

ALBAROSSA

This variety was obtained in 1938 by Professor Giovanni Dalmasso, who crossed Nebbiolo di Dronero with Barbera. This vine, due to its enological potential, is considered highly suitable for the production of great wines. It is, however, currently not very widespread.



Ampelographic characters: the vine has little heterogeneity, which is the case with all crosses. The bud has an open, bristly whitish-green apex with reddish shades at the edges. The leaves are medium-sized, pentagonal and five-lobed, with a U-shaped petiolar sinus. The underside is arachnoid, with bristly veins. The cluster is medium-sized, pyramidal, winged and very compact. It presents a small, elliptical berry with very pruinose skin.

Cultural aptitude: vine of medium vigor with semi-upright vegetation. It prefers medium-textured, hilly soils with good exposure. It gives excellent qualitative responses even in hot climates.

Training system and pruning: it adapts well to espaliers and prefers long Guyot-type pruning.

Bud-burst period: medium-early.

Ripening period: medium-late.

Yield: good and constant.

Susceptibility to diseases and adverse conditions: normal to diseases, susceptible to late frosts.

Enological potential: it gives birth to wines of excellent structure, good acidity, with an excellent aromatic and polyphenolic profile, to be used both in blends and as a single variety. Its fruity and spicy notes are evident. Ageing in wood gives softness to the tannins and brings complexity and elegance to the wine.

Clones in propagation: VCR144.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	n.d.	n.d.	8	90

AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF ALBAROSSA "VCR"

VARIETY	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES/ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRIX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST ph
Albarossa	VCR testing plot in Piedmont	2006	Guyot	5,000	2.4	12	20.8	10.2	3.16
Albarossa	VCR testing plot in Piedmont	2007	Guyot	5,000	2.3	11.5	21.9	9	2.94
Albarossa	VCR testing plot in Piedmont	2008	Guyot	5,000	2.2	11	21.8	12.1	2.5
AVERAGE DATA				5,000	2.3	11.5	21.5	10.43	2.87

	TOTAL ACIDITY (g/l)	TARTARIC ACID(g/l)	MALIC ACID (g/l)	Wine Ph	NET DRY EXTRACT (g/l)	FLAVONOIDS (mg/l)	ANTHOCYANINS (mg/l)	TOTAL POLYPHENOLS (mg/l)	ALCOHOL (% vol.)	REDUCING SUGARS (g/l)	VOLATILE ACIDITY (g/l)
	6	2.5	0.1	3.66	29.9	1,540	1,101	3,195	12.6	3.2	0.58
	6.4	2.6	0.1	3.32	23.9	1,434	1,113	2,776	13.36	4	0.5
	6	3.19	2.46	3.19	28.5	1,670	1,070	2,640	13.32	4.4	0.49
AVERAGE DATA	6.13	2.76	0.89	3.39	27.43	1,540	1,095	2,870	13.09	3.87	0.52