



crea

Consiglio per la ricerca in agricoltura
e l'analisi dell'economia agraria

Research Centre
Agriculture and Environment

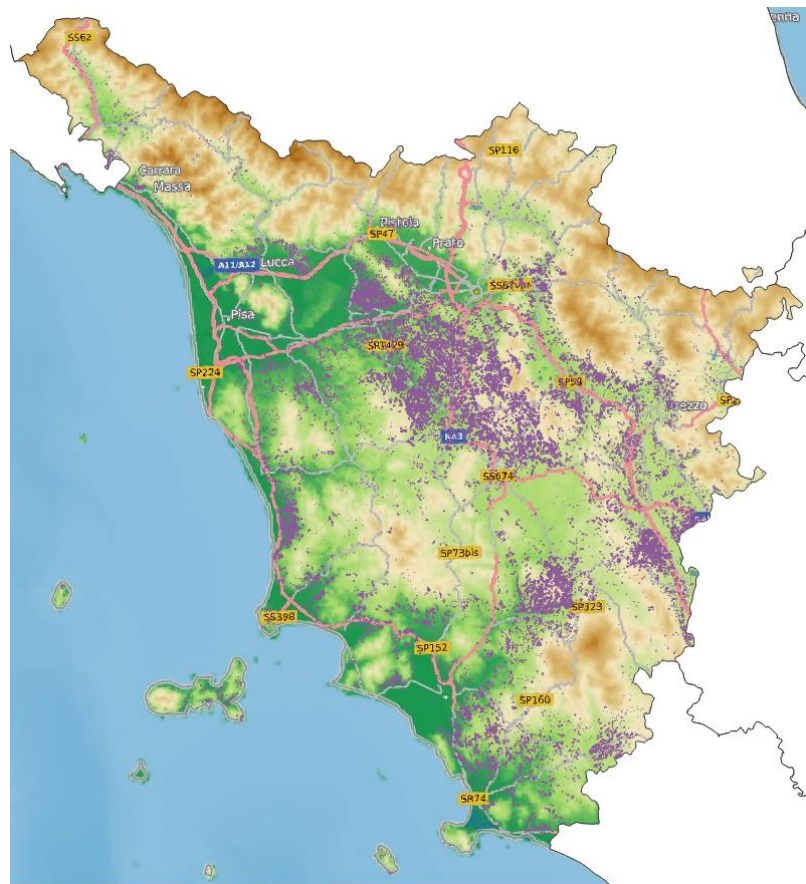
Caratteristiche dei terroir in aree di distretto viticolo

PRESENTAZIONE APP: PROSIT

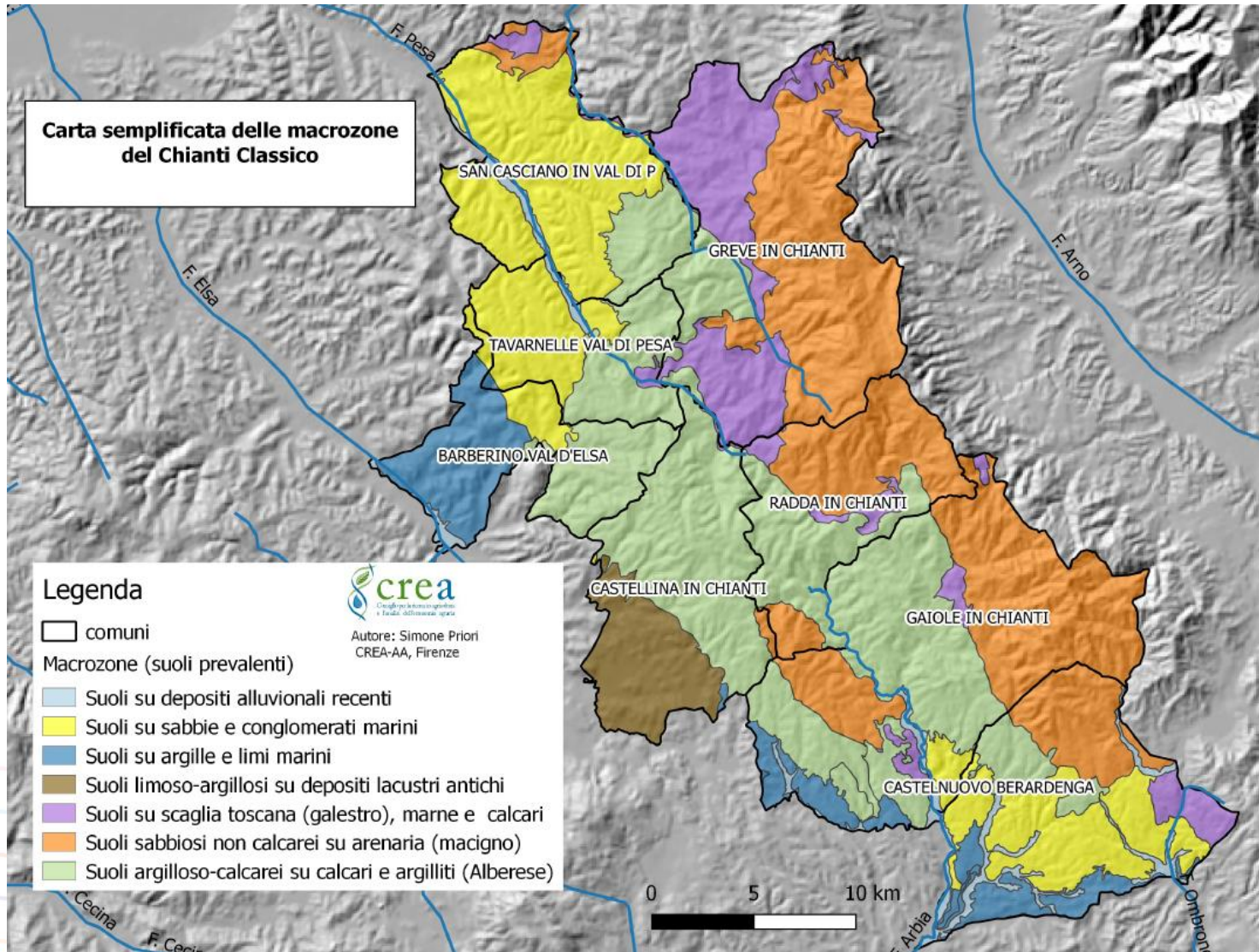
Accademia dei Georgofili, 25 GENNAIO 2023

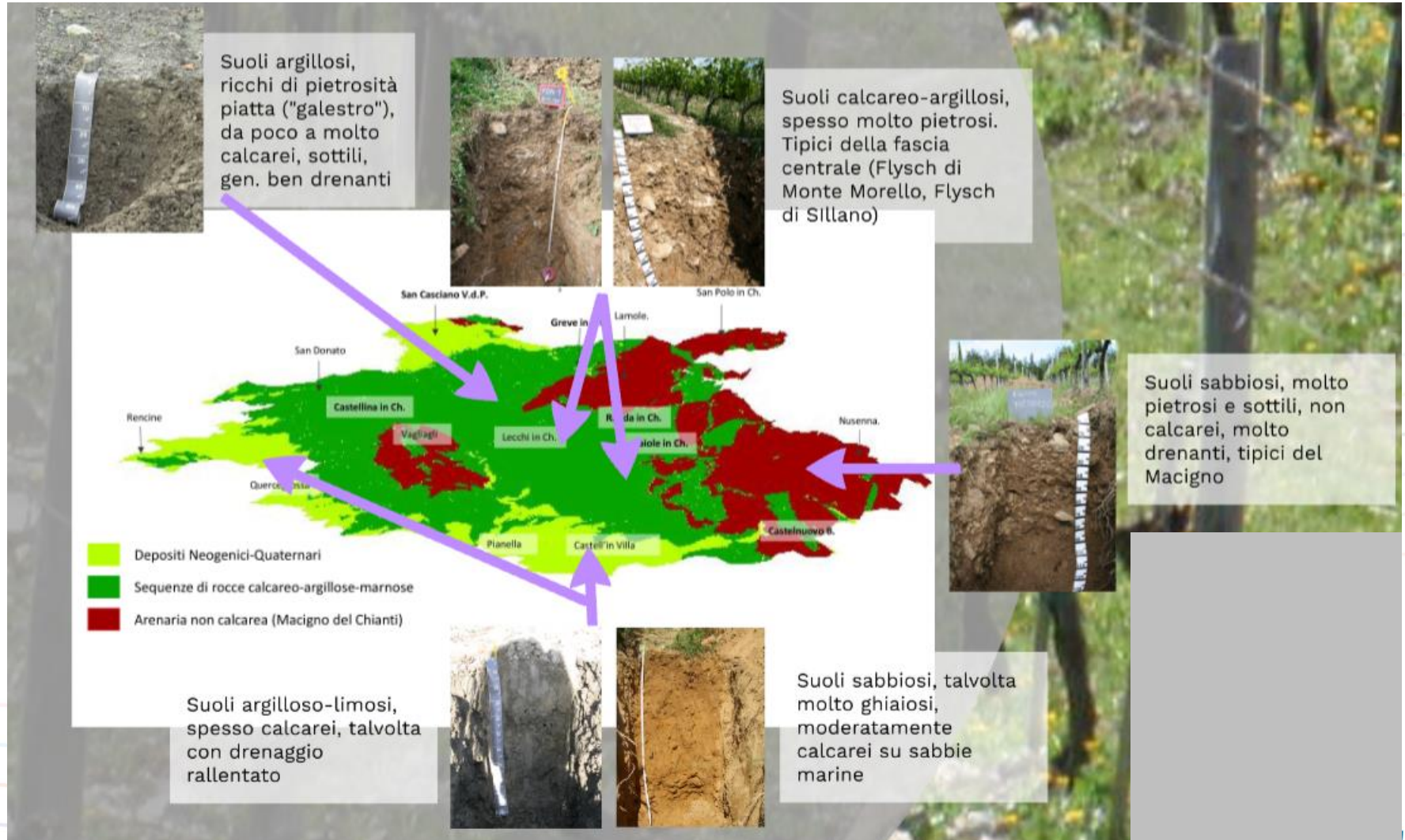
Giovanni L'Abate¹, Simone Priori²

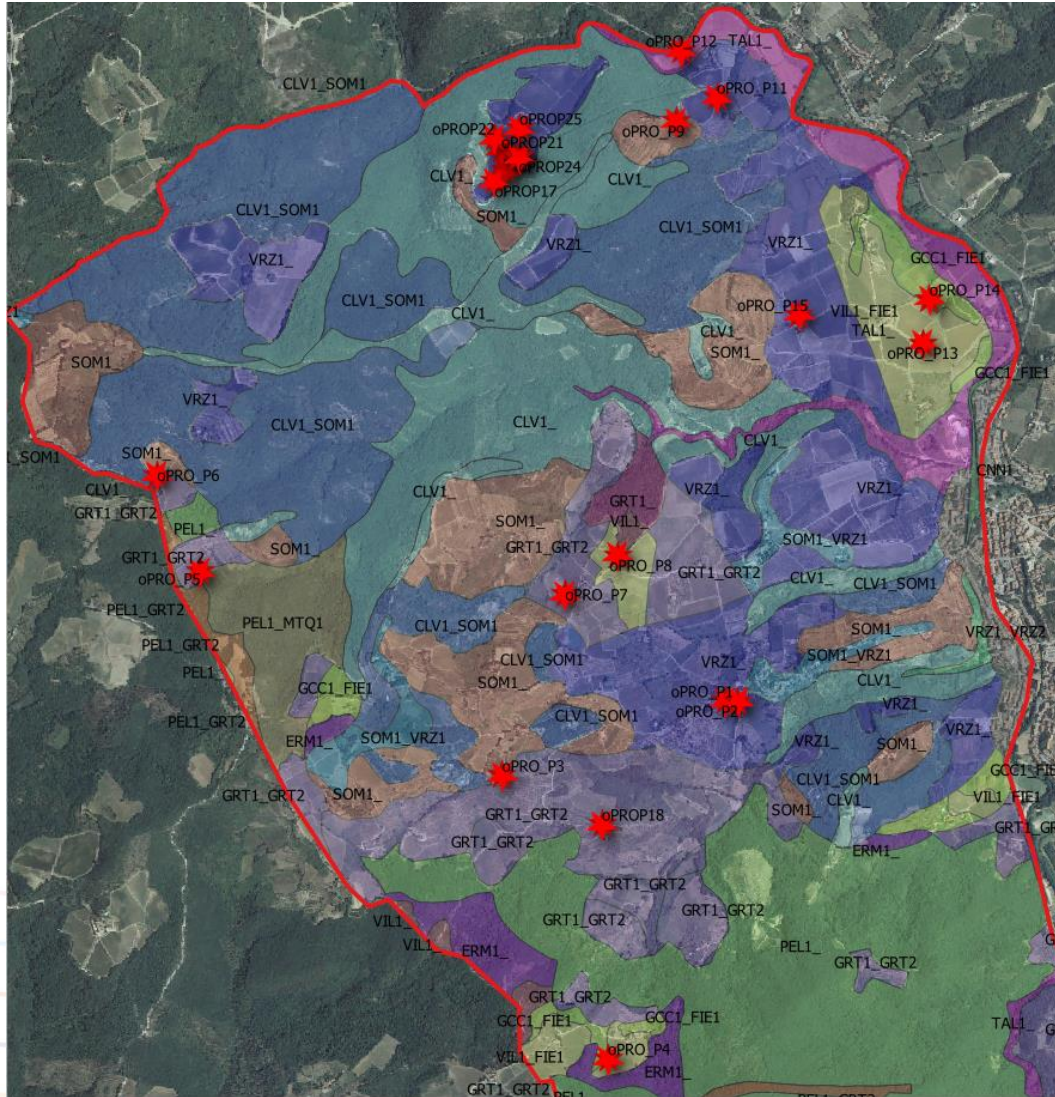
¹CREA Agricoltura e ambiente - ²Università della Tuscia



Codice	Nome	Clima	Suoli
35.7	Aree più elevate dell'Appennino settentrionale	Mediterraneo	Cambisols, Leptosols, Podzols and Regosols
60.4	Dorsali antiappenniniche toscane	Mediterraneo	Cambisols, Luvisols and Leptosols
60.7	Pianure costiere tirreniche dell'Italia centrale e colline incluse	Mediterraneo	Cambisols, Luvisol and Fluvisol
61.3	Colline dell'Italia centrale e meridionale su sedimenti pliocenici e pleistocenici	Mediterraneo	Cambisols and Regosols, with Vertisols
64.4	Versilia e pianure interne della Toscana, Umbria e Lazio	Mediterraneo	Cambisols and Fluvisols, with Luvisols and Vertisols
78.2	Appennino settentrionale e centrale	Appenninico	Regosols and Cambisols







- ☛ Quote: 200 - 530 m slm
- ☛ 23 profili
- ☛ 69 campioni di suolo
- ☛ 15 Tipologie pedologiche consociate (su 54, intera toscana)
- ☛ 6 Terroir:

Connato (CNN1)

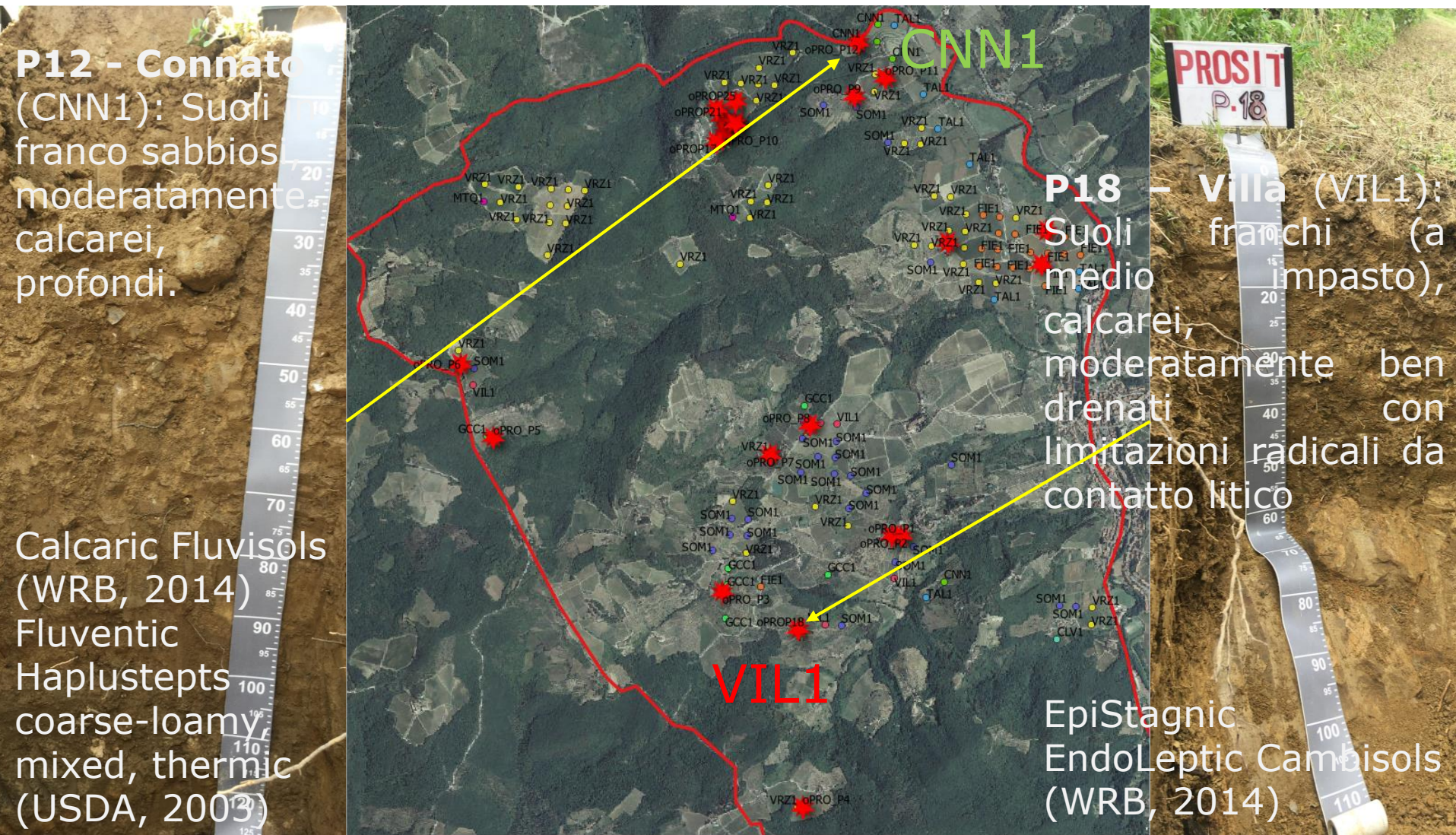
Fienile (FIE1)

Giaccai (GCC1)

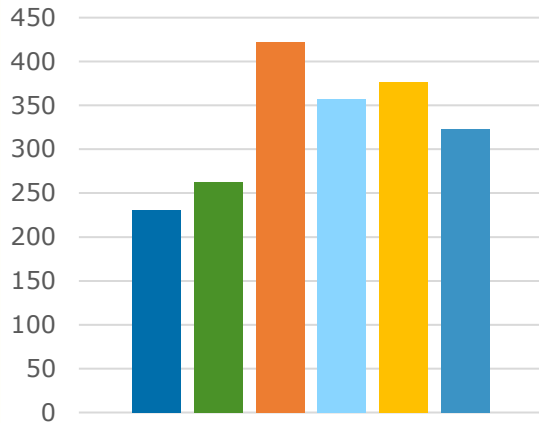
Sommaia (SOM1)

Villa (VIL1)

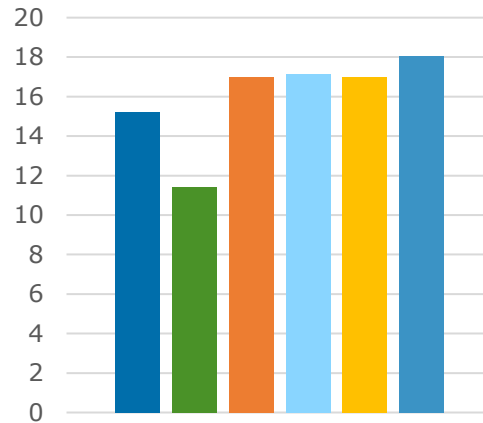
Verrazzano (VRZ1)



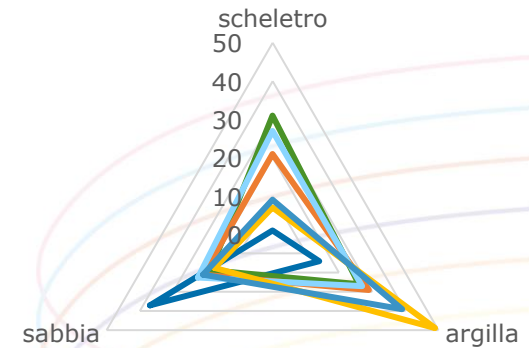
Quota



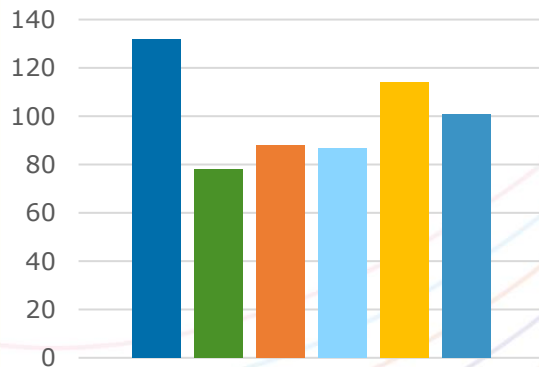
Pendenza



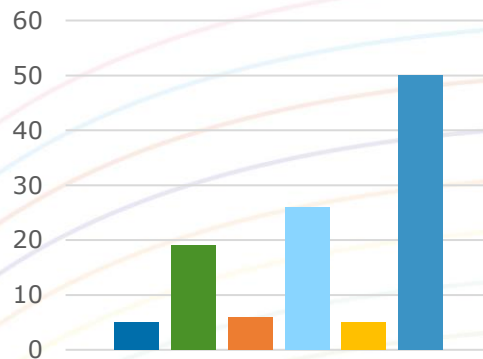
Caratteri fisici - A



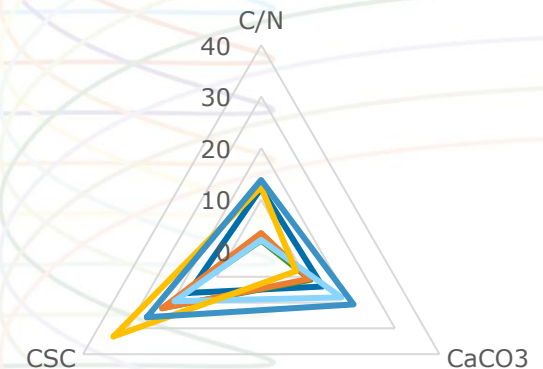
Profondità



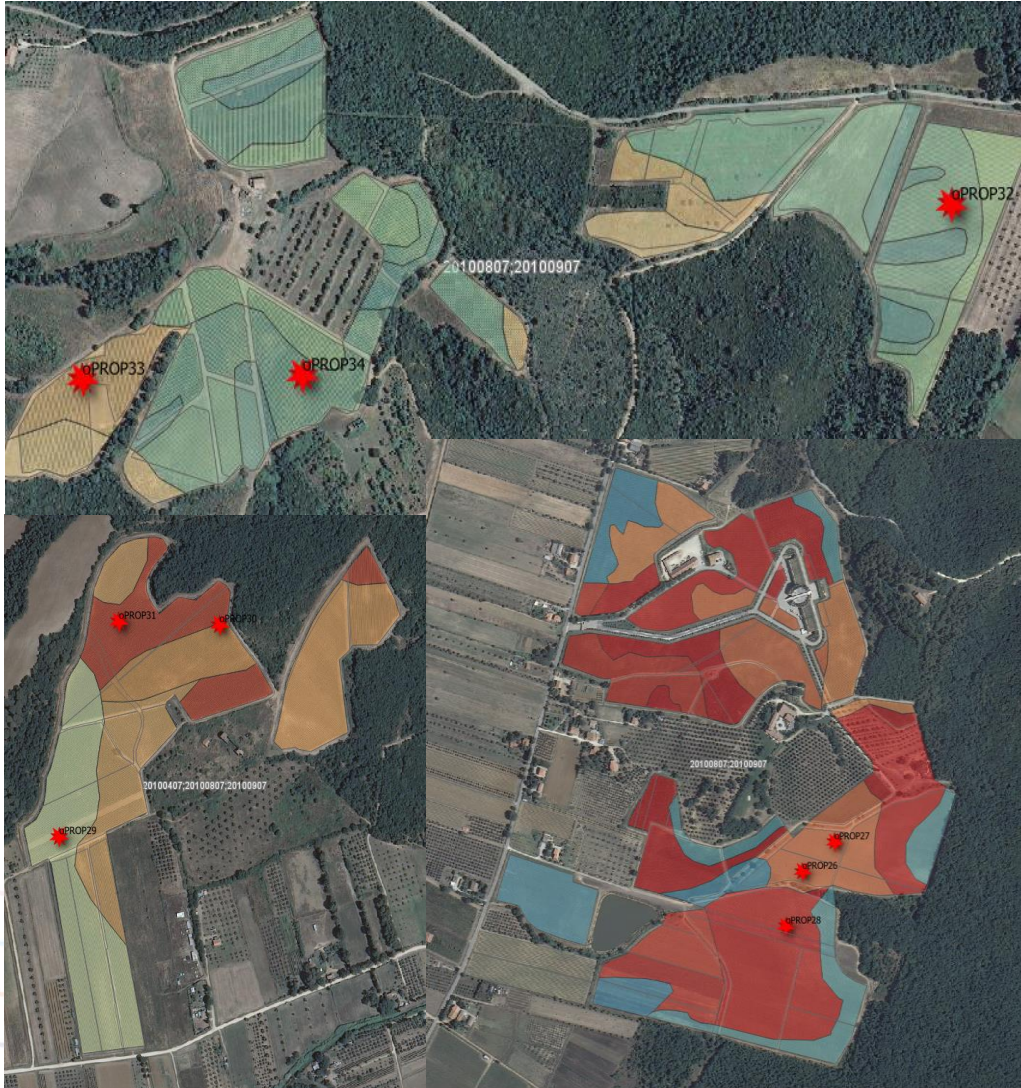
Nodi



Caratteri chimici - A



Connato (CNN1), Fienile (FIE1), Giaccai (GCC1),
Sommaia (SOM1), Villa (VIL1), Verrazzano (VRZ1)



- Quote: 20 - 150 m slm
- 9 nuovi profili
- 36 campioni di suolo
- Tipologie pedologiche: 21 (Sottounità)
- 6 Unità tipologiche di suolo:

Cantina

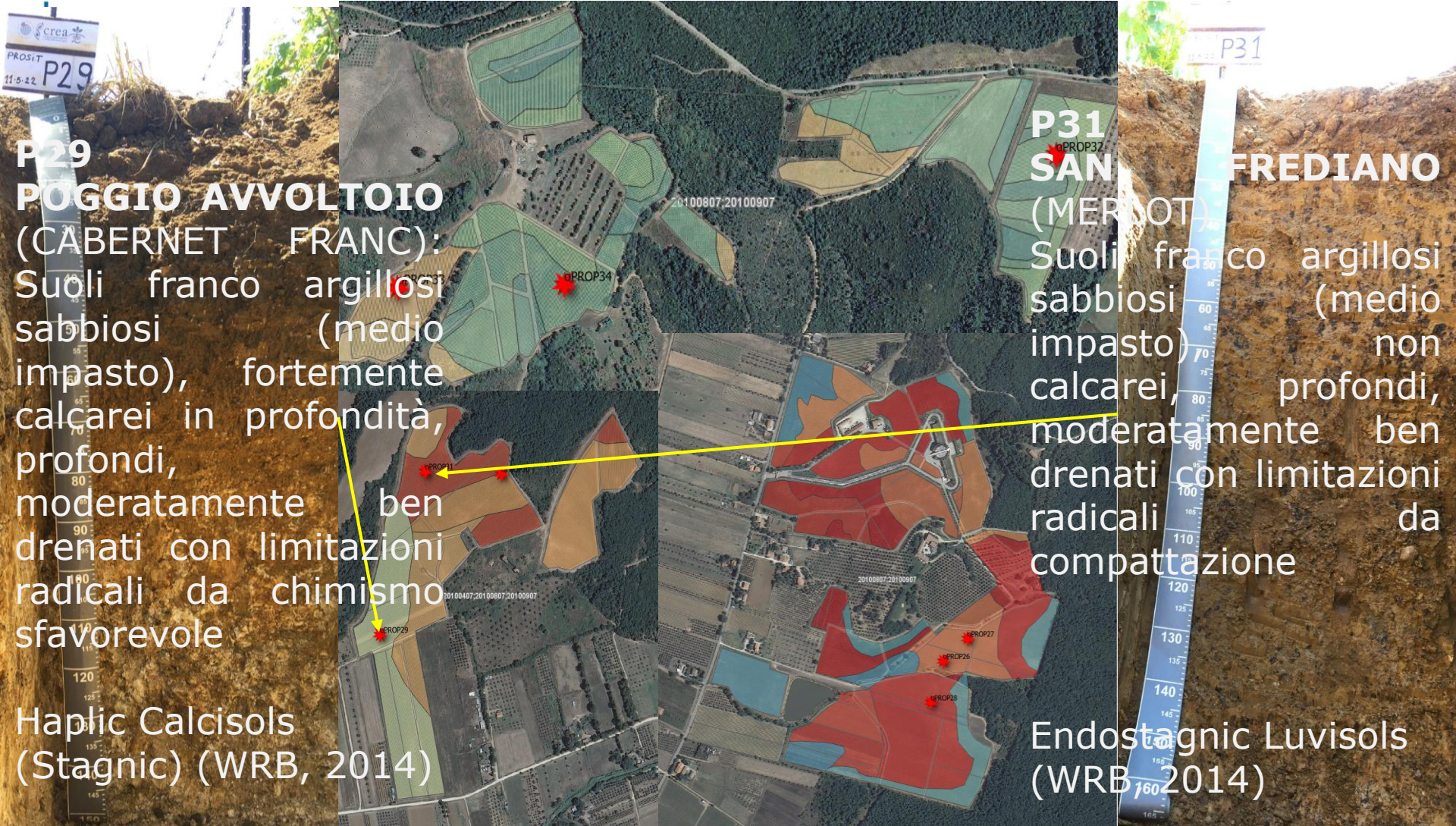
La Villa

Poggio Avvoltoio

Poggio Gennaio

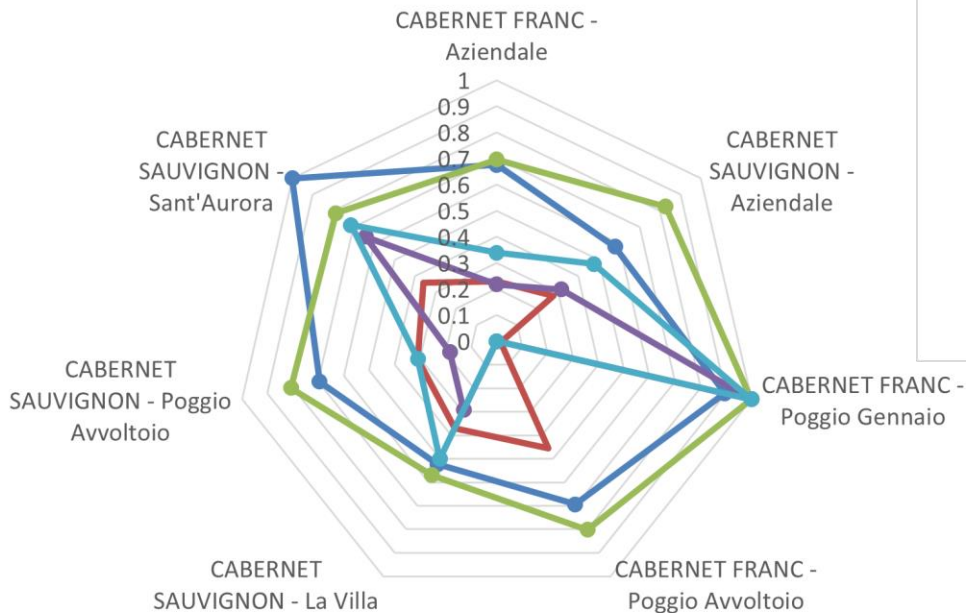
San Frediano

Sant'Aurora

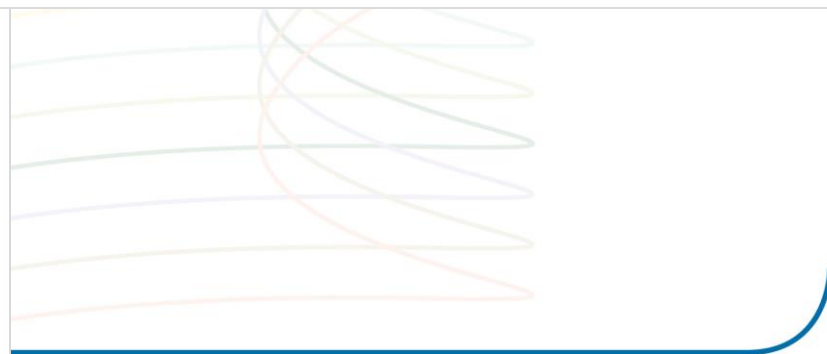
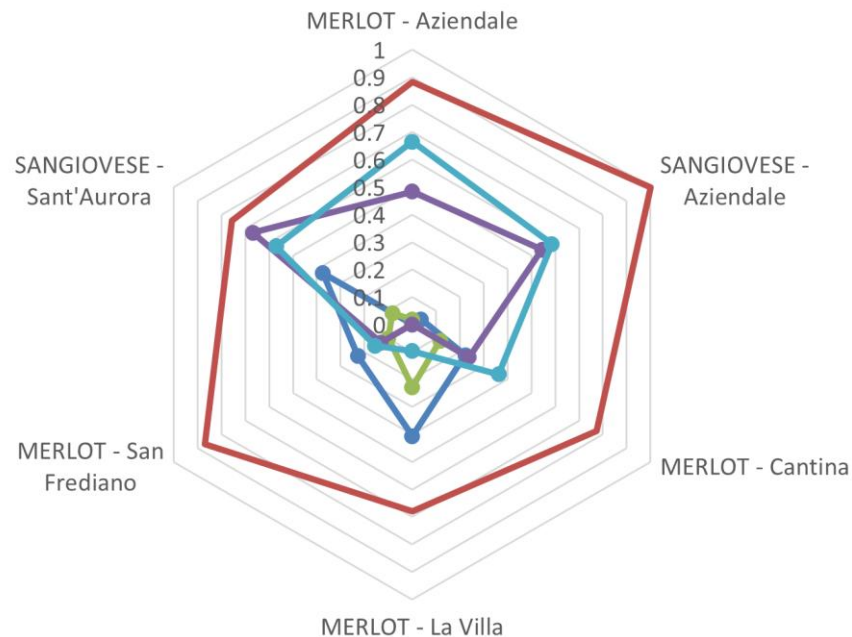


I terroir di Petra: Caratteri enologici

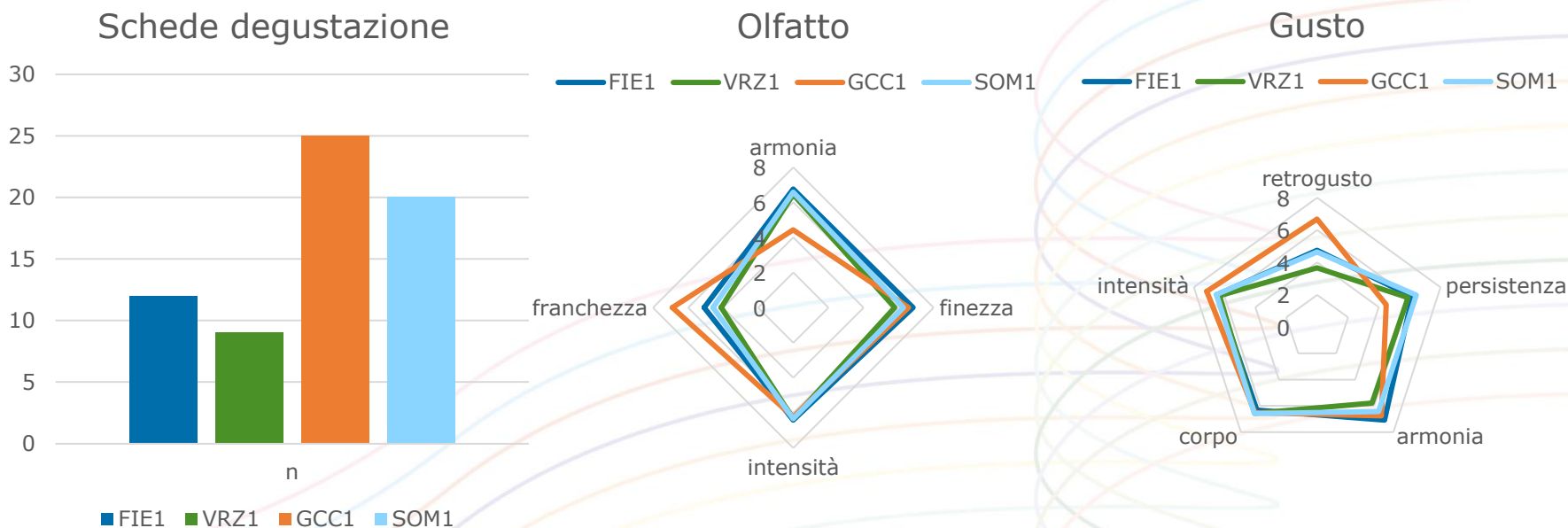
● ALC (%) ● ACIDITA' ● pH ● POL ● TANNINI



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Degustazione di chianti classico nell'ambito di Montefioralle Divino 2022 prodotto da 6 aziende della Associazione. 66 schede compilate da Sommelier e Ricercatori.



Fienile (FIE1), Giacciai (GCC1),
Sommaia (SOM1), Verrazzano (VRZ1)

