

TEROLDEGO

Probably original of the Verona region, it is currently cultivated in the Rotaliana plain in the north of Trento. It has some genetic affinities with Marzemino, Syrah and Lagrein.



Ampelographic characters: the variety is characterised with a good variability. The bud has an expanded, fluffy, green-whitish apex with slight pink shades. The large, pentagonal, three-lobed leaf has a closed V-U shaped petiolar sinus. The underside is sub-hairless. The medium-to-large, elongated cluster of pyramidal shape has two small wings, and is medium compact. The berry is medium-sized, has a thick and coriaceous skin and a pulp with neutral taste.

Cultural aptitude: vine of good vigour with drooping growth habit. It prefers light or weakly clayey, permeable soils and dry and ventilated climates.

Training systems and pruning: it requires long pruning due to poor fertility of the basal buds. Expanded training systems are recommended.

Bud-burst period: average.

Ripening period: average-late.

Yield: good and regular.

Susceptibility to diseases and adverse conditions: in wet years it is susceptible to botrytis and acid rot. Highly susceptible to rachis desiccation. Good resistance to winter cold and late frosts.

Enological potential: it produces wines of a deep ruby-red colour with a slight almond aroma, good structure, medium alcoholic content, slightly tannic, with good acidity and anthocyanin content. With aging it gains the personality of a superior wine.

Clones in propagation: Teroldego VCR139, SMA133, SMA138, SMA145, SMA152.

Clones undergoing homologation procedure: Teroldego VCR301.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	808	609	505	690	720

TEROLDEGO

VCR139

Origin:
Castel Beseno (TN)

Registration year: 2013



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

Enological potential: it produces wines of intense ruby red colour, good acidity, savoury, structured, little tannic, with floral (violet) and red fruits scents, for medium-to-long aging.

SENSORY ANALYSIS

● Variety average ● VCR139

