

SEIZE THE DAY'S FRUIT ... OF RESEARCH

NUOVE VARIETÀ
VEGETALI



ALMA MATER STUDIORUM
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BOLOGNA UNIVERSITY'S RESEARCHERS INTRODUCE

LUCY RED[®] PE4UNIBO*

HIGH QUALITY & ATTRACTIVENESS



- ⇒ 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.

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