# ORTRUGO

*Grape variety of ancient origin grown in the Piedmontese hills.*

**Ampelographic characters:** the bud has an expanded apex, cottony, yellowish-green with purplish-red shades. The leaves are large, slightly kidney-shaped, three-lobed, sometimes five-lobed. The petiolar sinus is U-shaped and almost open. Downy underside with bristly veins and pinkish at the base. The cluster is large, long, cylindrical-conical, often with a wing, and compact. The medium, spheroidal berry has a pruinose, coriaceous skin.
**Cultural aptitude:** vine of good vigor with an upright growth habit. Favors medium-textured or clayey soils that are slightly calcareous, provided they are not too humid, and not too hot ventilated climates.
**Training system and pruning:** it prefers Guyot-type mixed pruning systems.
**Bud-burst period:** average.
**Ripening period:** average.
**Yield:** abundant and constant.
**Susceptibility to diseases and adverse conditions:** susceptible to botrytis and sour rot, magnesium deficiency and rachis desiccation.
**Enological potential:** it gives fairly full-bodied, slightly scented, straw-yellow wines.
**Clones in propagation:** Ortrugo VCR245, PCORT80, PCORT81.
**Clones undergoing homologation procedure:** VCR405, VCR105.

CULTIVATED AREA IN ITALY

| YEAR | 1970 | 1982 | 1990 | 2000 | 2010 |
|---|---|---|---|---|---|
| HECTARES | 212 | 269 | 380 | 525 | 561 |

ORTRUGO

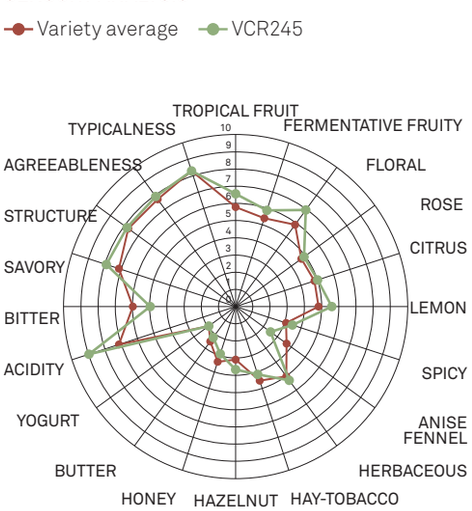
## VCR245

Origin:
Ziano Piacentino (PC)

Registration year: 2010

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines of a pale, straw-yellow colour with greenish shades, with delicate floral-fruity scents. Dry, savoury, fresh flavour. It has a good structure and it can also be used as a sparkling wine base too.

SENSORY ANALYSIS