

## MOSCATO BIANCO (MUSCAT BLANC À PETITS GRAINS)



*This very ancient vine originated in the eastern Mediterranean Basin. Its preferred growing terroir lies on the hills of Piedmont and Oltrepò Pavese area. Although in a limited way, it is widespread almost everywhere and particularly in the Euganean Hills, in the Trani area and in the provinces of Siracusa and Siena. It is also well widespread in Eastern Europe under the names Tamjanika in Serbia, Temienika in Macedonia and Tamaioasa in Romania.*

**Ampelographic characters:** the variety is fairly homogeneous, the few main differences are about cluster shape, productivity and scents, which are often linked to the growing environment. The bud has an expanded apex, fairly tomentose, light-green in color with carmine-red shades. The dark green coloured leaves are almost glabrous, medium-sized, pentagonal-orbicular, three- or five-lobed, with very conspicuous teeth, thin and almost smooth blade. The underside is glabrous. The petiolar sinus is lyre-shaped or narrow V-shaped. The cluster is medium-sized, semi-compact or semi-sparse, cylindrical, pyramidal and winged. The berry is medium-sized, ellipsoidal, amber-yellow-coloured and easily detachable. The skin is thick, and the flesh has a meaty texture with a clear muscat flavour.

**Cultural aptitude:** vine of medium vigor, with an upright growth habit, robust shoots with medium-short internodes. Fairly balanced vegetation. It requires tuffaceous-marly soils, even if calcareous, but not too clayey and humid, and well-exposed terrains in the northern areas, with a dry and well-ventilated climate.

**Training system and pruning:** it adapts to various training and pruning systems, provided they are not too expanded and rich. In its vast growing areas, local training systems and pruning are used (long pruning and spurred cordons), while in central-southern Italy fully mechanized systems are used.

**Bud-burst period:** average-early.

**Ripening period:** average-early.

**Yield:** good and constant. Often an excessive number of buds per plant are left, consequently lowering the quality of the product.

**Susceptibility to diseases and adverse conditions:** susceptible to powdery mildew, botrytis, sour rot and magnesium and potassium deficiency. Good resistance to winter cold.

**Enological potential:** it produces different wines depending on growing areas and processing type: in southern Italy and on the Islands liqueur wines are usually produced, while northern Italy tends to produce sparkling wines. The liqueur wine has a golden-yellow, sometimes amber color, with very intense scents. It is strongly aromatic, full-bodied, alcoholic and sweet. Sparkling Muscat wines are most renowned, with their pale yellow colour and rare golden reflections, intense scent and exquisite muscat flavor; light-bodied with a perfect perlage: they are unsurpassed in quality.

**Clones in propagation:** Moscato Bianco R2, VCR3, VCR221, VCR315, CN4, CVTCN16, CVTAT57, CVTG9, CVTG3, ISV5, MB25BIS; French clones: Inra-Entav 154, EVENA42, EVENA48, EVENA51, EVENA53.



## CULTIVATED AREA IN ITALY

| YEAR     | 1970   | 1982   | 1990   | 2000   | 2010   |
|----------|--------|--------|--------|--------|--------|
| HECTARES | 10,672 | 12,536 | 13,533 | 13,279 | 11,420 |

### CULTIVATED AREA IN FRANCE

|          |       |       |       |       |       |
|----------|-------|-------|-------|-------|-------|
| YEAR     | 1968  | 1979  | 1988  | 1998  | 2006  |
| HECTARES | 3,032 | 3,720 | 4,639 | 6,058 | 7,370 |

MOSCATO BIANCO  
R2

Origin: Asti



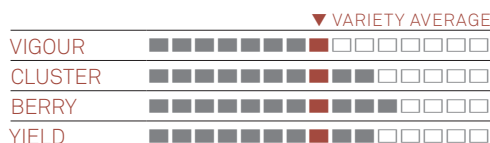
Registration year: 1969

MOSCATO BIANCO  
VCR3

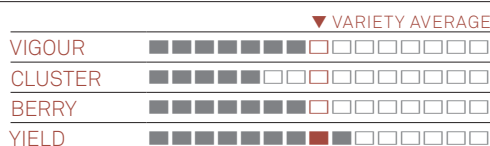
Origin: Rauscedo (PN)



Registration year: 1995



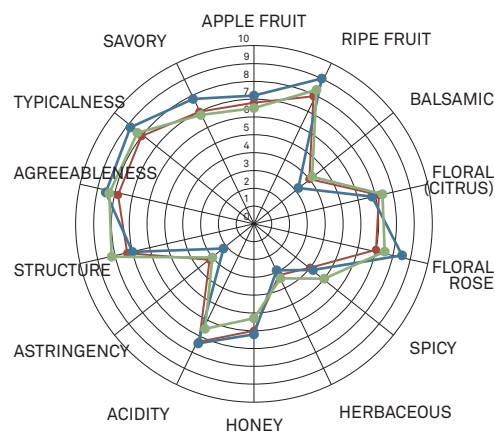
**Enological potential:** it produces wines with an intense muscatel scent, with good acidity and structure. Suitable for the production of sparkling wines.



**Enological potential:** it gives finely scented wines that are particularly suitable for sparkling wine-making because of their good acidity, freshness and fruity-floral scents.

## SENSORY ANALYSIS

—●— Variety average    —●— R2    —●— VCR3



## MOSCATO BIANCO

## VCR221

Origin:  
S. Stefano Belbo (CN)

Registration year: 2009



▼ VARIETY AVERAGE

|         |  |
|---------|--|
| VIGOUR  |  |
| CLUSTER |  |
| BERRY   |  |
| YIELD   |  |

**Enological potential:** it gives wines with floral-fruity (tropical fruit) scents and a good acidity. Suitable for production of sparkling wines, but thanks to the consistency of the skin it also allows the production of dessert wines through drying.

## MOSCATO BIANCO

# VCR315

Origin:  
S. Stefano Belbo (CN)

Registration year: 2010



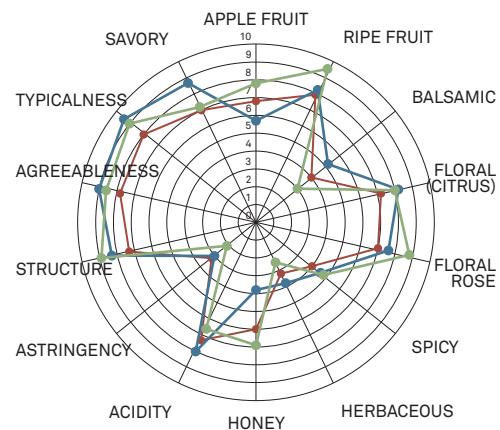
▼ VARIETY AVERAGE

|         |  |
|---------|--|
| VIGOUR  |  |
| CLUSTER |  |
| BERRY   |  |
| YIELD   |  |

**Enological potential:** it produces highly scented and adequately fresh wines, suitable for production of sweet and intensely scented wines and sparkling wines with high personality and fragrance.

## SENSORY ANALYSIS

—●— Variety average    —●— VCR221    —●— VCR315



Muscat Blanc à petit grains vineyards in Casteggio (PV)

