



Falanghina Beneventana

Synonym: none.

Commonly mistaken for: Falanghina Flegrea.

Origin: The name Falanghina is said to derive from the Latin for phalanx: falangae, “from the resemblance of the poles used to support the vines in the vineyard to the typical military formation of the Roman legions, made up of many phalanxes of men” (D’Agata, 2014). There’s also the hypothesis that Falanghina was used to make the great wines of falernum but there is little documentation to support this claim. When it comes to its origins, Falanghina Beneventana is the lesser planted of the two distinct Falanghinas (the other is Falanghina Flegrea, the pair only being distinguished as different in 2004) and hails from the province of Beneventa in Campania. Italian wine law hasn’t yet caught up to the developments and the two are not yet considered as separate varieties.

Agronomic and environmental aspects: A vigorous variety that is adaptable to diverse terrain including fertile soils but preferably in warm, dry climates. For the best quality production it’s best grown on hilly sites with good exposure.

Well suited to soils with a high clay-limestone content in the Campania region. Mid to late ripening, harvest often goes into October in southern Italy. Vines are generally medium to long cane, guyot trained in Italy but some research indicates it can also work on spur cordon training with judicious summer pruning.

Diseases, pests and disorders: Average, a little sensitive to botrytis and sour rot. Shows incompatibility with 101-14 and 3309 Couderc rootstocks.

Description

Growing Tip:	cottony, expanded and light green with fluted edges.
Leaf:	medium sized, almost entirely, or relatively tri-lobed, mid-green, almost smooth with downy underside. Lyre or U shaped petiolar sinus.
Bunch:	medium sized, semi-loose, truncated cone shape with a wing.
Berry:	Medium sized, spherical, of yellowish colour with thick waxy skin. Crunchy pulp with a sweet and lightly floral flavour.
Vegetation growth habit:	Semi-erect
Vigour:	high
Average bunch size:	200g
Average bunches per shoot:	2
Growth stages:	
Time of budburst:	early
Time of flowering:	early
Time of veraison:	early
Time of harvest:	mid to late

Wine characteristics: Showing a straw-yellow colour Falanghina wines are generally dry, medium-bodied and can be considered semi-aromatic with a fruity bouquet including predominant citrus notes. The wines are generally unoaked and with good acidity and structure. Depending on the site they can also be quite savoury.

Australian Experience:

Falaghina is a completely new variety to Australia so this is the first data recorded on the grape and wine. Falaghina VCR 2 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.

Very vigorous variety with a long vegetative cycle. A very late ripening variety with great natural acidity. Because of both these characters it would not be recommended for cold climates based on early observations. For reference - it ripens at a similar time to cabernet sauvignon in our area.

Small elongated berries, green and very high acid until approaching ripeness. Hardy in a hot season. In the winery the juice settled easily and the ferment was very happy and consistent all the way through. The resulting wine was balanced and fragrant. The 2018 season was hot so the alcohol ended up on the high side around 13.5% but the wine carried it beautifully. The first wine made from 2018 has a fragrant nose of aromatic white flowers and fennel seeds, the palate is zippy and medium weight with star fruit, almond meal and pithy, mineral qualities. A variety with massive potential in hot climates.

Available Clone:



Falaghina VCR 2 (Beneventana)

- A clone characterized by intense florals and ripe fruit aromas,
- Flavoursome with good structure and great acidity.
- Able to be used for still and sparkling wine
- Good component of a blend adding structure and acidity.

Maturity Data: Chalmers Merbein Vineyard

	6/3/17	9/3/17	13/3/17	16/3/17	22/3/17	30/3/17
Falaghina VCR 2						
Baume	11.6	12.2	12.8	13.4	13.2	13.8
pH	3.30	3.34	3.33	3.52	3.26	3.32
TA	11.0	10.1	10.7	7.7		7.4

	13/2/18	16/2/18	20/2/18	23/2/18	2/3/18	5/3/18
Falaghina VCR 2						
Baume	10.4	10.8	11.8	12.0	12.6	12.6
pH	3.20	3.16	3.28	3.51	3.46	3.46
TA	12.0	12.9	11.7	10.1	9.5	8.5