



*d'Arapri*



## BOMBINO BIANCO

### Specifications describing

#### Synonyms

*Bammino, Bonvino, Bonvino bianco, Butta Pezzente, Butta Palmento, Campanile, Campolese scinciario, Castellà, Cola tamburo, Marese, Ottenese, Pagadebiti, Schiacciadebiti, Straccia cambiale, Trebbiano bianco di Chieti, Trebbiano d'Abruzzo, Trebbiano di Avezzano, Trebbiano di Teramo, Trebbiano d'oro, Uva da un osso, Uva Castellana, Uva romana, Zapponara bianca.*

#### Origin and Historical Outline

Already grown for many years in Apulia, this vine seems to be native of Spain, although there are no sources definitely attesting to this origin.

As to its name, the literature traces it back to the shape of the bunch, which, according to a quite fantastic vision, resembles that of a child with stretched arms. This is the reason for the name *Bammino*, a dialect term of the Italian *Bambino*, later turned into *Bombino*.

Given the Spanish origin, the name is more probably derived from *Bonvino*, as the letter "v" is pronounced in Spanish like the letter "b" in Italian. Therefore, the Spanish word "*Bonvino*" is pronounced like the Italian "*Bombino*". Thus, the name *Bombino* means "good wine".

#### Main Ampelographic Features

**Shoot tip:** fan-shaped, fluffy, whitish green with yellow shades and frequently carmine margins.

**Leaf:** medium, pentagonal, pentalobate or trilobate. Open-lyre petiole sinus, often with 1-2 teeth along the margin of the petiole sinus; V or U-shaped, sometimes closed upper lateral sinuses. V-shaped lower lateral sinuses, if present.

**Bunch:** medium, cylindrical-conical, often winged and pyramid-shaped, fairly loose or not very dense.

**Berry:** low weight, sub-spheroidal or slightly oblong, pruinose, medium thick, compact skin, yellowish colour with spots and brown dots on the side exposed to the sun. Plain and not very aromatic taste.

#### Phenology

**Time of bud burst:** late

**Flowering time:** late

**Veraison:** intermediate-late

**Ripening:** intermediate-late

#### Agronomic and Cultural Characteristics

**Vigour:** medium

**Average bunch weight:** 210 g (min 110 g — max 320 g)

**Average berry weight:** 1.5 g (min 1.2 g — max 2.3 g)

**Number of seeds per berry:** 2 - 3

**Average rachis weight:** 17 g

**Fertility of buds:** 1— 2

**Potential fertility:** 1.3

**Actual fertility:** 1.0

#### Environmental and Cultural Requirements

Offers an abundant, fairly consistent yield when pruned short; if pruned long, instead, there may be an alternating production. The ripening of the grapes is favoured by light, siliceous-calcareous soils rich in skeleton, with a good exposure.

#### Chemical Features of the Wine

**Alcoholic content:** 11.0 – 12.5 % by vol.

**pH:** 3.15 – 3.40

**Total acidity:** 5.5 – 7.0 g/l

#### Oenological Use and Sensorial Properties of the Wine

Hardly ever processed as a single variety, it is used in blends for the production of famous white wines. In Apulia, it is employed in the production of the VQPRD's *San Severo, Cacc'e Mmitte di Lucera, Leverano, Castel del Monte, Locorotondo, Martina or Martina Franca, Gravina*. Greenish yellow to golden straw yellow colour, neutral, velvety, balanced, dry taste. It is a dessert wine that also goes very well with fish. It is suitable for the production of vermouth.

#### Economic Significance and Geographic Distribution

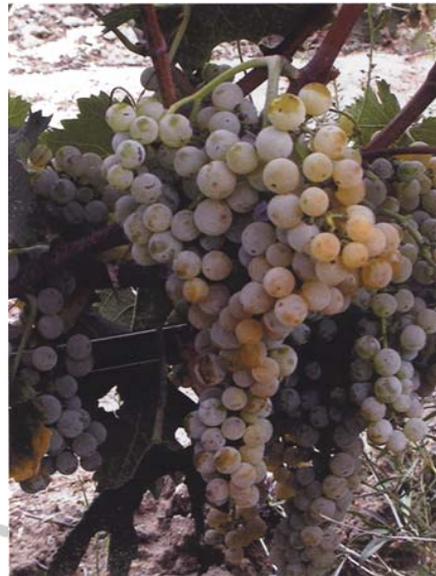
The vine is present in Apulia in considerable numbers above all in the provinces of Bari and Foggia. It is registered among the varieties suited to being grown in all the Apulian provinces.

It is grown in many other regions of southern Italy, like Molise and Abruzzo.

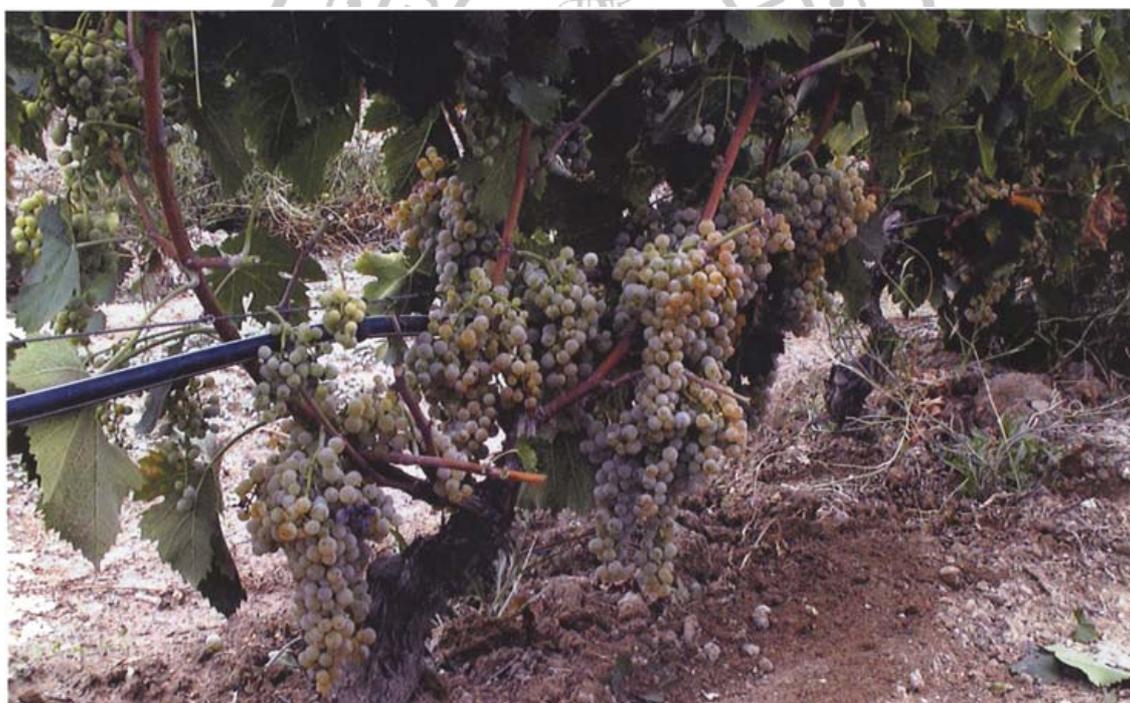
## BOMBINO BIANCO



LEAF



BUNCH



PLANT