

## Feteasca Neagra 9Mf, a New Grapevine Clone of Quality and Productivity

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### SUMMARY

At SCDVV Murfatlar in 2004-2009 period was made a selection and clonal propagation of some more valuable elite elected from populations of Fetească neagră - famous Romanian variety, found in old vineyards from Dobrogea. In 2009 this work was completed with the approval and registration in the Official Register of Varieties of the clone Fetească neagră 9Mf. The clone Fetească neagră 9Mf, as too the population variety, has a vigorous growth, a short growing season and a very early maturing of the grapes (stage IV-V). The rosette is green-brown cloth with rare lint and mature leaf is cuneiform, terminal elongated with triangular shape, light green colored, pentagonal, with deep sinuses and the petiole one is open. Grape is medium size, cylindrical-conical, sometimes with bi-wing, grain is spherical, medium size, black azure, with juicy pulp consistency. Clone is differs in comparision with the population by a larger vigor, with 8-10%, which des not affect fertility and productivity (30% fertile shoots, relative fertility – 0.7 and absolute fertility – 1.34). To ensure the quality of wine, we recommend leaving a fruit load of maximum 24 buds on the plant. Clone has good resistance to frost and drought. Technological characterization is presented in the below table, which compares data registered in the last three years of study, population was compared to the clone.

Tab. 1

Technological characterization of Fetească neagră 9 MF wine

Phisical-chemical features	Fetească neagră 9 MF	Fetească neagră population
Alcool vol. %	13.0	12.6
Acidity g/l H <sub>2</sub> SO <sub>4</sub>	3.62	4.02
SO <sub>2</sub> free mg/l	20.1	20.9
SO <sub>2</sub> Total mg/l	87.0	91.0
Ash g/l	2.32	2.12
Glycerol g/l	9.3	9.1
Intensity of colour, 1 cm	4.918	4.234
Total polyphenols g/l	2.030	1.983
Volatil acidity g/l CH <sub>3</sub> COOH	0.40	0.42
Total extract g/l	29.1	27.8
Reducing sugars g/l	3.3	2.9
Extract un reduced g/l	25.8	24.9
Tempt colour	0.602	0.599
Tanin	1.42	1.41
Note at tasting	19.2	18.2

**Keywords:** clone, characteristics, technological recommendations