

Dolcetto N

Wine grape variety.



Origin

This variety is originally from the north of Italy (Piedmont).

Use

Wine grape variety.

Name of the variety in France

Dolcetto

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, Dolcetto is officially listed in the "Catalogue of vine varieties" since 2014 on the A list and classified. This variety is also listed in the catalogue of Italy.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs and a piping distribution of anthocyanin coloration,
- the young leaves that are reddish or with bronze spots, with a medium density of prostrate hairs,
- the shoots with red-striped internodes,
- the medium-sized, circulo-kidney-shaped adult leaves, with five lobes, U-shaped upper lateral sinuses, an open U- or brace-shaped petiole sinus with often a tooth on the edge, medium to long teeth compared to their width at the base with straight sides, a very strong anthocyanin coloration of veins, a finely blistered, flat leaf blade, and on the lower side of the leaves, a low density of erect hairs and a low to medium density of prostrate hairs,
- the round-shaped berries.

Evolution of mother vine surfaces

Year	2018
ha	0

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	137	232	247	176	202	250	238	227	261
Allele 2	141	244	255	191	204	252	238	233	271

Cultivation and agronomic skills

Dolcetto has a moderate vigor and a semi-erect to erect bearing. This variety has a moderate to high fertility that can be irregular. It is best to prune it short or moderately long with a sufficient trellising. In case of autumnal rains, ripe berries tend to fall easily before harvest. Dolcetto is resistant to winter and spring frosts. However, it is sensitive to chlorosis.

Clonal selection in France

The only certified Dolcetto clone carries the number 1210.

Phenology

Bud burst: 4 days after Chasselas.
Grape maturity: mid-season, 3 weeks after Chasselas.

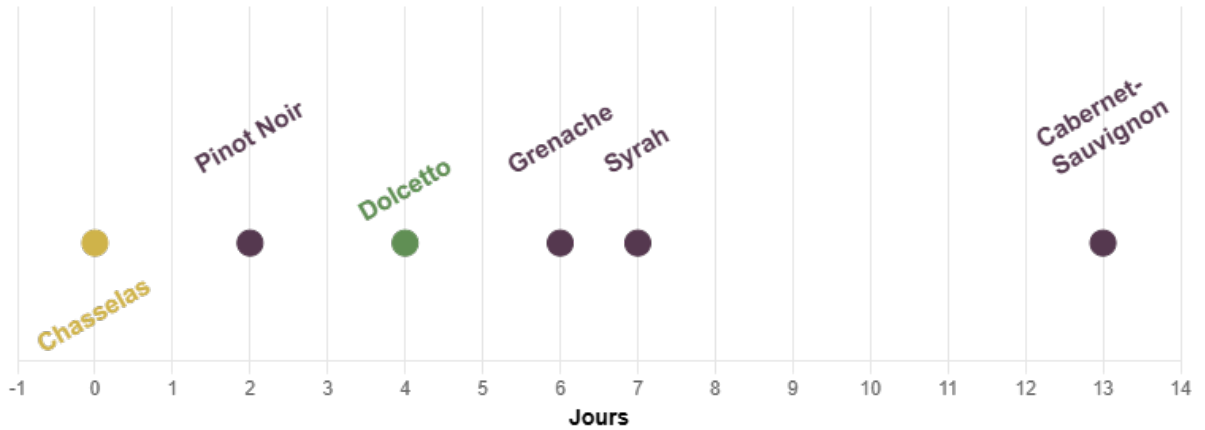
Technological potential

Dolcetto's bunches are small to medium in size and moderately compact. The berries are also small to medium, simple-flavored, with a thick skin and a soft pulp. Dolcetto produces intensely colored, fruity, not very tannic, moderately alcoholic and moderately acidic wines that must be consumed quite quickly.

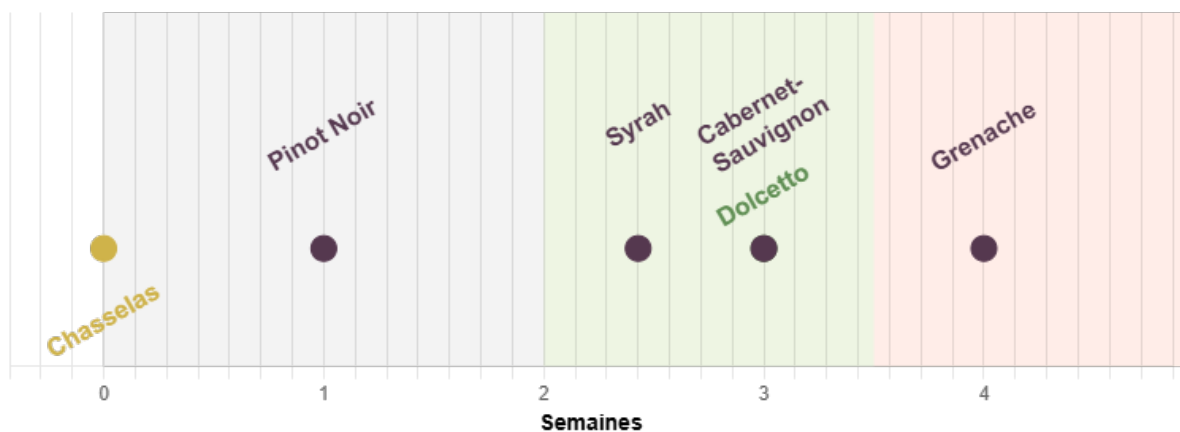
Susceptibility to Diseases and Pests

Dolcetto is sensitive to downy mildew and powdery mildew. It is however less susceptible to grey and sour rot.

Debourrement



Maturité



Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
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- Registre Ampélographique International. 1961-1972, Ed. OIV, France.
- Wine Grape Varieties. G. Kerridge and A. Anticiff, 1999, Ed. CSIRO, Australia.



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