



Vermentino

Synonym: Favorita, Furmentin, Garbesso, Malvoisie de Corse, Malvoisie à Gros Grains, Malvoisie du Douro, Pigato, Rolle, Sapaïola, Varlentin, Vermentino di Gallura, Vermentinu

Commonly mistaken for: Brustiano Bianco, Carica l'Asino, Drupeggio, Rollo

Origin: The origins of this variety are uncertain: like many other Sardinian grape varieties, it could have been introduced by the Spanish between the fourteenth and seventeenth century – or the Greeks might have introduced it. Or is it truly Italian? The first mention of it in Italy was in Piedmonte in seventeenth century as fermentino. Today, it is planted widely in southern France, Corsica, Sardinia and Tuscany.

Agronomic and environmental aspects: This mid to late ripening variety has found its European home in the warm climes of the Mediterranean. It prefers infertile

soils and can withstand heat and salty sea winds. Moderate and reliable yields. it has a preference for medium-short pruning.

Diseases, pests and disorders: Vermentino is particularly sensitive to frost because of its early budburst. Sensitive to moth and downy mildew, moderate resistance to powdery mildew.

Description:

Growing Tip:

Leaf:

expanded, cottony, of white colour with reddish edges.

of medium-large dimensions, pentagonal, 5-lobed. Has U or closed lyre petiolar sinus, superior side sinuses shaped like a closed lyre with overlapped edges, while inferior are like an open lyre. The upper surface is plain or bubbly, and it bends downward.

Bunch:

Berry:

medium or medium-large, cylindrical or pyramidal, usually loose

of medium-large dimensions, spherical, with waxy bloom, medium thick skin, of yellow/amber or yellow/greenish colour, it depends on solar exposure of the bunches.

Vegetation Growth Habit:

Vigour:

Average bunch weight:

Average Bunches per shoot:

variable with the clone, generally horizontal

medium

180-300g (Italy), 250-350g (Merbein 2017)

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Growth Stages:

Time of budburst:

Time of flowering:

Time of veraison:

Time of harvest:

medium

medium

medium-late

medium-late

Wine characteristics:

Styles of Vermentino vary widely depending on picking time and winemaking techniques. Vermentino is often harvested early as it has a tendency to lose acidity towards full ripeness but many Sardinian growers, where it is grown completely without irrigation, get it to go to full maturation and even wait for the berries to shrivel a bit before harvest. This yields richer, tropical styles. Earlier-picked wines are lighter in style and crisp. There is a common saline thread through all wines. It can be fermented in oak as well as stainless steel; lees ageing is popular to bring body and richness and protect the wine from oxidation.

Australian Experience:

Vermentino has been in Australia since it was introduced as synonym Rolle in 1974. Chalmers imported Vermentino VCR 1 in 2001 which is now widely spread, and its performance has been excellent across many regions in Australia.

Vermentino VCR 367 is a new clone that 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.

Both vermentino clones look similar and perform much the same in the vineyard. Good resistance to heat and sun. The berries and bunches are large and the grapes are tasty. It can reach flavour ripeness at low baume for a lemony/grapefruity wine or ripen up for a rounder, more peachy style.

The grapes press easily and extraction is good although juice can oxidise readily. VCR 367 has higher natural acidity than VCR 1 but both perform similarly in the winery. VCR 367 doesn't seem to have the characteristic golden blush, or sun-tan, so distinctive in VCR1. VCR 367 seems more aromatic than VCR 1 but that could be because the only wine made so far is made from first crop off young vines in 2018. Time will tell how the vines and fruit characters mature. Very exciting to get some clonal diversity in a variety that is taking off all over Australia already.

Available Clones:



Vermentino VCR 1:

- Selected in Grosseto region of Tuscany.
- The bunch has a medium size, of cylindrical-pyramidal form, medium density of berries.
- The berry has medium size, of amber colour and strong skin.
- Good resistance to botrytis.
- Suited to fruity and delicate wines for younger drinking.



Vermentino VCR 367:

- Selected in Liguria where it is known as Pigato.
- Lower yielding, smaller bunches and higher acidity than other vermentino clones.
- Suited to dry, structured wines with fruity floral aromas
- can adapt for barrel ageing.

Maturity Data Clonal Comparison: Chalmers Merbein Vineyard

	23/2/17	27/2/17	2/3/17	6/3/18	9/3/17	13/3/17
Vermentino VCR 1						
Baume	9.8	10.2	11.5	11.7	11.5	12.7
pH	3.50	3.64	3.60	3.58	3.61	3.77
TA	5.1	5.8	5.3	4.8	4.7	4.2
Vermentino VCR 367						
Baume	10.8	11.2	11.2	11.4	12.6	13.0
pH	3.49	3.62	3.57	3.67	3.66	3.65
TA	6.8	6.0	5.9	5.5	5.8	5.7