PINOT GRIS

Of French origin, it spread to Germany and then to the Trentino Alto Adige region. It was later quite intensely cultivated in the Tre Venezie region, particularly in Friuli-Venezia Giulia. It is an unstable mutation of Pinot Noir.

Ampelographic characters: the variety is quite homogeneous, with differences in cluster size and fertility. The bud has an expanded, tomentose, whitish-green apex. The leaves are small, heart-shaped, three-lobed, broadly cup-shaped, blistered and dark green. The petiolar sinus can be slightly open or closed. The underside is lightly tomentose. The cluster is small, cylindrical and compact, often with one wing. The berry is small and ovoidal, often deformed due to the excessive compactness of the cluster, which is quite easily detachable. The skin is thin, greyish-pink and pruinose; the flesh is juicy and has a simple flavour.
Cultural aptitude: vine of low vigour, with an upright growth habit; branched shoots with medium-short internodes. It adapts to different soils, provided they are not too humid and excessively chlorotic. It prefers temperate, not excessively hot climates and a good exposure.
Training system and pruning: it adapts to various training systems and pruning, provided they are not too extended and rich. We recommend counter-espalier training systems, rather dense planting patterns and short or long, but not rich, pruning. It also adapts to free fully mechanised systems. Green pruning is required during specific periods to reduce the vegetation and decrease the cluster susceptibility to botrytis attacks.
Bud-burst period: average-early.
Ripening period: early.
Yield: good yields can be obtained through dense planting systems, as the vine is quite fertile. It is advisable not to exaggerate in order not to overly weaken the plant.
Susceptibility to diseases and adverse conditions: very susceptible to botrytis and sour rot, it hence requires accurate green pruning in generally humid climates. Quite susceptible to chlorosis.
Enological potential: when vinified as a white wine, it produces a scented, straw-yellow wine with a dry taste, alcoholic, soft, fairly acidic. It will acquire a fine bouquet through a short aging. When vinified "in copper", it gives a slightly bitter and fruity-flavoured, full-bodied and warm wine.
Clones in propagation: Pinot Gris R6, VCR5, VCR204, VCR206, VCR273, VCR280, ISVF1T, SMA505, SMA514, ERSAFVG150, ERSAFVG151, FVG152; French clones: Inra-Entav 52, 457, FR2003, FR2004, FR49-207.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	969	1,985	3,413	6,668	15,484

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	601	520	893	1,759	2,452

PINOT GRIS

R6

Origin: Rauscedo (PN)

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: for fruity wines with a good acidity that are also suitable for aging.

PINOT GRIS

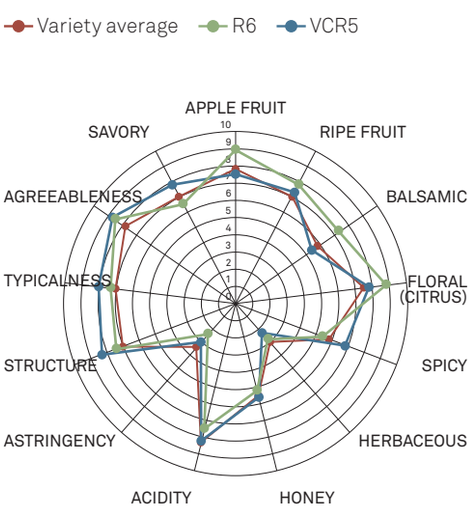
VCR5

Origin: Rauscedo (PN)

Registration year: 1995

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: for elegant, scented, full-bodied wines. Blends with R6 are recommended.

SENSORY ANALYSIS