

# RIBUELE

Ancient grape variety native to Friuli-Venezia Giulia. It is mainly grown in the hilly areas of the Gorizia and Udine provinces.



**Ampelographic characters:** this variety has two biotypes, Ribuele Gialla and Ribuele Verde, the latter being not particularly common. The bud has a sub-woolly golden-green apex. The leaves are round, medium-sized and almost whole with three barely visible lateral lobes. The petiolar sinus is open. The underside is glabrous. The cluster is medium-small, cylindrical-pyramidal and semi-sparse. The medium-sized round berry has a not-so-thick, pruinose skin and a sweet, neutral-flavored flesh.

**Cultural aptitude:** vine of good vigour with a semi-upright growth habit. It prefers cool and ventilated climates and well-exposed hilly soils.

**Training system and pruning:** it prefers training systems with long Guyot-type pruning.

**Bud-burst period:** late.

**Ripening period:** average.

**Yield:** average and constant.

**Susceptibility to diseases and adverse conditions:** susceptible to coulure and botrytis in wet and rainy years. It is not affected by late frosts.

**Enological potential:** it produces wines of excellent acidity and freshness characterised by a fine, floral scent, not very full-bodied.

**Clones in propagation:** Ribuele VCR72, VCR100, VCR206, VCR207, VCR392, VCR394, VCR417, ERSAFVG180.



## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	149	93	178	284	295

## RIBUELE

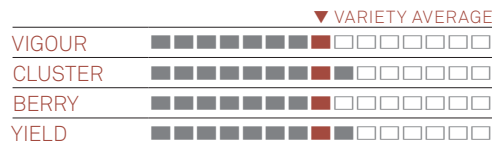
### VCR100

(Petrucci selection)

Origin:

Cividale del Friuli (UD)

Registration year: 2011



**Enological potential:** it produces rather alcoholic fresh wines, with an agreeable flavour and good acidity. To be drunk when young, as still or sparkling wine.

## SENSORY ANALYSIS

● Variety average ● VCR100

