



Mammolo

Synonym: Broumest, Malvasia Montanaccio, Mammolo Toscana, Mammolone di Lucca, Muntanaccaia, Schiorelle, Sciaccarello, Sciaccarellu

Commonly mistaken for: Barbera, Perricone

Origin: Mammolo is native to Tuscany, according to many experts throughout history (Soderoni, 1600; Micheli 1679; Trinci, 1726; Acerbi, 1825; Di Rovasenda, 1877). It has been proven that it is the same variety as Sciaccarellu found on the French island of Corsica. While it continues to be popular in Corsica, its use in Tuscany has been declining for decades.

Agronomic and environmental aspects: Fairly versatile variety in terms of soil types but prefers fertile soils; this mid-late ripener likes dry, warm climates

Diseases, pests and disorders: A reliable and vigorous variety with good resistance to common pests and disease. Clones that have tight bunches can suffer botrytis, however.

Description:

Growing Tip:	half-open to wide open, cottony, of whitish green colour, with coppered reflexes and reddish edges.
Leaf:	of medium dimensions, orbicular, 3-lobed or 5-lobed. Has a closed lyre shaped petiolar sinus, superior side sinuses shaped like a closed lyre, sometimes strongly overlapping, the inferior (if there are) are like a lyre. The profile is flat.
Bunch:	medium, long, of cylindrical form, winged, with a medium density of berries.
Berry:	medium-large or large, round with a medium thick skin of reddish violet colour, covered by a lot of bloom.
Vegetation Growth Habit:	semi-erect
Vigour:	medium-high
Average bunch weight:	medium (150-330 g.)
Average Bunches per shoot:	1 or 2
Growth Stages:	
Time of budburst:	medium
Time of flowering:	medium-early
Time of veraison:	medium
Time of harvest:	medium

Wine characteristics:

The wine's name is said to derive from Viola mammola, meaning sweet violet and its violet fragrance is unmistakable. It is most commonly used in blends and rarely bottled as a varietal in Tuscany. On the few occasions it is, Mammolo produces an elegant, medium body wine with rich floral aromatics. In Corsica, it produces wines that are fresh and fruity, making it particularly suited to rosé production, and medium to high alcohol.

The Australian Experience:

Used at Chalmers to make small batch wines the Mammolo makes light, pretty perfumed wines but always requires acidification due to very low natural acidity. There are limited other growers in Australia despite the variety having been around for quite a while.

Available Clone:**Mammolo Mudgee HT**

- The vine has good vigour.
- The bunch is of small size, cylindrical form, medium density of berries, rarely winged.
- Good resistance to botrytis

Maturity Data: Chalmers Merbein Vineyard

	14/2/17	21/2/17	24/2/17	1/3/7	7/3/17	10/3/17
Mammolo Mudgee HT						
Baume	10.2	10.2	11.0	11.8	12.4	12.8
pH	3.72	3.73	3.77	3.89	3.98	4.02
TA	5.1	4.5	4.3	4.0	4.0	4.0