

Table S1. Definitions of the attributes used to characterise the mouthfeel of wines.

| Attribute | Definition |
|------------|---|
| Silk | Tactile sensation like silk |
| Velvet | Tactile sensation like velvet |
| Dry | A feeling of lack of lubrication in the mouth |
| Corduroy | A sensation of a slight wrinkling of the soft palate that tongue movements can feel |
| Adhesive | The feeling that mouth surfaces are sticking yet can be pulled away from each other with slight pressure |
| Hard | Effect of astringency and bitterness |
| Aggressive | Excessive astringency of strong roughing nature |
| Soft | Light and finely textured astringency |
| Mouthcoat | Like a coating film that adheres to mouth surfaces |
| Rich | High flavour concentration with balanced astringency |
| Green | Combined effect of an excess of acidity and astringency |
| Grainy | A sensation of micro-particles in the mouth |
| Satin | A smooth and sliding astringency |
| Pucker | The reflex action of mouth surfaces being brought together and released in an attempt to lubricate mouth surfaces |
| Full-Body | A sensation of high viscosity |
| Persistent | An overall sensation (flavour, tactile, taste) which lasts over time |

Table S2. Analyses of base parameters of extended maceration (E), marc-pressed (P), and free-run (F) Sangiovese wines before aging (t0).

| | Alcohol (% v/v) | pH | Tritatable acidity (g/L tartaric acid) | Volatile acidity (g/L acetic acid) | free SO ₂ (mg/L) | total SO ₂ (mg/L) |
|------|-----------------|-------------|---|---------------------------------------|-----------------------------|------------------------------|
| E-t0 | 14.20 ± 0.47 | 3.17 ± 0.01 | 6.7 ± 0.4 | 0.5 ± 0.0 | 19.1 ± 0.2 | 33.3 ± 0.9 |
| P-t0 | 13.02 ± 0.04 | 3.31 ± 0.01 | 6.2 ± 0.0 | 0.5 ± 0.0 | 24.2 ± 2.4 | 35.1 ± 3.2 |
| F-t0 | 13.17 ± 0.11 | 3.24 ± 0.00 | 6.3 ± 0.2 | 0.4 ± 0.0 | 22.1 ± 1.4 | 35.2 ± 2.3 |