

# 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, circolo-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 cultivated areas in France

Year

2018

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## Genetic profile

	MicrosatelliteVVS2	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

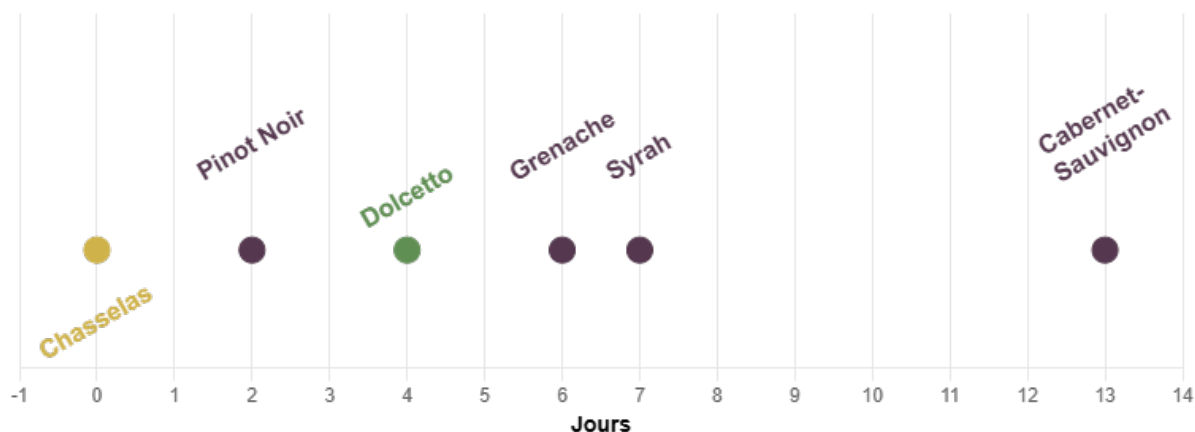
The only certified Dolcetto clone carries the number 1210.

### Phenology

Bud burst: 6 days after Chasselas.

Grape maturity: mid-season, 3 weeks after Chasselas.

### Debourrement



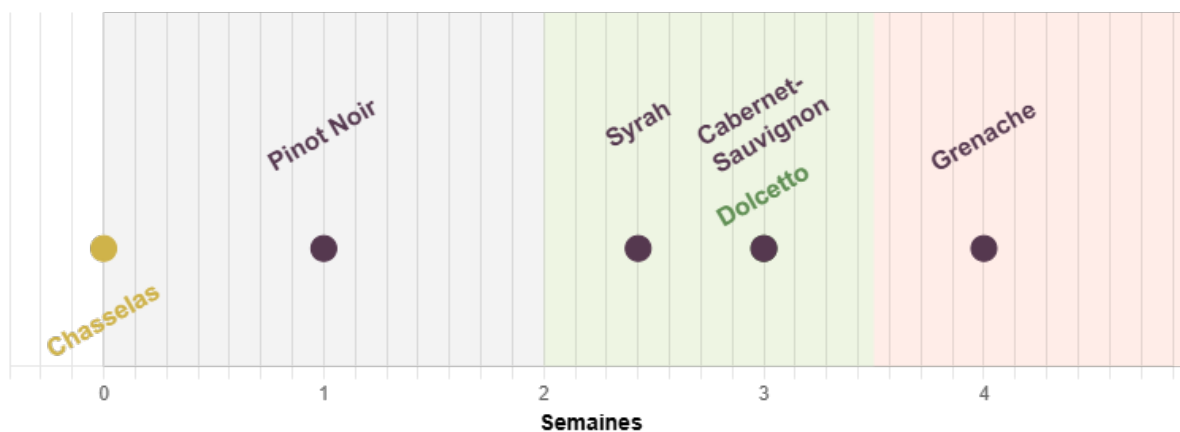
### Technological potential

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.

## Maturité



## Bibliographic references

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