



## Colorino

**Synonym:** Colorino del Valdarno, Colore

**Commonly mistaken for:** Abrusco, Canaiolo Nero, Colorino Americano, Colorino di Lucca, Colorino di Pisa

**Origin:** Native to Tuscany, the variety's name comes from the valley of the river Arno (Valdarno). It has been suggested that the variety has been domesticated from wild vines over thousands of years but this has not been proven beyond doubt. Colorino is so-called, as it produces wines with incredible depth of colour. However, it is the colour of the skins that gives Colorino its hue; the pulp and juice is colourless.

**Agronomic and environmental aspects:** Late ripener suited to warm climates. Small bunches with deeply coloured berries. Vine leaves turn dark red when the grapes are approaching maturity. Rootstock needs to be carefully selected to avoid

incompatibility.

**Diseases, pests and disorders:** medium to high resistance to pests and disease; shows particular sensitivity to powdery mildew.

### Description:

Growing Tip:	half-open to wide open, cottony, with a strong anthocyanin coloration, of reddish green colour.
Leaf:	of medium-small dimensions, orbicular, sometimes pentagonal, 3-lobed or 5-lobed. Has a U-shaped petiolar sinus, the shape of upper later sinuses is a closed U, while inferior are hardly present. The profile is flat, mildly undulated. The colour of upper surface is green with reddish veins.
Bunch:	medium-small, conical, dense, with one or two wings.
Berry:	medium-small, round with a thick skin of purplish-black colour, covered by bloom. The flesh is very slightly coloured.
Vegetation Growth Habit:	semi-erect
Vigour:	medium-small
Average bunch weight:	medium-small (80-240 g.)
Average Bunches per shoot:	1 or 2
<b>Growth Stages:</b>	
Time of budburst:	medium-early
Time of flowering:	medium
Time of veraison:	medium
Time of harvest:	medium

### Wine characteristics:

Colorino del Valdarno, is considered the finest of all the Colorino grapes. It has lost some of its appeal in recent years but is still used to add colour to Sangiovese in some of the famous Tuscan wines: 5-10% in Chianti and 10-20% in Vino Nobile of Montepulciano. It is rarely seen as a single varietal wine as it can lack aroma and body.

**Australian Experience:**

Not particularly widely planted with only just over 3000 vines having been propagated since 2000. Viticulturally it does well in most places it's been planted (NE Vic, Heathcote, Riverina & Canberra District). It's primarily been used as a blender for sangiovese here too, limited varietal wines produced look good young but have not proven to age particularly well.

**Available Clones:****Colorino MAT 3 S1**

- Medium vigour;
- small, conical bunch size with loose berries,
- often with one or two wings.

**Colorino MAT 4 S2:**

- High vigour;
- medium to small conical bunches that are neither loose nor compact,
- with one or two wings.

**Maturity Data Clonal Comparison: Chalmers Merbein Vineyard**

	14/2/17	17/2/17	22/2/17	28/2/17	7/3/17	10/3/17
<b>Colorino Mat 3 S1</b>						
<b>Baume</b>	12.2	12.0	12.4	13.4	13.6	14.6
<b>pH</b>	3.51	3.66	3.59	3.84	4.03	4.14
<b>TA</b>	6.8	6.3	5.9	5.8	5.2	4.3
<b>Colorino MAT 4 S2</b>						
<b>Baume</b>	12.0	11.8	12.4	13.0	13.0	14.0
<b>pH</b>	3.55	3.65	3.67	3.87	3.85	3.98
<b>TA</b>	7.0	6.7	6.0	5.7	5.3	4.4