



Renoir

Fruit:

Large with around. Slightly flattened regular shape. Yellowish-green ground colour with russeting over 50-60% of the surface; fruit growing in direct sunlight may take on a light red hue on the exposed part. The flavour is excellent with very intense aroma similar to Renette, but sweeter. The fruit is good to eat fresh, even directly after harvest. The flesh is yellow, firm and juicy. May be stored until April and is not subject to physiological disorders during storage.

Tree:

Moderately vigorous with good habit and good productivity. Resistant to scab and mildly susceptible to powdery mildew. The tree produces well on two-year-old branches. Is self-thinning and naturally keeps to one or two apples per cluster without the need of chemical or manual thinning.

Ripening time:

7 days before Renetta

Brix:

15,5°

Acidity:

8,04 g/l Malic acid

Patented variety, property of Consorzio Italiano Vivaisti