

GRECANICO DORATO

It belongs to the group of the Greek vine varieties. It first spread to Sicily and later to other areas - particularly to the Veneto region where an almost identical variety, called Garganega, is grown.



Ampelographic characters: the variety is not very homogeneous, the main differences being not only the shape of the cluster but also other phenotypic aspects of the plant. The bud has an expanded apex, whitish-green, cottony in texture. The medium-sized, pentagonal, five-lobed leaves, with evident irregular teeth, are slightly wrinkled, dull green, and almost glabrous. The underside is wooly with partially red veins. The petiolar sinus is open and V- or U-shaped. The cluster is long cylindrical and winged, with more or less evident wings, and semi-sparse or semi compact with more-or-less evident millerandage. The medium-sized, spheroid, golden-yellow berry is quite easily detachable. The skin is thick, and the juicy flesh has a simple flavour.

Cultural aptitude: vigorous vine with a downright growth habit; long, averagely robust and slightly fragile shoots with medium internodes. It adapts to various environments, preferably to clay-limestone soils and dry or arid climates.

Training system and pruning: it adapts to various training systems and pruning, privileging a medium-long pruning depending on the climate. In southerly areas it also adapts to systems set up for full mechanisation.

Bud-burst period: late.

Ripening period: average-late.

Yield: abundant and constant.

Susceptibility to diseases and adverse conditions: normal, resistant to late frosts.

Enological potential: it gives a wine of a pale yellow colour, slender in body, rightly alcoholic, fresh, with a good scent, neutral. Normally, Grecanico grapes are vinified in varying percentages with other local varieties, for the preparation of Vermouth, too. In mono-varietal vinification it can give good dessert wines with late harvesting, especially in very hot autumns.

Clones in propagation: Grecanico Dorato VCR13.



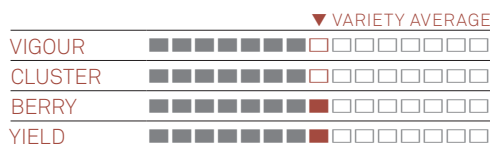
CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	2,138	2,898	4,544	5,172	4,817

GRECANICO DORATO VCR13

Origin:
Mazara del Vallo (TP)

Registration year: 2002



Enological potential: it gives wines of good structure and acidity that are savoury and intense. Its aromatic profile shows interesting and elegant floral scents with particular citrusy notes.

SENSORY ANALYSIS

—●— Variety average —●— VCR13

