

CASAVECCHIA

Vine variety native to Campania, of uncertain origin. It is grown in the province of Caserta in a circumscribed area near to the Volturno river valley.



Ampelographic characters: the variety is rather homogeneous. The greenish-white bud has an expanded apex with pinkish shades at the edge. The medium-small, pentagonal or orbicular, five-lobed leaves show an open U-shaped petiolar sinus. The medium-sized, conical or cylindrical, winged cluster tends to be sparse. The berry is small, short and elliptical. The skin is thick and moderately pruinose; the flesh is juicy and neutral-flavoured.

Cultural aptitude: very vigorous vine with an upright growth habit; not too fertile. It requires dry and ventilated environments and not too fertile soils.

Training system and pruning: it adapts to espalier training systems and it requires medium-long pruning.

Bud-burst period: average.

Ripening period: average.

Yield: average.

Susceptibility to diseases and adverse conditions: thanks to its thick skin, it has good resistance to botrytis. Susceptible to powdery mildew.

Enological potential: it gives wines with good alcohol content and good structure. Excellent aromatic profile which is characterised by intense scents of wild berries, morello cherries and spices. High quality polyphenolic profile with a high anthocyanin and tannin content. For medium or long ageing.

Clones in propagation: VCR435.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	n.d.	n.d.	60.6	~ 60

AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF CASAVECCHIA "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
Casavecchia	VCR test plot in Campania	2004	Guyot	4,000	2.8	9.6	23	6.5	3.5
Casavecchia	VCR test plot in Campania	2007	Guyot	4,000	3.1	12.4	21.2	6.5	3.25
Casavecchia	VCR test plot in Campania	2010	Guyot	4,000	3.2	12.8	20.5	8.5	3.28
AVERAGE DATA				4,000	3.03	11.6	21.57	7.17	3.34

	TOTAL WINE ACIDITY (g/l)	TARTARIC ACID(g/l)	MALIC ACID(g/l)	WINE ph	NON RESIDUAL EXTRACT(g/l)	FLAVONOIDS (mg/l)	ANTHOCYANINS (mg/l)	TOTAL POLYPHENOLS (mg/l)	ALCOHOL (% vol.)	REDUCING SUGARS(g/l)	VOLATILE ACIDITY (g/l)
	5	1.66	0.04	3.68	27.21	4,017	1041	3,380	14.04	4.8	0.58
	5.3	1.7	0.1	3.7	26.9	2,447	1326	4,441	12.86	3.7	0.62
	6.35	3.65	0.68	3.48	29.73	2,527	861	1,866	12.35	3.2	0.34
AVERAGE DATA	5.55	2.34	0.27	3.62	27.95	2,997	1,076	3,229	13.08	3.9	0.51