

RIESLING ITALICO

Probably original of central Europe, now widespread along the eastern Danube. In Italy it is grown in the Oltrepò Pavese area; also present in some hilly areas of Veneto. In Slovenia it is named Grasevina.



Ampelographic characters: very homogeneous variety, the main differences concerning vigour and productivity. The bud, with an expanded apex, is velvety and whitish-green-colored with yellow shades. The leaves are medium-sized, almost whole, sometimes three-lobed are of a pale, shiny green color, with evident teeth. The V- or U-shaped petiolar sinus has edges that almost never overlap. The underside is arachnoid. The medium-small, cylindrical, compact cluster has only one wing. The medium-sized berry is spheroid in shape and more-or-less yellow in colour. The thick skin has an evident umbilicus and the flesh is juicy and sweet, with a simple flavour.

Cultural aptitude: fairly vigorous vine, with a drooping but balanced growth habit. It adapts to different types of soil, provided they are not poor in magnesium or very humid, and possibly hilly. It accepts different climates, but it prefers dry ones.

Training system and pruning: it adapts to different training and pruning systems, provided they are not too expanded and rich. For this reason, mechanising the various operations is easy with suitable training systems.

Bud-burst period: average.

Ripening period: average.

Yield: good and constant.

Susceptibility to diseases and adverse conditions: normal. Very susceptible to magnesium deficiency. Good resistance to winter cold and spring frosts.

Enological potential: it produces a straw-yellow, slightly scented wine, with a dry flavour, not very full-bodied, fairly alcoholic, pleasantly bitter and fruity, with a fragrant freshness when young. It is also suitable for production of sparkling and semi-sparkling wines.

Clones in propagation: VCR364, VCR365, ISV1, FEDIT10, RI12V18, RI12V23.

Clones undergoing homologation procedure: Riesling Italico VCR367, VCR477, VCR298, VCR300, VCR303.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	1,899	2,027	2,359	2,030	350

AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF RIESLING ITALICO RI-12-V23

VARIETY	CLONE	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES /ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRUX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST pH
Riesling Italico	RI-12-V23	Centro marze VCR Grado	2007	Spur. Cord.	2,900	2.9	8.41	23	7	3.57
Riesling Italico	RI-12-V23	Centro marze VCR Grado	2009	Spur. Cord.	2,900	3	8.70	23.4	7	3.47
Riesling Italico	RI-12-V23	Centro marze VCR Grado	2010	Spur. Cord.	2,900	3.1	8.99	21	6.7	3.36
AVERAGE DATA					2,900	3	8.7	22.47	6.9	3.47

	WINE TOTAL ACIDITY (g/l)	TARTARIC ACID (g/l)	MALIC ACID (g/l)	WINE pH	NET DRY EXTRACT (g/l)	ALCOHOL (% vol.)	REDUCING SUGARS (g/l)	VOLATILE ACIDITY (g/l)
	6.6	1.6	1.9	3.12	20.8	14.02	1.9	0.51
	6.1	2.43	2.23	3.16	19.3	14.27	1.3	0.17
	6.52	3.23	1.94	3.22	19.35	12.76	1.5	0.25
AVERAGE DATA	6.41	2.42	2.02	3.17	19.82	13.68	1.57	0.31