

# PASSERINA

This variety of uncertain origin is widespread in the Adriatic areas and has cluster characteristics very similar to Trebbiano Toscano.



**Ampelographic characters:** the bud, with an open, cottony apex, is green in colour with carmine edges. The leaves are medium-sized, pentagonal and five-lobed. The petiolar sinus is V-shaped with overlapping lobes. The underside is velvety, with very evident teeth. The cluster is large, stumpy-pyramidal or conical, winged and averagely compact. The large, spheroidal berry has a thick and consistent pruinose skin with a conspicuous umbilicus. The flesh is juicy, with a neutral flavour.

**Cultural aptitude:** vigorous vine with a semi-upright growth habit which adapts to different climates.

**Training system and pruning:** it prefers long and rich pruning.

**Bud-burst period:** average-late.

**Ripening period:** late.

**Yield:** high and constant.

**Susceptibility to diseases and adverse conditions:** not very susceptible to diseases and adversities in general. It avoids spring frosts due to its average-late bud-bursting.

**Enological potential:** it gives wines of an intense straw-yellow colour, with a dry, full flavour and good acidity. It should be consumed young or after a brief ageing.

**Clones in propagation:** Passerina VCR6, VCR450, TCG2ISV, UBARAPA18.

**Clones undergoing homologation procedure:** VCR198, VCR200, VCR470.



## CULTIVATED AREA IN ITALY

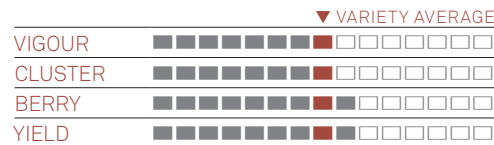
YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	1,342	1,162	769	1,067

## PASSERINA

### VCR6

Origin: Giulianova (TE)

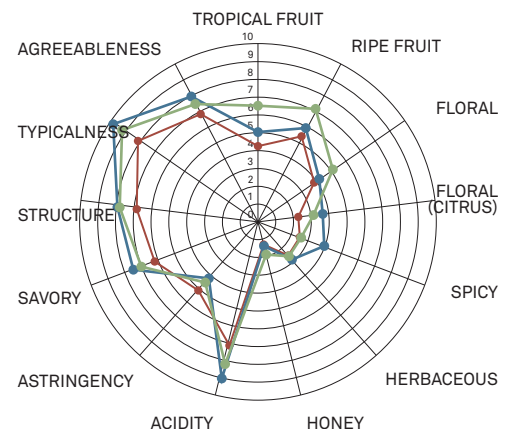
Registration year: 2001



**Enological potential:** it produces wines with a herbaceous scent and good acidity. Suitable for production of sparkling wines in purity and still wines in blends.

## SENSORY ANALYSIS

— Variety average — VCR6 — VCR450

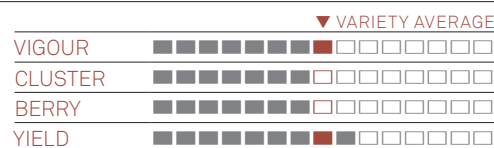


## PASSERINA

### VCR450

Origin: Controguerra (TE)

Registration year: 2010



**Enological potential:** it gives wines of a straw-yellow colour with golden shades, with fruity scents mixed with spicy hints and an agreeable bitterish after-taste. Slightly acidic and well-structured.