



Refosco dal Peduncolo Rosso

Synonym: Rifosc dal Pecol Ross

Commonly mistaken for: Bonarda Piemontese, Mondeuse Noir, Refosco di Faedis, Refosco nostrano, Terrano

Origin: Part of the Refosco family, which was first written about in the fifteenth century. However, mentions of Refosco dal Peduncolo Rosso didn't appear until the 1870s. Until the early 21st Century, however, the variety was thought to be the same as Mondeuse Noir. This was debunked by DNA testing, which showed that it is in fact the offspring of Marzemino and another unknown variety. It is the grandchild of Teroldego. The family tree puts its origins firmly in northern Italy.

Agronomic and environmental aspects: Refosco dal Peduncolo Rosso tends to do well in hillside sites in infertile, calcareous-clay soils but it is relatively adaptable. A vigorous variety that prefers medium or wide training systems. It is not suited to

total mechanisation. Late ripener but when ripe, the stalks redden.

Diseases, pests and disorders: Susceptible to downy mildew and phomopsis but less so for powdery mildew. Resistant to botrytis and esca.

Description:

Growing Tip:

half-open, cottony, of whitish yellow colour with reddish edges.

Leaf:

large size of blade, pentagonal or circular shape, 3-lobed. Has a V-shaped petiolar sinus, lateral sinuses V-shaped with lobes slightly overlapping. The profile is flat with a medium blistering of blade in the upper surface.

Bunch:

medium-large, of pyramidal form, with one wing, medium density, with peduncle of red colour. [292g. 17/03/05]

Berry:

of medium dimensions, round; skin of uniform blue-black colour, medium thick covered by medium bloom; ease of detachment from pedicel. [1.78 g. 17/03/05]

Vegetation Growth Habit:

drooping

Vigour:

high

Average bunch weight:

medium (180-250 g.) [292g. 17/03/05]

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:

Fragrant mid-weight style, infused with aromas of red cherries, violets and almonds. Deep in colour, it produces structured wines with crisp acidity. Best for early drinking.

Australian Experience:

Not that many vines of this variety have been sold in Australia since Chalmers imported the clone but the few growers and winemakers working with it love it. The Refosco wines produced off both the nursery block in Merbein and the Heathcote vineyard have been very attractive and we believe the variety has great promise for making spicy, plush reds without too much tannin or body weight.

Available Clone:



Refosco dal Peduncolo Rosso VCR 14

- the bunch has medium size, of pyramidal form,
- medium density of berries and with short wings;
- the berry has medium dimension, with a strong skin
- good resistance to botrytis.

Maturity Data: Chalmers Heathcote Vineyard

	5/3/17	14/3/17	17/3/17	25/3/17	28/3/17	3/4/17
Refosco dal Peduncolo Rosso VCR 14						
Baume	9.4	11.0	11.0	11.4	12.2	12.6
pH	3.15	3.35	3.25	3.34	3.58	3.45
TA	10.3	8.3	8.6	7.0	5.5	6.4

Maturity Data: Chalmers Merbein Vineyard

	28/2/17	3/3/17	6/3/17	9/3/17	14/3/17	17/3/17
Refosco dal Peduncolo Rosso VCR 14						
Baume	11.2	11.0	11.4	12.2	12.5	13.2
pH	3.53	3.44	3.61	3.61	3.70	3.70
TA	6.3	6.6	6.0	5.9	5.7	4.6