

LAMBRUSCO VIADANESE

It is quite widespread in the Mantua area.



Ampelographic characters: the bud has an expanded apex, cottony, greenish-yellow in colour and pinkish towards the edges. The medium-sized, pentagonal, three-lobed (rarely five-lobed) leaves have a U-shaped petiolar sinus and a woolly underside. The compact, medium-sized, spheroid berry is very pruinose, has a thick skin and a neutral-flavoured flesh.

Cultural aptitude: vine of good vigour with a semi-upright growth habit. It prefers deep and fresh soils with good fertility.

Training system and pruning: it prefers expanded training systems, such as rays and GDC. Well suited to espalier training systems.

Bud-burst period: average.

Ripening period: average-late.

Yield: good and constant.

Susceptibility to diseases and adverse conditions: susceptible to vine phytoplasmas, normal to other diseases.

Enological potential: it produces wines of good aromatic intensity, acidity and with an average alcohol content. Excellent as a sparkling wine for meals to accompany generally fatty dishes (cured meats, pork or sheep meat).

Clones in propagation: Lambrusco Viadanese VCR12, VCR13, VCR15.



CULTIVATED AREA IN ITALY

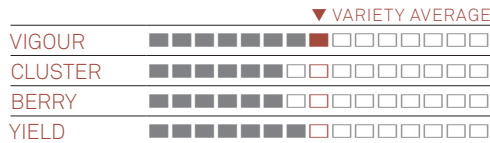
YEAR	1970	1982	1990	2000	2010
HECTARES	1,226	689	353	292	120

LAMBRUSCO VIADANESE

VCR12

Origin:
Sabbioneta (MN)

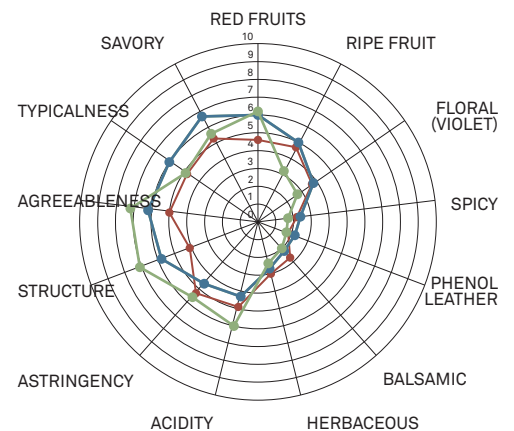
Registration year: 2006



Enological potential: it produces well-structured fresh wines suitable for production of sparkling wines. It adds colour and acidity in blends.

SENSORY ANALYSIS

— Variety average — VCR12 — VCR13

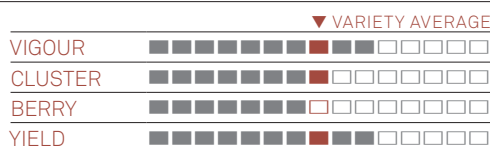


LAMBRUSCO VIADANESE

VCR13

Origin:
Sabbioneta (MN)

Registration year: 2006



Enological potential: it produces full-bodied well-structured wines with fruity-floral scents, very rich in colour. Suitable for production of sparkling wines and it is used in blends to fix colour and acidity.

