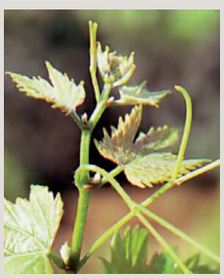
GRECHETTO

This Grechetto bianco is the Orvieto biotype, while the Todi or Grechetto Gentile biotypes are very similar to Pignoletto.

Ampelographic characters: this is not a very homogeneous variety, and is often mistaken with other varieties. It's characterised by the presence of several biotypes, differing in vigour and cluster shape. The bud is fan-shaped, downy and pale green. The leaves are medium-sized, elongated, pentagonal and five-lobed. The V- or U- or lyre-shaped petiolar sinus is more-or-less open and averagely deep. The upper leaf blade is blistered or wrinkled, and its main nerves are slightly tomentose. The underside is tufted, especially at the insertions. The petiolar sinus is long and slightly tinged with a pale pink color. The tight medium-small cylindrical-conical cluster could be with or without wings. The berry is medium-large and oval, with a thin, consistent pruinose and yellowish skin; the flesh is sweet and simple tasting.
Cultural aptitude: a vine of medium vigour with a downright growth habit. It adapts well to hilly and tendentially heavy, even slightly calcareous soils.
Training system and pruning: it adapts to expanded training systems and to medium-long pruning.
Bud-burst period: average.
Ripening period: average.
Yield: average and constant.
Susceptibility to diseases and adverse conditions: susceptible to botrytis, less susceptible to downy mildew and powdery mildew. Tolerant to winter cold and to late spring frosts.
Enological potential: it produces a wine with greenish highlights, good acidity, with a delicate fruity scent, particularly apple and pear. Suitable for the production of mono-varietal wines, but also for blends to give finesse and scents.
Clones in propagation: Grechetto VCR2, G109ISVICAPG.
Clones undergoing homologation procedure: VCR127, VCR128.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	966	903	949	1,203	1,186

GRECHETTO

VCR2

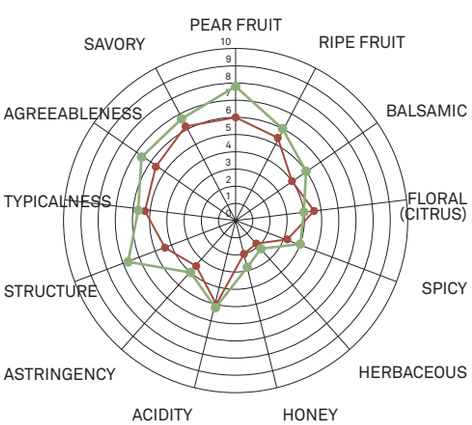
Origin: Todi (PG)

Registration year: 2004

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives fresh, fruity wines of great acidity, with particular hints of pear. For blending.

SENSORY ANALYSIS

Variety average — VCR2