



d'Aprile



UVA DI TROIA

Specifications describing

Synonyms

Barlettana, Nero di Troia, Tranese, Troiano, Uva di Barletta, Uva di Canosa, Uva della Marina, Vitigno di Barletta

Origin and Historical Outline

The vine, among the oldest and most characteristic of Puglia Central-Northern, it could originate from Asia Minor (Troia) and arrived in Puglia during the Hellenic colonization, or its name could derive from the Apulian center in the province of Foggia (Troia) or even from the Albanian city of Cruja, vernacularized in Troia.

Main Ampelographic Features

Shoot tip: expanded, bristly, bronzed green in colour.

Leaf: medium pentagonal, five-lobed. U-shaped or lyre-shaped petiole breast with sometimes overlapping edges; Lateral breasts both upper and lower lyre-shaped. Upper side glabrous, downy lower side, flat and often flap with slightly involuted lobes.

Bunch: medium, pyramidal, simple or winged, medium compact.

Berry: medium, spheroidal, with pruinose skin, thick and consistent, almost leathery, with a violet color of the epidermis. Slightly fleshy pulp.

Phenology

Time of bud burst: medium.

Flowering time: medium.

Veraison: medium.

Ripening: medium-late.

Isoenzymes

GPI: 3

PGM: 1

Agronomic and Cultural Characteristics

Vigoria: good.

Average bunch weight: 210 g (min 130- max 320).

Average berry weight: 2,4 g (min 2,1 g - max 2,7 g).

Number of seeds per berry: 1-2.

Average rachis weight: 12 g.

Fertility of buds: generally 2.

Potential fertility: 1,9.

Actual fertility: 1,6.

Environmental and Cultural Requirements

Averagely productive, it does not have particular soil requirements in hot climates. It adapts to every form of breeding and pruning.

Susceptibility to Disease and Adverse Conditions

Not very resistant to downy mildew, it is more resistant to powdery mildew and bad weather. It is sensitive to the hot wind, the Favonian, typical of southern areas.

Chemical Features of the Wine

Alcoholic content: 11 - 14,5 vol. %.

pH: 3,2 - 3,5.

Total acidity: 4,5 - 8 g/l.

Oenological Use and Sensorial Properties of the Wine

Its grapes are exclusively used for winemaking. The resulting wine is ruby red in color with orange reflections, full-bodied, alcoholic, with low fixed acidity, with a vinous, dry and harmonious aroma and a neutral flavour.

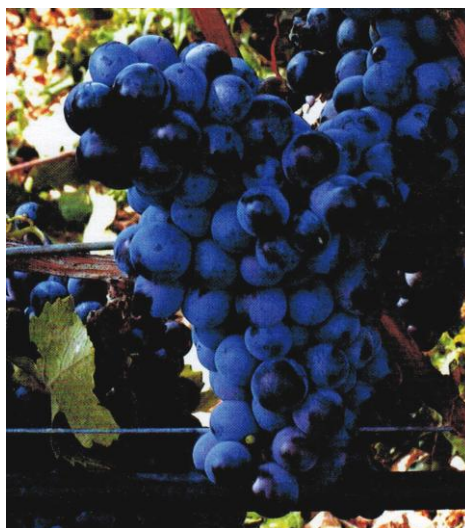
Economic Significance and Geographic Distribution

The vine is traditionally present in Puglia, particularly in the central-northern part of the region, and is registered among the varieties suitable for cultivation in the various Apulian provinces. It is used for the production of DOC wines *Castel del Monte, Rosso di Cerignola, Orta Nova, Cacc'è Mitte di Lucerà, Rosso Barletta, Rosso Canosa, San Severo*.

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LEAF



BUNCH



STRAIN