

New Disease-Resistant Cultivars

Exclusive to Novavine: Mildew Resistant Varieties

From Università degli Studi di Udine and Istituto di Genomica Applicata in Udine, Italy, via our partner VCR, Novavine has exclusive North American rights to these six exciting new clones. Bred for resistance to downy mildew and powdery mildew as well as exceptional cold hardiness, these clones are excellently suited to difficult sites. Limited delivery starting in 2019.

Variety	FPS	Parentage	Downy Mildew Resistance	Powdery Mildew Resistance	Cold	Harvest	Type	Vigor	Yield
Cabernet Volos	01; 01.1	32-078 Cabernet S. x Bianca	Good	Fairly Good	to -11 °F	MED *	R	M	MH
Fleurtaï	01; 01.1	34-111 Tocai Friulano x 20-3	Excellent	Excellent	to -9 °F	EARLY ***	W	H	M
Merlot Kanthus	01; 01.1	31-122 Merlot x 20-3	Good	Good	to -4 °F	EARLY **	R	ML	M
Sauvignon Kretos	01; 01.1	72-026 Sauvignon x 20-3	Good	Fairly Good	to -8 °F	EARLY ***	W	H	MH
Sauvignon Rytos	01; 01.1	55-100 Sauvignon x Bianca	Good	Excellent	to -9 °F	MED **	W	MH	MH
Soreli	01; 01.1	31-113 Tocai Friulano x 20-3	Excellent	Excellent	to -11 °F	EARLY ***	W	MH	MH

L – Low
ML – Medium Low
M – Medium

MH – Medium High
H – High
VH – Very High

R – Resistant
T – Tolerant

* – Mid-late Sept in Friuli
** Early Sept in Friuli
*** Late Aug in Friuli

Contact your Novavine sales representative to arrange a tasting of microvinifications of these new cultivars!

Fleurtai

Tocai Friulano X 20-3 (Code UD. 34-111)

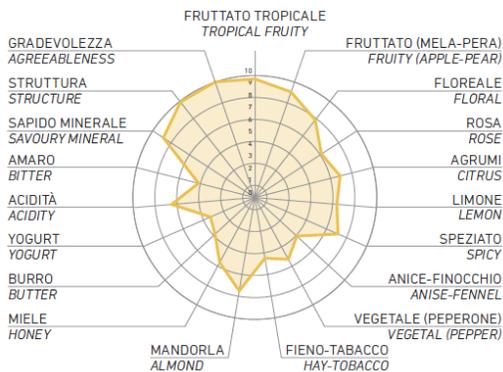


Cluster: Average or medium-high size conical clusters, tendentially compact with two medium-sized wings.

Berries: Medium to small with elliptical shape. Thin skin with golden-green colored light pruinosity. Soft pulp with neutral flavor.

Vigor and Growth: Vigorous with semi-upright or drooping growth habit. Requires green pruning to thin the canopy. Adaptable to different trellis and pruning systems but performs best on the Guyot-type trellis.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: Sugar accumulation is good with average acidity. The aromatic profile shows a good intensity of volatiles with notes of white flowers as well as glycosides providing notes of pear and almond which are typical of the parent Tocai Friulano. The aromatic amplexness is mostly due to fruity and spicy aromas, which were greatly appreciated during the sensorial analysis. It is suitable for the production of young wines or wines with short periods of refining.

Soreli

Tocai Friulano X 20-3 (Code UD. 34-113)

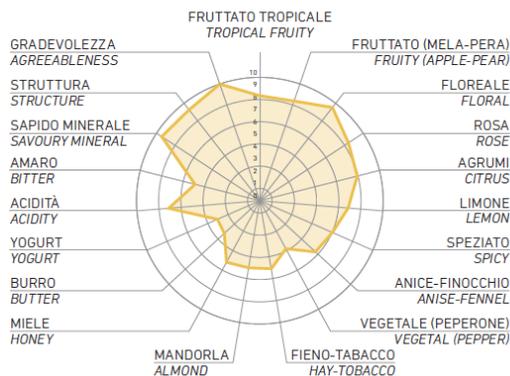


Cluster: The cluster is cylindrical, its length is above average, from medium-compact to semi-loose with two short wings.

Berries: Small, spheroidal and uniform berry. Thick green skin with golden hues and medium pruinosity. The pulp is slightly compact and has a neutral flavor.

Vigor and Growth: Medium-high vigor grapevine with semi-upright or drooping growth habit. Adaptable to different trellis and pruning systems because of the high fertility of the basal buds.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: Sugar accumulation is excellent and acidity is within the average range even in hot years. The aromatic profile is intense for the volatile aromatic compounds, mainly for the glycosides associated with tropical notes, pineapple and passion fruit. The aromatic amplitude is above average with a positive sensorial profile and above average structure and pleasantness. It is suitable for blending with Fleurtai for well-structured and balanced wines to be consumed after short periods of refining. It resembles the parent Tocai Friulano.

Sauvignon Rytos

Sauvignon X Bianca (Code UD. 55-100)

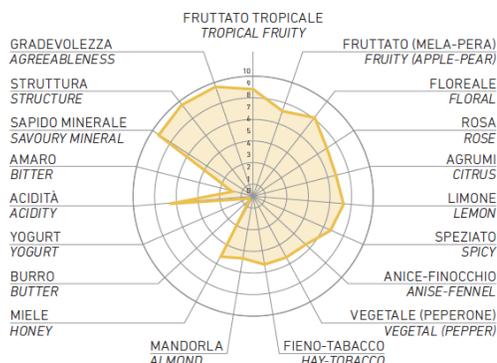


Cluster: Average cluster length, cylindrical, compact. A short wing is rarely present.

Berries: The berry is small slightly elliptical with thin skin and average pruinosity. Pulp with soft consistency and neutral flavor.

Vigor and Growth: Grapevine with good vigor and upright growth habit, sometimes drooping. It requires green pruning to limit the excessive growth. Adaptable to different trellis and pruning systems but performs best on long pruning forms as the Guyot-type.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: Sugar accumulation is as good as must acidity. The free and glycosidic aromatic compounds are superior to the average varietal and have tropical hints combined with a marked mineral scent. This variety can produce wines with an intense aromatic outline and a positive and very complex potential amplitude. It is suitable for ready-to-drink wines or wines requiring a long refinement.

Cabernet Volos

Cabernet Sauvignon X 20-3 (Code UD. 32-078)

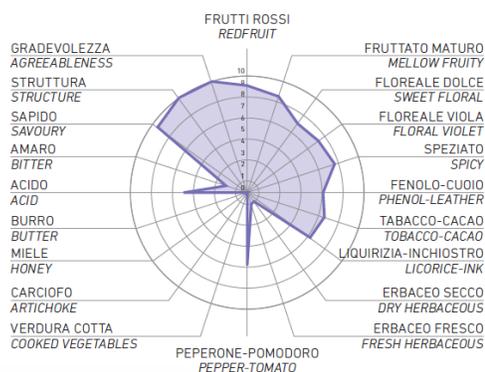


Cluster: Cylindrical cluster, relatively compact with a wing always present.

Berries: The small berry is spheroidal. It has a thick skin, blue-black colour with a thick pruinosity. The pulp is soft or slightly firm with herbaceous flavor.

Vigor and Growth: Grapevine with medium vigor and semi-upright growing habit. Adaptable to different trellising and pruning systems particularly to the spur systems because of the high base bud fertility.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: Grapevine is able to achieve an excellent sugar accumulation with good acidity. The aromatic profile is complex with intense fruity notes that are reminiscent of the parent, Cabernet Sauvignon. Polyphenols complex of excellent quality. Suitable for production of wines requiring medium to long refinement periods also thanks to the high content of intense pigments.

Merlot Kanthus

Merlot X 20-3 (Code UD. 31-122)

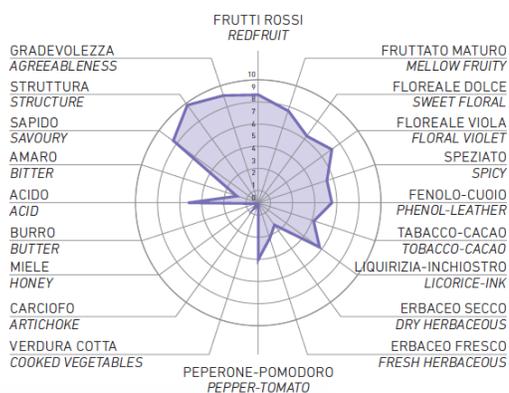


Cluster: Cluster dimensions slightly lower than average, cylindrical, semi-compact with an evident wing.

Berries: Slightly small, lower than average berry size, elliptical; blueblack thick skin with thick pruinosity. The pulp is slightly hard white with fresh herbaceous taste.

Vigor and Growth: Fairly good vigor and with semi-upright growth habit. Adaptable to different trellising and pruning systems. It can be pruned to spur cordon system because of the high fertility of the base buds.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: High sugar accumulation though maintaining a good acidity in the must. The aromatic profile of free compounds is positive with evident pyrazine notes, whereas the glycosylated compounds are within the average range. Excellent polyphenol content for quality, intensity and amplitude with a high anthocyanin content. It is conducive to the production of wines requiring a medium-long refinement period.

Sauvignon Kretos

Sauvignon X 20-3 (Code UD. 76-026)

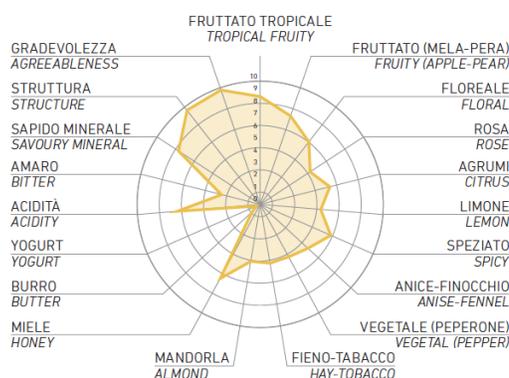


Cluster: Medium-long cluster length, conical, semi-loose with two notable wings.

Berries: Medium-small round berry. Thick green skin with golden hues and light pruinosity. Firm pulp and neutral flavor.

Vigor and Growth: Excellent vigor grapevine with semi-upright growth habit. Adaptable to different trellis and pruning systems because of its high basal bud fertility.

PROFILO SENSORIALE SENSORY PROFILE



Enological Potential: Sugar accumulation is good with average acidity in the must even in hot and dry summers.

The aromatic profile of free volatiles is of medium intensity and amplitude but the potential intensity of the glycosidic aromatic compounds is above average. The aromatic profile of this variety is reminiscent of Sauvignon 108. It is conducive to production of young wines or wines to be consumed after a brief refinement period.