



# CHASSELAS B

**SYNONYMS:** Chasselas, Chasselas de Fontainebleau (FR). Chasselas Bianco (IT)

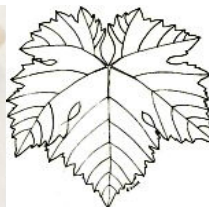


Foto Pierre GALET

**ORIGINS:** France or Switzerland, very ancient.

## PHENOLOGY:

Budding	Flowering	Ripening
2 <sup>nd</sup> decade of March	3 <sup>rd</sup> decade of May	2 <sup>nd</sup> decade of August

**BUNCHES:** Medium sized, cylindrically shaped, loose. **AVERAGE WEIGHT:** 250-300 gr.

**BERRIES:** Medium sized, round, green-yellow amberish colour; thin but resistant skin; supple and juicy pulp, with pips; neutral taste; average weight: 4 gr.

**PRODUCTIVITY AND TRAILING SYSTEM:** Cultivated both in long and short cut .

## AVERAGE TECHNOLOGICAL POTENTIAL:

% SUGARS	‰ ACIDITY	pH
17	6.3	3.4

**SENSITIVITY TO ADVERSITIES:** Sensitive to powdery mildew (oidium), exco-riosis (dead arm) and Eutypa dieback. Slightly sensitive to grey mold and little at-tacked by acari.

**GLOBAL EVALUATION:** Good aptitude to storage and transport.

**CLONAL SELECTION:** in France: 16, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 201, 303, 532, 887, 888, 889, 890, 891.