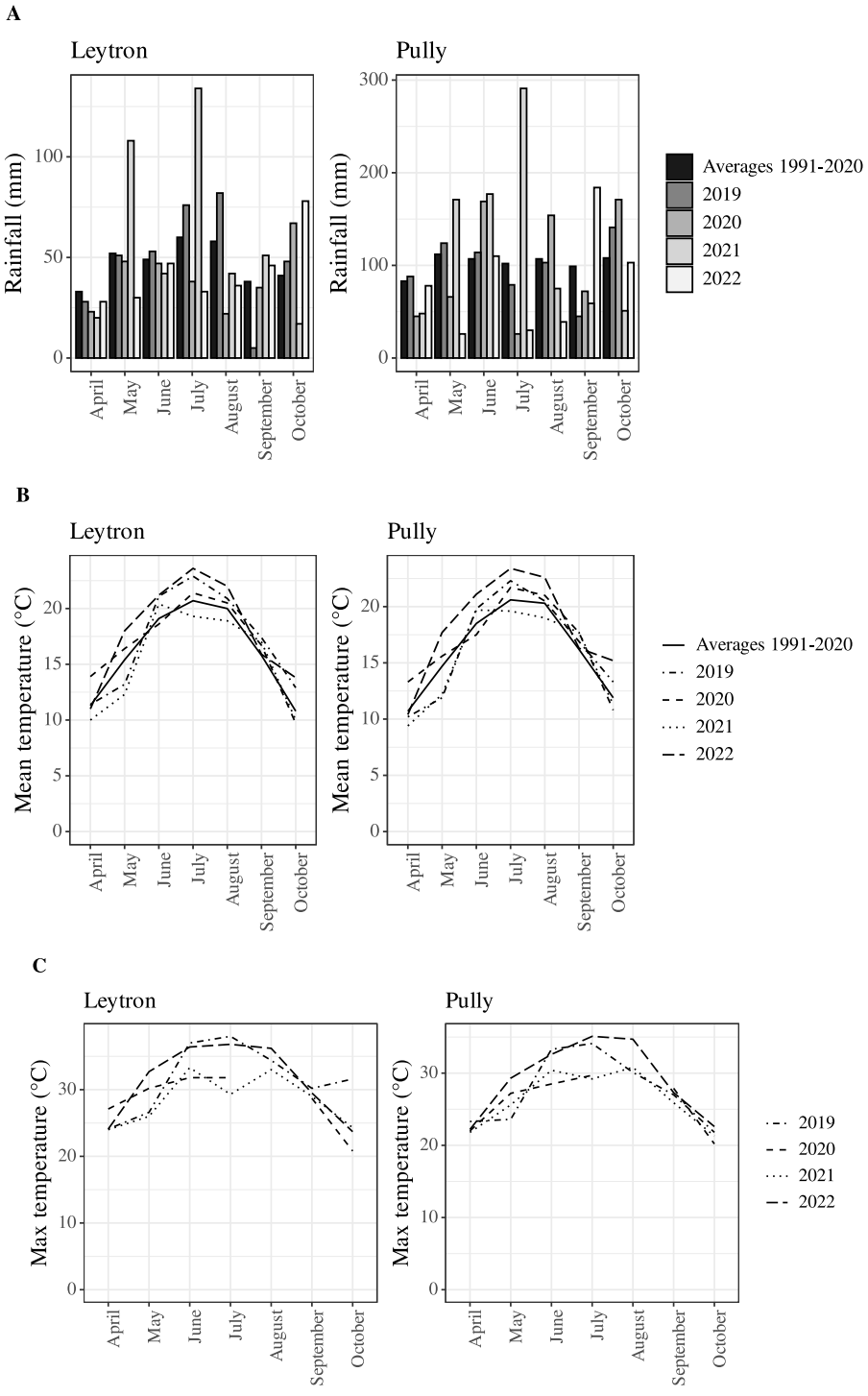


Figure S1. Climatic conditions from April through September for Leytron and Pully vineyards during 2019, 2020, 2021 and 2022 vintages compared to the 1991-2020 averages (data from MétéoSuisse). (A) rainfall, (B) mean air temperature and (C) max temperature.

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Table S1. *Post-hoc* comparison of the effect of grape variety × location interaction on TA_{asymp}

contrast	estimate	SE	df	t.ratio	*p*.value
Pinot_noir Leytron - Divico Leytron	-0.571	0.296	9	-1.928	0.516
Pinot_noir Leytron - Pinot_noir Pully	0.435	0.296	9	1.47	1.000
Pinot_noir Leytron - Divico Pully	-0.91	0.296	9	-3.073	0.080
Divico Leytron - Pinot_noir Pully	1.007	0.296	9	3.398	0.047
Divico Leytron - Divico Pully	-0.339	0.296	9	-1.145	1.000
Pinot_noir Pully - Divico Pully	-1.346	0.296	9	-4.543	0.008
Degrees-of-freedom method: Kenward-Roger; *P* value adjustment: Bonferroni method for 6 tests					

Table S2. *Post-hoc* comparison of the effect of grape variety × location interaction on Mal_ac_{asymp}

contrast	estimate	SE	df	t.ratio	*p*.value
Pinot_noir Leytron - Divico Leytron	0.327	0.189	9	1.729	0.707
Pinot_noir Leytron - Pinot_noir Pully	-0.206	0.189	9	-1.088	1.000
Pinot_noir Leytron - Divico Pully	0.835	0.189	9	4.408	0.010
Divico Leytron - Pinot_noir Pully	-0.533	0.189	9	-2.817	0.121
Divico Leytron - Divico Pully	0.507	0.189	9	2.679	0.151
Pinot_noir Pully - Divico Pully	1.041	0.189	9	5.496	0.002
Degrees-of-freedom method: Kenward-Roger; *P* value adjustment: Bonferroni method for 6 tests					

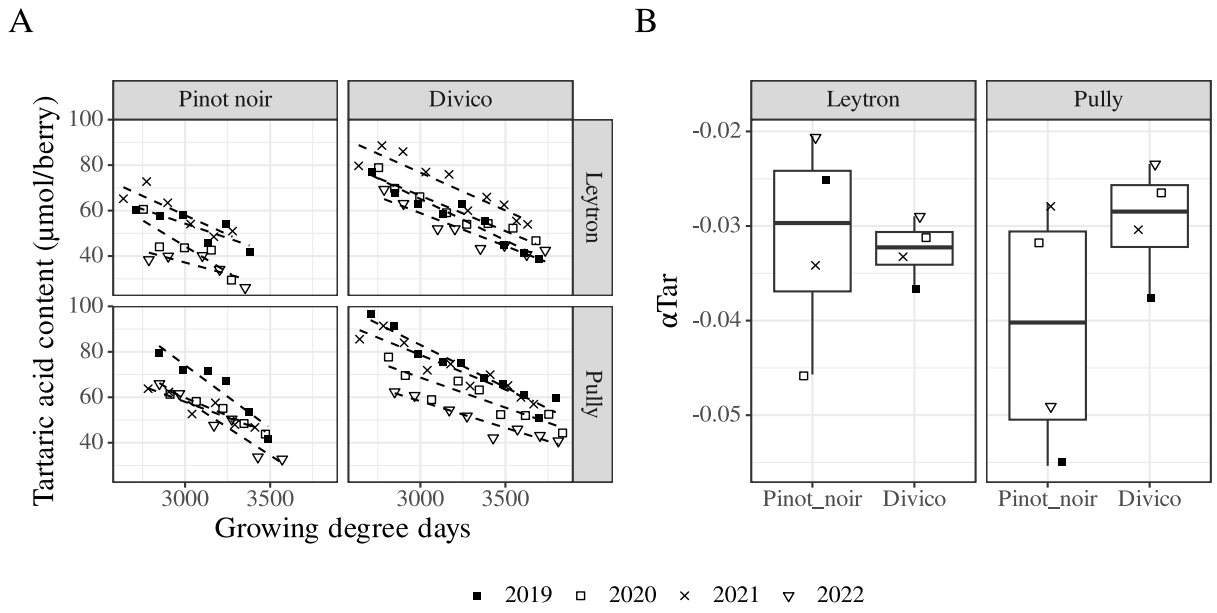


Figure S2. (A) Variation in tartaric acid content (µmol/berry) as a function of growing degree days (GDD), following the approach of Plantevin *et al.* (2024). The slope of the relationship corresponds to the αTar coefficient. (B) Comparison of αTar coefficients between varieties. More negative αTar values indicate a greater rate of tartaric acid decrease during grape ripening.

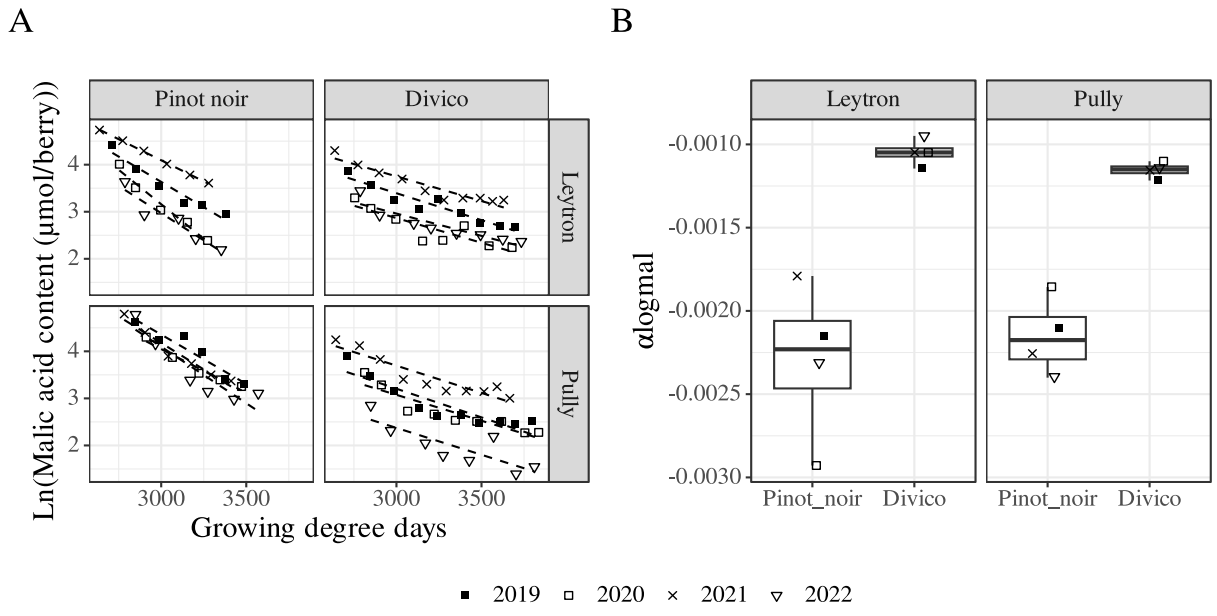


Figure S3. (A) Variation in malic acid content expressed as ln (malic acid content (µmol/berry)) as a function of growing degree days (GDD), following the approach of Plantevin *et al.* (2024). The slope of the relationship corresponds to the αlogmal coefficient. (B) Comparison of αlogmal coefficients between varieties. More negative values indicate greater sensitivity to malic acid degradation for a given heat summation.

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Table S3. Coefficient of the linear model (formula = DOY_{peak} ~ Location + Vintage)

	Estimate	Std. Error	t value	Pr(>|t|)	
(Intercept)	264.6	2.3	117.41	7.25×10^{-5}	***
Location - Pully	4.5	2.3	1.999	0.1836	
Vintage - 2020	-18.6	2.8	-6.727	0.0214	*
Vintage - 2022	-21.8	2.8	-7.904	0.0156	*
Signif. codes: '***' 0.001 '**' 0.01 '*' 0.05					