

# Montepulciano N

Wine grape variety.



## Origin

Montepulciano is originally from Italy, probably from the Abruzzo area.

## Use

Wine grape variety.

## Name of the variety in France

Montepulciano

## Synonymy

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

## Regulatory data

In France, Montepulciano is officially listed in the "Catalogue of vine varieties" since 2018 on the A and classified. This variety is also listed in the catalogues of other Member States of the European Union : Bulgaria, Greece, Italy and Malta.

## Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the green young leaves with bronze spots and a medium to high density of prostrate hairs,
- the shoots with red-striped internodes,
- the large, dark green adult leaves, with five or seven lobes, deep U-shaped lateral sinuses, an open or slightly open petiole sinus with often naked petiole veins, medium to long teeth compared to their width at the base with straight sides, a weak anthocyanin coloration of veins, a blistered, sometimes slightly gofferred, twisted or involute leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the ellipsoid or sometimes round-shaped berries.

# Genetic profile

	MicrosatelliteVVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	249	186	190	252	238	233	257
Allele 2	143	225	249	191	200	252	240	243	271

## Cultivation and agronomic skills

Montepulciano is moderately vigorous and has a semi-erect bearing. As its bud burst is late, this variety is not very affected by spring frosts. It is adapted to high summer temperatures and needs a hot climate to reach full maturity. This variety is suited to deep soils and must be pruned short. Montepulciano has a good production potential but can sometimes be susceptible to millerandage.

## Clonal selection in France

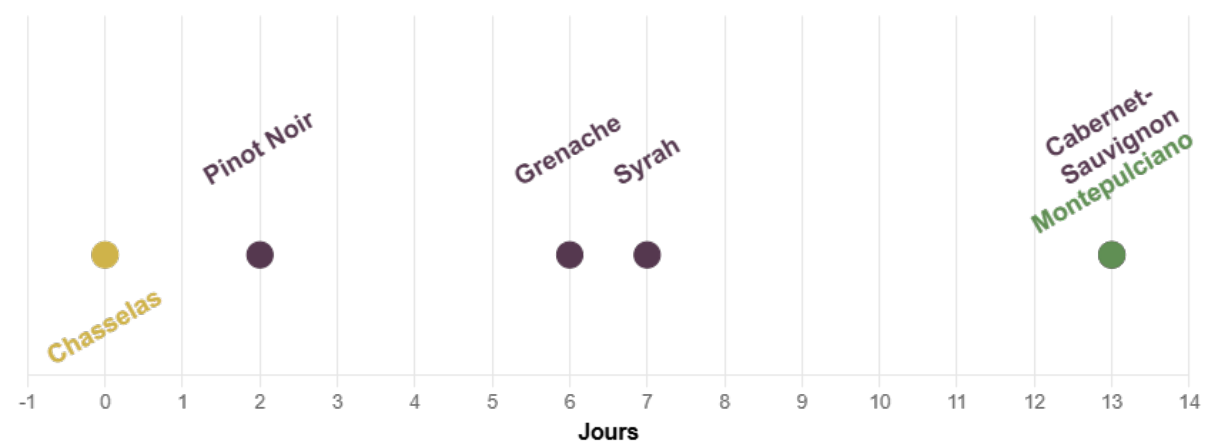
The only certified Montepulciano clone carries the number 1327.

## Phenology

Bud burst: 13 days after Chasselas.

Grape maturity: mid-season, 4 weeks after Chasselas.

## Debourrement



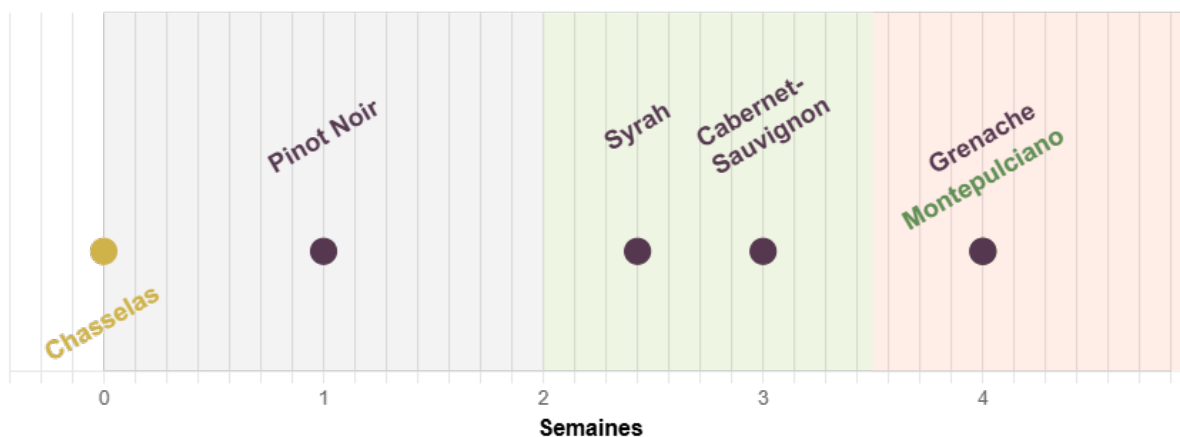
## Technological potential

Montepulciano's bunches are medium in size and moderately compact. The berries are also medium, simple-flavored, with a moderately thick skin and a juicy pulp. Montepulciano red wines are ample, round ; they have soft tanins, an intense color and fruity aromas. This variety can also be used to produce good quality rosé wines.

## Susceptibility to Diseases and Pests

Montepulciano is susceptible to powdery mildew but it is not very sensitive to grey rot.

## Maturité



## Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
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- Registre Ampélographique International. 1961-1972, Ed. OIV, France.



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