







CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	1,494	880	896	1,047	600

## **MARZEMINO**

Of uncertain origin, it is well established in Trentino and sporadically grown in the neighbouring provinces of Lombardy and Veneto. In other areas, Marzemino varieties with different characteristics from the typical Trentino cultivar are often grown.

Ampelographic characters: fairly homogeneous variety, the main differences being cluster shape and organoleptic features. The bud, with an expanded apex, is cottony and greenish-white with purple edges. The medium-sized, pentagonal, three-lobed, blistered, wavy, dark-green-coloured leaves have sunken veins, are cottony on the underside and have conspicuous teeth. The petiolar sinus is V-shaped with overlapping edges. The medium-long cluster, with two short wings, is cylindrical-pyramidal and semi-compact. The berry is medium sized, spheroid and blue-black in color. The skin is pruinose and rather thick. The thick slightly pinkish flesh has a simple flavour.

**Cultural aptitude:** very vigorous vine with an upright growth habit. Long, robust shoots with medium internodes and a luxuriant vegetation. It adapts to every soil type, but it prefers argillaceous ones, not too calcareous or pebbly, which could compromise its vigor. Dry and ventilated climates enhance the quality of the product.

**Training system and pruning:** it adapts to expanded training systems and long pruning. It does not adapt well to mechanised systems. After positioning the vegetation, it requires manual or mechanised pruning in the counter espalier.

Bud-burst period: average-early.

Ripening period: average.

Yield: good and constant, provided the vine finds its right vegetative balance.

**Susceptibility to diseases and adverse conditions:** very susceptible to powdery mildew and sour rot, hence both adequate pruning and rigorous phytosanitary prophylaxis are essential. **Enological potential:** it gives an intense ruby red wine with violet hints, with an intense, fruity scent; is full-bodied, savoury, dry, quite tanninic and pleasantly bitterish. Vinification with long maceration produces wines that are suitable for aging and gifted with an elegant bouquet. **Clones in propagation:** Marzemino VCR3, VCR114, ISVV1, ISVV14, SMA9, SMA18.

Clones undergoing homologation procedure: Marzemino VCR466.

## MARZEMINO VCR3

Origin: Refrontolo (TV)

	▼ VARIETY AVERAGE
VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives wines with a good acidity and anthocyanin content, excellent in body and structure. Suitable for a brief bottle-aging. It adds color, scent and structure to blends. It should ideally be vinified as a single variety.

Registration year: 2001

## MARZEMINO VCR114

Origin: S. Pietro di Feletto (TV)

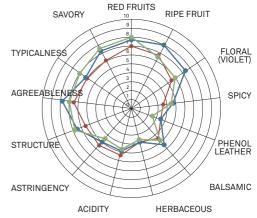


	▼ VARIETY AVERAGE
VIGOUR	
CLUSTER	
BERRY	
YIELD	

Enological potential: it gives particularly colored wines with a complex aromatic profile, where the fruity notes predominate over the floral ones. Excellent structure and body. It should be vinified on its own or in blends to ameliorate color and structure. It is also suitable for production of "passito" wines and dessert wines.

## SENSORY ANALYSIS





Registration year: 2013