

## GLERA

*Of uncertain origins; possibly from Venezia Giulia or farther East. It is widespread in Veneto, particularly in the hilly areas in the province of Treviso. It is less intensively cultivated in the Euganean Hills (Padua) and recently, as new Prosecco DOC, it is expanding to the provinces of Padua, Vicenza, Udine and Venice as well.*



**Ampelographic characters:** the variety is not homogeneous. The most widespread biotype is the round berry one ("Tondo"), with a more or less evident presence of sweet or green millerandage, which partly causes the organoleptic characteristics of the wine. The bud has an expanded, woolly, whitish-green apex. The medium-sized, pentagonal, three-lobed and blistered leaves have a dull green colour and are fairly tomentose on the underside. The V- or U-shaped petiolar sinus has overlapping edges. The cluster is large, pyramidal, semi-sparse or sparse, with more or less evident millerandage. The medium-sized, spheroid-ovoid, irregular berry has a golden-yellow, dotted, pruinose and thin skin. The flesh is juicy and acidulous, with a slightly aromatic flavour.

**Cultural aptitude:** vine of good vigour with a downright growth habit and shoots with long internodes. It adapts to hilly terrains where it gives a good quality production and to climates that are not too dry as it suffers from summer drought. The use of low vigour and drought-resistant rootstocks favors the vegetative balance and enhances the quality of the product.

**Training system and pruning:** it adapts to various training systems, provided the pruning is long. Since it produces very long shoots, it prefers counter-espalier systems. It requires careful green pruning, if possible, by hand, for a regular production and ripening of the grapes.

**Bud-burst period:** early.

**Ripening period:** late.

**Yield:** excellent and generally constant.

**Susceptibility to diseases and adverse conditions:** normal, slightly susceptible to powdery mildew. It is obviously more or less susceptible to coulure or millerandage. It does not tolerate very long drought periods. It is susceptible to winter cold and grapevine phytoplasmas.

**Enological potential:** it produces a straw-yellow coloured wine, with an agreeable, delicate scent, dry flavor, rightly acidic, not very tannic, not very full-bodied with an agreeable, sweetish, harmonious taste. This variety also produces a sparkling, fruity, citrus-yellow, not very alcoholic, easy-to-drink wine and a finer more delicate type of sparkling wine. The sweetish type, produced in restricted area, is also interesting.

**Clones in propagation:** Glera VCR101, VCR124, VCR219, VCR223, ISV-VA4, ISV-VA6, ISV-VA8, ISVESAV10, ISVESAV14, ISVESAV19, TEA30.

**Clones undergoing homologation procedure:** Glera VCR372, VCR445.



### CULTIVATED AREA IN ITALY

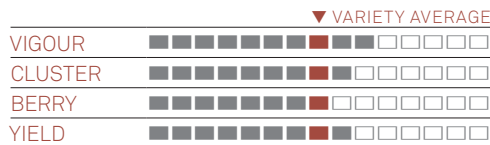
YEAR	1970	1982	1990	2000	2010
HECTARES	6,275	6,049	7,074	8,143	16,500

### GLERA

#### VCR101 (Tondo biotype)

Origin:  
S. Pietro di Feletto (TV)

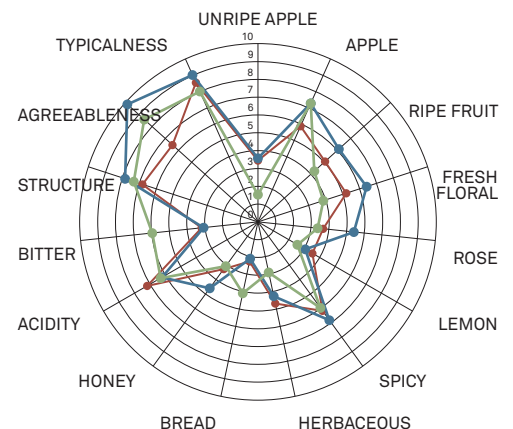
Registration year: 2000



**Enological potential:** it gives wines of a pale straw-yellow colour with greenish shades, with an apple scent, fine, savoury, fresh. Suitable for sparkling wines (long Charmat method). Excellent acidity and typicalness.

### SENSORY ANALYSIS

—●— Variety average —●— VCR101 —●— VCR124

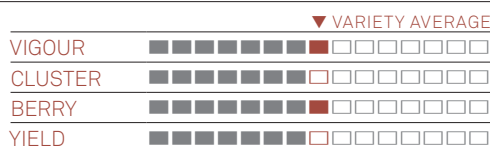


### GLERA

#### VCR124 (Balbi biotype)

Origin:  
S. Pietro di Feletto (TV)

Registration year: 2010



**Enological potential:** its aromatic profile is characterised by persistent floral and fruity scents (ripe apple). Balanced, it has a very high degree of freshness. Suitable for production of still wines and sparkling wines.

GLERA

**VCR219**  
(Balbi biotype)

Origin:  
S. Pietro di Feletto (TV)

Registration year: 2013

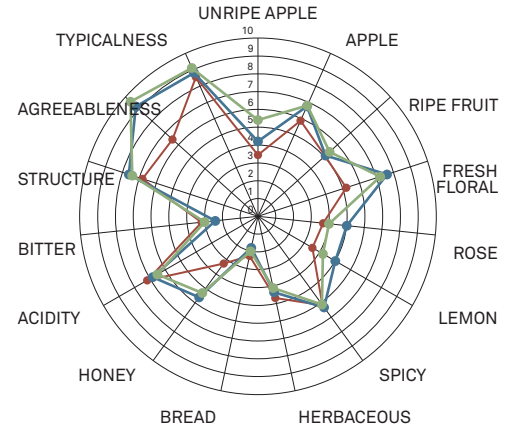


	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	■
CLUSTER	■	■	■	■	■	■	■	■	■	■
BERRY	■	■	■	■	■	■	■	■	■	■
YIELD	■	■	■	■	■	■	■	■	■	■

**Enological potential:** its aromatic profile is characterised by green apple, fresh-floral and citrus fruit hints. Good acidity, persistence and structure.

**SENSORY ANALYSIS**

— Variety average — VCR219 — VCR223



GLERA

**VCR223**  
(Balbi biotype)

Origin:  
S. Pietro di Feletto (TV)

Registration year: 2013



	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	■
CLUSTER	■	■	■	■	■	■	■	■	■	■
BERRY	■	■	■	■	■	■	■	■	■	■
YIELD	■	■	■	■	■	■	■	■	■	■

**Enological potential:** its aromatic profile is characterised by fruity, ripe apple, lemon and fresh-floral hints. Excellent for sparkling and semi-sparkling wines.