# CHALMERS





### Lambrusco Salamino

Synonym: Lambrusco di Santa Croce, Lambrusco Galassi, Lambruschino

Commonly mistaken for: none.

**Origin:** Italian variety, cultivated mainly in the Emilia Romagna region. It is one of the most classic varieties of the large *family* of Italian Lambruscos. The name "salamino" refers to its smallsalami-like bunch shape. It is also known as Lambrusco di Santa Croce, as it originally hails from the area of Santa Croce di Carpi near Modena

**Agronomic and environmental aspects:** While it has a preference for deep soils, in its native Italy, it adapts to soils with differing proportions of clay, sand and silt with good results. It is a vigorous variety so fertile sites are best avoided and growers looking to make high quality Lambrusco Salamino should pay attention to yields. In its native Italy, wide training systems are typically used, but good results

can also be obtained with spur pruning and VSP. This variety is not particularly suited to mechanical harvesting due to both the bunch shape and the difficulty of detachment from pedicel.

**Diseases, pests and disorders:** It shows a good resistance to the most common vine diseases but is susceptible to esca. Berries on the same bunch may show a number of different sizes.

**Description:** 

Growing Tip: expanded, cottony, of whitish green colour with reddish edges.

Leaf: medium size, pentagonal, 3-lobed. Has a V-shaped or full open U-shaped petiolar

sinus, lateral superior sinuses are deep, while inferior are hardly present. The

profile is late with revolute edges.

Bunch: small, compact, of cylindrical form with one wing.

Berry: medium size and spherical; skin is not very thick, but strong, of blue-black colour,

covered by waxy bloom [average weight: 1.06g. vintage 2005].

Vegetation Growth Habit: semi-erect

Vigour: medium-high

Average bunch weight: low (100-120 g.) [118 g. vintage 2005]

Average bunches per shoot: 1 or 2

**Growth Stages:** 

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

#### Wine characteristics:

This is a variety that is rich in everything: colour, fragrance, tannin and acidity. It is full bodied and can be quite high in alcohol if it is fermented to dryness but can range from off dry to sweet in style. It is a fruity, fleshy and vivacious style, offering berry fruit and floral flavours.

#### Australian Experience:

Overshadowed by the success of Lambrusco Maestri, Salamino has not been taken up very avidly in Australia as yet. While it may be the less widespread of the two Lambrusco varieties in the Chalmers collection it does deserve some attention and has similar potential to Maestri with slightly different characteristics.

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# **Available Clone:**



## Lambrusco Salamino VCR 1

- This clone shows semi-compact bunches with a big wing.
- Highly productive and reliable yields; slightly early ripening.
  High level of resistance to botrytis.

# **Maturity Data: Chalmers Merbein Vineyard**

	3/3/17	8/3/17	14/3/17	17/3/17	22/3/17	27/3/17
Lambrusco Salamino VCR 1						
Baume	11.4	11.2	11.5	12.0	11.4	12.2
рН	3.34	3.45	3.50	3.39	3.28	3.35
TA	7.9	7.2	6.7	6.7	7.0	6.3