## Lambrusco Maestri

AWRI

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## **BACKGROUND**

There are many distinct Italian varieties called Lambrusco/ Lambrusca 'Something', especially in Piedmont and Emilia-Romagna. Lambrusco Maestri (lahm-BROOSkoh ma-AYS-tree) has been known since the end of the 19th century, probably originating in the province of Parma. Principal synonyms are Grappello Maestri and Lambrusco di Spagna. Today, it is widespread in Emilia-Romagna, particularly in Montecchio, Beretto and Gualtieri. It is used for varietal wine in Colli di Parma DOC and as part of the blend in Lambrusco Mantovano DOC and several other Reggiano DOCs. Lambrusco Salamino and Lambrusco Grasparossa are much more important in Emilia-Romagna than Lambrusco Maestri, with 8% and 3% of the regional area, respectively. The former is the most widely planted of the Lambrusco varieties in Italy. Global area of Lambrusco Maestri was 2272ha in 2010 (66% more than 2000), mostly in Italy. There is a small area in Mendoza, Argentina, There

are at least three wine producers in Australia (and more growers).

## VITICULTURE

Budburst is mid-season and maturity is mid to late. Vigour is high with erect growth habit. Bunches are medium to large and compact with medium thick-skinned black berries. Yield is high. Medium to long pruning is generally used in Italy but spur pruning is successful in Australia. It has average susceptibility to diseases and is adapted to a wide range of climates. High acidity and low pH musts are possible in hot regions in Australia.

## WINE

Lambrusco Maestri wines are well-structured with good colour and freshness and generosity of flavour. Acidity and tannins are good. Descriptors include strawberry, dark plum, ripe black cherry, milk chocolate and candied violets. Still, sparkling or frizzante styles can be found in both Australia and Italy, usually consumed when young. It is often used for blending in Australia.

For further information on this and other emerging varieties, contact Marcel Essling at the AWRI (marcel.essling@awri.com.au or 08 8313 6600) to arrange the presentation of the Alternative Varieties Research to Practice program in your region.