



Barbera

Synonym: Barbera a Peduncula Rosso, Barbera a Raspo Verde, Barbera Amaro, Barbera d'Asti, Barbera Dolce, Barbera Fina, Barbera Grossa, Barbera Nera, Barbera Nostrana, Barbera Vera, Barberone, Gaietto, Lombardesca, Sciaa

Commonly mistaken for: Barbera del Sannio, Barbera Sarda, Mammolo, Neretto Duro, Perricone

Origin: Doubt surrounds the origins of Barbera: is it a derivation of the Italian for barbarian due to its deep red colour or is its origin in an astringent, deeply coloured medieval drink named vinum berberis? Others believe that its original name was Grisa or Grisola, a word that associates the variety with the acidity of the gooseberry (*Ribes grossularia* L.). Unfortunately a dearth of documentation before the eighteenth century makes it difficult to be sure where the variety and its name originates. While it is viewed as a Piemonte variety with claims that it hails from the Monferrato hills, DNA profiling has shown it shares little in common with other Piemonte varieties. It is not only a Piemonte variety but is found in most regions of

Italy, making it the country's third most-planted red variety. It has also made a home in California and Australia.

Agronomic and environmental aspects: Barbera typically has large bunches and medium-sized berries that are very dark in colour. It is suited to dry climates and offers good drought resistance. It has a preference for dark soils with a good percentage of clay, with medium-low fertility. Producing high yields, growers are advised to have a strict pruning regime.

Diseases, pests and disorders: Spring frost susceptibility; extremely sensitive to potassium and boron deficiency. Medium resistance to downy mildew, sensitive to powdery mildew, botrytis and fanleaf virus.

Description:

Growing Tip:	fully open, cottony, of whitish green colour with reddish edges and good density of erect hairs on tip.
Leaf:	large size of blade, pentagonal shape, 5-lobed. Has a closed lyre shaped petiolar sinus with lobes strongly overlapping, superior side sinuses shaped like a closed lyre, while inferior are like an open lyre. The profile is flat, hairless, of a dark green colour.
Bunch:	medium, of pyramidal form, with wings, with densely distributed berries; long peduncle of brown-red colour.
Berry:	of medium dimensions, elliptic; skin of uniform dark-blue colour, thin thick covered by high bloom.
Vegetation Growth Habit:	semi-erect
Vigour:	medium-high
Average bunch weight:	medium-small
Average Bunches per shoot:	2

Growth Stages:

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

Wine characteristics:

Rich in anthocyanins, the resulting wine is deep in colour and relatively tannic. Fragrant in youth, it shows a fruity palate, medium body and crisp acidity. When cultivated in temperate areas and with a good management of the vineyard, Barbera can exhibit an attractive bright red cherry fruit, tied up by vanilla, smoky or toasty flavours when barrel aged.

Australian Experience:

Not many of these Barbera clones are planted in Australia yet. In the Chalmers experience it performs very well in hot climates with its high natural acid and naturally balanced yield with no overt problems viticulturally. It can make bright attractive wines from the Murray Darling region so we think it would perform well in other areas too.

Available Clones:**Barbera MAT 4**

- good acid retention
- slightly less vigorous than MAT 5.
- smaller bunches and more bunches than MAT 5 but about the same yield overall.

**Barbera MAT 5:**

- larger and fewer bunches than MAT 4
- slightly more vigorous than MAT 4
- good bunch placement and balance
- good acid retention

Maturity Data Clonal Comparison: Chalmers Merbein Vineyard

	14/2/17	21/2/17	24/2/17	2/3/17	9/3/17	14/3/17
Barbera MAT 4						
Baume	11.8	12.0	13.0	12.4	13.6	14.8
pH	3.35	3.32	3.43	3.43	3.42	3.59
TA	10.3	9.8	8.7	9.7	9.1	7.4
Barbera MAT 5						
Baume	10.2	11.0	12.0	12.8	14.0	14.4
pH	3.26	3.29	3.34	3.39	3.5	3.55
TA	11.9	10.1	10.4	10.0	8.4	8.0