

# PECORINO

Ancient cultivar, original of the Marche region. It is grown in the mid-Adriatic coast of Italy.



**Ampelographic characters:** the bud has an open, bristly, yellowish-green apex. The leaves are small-to-medium-sized, orbicular, whole or three-lobed, with a closed, lyre-shaped petiolar sinus and extensively overlapping edges. The leaves are blistered with a glabrous underside. The cluster is medium-small, cylindrical, sometimes with a wing, and semi-sparse. The medium-small, spherical berry has a thick skin of medium consistency and a juicy flesh.

**Cultural aptitude:** vine of medium-low vigour with a semi-upright growth habit. It adapts well to warm-temperate climates and to slightly calcareous, argillaceous soils.

**Training system and pruning:** it prefers expanded training systems and medium-long pruning, but it can also be trained with a spurred cordon, especially using the VCR417 clone.

**Bud-burst period:** average.

**Ripening period:** early.

**Yield:** average and not always constant.

**Susceptibility to diseases and adverse conditions:** in general, not very susceptible to both diseases and adverse conditions.

**Enological potential:** it gives wines of a pale, straw-yellow color, with high acidity, fruity scents, fresh and spicy notes. Good structure. Excellent, even slightly aged, still wines can be produced, as well as sparkling wines of undoubted quality.

**Clones in propagation:** Pecorino ISV1, VCR417, VCR485, VCR486, UBARAPE19.



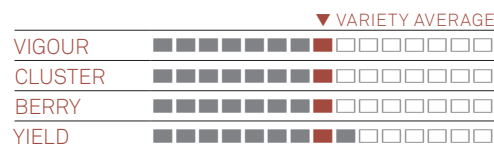
## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	707	234	94	87	1,449

## PECORINO VCR417

Origin:  
Arquata del Tronto (AP)

Registration year: 2013



**Enological potential:** it gives wines of yellow colour with greenish highlights and apple and fresh floral scents, savoury, structured and fresh. Suitable for both barrel aging and to the production of sparkling wines.

## SENSORY ANALYSIS

—●— Variety average —●— VCR417

