



Montepulciano

Synonym: Africano, Angolano, Montepulciano Cordisco, Montepulciano Spargolo, Morellone, Sangiovese Cordisco, Torre dei Passeri,

Commonly mistaken for: Pugnitello, Sangiovese

Origin: The origins of this variety are unclear: some claim it is Tuscany, after the town Montepulciano in the province of Siena where the wine *Vino Nobile di Montepulciano* hails but this wine is made from Sangiovese grapes not Montepulciano! It's more likely that it comes from Abruzzo, where it accounts for more than half of all the region's plantings

Agronomic and environmental aspects: Montepulciano can be adapted to different types of soil with good results. It prefers deep and medium calcareous-clay soils with good exposure as it is late ripening. It produces bright wines at moderately high elevations inland, and experience has shown that it can also grow

well in coastal areas. The yield is high and reliable. The vines thrive using training systems such as VSP (double and single cordon); summer pruning and thinning of bunches is advisable to cope with the vine's natural vigour and open the canopy. Late ripening so requires a warm climate.

Diseases, pests and disorders: Slightly susceptible to powdery mildew; good resistance to botrytis and downy mildew. It can sometimes show hen and chicken.

Description:

Growing tip:

fully open, cottony, of light green colour with slightly purplish red edges.

Leaf:

medium size, pentagonal, 5-lobed. Has a closed lyre shaped petiolar sinus; lateral superior sinuses are sometimes very deep and closed U-shaped with lobes strongly overlapped, while inferior can be an open U-shape. The profile is flat or slightly undulated with revolute lobes.

Bunch:

medium size, of conical or cylindrical-conical form, semi-compact or compact, winged and with a short peduncle.

Berry:

medium size and sub-ovate; skin is thick and strong, of purplish black colour, covered with a lot of bloom.

Vegetation growth habit:

semi-erect

Vigour:

medium

Average bunch weight:

medium (200-260 g.)

Average bunches per shoot:

2

Growth Stages:

Time of budburst:

medium-late

Time of flowering:

medium-late

Time of veraison:

medium

Time of harvest:

late

Wine characteristics:

Montepulciano can be made in a number of styles from dry to sweet, sparkling to still rosato. The reds can be light and fruity or rich and powerful. Its high level of anthocyanins mean deep colour, accompanied by abundant tannins. Flavours of red cherry and dried herbs abound.

The Australian Experience:

There is a lot of support for Montepulciano or 'Monte' as it's affectionately known in Australia from producers and consumers alike. It has the potential to produce full bodied, rich fruited red wines that resonate with people who love Aussie shiraz, yet it has better natural acid retention and is very vigorous giving it drought resistant qualities.

Available Clone:



Montepulciano MAT 2

- Selected by Matura Group, Italy.
- Very vigorous, short internodes, woolly canopy which need careful management
- Productive and consistent
- Can show uneven ripening if yield is not managed
- Good natural acid

Maturity Data: Chalmers Merbein Vineyard

	1/2/18	13/2/18	26/2/18	2/3/18	12/3/18	15/3/18
Montepulciano MAT 2						
Baume	10.2	12.2	12.4	13.0	13.6	13.8
pH	3.24	3.49	3.6	3.79	3.92	3.98
TA	10.1	7.3	6.5	5.1	4.5	4.2

	28/2/17	3/3/17	8/3/17	13/3/17	17/3/17	22/3/17
Montepulciano MAT 2						
Baume	11.2	12.0	11.7	12.2	12.4	12.8
pH	3.44	3.56	3.54	3.54	3.51	3.51
TA	7.3	6.5	6.1	6.8	6.2	5.7