

# TOCAI FRIULANO

This variety gives us the wines called "Friulano" and "Tai" in Veneto. It has nothing to do with the Furmint that in Hungary is used to produce the wine Tokaj, whereas it is the equivalent of the French Sauvignonasse.



**Ampelographic characters:** the variety is relatively homogeneous, the substantial differences being cluster shape, primary aromas and vigour. The bud has an expanded, golden-green, velvety apex. The medium-sized, round, three-lobed leaf is cup-shaped with wavy edges and an almost hairless underside. The closed lyre-shaped petiolar sinus shows slightly overlapping lobes. The cluster is medium-sized, elongated, truncated-pyramidal or cylindrical-pyramidal, with one or two wings, rather compact. The berry is medium-sized, spheroid with a dotted, slightly thick, pruinose, yellow or greenish-yellow coloured skin. The juicy, sweet pulp has a characteristic flavour.

**Cultural aptitude:** very vigorous vine with tendentially upright-growth habit. Adaptable to different climates, provided they are not warm, it prefers well exposed hilly soils, or stony and clayey plain soils restraining the vigour, not too chlorotic or excessively humid.

**Training systems and pruning:** adaptable to different more-or-less expanded training systems, it prefers long pruning. It could also accept medium pruning, but not easily.

**Bud-burst period:** late.

**Ripening time:** average.

**Yield:** abundant and constant. Given its natural fertility, it is not necessary to exceed in the charge of gems to obtain a quality product.

**Susceptibility to diseases and adverse conditions:** average, susceptible to botrytis. Good resistance to winter and late colds.

**Enological potential:** it produces a straw-yellow wine with greenish reflections, of delicate aroma, with a slight taste of bitter almond, scarcely acidic, alcoholic, round, for short aging.

**Clones in propagation:** Tocai Friulano R5, R14, VCR9, VCR33, VCR100, VCR456, ISVF3, ISVF6, ISVF8.

**Clones undergoing homologation procedure:** Tocai Friulano VCR414, VCR73, VCR205, VCR332, VCR368, VCR462, VCR619.

## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	7,959	7,570	6,851	4,698	3,370

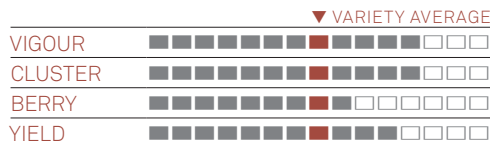
## TOCAI FRIULANO

### R5

Origin: Azzano X (PN)



Registration year: 1969



**Enological potential:** for young, fresh, slightly perfumed wines.

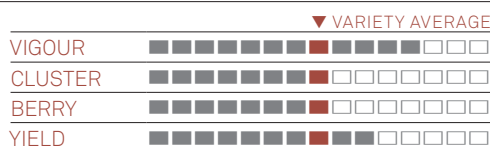
## TOCAI FRIULANO

### R14

Origin: Azzano X (PN)



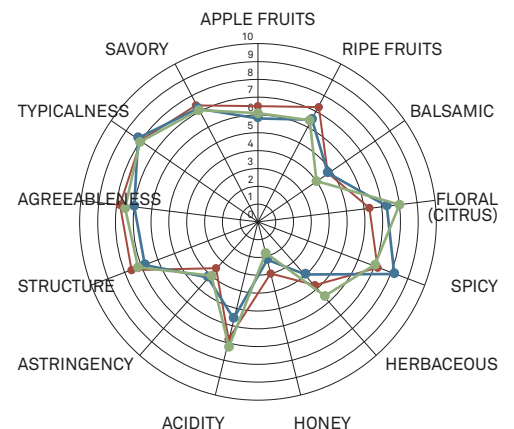
Registration year: 1969



**Enological potential:** it produces alcoholic wines, with an intense characteristic, delicate aroma. They gain in refinement after a short aging.

## SENSORY ANALYSIS

● Variety average ● R5 ● R14



TOCAI FRIULANO

# VCR9

Origin: Azzano X (PN)



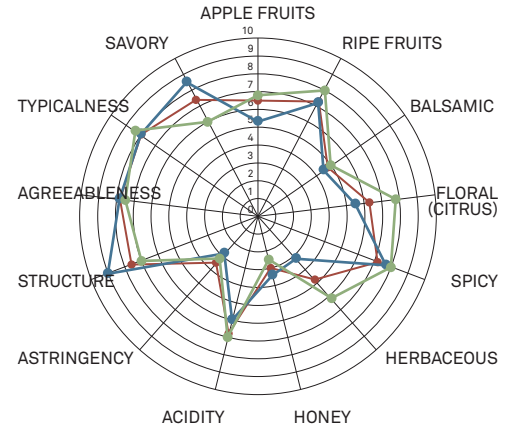
Registration year: 1992

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

Enological potential: it produces wines of remarkable freshness, rich in floral, herbaceous and fruity aromas. Excellent blend with VCR33.

### SENSORY ANALYSIS

— Variety average — VCR9 — VCR33



TOCAI FRIULANO

# VCR33

(Yellow biotype)

Origin: Manzano (UD)



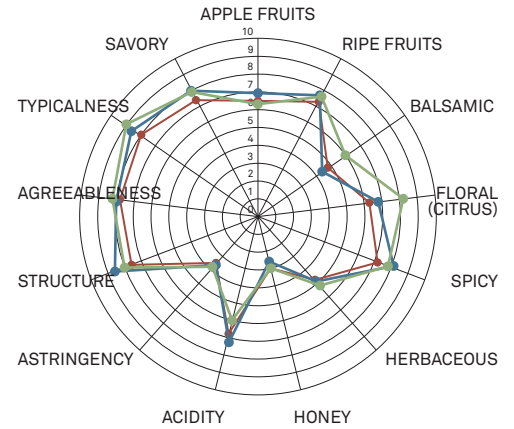
Registration year: 2002

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

Enological potential: for wines with excellent structure; typical bitter almond note; for medium-to-long aging.

### SENSORY ANALYSIS

— Variety average — VCR100 — VCR456



TOCAI FRIULANO

# VCR100

(Yellow biotype)

(Petrucci selection)

Origin: Azzano X (PN)



Registration year: 2001

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

Enological potential: it produces wines of pale straw-yellow colour with greenish reflections; fruity aroma; good structure, fresh, savoury; persistent taste in the mouth, bitter almond aftertaste. To be vinified alone; it can also be used in blends, to which it adds structure and aromas. Recommended the blend with VCR33.

TOCAI FRIULANO

# VCR456

Origin: Arzene (PN)



Registration year: 2015

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

Enological potential: it produces wines of excellent structure and good acidity, fragrant, fresh, with a pleasant almond aftertaste, to be used alone or in blend.