

MARSELAN

Variety obtained in 1961 by the French INRA by crossing Cabernet Sauvignon with Grenache. It aroused considerable interest in France and in other countries for its valuable cultural aptitudes.



Ampelographic characters: the bud has a slightly cottony, whitish-green apex and carmine-hued edges. Orbicular-shaped leaves with 5, 7 or 9 lobes and a slightly open U-shaped petiolar sinus, of a glossy, intense green colour with a glabrous underside. The large, pyramidal cluster carries a small, round berry.

Cultural aptitude: vine of good vigor with an upright growth habit and shoots with long internodes. It adapts well to different environments, privileging tendentially hot and dry ones, soils of medium fertility, even slightly calcareous.

Training system and pruning: it can be grown with short, spurred cordon pruning provided its vegetation is well supported.

Bud-burst period: average-late.

Ripening period: average-late.

Yield: good and constant.

Susceptibility to diseases and adverse conditions: poor for all the main diseases. Good resistance to winter cold and to late frosts.

Enological potential: with Marselan it is possible to create wines with good anthocyanin content, distinctive in flavor, of high quality and characterised by an intense scent of red fruits. Gifted with good structure and a high-quality polyphenolic profile (round, velvety tannins). Wines can undergo a brief aging and be blended with wines with a lesser potential.

Clones in propagation: French clones: Inra-Entav 980; VCR498.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	-	-	-	-	50

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	2000	2006
HECTARES	-	-	-	468	1,356

AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF MARSELAN INRA-ENTAV 980

VARIETY	CLONE	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES/ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRIX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST ph
Marselan	CL.980	VCR test plot in Livorno	2007	Spur. Cord.	5,000	1.88	9.4	22.5	7.2	3.19
Marselan	CL.980	VCR test plot in Livorno	2008	Spur. Cord.	5,000	1.64	8.2	22	7.1	3.34
Marselan	CL.980	VCR test plot in Livorno	2009	Spur. Cord.	5,000	1.76	8.80	21.9	7.3	3.31
AVERAGE DATA					5,000	1.76	8.8	22.13	7.2	3.28

	TOTAL WINE ACIDITY (g/l)	TARTARIC ACID (g/l)	MALIC ACID (g/l)	WINE ph	DRY NET EXTRACT (g/l)	FLAVONOIDS (mg/l)	ANTHOCYANINS (mg/l)	TOTAL POLYPHENOLS (mg/l)	ALCOHOL (% vol.)	REDUCING SUGARS(g/l)	VOLATILE ACIDITY (g/l)
	6.8	2.5	0.5	3.3	28.8	2,031	1,066	3,576	13.67	4	0.54
	7.3	3.37	1.15	3.15	31.7	2,030	970	2,840	13.46	3.5	0.39
	6.4	2.98	0.28	3.29	30.5	2,150	880	2,880	13.33	4.8	0.46
AVERAGE DATA	6.8	3.0	0.6	3.2	30.3	2,070	972	3,099	13.5	4.1	0.5