PIGNOLETTO

Ancient variety grown in the hills around Bologna and recently assimilated for its genetic identity to Grechetto di Todi or Grechetto Gentile.

Ampelographic characters: fairly homogeneous variety, it internally differs in terms of cluster shape, size and yield. The bud has an open, whitish, downy apex with light carmine edges. The small-to-medium-small, pentagonal leaves have an open petiolar sinus with a V-shaped base. The underside is glabrous or slightly pubescent. The small, elongated, cylindrical or conical cluster is sometimes winged and compact. The small, elliptical berry has thick skin and juicy, simple-flavoured flesh.
Cultural aptitude: vine of medium vigor with a semi-upright growth habit. It adapts well to hilly, not very clayey, slightly calcareous and not too dry soils.
Training system and pruning: the most suitable training system is Guyot, but it adapts to spurred cordon too.
Bud-burst period: average.
Ripening period: average-late.
Yield: good but sometimes inconstant.
Susceptibility to diseases and adverse conditions: normal. Susceptible to drought. Good resistance to winter cold and late frosts.
Enological potential: it gives wines of a pale, straw-yellow color and greenish highlights, with delicate scents where apple hints are predominant. Good structure and persistence. Very interesting when blended to add scents and fragrance.
Clones in propagation: Pignoletto VCR3, VCR433, G5ICAPG (Grechetto di Todi).
Clones undergoing homologation procedure: Pignoletto VCR463, VCR119.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	178	530	819	1,300

PIGNOLETTO

VCR3

Origin: Todi (PG)

Registration year: 2009

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it gives wines with an excellent fixed acidity, good structure and intense fruity hints and persistent scents.

PIGNOLETTO

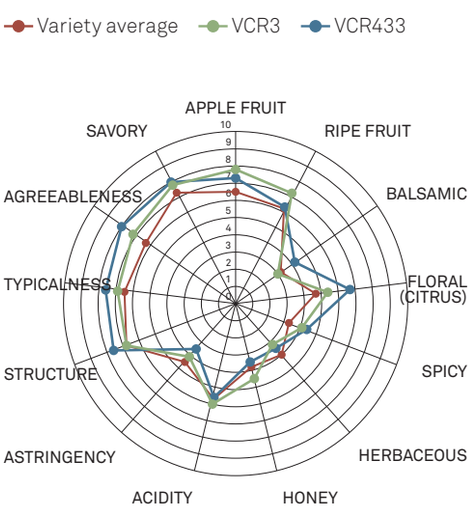
VCR433

Origin:
Durazzanino (FO)

Registration year: 2013

▼ VARIETY AVERAGE

VIGOUR
CLUSTER
BERRY
YIELD

Enological potential: it produces highly acidic wines, with delicate, floral-fruity scents. Suitable for production of still wines and of sparkling, naturally fermented wines too.

SENSORY ANALYSIS