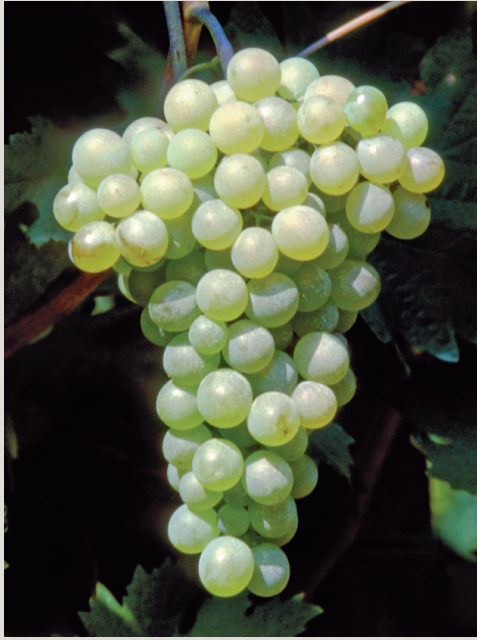


VERMENTINO

Most likely of Spanish origin, it has spread to Liguria, Sardinia and Tuscany. Also cultivated in Corsica and Provence.



Ampelographic characters: the variety is relatively homogeneous, so that Pigato and Favorita are also recognized as synonyms of Vermentino. The bud has an expanded, cot-tony, whitish apex, unfolded apical leaflets of white colour with carminate edges. The leaf is medium-large, pentagonal and five-lobed, it has sinuses with overlapping edges and a dark green slightly bulbous flap, almost hairless. The petiolar sinus is U-shaped or closed lyre shaped. The lower page is arachnoid. The cluster is medium-large, cylindrical-pyramidal, sometimes a little sparse. The berry is of medium-large size, spheroid, of yellowish colour. The skin is pruinose and medium in thickness, with a persistent navel. The pulp is juicy and neutral tasting.

Cultural aptitude: vigorous vine, with a slight upright growth habit and long, quite robust, plastic shoots. It prefers, or rather almost requires, hillside locations and well exposed soils, neither fertile nor humid.

Training systems and pruning: adaptable to different relatively expanded systems of training and pruning, even short. It accepts forms of training for integral mechanization.

Bud-burst period: average-early.

Ripening period: average.

Yield: abundant and constant.

Susceptibility to diseases and adverse conditions: susceptible to powdery and downy mildew on clusters in generally humid years. Susceptible to hoarfrost and late frosts. It shows incompatibility issues on 420A.

Enological potential: it produces a wine of yellow colour with golden reflections, with a broad and fresh bouquet; of dry, round, warm, delicately aromatic taste; it improves with a little aging.

Clones in propagation: Vermentino, VCR1, VCR2, VCR12, VCR147, VCR162, VCR163, (Pigato biotype) VCR367, VCR370, CAPVS1, CAPVS3, CAPVS12, CVT14, CVT55, CVT66, CVT78, CVT84, CVT105, CVT121; French clones: Inra-Entav 640, 766, 856; MAREM1, MAREM3.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	3,896	3,903	3,844	2,999	4,484

2010 data are estimated from regional data and/or other sources

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	-	1,057	833	2,507	3,089

VERMENTINO

VCR1

Origin: Follonica (GR)

Registration year: 1994

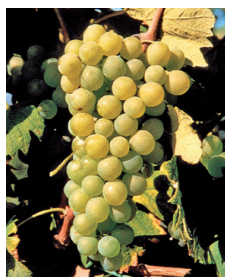


VERMENTINO

VCR2 (Favorita biotype)

Origin: Monteu Roero (CN)

Registration year: 2000



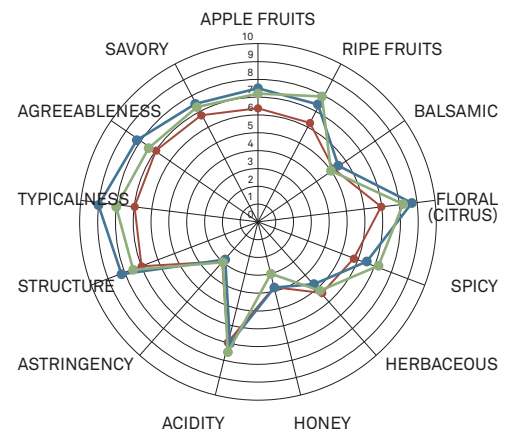
▼ VARIETY AVERAGE



Enological potential: for fruity and delicate wines, of good acidity and pronounced typicalness, to be consumed young or after a little aging.

SENSORY ANALYSIS

● Variety average ● VCR1 ● VCR2



▼ VARIETY AVERAGE



Enological potential: it produces fruity fresh wines of good structure. Suitable for aging in barrique. Excellent blended with VCR1 and VCR12.

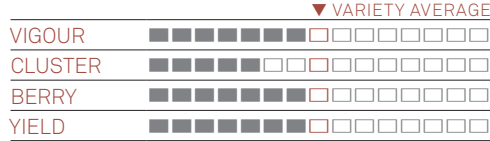
VERMENTINO

VCR12

Origin:
Montescudaio (PI)



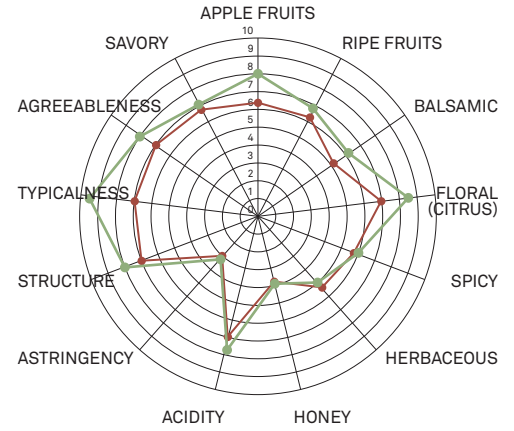
Registration year: 2004



Enological potential: it produces wines of good alcohol content and acidity, remarkable finesse, fresh and floral. Recommended the blend with VCR1.

SENSORY ANALYSIS

● Variety average ● VCR12



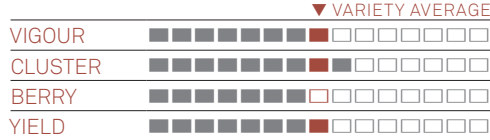
VERMENTINO

VCR367 (Pigato biotype)

Origin:
Finale Ligure (SV)



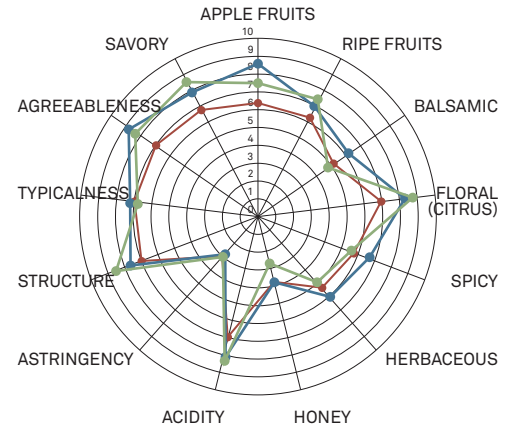
Registration year: 2013



Enological potential: it produces wines of good acidity and structure, savoury, elegant, with fruity-floral and slightly balsamic aromas, dry taste, suitable for aging in barrique.

SENSORY ANALYSIS

● Variety average ● VCR367 ● VCR370



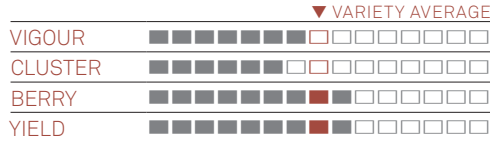
VERMENTINO

VCR370 (Pigato biotype)

Origin:
Finale Ligure (SV)



Registration year: 2013



Enological potential: it produces wines of medium body and good acidity; fruity, balsamic, with hints of citrus and slightly spicy, to be consumed fresh.

