



Garganega

Synonym: Grecanico, Malvasia de Manresa

Commonly mistaken for: Dorona (formerly known as Garganegona), Ribolla Gialla, Vitovska

Origin: Soave, the spiritual home of Garganega, was making wine as early as 500 B.C. but it is impossible to know if Garganega was then the grape used to make these wines. Italian wine expert Ian d'Agata explains that Garganega was growing in Bologna and Padova in the late fourteenth century, according to Pier de Crescenzi (1495). It is mainly grown around Vicenza and Verona but is also planted in Sicily where it is known as Grecanico, leading some to claim that its origins lie in Greece.

Agronomic and environmental aspects: Garganega has shown a preference for deep, rich soils. The vines require wide training systems (tendone and pergola) in cooler regions, while in the warmer regions spur pruning can be used and it is considered to be suitable for full mechanization. The typical bunch is large, long, loose and winged. It is highly productive, and its vigour requires careful management. A late ripener, the berry skin can turn a light amber colour when approaching maturity.

Diseases, pests and disorders: Shows a good resistance to most common diseases and is a reliable producer. Susceptible to stem necrosis. It is also sensitive to winter cold.

Description:

Growing Tip:	half-open, cottony, of whitish green colour with reddish edges.
Leaf:	medium-large surface area, 3-lobed or 5-lobed. Has a U or V-shaped petiolar sinus, lateral sinuses shaped like a V with lobes strongly overlapped. The profile is undulating with hairs on the upper surface.
Bunch:	large, of cylindrical-pyramidal form, with one developed wing, loose density of berries.
Berry:	of medium dimensions, round or slightly oblate; thin skin, lightly covered by bloom, of yellow colour with reflexes of amber, juicy pulp with neutral taste. [1.22 g, vintage 2005]
Vegetation Growth Habit:	semi-erect
Vigour:	high
Average bunch weight:	medium (200-400 g.) [344 g, vintage 2005]
Average Bunches per shoot:	1 or 2
Growth Stages:	
Time of budburst:	medium-late
Time of flowering:	medium
Time of veraison:	medium
Time of harvest:	medium

Wine characteristics:

Garganega produces dry, delicate white wines. The aromas are commonly described as being reminiscent of white flowers, almond, yellow apples, white stone fruit and citrus. It is generally unoaked. It also produces sweet Recioto-style wines that are rich and honeyed.

Australian Experience:

Chalmers has Garganega planted at both Merbein and Heathcote sites in Victoria. In both locations the Garganega is very late to budburst indicating it would be good for a frost prone area. It ripens at low baume and usually retains good acidity so makes a fresh light wine.

Available Clones:**Garganega VCR 4**

- vine characterized by medium-high vigour and
- Medium productivity
- big and long bunches with loose density of berries

Maturity Data: Chalmers Merbein Vineyard

	25/1/18	29/1/18	1/2/18	5/2/18	8/2/18	
Garganega VCR 4						
Baume	9.7	9.9	10.4	10.7	10.8	
pH	3.40	3.41	3.41	3.54	3.51	
TA	6.7	5.8	7.1	5.5	5.7	

Maturity Data: Chalmers Heathcote Vineyard

	7/2/18	12/2/18	20/2/18	25/2/18	28/2/18	
Garganega VCR 4						
Baume	9.5	9.0	9.8	11.4	11.2	
pH	3.14	3.12	3.27	3.4	3.49	
TA	8.0	8.3	7.1	5.7	5.7	