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Maturation of 'BRS Cora' grape in the fourth productive cycle on different rootstocks at São Francisco Valley, Brazil

Thalita Passos Ribeiro[1], Maria Auxiliadora Coêlho de Lima[2], Ana Laíla de Souza Araújo[3], Rita Mércia Estigarribia Borges[2]

[1]*UFERSA, Crop Science Departament, BR 110, Km 47, Mossoró, Rio Grande do Norte State, Brazil.*
[2]*Embrapa Tropical Semi-Arid, BR 428, Km 152, PO Box 23, ZIP Code 56302-970, Petrolina, Pernambuco State, Brazil*
[3]*Biologist, University of Pernambuco, Petrolina, Pernambuco State, Brazil*

It was evaluated the maturation of BRS Cora grape cultivar growing on 'IAC-313', 'IAC-572' and 'IAC-766' rootstocks during the fourth productive cycle at São Francisco Valley, Brazil. The vines were pruned in January 2011 and they were submitted to the agronomical practices commonly adopted in the region. Bunches were collected from the beginning of maturation to harvest, at 58, 65, 72, 79, 86 and 92 days after fruit set. The experiment was carried out as a randomized blocks, in a factorial arrangement 3 x 6 (rootstock x days after fruit set), with four replicates consisting of five bunches. The ideal harvest time occurred at 92 days after fruit set for 'BRS Cora' grape, independent of the rootstock adopted. The berries produced in plants on 'IAC-572' rootstock showed lower mass. However, the berries produced of plants cultivated on this rootstock as the same way that one cultivated under 'IAC-313' revealed the highest total extractable polyphenols content: 316.67 and 329,85 mg $100g^{-1}$, respectively. There was significant interaction between the treatments for peel color parameters (L, a* and b*). The brightness (L) of the peel decreased from 72 days after fruit set and the averages for the three rootstocks were equivalents at harvest time, exhibiting values of 22.00. The values of a* and b* parameters were related to red and yellow coloration, representing the presence of anthocianyns pigments in ripe berries. For soluble solids content and titratable acidity, there was only influence of the days after fruit set. It was observed an increase on soluble solids content since 8.9 to 14.0 °Brix and a decrease on titratable acidity since 2.7 to 0.8 g of tartaric acid.100 mL^{-1} for bunches harvested of plants growing on the three rootstocks. In conclusion, the maturity evolution and the quality of 'BRS Cora' grapes produced at that conditions not differed among the rootstocks evaluated.