



Lambrusco Maestri

Synonym: Lambrusco di Spagna, Grappello Maestri.

Commonly mistaken for: none.

Origin: Italian variety, grown widely across Reggio Emilia in the region of Emilia-Romagna. Its name "Maestri" derives from the village of *Villa Maestri*. There are also plantings in the warmer climes of Puglia, southern Italy.

Agronomic and environmental aspects: it can be adapted to different types of soil but the variety has high vigour so fertile sites should be avoided. In Italy, wide traditional training systems are used with short pruning but good results can also be obtained with spur pruning. The yield is abundant and reliable.

Diseases, pests and disorders: Good disease resistance. In some clones, the bunches may occasionally show "hen and chicken" but it commonly has one large wing.

Description:

Growing tip:

fully open, cottony, of whitish green colour with slightly reddish edges.

Leaf:

medium size, pentagonal, 3-lobed or orbicular. Has a V-shaped or full open U-shaped petiolar sinus, lateral superior sinuses are not very deep and U-shaped. The profile is flat.

Bunch:

medium size, compact, long, of cylindrical form, with one wing and with a medium density of berries.

Berry:

small-medium size and spherical or round; skin is thick and strong, of blue-black colour, covered a lot of bloom.

Vegetation Growth Habit:

erect

Vigour:

high

Average bunch weight:

low (130-160 g. Italy), medium [170 g. Merbein, 290g. Heathcote]

Average bunches per shoot:

2

Growth Stages:

Time of budburst:

medium

Time of flowering:

medium

Time of veraison:

medium

Time of harvest:

late

Wine characteristics:

Typically produces a sparkling red wine that is deep in colour. The wines are soft and creamy, full of juicy fruit and violet aromas. It is refreshing and ready to drink on release.

Australian Experience:

Tough as nails Lambrusco Maestri has loads of colour, great acidity, firm tannin and magnificent resistance to mildews. One of the most widely planted of all Chalmers imported varieties mainly to be used for blending in a small percentage with mainstream red varieties to add colour with the added bonus of delivering acid and tannin as well. Limited production of this variety as sparkling and varietal table red also exist in Australia but are blown out of the water by the volume of Lambrusco Maestri used in blends.

Available Clone :



Lambrusco Maestri VCR 1

- Medium bunch, semi-compact, lengthened and with a wing.
- The berry is small and the skin is very rich in colour;
- Rarely may show hen and chicken.
- Good resistance to botrytis.

Maturity Data: Chalmers Merbein Vineyard

	22/2/18	26/2/18	2/3/18	5/3/18	8/3/18	12/3/18
Lambrusco Maestri VCR 1						
Baume	12.7	12.8	13.4	13.58	14.2	15.0
pH	3.38	3.45	3.46	3.48	3.55	3.62
TA	8.1	7.5	6.3	5.8	6.8	5.4

Maturity Data: Chalmers Heathcote Vineyard

	9/2/18	14/2/18	23/2/18	1/3/18	9/3/18	15/3/18
Lambrusco Maestri VCR 1						
Baume	9.5	10.1	11.0	11.6	12.3	12.8
pH	3.18	3.24	3.30	3.49	3.66	3.72
TA	13.7	11.4	10.4	7.2	7.5	5.8