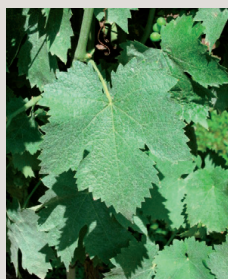


# SAGRANTINO

Variety of unknown origin, possibly original of Greece, well established in Montefalco (Umbria).



**Ampelographic characters:** the variety is quite homogeneous, also because up to the mid-90s it was not much cultivated and basically only one biotype was multiplied. The bud, with a fan-shaped apex, is cottony and whitish green with carminate margin. The leaf is medium-sized, orbicular-shaped, three-lobed, and rarely five-lobed. The petiolar sinus is U-shaped and a bit open. The underside is fluffy. The cluster is medium-small, cylindrical-conical, winged and semi-sparse. The medium-sized spheroidal berry is very pruinose and has thick skin, the pulp has a simple taste.

**Cultural aptitude:** medium-vigorous vine with an upright growth habit. It gives the best results in medium-textured tending to heavy, well exposed soils. Excellently valued in its traditional growing area.

**Training systems and pruning:** it prefers medium-expanded training systems and medium-long pruning. Frequent green pruning is necessary.

**Bud-burst period:** average.

**Ripening period:** late.

**Yield:** average, often irregular.

**Susceptibility to diseases and adverse conditions:** average with powdery mildew and botrytis, susceptible to downy mildew. High resistance to winter cold.

**Enological potential:** it gives wines of amaranth-red colour, slightly fragrant, with a pleasant and harmonious taste, an excellent structure that allows even long aging. Suitable also for production of dessert wines from dried grapes.

**Clones in propagation:** Sagrantino VCR226, 2ISVICAPG.

**Clones undergoing homologation procedure:** VCR67.

## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	75	61	161	361	853

## SAGRANTINO

### VCR226

Origin:  
Gualdo Cattaneo (PG)

Registration year: 2009



	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	■
CLUSTER	■	■	■	■	■	■	■	■	■	■
BERRY	■	■	■	■	■	■	■	■	■	■
YIELD	■	■	■	■	■	■	■	■	■	■

**Enological potential:** it gives a wine with a full aroma reminiscent of blackberries, of excellent structure, slightly tannic, suitable for aging in oak barrels. Grapes suitable for aging to produce sweet desert wines.

## SENSORY ANALYSIS

● Variety average ● VCR226

