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TECHNICAL DATA INVERNENGA GRAPE

Columella and Plinio in their works cite amongst the grapes cultivated in the Rezie the Duracine. Pier de Crescenza in his “Opus Ruralium Commodorum”, lists amongst Brescian varieties a Brunesta. Agostino Gallo in his “Venti Giornate della vera agricultura” writes “Not least are good to plant the white Duracine, for the fact that they are very pleasant to eat at carnival time or at Easter” and in a later passage “But more praiseworthy the white Bruneste if found on the hills or in other places exposed to the air and light since they are tastier than the red ones and can be kept for longer”.

The grapes properties and the tradition of conserving the Invernega until Easter could lead one to think of it as similar to the Duracine but as Tassini et al affirm (1985) in their description, Invernega is “mentioned for the first time in the Italian Brescian dictionary of G.B. Melchiori with the name of “ua'mbrunesca” translated in “Pergolese”, a kind of large thick skinned grape also known as Pergola or Arbour and Brumestra.

In 1825, however, Acerbi in his ampological review of grape varieties in the district of Chiari (making up what is the present day province of Brescia) makes no mention of it, indicating that it was not widespread. It is however mentioned amongst the varieties of white grapes most cultivated in Brescia in 1826 in documentation by the then Ministry of Industry Agriculture and Commerce. In 1912 Marzotto pointed it out as being “widely cultivated in the area of Brescia as a grape to preserve for winter and its ampelographic properties are indicated together with the requirements of climate and terrain for growing it. The Invernega variety is described again by Longo in 1948. Apart from Tassini et al. from 1985 already cited, information about Invernenga can also be found in the more recent publication “Vecchi vitigni bresciani” or old Brescian vines by P.Villa, O.Milesi and A. Scienza.

Properties and tendencies to growth

A varietal that prefers exposed and not particularly fertile areas given the vigour of its vines and late ripening of their fruit. Grapes have a good resistance to fungal diseases above all grey mould given the thickness of their skins it is however very sensitive to hail and subject to burning due to excessive exposure.

Sensorial characteristics

Intense straw yellow colour with well-defined greenish highlights. Refined and delicate on the nose with a gradient of delicate aromas. Full ample elegant and sapid on the palate with a subtle aftertaste of bitter almond in the finish.

Historically Invernega was cultivated for the table as it was easy to conserve throughout the winter but the grape was also vinified as a monovarietal above all in blends. At present it is only found in Brescia and in a very small number of places near to the city. Invernega is included in the procedural guidelines of the IGT denomination for the area of Ronchi in Brescia. .