



Sagrantino

Synonym: None.

Commonly mistaken for: None.

Origin: While Montefalco in the region of Umbria, central Italy is home to Sagrantino and locals will claim it is the birthplace of the variety, Italian wine expert Ian d'Agata has struggled to find evidence to corroborate these historic claims. There are theories that Pliny the Elder supped it and it was introduced from Greece by monks in the Middle Ages but they remain theories. In 1879 the Commissione Ampelografica of Foligno produced the first description of it in the Ampelografic Bulletin. Its name "Sagrantino" could derive from the Italian words: *sacrificio* or *sacrestia* (sacrifice or sacristy), to perhaps explain the use of this variety by Christians.

Agronomic and environmental aspects: Performs well in dry and windy climates; good resistance to cold winters and to spring frosts. It has a preference for medium deep soils, particularly clay, with medium-low fertility. Medium wide training system is required, with cane pruning, but can be also suitable for training systems designed for full mechanization. Good, but inconsistent yield, a thinning of bunches is advisable to avoid possible attacks of botrytis. Late ripening, it needs plenty of warmth and sun.

Diseases, pests and disorders: Good resistance to extreme weather conditions, medium resistance to powdery mildew and botrytis, sensitive to downy mildew. Can suffer magnesium deficiency and stem necrosis.

Description:

Growing Tip:

Leaf:

fully open, cottony, of whitish green colour with reddish edges.

medium size, orbicular, 3 or rarely 5-lobed. Has a closed U-shaped petiolar sinus with lobes strongly overlapping, superior side sinuses shaped like a closed lyre, while inferior are like a semi-closed V-shape. The profile is undulating, with revolute lobes.

Bunch:

medium or small, of cylindrical or cylindrical-conical form, with wings, has densely distributed berries or slightly loose.

Berry:

medium dimensions, elliptic or round; skin of uniform dark-blue or black colour, thick skin covered by high bloom. The juice can have very high levels of polyphenolics (6g per litre in must).

Vegetation Growth Habit:

Vigour:

Average bunch weight:

Average Bunches per shoot:

semi-erect

medium-low

medium (150-200 g.)

1 or 2

Growth Stages:

Time of budburst:

Time of flowering:

Time of veraison:

Time of harvest:

medium

early

medium

late

Wine characteristics:

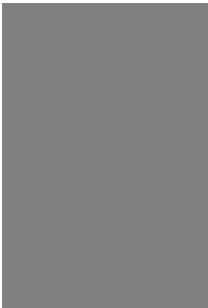
“Sagrantino is Italy’s most tannic red wine, by far” says Ian d’Agata due to its high polyphenol content. It is also rich in anthocyanins, producing wines that have an intense depth of colour. Aromatic varietal with blackberry and dried herb aromas. Late ripening, its wines tend to have fresh acidity. The variety is suited to oak ageing, which can help to tame the abundant tannins. Modern styles are made in a dry style under the Montefalco DOCG banner but traditionally it was a sweet red made using semi-dried bunches; the passito style continues to be made under the *Sagrantino di Montefalco* denominazione.

Australian Experience:

A small but loyal following has developed for this variety across Australia. Chester Osborn from D’Arenberg in McLaren Vale publicly professed he thought it would rival Shiraz one day as a top variety of the region. It makes dark berried, full bodied, tannic wines which have good acidity so appeals to the ‘big red’ drinker while making better viticultural sense for its disease resistance and higher natural acidity in some regions. At Chalmers Sagrantino has proved its hardiness in wet and hot seasons making great medium-full bodied, savoury and tannic reds worthy of age and also making great rose from both Heathcote and the Murray Darling.

Available Clones:**Sagrantino MAT 1**

- Clone selected by Matura Group, Italy.
- Medium bunches [221 g, vintage 2005], of conical form, slightly loose
- medium-small berries [1.31 g, vintage 2005];
- good resistance to botrytis.

**Sagrantino MAT 4**

- Clone selected by Matura Group, Italy.
- Medium bunches, of cylindrical form, dense
- medium-large berries;
- good resistance to powdery mildew and botrytis.

Maturity Data Clonal Comparison: Chalmers Heathcote Vineyard

	3/3/19	6/3/19	9/3/19	12/3/19	15/3/19	19/3/19
Sagrantino MAT 1						
Baume	12.0	12.5	12.0	13.3	13.2	12.9
pH	3.19	3.2	3.15	3.35	3.35	3.40
TA	8.5	7.8	7.4	6.6	7.4	7.5
Sagrantino MAT 4						
Baume	12.0	12.2	11.6	13.0	13.2	13.4
pH	3.17	3.19	3.11	3.29	3.34	3.42
TA	8.3	8.0	7.3	7.4	7.7	7.0