

PINOT NOIR



Originally grown in the Burgundy and Champagne regions, the vine has spread to Germany and to other wine-growing areas of the world. In Italy it is mainly grown in Trentino Alto Adige and Lombardy. It is slowly expanding to Friuli and central Italy. It is the progenitor of the Pinot family, from which, through mutation, Pinot Blanc and Pinot Gris derive.

Ampelographic characters: the variety is not homogeneous, with different biotypes that differ, depending on the selection goal, in leaf shape, cluster size and shape, and in quality and quantity of the grapes. This description will highlight the most intensively grown Pinot Noir in Burgundy. The bud has an average-sized expanded, cottony, whitish apex. The leaves are medium-sized, rounded, three-lobed, cup-shaped, thick and dark green, with a slightly tomentose underside. The petiolar sinus is open or closed, and V-shaped. The cluster is small, compact and cylindrical, often with an evident wing and with a short, thick peduncle. The medium-small, quite easily detachable berry has thin, pruinose and black-purple skin. The flesh has a simple flavour.

Cultural aptitude: vine of medium vigour, with a drooping growth habit and branched shoots with medium-short internodes. It adapts to different soils, provided they are not too fertile and humid. It prefers temperate and not excessively hot climates and possibly good exposure.

Training system and pruning: it adapts to various training and pruning systems, provided they are not too expanded or rich. We recommend counter-espalier training systems, fairly dense plant patterns, short or long, but not rich pruning.

Bud-burst period: average-early.

Ripening period: early.

Yield: good and constant.

Susceptibility to diseases and adverse conditions: susceptible to botrytis and sour rot and a little susceptible to chlorosis, hence, in generally humid climates, an accurate green pruning is necessary.

Enological potential: it gives a high-quality wine, whether vinified red or white. The red vinification produces a delicate wine, which becomes more refined with aging. In white vinification, for production of sparkling wine, it produces a distinctive wine, excellent with its scented bouquet.

Clones in propagation: Pinot Noir R4, VCR9, VCR18, VCR20, VCR453, ISV15, 5V 17, LB4, LB9, SMA185, SMA191, SMA201, MIRA01-3004, MIRA95-3047, MIRA98-3140; French clones: Inra-Entav113, 115, 292, 521, 667, 777, 872, CANAJA2.

Clones undergoing homologation procedure: Pinot Noir VCR274, VCR200, VCR151, VCR153, VCR416, VCR522.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	1,427	2,143	3,538	3,314	4,441

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	11,876	17,270	21,971	25,871	28,006

PINOT NOIR

R4

Origin: Grave del Friuli



Registration year: 1969

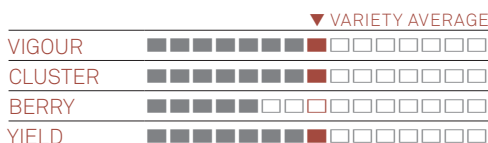
PINOT NOIR

VCR9

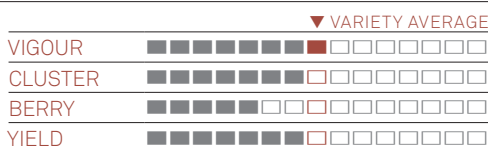
Origin: California



Registration year: 2003



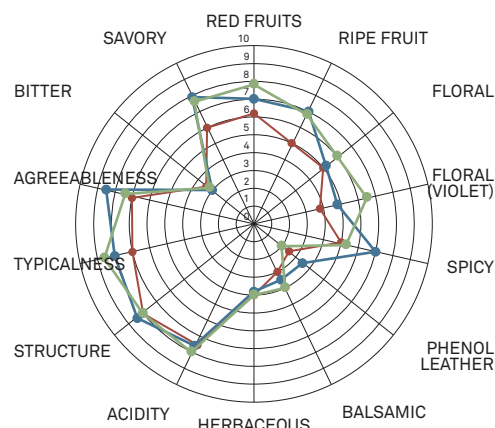
Enological potential: for wines that are rich in color and structure, typical, suitable for production of sparkling wine bases.



Enological potential: for wines with special scents of wild berries and cherries, suitable for red wine vinification and as a sparkling wine base.

SENSORY ANALYSIS

—●— Variety average —●— R4 —●— VCR9



PINOT NOIR

VCR18

Origin: Tauriano (PN)



Registration year: 1995

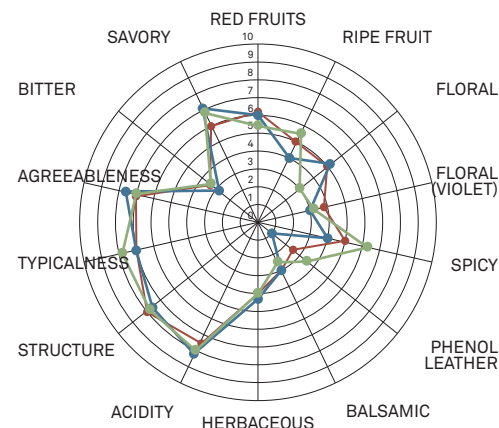
▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: for wines with good color intensity, scents (violet and spicy) with excellent structure and therefore suitable for medium-to-long aging.

SENSORY ANALYSIS

—●— Variety average —●— VCR18 —●— VCR20



PINOT NOIR

VCR20

Origin:
Torrazza Coste (PV)



Registration year: 2000

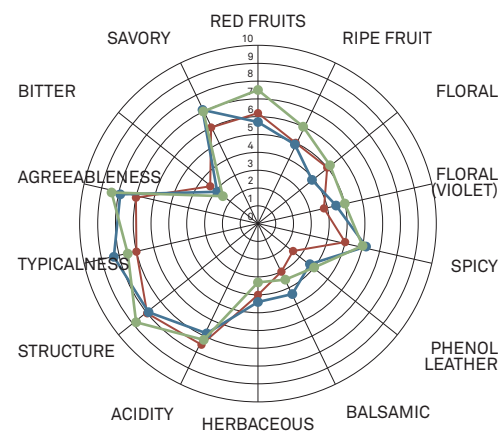
▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: for wines with a high anthocyanin and polyphenol content, particularly scented (floral and red fruits), that are also suitable for ageing.

SENSORY ANALYSIS

—●— Variety average —●— VCR453 —●— VCR274*



PINOT NOIR

VCR453

Origin:
Mariano del Friuli (GO)



Registration year: 2013

▼ VARIETY AVERAGE

VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it has excellent, broad aromatic and sensorial profiles, with intense fruity, floral and spicy notes above the varietal average. It is a dual-purpose clone which brings scents and width to clonal blends, as well as excellent levels of body and typicalness. Production below average and not always constant.

PINOT NOIR

VCR274*

Origin: Colli Orientali
del Friuli Venezia Giulia



* Undergoing homologation procedure

▼ VARIETY AVERAGE

[illegible]

Enological potential: it gives wines with a broad aromatic profile and excellent structure. It is a dual-purpose clone suitable for both red wine-making and as a sparkling wine base.