UVA DI TROIA

Variety probably original from Asia Minor and imported in Apulia by the Greeks. It has found its cultural epicentre in the province of Bari.

Ampelographic characters: the variety is quite homogeneous, differential characteristics are about cluster shape and compactness. The bud has a medium-expanded, a bit fluffy, pale green apex with bronzed shades towards the edges. The leaf is medium-sized, pentagonal and five-lobed; flat, slightly wrinkly, opaque green flap with fluffy lower side. The petiolar sinus is U- or lyre-shaped, sometimes with overlapping edges. The medium, semi-compact, conical, cylindrical, winged cluster carries a medium-sized, spheroid, blue-violet berry with a visible navel and a thick pruinose skin. The fleshy pulp has a simple taste.
Cultural aptitude: vine of good vigour with drooping growth habit. Robust shoots with medium internodes. Adaptable to any type of soil in warm climates.
Training and pruning systems: suitable to all systems of training and pruning. The implementation of integral mechanization is not a problem.
Bud-burst period: average.
Ripening period: average-late.
Yield: good and constant.
Susceptibility to diseases and adverse conditions: average, a little susceptible to powdery mildew; in warm seasons it is susceptible to sunburn of the berries.
Enological potential: it produces a wine of intense ruby red colour, tending to purple, full-bodied and rich in colour, alcoholic, with a low fixed acidity. Vinified in white can give an excellent, fruity, savoury, delicate rosé.
Clones in propagation: Uva di Troia VCR1, UBA49G, UBA52N, UBA53N.
Clones undergoing homologation procedure: Uva di Troia VCR448.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	9,887	5,685	3,031	1,781	2,059

UVA DI TROIA

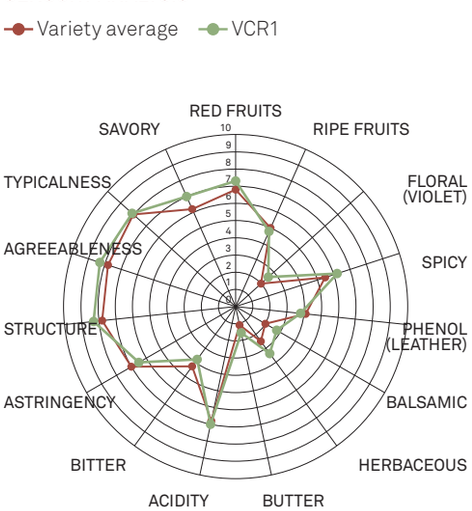
VCR1

Origin: Andria (BA)

Registration year: 1992

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it produces wines of high fixed acidity, good body and colour; excellent structure; improves if aged in cask. Vinified in white, it is suitable to produce rosé; when blended, it provides colour, structure and aroma.

SENSORY ANALYSIS