



Ampelographic Evaluation of the Main Vegetative and Productive Characters of the “Queen of the Vineyards” Table-Grapevine Cultivar under Fushë-Kruja Climate Conditions[#]

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Abstract: “Queen of the Vineyards” is a white table-grapevine cultivar with an excellent slight muscat aroma, bred in Hungary since 1916, by crossing *Queen Elizabeth x Pearl of Csaba*, introduced in Albania since 1960. Study was conducted in three consecutive years, 2010-2012, in Nikël, Fushë-Krujë, in a thirteen years old vineyard, in a representative sample of 15 vines, and was focused on the expression level of the main vegetative and productive characters. For evaluation of the main characteristics, the IPGRI International Descriptors of Grapevine was used. Vineyard was located in a flat land, 45 m above sea level, planted at distances 3 m x 3 m, providing 1100 vines ha⁻¹. Under Nikla’s climate conditions, the period from blooming to grape maturity extends 82 days. During this period, there can be secured 1793°C active temperatures (>10°C) and 875 hours with sunlight radiance. Young shoot was dark copper, while young leaf was green-copper. The first inflorescence appears at the 6th node and each fruit-bearing offshoot generates 1.3 inflorescences. Mature leaf was medium (127.6 mm), leaf shape was pentangular with 5 lobes, petiole length was 121.6 mm, length of superior sinus was 66.8 mm and length of inferior sinus 65.6 mm. Leaf basal sinus was half-open (25.4 mm). Bunches were compact with an elongated conical shape and a length of 20 cm. Bunch weight was large (630 g). Berries must content was 73 ml/100 g fresh grape, while total soluble solids content was 15%, and total tartaric acid content 5.8 g/litre.

Key words: *ampelographic evaluation, character, climate, descriptor, “Queen of the Vineyards”.*

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