Origin: Abate Fétel x Cascade. Crossed, selected and developed at the Department of Agricultural Sciences of the University of Bologna by Dr. Stefano Musacchi, Dr. Vincenzo Ancarani, Dr. Silvierio Sansavini;

IP protection: European Union at CPVO: n. 2014/0972; USA at USPTO n. 14/121,608;

Tree: medium vigour; low compatibility with quince rootstocks (interstem); medium yield; bearing habitus on 1-year-old shoots and 2-year-old branches; late blooming.

Harvest time: third decade of August/first decade of September (Emilia Romagna);

Fruit: attractive, good aesthetic features, big size (over 200 g) and elongated pear-shaped (like Abbé Fétel); smooth fruit skin with intense red over colour of 90% of the surface; small lenticels and diffuse russet at calix and peduncle area (20% of the surface); white, crispy, juicy flesh with medium-fine texture; well-balanced flavour, slightly aromatic. Good storability in cold room at –1°C (about 6 months) with no treatments against internal browning.