

Verdicchio

Synonym: Angelica, Boschera, Iugana, Pevarise, Peverella, Peverenda, Pfefferer, Pfeffertraube, Pievana, Terbiana, Trebbiano di Lonigo, Trebbiano di Lugana, Trebbiano di Soave, Trebbiano di Verona, Trebbiano Nostrana, Trebbiano Valtanesi, Trebbiano Verde, Turbiana, Turviana, Verdetto, Verdicchio Gialla, Verdicchio Marchignano, Verdicchio Peloso, Verdicchio Verde, Verdona

Commonly mistaken for: Maceratino, Perera, Trebbiano Romagnolo, Verdeca, Verdelho

Origin: While there are plenty of hypotheses surrounding the origins of Verdicchio, the most likely theory is that the variety hails from Verona and made its way from northern to the Marche, central Italy in the fifteenth century, as farmers repopulated the region after a plague. DNA profiling has shown that the variety is the same as Trebbiano di Soave, most commonly known as the blending partner for Garganega in Soave.

Agronomic and environmental aspects: Grown widely across Italy from the cooler parts of the north-east to the warmer climates of central Italy, Verdicchio is an adaptable variety. It ripens slowly and evenly. It is reliable and relatively easy to work with. It has robust canes with medium internodes. Prefers clay soils and well-exposed hillside areas to achieve full ripeness. Verdicchio prefers medium to long pruning, VCR recommends counter-espalier style training with appropriate foliage management to keep the canopy open and avoid disease risk.

Diseases, pests and disorders: Susceptible to powdery and downy mildew, botrytis and sour rot. Good resistance to spring frosts but less resistance to very cold winters.

Description:

Growing Tip:	fan shaped bud, cottony with a green-white colour, margin has slight pink hues
Leaf:	Medium sized, can be orbicular or pentagonal, slightly undulated surface. Petiolar sinus generally closed or semi closed, can be more of an open V closer to the end of a lateral cane.
Bunch:	Medium to large bunch with cylindrical, conical or pyramidal shape with one or two wings.
Berry:	medium with thinnish skin and greenish yellow colour, medium bloom.
Vegetation Growth Habit:	semi-erect
Vigour:	medium to high
Average bunch weight:	250g
Average Bunches per shoot:	1 or 2

Growth stages:

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

Wine characteristics:

Verdicchio is best known as a crisp, dry white wine that has a grassy and lemony twist and bitter almond flavour. Floral, delicate and fresh in cooler climates, it produces fuller bodied, scented wines in warmer sites. It is





one of the few Italian white varieties that can withstand barrel fermentation and maturation. The best examples can improve for up to 10 years and take on almost Riesling-esque notes to them.

VCR 3 clone has potential for wines with a high structure, fruitiness and aging potential. It can achieve considerable aromatic complexity.

Australian Experience:

Verdicchio has been in Australia since it was introduced by the CSIRO from UC Davis as synonym Peverella in 1964. A more recent private import is now being grown in north eastern Victoria too. Verdicchio VCR 3 is a new clone that 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.

The yield was quite low in 2018 but perhaps because of the age of the vines. It was a thought that perhaps cane pruning would prove more fruitful but in 2019 season we are already seeing better yield on spur and the cane pruning trials we did look very similar in yield to the spur. Verdicchio has long thick canes and large leaves and an even canopy. It has thin skins but in the dry Murray Darling climate showed no issues with any type of disease.

The grapes are very tasty and have pleasant grassy flavours even at high sugar levels. Extraction was good in the winery and the juice showed low-medium oxidation. When pressing the fruit had marzipan and apple skin aromas. The ferment was smooth and the resulting wine is delicious. Almost like the aroma of sauvignon blanc with the palate of malvasia. Honey and fruity aromas with a grassy and fresh palate. Medium weight. Great commercial potential. The characteristics of the grape offer great versatility and would lend itself to either young fresh aromatic or complex aged drinking styles.

Available Clone:

Verdicchio VCR 3

- Less vigorous than average
- Lower yielding
- Smaller bunches
- More structured
- A clone with notable aromatic complexity
- Capable of ageing

Maturity Data: Chalmers Merbein Vineyard

	13/2/17	17/2/17	20/2/17	23/2/17	27/2/17	2/3/17
Verdicchio VCR 3						
Baume	11.0	13.0	11.8	12.4	13.4	13.4
pH	3.39	3.52	3.37	3.37	3.59	3.54
TA	8.7	7.6	7.1	7.1	6.9	6.8

	15/1/18	25/1/18	31/1/18	6/2/18	9/2/18	
Verdicchio VCR 3						
Baume	8.3	9.5	10.1	11.6	12.4	
pH	3.08	3.28	3.36	3.46	3.51	
TA		10.6	7.2	7.5	7.2	