GRIGNOLINO

Originally grown on the hills of the northern side of Asti province, this vine has spread to the neighbouring hilly areas.

Ampelographic characters: the variety is relatively homogeneous, the main differences are about the size of the cluster and of the berries, color and vigour. The bud has an expanded cottony apex, white-colored with a carmine-red tinge. The medium-sized, pentagonal, three-lobed leaves have very evident teeth and slightly rough edges of a dark green color with a tomentose underside. The U-shaped or lyre-shaped petiolar sinus is often found with slightly overlapping edges. The cluster in medium-sized, cylindrical or branched, winged and compact. The berry is small or medium-sized, and sub-oval. The skin is more-or-less intensely pink-colored, pruinose and thin. The flesh is juicy and very tasty.
Cultural aptitude: vine of medium vigour and a semi-upright growth habit. Medium-thick shoots and medium internodes, with little but balanced vegetation. It adapts to hilly, well-exposed soils with dry, windy climates. It gives a good quality product only in poorer soils (sandy), using vigorous rootstocks.
Training system and pruning: considering the cultivation area, its low vigour and the positioning of the first fruit-bearing bud (located at the 3rd-4th node), mechanised pruning operations are not advisable. It requires medium-to-long pruning and a small and dense espalier training system.
Bud-burst period: average.
Ripening period: average.
Yield: average and constant. Outside the classic areas of growing, in more fertile soils, it can give a higher but irregular production.
Susceptibility to diseases and adverse conditions: susceptible to powdery mildew and botrytis in very compact clusters. Susceptible to rachis desiccation and iron chlorosis in years with cold and wet springs.
Enological potential: it gives a slightly intense ruby-red or pinkish wine which is scented, floral and spicy (pepper), savoury, balanced and with a persistent, agreeable aftertaste.
Clones in propagation: Grignolino R1, ALGRI79, ALGRI87, CVTAT261, CVTAT275, VCR113.
Clones undergoing homologation procedure: VCR22, VCR25.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	795	379	1,354	1,336	1,051

GRIGNOLINO

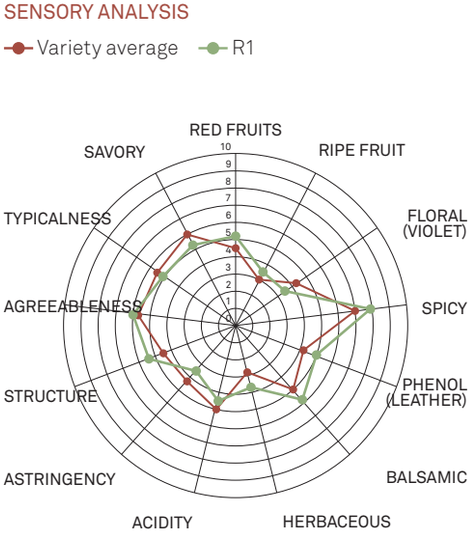
R1

Origin:
Portacomaro (AT)

Registration year: 1969

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with a pale color, averagely tannic, very spicy, fruity and with a delicate scent.

SENSORY ANALYSIS