



Aglianico

Synonym: Aglianica, Agnanico, Aglianico Nero, Aglianicuccia, Aglianichella, Aglianico di Castellaneta, Aglianico di Puglia, Agliano, Agliatica, Agliatico, Ellenico, Ellanico, Fiano Rosso, Gagliano, Glianica, Ghiandara, Gnanico, Ghiannara, Ghiandara, Olivella di S. Cosmo, Spriema, Cascavoglia, Fresella, Cerasole, Ruopolo, Tringarulo, Uva dei cani, Uva di Castellaneta, Uva Nera

Commonly mistaken for: Aglianico di Galluccio, Aglianicone, Aleatico, Ciliegiole, Pignolo, Tronto (or Aglianico di Napoli).

Origin: The myth that Aglianico was Greek in origin has been recently been debunked by DNA profiling. An Italian academic put the hypothesis forward in the sixteenth century and it stuck but, as proposed by *Wine Grapes*, the name "most likely derives from the Spanish 'llano', meaning plain, since the Spanish occupied central Italy during the fifteenth and sixteenth centuries.

Agronomic and environmental aspects: Budding early and ripening late, Aglianico is best suited to dry, warm climates. For this reason, it has flourished in southern Italy (and now in Australia), particularly in soils of volcanic origin but, in general, this variety can adapt to many types of soil. In Italy, in some viticultural zones (Taurasi DOCG and Aglianico del Vulture DOC), it can grow at 700-900 metres altitude but its late ripening nature and high natural acidity make it unsuitable to cold climates.

Diseases, pests and disorders: The variety shows a high level of resistance to the most common pests and diseases, especially powdery mildew although it is susceptible to botrytis and other bunch rot issues in humid and wet seasons. In Italy it can have some problems with high temperature and drought although at Chalmers Vineyard in Euston we have not observed pronounced adverse effects in hot dry years.

Description:

Growing Tip:	fully open, cottony, of green or copper yellow colour.
Leaf:	medium-small size of blade, pentagonal, 3-lobed or 5-lobed. Has a closed V-shaped petiolar sinus with lobes slightly overlapping, lateral sinuses shaped like a closed U. The profile is flat with a medium blistering of blade in the upper surface.
Bunch:	medium-small, of conical or cylindrical form, with or without wings, medium density.
Berry:	of medium-small dimensions, round; skin of uniform blue-black colour, medium thick covered by abundant bloom.
Vegetation Growth Habit:	erect
Vigour:	medium-high
Average bunch weight:	medium-high
Average Bunches per shoot:	1-2

Growth Stages:

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

Wine characteristics:

The small berries and thick-skins of Aglianico create wines with deep colour and abundant tannin. The resulting wines have been compared with Barolo for their floral aromas, full body and firm acidity. This is a wine that requires bottle age to reach its apogee, ageing majestically.

Australian Experience:

Aglianico has proven to perform well in warm conditions in Australia so far. It's very late ripening means that it has not yet passed veraison when the heatwaves of summer occur. It's high natural acidity, and this late ripening, means the fruit can reach phenolic ripeness at a relatively low sugar level with plenty of natural acid. These characteristics are a great asset in many regions of Australia which have hot summers.

It can be quite vigorous and benefits from crop thinning in some seasons, especially if it's humid during the harvest period. At Chalmers Aglianico has been grown in both cane pruned and spur pruned setups. Eventually all plantings have moved to 100% spur-pruning as lower yields are achievable when pruned to a limited number of short spurs.

Resulting wines from Aglianico produced by Chalmers have been perfumed, light to medium bodied, complex and elegant. They have proven to be very long lived (over 10 years even from young vines) and tend to show at their best from around 3-4 years of age.

Available Clones:



Aglianico VCR 11 (Vulture)

- Selected from Vulture region, characterised by high vigour and productivity,
- The bunches are medium to large, loose density with large berries.
- Vulture ripens a little earlier than Taurasi in general.
- This clone has been selected from Venosa (Potenza, south of Italy).
- Vine with good fertility and good vigour,
- bunches of medium-large dimensions, semi-compact, with berries of medium size.



Aglianico MAT 2 (Vulture)

- Selected from Vulture region, characterised by high vigour and productivity,
- The bunches are medium to large, loose density with large berries.
- Vulture ripens a little earlier than Taurasi in general.
- This clone has vines of medium vigour and high productivity.
- The bunches are of medium-small dimensions, semi-compact, of pyramidal form.
- Usually shows the physiological alteration: "hen and chicken" (green millerandage).
- The berries are large.



Aglianico VCR 23 (Taurasi)

- Selected from Taurasi region, Medium vigour and yield;
- Aglianico Taurasi can suffer from millerandage (hen and chicken).
- Bunches are medium in size, cylindrical in shape and can often be winged.
- The berry has a thick, dark-coloured skin.
- Bunches of small size, medium to loose density, cylindrical in shape with a short wing;
- Berry of medium to small size, the skin shows a uniform colour.
- Good resistance to most common pests and diseases.



Aglianico MAT 3 (Taurasi)

- Selected from Taurasi region, medium vigour and yield;
- Aglianico Taurasi can suffer from millerandage (hen and chicken).
- Bunches are medium in size, cylindrical in shape and can often be winged.
- The berry has a thick, dark-coloured skin.
- This clone has vines of medium vigour and productivity.
- Bunches are of medium to large size, cylindrical in shape, with an evident wing.
- MAT 3 clone usually doesn't show the "hen and chicken" common to Taurasi clones.
- The berry is medium to small in size; the skin has a uniform colour.

Maturity Data Clonal Comparison: Chalmers Merbein Vineyard

	14/3/17	17/3/17	22/3/17	28/3/17	3/4/17	6/4/17
Aglianico VCR 11						
Baume	12.2	12.2	12.2	12.2	13.0	13.2
pH	3.48	3.38	3.43	3.42	3.44	3.45
TA	6.5	6.4	5.6	5.6	5.3	5.4
Aglianico MAT 2						
Baume	11.0	11.8	11.4	12.0	12.4	12.4
pH	3.50	3.40	3.39	3.43	3.44	3.40
TA	6.3	6.4	5.7	5.5	5.3	5.0
Aglianico VCR 23						
Baume	10.8	11.0	10.7	11.0	12.2	13.0
pH	3.48	3.38	3.35	3.39	3.44	3.46
TA	6.4	6.9	6.0	5.3	5.1	4.9
Aglianico MAT 3						
Baume	11.2	11.8	11.2	10.8	12.8	12.8
pH	3.48	3.42	3.42	3.4	3.5	3.5
TA	6.4	6.4	5.6	5.6	5.2	5.6

Bunch & Berry Clonal Comparison

	Bunch Weight at Maturity	Berry Weight at Maturity
Aglianico VCR 11	366g	1.64g
Aglianico MAT 2	305g	1.70g
Aglianico VCR 23	401g	1.63g
Aglianico MAT 3	392g	1.63g