



## Negro Amaro

**Synonym:** Negroamaro, Nigroamaro,

**Commonly mistaken for:** Jonico, Lacrima, Purcinara, Uva Olivella.

**Origin:** Puglia was colonised by the Ancient Greeks and Negro Amaro was believed to have been introduced from Greece but DNA testing shows it has no genetic relatives in modern Greek varieties. There is no mention of the variety in Puglia until the 1800s. Its name means black bitter in Italian despite making rather sweet-tasting red wines.

**Agronomic and environmental aspects:** Vigorous and high yielder, it is best suited to warm climates due to its mid to late ripening and its ability to hold its acidity. This variety is not particularly fussy when it comes to soils but it excels on calcareous and clay-based soils. It is suitable for a range of training systems, depending on the availability of water. It is suitable for spur pruning and cane

pruning, from wide traditional systems (like tendone) to bush vines (like alberello). Mechanical harvesting can be slightly difficult because the berries are not easily detached from the pedicel.

**Diseases, pests and disorders:** It has good resistance to downy and powdery mildew. High drought resistance. It has dark, thick-skinned berries, high in anthocyanins.

### Description:

Growing Tip:

fully open, cottony, of whitish or yellowish green colour, with pink reflexes.

Leaf:

large, pentagonal, 5-lobed or 3-lobed. Has a semi-close V-shaped petiolar sinus, lateral superior sinuses V-shaped with lobes overlapped, while inferior can be a close lyre or U-V shaped. The profile is V-shaped or involute, blistered, with involute lobes.

Bunch:

medium, short, of conical form, rarely winged, compact, with a short peduncle.

Berry:

medium-large dimensions, obovate; thick and strong skin, of purplish-black colour, high levels of bloom, difficult detachment from pedicel.

Vegetation growth habit:

Erect

Vigour:

high or very high

Average bunch weight:

medium-large (300-380 g.)

Average bunches per shoot:

2 to 3

### Growth Stages:

Time of budburst:

Medium

Time of flowering:

Early

Time of veraison:

Medium

Time of harvest:

medium-late

### Wine characteristics:

Sweet-tasting medium-bodied reds that are best consumed in their youth for their fruity and refreshing characters. For these reasons, it is also well suited to fine rosato production. Generally used as a blending component in southern Italy to add colour and stuffing.

### The Australian Experience:

Generally producing lighter coloured wines in Australia that one is accustomed to from Puglia, however it's often blended with darker varieties like Malvasia Nera in Italy. The 'bitter' note implied in the name is certainly present with a hint of pleasant medicinal/herbal bitterness in the wines which are mostly berry fruited and with some spice notes. Needs a warm site and can stand the heat very well with large berries to guard against desiccation during heat waves. Very vigorous so needs careful management in the vineyard to balance this.

### Available Clone:



#### Negro Amaro VCR 10

- Clone selected by Rauscedo.
- characterized by high vigour and reliable productivity;
- medium-large, semi-compact and long bunches.
- Less susceptible to botrytis than other Negro Amaro clones.

### Maturity Data: Chalmers Heathcote Vineyard

	14/2/18	20/2/18	25/2/18	28/2/18	7/3/18	13/3/18
<b>Negro Amaro VCR 10</b>						
<b>Baume</b>	10.0	11.1	11.6	12.4	13.0	14.0
<b>pH</b>	3.12	3.20	3.27	3.38	3.42	3.47
<b>TA</b>	11.0	9.9	8.2	8.9	8.6	7.4

### Maturity Data: Chalmers Merbein Vineyard

	30/1/19	12/2/19	15/2/19	20/2/19	22/2/19	28/2/19
<b>Negro Amaro VCR 10</b>						
<b>Baume</b>	10.0	11.2	11.5	12.8	12.4	13.8
<b>pH</b>	3.15	3.23	3.45	3.29	3.31	3.47
<b>TA</b>	10.1	8.0	7.2	6.9	7.5	5.9