

TEROLDEGO

By Peter Dry

Emeritus Fellow,

The Australian Wine Research Institute



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BACKGROUND

Teroldego (teh-ROHLL-deh-goh) has been known in Trentino, in northern Italy, for many centuries. It has an interesting family tree because it is a full sibling of Dureza (a parent of Shiraz) and a parent of both Marzemino and Lagrein (the other parent is unknown). Synonyms include Merlina, Teroldega, Teroldeghe, Teroldico, Teroldigo, Tirodola and Tiroldegho. It has had its own DOC in Trentino-Alto Adige since 1971: Teroldego Rotaliano for both red and rosé wines. It is also used as minor component in other DOCs in Trentino-Alto Adige and grown in Veneto and Valtellina to a small extent. There were 839 hectares in Italy in 2010. There are also small areas in the US (California) and Brazil. In Australia, there are currently at least five wine producers in Margaret River, Langhorne Creek, McLaren Vale and Alpine Valleys.

VITICULTURE

Budburst is mid-season and maturity is mid to late. Vigour is moderate with an erect growth habit. Bunches are small and compact with small to medium tough-skinned berries. Yield is usually moderate. Cane pruning is used in Italy but spur pruning has also been used in Australia. Teroldego has low susceptibility to downy and powdery mildews, but high susceptibility to bunch stem necrosis.

WINE

Teroldego wines are deeply coloured, fresh and fruity. When yield is restricted and full maturity is achieved, wines have ripe tannin with good acid balance. Descriptors include dark fruits (particularly black cherry), spicy, herbal and bitter almond. Moderate tannin levels suit early drinking styles. The natural acidity of Teroldego is high and reports suggest that it was in danger of decline in Italy due to this characteristic; however, this could have been a consequence of inappropriate site selection. Such a tendency to high acid is unlikely to be a negative attribute in warm to hot regions in Australia.

For further information on this and other emerging varieties, contact Marcel Essling (marcel.essling@awri.com.au or 08 8313 6600) at The Australian Wine Research Institute to arrange the presentation of the Alternative Varieties Research to Practice program in your region.