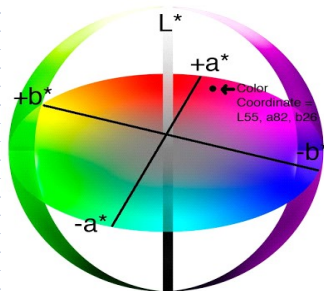


DATUM/ DATA: 4.9.2018

Datum/Data	Vzorec / Campione	Lokacija/Localita	Masa 100 jagod (g) / Massa di 100 acini (g)	<sup>o</sup> Brix	<sup>o</sup> Oe	Acohol potencial (vol.%) <sup>*</sup>	pH	Skupne kisline (g/L vinska) / Acidita totale (g/L tartarico)	Jabolična kislina (g/L) / Acido malico (g/L)	**Skin color_L <sup>*</sup>	**Skin color_a <sup>*</sup>	**Skin color_b <sup>*</sup>	***Seed color
04.09.18	1_Refosk	CEROVLJE / CEROGLIE	235.79	16.5	67.6	8.7	2.99	8.0	3.4	42.95	-0.08	0.85	3.60
04.09.18	2_Refosk	KRAJINA VAS / VILLA CARGNA	308.56	16.7	68.5	8.8	3.05	9.7	6.9	43.09	-0.07	0.90	2.75
04.09.18	3_Refosk	PRAPROT / PRAPOTO	302.61	18.8	77.7	10.2	3.09	7.5	2.9	43.03	0.05	0.82	2.65
04.09.18	4_Refosk	COLJAVA / ZOLLAVA	266.01	16.9	69.3	9.0	3.02	9.8	6.2	42.52	-0.17	0.85	2.50
04.09.18	5_Refosk	SEMPOLAJ / SAN PELAGIO	289.4	19.2	79.4	10.4	3.16	7.3	3.3	42.95	0.04	0.86	3.10
04.09.18	6_Refosk	KRIZ / SANTA CROCE	237.35	17.2	70.6	9.2	2.95	9.5	4.9	43.07	0.03	0.95	3.05
04.09.18	7_Refosk	KOMEN / COMENO	276.79	17.6	72.4	9.4	3.16	8.5	4.8	42.79	0.10	0.92	2.70
04.09.18	8_Refosk	RUBJE / RUBBIA	321.3	18.5	76.3	10.0	3.15	9.6	6.4	42.02	-0.15	0.93	3.65
04.09.18	9_Refosk	ZAGRAD / SAGRADO	253.42	18.3	75.5	9.9	3.16	7.3	3.2	42.91	-0.02	0.88	3.45
04.09.18	10_Refosk	DUTOVLJE / DUTOGLIANO	306.68	17.5	72.0	9.4	3.10	10.2	7.4	42.97	-0.14	0.91	2.75

<sup>\*</sup> za rdeca vina / per vini rossi  
<sup>\*\*</sup> barva jagode / colore del buccia  
<sup>\*\*\*</sup> barva peske / colore del vinacciolo

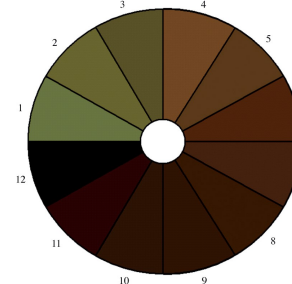
\*\*Evalvacija barve jagode / Valutazione del colore di buccia



**Defining a color location using CIE L\*a\*b\* coordinates**  
 Using the three coordinate CIE L\*a\*b\* system allows us to numerically identify any color within a color space (Konica Minolta spectrophotometer).



\*\*\*Evalvacija barve pesk / Valutazione del colore di vinacciolo



Fredes et al. (ChileanJAR, 2010, 70(3))

DATUM / DATA: 28.8. 2018

Datum/Data	Vzorec / Campione	Lokacija/Localita	Masa 100 jagod (g) / Massa di 100 acini (g)	°Brix	°Oe	Acohol potencial (vol.%)*	pH	Skupne kisline (g/L vinska) / Acidita totale (g/L tartarico)	Jabolična kislina (g/L) / Acido malico (g/L)
28.08.18	1_Refosk	CEROVLJE / CEROGLIE	245.48	16.8	68.9	8.9	3.01	9.8	5.1
	2_Refosk	KRAJNA VAS / VILLA CARGNA	279.49	16.2	66.3	8.5	3.02	11.8	8.4
	3_Refosk	PRAPROT / PRAPOTO	254.55	17.8	73.3	9.5	3.09	8.5	3.6
	4_Refosk	COLJAVA / ZOLLAVA	240.36	17.7	72.8	9.5	3.00	10.7	6.5
	5_Refosk	SEMPOLAJ / SAN PELAGIO	246.41	19.3	79.9	10.5	3.17	8.7	4.3
	6_Refosk	KRIŽ / SANTA CROCE	238.6	15.7	64.1	8.2	2.92	11.3	6.6
	7_Refosk	KOMEN / COMENO	285.4	17.7	72.8	9.5	3.05	10.5	6.5
	8_Refosk	RUBJE / RUBBIA	266.25	17.8	73.3	9.5	3.08	10.3	6.2
	9_Refosk	ZAGRAD / SAGRADO	257.69	18.2	75.0	9.8	3.15	8.2	3.6
	10_Refosk	DUTOVLJE / DUTOGLIANO	267.92	16.9	69.3	9.0	3.09	11.8	8.4
* za rdeca vina / per vini rossi									

DATUM / DATA: 20.8. 2018

Datum/Data	Vzorec / Campione	Lokacija/Localita	Masa 100 jagod (g) / Massa di 100 acini (g)	°Brix	°Oe	Acohol potencial (vol.%)*	pH	Skupne kisline (g/L vinska) / Acidita totale (g/L tartarico)	Jabolična kislina (g/L) / Acido malico (g/L)
20.08.18	1_Refosk	CEROVLJE / CEROGLIE	225.94	15.3	62.4	8.0	2.89	12.0	6.1
	2_Refosk	KRAJNA VAS / VILLA CARGNA	261.78	14.0	56.8	7.1	2.90	15.6	11.0
	3_Refosk	PRAPROT / PRAPOTO	244.61	16.7	68.5	8.8	2.96	10.3	4.4
	4_Refosk	COLJAVA / ZOLLAVA	224.76	15.2	62.0	7.9	2.81	15.5	9.8
	5_Refosk	SEMPOLAJ / SAN PELAGIO	246.9	19.0	78.6	10.3	3.11	9.3	4.1
	6_Refosk	KRIŽ / SANTA CROCE	195.53	14.2	57.7	7.3	2.82	14.3	7.8
	7_Refosk	KOMEN / COMENO	227.66	15.4	62.8	8.0	2.96	14.2	9.0
	8_Refosk	RUBJE / RUBBIA	266.17	17.2	70.6	9.2	3.02	12.3	7.1
	9_Refosk	ZAGRAD / SAGRADO	212.09	17.4	71.5	9.3	3.10	9.2	3.8
	10_Refosk	DUTOVLJE / DUTOGLIANO	238.62	15.1	61.5	7.8	3.08	15.2	10.6
* za rdeca vina / per vini rossi									