

# ALICANTE BOUSCHET

This variety was created in 1855 in France by Henry Bouschet. It is a crossing between Grenache and Petit Bouschet. It is well widespread in France, Spain (Garnacha Tintorera), Tuscany, Sardinia and Sicily.



**Ampelographic characters:** the variety is fairly homogeneous, the most important differences being the shape and the size of the bunch and the productivity of the plant.

**Cultural aptitude:** vine of medium vigor with an upright growth habit. It adapts well to loose clay-limestone soils and to warm or warm-temperate environments.

**Training system and pruning:** it prefers medium-expanded training systems with medium or short pruning.

**Bud-burst period:** average.

**Ripening period:** average-to-early.

**Yield:** good.

**Susceptibility to diseases and adverse conditions:** susceptible to downy mildew and dead arm.

**Enological potential:** it is used in blends with other wines to add color, as a single variety it lacks finesse and elegance and shows considerable shortcomings in its aromatic and polyphenolic profile.

**Clones in propagation:** French clones: Inra-Entav 803,804.

**Clones undergoing homologation procedure:** VCR417, VCR418.



## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	21	21	23	73	444

## CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	20,563	21,996	15,769	9,393	7,104

## AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF INRA-ENTAV 803

VARIETY	CLONE	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
Alicante Bouschet	CL. 803	Centro marze VCR Grado	2007	Spur. Cord	2,900	3.1	8.99	19.3	6.8	3.54
Alicante Bouschet	CL. 803	Centro marze VCR Grado	2010	Spur. Cord	2,900	3.3	9.6	20.7	7	3.52
<b>AVERAGE DATA</b>					<b>2,900</b>	<b>3.2</b>	<b>9.3</b>	<b>20</b>	<b>6.9</b>	<b>3.53</b>

	TOTAL WINE ACIDITY(g/l)	TARTARIC ACID IN WINE(g/l)	MALIC ACID IN WINE(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)
	5.3	1.5	0.1	3.75	24.8	1,442	862	2,818	11.62	3.6	0.51
	6.5	3.2	0.92	3.71	32.3	1,374	1,011	2,828	12.5	2.8	0.56
<b>AVERAGE DATA</b>	<b>5.9</b>	<b>2.35</b>	<b>0.51</b>	<b>3.73</b>	<b>28.55</b>	<b>1,408</b>	<b>937</b>	<b>2,823</b>	<b>12.06</b>	<b>3.2</b>	<b>0.54</b>