

TOUR 2 – VIGNOLA

6 May
PROGRAMME

7:30 a.m. **Rendezvous and departure**
Rimini (RN)

10:00 a.m. **Azienda sperimentale Impresa Mancini**
Vignola (province of Modena)



The experimental demonstration field of 3.78 hectares, which is owned by the Municipality of Vignola, is managed by a consortium, the Consorzio della ciliegia tipica di Vignola. Thanks to collaboration agreements with the Consorzio Fitosanitario di Modena (Phytosanitary Consortium of Modena) and the University of Modena and Reggio Emilia, research is conducted on the farm in four main areas: varietal innovation of cherry and plum trees, evaluation of new cherry tree rootstocks, production techniques in organically managed cherry orchards, and new multifunctional covering

systems. The cherry collection field, which is constantly being updated, includes 90 varieties and 30 advanced selections, while the plum collection features 13 varieties and 72 selections. In the rootstock test, with eight varieties (Burlat, Sweet Aryana, Sweet Lorenz, Samba, Grace Star, Ferrovia, Lapins and Staccato) and two different planting distances, three rootstocks with intermediate vigour (Weiroot 10, CAB6P and Marianna/Adara) and five dwarfing rootstocks (Weigi 1, Weigi 2, PHL-A Piku 1 and Krimsk 5) are evaluated. The organic section includes a selection of traditional varieties (Durone della Marca, Durone Nero I, Cristalina, Durone dell'Anella, Van, Anellone and Ferrovia) and a new test field which has been specifically created to conduct new research on organic farming, with the following varieties: Nimba, Sweet Aryana, Sweet Lorenz, Frisco, Sweet Valina, Sweet Saretta and Tamara. Moreover, thanks to funding from the Emilia-Romagna Regional Government, experimental activities have now begun in the field of multitasking covering systems with the construction of a single-row covering system with double anti-cracking, as well as a single-unit covering system with double anti-cracking net. Two more planting systems with different covering materials are being designed and built: in the winter of 2021-2022, a covering system will be built on the rootstock test, while in the following winter the organic planting system will be covered.



10:45 a.m. Azienda Agricola Casa Claudia
Vignola (province of Modena)



At the Casa Claudia farm, run by Stefano Trenti, a young industrialist with a deep-rooted, strong passion for cherries, a number of researches are underway on multitasking single-row covering systems made with cutting-edge materials, in partnership with the company Agritech of Eboli (Salerno), the University of Modena and Reggio Emilia and the Marche Polytechnic University. The tests are

conducted in an experimental field of over one hectare, which was set up in 2015 by the University of Bologna. The cherry trees are slender spindle trained and grafted on PHL C dwarfing rootstock, with planting distances of 4.0 m x 1.6 m, equal to a density of 1,600 trees/hectare. The varieties tested, in order of ripening, are Early Bigi, Sweet Dave, Nimba, Sweet Aryana, Sweet Lorenz, Giant Red, Grace Star, Sweet Valina, Ferrovia, Kordia and Sweet Stephany.



11:30 a.m. Azienda Agricola "Redorici Roberto"
Vignola (province of Modena)



The Redorici farm has been producing cherries since way back in 1880. Its owner, Roberto, is a third generation member of a family that has devoted its life to the cherry tree. With his father Vittorio, who is the soul of the company, he runs a cherry farm of 12 hectares, 10 of which have rain covers. It is a family-run business with a strong focus on cutting-edge technology, from irrigation systems to semi-automatic, anti-cracking covering systems. The

cherry orchards, which were planted in the year 2000, are grown partly in the traditional espalier style on the Colt rootstock, with planting distances of 5m x 4m and partly with slender spindle training on the Gisela 6 rootstock, with planting distances of 3.5 x 1.5 m. Thanks to carefully selected varieties, the Redorici company can count on an extensive and qualified harvest schedule. Out of the more than 20 varieties planted at the farm, the early-ripening varieties include Nimba, Red Pacific and Sweet Early, the intermediate-ripening varieties include Frisco and Grace Star, and the late-ripening varieties include the traditional Ferrovia, Lapins, Kordia and Regina.



12:30 p.m. Lunch
Vignola (MO)

3:00 p.m. Azienda Agricola Maseroli Annalita
Piumazzo (province of Modena)



The Maseroli Annalita company, based in Castelfranco Emilia, specifically in the hamlet of Piumazzo, is located in an area historically dedicated to fruit growing. It covers a total area of approximately 27 hectares, 7 of which are planted with cherry trees. The owners pride themselves on their longstanding experience as agricultural entrepreneurs, which has been handed down for generations, and is still applied today through the use of particularly innovative cultivation techniques, designed to find cultivars that perform particularly well. As for cherry trees, the company has consistently introduced varieties



derived from the breeding programmes carried out at the University of Bologna, but not just that. The variability in terms of habit and vigour of the 15 cultivated varieties has been managed by applying the best planting and agronomic techniques; the choice of different rootstocks and training systems has allowed the qualitative and quantitative yields of the cherry orchards to be optimised. Meticulous research into cutting-edge techniques such as active plant protection against weather conditions (anti-frost irrigation systems, fans, rain covers, also combined with anti-insect Arrigoni nets to reduce the impact of plant protection products) has always been one of the prerogatives of the Maseroli farm.

4:00 p.m. Agrintesa Cooperativa Agricola
Castelfranco Emilia (province of Modena)



A cooperative, which is also a leader in the cherry sector, with 360 hectares entirely dedicated to cherry orchards, a potential annual supply of 2,500 tonnes of cherries, a productivity of about 80 tonnes per day, and the adoption of the PGI “Ciliegia di Vignola” label for approximately 60% of its products. The Castelfranco Emilia plant is used for processing cherries and features high-tech UNITEC Cherry Vision 3 sorting and sizing equipment. The technology used also involves quickly cooling produce in water (hydrocooling), controlled temperature environments and automated systems ensuring full product traceability. The cherries are mainly processed in cold water to preserve their organoleptic qualities, texture and shelf life.

