GARGANEGA

Probably originated in Greece. The heart of its production is the Soave and Gambellara areas in Veneto. Grecanico, which is an almost identical vine variety, is prevalent in Sicily.

Ampelographic characters: the variety is not very homogeneous, the main differences being not only the cluster but the general appearance of the plant as well. We will therefore examine the most widespread Garganega in the classic growing areas (Soave, Gambellara). The bud presents an averagely expanded whitish-green and cottony apex. The medium-sized, pentagonal, five-lobed leaves have evident teeth and a slightly blistered, glabrous and dull green blade. The V- or U-shaped petiolar sinus is more or less open. The underside is arachnoid. The long cylindrical cluster has very evident wings, is relatively sparse, and a rachis that sometimes splits at the tip. The berry is medium-sized, spheroid, golden-yellow, and tends to detach rather easily. The umbilicus is persistent. The thick skin has juicy flesh and simple flavour.
Cultural aptitude: vigorous vine with a semi-upright growth habit. Long and averagely strong shoots, a little fragile, with medium internodes and poor lignification in colder climates. It prefers loose, fertile soils and a possibly good exposure in classic growing areas for a good quality product.
Training system and pruning: it requires fairly expanded training systems and long pruning in northern climates; it however adapts well to medium pruning in southern regions. Classically grown using the "pergola" or "tendone" systems. It does not adapt well to extensive mechanisation in northern regions. In warmer southern climates, where the vine shoots ripen well, the vines can be trained with a counter-espalier system, which is easily mechanisable.
Bud-burst period: average-late.
Ripening period: average-late.
Yield: abundant and constant; the number of buds per plant should not be excessive for a good lignification of the shoots and an even ripening of the grapes.
Susceptibility to diseases and adverse conditions: susceptible to flavescence dorée, rachis desiccation and iron chlorosis. Incompatibility has been observed when using Kober 5BB as a rootstock.
Enological potential: it produces a straw-yellow wine with golden highlights, slender in body, fresh, rightly tannic and acidic, fragrant. With an adequate storing in a fruit cellar it makes an excellent Vinsanto.
Clones in propagation: Garganega R4, VCR7, VCR13, VCR39, VCR105, ISVCV11, ISVCV18, ISVCV24, ISVCV69, ISVCV84.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	13,799	12,484	13,048	11,636	10,253

GARGANEGA

R4

Origin: Gambellara (VI)

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives fresh, slightly scented, floral wines with good acidity. Suitable for the production of young, ready-to-drink wines, even sparkling wines.

GARGANEGA

VCR7

Origin: Gambellara (VI)

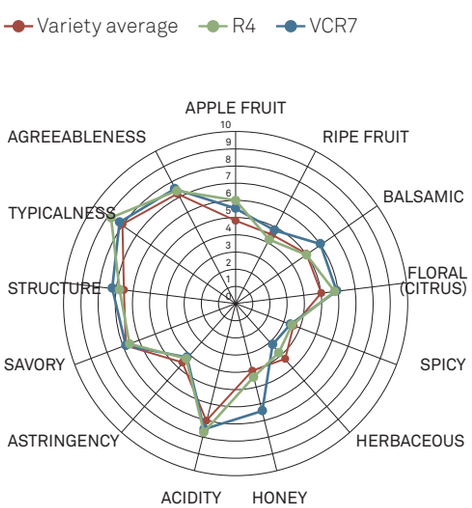
Registration year: 2006

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with good acidity and freshness, with notes of honey, citrus fruit and a rather prominent balsamic note, with good structure. Suitable for the production of ready-to-drink wines, even sparkling ones.

SENSORY ANALYSIS



GARGANEGA

VCR13

Origin: Soave (VR)

Registration year: 2006

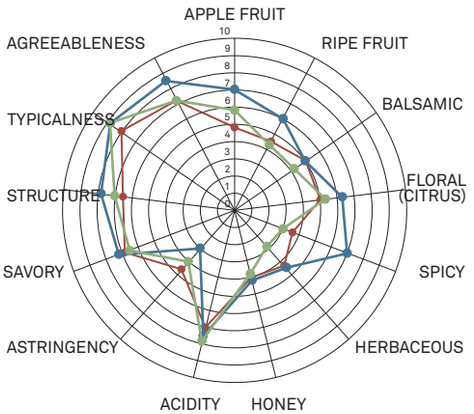
▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with good structure and excellent acidity, with delicate floral-fruity scents and a high typicalness. Suitable for the production of fresh, ready-to-drink, young wines.

SENSORY ANALYSIS

Variety average VCR13 VCR39



GARGANEGA

VCR39

Origin: Soave (VR)

Registration year: 2006

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives savoury wines with good structure and acidity, typical, with fruity-floral scents and light spicy notes. Suitable for production of wines for aging and interesting for “passito” wines, too.

GARGANEGA

VCR105

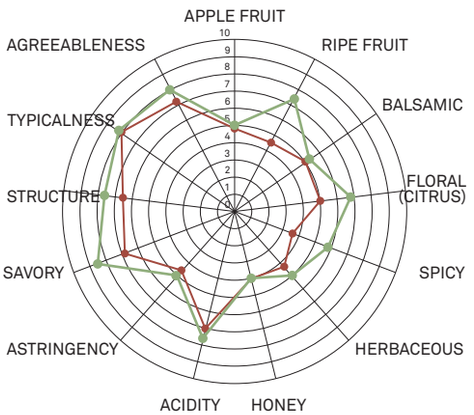
Origin: Gambellara (VI)

Registration year: 2006

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with excellent structure and flavour, with evident hints of ripe fruit, balsamic and intense floral notes (citrus). It is recommended for blends with VCR39. Also suited for even prolonged aging and/or for “passito” wines.

SENSORY ANALYSIS

Variety average VCR105