



d'Arapri



PINOT NERO

Specifications describing

Synonyms

Blauburgunder, Borgogna nero, Pinot noie, Spatburgunder.

Origin and Historical Outline

Native of France, it was formerly widespread in the regions of Burgundy and Champagne. It is the progenitor of the *Pinot* family, which produced through mutation the *Pinot blanc*, the *Pinot gris* and the *Meunier*, as well as many other morphological and chromatic biotypes.

Main Ampelographic Features

Shoot tip: medium expanded, whitish, medium density of prostrate hairs at the tip.

Leaf: medium, generally trilobate, medium bullate blade. V or U-shaped petiole sinus. Barely marked U or V-shaped upper lateral sinuses, not very deep lower lateral sinuses, if present. Slightly involute blade with slightly cone-shaped margin.

Bunch: small, cylindrical, often winged, dense. *Berry:* medium-small, spheroid or slightly oval. Pruinose, fairly thick and compact, blue-black skin. Sweet flesh with a plain taste, colourless.

Phenology

Time of bud burst: intermediate-early

Flowering time: intermediate-early

Veraison: early

Ripening: early-intermediate

Isoenzymes

GPI: 4

PGM: 6

Agronomic and Cultural Characteristics

Vigour: fair

Average bunch weight: 140 g (min 110 g – max 180 g)

Average berry weight: 1.5 g (min 1.2 g – max 2 g)

Number of seeds per berry: 2 - 5

Average rachis weight: 10 g

Fertility of buds: 2 – 1

Potential fertility: 1.7

Actual fertility: 1.5

Environmental and Cultural Requirements

Fair production, sometimes prone to coulure. Prefers fresh, hilly, sandy soils, with medium or little fertility. Recommended high or medium-high training systems with short pruning.

Susceptibility to Disease and Adverse Conditions

Very susceptible to rot and excoirose, to oidium and terne chlorosis.

Chemical Features of the Wine

Alcoholic content: 11 – 14 % by vol.

pH: 3.1 – 3.6

Total acidity: 5 – 8.5 g/l

Oenological Use and Sensorial Properties of the Wine

Produces tight ruby red wine, scented, sapid, bitterish, quite alcoholic, pleasant and well-balanced. Turns brick red with ageing, rich in aroma. Processed following the white wine vinification method, it forms the basis for the production of spumante wines.

Economic Significance and Geographic Distribution

This vine is grown in almost all the wine-growing areas of the world. It is widespread in many regions of Italy and also in Apulia, where it is registered among the varieties suited to being grown in all Apulian provinces. It is used for the production of the DOC wines *Castel del Monte* and *Lizzano*. It is also included in the production specifications of other DOC wines of central and southern Italy.

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LEAF



BUNCH



PLANT