



Ribol N



Name of the variety in France

Ribol

Origin

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

Synonyms

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

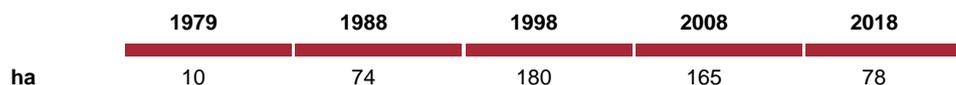
Legal information

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.

Use

Wine and table grape variety.

Evolution of cultivated areas in France



Descriptive 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.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	131	223	249	182	204	252	238	243	261
Allel 2	135	234	255	191	204	258	254	259	271

Phenology

Bud burst: 9 days after Chasselas.

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

Suitability for cultivation and agronomic production

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.

Technological potentiality

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.

Clonal selection in France

The only certified Ribol clone carries the number 503.

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.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.

Description of clones certified in France

Clone no.	Identity and availability		Agronomic data		Technological data	
	Origin	Selection	Fertility	Production level	Sugar level	Color potential
	Year of certification	Agronomic references	Bunch weight	Vigor	Titration acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
503	1976	INRA				

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