

Ribol N

Wine and table grape variety.







Origin

This variety was obtained in 1958 by INRA by crossbreeding Olivette blanche and Alphonse Lavallée.

Use

Wine and table grape variety.

Name of the variety in France

Ribol

Synonymy

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

Regulatory data

In France, Ribol is officially listed in the "Catalogue of vine varieties" on the A list. It is classified as a wine grape variety only in some French department (see the regulations in force). This variety is also listed in the catalogue of other Member States of the European Union: Croatia and Portugal.

Description elements

The identification is based on:

- the tip of the young shoot with a low density of prostrate hairs,
- the green young leaves with bronze spots,
- the shoots with no coloration of nodes and internodes,
- the circular adult leaves, with three lobes, an open to slightly open V-shaped petiole sinus, medium to long teeth compared to their width at the base with straight sides, no anthocyanin coloration of veins, a finely blistered leaf blade, and on the lower side of the leaves, no or a very low density of erect and prostrate hairs,
- the ellipsoid berries with a significant bloom.

Evolution of cultivated areas in France

Year ha		
197910		
198874		
1998180		
2008165		
201878		

Genetic profile

Microsatelli	teVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	249	182	204	252	238	243	261
Allele 2	135	234	255	191	204	258	254	259	271

Cultivation and agronomic skills

Ribol displays a moderate to strong vigor, with an erect to semi-erect bearing. It can be pruned short or moderately long. This variety is not very susceptible to millerandage.

Susceptibility to Diseases and Pests

Ribol is susceptible to phomopsis, powdery mildew and downy mildew but is generally not very affected by grey rot.

Clonal selection in France

The only certified Ribol clone carries the number 503.

Phenology

Bud burst: 9 days after Chasselas. Grape maturity: mid-season, 3 weeks and a half after Chasselas.

Technological potential

Ribol's bunches are large, moderately compact with a long and not very lignified peduncle. The berries are large, simple-flavored, with a thick skin, a firm pulp and with an average quality gustative flavor. This variety has a good storage and transport capacity. Ribol produces light wines, with a low alcohol degree.

Bibliographic references

- Catalogue des variétés et clones de vigne cultivés en France. Collectif, 2007, Ed. IFV, Le Grau-du-Roi, France.
- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE Institut Agro | Montpellier, Marseillan, France.











Plantgrape, all rights reserved, plantgrape.com, © UMT Géno-Vigne® INRA - IFV - L'Institut Agro Montpellier