VCR® VIVAI COOPERATIVI RAUSCEDO

# CATARRATTO BIANCO COMUNE

*Ancient native Sicilian grape variety, it has been growing throughout the island since time immemorial.*

**Ampelographic characters:** the petiolar sinus has an expanded cottony, white, slightly greenish apex. The leaves are medium-sized, pentagonal and five-lobed. The petiolar sinus has the shape of a narrow V with overlapping edges and downy underside. The medium-sized, cylindrical or conical cluster has one or two wings and it is sparse or semi-compact. The berry is medium-sized, spheroidal or ellipsoidal. The skin is thick and pruinose; the flesh is juicy with a simple, sweet flavour.
**Cultural aptitude:** vigorous vine with a semi-upright growth habit. It requires warm and dry climates and deep, not too fertile, clayey-calcareous or even sandy soils.
**Training system and pruning:** to be trained on Guyot, bush vine or spurred cordon. Careful management of the foliage is necessary in order to limit coulure and millerandage.
**Bud-burst period:** average.
**Ripening period:** average.
**Yield:** copious but inconsistent due to coulure and millerandage.
**Susceptibility to diseases and adverse conditions:** tolerant to vine diseases and parasites.
**Enological potential:** it gives wines of a more-or-less rich straw-yellow colour, with a dry, warm flavour, rich in body and acidity. Before the advent of grillo, it was used in blends with inzolia to produce marsala.
**Clones in propagation:** VCR7, VCR8, CS1.

CULTIVATED AREA IN ITALY

| YEAR | 1970 | 1982 | 1990 | 2000 | 2010 |
|---|---|---|---|---|---|
| HECTARES | 56,614 | 61,428 | 64,491 | 43,246 | 32,903 |

CATARRATTO BIANCO COMUNE

## VCR7

Origin: Trapani

Registration year: 2006

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with intense fruity scents and a slightly herbaceous, lively flavour.

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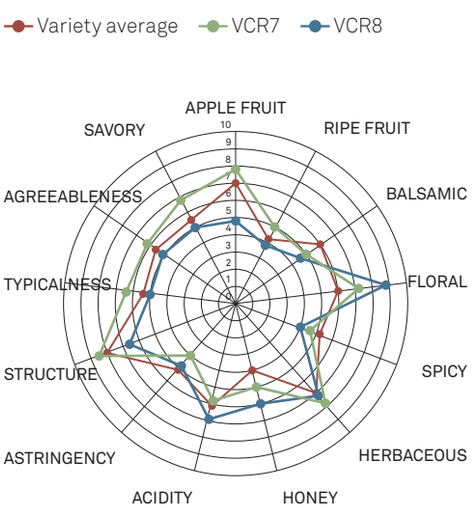
## VCR8

Origin:
Mazara del Vallo (TP)

Registration year: 2006

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with intense floral scents, so lively that it can be considered at the same level of still wines for meals.

SENSORY ANALYSIS