

Supplementary Materials

Table S1. Main phenolics parameters, Total phenols, Total anthocyanins, Catechin and Epicatechin of wines at different pH levels analyzed after the end of alcoholic fermentation. Different letters are significantly different according to Fisher's analysis ($p < 0.05$).

	Total phenols (mg/L)				Total anthocyanins (mg/L)				Catechin (mg/L)				Epicatechin (mg/L)			
3.2	2057.00	±	101.00	b	449.00	±	13.00	a	52.60	±	1.70	c	55.50	±	2.00	c
3.5	2216.00	±	61.00	ab	438.00	±	4.00	ab	61.10	±	1.80	b	62.30	±	1.70	b
3.7	2345.00	±	132.00	a	413.00	±	27.00	b	67.60	±	2.00	a	66.50	±	2.00	a

Table S2. Base parameters, pH, titratable acidity (AT), free sulfure dioxide, total sulfure dioxide, residual sugar, volatile acidity, and alcohol of wines analyzed after the end of the alcoholic fermentation. 3.2, control wine at pH 3.2; LmM, wine originally at pH 3.5 acidified during AF to have pH 3.2; LmW, wine originally at pH 3.5 acidified just after AF to have pH 3.2; HmM, wine originally at pH 3.7 acidified during AF to have pH 3.2; HmW, wine originally at pH 3.7 acidified just after AF to have pH 3.2.

	pH	titratable acidity (g/L)		free SO ₂ (mg/L)		total SO ₂ (mg/L)		volatile acidity (g/L)		Residual sugar g/L		Alcohol %	
3.2	3.24 ± 0.01	7.8	± 0.33	27.52	± 1.81	88.64	± 4.98	1.49	± 0.24	0.5	± 0.02	13.55	± 0.1
L mM	3.28 ± 0.01	8.03	± 0.01	28.8	± 3.62	94.72	± 1.81	1.3	± 0.02	0.5	± 0.02	13.68	± 0.11
L mW	3.5 ± 0.01	8.91	± 0.44	18.24	± 0.45	83.84	± 10.86	1.38	± 0.07	0.51	± 0	13.39	± 0.01
H mW	3.74 ± 0.01	8.37	± 0.16	17.6	± 1.36	87.04	± 0	1.47	± 0.23	0.54	± 0	13.26	± 0.01
H mM	3.28 ± 0.04	7.8	± 0	24.64	± 3.17	88	± 4.07	1.3	± 0	0.56	± 0.06	13.07	± 0.05

Table S3. Base parameters, pH, titratable acidity (AT), free sulfure dioxide and total sulfure dioxide of wines analyzed after 24 months of aging. 3.2, control wine at pH 3.2; LmM, wine originally at pH 3.5 acidified during AF to have pH 3.2; LmW, wine originally at pH 3.5 acidified just after AF to have pH 3.2; HmM, wine originally at pH 3.7 acidified during AF to have pH 3.2; HmW, wine originally at pH 3.7 acidified just after AF to have pH 3.2.

After 24 months									
	pH		AT (g/L)		Free SO ₂ (mg/L)		Total SO ₂ (mg/L)		
3.2	3.09	± 0.12	7.30	± 0.23	N/D		34.56	±	3.14
L mM	3.25	± 0.06	7.29	± 0.18	N/D		38.08	±	3.02
L mW	3.21	± 0.01	7.93	± 0.15	N/D		34.56	±	1.48
H mW	3.30	± 0.01	6.93	± 0.11	N/D		41.60	±	2.22
H mM	3.24	± 0.06	7.59	± 0.11	N/D		47.04	±	1.23