Three viticultural climates, defined in the Geoviticulture MCC system, are present in Serbia (Figure 1 and Figure 2): H1-DI-1 promotes a temperate, sub-humid with very cool nights, regions; Banat, Sumadija–Great Morava and West Morava; H1-DI-2 promotes a temperate, humid with very cool nights, regions; Banat, Sumadija–Great Morava and West Morava; H1-DI-2 promotes a temperate, warm, sub-humid with very cool nights, Timok region.

According to Tonietto and Carbonneau (2004), the theoretical characteristics of viticultural climate classes in Serbia, are: H1+DI−1 CI+2 - promotes a temperate climate similar to Cabernet Sauvignon, Ugni Blanc and Syrah can reach maturity. H1+DI−1 CI+2 - promotes a temperate climate, Mournier, Caïn can ripen, meaning that there is practically no heliothermal constraint to ripen all cultivated varieties (besides some exceptions such as the seedless varieties). DI−1 - promotes a "abundance of dryness". DI−2 - corresponds to "abundance of dryness" with a high level of water availability, that may have a negative effect on grape and wine quality, commonly better quality is obtained in less humid years, H1+DI−1 CI−2 - promotes a temperate climate, low night temperatures on colour, aroma and flavour characteristics, depends primarily on a heliothermal potential that ensures good grape ripening for a given variety.

Jones et al. (2009) have examined the spatial structure of six commonly used climate-viticulture indices in 16 European viticultural regions and compared the results to other western United States and Australian regions. Comparison of indices between Serbian and viticultural regions given in Jones et al. (2009) reveals that vineyards of Serbia have pretty unique viticultural climates. When hydric characteristics are considered, Serbian regions are similar to much cooler German regions. On the other hand, regions with similar heliothermal conditions as Serbian ones, are much drier and with higher minimum temperatures in the ripening month (Côtes-du-Rhône-Méditerranéennes in France, Barolo, Chianti and Classico Vino Nobile di Montepulciano in Italy, Porto and Vinho Verde in Portugal, Figure 2). In the work of Tonietto and Carbonneau (2004), the same viticultural climates as those in Serbia, according to MCC system, have been identified in Perugia, Italy and Bratislava, Slovakia (Figure 2), and in Macao, France (Figure 2), but there are no matches for viticultural climate H1-DI-1 CI+2 in their database. Also, same climatic groups as those in Serbia, have been found in Galicia (north-west Spain) where the most prevalent types are temperate (H1-1) or temperate warm (H1+1), sub-humid (DI-1) with very cool nights (CI+2), as reported by Queiroz et al. (2006).

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