

# Ribol N

Wine and table grape variety.



## Origin

This variety was obtained in 1958 by INRA by crossbreeding Olivette blanche and Alphonse Lavallée.

## Use

Wine and table grape variety.

## Name of the variety in France

Ribol

## Synonymy

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

## Regulatory data

In France, Ribol is officially listed in the "Catalogue of vine varieties" on the A list. It is classified as a wine grape variety only in some French department (see the regulations in force). This variety is also listed in the catalogue of other Member States of the European Union: Croatia and Portugal.

## Description elements

The identification is based on:

- the tip of the young shoot with a low density of prostrate hairs,
- the green young leaves with bronze spots,
- the shoots with no coloration of nodes and internodes,
- the circular adult leaves, with three lobes, an open to slightly open V-shaped petiole sinus, medium to long teeth compared to their width at the base with straight sides, no anthocyanin coloration of veins, a finely blistered leaf blade, and on the lower side of the leaves, no or a very low density of erect and prostrate hairs,
- the ellipsoid berries with a significant bloom.

# Evolution of mother vine surfaces

Year	1979	1988	1998	2008	2018
ha	10	74	180	165	78

## Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	249	182	204	252	238	243	261
Allele 2	135	234	255	191	204	258	254	259	271

### Cultivation and agronomic skills

Ribol displays a moderate to strong vigor, with an erect to semi-erect bearing. It can be pruned short or moderately long. This variety is not very susceptible to millerandage.

### Clonal selection in France

The only certified Ribol clone carries the number 503.

### Phenology

Bud burst: 9 days after Chasselas.

Grape maturity: mid-season, 3 weeks and a half after Chasselas.

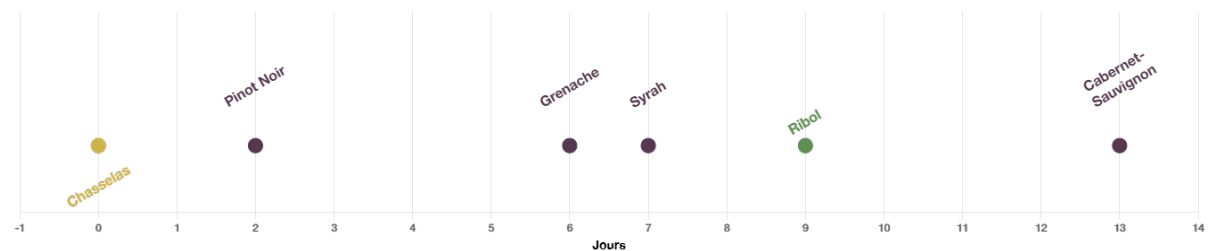
### Technological potential

Ribol's bunches are large, moderately compact with a long and not very lignified peduncle. The berries are large, simple-flavored, with a thick skin, a firm pulp and with an average quality gustative flavor. This variety has a good storage and transport capacity. Ribol produces light wines, with a low alcohol degree.

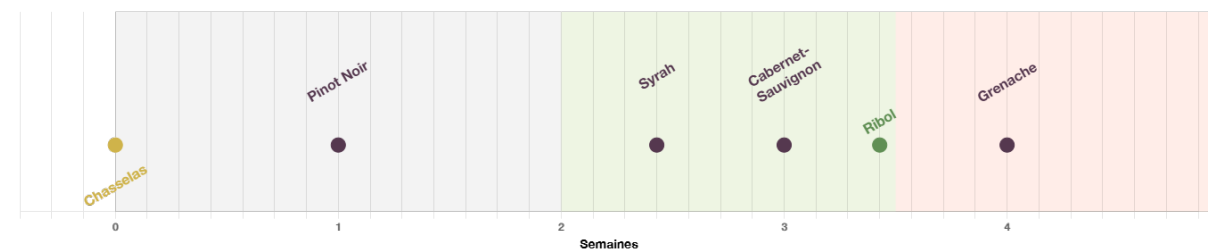
### Susceptibility to Diseases and Pests

Ribol is susceptible to phomopsis, powdery mildew and downy mildew but is generally not very affected by grey rot.

### Debourrement



### Maturité



### Bibliographic references

- Catalogue des variétés et clones de vigne cultivés en France. Collectif, 2007, Ed. IFV, Le Grau-du-Roi, France.  
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- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.



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