CORVINA

Very little about its origin is known. It is intensively grown in the hilly areas of Valpolicella, Valpantena and Bardolino, in the province of Verona.

Ampelographic characters: the bud is downy-tipped and whitish with green, bronze-highlighted small apical leaves. The medium-sized, pentagonal, five-lobed, slightly tomentose leaves have a lyre-shaped or a slightly open U-shaped petiolar sinus. The compact cluster is medium-small, cylindrical-pyramidal and has a prominent wing. The medium-sized, ellipsoidal berry has a blue-black colour. The skin has a medium thickness, the flesh is juicy and has a simple flavor.

Cultural aptitude: vine of good vigor with a semi-upright growth habit, long and little branched shoots, moderately strong medium-sized internodes. Its vegetation tends to be balanced. Very adaptable to different types of soils, provided they are not too fertile and humid, even calcareous. It prefers, at any rate, well-exposed plots and dry climates for a regular and healthy ripening of the grapes.

Training system and pruning: it adapts to different training systems and pruning. It prefers a long pruning with a balanced number of buds per vine. An adequate green pruning ensures an even ripening of the cluster. A substantially "delicate" vine, which difficultly adapts to mechanised training systems.

Bud-burst period: late.

Ripening period: average-late.

Yield: average and quite constant.

Susceptibility to diseases and adverse conditions: medium, more susceptible to botrytis, especially in tightly clustered biotypes, resistant to chlorosis. Susceptible to magnesium deficiency.

Enological potential: it gives a ruby-red wine with violet reflections, acidic, slightly tannic, full-bodied, vinous, not lacking in finesse but somewhat disharmonious. The Corvina is not vinified as a pure varietal, but together with Rondinella, Molinara, Corvinone etc. to create the famous Valpolicella, Bardolino wines etc. With an adequate drying and a special vinification, together with other varieties, it is used to produce Recioto and Amarone della Valpolicella. In dry environments it produces wines with hints of plum and caramel.

Clones in propagation: Corvina R6, VCR446, VCR448, ISVCV7, ISVCV13, ISVCV48, ISVCV78, ISVCV146.

Clones undergoing homologation procedure: VCR88, VCR89.

CULTIVATED AREA IN ITALY*

YEAR	1970	1982	1990	2000	2010
HECTARES	4,503	5,005	4,497	4,957	5,942

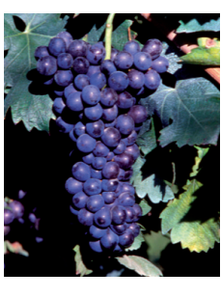
* Figure includes Corvinone

CORVINA

R6

Origin: Fumane (VR)

Registration year: 1969



▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: for typical wines of good colour and tannicity, with accentuated fruity-floral scents. It can be dried in the production of Recioto and Amarone.

CORVINA

VCR446

Origin: Valpolicella

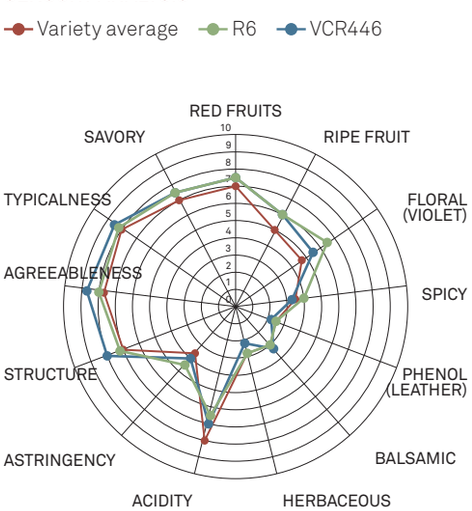
Registration year: 2007

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: for wines with excellent structure and anthocyanin content, fruity (cherry), suitable for long ageing.

SENSORY ANALYSIS



CORVINA

VCR448

Origin: Valpolicella

Registration year: 2007

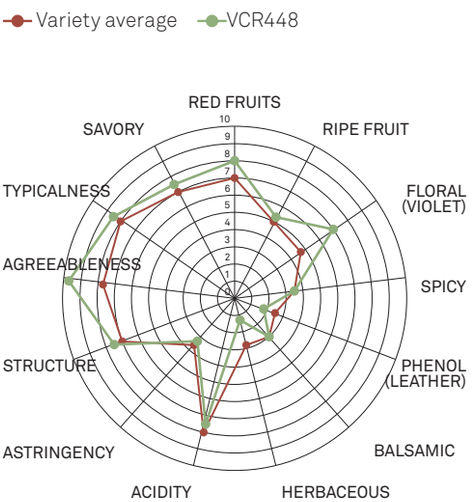
▼ VARIETY AVERAGE

VIGOUR

CLUSTER

BERRY

YIELD

Enological potential: for wines with an excellent anthocyanin content and good structure, agreeable, typical, fruity. Suitable for blending with VCR446 and R6.

SENSORY ANALYSIS