

Table 2. Quality parameters of the must and wine.

(*)	<b>S-CC-I</b>	<b>S-CT-I</b>	<b>S-CT-<sub>1/2</sub>I</b>	<b>F-CC-NoI</b>	<b>F-CT-NoI</b>	<b>D.S.</b>
<b>Sugar content</b>	13.51	12.53	13.02	13.75	12.91	n.s.
<b>pH, must</b>	3.45 a	3.38 ab	3.44 a	3.32 b	3.35 b	*
<b>Total acidity, must (g/l)</b>	5.13 d	6.00 bc	5.55 dc	6.83 a	6.60 ab	**
<b>Tartaric acid, must (g/l)</b>	6.27	6.38	6.60	6.05	6.63	n.s.
<b>Malic acid, must (g/l)</b>	1.77 c	2.05 c	2.23 bc	2.63 ab	2.75 a	**
<b>Colour intensity</b>	18.83	15.93	16.70	16.47	15.04	n.s.
<b>Total polyphenol index, wine</b>	59.0 a	52.5 ab	53.0 ab	51.3 ab	46.0 b	*
<b>Anthocyanins, wine (mg/l)</b>	793	669	737	734	724	n.s.
<b>Potassium, wine (mg/l)</b>	1408	1371	1375	1353	1292	n.s.

D.S. = degree of significance; \*: p<0.1; \*\*: p<0.01; \*\*\*: p<0.001; n.s.: not significant.

Different letters indicate differences between treatments as per Duncan's Mean Separation Test.