

## TINTILIA

This variety is not very diffused, being currently grown only in the Molise region. Molecular analysis confirmed the genetic diversity between Tintilia and the varieties Bovale Sardo and Bovale Grande.



**Ampelographic characters:** the bud has an open arachnoid apex with slight pink shades at the edges. The leaf is medium-sized, pentagonal, or orbicular, five- or seven-lobed, with an open U-shaped petiolar sinus, a sharp flap and a velvety underside with silky ribs. The medium-to-long sparse cluster holds a short elliptical berry with very pruinose, thick skin and uncoloured pulp.

**Cultural aptitude:** average vigorous vine with semi-upright growth habit. Well adaptable to warm environments and to clayey-calcareous hilly areas, also dry.

**Training systems and pruning:** it prefers long pruning and expanded training systems, such as espalier or “tendone”.

**Bud-burst period:** average.

**Ripening period:** late.

**Yield:** poor.

**Susceptibility to diseases and adverse conditions:** susceptible to downy and powdery mildew as well as botrytis. Very resistant to ferric chlorosis and drought.

**Enological potential:** it produces wines of high alcohol content, excellent anthocyanin and polyphenolic content, with an aromatic profile characterized by hints of wood, rose, plum and asparagus. Excellent for aging and blending.

**Clones in propagation:** VCR134.

**Clones undergoing homologation procedure:** VCR397.



### CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	n.d.	n.d.	162	200

### AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF TINTILIA “VCR”

VARIETY	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
Tintilia	VCR test plot in Molise	2007	Guyot	5,000	2.0	10.0	24.4	7.7	3.36
Tintilia	VCR test plot in Molise	2009	Guyot	5,000	1.8	9.0	21.0	6.7	3.31
Tintilia	VCR test plot in Molise	2010	Guyot	5,000	1.7	8.5	22.2	5.9	3.63
<b>AVERAGE DATA</b>				<b>5,000</b>	<b>1.83</b>	<b>9.17</b>	<b>22.53</b>	<b>6.77</b>	<b>3.43</b>

	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)
	5	1.5	0.1	3.7	28.2	1,446	1,057	3,382	14.78	4.1	0.69
	5.6	1.57	0.12	3.8	29.0	2,150	780	2,110	12.76	4.5	0.62
	5.21	2.82	0.42	3.88	32.97	1,680	792	1,912	13.51	4.2	0.45
<b>AVERAGE DATA</b>	<b>5.27</b>	<b>1.96</b>	<b>0.21</b>	<b>3.79</b>	<b>30.06</b>	<b>1,759</b>	<b>876</b>	<b>2,468</b>	<b>13.68</b>	<b>4.27</b>	<b>0.59</b>