TREBBIANO TOSCANO

Very vigorous vine, probably original from the Easter Mediterranean, it spread to Italy at first, then to France (Ugni Blanc). In Italy it is grown mainly in the Centre and South, including the islands; in the North it is cultivated only in some warm and sunny wine-growing areas.

Ampelographic characters: the population variety is quite homogeneous, apart from the presence of pronounced sweet millerandage in some biotypes and the shape of the cluster that can bifurcate or not at the tip. The bud has a semi-expanded, fluffy, white apex with golden reflections. The leaf is large, pentagonal, three-lobed with bulbous edge, while the lower side tends to be fluffy. The petiolar sinus is closed, lyre-shaped and with overlapping edges. The cluster is large, cylindrical or conical, with evident wings, fairly sparse or semi-compact. The medium-sized spheroid berry, pale yellow in colour, is transparent; the skin is of medium thickness; the pulp is loose, juicy, and acidulous-sweet, neutral-tasting.
Cultural aptitude: vigorous vine with semi-upright growth habit and robust shoots with medium internodes, easily breakable in the first vegetative stage. Adaptable to different environments, it prefers warm-dry climates where it can give a good quality product; it suffers from prolonged summer drought.
Training systems and pruning: adaptable to different systems of training, even though it prefers medium-long and rich pruning; it accepts spurs of 3-4 buds in Central-Southern Italy. To avoid breakage, the shoots must be properly tied or inserted in a double rail line.
Bud-burst period: late.
Ripening period: late.
Yield: abundant and constant; the prolonged summer drought in warm climates reduces the production and quality of grapes; adequate irrigation or fresh land is therefore essential.
Susceptibility to diseases and adverse conditions: average, a little susceptible to powdery mildew. Resistant to late frost but susceptible to wind and winter cold.
Enological potential: it produces a wine of straw-yellow colour, with light scent of flowers, slender in body, lively in acidity, quite savoury, good to drink even if not very characteristic. Recommended the vinification or blending with other wines such as Malvasia Toscana, Verdicchio, Vernaccia di S. Gimignano, Chardonnay, Sauvignon, Bombino Bianco, etc., widely used to produce Cognac and Brandy.
Clones in propagation: Trebbiano Toscano R4, SANTA LUCIA 30, T34ICAPG, CSVAPTR1, CSVAPTR2, CAB19, CSVAPPS2, CSVAPPS3, CSVAPPS7, CSVAPPS8; Ugni Blanc (French clones Inra-Entav) 384, 478, 483. Biancame: VCR8, VCR352, VCR353, VCR479.
Clones undergoing homologation procedure: Trebbiano Toscano VCR454, VCR483.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	46,182	56,301	58,476	42,457	42,446

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	93,762	127,468	102,973	95,740	83,182

TREBBIANO TOSCANO

R4

Origin: Antella (FI)

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it produces an average alcoholic wine, of moderate acidity, with light but delicate floral bouquet. Suitable to produce table wines or Cognac.

TREBBIANO TOSCANO

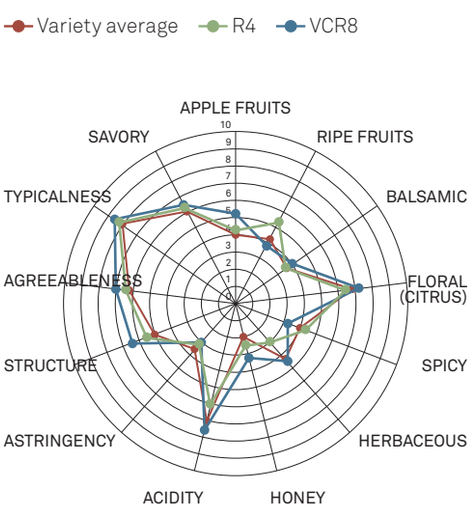
VCR8

Origin:
Montemassi (GR)

Registration year: 1995

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: for structured wines of excellent acidity, suitable for blending with other wines and for short aging. Good alcohol content.

SENSORY ANALYSIS