



FORTANA

This variety is relatively common only in Emilia Romagna, currently represented only by the green-stalk type. The cluster is large, pyramidal, often winged and semi-compact. The ellipsoid, large, blue-black coloured berry is quite easy to detach. The skin is consistent. The juicy pulp has a simple acidulous taste. It is a vine of good vigour, with late flowering and very rustic. It prefers medium-expansion training systems and medium pruning. Adaptable to training systems for integral mechanization. It produces a coloured wine, savoury, full-bodied, quite tannic and acidic, not very alcoholic, overall mediocre. In modest percentages, it lends vivacity to the Lambruschi. It produces a better wine in the sandy lands along the Adriatic coast with little expanded systems of training and dense planting patterns.

Clones in propagation: Fortana CAB1, VCR133.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	9,065	5,286	2,180	1,109	513