



Piedirosso

Synonym: Palombina, Palumbina, Palumbo, Palummina, Per'e Palummo, Streppa Verde

Commonly mistaken for: Piedirosso Avellinese, Piedirosso Beneventano, Piedirosso Napoletano

Origin: Likely native to Campania, where it is widely planted and is the second most common red grape after Aglianico. Known to have been growing in the Vesuvius region for a very long time. There is a suggestion that Piedirosso is the variety that Pliny the Elder called Columbina. Its name meaning red feet in Italian refers to the red stalks of the variety at harvest time, which are said to resemble the claws of a pigeon.

Agronomic and environmental aspects: Well suited to hot climates of Campania and the volcanic-based soils of the Vesuvio area. Traditionally grown on pergola or allowed to sprawl in trees the vigorous variety benefits from being controlled more tightly and suits guyot training.

Diseases, pests and disorders: Offers good resistance to powdery mildew but is susceptible to downy mildew.

Description

Growing Tip:	expanded, light green, fluffy.
Leaf:	Medium sized, orbicular, five-lobed, undulated, dark green with a velvety underside.
Bunch:	medium to large, stocky, truncated pyramid shape, straggly and loose with a bright red stem.
Berry:	medium sized, spherical, purply-red, thick and bloomy skin, juicy, fleshy pulp with a sweet and distinctive flavour
Vegetation Growth Habit:	sprawling with robust canes
Vigour:	extremely high
Average bunch weight:	130-190g (Italy) 250g (Merbein vintage 2017/2018)
Average Bunches per shoot:	2

Growth stages:

Time of budburst:	Early
Time of flowering:	Early
Time of veraison:	Medium
Time of harvest: mid	Late

Wine characteristics: A fresh and aromatic red with red fruit flavours and floral nuances. Medium bodied with fresh acidity. Relatively low in anthocyanins and often blended with the deeply coloured Aglianico. May be suited to carbonic maceration and is sometimes compared to gamay.

Australian Experience:

Piedirosso is a completely new variety to Australia so this is the first data recorded on the grape and wine. Piedirosso VCR 296 was selected in 2011 and released from quarantine in 2015, the mother rows were planted in 2015 and 2016 on single bi-lateral cordon VSP with 4 foliage wires at the Chalmers Merbein Vineyard in the Murray Darling region.

Piedirosso is extremely vigorous. By far the most vigorous of the 10 new varieties imported by Chalmers. It has very long and strong canes. Its spur pruned at the Merbein vineyard and throws a lot of shots. It has a very long vegetative cycle bursting early and ripening late which offers phenolic ripeness and complexity at lower sugar levels. The ripening was very even, and the bunches destemmed easily. The ferment was super fragrant like perfume. In 2018 there were 2 parcels fermented – one fermented cooler and was more fragrant than the other which got warmer.

The finished wine is red fruited and floral. Medium-bodied with pretty spice. A variety which suits the lighter-bodied red styles. A great potential for this variety with climate change as it loves the heat and requires little irrigation to survive.

Available Clone:



Piedirosso VCR 296

- Lower vigour and smaller bunches
- Less leathery and more fruity/floral
- More flavoursome
- Intensely coloured
- Full-bodied yet elegant
- Acquires a characteristic violet perfume with ageing.

Maturity Data: Chalmers Merbein Vineyard

	9/2/17	17/2/17	23/2/17	2/3/17	9/3/17	16/3/17
Piedirosso VCR 296						
Baume	11.2	10.8	11.6	12.2	13.0	13.4
pH	3.19	3.40	3.51	3.55	3.70	3.70
TA	13.3	9.5	8.3	7.5	7.1	6.4

Maturity Data: Chalmers Merbein Vineyard

	16/2/18	20/2/18	23/2/18	28/2/18	2/3/18	5/3/18
Piedirosso VCR 296						
Baume	10.8	10.6	12.2	11.8	13.0	13.0
pH	3.44	3.45	3.79	3.7	3.75	3.75
TA	8.8	9.8	7.5	8.2	6.5	6.5