

Sciaccarello N

Wine grape variety.



Origin

This variety, traditionally grown in Corsica, has been identified as the variety Mammolo, originally from Italy (Tuscany), based on ampelographic and genetic analyses carried out in Montpellier. Based on Italian genetic analyses, Sciaccarello would be the result of a crossbreeding between Boggione rosso and Uva delle Vecchie.

Use

Wine grape variety.

Name of the variety in France

Sciaccarello

Synonymy

In France, this variety can officially be called "Sciaccarellu" regarding plant propagation material. In Italy, Sciaccarello is officially designated as "Mammolo".

Regulatory data

In France, Sciaccarello is officially listed in the "Catalogue of Vine Varieties" on the A list and classified. This variety is also listed in the catalogue of Italy.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the adult leaves, entire or with three or five lobes, with shallow lower lateral sinuses, a slightly open petiole sinus or with slightly overlapping lobes, medium to long teeth compared to their width at the base with straight sides, a thick, involute leaf blade on the edges, and on the lower side of the leaves, a medium density of erect and prostrate hairs,
- the ellipsoid berries, with red black skin.

Evolution of cultivated areas in France

Year	1958	1979	1988	1998	2008	2018
ha	654	730	395	605	753	1253

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	223	239	180	194	246	238	235	251
Allele 2	131	225	247	186	204	246	240	257	271

Cultivation and agronomic skills

Sciaccarello displays moderate vigor and is suited to hot southern areas. It must be planted in relatively dry terroirs. Moderate pruning and limited yields are required to obtain quality red wines. When overripe, Sciaccarello berries tend to shrivel quickly.

Clonal selection in France

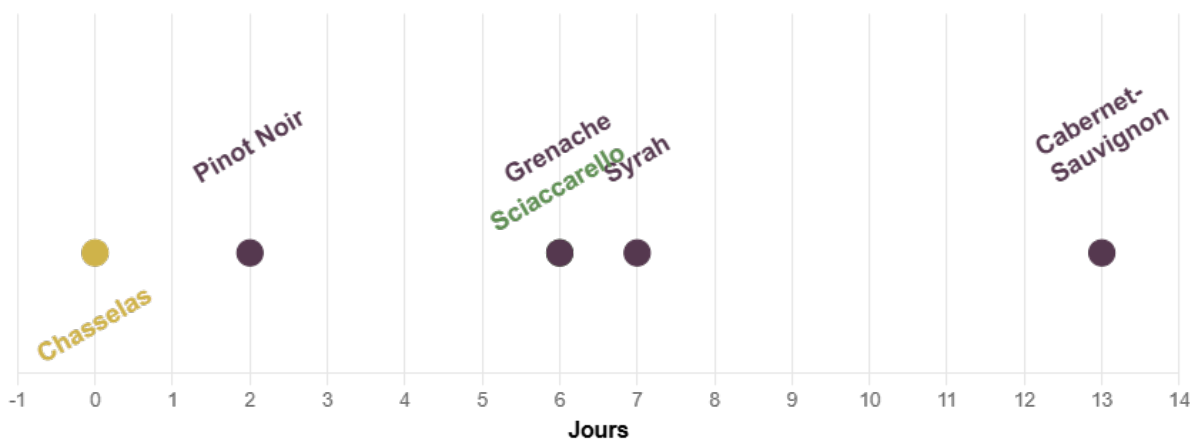
The nine certified Sciaccarello clones carry the numbers 744, 834, 874, 875, 907, 930, 961, 1275 and 1276. A conservatory of 60 or so clones was planted in the wine-growing region of Corsica in 2005.

Phenology

Bud burst: 6 days after Chasselas.

Grape maturity: mid-season, 3 weeks after Chasselas.

Debourrement



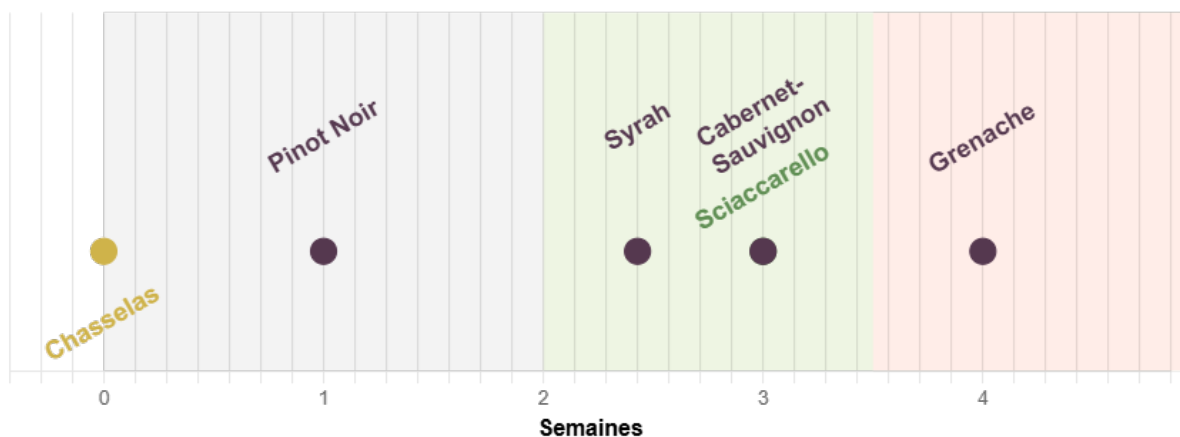
Technological potential

The bunches are very large and the berries are large. Sciaccarello produces fine, balanced, not very colored wines, with a good aromatic complexity (strawberry then spicy aromas). This variety has a good sugar accumulation potential while maintaining a fairly good acidity. Sciaccarello is also interesting when blended or for the production of rosé wines.

Susceptibility to Diseases and Pests

Sciaccarello does not seem particularly susceptible to diseases.

Maturité



Bibliographic references

- Catalogue des variétés et clones de vigne cultivés en France. Collectif, 2007, Ed. IFV, Le Grau-du-Roi, France.
- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
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- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.
- Registro nazionale delle varietà di vite. Ministère de l'agriculture italien, under the name "Mammolo", [[web site](#), visited in 2020].



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