

SORELI®

White cultivar from the cross Tocai Friulano x 20-3 (code UD. 34-113).



Ampelographic characters: shoot tip hairless, without anthocyanin pigmentation. The leaf is medium-large, wedge or circular shaped, with U base petiolar sinus. The cluster is cylindrical, its length is above the average, from medium-compact to semi-loose with two short wings. Small, spheroidal and uniform berry. Thick green skin with golden hues and medium pruinosity. The pulp is slightly compact and has a neutral flavour.

Bud break: average.

Flowering time: average.

Ripening time: early.

Yield: medium-high.

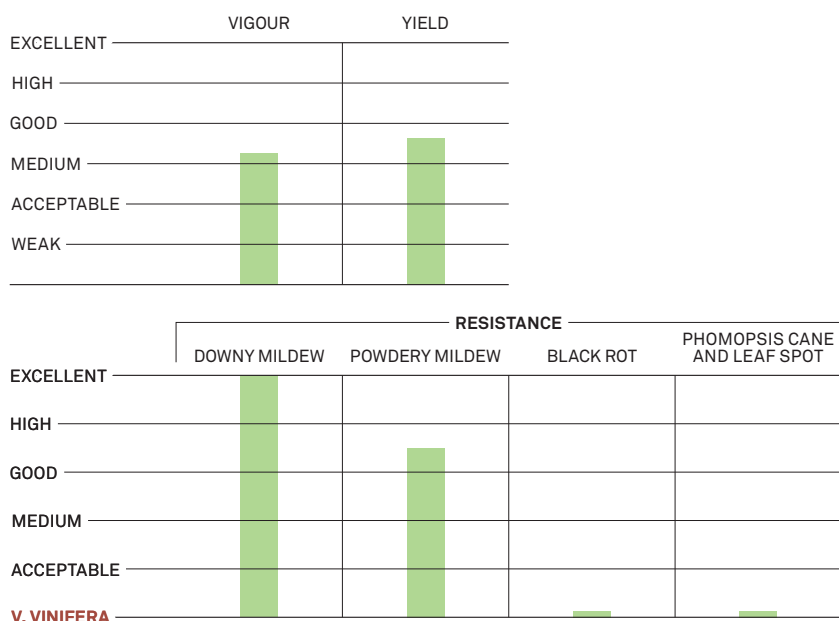
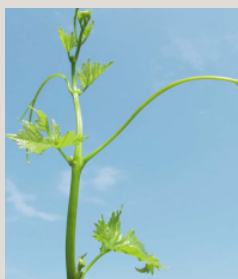
Cultural aptitude: medium-high vigour grapevine with semi-upright or drooping growth habit.

Trellising and pruning: adaptable to different trellis and pruning systems because of the high fertility of the basal buds.

Resistance to diseases and adverse conditions: excellent resistance to downy (Rpv 12, Rpv 3) mildew and good-to-excellent resistance to powdery mildew. Reduced sensitivity to botrytis and acid rot. Attention to Phomopsis and black rot. Good winter hardiness with resistance up to -24°C.

Enological potential: sugar accumulation is excellent and acidity is within the average range even in hot years. The aromatic profile is intense for the volatile aromatic compounds, mainly for the glycosides associated with tropical notes, pineapple and passion fruit. The aromatic amplitude is above average with a positive sensorial profile and above average structure and pleasantness. It is suitable for blending with Fleurtai® for well-structured and balanced wines to be consumed after short periods of refining. It resembles the parent Tocai Friulano.

Awards: in 2017 Soreli® VCR won the **silver medal**, with 88 points out of 100, at the International **PIWI WINE AWARD** in Germany.



SENSORY PROFILE

● SORELI®

