

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 goffered, 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: 12 days after Chasselas.

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

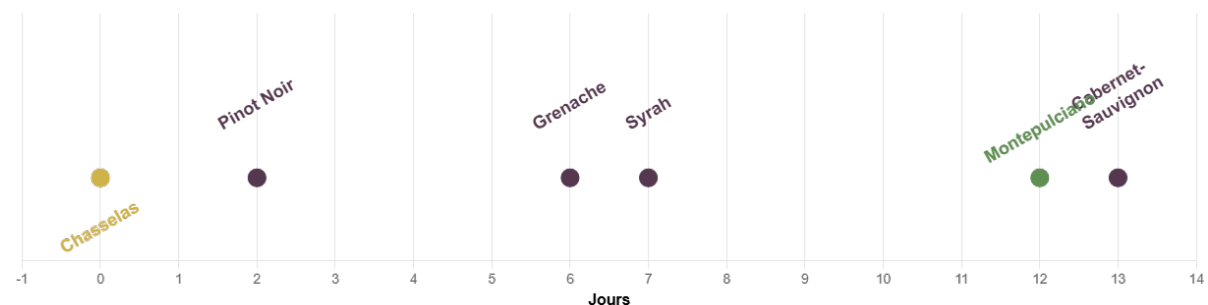
Technological potential

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.

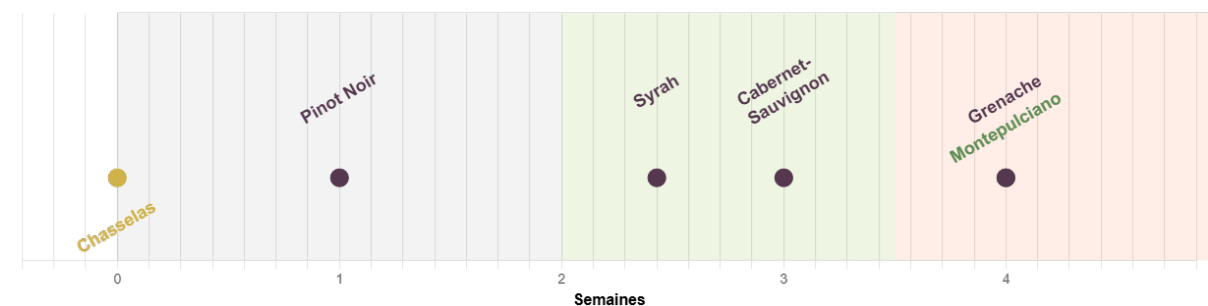
Susceptibility to Diseases and Pests

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

Debourrement



Maturité



Bibliographic references

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- Registre Ampélographique International. 1961-1972, Ed. OIV, France.



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