

TANNAT

Variety of French and Basque origin widely spread in Uruguay. It has recently raised a certain interest also in other countries, Italy included.



Ampelographic characters: the apex of the bud is expanded, cottony, slightly carminate-white. The medium-sized, pentagonal, totally orbicular, three- or five-lobed leaf has a slightly open or closed petiolar sinus. The ribbed flap is upturned, blistered, with red ribs at the base. The laying hairs on the lower side are quite sparse. The cluster is medium-to-large, cylindrical, elongated, compact and has one or two wings. The medium-sized spheroidal berry has a slightly herbaceous coloured pulp.

Cultural aptitude: vine of high vigour with upright growth habit. Adaptable to different types of soil and climate, preferring, however, tendentially warm areas and well-structured soils.

Training systems and pruning: it requires expanded training systems and long pruning.

Bud-burst period: average.

Ripening period: average.

Yield: good, although the excess of vigour sometimes can cause a decrease in fertility and therefore in productivity.

Susceptibility to diseases and adverse conditions: susceptible to botrytis, mites and vine leafhoppers.

Enological potential: due to its high tannic content and the excellent anthocyanin charge, it is suitable to produce aged wines. It is also used in blends with other vines to give structure, tannins and colour.

Clones in propagation: French clone: Inra-Entav 717.

Clones undergoing homologation procedure: VCR430, VCR479.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	-	-	-	45	60

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	3,925	3,256	2,891	2,931	3,147

AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF TANNAT INRA-ENTAV 717

VARIETY	CLONE	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES/ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRIX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST pH
Tannat	CL. 717	VCR test plot in Tuscany	2007	Guyot	4,000	2.85	11.4	22.2	7.8	3.2
Tannat	CL. 717	VCR test plot in Tuscany	2008	Guyot	4,000	2.7	10.8	22.4	6.6	3.17
Tannat	CL. 717	VCR test plot in Tuscany	2009	Guyot	4,000	2.5	10.0	22.9	7.1	3.25
AVERAGE DATA					4,000	2.68	10.73	22.5	7.17	3.21

	TOTAL WINE ACIDITY (g/l)	TARTARIC ACID IN WINE (g/l)	MALIC ACID IN WINE (g/l)	WINE pH	NET DRY EXTRACT (g/l)	FLAVONOIDS (mg/l)	ANTHOCYANINS (mg/l)	TOTAL POLYPHENOLS (mg/l)	ALCOHOL (% vol.)	REDUCING SUGARS (g/l)	VOLATILE ACIDITY (g/l)
	6.2	2.6	0.1	3.44	26.0	2,037	888	2,178	13.49	2.7	0.41
	6.1	1.1	0.1	3.4	26.4	2,286	1,016	2,578	13.6	3.0	0.55
	6.1	2.68	0.21	3.35	27.3	2,630	990	2,720	13.97	3.5	0.48
AVERAGE DATA	6.13	2.13	0.14	3.40	26.57	2,318	965	2,492	13.69	3.07	0.48