

## REBO

Vine variety obtained in the 1920s by Rebo Rigotti at the Experimental Station of San Michele all'Adige institute by crossing Merlot and Teroldego.



**Ampelographic characters:** the bud apex is open, cottony and greenish-white. The medium-sized, pentagonal, three- or five-lobed leaves have a V-shaped petiolar sinus and a sub-woolly underside. The medium-large, compact, winged, averagely compact cluster carries a medium-sized berry with averagely thick, consistent skin and a neutrally flavoured flesh.

**Cultural aptitude:** vine of high vigour with a semi-upright growth habit. It prefers medium-textured, generally clayey and slightly calcareous soils, and climates ranging from warm to hot.

**Training system and pruning:** it prefers the Guyot training system and long pruning.

**Bud-burst period:** late.

**Ripening period:** average-late.

**Yield:** copious.

**Susceptibility to diseases and adverse conditions:** normal. Good resistance to winter cold and spring frosts.

**Enological potential:** it gives wines with excellent structure and high anthocyanin content, with a delicate and agreeable scent. Excellent polyphenolic profile with round and soft tannins. Suitable for short to medium aging.

**Clones in propagation:** ISMA583, ISMA590.

**Clones undergoing homologation procedure:** VCR403, VCR404.



### CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	n.d.	34	39	270

### AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF REBO "VCR"

VARIETY	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
Rebo	VCR test plot in Coriano	2008	Spur. Cord.	4,000	2.25	9.0	25.5	6.4	3.61
Rebo	VCR test plot in Coriano	2009	Spur. Cord.	4,000	2.40	9.6	24.6	6.8	3.65
Rebo	VCR test plot in Coriano	2010	Spur. Cord.	4,000	2.20	8.8	25.1	6.2	3.58
<b>AVERAGE DATA</b>				<b>4,000</b>	<b>2.28</b>	<b>9.13</b>	<b>25.07</b>	<b>6.47</b>	<b>3.61</b>

	WINE TOTAL ACIDITY (g/l)	TARTARIC ACID (g/l)	MALIC ACID (g/l)	WINE pH	NET DRY EXTRACT (g/l)	FLAVONOIDS (mg/l)	ANTHOCYANINS (mg/l)	TOTAL POLYPHENOLS (mg/l)	ALCOHOL (% vol.)	REDUCING SUGARS (g/l)	VOLATILE ACIDITY (g/l)
	5.8	2.15	0.68	3.6	30.6	2,270	680	3,340	15.49	6.8	0.56
	5.3	1.80	0.21	3.58	29.6	1,910	690	2,040	14.91	4.5	0.37
	5.8	2.27	0.66	3.8	32.59	2,130	736	2,167	15.24	5.1	0.54
<b>AVERAGE DATA</b>	<b>5.63</b>	<b>2.07</b>	<b>0.52</b>	<b>3.66</b>	<b>30.93</b>	<b>2,103</b>	<b>702</b>	<b>2,516</b>	<b>15.21</b>	<b>5.47</b>	<b>0.49</b>