



## Uva bianca B



### Name of the variety in France

Uva bianca

### Origin

This variety is originally from Corsica.

### 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, Uva bianca is officially listed in the "Catalogue of vine varieties" since 2020 on the A list and classified.

### Use

Wine grape variety.

### Descriptive elements

The identification is based on:

- the tip of the young shoot with a low to very low density of prostrate hairs,
- the green yellowish young leaves,
- the short internodes,
- the adult leaves with three or five lobes, deep V shapes lateral sinuses with slightly overlapping lobes, a V shaped not very open or closed petiole sinus with overlapping lobes and often a tooth on the edge, long teeth compared to their width at the base with straight sides, no anthocyanin pigmentation of veins, a finely blistered, slightly twisted or involute leaf blade, and on the lower side of the leaves, no erect and prostrate hairs,
- the round-shaped or slightly obloid.

### Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	143	238	239	176	186	262	240	233	249
Allel 2	149	238	239	191	188	262	254	263	255

## Phenology

Bud burst: 8 days after Chasselas.

Grape maturity: late-season, 5 weeks and a half after Chasselas

## Suitability for cultivation and agronomic production

Uva bianca is a vigorous, very productive variety that must be pruned short. It has a semi-erect to erect bearing. The bunches can be preserved for a long time on the vine, up until November or December, without alteration. This variety is a little sensitive to coulure.

## Susceptibility to diseases and pests

Uva bianca is sensitive to esca and also seems to be quite sensitive to downy mildew. In some vintage, this variety can be susceptible to sour rot.

## Technological potentiality

Uva bianca's bunches are large in size and compact. The berries are medium, simple-flavored, with a thick skin and a juicy pulp. Juice yield is low. The musts are a little sensitive to oxidation. The wines are low in alcohol, a strong acidity and neutral aromas. Uva bianca can be interesting to improve the liveliness in blends.

## Clonal selection in France

The only certified Uva bianca clone carries the number 1337.

A conservatory of three clones has been planted in Corsica in 2006.

## Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Montpellier SupAgro, Marseillan, France.
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1910, Ed. Masson, Paris, France, (under the name "Biancone").
- Registre Ampélographique International. 1961-1972, Ed. OIV, France, (under the name "Biancone").
- Les cépages insulaires ou le Riacquistu des cépages corses. CRVI de Corse, 2016, San Giuliano, France.
- Wine Grape Varieties of Australie. G.Kerridge and A. Anticliiff, 1999, Ed. CSIRO, Australia (under the name "Biancone").

Publications of CIVAM Corse : Lexique des noms corses de cépages, November 1989, updated in December 1992 ; Caractéristiques générales et aptitudes des cépages corses, May 1995.

## 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	Titrrable acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
1337	Corse 2019	IFV				

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