

Grechetto di Todi

Synonym: Pignoletto, Grechetto Gentile, Ribolla Riminese, Rebola, Pallagrello di Caserta

Commonly mistaken for: Grasevina/Riesling Italico, Grechetto di Orvieto, Pinot Blanc, Ribolla Gialla

Origin: Grechetto di Todi is grown in Umbria, where up until fairly recently it was thought to be a clonal variation of Grechetto di Orvieto. It is now known this is not true and in fact Grechetto di Todi is identical to Pignoletto from Emilia-Romagna. In Italian denomination regulations from Umbria only the name Grechetto is mentioned so it is sometimes hard to distinguish when Grechetto di Todi or Grechetto di Orvieto are utilised. Pignoletto originates from the hills of the Bologna region where it's mostly made into varietal wines and also used for sparkling production because of its high acidity.

Agronomic and environmental aspects:

A medium vigour vine wine semi erect growth habit. Adapts very well to hilly zones with lightly calcareous soils but doesn't respond well to clay. Good yields but can be a little inconsistent year to year.

Diseases, pests and disorders: Very good resistance to cold winters and late spring frosts. Not drought tolerant. Resistant to downy mildew and a little sensitive to powdery mildew. Normal resilience to all other pests and diseases.

Description:

Growing Tip:	open, cottony, of whitish colour.
Leaf:	medium-small, pentagonal leaf with open petiolar sinus and V-shaped base. Underside of leaf is hairless.
Bunch:	compact, small, elongated, cylindrical or conical bunch, sometimes winged.
Berry:	small, elliptical berry with medium-thick skin and juicy pulp.
Vegetation Growth Habit:	semi-erect
Vigour:	medium
Average bunch weight:	small-medium (180-220 g. in Italy)
Average Bunches per shoot:	1 or 2

Growth Stages:

Time of budburst:	medium
Time of flowering:	early
Time of veraison:	medium
Time of harvest:	medium-late

Wine characteristics: Grechetto di Todi/Pignoletto makes uncomplicated light lemony wines that are easygoing, with hints of white flowers, aniseed, chamomile and golden delicious apple. Characterised by high acidity and delicate texture. The grape has highly tannic skins which means even if you are pressing off skins right away, as most Australian wineries do, you can still get a good chewy, pleasant mouthfeel in the wine. Much quicker and simpler than cold soaking for a similar effect in less tannic grape varieties and a wine style that is on trend.





Australian Experience:

Pignoletto has been in Australia for some time although it is not known if anyone is growing it commercially. Grechetto VCR 433 (synonym pignoletto) is a new clone which was selected in 2011 and released from quarantine in 2015, the mother rows were planted in 2015 and 2016 on single bi-lateral cordon VSP with 4 foliage wires at the Chalmers Merbein Vineyard in the Murray Darling region.

It was a great performer in the vineyard with medium vigour, a good even canopy and balanced yield. The grapes were a bright green colour and perfect small bunches, perfectly sound fruit. The grapes were simple in flavour with crisp acidity and with a good amount of tannin. The ferment was happy with the resulting wine showing a delicate balance of fruit and pleasant phenolic grip. The winemaker was concerned about the wine in the initial stages post ferment as it showed unusual characters and a lack of personality but after 4 months on fine lees in stainless steel it came to life.

A variety with great promise for making fruity yet textured white wines, with high natural acidity it will work in warmer regions as well as potentially be useful for sparkling wine production.

Available Clone :

Grechetto VCR 433

- Small cylindrical elongated bunches
- compact bunches, sometimes winged
- Small elliptical berries with substantial skins
- Juicy pulp with simple flavours

Maturity Data: Chalmers Merbein Vineyard

	9/2/17	13/2/17	17/2/17	20/2/17	23/2/17	27/2/17
Grechetto VCR 433						
Baume	9.9	11.2	12.0	12.0	12.4	13.2
pH	3.29	3.41	3.47	3.43	3.56	3.65
TA	9.3	6.8	9.2	7.1	6.3	6.2

	25/1/18	31/1/18	6/2/18	9/2/18		
Grechetto VCR 433						
Baume	10.6	10.4	11.6	13.5		
pH	3.40	3.35	3.52	3.69		
TA	8.0	6.5	6.2	5.9		