



**Wine characteristics:**

Wine is straw-yellow in colour, fresh, dry, acid, with a remarkable aromatic taste. Can make very aristocratic wines that with ageing acquire metallic notes. Greco can be made with a sparkling wine method to get a dessert wine. The wine made from the grapes of this variety is usually blended with grape of Fiano, Coda di Volpe or Trebbiano in the DOC *Cilento* or this variety can also be used to make a varietal wine.

**Australian Experience:**

Super high in natural acidity Greco has fantastic potential in warm climates as a stand-alone or a blender. It has thin skins and very compact bunches so it can be botrytis prone but in sites with good ventilation and open canopies this should not be too much of an issue. Italian information says cane pruning is preferred but spur-cordon is very effective in both Chalmers sites which are both VSP single cordon systems. Wines can eventuate at high alcohol if you wait for the acid to drop before harvest but at Chalmers we have found that a significant amount of acid drops out in the winemaking so we have been harvesting at quite high TA with no problematic effects in the finished wine.

**Available Clone :****Greco (di Tufo) VCR 5**

- The vine has medium vigour, with a good and constant yield.
- This clone has bunch of medium-large dimension, of cylindrical-conical form
- Bunch has a very developed wing that in some cases forms a double bunch.
- The berry has small size.
- Good resistance to botrytis.

**Maturity Data: Chalmers Merbein Vineyard**

	29/1/18	5/2/18	12/2/18	19/2/18	2/3/18	8/3/18
<b>Greco VCR 5</b>						
<b>Baume</b>	9.3	9.8	10.6	11.3	11.8	12.7
<b>pH</b>	3.08	3.19	3.23	3.17	3.4	3.47
<b>TA</b>	13.7	12.0	9.2	10.3	8.2	7.5

**Maturity Data: Chalmers Heathcote Vineyard**

	7/2/18	12/2/18	20/2/18	25/2/18	27/2/18	4/2/18
<b>Greco VCR 5</b>						
<b>Baume</b>	9.2	10.4	11.6	12.0	12.1	12.5
<b>pH</b>	3.01	3.00	3.13	3.13	3.21	3.30
<b>TA</b>	17.5	13.3	11.8	9.8	11.1	9.4