

# The Italian Winegrape varieties

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**OBJECTIVE:  
TO ENPHASIZE THE VARIETAL  
CHARACTERISTIC OF WINES**

# WINE QUALITY

## Uncontrollable factors



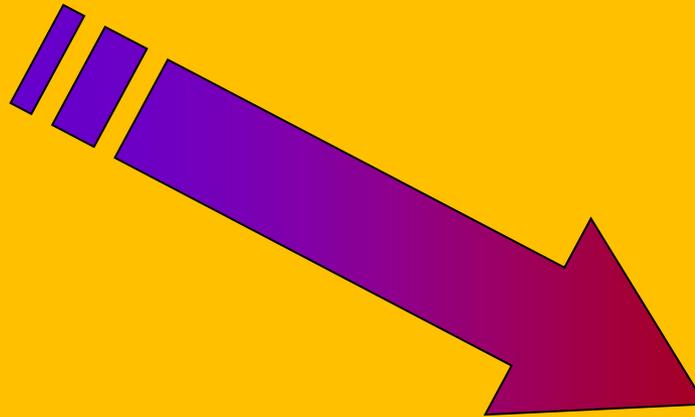
**TERRITORY**



**CLIMATE**



**VARIETAL CHARACTERISTICS**



## Controllable factors



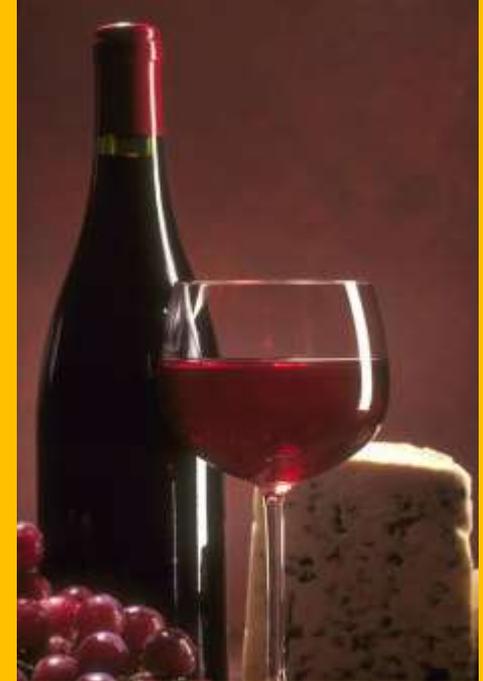
**GRAPE QUALITY**



**WINEMAKING TECHNIQUES**



**WINE AGING TECHNIQUES**













Etna



Sicily





**Irpinia**



**Irpinia**





Valle d'Itria



Apulia



Salento

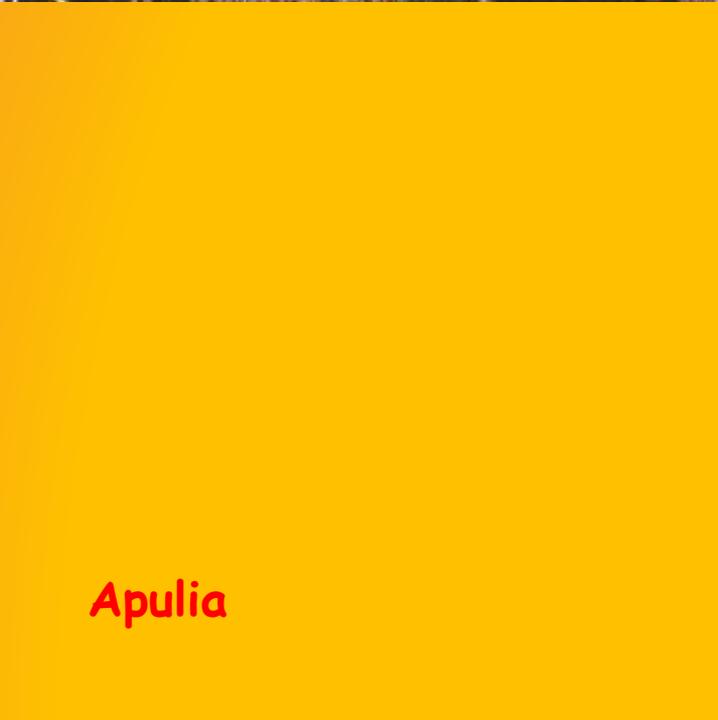
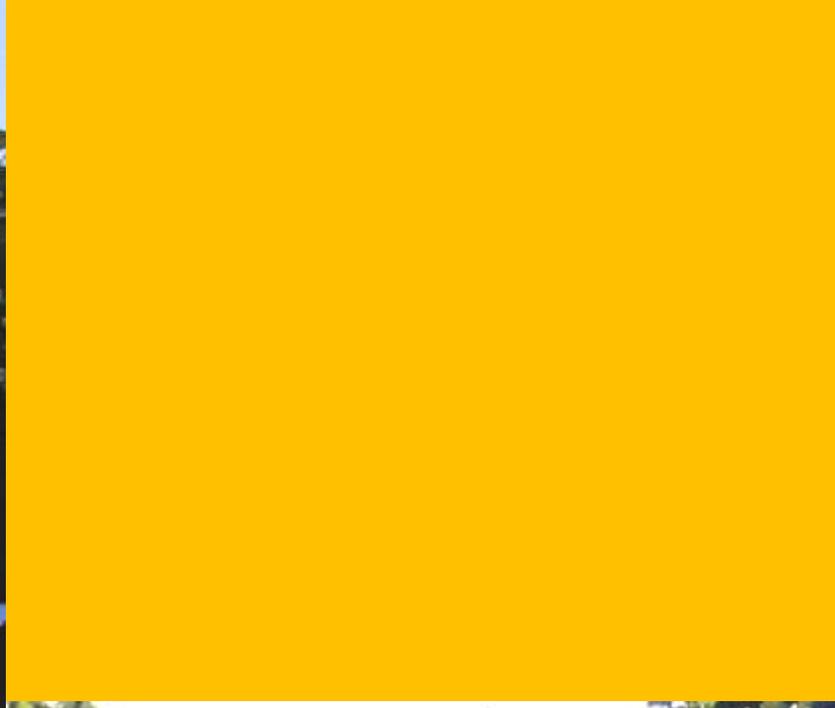


Valle d'Itria

Apulia



**San Severo**



**Brindisi**

**Apulia**





**Abruzzo**



Chianti



Tuscany



Col d'Orcia



Montalcino



Chianti



Tuscany

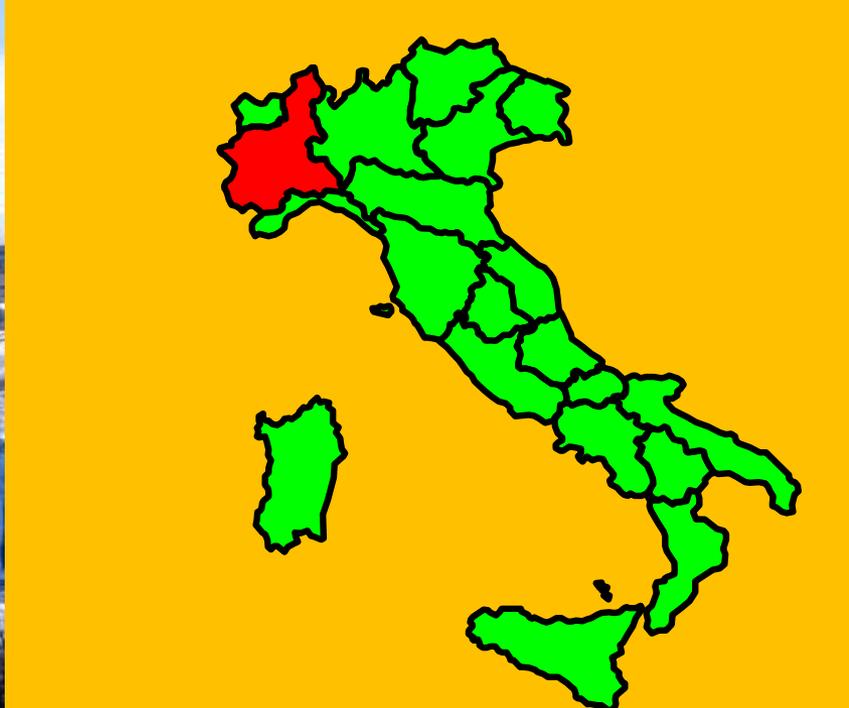


Maremma



Cinque Terre







**Carema**



**Saluzzese**



**Canavese**



**Novarese**



Morgex



Aosta Valley



Arvier



Valtellina



Lombardia



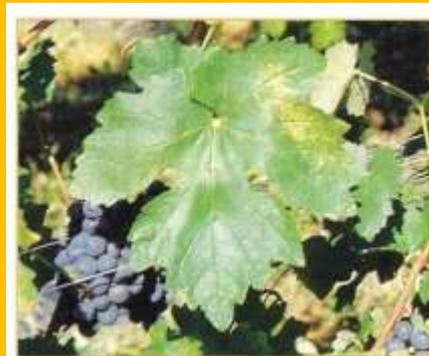
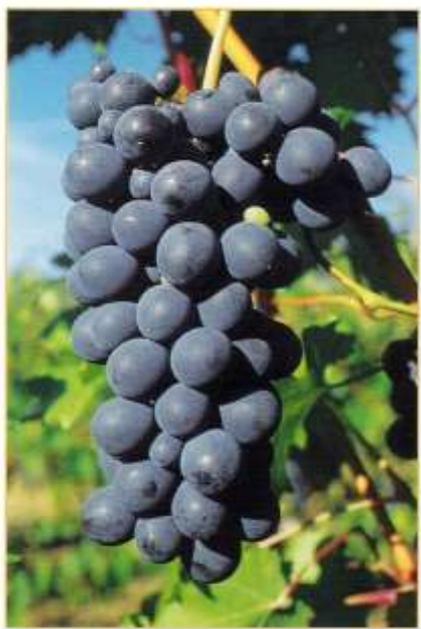
**IMPORTANT  
TO KNOW THE  
RAW MATERIAL**





**Barbera**

# BARBERA



**Origin: Monferrato**

**Budbreaking: medium-precox**

**Bearing: semi-erect, medium leaf**

**Vigor: medium**

**Training: plastic, pruning not too much rich, aeration**

**Cluster: medium-big (250-300 g), tendentially compact, cylinder-cone**

**Maturation: medium**

**Berry: medium**

**Skin: thin but consistent, highly waxy**

**Pulp: juicy, sweet, acidic**

**Sensibility to deseases: ~ powder mildew and gray mildew**

**Productivity: high and constant**

**Wine: severe, acidic, not tannic, fine, dry or sparkling**

**Tollerant to drought and wind,**

**Prefers clay soils less fertil, deep, hilly, good exposition (in the North)**

**Sensible to frezing and B-deficiency (expecially on light soils)**



**Nebbiolo**

# The 3 morfological types of Nebbiolo



Lampia



Michet



Rosé

Same genotype  
(=Bolla, Chiavennasca, Spanna, Picotendro, ecc.)

Distinct genotype  
(Chiavennaschino  
valtellinese)

# Where is grown Nebbiolo?

Italy (ha)

<b>Valtellina</b>	<b>900</b>
<b>Valle d'Aosta</b>	<b>26</b>
<b>Piemonte (60% in prov. CN)</b>	<b>5.300</b>
<b>Sardegna *</b>	<b>52</b>
<b>Totale</b>	<b>6.300</b>

World (ha)

<b>USA</b>	<b>160</b>
<b>Messico</b>	<b>100</b>
<b>Argentina</b>	<b>206</b>
<b>Cile</b>	<b>9</b>
<b>Australia</b>	<b>120</b>
<b>Nuova Zel.</b>	<b>10</b>
<b>Sud Africa</b>	<b>15</b>
<b>Totale</b>	<b>627</b>

\* It's Dolcetto (areas of Luras and Colli del Limbara IGT)

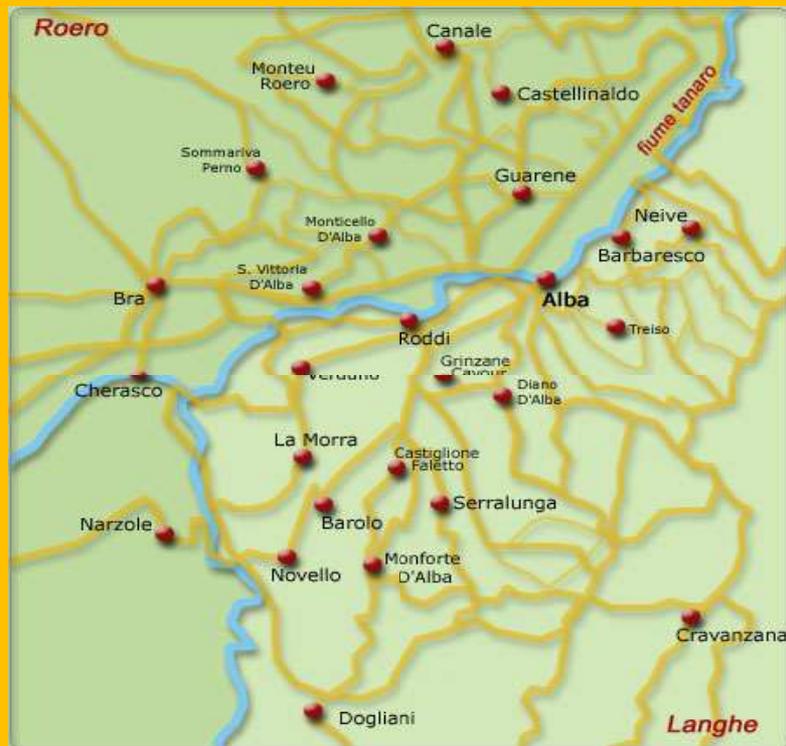
# Arneis

## Growing areas:

In Piedmont: Roero & Langhe

Authorized in Sardinia

Outside: California, Australia



**Synonyms:** Bianchetto or Bianchetta (di Alba) & Nebbiolo bianco.



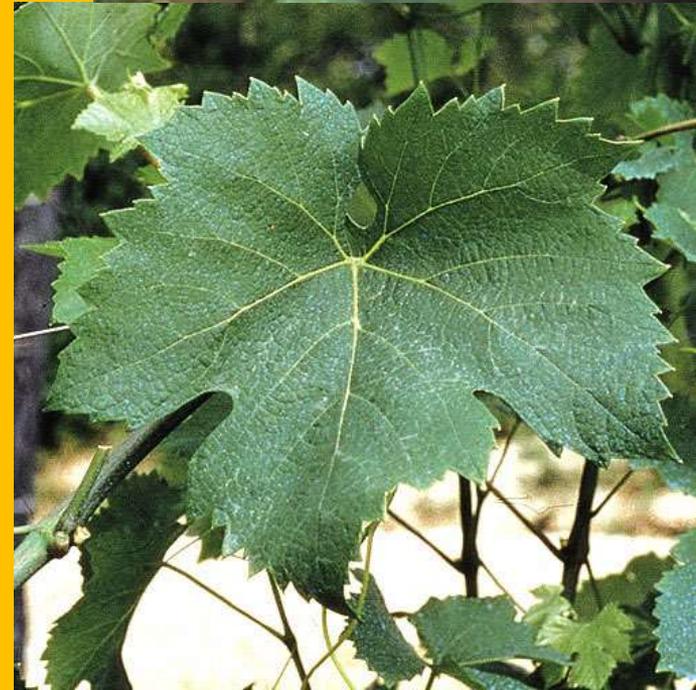
## Growing characteristics

- breaking medium-*praecox*
- maturation 2<sup>nd</sup> half of September
- vigorous
- medium & compact cluster
- medium yield
- dry soils
- sensible to mildew
- less sensible to bunch rot

## Enological characteristics

- good personality & finesse
- peculiar smell
  - fruit sensations
- reach body, low acidity, tartaric
- good for passito wine
- no good for sparkling

**Clones:** CVT CN 15, 19, 32



# Vermentino/Pigato/Favorita

Origin: unknown

Growing area:

France (2.500 ha): Corsica,  
Languedoc-Roussillon, Provence  
Italy (3.500 ha): Sardinia, Liguria,  
Tuscany, Piedmont

Wine and table grape



Base of all the white  
wines in Corse (with  
Trebiano)



## Synonyms

- in France: Verlantin, Rolle (Midi), Malvoisie (Corsica)
- in Italy: Favorita, Furmentin (Piemonte), Pigato (Liguria)

N.B.: The Rollo it's not Vermentino

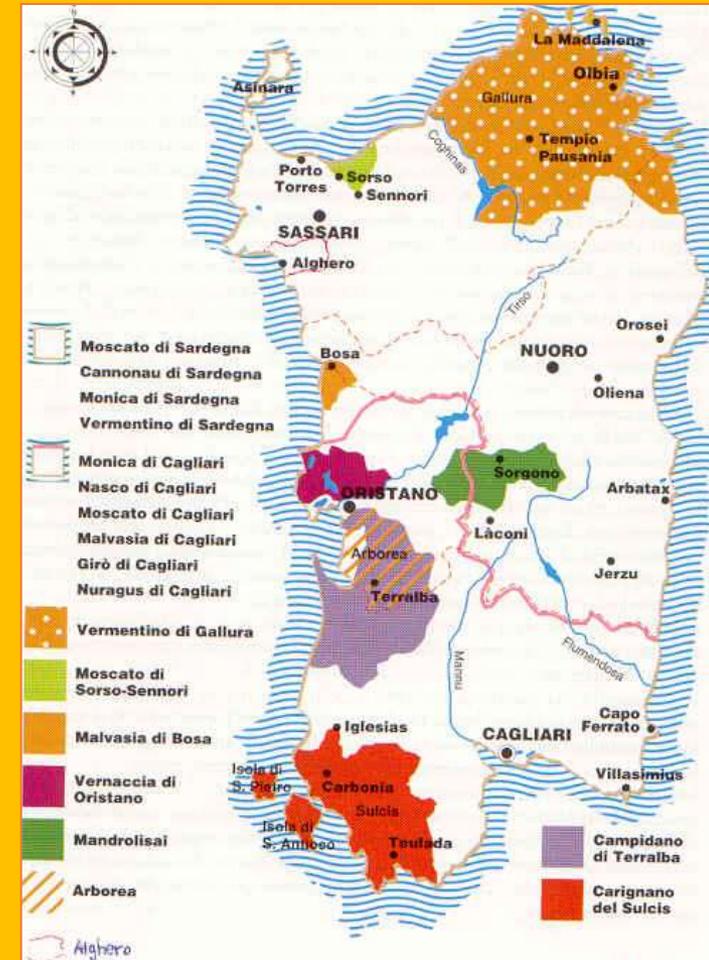
The Black (nero) Vermentino it's not a mutation

## Grown characteristics

- maturation middle
- vigorous
- fragile shoots
- high productivity (also on laterals)
- good cane pruning
- dry soils, less fertile
- sensible to powder mildew, to rot

## Vermentino di Gallura

## Riviera Ligure Ponente



# Erbaluce

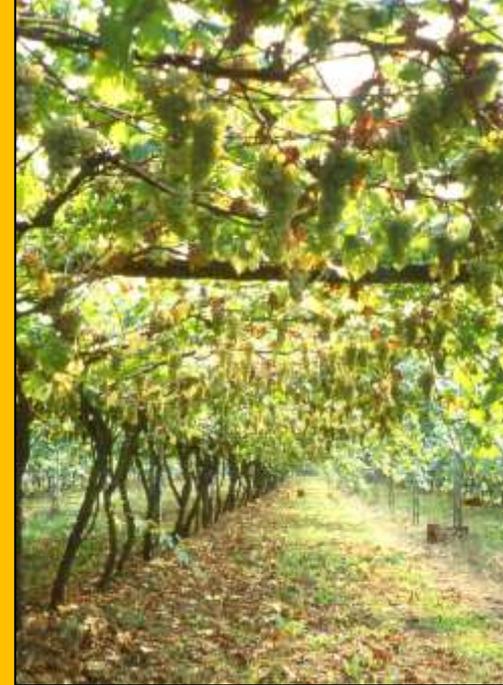
Origin: Piedmont, Canavese

Growing area

- Turin Province (Caluso, Canavese bianco); Novara province (Coste del Sesia, Colline Novaresi)
- 160 ha DOCG Caluso

Synonyms: Albalus, Albaluce, Greco (Novara)

Ampelographic confusions



## Cultural environment

- sunny areas hilly and flat
- soils generally acidic (Piedmont North)

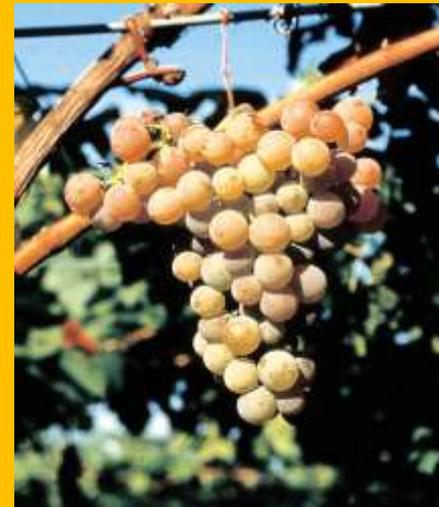


## Grown characteristics

- big vigor (pergola trellis)
- low fertility (colure)
- maturation: last 10 days of September
- compact cluster
- low sensibility to gray rot

## Enological characteristics

- high acidity
  - sparkling wines
- hard skin
  - passito
  - late harvest



Clones: CVT 29, 30, 55, 71

Clone CVT 29

**New cultivars for California?**



**Albarossa (Chatus [syn. Nebbiolo di Dronero] x Barbera)**



## **Growing characteristics**

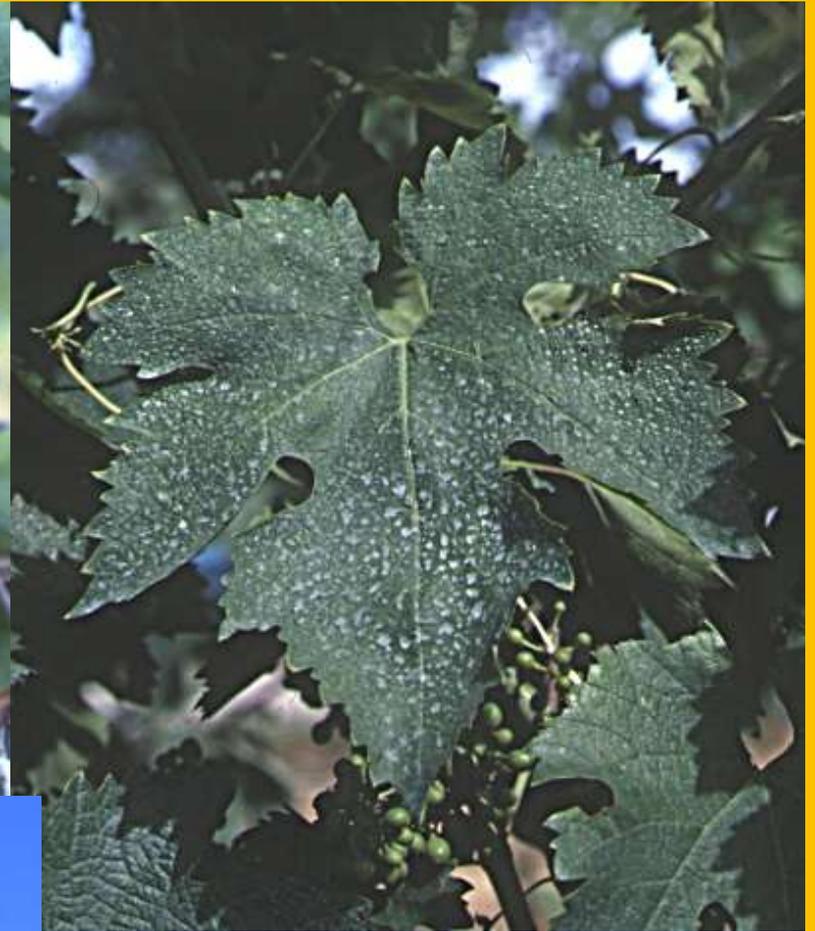
- breaking medium-praecox (1<sup>st</sup> half of April)
- maturation medium-late (1<sup>st</sup> third of October)
- medium vigorous
- cluster: medium or medium-small & compact
- constant and high yield
- needs good exposition on hillsides
- more sensible to powder than downy mildew

## **Wines**

- High alcohol
- High TA
- High phenols
  - More anthocyanins
  - Less tannins



**MONTEPULCIANO**



Montepulciano



# Montepulciano (red)

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**SYNONYM:** Sangiovese, Brunello, Prugnolo, Morellone, Cordisco, Malvasia Nera, Sangioveto



**GROWING AREA:** Abruzzo, Marche, Lazio, Apulia



**LEAF:** medium-big, pentagonal, lyre-shaped petiole sinus, dark-green color upper side, greyish-green color lower side

**SHOOT:** medium-good vigor; opened tip; white-green apical leaves

# Montepulciano (red)

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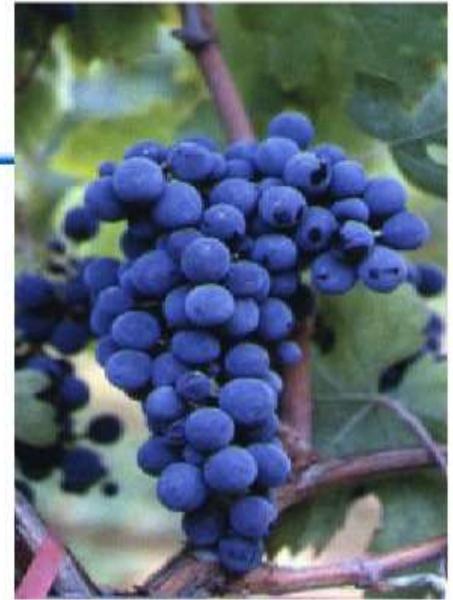
**CLUSTER:** medium, conical-cylindrical  
or cylindrical- conical  
often with wings

**BERRY:** medium, ovate

**BUDBREAK:** mid April

**FLOWERING:** first half of June

**RIPENING:** mid October



# Montepulciano (red)

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## WINE CHARACTERISTICS:

- **high alcohol, good acidity and phenolic content**
- **wide range of styles: *rosè*, '*novello*', light-bodied red wine, suitable for ageing**
- **the best wine: full-bodied, red, with a velvety high flavored and slightly tannic taste**

# Montepulciano (red)

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**OUTLOOK OF VARIETAL: increasing plantings**

**REGISTERED CLONES: R7, AP-MP1, AP-MP3**

**YIELD POTENTIAL: 10 - 15 t/ha**

**TRAINING SYSTEM:**

- old vineyards: tendone system, spur or cane pruned
- new vineyards: vertical system, spur pruned



**NEGROAMARO**

# Negroamaro (red)

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**SYNONYM:** Negro Amaro, Nero Leccese, Lacrima, Uva Cane

**GROWING AREA:** Southern Apulia

**LEAF:** big, pentagonal, lyre-shaped petiole sinus, green color upper side, pale-green color lower side



**SHOOT:** vigorous; opened tip; pale-green apical leaves

# Negroamaro (red)

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**CLUSTER:** medium, conical-cylindrical

**BERRY:** medium, obovate

**BUDBREAK:** end of March - beginning of April

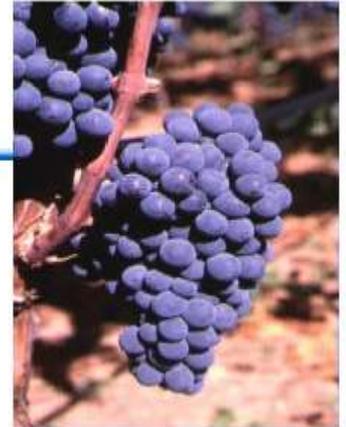
**FLOWERING:** end of May

**RIPENING:** beginning of October



# Negroamaro (red)

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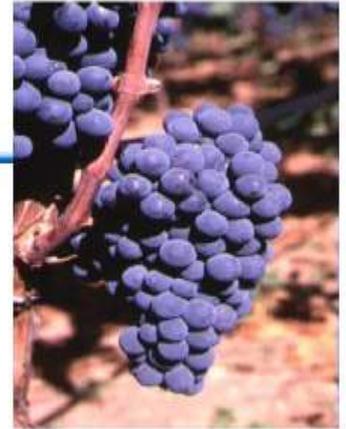
## WINE CHARACTERISTICS:

- **high alcohol, fairly good acidity, low pH, high phenolic content**
- **wide range of styles: dry rosè, medium-bodied dry wine suitable for ageing**
- **the best wine: medium-full bodied, red, with intense bouquet of spices, velvety and smooth taste**

# Negroamaro (red)

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**PRODUCTION AREAS OF DISTINCTION:**  
**DOC: Alezio, Brindisi, Copertino, Leverano, Lizzano, Matino, Nardò**



**ROOTSTOCK USED: 1103 P, 157-11, 140 Ru**

**PREFERRED VINEYARD SITES:**

**Soil: 'terra rossa', brown calcareous**

**Climate: warm-arid, heat sum. 2230 °C DD, a.r. 720 mm**

# Negroamaro (red)

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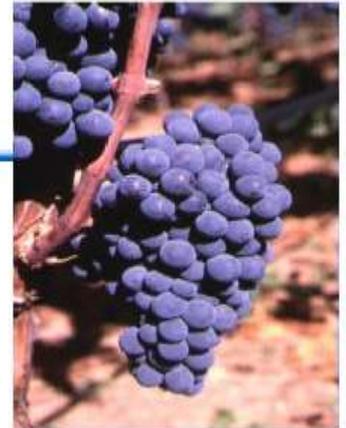
**OUTLOOK OF VARIETAL: stable plantings**

**REGISTERED CLONE: VCR10**

**YIELD POTENTIAL: 12 - 13 t/ha**

**TRAINING SYSTEM:**

- old vineyards: head system, spur pruned
- new vineyards: vertical system, spur pruned





**NERO DI TROIA**



## Growing characteristics

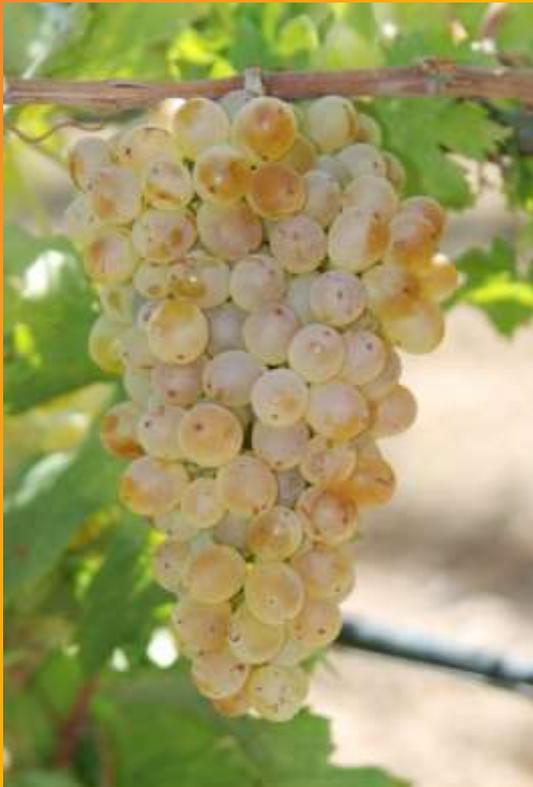
- breaking medium-praecox (1<sup>st</sup> half of April)
- maturation medium-late (1<sup>st</sup> third of October)
- good vigor
- cluster: medium pyramidal & compact (15-20 cm)
- medium yield
- needs good exposition on hillsides
- more sensible to downy than powder mildew
- sensible to 'favonio' (warm wind from South)

## Wines

- High alcohol
- medium TA
- High phenols
  - anthocyanins
  - Less tannins



# SICILIAN VARIETIES



# INZOLIA

It's one of the oldest grapes that lives in Sicily

Cited by Plinius with the name of Irzolia, commonly called "Inzolia vranca" to distinguish it from "Inzolia nigra", it's also described by Cupani (1696) and by Sestini (1760).

- **Widely diffused in the entire island, it participates to the construction of many white wines.**
- **In the past was used as table grapes**

## INZOLIA or Ansonica

- VIGOR: high
- HABITUS: downwards shoot
- PRUNING SYSTEM: Guyot
- PROPAGATION: good with the most important rootstocks
- BUNCH WEIGHT: high (200–400g)
- BERRY WEIGHT: high (2.5-3.0 g)
- PRODUCTIVITY: high
- DISEASE: sensitive to powdery mildew and downy mildew
- BUD BURST: medium-late (beginning-mid of April)
- RIPENING: medium (mid of September)
- MUST CHARACTERISTICS: low acidity, high pH, oxidation problem due to catechins, norisoprenoid aroma (beta-damascenone).
- CULTIVATION AREA: Western Sicily
- NUMBER OF CLONES: 5



A. Pisciotta

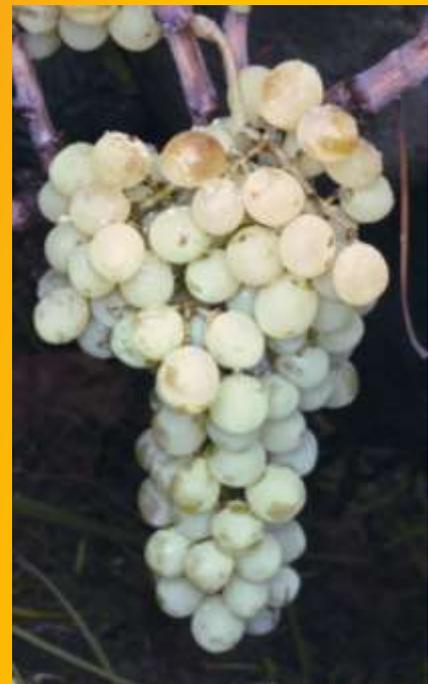
**INZOLIA IS OFTEN BLENDED WITH OTHER VARIETIES BECAUSE OF ITS APPEALING PERFUMES, ELEGANCE AND A GOLDEN YELLOW COLOR**

# ZIBIBBO

Belongs to the large group of 'Muscat' called by the ancients "Vitis Apianae" because sweets and preferred by bees

Presumably cultivated in Sicily since the time of the Phoenicians, this grape was used primarily as a table grape and raisins

The grape is grown mostly in the province of Trapani and in particular the island of Pantelleria



## ZIBIBBO or Muscat of Alexandria

- VIGOR: medium
- HABITUS: upright shoot
- PRUNING SYSTEM: Guyot and spur
- PROPAGATION: good with the common rootstocks (very good 775P)
- BUNCH WEIGHT: high (250–500 g)
- BERRY WEIGHT: very high (5.5 g)
- PRODUCTIVITY: medium and rather irregular (also in the lateral)
- DISEASE: slightly resistant to downy mildew and powdery mildew
- BUD BURST: early-medium (mid of March)
- RIPENING: early (mid of August-beginning of September)
- MUST CHARACTERISTICS: terpenic aromatic compounds (linalol)
- CULTIVATION AREA: Pantelleria island and Western Sicily
- NUMBER OF CLONES: no clones









A. Pisciotta



## **NERO D'AVOLA**

- It's the king of the Sicilian grapes and it's successfully cultivated all over the island, where it finds its best qualitative expression.
- Nominated by Cupani (1696), the origin still uncertain.
- The name Calabrese probably comes from two ancient Sicilian words "Calea"- "Aulisi", grape of Avola.

# VARIABILITY



**Biotipo A**



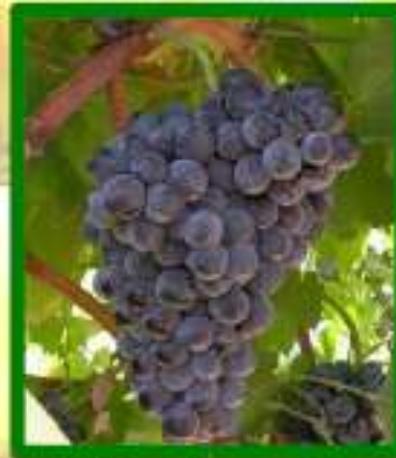
**Biotipo B**



**Biotipo C**

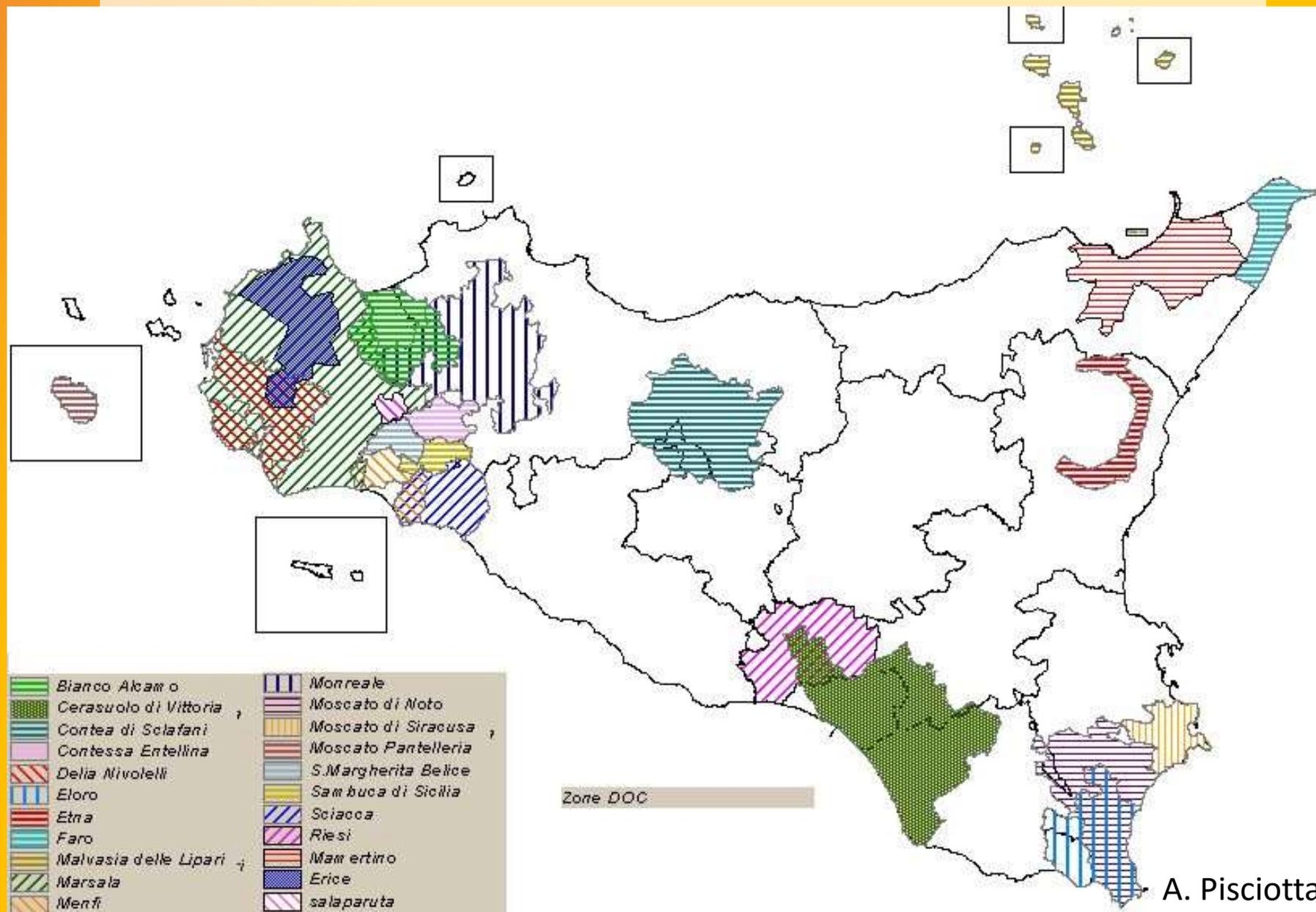


**Biotipo D**



**Biotipo F**

# Nero d'Avola location



# Nero d'Avola (red)

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**SYNONYM:** Calabrese, Calabrese d'Avola  
Calabrese di Vittoria, Calabrese Dolce

**GROWING AREA:** South-Est and West Sicily



**LEAF:** big, circular, lyre-shaped petiole sinus,  
dark-green color upper side, pale-green color  
lower side

**SHOOT:** vigorous; opened tip; light-pink, bronze apical  
leaves



## **Nero d'Avola (red)**

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**CLUSTER:** medium, conical, one wing

**BERRY:** medium, elliptic or obovate

**BUDBREAK:** mid April

**FLOWERING:** beginning-middle May

**RIPENING:** first half September



# Nero d'Avola (red)

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## WINE CHARACTERISTICS:

- **high alcohol, good acidity, high phenolic content**
- **wide range of styles: rosè, full-bodied wine suitable for ageing**
- **the best wine: full-bodied, red, with intense bouquet of spices, hazelnut, raspberry and other small fruits, velvety and smooth taste.**
- **the wines achieve the best with ageing**

# Nero d'Avola (red)

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**PRODUCTION AREAS OF DISTINCTION:**  
all the Sicilian DOC's, but for Etna

**ROOTSTOCK USED:** 1103 P, 140 Ru

**PREFERRED VINEYARD SITES:**

**Soils:** calcareous

**Climate:** warm-arid

- South-Est Sicily: heat sum. 2250 °C DD, a.r. 600 mm
- West Sicily: heat sum. 2350 °C DD, a.r. 480 mm



# **Nero d'Avola (red)**

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**OUTLOOK OF VARIETAL: increasing plantings**

**REGISTERED CLONES: AM28, AM39**

**YIELD POTENTIAL: 8 - 10 t/ha**

**TRAINING SYSTEM:**

- **South-Est Sicily: head system, spur pruned**
- **West Sicily: vertical system, spur pruned**



# Italian Vitis Database

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