Correction to: Compositional characterization of commercial sparkling wines from cv. Ribolla Gialla produced in Friuli Venezia Giulia

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In the original publication of the article, Table 4 has been published with an error. The concentration of the last 5 compounds was given in mg/L instead of µg/L.

The correct Table 4 is given in this correction.

The original article has been updated.

Table 4 Tryptophan metabolites detected in Ribolla Gialla commercial sparkling wines

Compound	Mean ± SD	MIN	MAX	CV
ILA-SO ₃ H	8.53 ± 10.31	0.66	54.20	1.21
TOL-SO ₃ H	3.73 ± 2.55	0.23	12.49	0.68
TYL	2.55 ± 0.97	0.93	4.79	0.38
TYR	1.13 ± 0.49	0.08	1.98	0.43
ILA-GLU-SO ₃ H	0.53 ± 0.37	0.12	1.79	0.70
PHE	0.51 ± 0.26	0.03	0.99	0.51
TRP-EE	0.44 ± 0.21	0.11	0.89	0.48
TOL	0.29 ± 0.27	0.01	1.08	0.93
ABA	0.22 ± 0.11	0.02	0.46	0.50
IAA-SO ₃ H	0.20 ± 0.07	0.13	0.39	0.35
ABA-GLU	0.13 ± 0.05	0.04	0.26	0.38
TRP	0.13 ± 0.10	0.01	0.39	0.77
ILA-GLU	0.10 ± 0.05	0.01	0.25	0.50
TYR-EE	0.08 ± 0.03	0.02	0.13	0.38
ILA	0.03 ± 0.03	n.d.	0.12	1.00
KYNA	0.02 ± 0.01	n.d.	0.04	0.50
AA	0.01 ± 0.06	n.d.	0.33	6.00
IAA-ASP*	4.41 ± 2.87	n.d.	12.35	0.65
N-TYR-EE*	3.86 ± 2.11	n.d.	9.63	0.55
KYN*	2.42 ± 1.98	n.d.	9.24	0.82
IAA*	1.75 ± 1.63	n.d.	8.84	0.93
N-TRP-EE*	1.08 ± 0.81	n.d.	3.47	0.75

Concentrations are expressed in mg L⁻¹ or, where indicated, in µg/L (*)

ILA-SO₃H indole-lactic acid-2-sulfonate, *TOL-SO₃H* tryptophol-2-sulfonate, *TYL* tryptophol, *TYR* tyrosine, *ILA-GLU-SO₃H* sulfonated indole-3-lactic acid, *PHE* phenylalanine, *TRP-EE* tryptophan-ethyl ester, *TOL* tryptophol, *ABA* abscisic acid, *IAA-SO₃H* sulfonated indole 3-acetic acid, *ABA-GLU* glucoside of abscisic acid, *TRP* tryptophan, *ILA-GLU* indole 3-lactic acid glucoside, *TYR-EE* tyrosine-ethyl ester, *ILA* indole 3-lactic acid, *KYNA* kynurenic acid, *AA* anthranilic acid, *IAA-ASP* indole 3-acetic acid conjugate with aspartic acid, *N-TYR-EE* N-acetyl-tyrosine-ethyl ester, *KYN* kynurenine, *IAA* indole 3-acetic acid, *N-TRP-EE* N-acetyl-tryptophan-ethyl ester, *SD* standard deviation, *MIN* minimum value, *MAX* maximum value, *CV* coefficient of variation, *n.d.* not detected

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