



*d'Araprì*



## MONTEPULCIANO

### Specifications describing

#### Synonyms

*Cordisco, Montepulciano d'Abruzzo, Morellone, Montepulciano di Torre dè Passeri, Sangiovese candisco.*

#### Origin and Historical Outline

Of unknown origin, this vine is typical of Abruzzo and other regions in central and southern Italy. According to its name, its origin might perhaps be traced back to the area of Montepulciano in the province of Siena. It was supposedly introduced into Abruzzo in the early 19th century, from where it spread to the neighbouring regions. The vine got to Apulia at the beginning of the 1900's first to the province of Foggia, then spreading to Bari, Brindisi, Lecce, and Taranto.

#### Main Ampelographic Features

*Shoot tip:* fan-shaped, fluffy, green-whitish, with red-purplish shades.

*Leaf:* medium, pentagonal, pentalobate. Medium deep, lyre-shaped petiole sinus; very deep, closed U-shaped upper lateral sinuses with overlapping lobes; less deep, generally open, V or U-shaped lower lateral sinuses.

*Bunch:* medium-small, fairly dense, cone-shaped or cylindrical-conical, often winged (1 or 2 wings), woody, short peduncle.

*Berry:* medium-small, sub-oval; black-purplish, pruinose, compact and almost coriaceous skin.

#### Phenology

*Time of bud burst:* intermediate-late

*Flowering time:* intermediate-late

*Veraison:* intermediate

*Ripening:* intermediate-late

#### Agronomic and Cultural Characteristics

*Vigour:* medium

*Average bunch weight:* 240 g (min 120 g – max 370 g)

*Average berry weight:* 1.9 g (min 1.7 g – max 2.3 g)

*Number of seeds per berry:* 2 - 1

*Average rachis weight:* 16 g

*Fertility of buds:* 2 – 1

*Potential fertility:* 1.6

*Actual fertility:* 1.3

#### Environmental and Cultural Requirements

Prefers well-exposed, hilly soils, a warm climate, medium-high training systems, medium-short pruning. Average and consistent production.

#### Chemical Features of the Wine

*Alcoholic content:* 11 – 13.5 % by vol.

*pH:* 3.20 – 3.45

*Total acidity:* 6 – 8 g/l

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

Grapes used exclusively for vinification.

The wine is suitable for ageing; ruby red colour, typical, vinous smell, dry, fruity, tannic taste, adequately alcoholic, good body.

#### Economic Significance and Geographic Distribution

This vine is quite widespread in Apulia and registered among the varieties suited to being grown in all Apulian provinces. In Apulia, it is used for the production of the VQPRD's *San Severo, Rosso di Cerignola, Rosso Canosa, Rosso Barletta, Orta Nova, Cacc'è Mmitte di Lucera, Castel del Monte, Copertino, Leverano, Lizzano, Gioia del Colle, Alezio, Brindisi* and *Nardò*. It is also included in the production specifications of other DOC wines of central and southern Italy.

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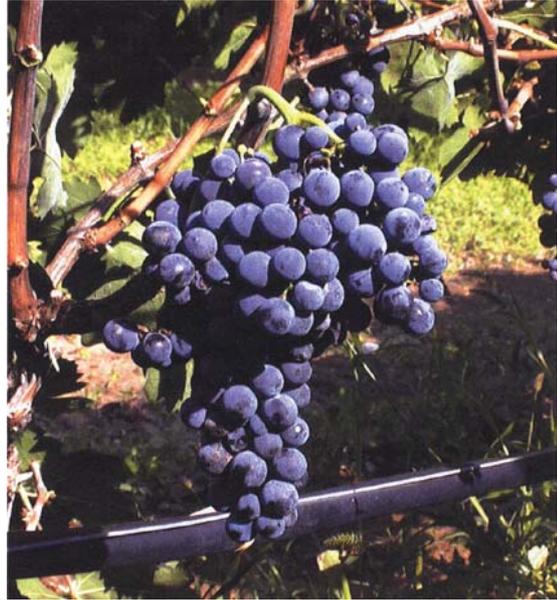
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## MONTEPULCIANO



LEAF



BUNCH



PLANT