

# SAPERAVI

A native Georgian variety belonging to the ancient Proles, widespread in all countries of the former Soviet Union.



**Ampelographic characters:** the variety has such a considerable intra-varietal variability, that 14 different types have been described in terms of cluster shape, vigour and ripening period. The bud apex is yellow-green, downy and with pinkish margins. The leaves are medium-sized, orbicular or kidney-shaped, whole, three- or five-lobed and not too big. The petiolar sinus can be lyre- or V-shaped with overlapping edges. The underside is tomentose. The medium-large, sparse or semi-compact, conical, often winged cluster carries a medium-to-large, round or oval berry with a pruinose and thin skin and a coloured flesh.

**Cultural aptitude:** vine of medium-high vigour, with a creeping growth habit. It adapts to different types of soil, including calcareous ones, and prefers dry climates for its good drought tolerance. Low tolerance to winter cold.

**Training system and pruning:** it prefers long pruning with 10-12 buds per vine, simple or bilateral Guyot type.

**Bud-burst period:** average-late.

**Ripening period:** early-to-average-late.

**Yield:** average.

**Susceptibility to diseases and adverse conditions:** susceptible to downy mildew and tolerant of powdery mildew. Susceptible to coulure.

**Enological potential:** it produces wines of an intense ruby red colour with purple shades, structured, harmonious, with a good tannin content and medium to high alcohol content. Its aromatic and polyphenolic profiles are enhanced through aging.

**Clones in propagation:** Saperavi VCR41, VCR42, VCR110.

**Clones undergoing homologation procedure:** VCR309, VCR314, VCR317, VCR323.

## SAPERAVI

### VCR41

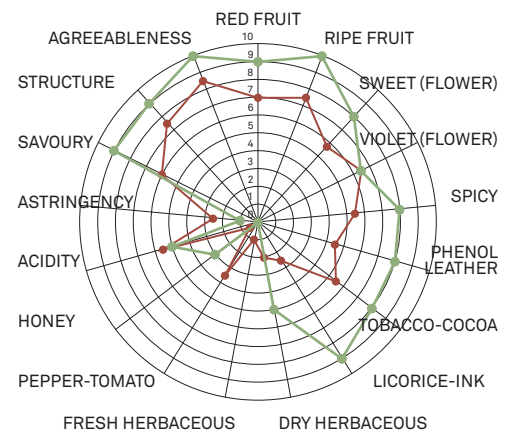
Origin: Georgia



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

## SENSORY ANALYSIS

● Variety average ● VCR41



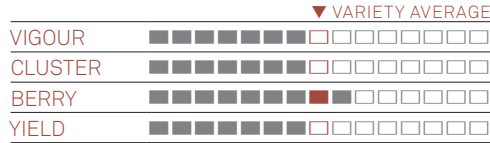
**Description:** biotype of good vigour with a medium-sized pyramidal cluster with two well-developed wings and quite sparse (hence the low sensitivity to botrytis). The berry is medium-sized, ovoidal, with a thick skin of intense blue-black colour and very pruinose. Gifted with excellent general and basal fertility; the yield is good and constant.

It produces a vividly coloured wine with floral aromas of violet and wild fruit (raspberry) hints that tends towards a deep ripe plum flavor. Fairly acidulous, harmonious and tannic with a good body. On the palate it hints to fruity flavors of jam and spices, with a tobacco and chocolate undercurrent; very persistent in time. It lends itself to aging.

SAPERAVI

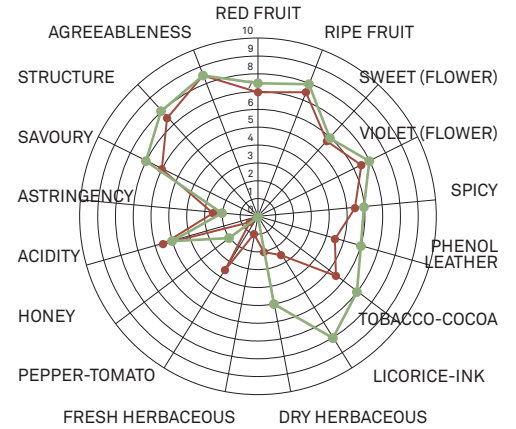
# VCR42

Origin: Georgia



## SENSORY ANALYSIS

—●— Variety average —●— VCR42



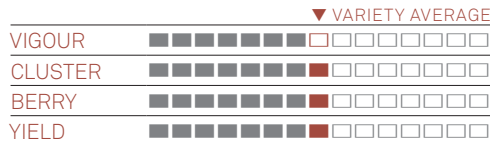
**Description:** biotype with good vigour; the cluster is medium-large in size, cylindrical-pyramidal in shape, elongated, semi-sparse, with two short wings. The berry is medium-large, slightly ovoid, with a consistent intensely black-blue coloured and very pruinose skin. The fertility is slightly lower than the varietal average; the production is balanced and constant.

It gives an alcoholic wine with intense colours, with ethereal violet and floral-fruity aromas. On the palate it recalls red fruits jam. It is very structured with spicy chocolate and liquorice notes, persistent in time with a pleasant aftertaste. It is suitable for prolonged aging or for production of dessert wines.

SAPERAVI

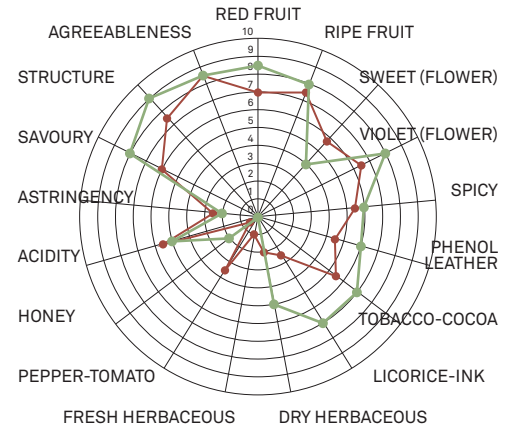
# VCR110

Origin: Georgia



## SENSORY ANALYSIS

—●— Variety average —●— VCR110



Vigorous biotype, it has a medium-sized and trunk-pyramidal, elongated, semi-compact cluster with two short wings; it often carries a developed wing, almost a second bunch. The berry is medium in size, slightly ovoid-shaped, with a consistent, uniformly coloured skin. The fertility is good, the production is above the varietal average.

It gives wines with a fair anthocyanic content and with floral (violet) and red fruit reminiscent aromas, fairly tannic with balanced acidity and body, fresh on the palate. It can be used for young or short-aged wines as well as for excellent rosé and sweet wines, but also excellent as a base for good sparkling wines.