

GRAFTED VINES, HIGH GRAFTED VINES, POTTED GRAFTED VINES

The traditional products.

The grafted vines by Vitis Rauscedo are the result of a careful management of the production chain and total product traceability, from the gathering of each single scion to their plantation as dormant grafted vines in the clients' vineyards.

Over the past 15 years, through a significant clonal selection program, Vitis Rauscedo has constituted more than 80 clones of native Italian and international varieties. These are grafted annually on 15 different rootstock varieties, thus reaching a potential of over 1200 varietal combinations.

Since ever, besides the exclusive materials of Vitis Rauscedo and a wide range of the best clones available on the market, scions deriving from private selections are grafted with the utmost professionalism.

To meet the needs of its customers, in addition to traditional grafted vines, Vitis Rauscedo produces high grafted vines of about 80 cm, so-called «barbatelloni», and potted grafted vines.

The distinctive feature of the company's offerings are the pre- and post-sales technical-agronomic services, in order to best ensure customer satisfaction. Vitis Rauscedo counts among its customers the most important national wine producers with whom it has established a solid loyalty relationship based on the quality of the plants supplied and the standard of service guaranteed.



THE CLONES AND SELECTIONS



The choice of the clone, in terms of phenotype and production characteristics, is a fundamental aspect in making plans for a new vineyard. Mistakes at this stage could compromise the result from a technical and economic point of view. The best choices made are rewarded with high quality products. In addition to the exclusive clones by Vitis Rauscedo, other clones approved by Italian and foreign public constitutors, are proposed, as well as mass selections produced by **Vitis Rauscedo** with origins in the most suited and historical areas for the cultivation of certain varieties.

The clones and selections propagated change year by year, based on the availability and the quality of the scions. For this reason it is recommended that winemakers, interested in specific combinations, present their requests ahead of time to the technical-commercial managers of Vitis Rauscedo, in order to plan and produce the material in the nursery season before the vineyard plantation.

A summary of the literature information on the clones propagated by Vitis Rauscedo is listed in following: the indications concern the differences between the clones according to the varietal average of quality and quantity characteristics.



Symbols

- much below average
 - slightly below average
 - in the average of the population
 - far above average
-
- B:** short ageing
 - MB:** medium to short ageing
 - M:** medium ageing
 - ML:** medium to long ageing
 - L:** long ageing
 - UVAGG:** suitable for grape blend
 - BEV:** young wine
 - SPUM:** sparkling wine
 - AROM:** aromatic wine
 - LEGN:** suitable for barrel ageing
 - STRUTT:** structured wine
 - ACID:** fresh wine
 - FERM:** still wine
 - PASS:** raisin wine
 - AMAB:** sweet wine
 - SAP:** sapid wine

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Acidity	Wine style
Albana	AL 14 T	••••	••••	•••	•••	••••	AMAB
Ansonica	Selezione Massale						
Arneis	CVT CN 15	••••	•••	••••	••••	•••	STRUTT, LEGN
Arneis	CVT CN 19	••••	••	•••	••••	••	FERM, BEV
Biancame	Selezione Massale						
Catarratto Bianco Lucido	Selezione Massale						
Chardonnay	FEDIT 12 C.S.G.	••••	•••	••••	•••	•••	SPUM, FERM
Chardonnay	SMA 130	••••	••••	•••	•••	••	SPUM, FERM
Chardonnay	ENTAV-INRA® 76	•••	•••	•••	••••	••	SPUM, AROM, FERM, LEGN
Chardonnay	ENTAV-INRA® 96	••••	••••	•••	•••	•••	STRUTT, SPUM, FERM
Chardonnay	ENTAV-INRA® 548	••	••	•••	••••	••	FERM, SPUM
Chardonnay	CRAVIT-ERSA FVG 101	••	••	••	•••	•••	FERM, AROM, STRUTT
Chardonnay	CRAVIT-ERSA FVG 103	••	••	•••	••••	•••	FERM, AROM, STRUTT, LEGN
Chardonnay	CRAVIT-ERSA FVG 105	••	••	••••	••••	••	FERM, STRUTT, LEGN
Chardonnay	ISV 5	•••	•••	•••	••	•••••	SPUM
Cococciola	Selezione Massale						
Coda di Volpe	Selezione Massale						
Cortese	UNIMI-VITIS CORT VV 41	••	••	•••	••••	•••	STRUTT
Cortese	UNIMI-VITIS CORT VV 49	•••	•••	•••	•••	•••	FERM, BEV
Damaschino	Selezione Massale						
Erbaluce	CV TO 29	••••	••••	••••	•••	•••••	FERM, AROM, BEV
Erbamat	Selezione Massale						
Falanghina	Selezione Massale						
Falanghina	VITIS 17	••	••	••	••••	•••	FERM, AROM, BEV
Favorita	CVT 105	••••	••••	••••	•••	••••	FERM, BEV
Fiano	UNIMI-VITIS FIA VV 21	••••	••••	•••	•••	•••	FERM
Fiano	UNIMI-VITIS FIA VV 29	•••	•••	•••	••••	•••	STRUTT
Garganega	FEDIT 9 C.S.G.	•••	••••	••••	••••	••••	AROM, PASS, STRUTT, FERM
Garganega	ISV - CV 18	•••	•••	•••	••••	•••	FERM
Garganega	GARG VISP	••	•••	•••	••••	•••	FERM

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Acidity	Wine style
Garganega	GARG VISP REC	••	••	••	••••	•••	STRUTT, PASS
Glera (Serprina)	FEDIT 8 C.S.G.	••••	••••	••••	••••	••••	STRUTT, FER, SPUM, AROM
Glera (Tondo)	ISV-ESAV 10	•••	•••	•••	•••	••••	ACID, FER, SPUM
Glera (Balbi)	ISV-ESAV 14	•••	•••	•••••	•••	•••	SPUM, FERM
Glera (Balbi)	ISV-ESAV 19	••••	•••	••••	•••	••••	FERM, SPUM
Grecanico	Selezione Massale						
Grechetto (Todi)	G 5 ICA-PG	••••	••	••••	••••	••••	AROM, ACID, FERM, STRUTT
Greco	UNIMI-VITIS GRE VV31	••••	••••	•••	•••	••••	FERM
Grillo	Selezione Massale						
Incrocio Bruni 54	Selezione Massale						
Maceratino	CSV-AP MC4	•••	•••	•••	•••	••	SPUM
Malvasia Bianca di Basilicata	Selezione Massale						
Malvasia Bianca di Candia	UNIMI-VITIS-MALB VV 200	••••	•••	••••	••••	•••	ACID, STRUTT, BEV, UVAGG
Malvasia Bianca di Candia	UNIMI-VITIS-MALB VV 222	•••	••••	•••	•••	•••	ACID, BEV, UVAGG
Malvasia Bianca Lunga = Malvasia del Chianti	FEDIT 26-CH	••••	••••	••••	••••	••••	STRUTT, PASS, UVAGG
Malvasia Bianca Lunga = Malvasia del Chianti	FEDIT 27-CH	••••	••••	••••	•••	•••	AROM, PASS
Malvasia Bianca Lunga = Malvasia del Chianti	MBD-F7-A2-11	••••	•••	•••••	••	••	BEV, UVAGG
Malvasia di Candia Aromatica = Piacentina	PC MACA 66	••••	•••	•••••	•••	•••	AROM, SPUM, AMAB
Malvasia di Candia Aromatica = Piacentina	PC MACA 68	••••	••••	••••	••••	••••	FERM, BEV, AMAB
Malvasia di Sardegna	Selezione Massale						
Malvasia Istriana	ERSA FVG 121	••	••	•••	•••••	••••	STRUTT
Malvasia Rosa	Selezione Massale						
Manzoni Bianco (I.M. 6.0.13)	SMA-ISV 222	•••	••	•••	••••	••••	ACID, AROM, FERM, SPUM
Montù	CAB 14	••••	•••	•••••	•••	•••••	FERM, BEV, ACID, STRUTT
Montonico	Selezione Massale						
Moscato Bianco	FEDIT 6 C.S.G.	•••	••••	•••	•••	••••	AROM, SPUM

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Acidity	Wine style
Moscato Bianco	CN 4	•••	••	•••	••••	••••	STRUTT, PASS, AROM
Moscato Bianco	CVT AT 57	•••	•••	•••••	••••	•••	STRUTT, AROM
Moscato Bianco	CN 16	•••	••	•••	•••	••••	SPUM, AROM, ACID
Moscato Giallo	Selezione Massale						
Moscato Ottonel	CRAVIT-ERSA FVG 130	••	•••	••	••••	•••	SPUM, FERM, AROM, ACID
Nasco	Selezione Massale						
Nuragus	CFC 26	••••	••••	•••	•••	••••	BEV
Ortrugo	PC ORT 80	•••••	••••	•••	•••	••	STRUTT, FERM, SPUM
Passerina	TCG 2 ISV	••••	•••	••••	•••	••••	FERM, AROM, STRUTT, UVAGG
Pecorino	UBA-RA PE19	•••••	•••••	•••••	•••	•••	SPUM, FERM
Pecorino	1 ISV	••	•••	••	•••••	•••	FERM, BEV, AROM
Pignoletto Bolognese	CAB 5	•••••	•••	••••	••••	••••	ACID, FERM
Picolit	Selezione Massale						
Pinot Bianco	CRAVIT ERS FVG 142	••••	••••	••••	••••	•••	FERM, AROM, BEV, STRUTT
Pinot Grigio	FEDIT 13 C.S.G.	•••	••	•••	•••	•••	FERM
Pinot Grigio	SMA 505	••••	•••	••••	•••	•••	STRUTT, FERM
Pinot Grigio	ERSA FVG 150	•••	••	••••	•••••	•••	STRUTT
Pinot Grigio	ERSA FVG 151	•••	•••	••	••••	•••	BEV
Ribolla Gialla	Selezione Massale						
Ribolla Gialla	CRAVIT ERS FVG 180	••	••	•••	•••	••••	FERM, AROM, STRUTT, UVAGG
Riesling Italico	FEDIT 10 C.S.G.	•••	••	•••	•••	•••	FERM, BEV
Riesling Renano	Selezione Massale						
Riesling Renano	ISV-F 1 TOPPANI	••	••	•••	•••	•••	FERM, AROM, STRUTT, UVAGG
Sauvignon	ISV-F 3	••••	•••	•••	•••	•••	LEGN, FERM
Sauvignon	ISV-F 5	••••	•••	•••	••••	••••	STRUTT, FERM, AROM
Sauvignon	ENTAV-INRA® 108	•••	•••	•••	•••	•••	AROM, SAP, FERM, BEV
Sauvignon	ENTAV-INRA® 376	••••	••	•••	•••	••	FERM
Sauvignon	CRAVIT ERS FVG 190	••	••	•••	••••	••••	AROM, STRUTT
Sauvignon	CRAVIT ERS FVG 192	•••	•••	••••	••••	••••	AROM, STRUTT, UVAGG
Sauvignon	CRAVIT ERS FVG 193	•••	•••	••••	••••	••••	ACID, AROM, STRUTT

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Acidity	Wine style
Sauvignon	CRAVIT ERSA FVG 195	••	••	•••	••••	••••	AROM, SAP, STRUTT, UVAGG
Sauvignon	CRAVIT ERSA FVG 196	••••	••••	•••	••••	•••	AROM, SAP, STRUTT, UVAGG
Sauvignon	CRAVIT ERSA FVG 198	••••	••••	•••••	•••••	•••	AROM, SAP, STRUTT
Tocai Friulano	FEDIT 19 C.S.G.	••••	••••	•••	••••	••••	ACID, FERM
Tocai Friulano	VITIS 11	••••	•••	•••••	•••	••	FERM, AROM, STRUTT, BEV
Tocai Friulano	VITIS 13	•••	•••	•••	••••	•••	FERM, AROM, ACID, BEV
Traminer Aromatico	Selezione Massale						
Trebbiano d'Abruzzo	Selezione Massale						
Trebbiano Romagnolo	TR 3 T	••••	••••	•••	••••	••••	ACID, SPUM
Trebbiano Romagnolo	RAUSCEDO 5	•••••	•••••	•••••	•••	•••	SPUM, UVAGG
Trebbiano Romagnolo	AMPELOS DGV 6	••••	••••	••••	•••	••••	ACID, UVAGG
Trebbiano Spoletino	Selezione Massale						
Trebbiano Toscano (Biancame)	FEDIT 28-CH	••••	•••	••••	••••	•••••	ACID, PASS
Trebbiano Toscano (Biancame)	FEDIT 29-CH	••••	••••	••••	••••	••••	ACID, PASS
Trebbiano Toscano	ENTAV-INRA® 384	••••	••••	••••	•••	••	BEV
Trebbiano Toscano	TREB VISP	••••	••••	•••	•••	•••	FERM
Verdese	Selezione Massale						
Verdicchio Bianco	UNIMI 1- Castelli di Jesi VLVR 20	••••	••••	•••	••••	••••	STRUTT, FERM, LEGN
Verdicchio Bianco	UNIMI 2 - Castelli di Jesi VLVR 30	•••••	••••	••••	••••	•••••	AROM, ACID, SPUM, FERM
Verdicchio Bianco	UNIMI 3 - Castelli di Jesi VLVR 50	••••	••••	•••	••••	••••	STRUTT, LEGN, FERM
Verdiso	ISV2	•••	••	••••	••	••••	FERM, SPUM, ACID
Verduzzo Friulano	Selezione Massale						
Verduzzo Trevigiano	ISV5	•••	••••	•••	••	•••	FERM, ACID, BEV
Vermentino	CAP VS 3	••••	•••	•••	••••	••••	ACID, BEV
Vermentino	CAP VS 12	••••	•••	•••	••••	•••	STRUTT, FERM
Vermentino	VITIS 15	•••	••	••	••••	••	FERM, AROM, BEV, STRUTT
Vernaccia di Oristano	Selezione Massale						

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Acidity	Wine style
Vernaccia di San Gimignano	V-P-6	****	****	****	***	***	FERM, PASS
Vernaccia di San Gimignano	U.S. FI-PI 8	****	***	****	***	***	FERM, PASS
Viogner	ENTAV-INRA® 642	****	***	***	***	***	AROM, FERM, LEGN
Zibibbo	Selezione Massale						
Zibibbo	RS 601	**	****	***	****	***	FERM, AROM, AMAB, PASS

Table Grape Variety

Matilde

Perla di Csaba

Sultanina

Vittoria

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Aglianico (Taburno)	UNIMI-VITIS-AGTB VV411	ML
Aglianico (Taurasi)	UNIMI-VITIS-AGT VV421	ML
Aglianico del Vulture	UNIMI-VITIS-AGV VV401	L
Aglianico del Vulture	UNIMI-VITIS-AGV VV404	L
Aleatico	Selezione Massale							
Alicante Bouschet	ENTAV-INRA® 804	M
Alicante Bouschet	Selezione Massale							
Ancellotta	FEDIT 18 C.S.G	MB
Barbera	AT 84	L
Barbera	RAUSCEDO 4	M
Barbera	FEDIT 3 C.S.G.	ML, L
Barbera	VITIS 9	B, MB, M, ML
Barbera	UNIMI 5	B, MB
Barbera	CVT AL 115	M, ML
Bellagna	Selezione Massale							
Brachetto	CVT 20	B
Bovale Grande	Selezione Massale							
Bovale Sardo	Selezione Massale							
Cabernet Franc	FEDIT 4 C.S.G.	ML
Cabernet Franc	ISV-F-V4		ML
Cabernet Franc	ENTAV-INRA® 214	L
Cabernet Franc	ENTAV-INRA® 327	L
Cabernet Sauvignon	ENTAV-INRA® 169	L
Cabernet Sauvignon	ENTAV-INRA® 685	ML
Cabernet Sauvignon	VITIS 9	M, ML
Cabernet Sauvignon	CRAVIT ERS A FVG 313	M, ML
Cagnulari	Selezione Massale							
Calabrese = Nero d'Avola	Selezione Massale							
Calabrese = Nero d'Avola	UNIMI RG 101	M, ML
Calabrese = Nero d'Avola	VITIS RG 125	MB, M

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Canaiolo nero	FEDIT 23 - CH	UVAGG, ML
Canaiolo nero	FEDIT 25 - CH	UVAGG, M
Canaiolo nero	NIPOZZANO 8	UV, ML
Cannonao	CFC 13	MB
Carignano	CFC 8	ML
Carmenère	Selezione Massale							
Cesanese d' Affile	Selezione Massale							
Ciliegiolo	Selezione Massale							
Colorino	UNIMI-VITIS COL VV 801	L
Colorino	UNIMI-VITIS COL VV 810	ML
Corvina	ISV-CV 48	ML
Corvina	CORA VISP VALP	ML
Corvina	CORA VISP AMA	L
Corvinone	VISP 10	B, APP, UVAGG
Croatina	MI-CR 9	M
Croatina	MI-CR 10	ML
Dolcetto	UNIMI VITIS DOL VV 901	L
Dolcetto	UNIMI VITIS DOL VV 910	B
Franconia - Selezione Bergamo	Selezione Massale							
Fortana	Selezione Massale							
Freisa	CVT 154	B
Galioppo	Selezione Massale							
Grignolino	CVT AT 261	B, MB
Grignolino	CVT 113	B, MB
Grignolino	CVT AT 275	B, MB
Groppello - Selezione Garda	Selezione Massale							
Lacrima nera Selezione Morro d'Alba	Selezione Massale							
Lagrein	Selezione Massale							
Lambrusco Barghi	Selezione Massale							
Lambrusco di Sorbara	CAB 2 V	B

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Lambrusco di Sorbara	CAB 21 G	B
Lambrusco Grasparossa	CAB 7	B
Lambrusco Maestri	CAB 6	B
Lambrusco Maestri	CAB 16	B
Lambrusco Marani	Selezione Massale							
Lambrusco Oliva	Selezione Massale							
Lambrusco Salamino	RAUSCEDO 5	B
Lambrusco Salamino	VITIS 5	B
Lambrusco Salamino	VITIS 7	B
Lambrusco Salamino	UNIMI 1	B
Lambrusco Viadonese	Selezione Massale							
Malbo Gentile = Amabile di Genova - Selezione Reggio Emilia	Selezione Massale							
Malvasia Nera	Selezione Massale							
Marzemino	UNIMI-VITIS MAR VV701	MB
Marzemino	UNIMI-VITIS MAR VV710	ML
Merera	Selezione Massale							
Merlot	FEDIT 1 C.S.G.	M
Merlot	ENTAV-INRA® 181	L
Merlot	ENTAV-INRA® 346	ML
Merlot	ENTAV-INRA® 347	L
Merlot	ENTAV-INRA® 348	ML
Merlot	ERSA FVG 350	L
Merlot	ERSA FVG 351	ML
Merlot	ERSA FVG 352	ML
Merlot	VITIS 1	ML
Merlot	VITIS 3	ML, L
Molinara	Selezione Massale							
Montepulciano	AP-MP1	ML

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Montepulciano	AP-MP3	ML
Montepulciano	UNIMI-ASSAM MTP VV301	M
Montepulciano	UNIMI-ASSAM MTP VV312	L
Montepulciano	UNIMI-ASSAM MTP VV321	MB
Montepulciano	VITIS 19	B, MB, M, ML
Montepulciano	UNIMI 10	B
Montepulciano	UNIMI 14	M, ML, L
Moscato di Scanzo	Selezione Massale							
Nebbiolo (Michet)	CVT 63	L
Nebbiolo (Lampia)	CVT CN 142	L
Nebbiolo	UNIMI-VITIS NEB VV1	L
Nebbiolo	UNIMI-VITIS NEB VV10	ML
Nebbiolo	UNIMI-VITIS NEB VV11	MB
Nebbiolo	CVT 71	ML, L
Nebbiolo	12	L
Nebbiolo	21	L
Nebbiolo	34	L
Negretto	Selezione Massale							
Negroamaro	UNIMI-VITIS-NEG VV606	ML
Negroamaro	UNIMI-VITIS-NEG VV688	B
Nerello Mascalese	Selezione Massale							
Nerello Mascalese	RS 121	MB, M
Olivella Nera	Selezione Massale							
Oseleta	Selezione Massale							
Pascale di Cagliari	CAP VS 1	UVAGG
Pascale di Cagliari	CAP VS 15	UVAGG
Perricone	Selezione Massale							
Petit Verdot	ENTAV-INRA® 400	ML
Piedirosso	Selezione Massale							
Pignolo	Selezione Massale							

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Pinot Nero	SMA 201	••	••	•••	••••	•••••	•••••	L
Pinot Nero	MIRA-01-3004	••	••	••••	••••	••••	••••	ML
Pinot Nero	MIRA-95-3047	•••	••	•••••	••••	••••	••••	ML
Pinot Nero	MI-MIRA 98-3140	••	•	••••	•••••	•••••	•••••	L
Pinot Nero	20-13 GM	•••	•••	••••	•••	••••	••	MB, SPUM
Pinot Nero	ENTAV-INRA® 292	•••••	••••	••••	••	••••	••	MB, SPUM
Pinot Nero	ENTAV-INRA® 386	••••	•••	••••	••	•••	••	MB, SPUM
Pinot Nero	ENTAV-INRA® 777	•	••	•••	•••••	••••	•••	L
Pinot Nero	SMA 191	•••	••••	••	••	•••	••	MB, SPUM
Primitivo	UBA 55/A	•••••	••••	••••	•••	••	•••	MB
Primitivo	UBA 47/A	•••	•••	•••	•••	••••	•••••	L
Primitivo	UBA 47/B	••••	••	••••	••••	••••	••••	ML
Primitivo	UNIMI-VITIS-PRI VV501	••	••	•••	•••••	••••	•••••	L
Prugnolo Gentile	BRUSCELLO	•••	••	••••	•••••	•••	••••	ML
Raboso Piave	FEDIT 11 C.S.G.	••••	••••	••••	••••	••••	•••••	ML
Raboso Veronese	FEDIT 2 C.S.G.	••••	••••	•••	•••	••••	••••	MB
Rebo	Selezione Massale							
Refosco dal Peduncolo Rosso	ISV-F4 TOPPANI	•••	•••	••••	••••	••••	••••	ML
Refosco dal Peduncolo Rosso	ERSA FVG 400	••	••	••	•••••	•••••	•••••	ML
Refosco dal Peduncolo Rosso	ERSA FVG 401	••	••	••	•••••	•••••	•••••	ML
Rondinella	ROND VISP	••	••	•••	••••	•••	••••	ML
Rondinella	ISV-CV 76	•••	••	•••	••••	••••	•••	UVAGG, MB
Ruchè	CVT 10	•••••	••••	•••••	•••	•••	•••	MB
Ruchè	CVT 1	••••	•••	•••••	•••	•••	•••	MB, M
Sagrantino	Selezione Massale							
Sangiovese (Toscano)	FEDIT 20-CH	••••	••••	••••	•••••	••••	•••••	L
Sangiovese (Toscano)	FEDIT 21-CH	••••	••••	••••	••••	••••	••••	ML
Sangiovese (Toscano)	FEDIT 22-CH	••••	••••	••••	••••	••••	••••	ML
Sangiovese (Montalcino)	B-BS-11	•••	•••	••••	••••	••••	•••	L
Sangiovese (Lamole)	SS-F9-A5-48	••••	•••	••••	•••••	••••	•••••	ML

Variety	Clone	Production	Bunch size	Fertility	Sugar content	Grape polyphenols content	Grape anthocyanins content	Wine style
Sangiovese	C. FUTURO 1	••	••	••	••••	••••	••••	ML
Sangiovese (Lamole)	CCL 2000/3	•••	••	•••••	••••	•••••	•••••	L
Sangiovese	CCL 2000/7	••••	••	•••	••••	•••••	•••••	L
Sangiovese (Romagnolo)	FEDIT 2 ESAVE	•••	••	••••	•••	••••	••••	M
Sangiovese	UNIMI-VITIS SANG VV 101	••	••	•••	•••••	•••••	•••••	L
Sangiovese	UNIMI-VITIS SANG VV 110	•••	•••	•••	•••	•••	•••	M
Sangiovese	SG VITIS 1	••	••	•••	•••	••••	•••	L
Sangiovese	SG VITIS 3	••	••	•••	•••	••••	•••	L
Schioppettino	Selezione Massale							
Syrah	ENTAV-INRA® 174	•••	•••	••••	•••	•••••	•••••	ML
Syrah	ENTAV-INRA® 470	••	•••	••	••••	•••••	•••••	M
Syrah	ENTAV-INRA® 747	•••	•••	•••	••••	••••	••••	ML
Susumaniello	Selezione Massale							
Tempranillo	U.S. FI-PI. 4Np	•••	•••	••••	•••••	•••••	••••	L
Teroldego	Selezione Massale							
Termarina	Selezione Massale							
Terrano	ERSA FVG 440	••	••	•••	•••	••••	••••	ML, UVAGG
Tintilia	Selezione Massale							
Tocai rosso	FEDIT 14 C.S.G.	•••	•••	•••	•••	•••	•••	MB
Uva di Troia	Selezione Massale							
Uva Rara	CVT 10	••••	•••	•••	•••	••••	••	MB
Vernaccia Nera	Selezione Massale							
Vespolina	CVT 27	•••	••	•••	•••	••••	••	MB

Table Grape Variety

Cardinal
Crimson

THE ROOTSTOCKS

The knowledge of the rootstock characteristics is the key for the good coming out of a vineyard. There are no certain rules on which to base the rootstock selection, but each case has to be evaluated individually, given that the choice is not only linked to the pedo-climatic characteristics, but it also depends on the grape variety, the planting density and the type of end product one wishes to achieve.

The main rootstocks used in viticulture basically derive from three North American native species: *Vitis riparia*, *Vitis berlandieri* and *Vitis rupestris*. *Vitis riparia* is characterised by low vigour, which allows to anticipate budding and ripening; it well adapts itself to fresh soils, but it is not very resistant to the presence of limestone. *Vitis rupestris* is characterised by a root system that tends to deepen with medium resistance to limestone; it has a good grafting affinity, but it is sensitive to drought. Finally, *Vitis berlandieri* has the advantage of good resistance to limestone and drought, but it is difficult to grow as such, given the poor aptitude to rooting. These three American species have been suitably crossed to create hybrids that best fit the needs of European viticulture. The most successful hybridizations can be gathered in three large groups:

1. *Vitis riparia* x *Vitis rupestris*
2. *Vitis berlandieri* x *Vitis riparia*
3. *Vitis berlandieri* x *Vitis rupestris*



The recombination of each group brings out the characteristics of the pure species from which it derives. Subsequently, each hybrid comes up with features studied over time that can be summarised in the table enclosed.

The **first group** is composed of several different rootstocks of moderate vigour, suitable for soils of modest fertility that allow to obtain good quality grapes. Due to the poor drought resistance, these rootstocks are not suitable for southern regions, but since they tend to induce an anticipated ripening, they are recommended for northern terroirs. The **second group** is composed of a series of rootstocks characterised by good grafting affinity, better resistance to drought and active limestone and a higher vigour compared to the previous ones. The **third group** is composed of rootstocks characterised by high vigour, good resistance to limestone, drought and soil compactness but with difficulty in rooting.

More recently, to overcome problems such as the poor resistance to high concentrations of active limestone, researchers began studying new hybridizations, including crossings of American cultivars with *Vitis vinifera* as e.g. FERCAL, 41 B and 333EM by using Chasselas and *Vitis berlandieri*. Other examples are the crossings between *Vitis vinifera* and *Vitis rupestris* giving origin to GOLIA that is characterised by a high vigour or to 171-6 that was selected by crossing *Vitis rufotomentosa* and *Vitis vinifera* and that is characterised by its resistance to *Xiphinema index* nematodes, vectors of the fanleaf virus.



Rootstock	Origin	Limestone		Vigour	Humidity	Drought	Salinity (chlorides x.000)	Soil compactness	Soil acidity	Soil exhaustion	Deficiency		Phylloxera	Agrobacterium	Nematodes		Root system	Armillaria %
		tot%	act%								Mg	K			Xiphinema	Meloidogyne		
RIPARIA GLOIRE de M.	riparia	14	6	L	H	S		S			M	S	H				shallow	79(S)
420 A	berlandieri x riparia	30	20	M-L	S	M	S	M-S	M-S	S	M-S	M	H				semi-deep	
161-49	berlandieri x riparia		25	M-L	S	M-S	M	M	M	S		M	H	M-S		M-S	semi-deep	
KOBER 125AA	berlandieri x riparia		20	H	M-S	S	S	M		M	M		H	M-H		M	semi-shallow	
KOBER 5BB	berlandieri x riparia	30	20	H	M	M-S	S	M	M		M	M	H	M-H		M	semi-deep	
RSB 1	berlandieri x riparia	37	10															
SO4	berlandieri x riparia	30	17	M-H	M	M-S	0.4	M		H	S	M	H	M-S		H	semi-shallow	
TELEKI 5 C	berlandieri x riparia		15	M	M	S							H	M-S		M	semi-shallow	73(S)
157.11	berlandieri x riparia		22	M	M	M	M	M				M					semi-deep	
34 E.M.	berlandieri x riparia		20	M-H														
101.14	riparia x rupestris		9	L	M-H	M-S		S	M		M	S	H	M-H		M-H	shallow	
3309 COUDERC	riparia x rupestris		11	M-L	H	S	0.4	M			M	S	H	M-H	S	S	shallow	85(S)
SCHWARZMANN	riparia x rupestris		10		M-H	S							H	M-S		0:07		
GRAVESAC	161.49 x 3309								H++	H++						H		
44.53	riparia x 144 M		10	M-L		M		M	S		S	H	M-H		M	S		
RUPESTRIS du LOT	rupestris	23	14	H	MS	M	0.5	H			H	S	H				deep	
RUP. St. GEORGE	rupestris					M							H		S		deep	M
775 PAULSEN	berlandieri x rupestris		17	M	S	M-H	S	M			M	M	H	H		H	deep	
779 PAULSEN	berlandieri x rupestris		20	M-H	M	H++	0.9	H			M	M	H				deep	
1103 PAULSEN	berlandieri x rupestris		18	H	S	H++	1	H			H	M-S	H	M-S		M	deep	
99 RICHTER	berlandieri x rupestris	30	17	H	S	M		H	S	S		S	M-H	S	S	M/M-H	deep	
110 RICHTER	berlandieri x rupestris		17	M-H	M	H++	M	H	M	S	M	H	H	M-S		M-S	deep	M
140 RUGGERI	berlandieri x rupestris		40	H++	S	H++	M	M	M		M	S	H	S		S	deep	
41 B	Chasselas x berlandieri		40	M	S	M-H		H		S	S	M	M-H				deep	
GOLIA	vinifera x rupestris		20	H	M	S		H				M					semi-shallow	
FERCAL	333 E.M. x BC1	53	40			M-H				H	S	M	H			H		
16-13 C	solonis x Othello	S					S						S		H	M		
Vitis vinifera			20-40				1.5										deep	