



Nosiola

Synonym: Gropello Bianco, Nosellara, Nosiola gentile, Nusiola, Spargelen.

Commonly mistaken for: Durella, Duello, Dall'occhio bianca.

Origin: There's little evidence of Nosiola existing until it was first written about in the first quarter of the nineteenth century. However, recent research has suggested that its parent could be the ancient Swiss variety – Rèze. The variety's name likely derives from the Italian word *nocciola*, meaning hazelnut, a nod to the hazelnut-like character of the wine.

Agronomic and environmental aspects: Nosiola grows well in hilly regions with good exposure and breezes. The vine is suitable for different training systems and pruning techniques. In the Trentino region a wide training system (pergola) and cane pruning is used. For this variety cases of incompatibility of graft have been shown for some rootstocks (Rupestris du Lot). Very good yield, but sometimes

inconsistent.

Diseases, pests and disorders: Having an early budburst, Nosiola is susceptible to spring frosts. In humid seasons it can suffer from botrytis and powdery mildew; good resistance to downy mildew. Susceptible to stem necrosis.

Description:

| | |
|----------------------------|--|
| Growing Tip: | fully open, hairless, of bright golden green colour with copper edges. |
| Leaf: | medium-small size, pentagonal, 3-lobed. Has a wide open U-shaped petiolar sinus, lateral sinuses U shaped and deep, with lobes slightly overlapped. The profile is slightly involute or V-shape with revolute lobes. |
| Bunch: | medium size, of conical-pyramidal form, long, with one or two wings, high density of berries. |
| Berry: | medium size, round; thin skin, strongly covered by bloom, of a golden yellow colour with greenish reflexes. The flesh has a neutral flavour. |
| Vegetation growth habit: | erect |
| Vigour: | medium |
| Average bunch weight: | medium-low (100-200 g.) |
| Average bunches per shoot: | 1 or 2 |

Growth Stages:

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

Wine characteristics:

Nosiola can make dry, crisp whites as well as lusciously sweet vino santo styles. The dry styles are fresh and saline and often display a hazelnut aromas as well as citrus and white flowers.

The Australian Experience:

Chalmers are currently the only real growers of this variety at both vineyards, Merbein and Heathcote. It has proven problematic, low acid, thin skinned, botrytis prone and neutral tasting. Yet the resulting wines made from the grape have been surprisingly delicious. It ripens at very low baume and can make a fresh wine with ripe fruit characters at a finished alcohol around 10-11%.

Available Clone:**Nosiola T1**

- This clone is characterized by medium-high vigour
- Highly productive
- long bunches with medium density of berries
- Good resistance to downy mildew, low resistance to botrytis.

Maturity Data: Chalmers Heathcote Vineyard

| | 7/2/18 | 12/2/18 | 20/2/18 | 25/2/18 | 28/2/18 | |
|-------------------|--------|---------|---------|---------|---------|--|
| Nosiola T1 | | | | | | |
| Baume | 9.1 | 9.6 | 10.0 | 11.0 | 11.2 | |
| pH | 3.33 | 3.38 | 3.54 | 3.69 | 3.782 | |
| TA | 7.7 | 5.9 | 5.8 | 4.5 | 4.5 | |

Maturity Data: Chalmers Merbein Vineyard

| | 15/1/18 | 22/1/18 | 25/1/18 | 29/1/18 | 1/2/18 | |
|-------------------|---------|---------|---------|---------|--------|--|
| Nosiola T1 | | | | | | |
| Baume | 7.9 | 9.0 | 9.5 | 9.5 | 10.2 | |
| pH | 3.32 | 3.46 | 3.59 | 3.54 | 3.68 | |
| TA | | | 6.0 | 5.6 | 4.9 | |