

# Saperavi N

Wine grape variety.



## Origin

This variety is originally from Georgia.

## Use

Wine grape variety.

## Name of the variety in France

Saperavi

## 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, Saperavi is officially listed in the "Catalogue of vine varieties" since 2012 on the A list and classified.

## Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the green young leaves,
- the medium to large, circular adult leaves, entire or with three or five lobes, with shallow lateral sinuses, a slightly open or closed petiole sinus, medium teeth with convex or sometimes straight sides, no anthocyanin coloration of veins, an involute blistered leaf blade, and on the lower side of the leaves, a low to medium density of erect and prostrate hairs,
- the slightly ellipsoid berries, with a colorless pulp but with a very colored skin.

# Evolution of cultivated areas in France

Year ha

20185.1

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	221	239	186	188	244	238	234	243
Allele 2	143	238	239	189	200	262	240	243	249

### Cultivation and agronomic skills

Saperavi has a moderate vigor with a semi-erect bearing. It should preferably be trellised. Saperavi is a variety that is both adapted to cold winters and to drought conditions.

### Susceptibility to Diseases and Pests

Saperavi does not seem particularly sensitive to fungal diseases.

### Clonal selection in France

The only certified Saperavi clone carries the number 1187.

### Phenology

Bud burst: 1 day before Chasselas.  
Grape maturity: mid-season, 2 weeks and a half after Chasselas.

### Technological potential

Saperavi's bunches are small to medium in size with slightly lignified peduncle. The berries are medium in size. This variety, which can be considered to be semi-teinturier, produces powerful, very colored, acidic and tannic wines. It can also be used to make sweet wines.

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