



Nero d'Avola

Synonym: Calabrese, Calabrese d'Avola, Calabrese Dolce, Calabrese Pizzutello, Calabrese Pizzuto.

Commonly mistaken for: Calabrese di Montenuovo, Sangiovese.

Origin: Its commonest synonym is Calabrese, which suggest its cultivation in the Calabria region (southern Italy), but historically there is no proof of its origins in this region; the origins of this variety are uncertain. Nero d'Avola, meaning coming the dark-coloured one from the town of Avola is Sicily's most important red grape variety today.

Agronomic and environmental aspects: Nero d'Avola is a vigorous vine that produces a high and reliable yield. This variety typically grows in hot climates. At elevation it makes more delicate wines while at lower altitudes, the wines are fuller and more powerful. In Italy traditional bush-vine training systems are used, as well

as VSP. It needs shoot thinning during the growing season to manage the canopy.

Diseases, pests and disorders: Susceptible to powdery mildew; medium resistance to other common diseases.

Description:

Growing Tip:	half-open, cottony, of whitish green colour.
Leaf:	medium size of blade, pentagonal shape, 3-lobed. Has a U or V shaped petiolar sinus, superior side sinuses are U shaped, but not very deep. The profile is undulating, with revolute edges.
Bunch:	medium, of pyramidal form, short and stumpy or long, winged, semi-compact.
Berry:	medium dimensions, ovate; thick skin of uniform dark-blue colour, covered by high bloom.
Vegetation Growth Habit:	drooping
Vigour:	high
Average bunch weight:	medium-large (180-300 g.)
Average Bunches per shoot:	1 or 2

Growth Stages:

Time of budburst:	Medium
Time of flowering:	Early
Time of veraison:	Medium
Time of harvest:	Medium

Wine characteristics:

Nero d'Avola is versatile and can be used to make rosé, light-medium or full-bodied reds; the latter is characterised by intense colour, abundant tannins and fresh acidity, giving the best wines the structure for ageing. It commonly shows red cherry fruit, plums, chocolate and spicy flavours in youth.

The Australian Experience:

Rapidly becoming a key red variety for Australian viticulture and wine production, Nero d'Avola is finding success in warmer growing regions of Australia, namely the inland irrigated regions, McLaren Vale and northern Heathcote, because of its high natural acid, drought tolerance and juicy wine style. Because of the downward growth habit and potential high yields, congested and shaded fruit zones can be a botrytis risk in the case of humidity near vintage so careful canopy and yield management is advised.

Available Clone:



Nero d'Avola MAT 1

- Clone selected by Matura near Vittoria, Sicily
- Characterized by high vigour and high productivity
- Medium-large, semi-compact can be short or long bunches
- Very downward growth habit, closed canopy

Maturity Data: Chalmers Heathcote Vineyard

	23/2/18	26/2/18	1/3/18	6/3/18	9/3/18	13/3/18
Nero d'Avola MAT 1						
Baume	11.4	12.0	12.4	12.7	13.2	13.8
pH	3.47	3.44	3.46	3.53	3.58	3.48
TA	8.4	6.9	7.3	7.8	7.4	6.9

Maturity Data: Chalmers Merbein Vineyard

	19/2/18	22/2/18	26/2/18	2/3/18	8/3/18	12/3/18
Nero d'Avola MAT 1						
Baume	11.9	12.5	11.8	12.6	12.8	13.4
pH	3.51	3.56	3.55	3.66	3.70	3.77
TA	6.5	6.0	5.8	5.7	6.0	5.0