

MERLOT

It is the most widely grown grape variety in France (117,354 hectares in 2006). It was brought to Italy in 1880, at first adopted in the Tre Venezie region, and then it spread the southernmost parts of Italy.

Ampelographic characters: this variety is not quite homogeneous; its biotypes differ from one another in fertility and cluster shape. The bud has an expanded downy whitish-green apex. The leaves are medium sized, pentagonal, five lobed, wavy, of a green but not intense color, and fairly tomentose even on the underside. The petiolar sinus is U-shaped. The medium-sized, pyramidal, winged, more-or-less sparse cluster, with a more-or-less pinkish-green peduncle holds medium-sized, round, blue-violet berries. The skin is averagely thick and pruinose. The juicy sweet flesh has a more-or-less intense herbaceous flavour.

Cultural aptitude: fairly vigorous vine, with a semi-upright growth habit, short internal shoots with a generally balanced vegetation. It adapts to different types of soil and climates, except those that are excessively hot and dry, if they are not frequently irrigated.

Training system and pruning: it adapts to different training systems and pruning. For this reason, it can be easily grown in free fully mechanised systems. It favors a medium pruning with 4-5 buds or long pruning (8-10 buds).

Bud-burst period: average.

Ripening period: average.

Yield: copious and constant. With the same amount of buds it has a more abundant yield in long pruning systems than in short pruning systems.

Susceptibility to diseases and adverse conditions: poor, susceptible to downy mildew and to sour rot. Quite susceptible to winter cold.

Enological potential: it gives wines with finesse and personality and a quite intense ruby red color and a typical, slightly herbaceous, alcoholic, fruity, aromatic flavour; the acidity is generally low. In hilly areas well-exposed to the North, an excellent fine wine is produced, though not suited for long aging. If blended with Cabernets, it can complete and enhance their qualities.

Clones in propagation: Merlot R3, R12, R18, VCR1, VCR13, VCR27, VCR28, VCR36, VCR37, VCR101, VCR103, VCR488, VCR489, VCR490, VCR494, ISVVFV2, ISVVFV4, ISVVFV5, ISVVFV6, ERSAFVG350, ERSAFVG351, ERSAFVG352, ERSAFVG353; French clones: Inra-Entav 181, 184, 343, 347, 348, 447, 519.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	53,158	48,176	31,872	25,615	23,141

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	25,124	38,391	60,007	90,059	117,354

MERLOT

R3

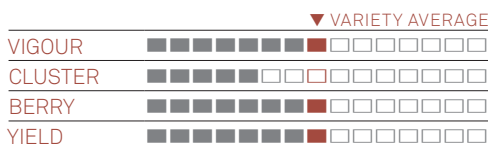
Origin: Porcia (PN)



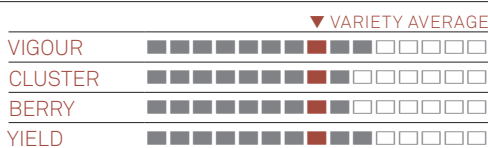
MERLOT

R12

Origin: San Michele all'Adige (TN)



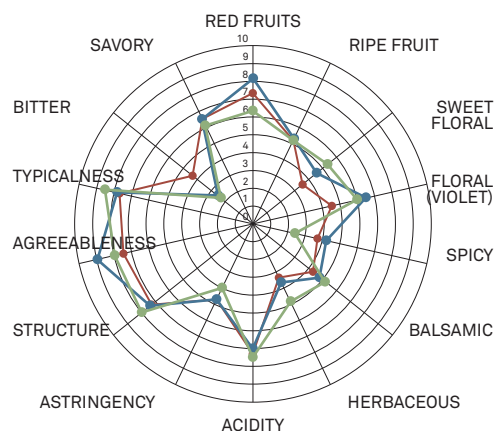
Enological potential: it produces particularly fine, alcoholic, full-bodied wines of medium acidity, structured and with a delicate and elegant herbaceous flavour, which disappears in warm climate areas. Suitable for long aging.



Enological potential: it gives fine wines, with a slightly herbaceous flavour, very fruity and rather structured. Suitable for young consumption or after a medium aging.

SENSORY ANALYSIS

—●— Variety average —●— R3 —●— R12



MERLOT
VCR101

Origin: Marlia (UD)



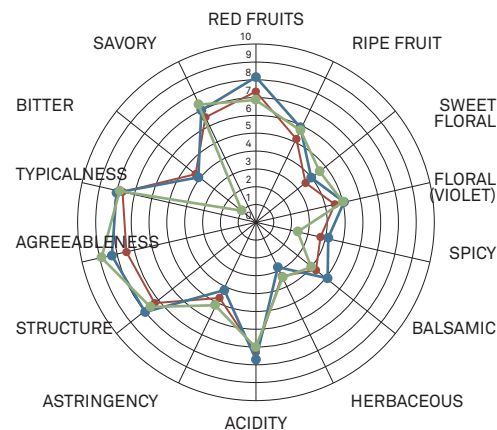
Registration year: 2002

[illegible]

Enological potential: for wines of excellent color intensity and structure, suitable for long aging.

SENSORY ANALYSIS

—●— Variety average —●— VCR101 —●— VCR103



MERLOT
VCR103

Origin: Grave del Friuli, Tauriano (PN)



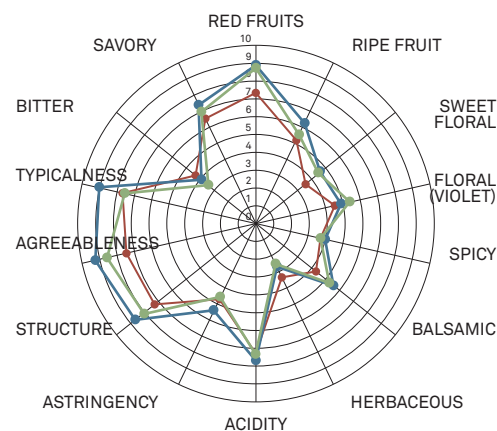
Registration year: 2009

[illegible]

Enological potential: for wines with a good structure with delicate, fruity-floral scents, slightly spicy, with phenolic hints. round. harmonic.

SENSORY ANALYSIS

—●— Variety average —●— VCR488 —●— VCR489



MERLOT
VCR488
(Petrussi selection)

Origin: Colli Orientali
del Friuli Venezia Giulia



Registration year: 2007

[illegible]

Enological potential: for fruity wines that are rich in color and with excellent structure. Suitable for medium to long aging. Suitable for blending with VCR1 and/or R12.

MERLOT
VCR489
(Petrussi selection)

Origin: Colli Orientali
del Friuli Venezia Giulia



Registration year: 2007

VIGOUR

CLUSTER

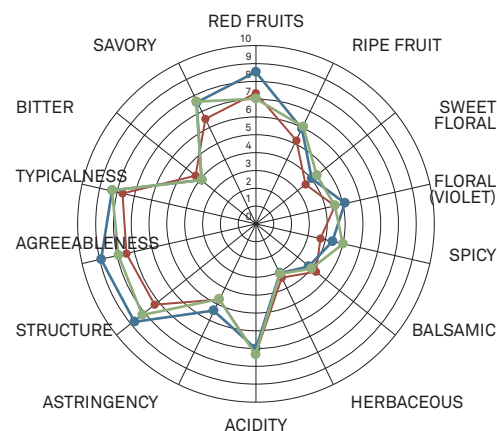
BERRY

YIELD

Enological potential: for typical wines with an excellent structure. Red fruits scents are predominant. Excellent blending with VCR101 and R3, for wines with prolonged aging.

SENSORY ANALYSIS

— Variety average — VCR490 — VCR494



MERLOT
VCR490
(Petrussi selection)

Origin: Colli Orientali
del Friuli Venezia Giulia



Registration year: 2007

VIGOUR

CLUSTER

BERRY

YIELD

▼ VARIETY AVERAGE

Enological potential: for wines with a good structure, that are rich in color, spicy, for medium to long aging. Suitable for blending with R3 and VCR101.

MERLOT
VCR494
(Petrussi selection)

Origin: Colli Orientali
del Friuli Venezia Giulia



Registration year: 2007

[illegible]

Enological potential: for wines with an excellent structure, rich in anthocyanins, spicy-fruity, for long aging. Very interesting blending with VCR101, R3 and VCR489.