



Glera

Synonym: Prosecco, Prosecco Tondo, Briska Glera, Serpina, Serprina, Serprino, Steverjana, Teran Bijeli

Commonly mistaken for: Malvasia Bianca Lunga, Perera, Prosecco Lungo.

Origin: It is claimed that the village of Prosecco near Trieste is the birthplace of this variety but there is no hard proof. Several varieties with the name Prosecco have been grown in the Conegliano region since the eighteenth century but genetic analysis has shown that it is identical to Croatia's Teran Bijeli and Slovenia's Briska Glera and Steverjana. Prosecco Tondo was recently renamed Glera to avoid confusion between the Prosecco grape and the Prosecco DOC region. However, this is confusing as Glera encompasses both Prosecco Tondo and Prosecco Lungo, which are separate varieties.

Agronomic and environmental aspects: In the Prosecco winemaking area of Veneto, the superior vineyards are situated on hillsides with good exposure, since it is a late ripener. The vines require VSP training system (Controspalliera) and cane pruning. High yields required summer pruning: a thinning of bunches is advisable to avoid possible attacks of pests and improve the quality of the fruit.

Diseases, pests and disorders: Early budburst means it can be susceptible to spring frosts; it may also develop hen and chicken and suffer dropping off. Susceptible to downy and powdery mildews and Flavescence Dorée. Can be attacked by mites, rhynchotha and lepidoptera. Late ripening but suffers during summer drought periods.

Description:

Growing Tip:

fully open, cottony, of whitish green colour.

Leaf:

medium-large size, wedge-shaped, 3-lobed or 5-lobed. Has a U or V-shaped petiolar sinus with lobes strongly overlapped, lateral superior sinuses shaped like a deep U, while the inferior (if there are any) are like an open V. The profile is undulating with involute lobes.

Bunch (*Prosecco tondo*):

medium-large, of pyramidal form, winged, loose density of berries.

Berry (*Prosecco tondo*):

of medium dimensions, round; thin skin, covered by bloom, of golden yellow colour and slightly spotted.

Vegetation growth habit:

drooping

Vigour:

high

Average bunch weight:

medium (150-350 g.)

Average bunches per shoot:

1 or 2

Growth Stages:

Time of budburst:

early

Time of flowering:

early

Time of veraison:

medium

Time of harvest:

late

Wine characteristics:

Most commonly used to produce charmat method sparkling wines with delicate floral aromas, green apple notes and a soft mousse. Can tend towards off-dry in style. More complex Method Traditional or Col Fondo styles are very interesting but the approachable fresh styles are super popular across the globe right now.

The Australian Experience:

Australia has embraced Prosecco like no other country outside Italy. There are many producers across the country, with the key region of King Valley leading the way, making thousands upon thousands of cases of prosecco annually. The Australian style in general keeps it fresh and pretty and has consumers lining up. There are also a few more complex wines being made here too which are excellent. The VCR clone has been widely taken up and feedback from growers has been very positive.

Italy changed the official name of the grape variety to Glera about a decade ago and have since tried to stop Australian producers using the original grape name Prosecco on their wines. Wine Australia has supported the Australian producer to keep using the name and is still legal to call the grape and wine Prosecco in Australia although exporting this wine is problematic because of trade agreements other countries have with Italy. We have begun to refer to the VCR clone as Glera at the request of VCR.

Available Clone:



Glera VCR 101

- clone selected by “Vivai Cooperativi Rauscedo”; biotype “*Prosecco tondo*”
- characterized by medium-high vigour and constant productivity,
- big and long bunches with loose density of berries.
- less susceptible to downy and powdery mildew.

Maturity Data: Chalmers Merbein Vineyard

	15/1/18	22/1/18	25/1/18	29/1/18	1/2/18	
Glera VCR 101						
Baume	9.5	10.6	11.1	11.5	12.2	
pH	3.45	3.45	3.57	3.58	3.68	
TA			6.2	5.3	5.8	

Maturity Data: Chalmers Merbein Vineyard

	19/1/17	3/2/17	6/2/17	9/2/17	13/2/17	24/2/17
Glera VCR 101						
Baume	8.0	9.8	10.4	10.7	11.5	11.8
pH	3.42	3.42	3.58	3.85	3.88	3.90
TA	9.8	10.3	4.9	4.7	4.2	4.3