

CABERNET SAUVIGNON

A French variety originally grown in the Bordeaux region. It is now widely grown in temperate areas all around the world. Initially introduced in the Tre Venezie region, it is now cultivated almost all through Italy, particularly in areas with higher overall temperatures. According to OIV estimates, in the year 2000 the global surface of Cabernet Sauvignon accounted for 160,000 hectares.



Ampelographic characters: this variety is quite uniform with some differences in cluster shape and vine vigour. The bud displays an expanded apex and evident pinkish shades. The average-sized, pentagon-shaped, five-lobed leaves have a closed petiolar sinus and overlapping edges and are almost hairless. The medium-small cylindrical cluster is quite compact and it has often an evident wing. The medium-sized and round berries have thick skin, slightly fleshy pulp with a light herbaceous flavour.

Cultural aptitude: moderately vigorous vine variety. The shoots have an upright growth habit and medium short internodes. It adapts well to warm climates, or to dry and well-ventilated ones; in northern areas it privileges exposed hillside soils and rocky or argillaceous soils in well drained lowlands. Terrains that tend to be fertile and humid, as well as climates with insufficient Growing Degree-Days, are not recommended, as they would cause a poor lignification.

Training system and pruning: suitable to different forms of cultivation and pruning, provided they are short and suitable to the environment they are grown in. In northern areas it needs medium-long pruning, whereas in central and southern areas it can be pruned medium to short. Green pruning is crucial to ensure the correct balance between vegetative growth and grape production.

Bud-burst period: late.

Ripening period: average.

Yield: average and constant.

Susceptibility to diseases and adverse conditions: susceptible to trunk diseases (Esca disease, Eutypa dieback) and to rachis desiccation, especially when grafted on SO4. For this reason, it is necessary to check the balance between K/Mg in the soil. Some French clones are incompatible with 3309C.

Enological potential: it gives intense ruby-red colour wines, sometimes tending to a violet hue. Full-bodied, aromatic, with a high alcohol content and a characteristic light herbaceous flavour. Improves considerably with age. Its organoleptic characteristics are enhanced when vinified with other wines. The best wines come from vines grown in gravelly, well-draining with good exposure terrains or from those cultivated in slightly clayey-calcareous soils on the hills.

Clones in propagation: R5, VCR7, VCR8, VCR11, VCR13, VCR19, VCR489, VCR500, ISV2, ISV105, ISV117, ISV-FV5, ISV-FV6, French clones: 15, 169, 338, 685.

Clones undergoing homologation procedure: VCR191, VCR198.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	846	1,677	2,403	8,042	15,795

CULTIVATED AREA IN FRANCE

YEAR	1968	1979	1988	1998	2006
HECTARES	11,882	22,992	36,468	49,393	60,385

CABERNET SAUVIGNON

R5

Origin: San Michele all'Adige (TN)

Registration year: 1969

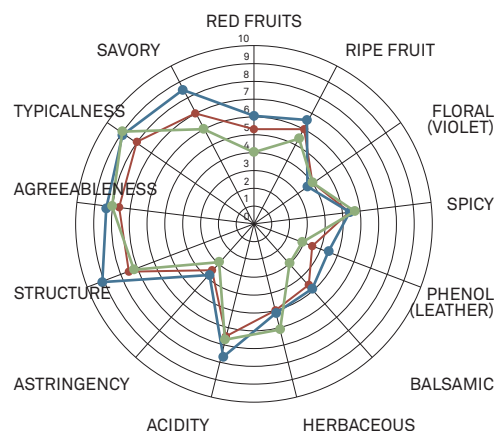


	▼ VARIETY AVERAGE
VIGOUR	■■■■■■■■■
CLUSTER	■■■■■■■■■
BERRY	■■■■■■■■■
YIELD	■■■■■■■■■

Enological potential: wines of great colour intensity, structure and smoothness. Perfect for medium-to-long ageing and blending with Merlot and/or other wines.

SENSORY ANALYSIS

— Variety average — R5 — VCR7



CABERNET SAUVIGNON

VCR7

Origin: Cervignano (UD)

Registration year: 2013



	▼ VARIETY AVERAGE
VIGOUR	■■■■■■■■■
CLUSTER	■■■■■■■■■
BERRY	■■■■■■■■■
YIELD	■■■■■■■■■

Enological potential: structured, savoury wines characterised by intense fruity, floral (violet) and spicy scents. The herbaceous tone makes this biotype highly distinctive. Suitable for long ageing.

