

LAMBRUSCO MAESTRI

It is grown in the Emilia-Romagna region, especially in the Provinces of Reggio Emilia and Parma. It has recently spread to some areas in southern Italy for its vigour, yield and adaptability to different environments.



Ampelographic characters: the variety is fairly homogeneous, the differences concerning the more-or-less evident presence of green millerandage and cluster compactness. The bud, with an expanded apex, is bronze-vinous and pubescent. The large, three-lobed or almost whole leaves, of a dark green color, are wavy and slightly blistered with bronze-purple veins at the base and have an open V- or U-shaped petiolar sinus. The underside is woolly. The medium-sized, cylindrical, winged cluster holds a medium-sized, sub-rounded berry, with a skin that is thick and rich in anthocyanins. The slightly fleshy pulp has a simple, acidulous flavour.

Cultural aptitude: vine of excellent vigour and good fertility with long shoots and upright growth habit. It prefers soils that are fresh or with a certain amount of natural or induced humidity. It shows great adaptability to climate conditions.

Training system and pruning: it requires expanded training systems and medium-long pruning. It adapts to training systems set up for greater mechanisation too.

Bud-burst period: average.

Ripening period: average-late.

Yield: abundant and constant.

Susceptibility to diseases and adverse conditions: normal.

Enological potential: it gives an intensely coloured, dry, full-bodied, fresh wine which can also be used in blends. If bottled young, it gives a colorful, sweet and sparkling wine.

Clones in propagation: Lambrusco Maestri VCR1, CAB6, CAB16.



CULTIVATED AREA IN ITALY

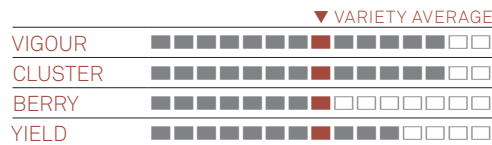
| YEAR | 1970 | 1982 | 1990 | 2000 | 2010 |
|----------|-------|-------|-------|-------|-------|
| HECTARES | 7,072 | 4,953 | 2,440 | 1,450 | 3,047 |

LAMBRUSCO MAESTRI

VCR1

Origin: Salvaterra (RE)

Registration year: 1995



Enological potential: for wines rich in anthocyanins and structured. Suitable for blends with other wines and for sparkling wines.

SENSORY ANALYSIS

● Variety average ● VCR1

