BARBERA

Originally from Monferrato, this vine is widely spread in Piedmont and Lombardy. It has recently been cultivated in some areas in the Tuscan-Emilian Apennines, in Campania and, although to a certain extent, almost everywhere in the south. Nowadays, the interest Barbera wines used to raise in the past is no longer elicited outside its traditional growing areas.

Ampelographic characters: this variety is fairly homogeneous; the main differences are about vigor, cluster, berry size, productivity and quality of the product. The bud presents a whitish-green, partially carmine-coloured, expanded apex. The medium-sized, pentagonal, five-lobed leaves have a lyre-shaped closed petiolar sinus with overlapping edges and a tomentose underside. The rather compact cluster is medium-sized, cylindrical and pyramidal. The medium-sized ellipsoidal berry presents a thin pruinose skin and a juicy flesh with a neutral flavour.
Cultural aptitude: vine of medium vigour, with a semi-upright growth habit; it is relatively vigorous and has plastic shoots, with medium internodes. It adapts to different types of soil, preferably argillaceous ones on well-exposed hilly areas.
Training system and pruning: it adapts to various training systems, especially to Guyot and to medium and long pruning, but not too rich. It is crucial to keep the grapes well ventilated, in order to mitigate botrytis attacks.
Bud-burst period: average-early.
Ripening period: average.
Yield: excellent and constant.
Susceptibility to diseases and adverse conditions: it is slightly susceptible to powdery mildew and more susceptible to botrytis, depending on the compactness of the cluster. It is very susceptible to boron and potassium deficiency, especially in light, sandy soils.
Enological potential: it produces a more-or-less intense ruby-red wine, with a delicate vinous fruity scent. It is quite structured, acidic and tannic, sometimes sparkling and agreeable in its youthful scent. In classic growing areas it can produce a full-bodied, dry and tannic wine, suitable for ageing. In order to obtain fine wines, it is necessary to limit its vigour and productivity and to choose clones with a high oenological potential.
Clones in propagation: Barbera R4, VCR19, VCR101, VCR207, VCR223, VCR433, AT84, CVTAL115, CVTAT171, CVT83, VCTAT424, MIB12, MIB34,17BA, CVTGJ1, CVTOB66.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	80,547	62,757	47,120	28,337	21,813

BARBERA

R4

Origin: Asti (AT)

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it produces fresh and ready-to-drink wines, of a ruby-red colour, not too tannic nor too round.

BARBERA

VCR19

Origin:
Calosso d'Asti (AT)

Registration year: 2007

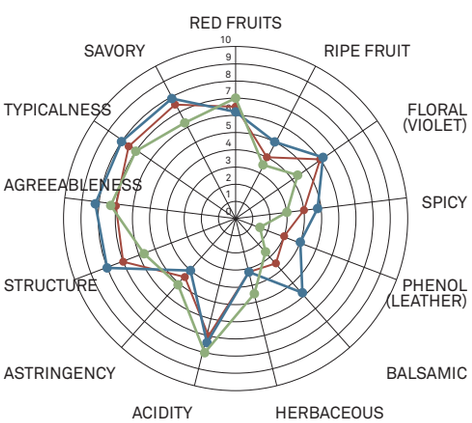
▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: good anthocyanin and polyphenol content, excellent structure with a scent of red fruits and balsamic notes. For medium-to-long aged wines.

SENSORY ANALYSIS

Variety average — R4 — VCR19



BARBERA

VCR101

Origin:
Calosso d'Asti (AT)

Registration year: 2007

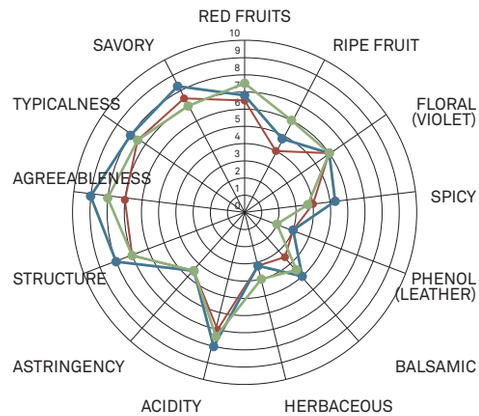
▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives wines characterised by intense ripe fruit and red fruits hints, with mild herbaceous notes. Suitable for young or medium-aged wines.

SENSORY ANALYSIS

Variety average — VCR101 — VCR207



BARBERA

VCR207

Origin:
Costa Vescovato (AL)

Registration year: 2009

▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives wines with an excellent anthocyanin content, fruity-spicy, rich in polyphenols. For medium and long ageing. Excellent in blending with VCR101.

BARBERA

VCR223

Origin: Montecalvo Versiggia (PV)

Registration year: 2009

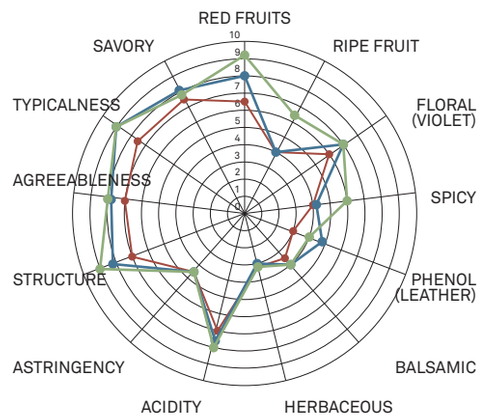
▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it produces fruity wines with good acidity, well-balanced, of a refined, intense ruby-red colour. Always best enjoyed young or after a light ageing.

SENSORY ANALYSIS

Variety average — VCR223 — VCR433



BARBERA

VCR433

Origin:
Calosso d'Asti (AT)

Registration year: 2007

▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives wines with an excellent polyphenolic and aromatic profile with clear floral, red-fruits and phenol notes, rich in anthocyanins and with a very good structure. For medium and long ageing.