



Carcajolo N



Name of the variety in France

Carcajolo

Origin

This variety can be found in the Mediterranean basin, particularly in Spain and Portugal.

Synonyms

In the European Union, Carcajolo is officially called by other names: Carcaghjolu neru and Caricagiola (Italy), Parraleta (Spain) and Tinta Caiada (Portugal). These synonyms are officially recognized in France regarding plant propagation material.

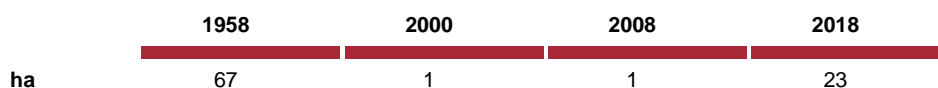
Legal information

In France, Carcajolo is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogues of other Member States of the European Union: Italy, Portugal and Spain.

Use

Wine grape variety.

Evolution of cultivated areas in France



Descriptive elements

The identification is based on:

- the tip of the young shoot with a high density of prostate hairs,
- the yellow young leaves,
- the pentagonal adult leaves, with three or five lobes, lateral sinuses with sometimes a tooth inside, a slightly open or closed petiole sinus, small teeth, long compared to their width at the base with straight sides, no anthocyanin coloration of the veins, and on the lower side of the leaves, a low density of prostate hairs,
- the broad ellipsoid berries with a lot of bloom.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	131	219	239	176	186	252	240	243	239
Allel 2	131	236	239	186	188	262	254	257	251

Phenology

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

Suitability for cultivation and agronomic production

This variety is vigorous, fairly productive and must be pruned short.

Susceptibility to diseases and pests

Carcajolo is not very susceptible to powdery mildew. On the other hand, it is sensitive to sour rot.

Technological potentiality

The bunches are medium in size and the berries are large. Carcajolo's sugar accumulation potential is average. This variety produces very colored, light structured and moderately aromatic wines which are often quite rough and lacking in finesse and acidity.

Clonal selection in France

The three certified Carcajolo clones carry the numbers 946, 1312 and 1339.

A conservatory of twenty or so clones was set up in 2005 in the Corsican wine-growing region.

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 - Montpellier SupAgro, Marseillan, France.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.
- Les cépages insulaires ou le Riacquistu des cépages corses. CRVI de Corse, 2016, San Giuliano, France.
- Registro nazionale delle varietà di vite. Ministère de l'agriculture italien, under the name "Caricagiola", [[web site](#), visited in 2020].

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
946	Haute-Corse	ENTAV				
	1990	Haute-Corse				
ENTAV INRA®						
Clone consistent with the characteristics of the variety.						
1312	Corse	CRVI - IFV				
	2019					
ENTAV INRA®						
1339	Corse	IFV				
	2019					

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

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