

Nero di Troia

Synonym: Uva di Troia, Sommarrello, Sumarello, Tranese, Troiano, Uva dell Marina, Uva di Barletta, Uva di Canosa

Commonly mistaken for: None.

Origin: The variety probably hails from the village of Troia in Puglia, the region where it is almost exclusively grown. The first recorded mention of the variety is in northern Puglia in 1854 where it is called an “indigenous” variety.

Agronomic and environmental aspects: This late ripening Mediterranean variety needs warmth but the skins are susceptible to sunburn so leaf cover may be required. Uneven ripeness means several passes may be needed at harvest but this has been somewhat ameliorated with improved clones. Adaptable to all kinds of terrain as long as it’s a hot climate.

Diseases, pests and disorders: Slight sensitivity to powdery mildew otherwise normal. Susceptible to sunburn and doesn’t like hot winds.



Description

Growing Tip:	semi-expanded, slightly fluffy, bright green, with bronze tinges at the edges
Leaf:	medium sized, pentagonal, five-lobed, smooth edges, slightly wrinkled, matte green, fluffy underside of leaf. U or Lyre shaped petiolar sinus sometimes overlapping.
Bunch:	medium sized, semi compact, conical cylindrical, winged.
Berry:	medium-large, spherical, blue-purple, thick and bloomy skins, fleshy pulp with simple flavour.
Vegetation Growth Habit:	sprawling
Vigour:	medium-high
Average bunch weight:	240-280g (Italy), 280-300g (Merbein 2017/2018)
Average Bunches per shoot:	1-2 (Italy), 3 (Merbein 2018)

Growth stages:

Time of budburst:	medium
Time of flowering:	medium early
Time of veraison:	medium-early
Time of harvest:	late

Wine characteristics: An elegant and mid-weight red wine with abundant but refined tannins (when fully ripe). Intense ruby coloured-tending to violet. Often blended with other southern red varieties to bring a touch of elegance. Modest acidity at best. Dry and savoury with red cherries, dried herbs and spice.

Australian Experience:

Nero di Troia is a completely new variety to Australia so this is the first data recorded on the grape and wine. Nero di Troia VCR 1 was selected in 2012 and released from quarantine in 2015, the mother rows were planted in 2015 and 2016 on single bi-lateral cordon VSP with 4 foliage wires at the Chalmers Merbein Vineyard in the Murray Darling region.



It looked to be a terrible choice upon first observation in the vineyard. Straggly patchy canopy with too much yield and over exposed grapes. But we persisted. It began veraison the same time as piedirosso but took another 3 weeks to ripen. The ripening of the grapes is very uneven with completely hard green berries mixed with fully coloured berries within the bunch. Testing maturity is tricky as the green berries put the data and juice flavour off. It wasn't looking promising and we waited a long time until the green berries ripened, all the time lacking any real flavour. Then one day it turned a corner very late in the season – much later than aglianico or cabernet sauvignon for instance – and the flavour arrived.

The berries were very big, like tombola marbles, so it was difficult to destem, even with our large holed cage on the destemmer many berries remained on the bunch. The ferment remained as whole berries for quite some time and lasted about 3 weeks. The resulting wine was medium-weight, bright and juicy with a lovely balance of grainy persistent tannin. The low acid wine retains its structure due to the high natural tannins. It will be very interesting to see how the wine evolves in bottle. A great potential variety for hot climates, with appropriate canopy management to protect from sunburn, because of its super late ripening avoiding the heatwaves.

Available Clone:

Nero di Troia VCR 1

- Smaller bunches than average
- More red fruit and spice notes
- Less bitter and astringent
- Higher acidity
- Great structure which gets better with bottle age
- Also recommended for white vinification or rose production

Maturity Data: Chalmers Merbein Vineyard

	17/2/17	23/2/17	2/3/17	9/3/17	16/3/17	30/3/17
Nero di Troia VCR 1						
Baume	10.0	11.0	11.4	11.2	11.8	12.2
pH	3.49	3.62	3.65	3.72	3.77	3.81
TA	8.9	6.9	6.4	5.9	5.5	5.0

	13/2/18	20/2/18	28/2/18	5/3/18	12/3/18	19/3/18
Nero di Troia VCR 1						
Baume	10.6	11.0	12.2	11.4	13.0	13.0
pH	3.69	3.70	3.91	3.69	4.04	3.94
TA	5.5	5.7	4.8	6.5	4.5	4.5