

# CARMÉNÈRE

This vine originated in the Bordeaux region. It was transplanted in the Medoc at the beginning on the 18th century, but it was then abandoned due to its excessive vigour and susceptibility to coulure. Grown in north-eastern Italy and in Chile, it is sparking renewed interest in Italy and abroad due to new, less vigorous and more qualitative clones.



**Ampelographic characters:** this variety shows a clear intra-varietal variability, especially in terms of vigour and berry size. Light green bud apex with pinkish edges. Orbicular, pentagonal leaves with a petiolar sinus with overlapping edges. Glabrous underside. Medium-sized, cylindrical-conical, sparse or semi-sparse cluster. Small berry with thick skin; herbaceous-flavoured flesh.

**Cultural aptitude:** vine of considerable vigour with a semi-upright growth habit, not very fertile. It prefers loose soils with little clay, not humid and warm-temperate environments with dry springs.

**Training system and pruning:** it requires expanded training systems and long pruning due to its low basal fertility. In order to avoid overgrowth, timely green operations are necessary.

**Bud-burst period:** average.

**Ripening period:** average.

**Yield:** good and constant.

**Susceptibility to diseases and adverse conditions:** susceptible to potassium deficiency, Flavescence dorée and leaf roll virus. Also susceptible to coulure due to excess of vigour and floral defect.

**Enological potential:** it produces wines with a characteristic herbaceous flavour, which may be lessened depending on the chosen clone and the growing area. Its aromatic profile, in addition to vegetal scents, expresses intense notes of pepper, apple and spices. For short or medium ageing.

**Clones in propagation:** Carmenere R9, VCR16, VCR17, VCR22, VCR700, VCR702, ISV5V5, ERSAFVG320, ERSAFVG321, ERSAFVG322, ERSAFVG323.

**Clones undergoing homologation procedure:** Carmenere VCR147, VCR310.



## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	4,295	5,315	5,158	6,375	2,425

## CULTIVATED AREA IN FRANCE

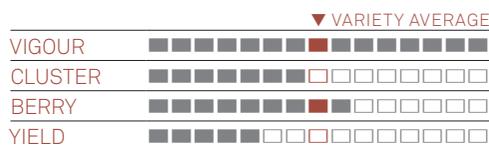
YEAR	1968	1979	1988	2000	2006
HECTARES	10	16	11	7	15

## CARMÉNÈRE

### R9

Origin:  
Grave del Friuli (PN)

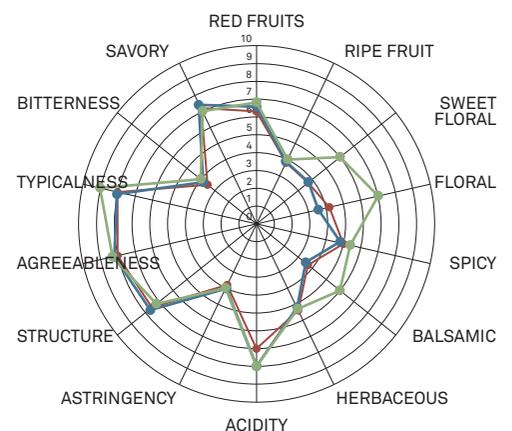
Registration year: 1969



**Enological potential:** it produces wines rich in colour, herbaceous, intense, with a good structure and colour intensity, and tend to be tannic. It does not tolerate prolonged ageing (not more than 2-3 years).

## SENSORY ANALYSIS

● Variety average ● R9 ● VCR16

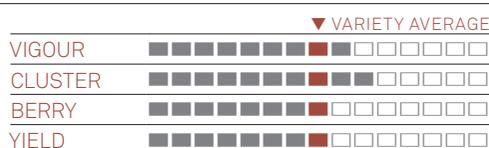


## CARMÉNÈRE

### VCR16

Origin: Azzano X (PN)

Registration year: 2013



**Enological potential:** it produces wines that are rich in colour, well-structured, with fruity and herbaceous, slightly spicy scents. The tannins are excellent. Suitable for medium-to-long ageing.

CARMÉNÈRE

**VCR17**

Origin: Azzano X (PN)



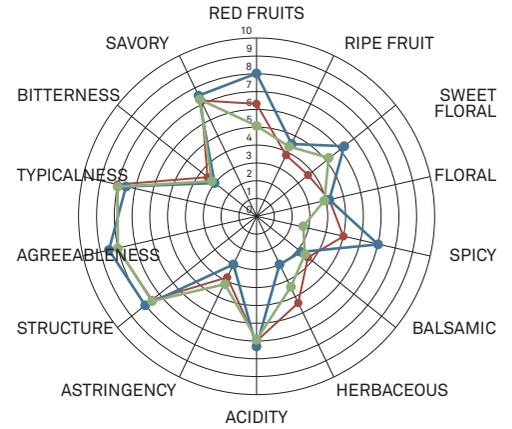
Registration year: 2013

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

**Enological potential:** it gives wines rich in colour, with floral-fruity, moderately herbaceous scents. Its structure is above average. Blends with Bordeaux wines are ideal.

**SENSORY ANALYSIS**

— Variety average — VCR17 — VCR22



CARMÉNÈRE

**VCR22**

Origin: Cividale (UD)



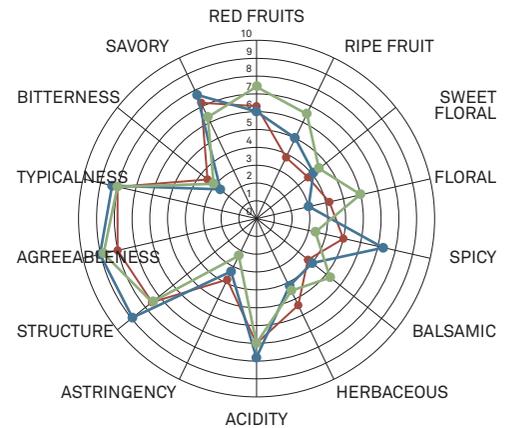
Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

**Enological potential:** it gives wines rich in colour, with a complex, fruity, herbaceous scent, with much structure, a cherry and blackberry flavour, with soft tannins. Suitable for medium-long ageing (3-4 years) and for vinification as a single variety or in blend with Bordeaux wines.

**SENSORY ANALYSIS**

— Variety average — VCR700 — VCR702



CARMÉNÈRE

**VCR700**

Origin: Azzano X (PN)



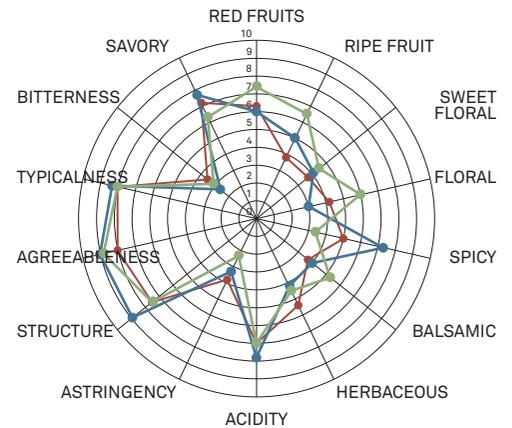
Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

**Enological potential:** this wine is different from the previous one for its superior freshness, so that it is more slender to the palate, but it displays fruity scents, it is persistent and complex, structured, long lasting in the mouth and in the aftertaste, rich in soft tannins. Suitable for medium ageing (2-3 years) and for vinification as a single variety or in blend with Bordeaux wines.

**SENSORY ANALYSIS**

— Variety average — VCR700 — VCR702



CARMÉNÈRE

**VCR702**

Origin: Azzano X (PN)



Registration year: 2002

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

**Enological potential:** it gives wines with an excellent structure and aromatic intensity, with intense spicy notes and very little herbaceousness. Excellent blending with Bordeaux wines.

**SENSORY ANALYSIS**

— Variety average — VCR700 — VCR702

