

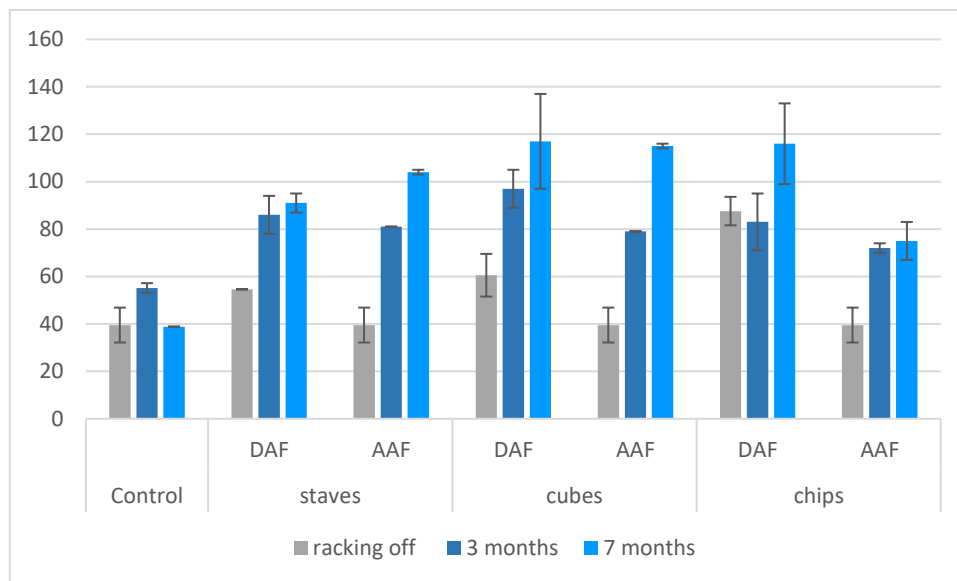


Fig. 1S. Evolution of phenolic compounds (mg/L) in Nebbiolo wines treated with different oak wood formats and measured at racking off, after three and seven months of aging. Error bars on each point indicate the variability of 3 different measurements. **DAF:** wood added During Alcoholic Fermentation; **AAF:** wood added after the end of Alcoholic Fermentation