

ITALY

HISTORY	<ul style="list-style-type: none"> ○ 4th BC: vines introduced by Greeks & Etruscans in Sicily, Puglia and Tuscany. Quickly spread to other regions. ○ Roman times: viticulture essential to Roman Empire that spread viticulture to the rest of Europe. Pliny played a key role by documenting viticulture and winemaking techniques that drove quality without precedent. ○ 11th-14th: doubling of Italian population; rise of luxury industry ○ 1861: unification of Italy ○ 1963: wine laws 	
WINE CLASSIFICATION	<ul style="list-style-type: none"> ○ Over 1,000 wines produced in over 300 different recognised geographical indications with each individual region with their own rule and regulations ○ First appellation creation in 1716 w Tuscan's Carmignano red wine. ○ 4 different quality levels established by wine laws in 1963: <ol style="list-style-type: none"> 1. Vino da Tavola <ul style="list-style-type: none"> - Basic wine; declining in importance - Must not state the geographical source, variety or vintage on the label. - Mainly produced in the South of Italy and Sicily 2. IGP/IGT <ul style="list-style-type: none"> - Introduced in 1992; equivalent to French VdP - Incorporates wines made from varieties and techniques not traditional to area of production 3. DOC <ul style="list-style-type: none"> - Similar to French AC: specifies zone, varieties, yields, techniques, wine styles, etc. - Over 300 individual DOCs; often extending further vs. original area so term Classico for original zone 4. DOCG <ul style="list-style-type: none"> - Same criteria as DOC + bottled in region and must undergo a tasting by Ministry of Agriculture - 36 DOCG wines with most important being Moscato d'Asti, Barbaresco, Barolo, Brunello di Montalcino, Chianti, Chianti Classico, Vino nobile di Montepulciano ○ Other terms: <ul style="list-style-type: none"> - Classico: refers to historic zone of DOC/DOCG - Riserva: wine with extended ageing and higher minimum abv (+0.5-1%). Ageing not necessarily wood. - Superiore: DOC with higher minimum abv (+0.5%-1%) 	
GRAPE VARIETIES	<ul style="list-style-type: none"> ○ Estimated to be around 2,000 grape varieties with 5 most planted varieties are: <ol style="list-style-type: none"> 1. Sangiovese – 10% 2. Catarrato Bianco - 6% 3. Trebbiano Toscano 6% 4. Montepulciano – 4% 5. Barbera – 4% 	
TRADE STRUCTURE	<ul style="list-style-type: none"> ○ Fragmented ownership with 600,000 growers & avg holding of 1.5ha ○ Strong role of cooperatives: 50% of production; top 4 companies are cooperatives ○ Top 5 companies produce 4% production ○ Key terms: <ul style="list-style-type: none"> - Azienda Agricola: equivalent to Domaine / Azienda Vinicola: may buy grapes from elsewhere - Cantina: wine shop or winery. Cantina Sociale: cooperative winery - Casa Vinicola: equivalent to French négociants i.e. buys in grapes or wine - Consorzio: association of wine-growers; most famous is Consorzio Chianti Classico - Enoteca: wine shop w high quality wines - Fattoria: 'farm' but also used for wine estate / Podere: small farm as part of bigger estate - Tenuta: large agricultural estate 	
PRODUCTION	<ul style="list-style-type: none"> ○ ~60m hl/yr: 2nd largest wine producing country w 22% of global production ○ Most important regions: <ol style="list-style-type: none"> 1. Veneto -18% (> Australia) 2. Puglia – 16% 3. Emilia Romagna – 14.4% ○ Northern Italy (incl. Piemonte & Veneto) represent 49% of all DOC/DOCG wines 	
KEY PERSONALITIES	<ul style="list-style-type: none"> ○ Luigi Veronelli: deceased wine critic, championed the cause of small peasants vs. big wineries (in DOC system especially) and influential in spreading the use of small oak barrel ageing. 	
SWOT	<p>Strengths</p> <ul style="list-style-type: none"> (+) Fantastic breadth of indigenous grape varieties (+) Perfect climate for wine growing (ripeness almost guaranteed in most regions) (+) Regional centre of excellences in training & researching: Conegliano (in Veneto), San Michele all'Adige (in Trento) (+) Covers all wine styles and levels of quality (+) 	<p>Weaknesses</p> <ul style="list-style-type: none"> (-) Fragmented ownership (-) Behind in the vineyard management (tendone) (-) Slow to innovate / adapt to global markets (-) Unproductive political system
	<p>Opportunities</p> <ul style="list-style-type: none"> [O] US market growth [O] New generation of winemakers [O] 	<p>Threats</p> <ul style="list-style-type: none"> [T] Current political instability? [T] [T]

ITALY – NORTHWEST / PIEMONTE

HISTORY	<ul style="list-style-type: none"> ○ Greeks or Etruscans introduced vines in the region ○ Romans did not value the Piemonte wines -> not featured in Pliny's list of best Italian wines ○ 13th & 16th: references to a Nibiol and then Nebiolum grapes used for a sweet slightly fizzy wine ○ 19th: first dry Nebbiolo by statesman Camillo Cavour, father of Italy's re-unification, with the help of oenologist Louis Oudart. Cavour used his political connections to launch the wines and it became Italy's most popular by the end of 19th. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> ○ Continental climate with: <ul style="list-style-type: none"> - Cold winters - Mainly hot dry summers with similar temperature to Bordeaux (avg 20C in July) - Mild autumns with heavy fog in the southern part (beneficial for late ripener such as Nebbiolo) - Similar rainfall to Bordeaux with 850mm on avg/yr ○ Much more vintage variation due to weather vs. Central/Southern Italy. 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> ○ The Alps encircle the area ○ Limestone, sandstone hills w calcareous clay, sand, marl and silt with top soil of pebbles 		
GRAPE VARIETIES	<table border="0" style="width: 100%;"> <tr> <td style="vertical-align: top; width: 50%;"> <p><u>Reds (75% of plantings)</u></p> <p>1. Barbera</p> <ul style="list-style-type: none"> - Productive & versatile red grape that ripens 2 weeks earlier vs. Nebbiolo but 2 weeks after Dolcetto - Thrives most in less fertile calcareous soils and clay loam - Produces good yields for everyday wines but can also produce top wines - Deep ruby colour, low tannins, full bodied, hi acidity plummy wines - More than 50% of all wines in Piemonte (mostly Alba, Asti & Alessandria) - #3 most planted red grape in Italy <p>2. Dolcetto</p> <ul style="list-style-type: none"> - Black grape variety 'the little sweet one' - Earlier ripener; hi in anthocyanins - Produces tannic wines with medium acidity and soft fruity flavours of black cherry & licorice. They can have a bitter finish <p>3. Nebbiolo</p> <ul style="list-style-type: none"> - Name derived from nebbia (fog) - Related to Freisa and Viognier - First Piemonte grape to bud and last to ripen - Best vintages when Summer is warm enough (to tame acidity and tannins) and Autumn dry - Small thick-skinned black berries that produce both high tannins & acidity w typical aromas of tar & roses - Best in soils hi in calcareous marl. Ok in sandy soils - Represents only 3% of Piemontese wines <p>4. Brachetto</p> <ul style="list-style-type: none"> - Light red grape with strawberry flavours & hi in alcohol <p>Others: Freisa (table wine), Grignolino, Vespolina, Cabernet Sauvignon, Pinot Noir</p> </td> <td style="vertical-align: top; width: 50%;"> <p><u>Whites (25% of plantings)</u></p> <p>1. Moscato</p> <ul style="list-style-type: none"> - Muscat blanc a petits grains i.e. finest variety - Ancient, versatile grape ideally suited to coolest sites - Most are low in alcohol, (lightly) sweet - Most famous is the Moscato from Asti that produces sparkling Asti and lightly fizzy low alcohol Moscato d'Asti - #4 Italian white grape <p>2. Arneis</p> <ul style="list-style-type: none"> - White grape native to Piemonte - A bit difficult to grow - Produces wines that are dry, full bodied, medium-low acidity w notes of pear, apricots and herbaceous & almond flavours <p>3. Cortese</p> <ul style="list-style-type: none"> - White grape variety at its best in Gavi and Monferrato - Moderate acidity, medium body, light flavours of limes and greengage. Not very complex - Mainly comes from Alessandria and Asti <p>4. Favorita (Vermentino)</p> <ul style="list-style-type: none"> - White grape from Piemonte - Hi acidity with citrus tang similar to Roussanne <p>Others: Erbaluce, Chardonnay (esp. in Langhe) and Sauvignon Blanc</p> </td> </tr> </table>	<p><u>Reds (75% of plantings)</u></p> <p>1. Barbera</p> <ul style="list-style-type: none"> - Productive & versatile red grape that ripens 2 weeks earlier vs. Nebbiolo but 2 weeks after Dolcetto - Thrives most in less fertile calcareous soils and clay loam - Produces good yields for everyday wines but can also produce top wines - Deep ruby colour, low tannins, full bodied, hi acidity plummy wines - More than 50% of all wines in Piemonte (mostly Alba, Asti & Alessandria) - #3 most planted red grape in Italy <p>2. Dolcetto</p> <ul style="list-style-type: none"> - Black grape variety 'the little sweet one' - Earlier ripener; hi in anthocyanins - Produces tannic wines with medium acidity and soft fruity flavours of black cherry & licorice. 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VITICULTURE	<ul style="list-style-type: none"> ○ 55,118ha – largest vineyard area for DOC and DOCG and #5 Italian wine region ○ Vines planted from 150-400m with <ul style="list-style-type: none"> - Best south-facing sites reserved for Nebbiolo - Coolest areas for Dolcetto & Moscato - Barbera in between ○ Key hazards: downy mildew, hail and under ripeness 		
WINEMAKING	<p><u>Red wine vinification</u></p> <ul style="list-style-type: none"> ○ Nebbiolo <ul style="list-style-type: none"> - Traditionally, fermentation started when weather turned cold -> 20-30 days maceration + very high temperature fermentation (up to 35-38C) w min 5 years in large old oak barrels. The wines were full bodied, austere and highly tannic - Nowadays, shorter macerations (7-10 days), cooler fermentations (28-30C) and shorter wood ageing (min 2 years in Barolo) in new oak barriques to produce fruitier wines that are ready to drink sooner - Typically, Barbaresco Nebbiolo spend less time in wood and are more feminine while the Roero Nebbiolos use new French oak for concentrated fruitier wines. - Long history of blending Nebbiolo w other grapes such as Arneis (to soften tannins) or Barbera (to add colour) but now Barolo and Barbaresco DOCG require 100% Nebbiolo. Roero DOC Nebbiolo: up to 5% Arneis. ○ Barbera: New oak to produce rounder, richer plum flavour and spicier tones. Old oak for more cherry flavours ○ Dolcetto: only short maceration needed as grape naturally high in anthocyanins and to limit tannins. <p><u>White wine vinification:</u> Cortese –no oak; Roero some oak for more full bodied wines</p>		

- 40 different appellations. No IGT recognised but many wines classified under Piemonte DOC.
- 1. **Barolo DOCG (R) – 1,800ha**
 - South-east of Alba in the rolling hills & steep slopes of the Langhe; cooler & higher vs. neighbouring Barbaresco
 - Soils are either compact sandstone (east) or calcareous marl (Barolo and La Morra in west) but both with clay deposits and enough alkalinity to tame Nebbiolo's naturally high acidity
 - 2 valleys:
 - Serralunga valley in the east
 - More sand & limestone for more austere and powerful wines requiring min 12 yrs ageing
 - Key communes: Castiglione Falletto, Monforte d'Alba & Serralunga d'Alba
 - Central valley in the west
 - Soils higher in clay for less tannic full bodied velvety-textured wines that require less ageing
 - Key communes: La Morra, which represents a 1/3 of the wines labelled as Barolo and Barolo
 - The 5 key communes in both valleys represent 87% of the production
 - DOCG requires min 2 years ageing in wood and 1 in bottle
 - Wines usually develop notes of dried roses, strawberries, plum, tar, liquorice, mushrooms & leather
 - Recent move towards estate and single vineyard bottling mainly in 1980s
 - A series of exceptional vintages in the 1990s and 2000s has seen prices and plantings rising.
- 2. **Barbaresco DOCG (R) – 700ha**
 - Northeast of Alba; smaller area vs. Barolo; 3 towns i.e. Barbaresco, Treiso, Neive equal 95% of vineyards
 - Soils are mainly calcareous marl (// Serralunga valley)
 - Nebbiolo ripens earlier thanks to proximity to river Tanaro and there is less vintage variation
 - Requirements: minimum 1 year ageing in wood & 1 yr in bottle; min 12.5% abv
 - Wines are usually more feminine i.e. slightly less full bodied, more aromatic, fruity and perfumed but still a lot of tannins and acidity. They are best drunk within 5-10 years of age.
- 3. **Langhe DOC (R/W)**
 - Hilly region north of Alba with clay-marl soils (ideal for Nebbiolo)
 - Nebbiolo-based wines made in the same style as Barolo/Barbaresco but at lower prices
 - Some international styles aged in new oak
 - *Langhe Rosso* is made from Barbera grape
 - *Langhe Bianco* is usually Sauvignon blanc but can also be Chardonnay.
- 4. **Barbera d'Asti DOCG (R) & Barbera d'Alba DOCG (R) ↗**
 - Barbera d'Asti DOCG since 08 w min 11.5% abv; produced in the hilly areas around town of Asti & Alexandria
 - Barbera d'Asti Superiore have min 12.5%; 1yr ageing w 6 in oak/chestnut barrels and can age 10-20yrs
 - In Asti, Barbera is given the best sites while the second best in Alba (best for Nebbiolo)
 - 1984 Methanol scandal: 20 people killed by Barbaresco with added methanol
 - Traditional style with no oak for a light, sour cherry fruit wine to be drunk young.
Experimentation in the 80s led use of new oak and acid adjustment to produce wines that have higher tannins, more complex and needing some bottle ageing.
Giacomo Bologna's Brico dell'Uccellone first Barbera produced in this way.
- 5. **Dolcetto d'Alba DOC (R)**
 - Large area mostly directly to the south of Alba
 - Used by top estates as an early to market wine to generate income while Nebbiolo and Barbera mature.
 - The DOC requires 100% Dolcetto, min 11.5% abv and 12.5% abv for the Superiore
 - Wines are soft & fruity (black cherry, liquorice, prune, damson), light tannins and low acidity
- 6. **Dogliani DOCG (R)**
 - Around the town of Dogliani, 10 miles south west of Alba
 - DOCG since 2005; finest production region for the Dolcetto grape
 - 100% Dolcetto; min 1 year ageing; DOCG zone strictly limited to hilly areas within DOC
- 7. **Nebbiolo d'Alba DOC (R)**
 - Satellite appellation of Barolo covering parts of the Langhe (≠Barolo) and Monferrato hills
 - Softer, less intense and faster maturing Nebbiolo vs. Barolo & Barbaresco
- 8. **Roero DOCG (R/W) – 630ha**
 - Hilly region 5 miles north of Alba and south of Monferrato
 - Roero is for reds made with 95-98% Nebbiolo (Arneis to complete). Must be aged in cellars for 20mths, 6 of them in wood. Riserva to be aged for min 32mths include 6mths in wood
 - Roero Arneis is made from 100% Arneis
- 9. **Moscato d'Asti DOCG**
 - DOCG since 77; 100% Moscato; highly perfumed, low alcohol to be drunk young; lightly fizzy
 - Asti DOCG for fully sparkling.
- 10. **(Cortese di) Gavi DOCG**
 - South-eastern part of Piemonte; 30kms north of Genoa
 - Relatively small area with 15x5km made from limestone soils on hillside vineyards
 - DOCG since 98 w only area around certain towns able to use DOCG. Gavi di Gavi DOCG only from Gavi.
 - Wines are fruity, mineral, steely, very dry and w a tangy citrus finish.
 - The best can age up to 3 years and get honey aromas
- 11. **Gattinara DOCG**
 - Northern part of Piemonte; a few kms southwest of Lago Maggiore, at the foothills of the Piemontese Alps
 - Gravelly volcanic soils produces well-structured wines with floral and fruit notes able to rival Barolo w similar ageing qualities
 - DOCG authorises 10% Vespolina or Bonarda to soften the wine; min 1yr in wooden casks (Riserva 2yrs)

VINTAGES	<ul style="list-style-type: none"> o Barolo: 2001, 2004, 2006 are the best vintages of the decade while 2002 is the by the far the worst
PRODUCTION	<ul style="list-style-type: none"> o Piemonte represents 6% of Italy's total production with ~3m hl/yr o Mid-2000s: following a string of good vintages, plantings went up +47% and production to 10m bottles o <u>Key producers:</u> <ul style="list-style-type: none"> o Giuseppe Mascarello – Barolo (old style) <ul style="list-style-type: none"> - 12ha vineyards in Monchiero founded in 1881; top location w southern exposure and white marl soil - Monprivato Barolo combines the elegance of La Morra with the power of Serralunga. Remarkable longevity o Elio Altare – Barolo (new style) <ul style="list-style-type: none"> - 8ha vineyards in La Morra; modernist who led the changes to Barolo's winemaking techniques - Barolo Arborina combines refined palate, ripe tannins, layers of fruit and power. o Gaja - Barbaresco <ul style="list-style-type: none"> - 100ha in Piemonte; wine producer of Barbaresco & Barolo wines run by Angelo Gaja, who contributed to modernise Piemonte winemaking in the 1960-70ss (controlled temperature fermentation, MLF, use of new oak, new international varieties in top sites, etc.) - The flagship Gaja Barbaresco DOCG is 100% Nebbiolo from 14 different Barbaresco zones; spends 12mths in barrique and 12mths in large oak cask; its status symbol is on a par with Chateau Lafite. - Other wines include the Sperss Barolo, other Barbaresco and Brunello di Montalcino from Tuscany o Renato Ratti: deceased winemaker in Barolo who made Barolo drinkable earlier & promulgated notion of terroir.

ITALY – NORTHWEST / LOMBARDIA

CLIMATE & WEATHER	<ul style="list-style-type: none"> o Varied climate but overall cool with humidity 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o Reasonably flat topography w vast fertile plains but some slopes of granite and granitic sand 		
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KEY APPELLATIONS (3) & CHARACTERISTICS	<ol style="list-style-type: none"> <u>Oltrepo Pavese DOC (R/W) – 17,000ha</u> <ul style="list-style-type: none"> o A few kms south of Milan; at the Apennine foothills from the river Po reaching toward the border of Emilia o Calcareous clay soils for a large range of wines of little interest; some interesting o <i>Oltrepo Rosso</i>: blend of Barbera w Croatina (for spice and body) and Uva rara (for sweetness & aroma) o DOC allows hi yields on Barbera and Bonarda. Also some Pinot noir. o 15% of production is made from Riesling Italic (Welschriesling) followed by Moscato (9% of total). o DOCG for sparkling wines. <u>Terre di Franciacorta DOC (R/W)</u> <ul style="list-style-type: none"> o East of Milan; vineyards on the low hills south of Brescia; microclimate w moderating effect from Lake Iseo o Superior quality appellation of the upcoming Franciacorta area w regulations around yields (10t/ha), trellising systems (Tendone & Geneva double curtain banned) to improve quality. No Pinot Grigio allowed. o Mainly international varieties e.g. Pinot Blanc, Chardonnay (made in Burgundian style) and Cabernet Sauvignon (made in Bordeaux style). DOCG for sparkling <u>Valtellina DOC – 1,200ha</u> <ul style="list-style-type: none"> o In the far north of Lombardia; the northernmost zone w Nebbiolo grapes (doesn't always ripen) o Narrow east-west valley formed by river Adda with vineyards on steep slopes along the river o Privileged climate w high percentage of sunny days, long summer days & cool nights o Very rocky soils that retains heat during the day and redistributes at night o Mainly Nebbiolo grown with wines w less body, roundness and more tannins and acidity vs. Piemonte. o Valtellina Superiore is DOCG (min 12% abv vs. 11% for DOC) and Sforzato di Valtellina is a DOCG wine made from dried grapes in similar style to Amarone 		
PRODUCTION	<ul style="list-style-type: none"> o 24,000ha of vineyards for 1.1ml hl/yr (40% whites 60% reds) with most of the production consumed locally. o Most of the viticulture is away from the main towns with no signature grape to help the development of the region in and outside of Italy. 		

ITALY – NORTHEAST / VENETO

HISTORY	<ul style="list-style-type: none"> ○ 2nd BC: viticulture flourishing under Romans -> Veneto has the oldest winemaking tradition in the Northeast ○ Middle ages: important power in the wine trade via Venice port ○ 1950s: rediscovery of the Amarone style of winemaking ○ 1980-90s: increasing popularity of Amarone (production trebled between 1972 & 2000) ○ 1990s-today: rise to the top
CLIMATE & WEATHER	<ul style="list-style-type: none"> ○ Mild to cool continental climate moderated by Lake Garda to the west and Adriatic sea in the east. Cooler in the foothills to the north. ○ Cooler in the foothills of the Alps and warmer ○ Hot summers (23C July avg), mild winters with frost rare
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> ○ Protected from harsh climate by the Alps in the North and moderating influence of Lake Garda in the west ○ The best sites are on south facing slopes, mid-altitude hills and valley sides ○ Morainic gravel near Lake Garda to dolomite residual gravel with alluvial deposits in the fertile central plains ○ Soave Classico: volcanic soils
GRAPE VARIETIES	<p>○ 40 cultivated vine varieties</p> <p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Corvina <ul style="list-style-type: none"> - Late ripening small-berried but thick-skinned grape (- > better for drying) - Prone to high yields - Usually dominant variety in Valpolicella and Bardolino - Produces light coloured w high acidity, a light to medium body, medium- alcohol, sour cherry & bitter almond notes 2. Rondinella <ul style="list-style-type: none"> - Corvina's offspring; local native - Neutral flavours but good yielding, resistant to disease - Used for colour & body in Valpolicella blends 3. Corvinone <ul style="list-style-type: none"> - Long believed to be linked to Corvina - Highly regarded grape used in the Amarone and Recioto as it has loose bunches and large berries 4. Molinara <ul style="list-style-type: none"> - Local native grape with hi acidity, light in colour and prone to oxidation - Traditionally blended in Valpolicella but losing ground - Can be blended with Merlot 5. Raboso <ul style="list-style-type: none"> - Dark tannic native grape mainly in Piave <p>Others: Cabernet, Merlot</p> <p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Garganega <ul style="list-style-type: none"> - Vigorous, productive late ripening semi-aromatic white grape - Same DNA as Grecanico Dorato from Sicily - Often complemented w Trebbiano or Chardonnay - In fertile flatlands of Soave -> thin neutral - If yield contained -> fine, wines with high acidity & delicate apple, pear flavours - Italy's #6 most widely planted white grape 2. Trebbiano <ul style="list-style-type: none"> - Ugni blanc in France - Toscana: workhorse grape with hi productivity and little flavour - Most planted grape in Italy w presence in every single region 3. Prosecco / Glera <ul style="list-style-type: none"> - Late ripening white grape - Produces still, fizzy and sparkling wines w typical soft peachy flavours 4. Trebbiano di Soave <ul style="list-style-type: none"> - Aromatic grape related to Verdicchio - Used in Soave blends and Lugana whites <p>Others: Chardonnay, Tocai Friulano, Sauv Blanc, Riesling, Pinot Grigio</p>
VITICULTURE	<ul style="list-style-type: none"> ○ 73,000ha – 2nd largest area under vine (after Puglia) ○ Valpolicella: high trained, high yielding Pergola systems are being phased out in favour of French guyot trainings ○ Key hazards: hail, unpredictable rainfall and drought
WINEMAKING	<ul style="list-style-type: none"> ○ Valpolicella <ul style="list-style-type: none"> - Light red with usually no ageing released a few weeks after harvest ○ Amarone <ul style="list-style-type: none"> - Grapes harvested in October w preference to bunches with grapes not too close to each other to help air flow - Grapes are dried on straw mats or temperature controlled chambers for 3 months. The appassimento has 3 main effects: <ol style="list-style-type: none"> 1. Concentrates the juices within the grape 2. Increases skin contact of the grapes 3. Metabolises the acids within the grape and creates a polymerization of the tannins in the skins - The wine is then fermented to dryness and aged in large French/Slovenian oak before release, min 5 years after harvest ○ Ripasso <ul style="list-style-type: none"> - Valpolicella wine partially aged in contact with the lees and unpressed grape skins of the Amarone or Recioto - This contact triggers a 2nd fermentation that gives wine deeper colour, more alcohol and complexity - Alternative technique using partially dried grapes for less bitter tannins and more phenolics (e.g. Allegrini) ○ Recioto (della Valpolicella DOCG / di Soave DOCG) <ul style="list-style-type: none"> - Named after the ear-shaped top part of grape cluster that were traditionally picked separately as they were riper and made richer, sweeter wines - Today, grapes are taken to special drying rooms (ventilated attics or temperature controlled) for 4 months. Then, the must is not fermented to completion leaving residual sugar - 40 to 80% Corvina, 5 to 30% Rondinella and up 15% other grapes.
KEY	1. Valpolicella DOC / Valpolicella Classico DOC (R)

APPELLATIONS (11)
&
CHARACTERISTICS

- 'Valley of many cellars' located north of Verona
 - Zone extended eastwards with DOC status in 1968. These hot valley floors produce basic wines.
 - In the Monti Lessini foothills, the Classico DOC produces better quality wines & accounts for 40% of production
 - Traditionally made from Corvina, Rondinella and Molinara but Molinara less and less used. Possibility to have some grapes dried before ferment to increase concentration and complexity
 - Valpolicella Superiore: min 1 year ageing and 12%abv
2. **Amarone della Valpolicella DOCG**
 - Traditional wines are port-like; modern styles are more fruit-forward w full body, sweet palate and long bitter finish
 - The DOCG only allows a certain proportion of grapes to come from the non-Classico area.
 3. **Recioto della Valpolicella DOCG**
 - DOCG granted at the same time as Amarone in 2009.
 - Very sweet wines (dried 1 month longer by law) that tend to have some oxidised notes
 - Very small portion of Valpolicella's total production w 5,000hl/yr so usually come at premium prices.
 4. **Ripasso della Valpolicella DOC**
 - First made by Masi in the 1980s. DOC since 2009.
 5. **Bardolino DOC**
 - Area running along the chain of morainic hills directly to the east of Lake Garda; cooler climate
 - Classico zone is located on the south-eastern steep shores of Lake Garda and represents 45% of production
 - Bardolino are made Corvina and Rondinella but are quite different to Valpolicella because:
 - i. they contain less Corvina (-> less body and structure) and more Rondinella (more neutral flavours)
 - ii. the permitted yields in Bardolino tend to be higher
 6. **Bardolino Superiore DOCG**
 - Bardolino with min 1% more abv and min 1yr ageing before release for more complexity and concentration
 7. **Soave DOC (W)**
 - Eastern extension of Valpolicella area; 80kms from Verona
 - Climate influenced by mists that flow from the Po valley in the Autumn (Garganega's thick skin makes it more resistant to these vs. Trebbiano Toscano)
 - Classico: area in the hillside vineyards around Soave and Monteforte d'Alpone w better exposure, less fertile soils i.e. limestone and also volcanic rock for more full-bodied wines (e.g. Pieropan, Suavia)
 - The plain is made from more fertile soils for lighter more neutral wines
 - Soave DOC requirements:
 - i. Min 70% Garganega and up to 30% Trebbiano di Soave and max 15% Trebbiano Toscano
 - ii. Yields max 14t/ha
 - iii. Min 10.5% abv
 - Soave Superiore DOCG: less Trebbiano Toscano in blend, lower yields allowed, higher abv required
 - 80% of the 6 million cases sold every year are produced by Cantina di Soave, the local cooperative
 - Independent quality-oriented producers e.g. Pieropan, Gini have decided not to use the DOCG as rules around alcohol do not fit the fine wine style from Classico area.
 - Improving quality after focus on competing with Pinot Grigio in the 80s-90s
 - Recioto di Soave was granted a DOCG in 98.
 8. **Bianco di Custoza DOC -1,400ha**
 - Fertile soils directly south-west of Lake Garda shores
 - Colourless, neutral whites from blend of Trebbiano Toscano (20-45%), Garganega (20-40%) and Friulano (5-30%) plus Malvasia Toscana, Riesling Italic and Cortese
 - High yields and production largely controlled by 2 cooperatives
 9. **Colli Euganei DOC**
 - South-west of Padua; flat except for Euganei hills made of volcanic origin (nutrient rich soils)
 - Replanted with international varieties (mainly Merlot) in the 1960s
 10. **Piave DOC**
 - Large area between the Adriatic and the hills of Prosecco; north-east of Venice; east and north-east of Treviso
 - Mainly planted with red international varieties, mainly Merlot and some Cabernet Franc
 - The best wines are fresh and fruity.
 11. **Veneto IGT**
 - Produced throughout the region of Veneto
 - Usually for light, fruity Merlots or non-traditional wines or blends.

VINTAGES

- Amarone: 67 & 76 for the legendary vintages; more recent top vintages: 2000, 2001, 2004.

PRODUCTION

- 8.5m hl/yr production #1 or #2 producer with Puglia
- DOC represents 25% of total and makes Veneto the largest DOC producer in Italy. This has been helped by the enlargement of DOC zones and generous yields allowed (e.g. Soave, Valpolicella)
- Soave + Valpolicella = 40% of Veneto's DOC production
- Large proportion produced by large cooperatives (e.g. Cantina di Soave)
- Key producers:
 - **Allegrini - Valpolicella**
 - 90ha for 1m bottles/year; Signature wines: La Poja (100% Corvina), Amarone; La Grola
 - Helped raise the profile of Amarone; wide range of wines and ventures in other regions (Tuscany)
 - **Pieropan - Soave**
 - Family-owned business with 60ha vineyards in the Soave Classico area (Calvarino, oak aged La Rocca)
 - Does not use the Soave Superiore as alcohol requirement does not fit elegant wine style.

ITALY – NORTHEAST / FRIULI-VENEZIA GIULIA

HISTORY	<ul style="list-style-type: none"> ○ Historical change of hands between Roman, Byzantines, Venetians and Habsburgs -> vast array of varieties ○ Until late 60s: little commercial history in wine ○ Late 60s: Mario Schiopetto introduced Friuli to temperature control along with German wine-making philosophy ○ 1980-90s: innovative fresh varietal styles + Pinot Grigio craze. Oak-aged whites coming out since mid 90s. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> ○ Cool continental with cold winters and hot summers ○ West of Udine (formerly conquered by Venitians) – sunshine and 15C avg annual temp ○ East of Udine: air flow from the Alps and Adriatic sea creates cooling effect & higher diurnal temperature range ○ High rainfall w 1,500mm/yr 		
TOPOGRAPHY& SOILS	<ul style="list-style-type: none"> ○ Extreme North-east of Italy, on hillsides bordering Austria (north) and Slovenia (east) ○ Northern half is mountainous while the terrains get flatter on the plains towards the sea ○ 2 vineyard bands: <ul style="list-style-type: none"> - Northern hillsides (i.e. Colli Orientali & Collio): soils are calcareous marls w layers of sandstone - Plains with 5 DOCs crisscrossed by rivers: soils are mainly sand, clay and gravel ○ Best vineyards located on the south-facing slopes at the foothills of the Alps in the east 		
GRAPE VARIETIES	<ul style="list-style-type: none"> ○ Over 30 grape varieties grown in the region. <table border="0" style="width: 100%;"> <tr> <td style="vertical-align: top; width: 50%;"> <p><u>Reds (40% of production)</u></p> <ol style="list-style-type: none"> Merlot <ul style="list-style-type: none"> - In Friuli since 1800s - Most are simple, fruity, often leafy tasting - Best are dense & concentrated Cabernet Franc <ul style="list-style-type: none"> - Herbal, earthy cherry-scented reds - Often made in Bordeaux style Cabernet Sauvignon <ul style="list-style-type: none"> - Mix of Californian and Bordeaux - Most with distinct tarry, smoky Italian notes Refosco dal peduncolo rosso <ul style="list-style-type: none"> - Refosco: most planted native grape producing often light, purple and Beaujolais like wines - This is the best clone; vigorous late ripening variety w good resistance to rain and rot. - Cultivated in the hillside vineyards & flatter parts - Gives deeply coloured wine with medium to full body, high acidity plum flavours - Best in Colli orientali Pignolo <ul style="list-style-type: none"> - Promising native grape from Colli Orientali - Low yielding but high quality - Deep coloured, it makes some of the most densest and ageworthy reds in Friuli Schioppettino <ul style="list-style-type: none"> - Rare native grape - Deeply coloured, medium body, hi tannins, Syrah-like flavours with violet and peppery notes - Mainly in Prepotto (Colli Orientali) <p>Others: Tazzelenghe, Terrano</p> </td> <td style="vertical-align: top; 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VITICULTURE	<ul style="list-style-type: none"> ○ 19,000ha of area under vine. Lowest average yield in Italy w 5t/ha ○ High trellising system/pergolas 		
WINEMAKING	<p>White winemaking</p> <ul style="list-style-type: none"> ○ The region pioneered modern techniques (metodo Friulano): cold fermentation, refrigeration, pneumatic presses, stainless steel fermentation, etc. to prevent oxidation ○ Generally, the emphasis is placed on preserving the primary fruit flavours and acidity (//Alsace) <p>Red winemaking: small barrel maturation in Colli Orientali</p>		
KEY	<ul style="list-style-type: none"> ○ 11 DOC, 3 DOCG (for sweet wines) and 3 IGT 		

APPELLATIONS (3) & CHARACTERISTICS	<ul style="list-style-type: none"> o 2 main areas for commercial (Friuli) and premium quality (east): 1. Friuli Grave DOC – 6,500ha <ul style="list-style-type: none"> o Largest DOC in production quantity (more vs. sum of all others Friuli DOCs); mostly in the western part of Udine o Flatland w gravel & sand-based soils o Predominantly light, fruit reds made from Merlot/Bordeaux blends or hi acidity Refosco o Fresh and aromatic whites made from Friulano, Pinot Grigio, Pinot Bianco and Sauv. Blanc (herbaceous) 2. Collio DOC, Colli Orientali DOC & Collio Goriziano <ul style="list-style-type: none"> o Steep hillside sites at the North-eastern border with Slovenia w flysch soils (mineral rich) o Hot summers but at the foothills of the Alps where the cool winds off the Adriatic sea moderate o Some vineyards going across the border to Slovenia are allowed to carry the Collio designation o White varieties tend to be grown on the northern slopes & the red varieties on southern slopes o 80% of white wine with some of Italy's best white wines o Hi alcohol, full bodied wines made as varietal or blend of Friulano, Ribolla Gialla, Malvasia Istriana, Chardonnay, Pinot Bianco or Sauvignon blanc. Some aged in barriques o Collio Rosso DOC: Bordeaux blend o Collio Bianco DOC: blend that can include lower quality white grapes e.g. Muller-Thurgau o Collio Orientali DOC tend to be more varietal o Prestigious and premium-priced Picolit dessert wine has 2 DOCG here.
PRODUCTION	<ul style="list-style-type: none"> o 1m hl/yr production w 60% of production in DOC wines o Example producers: <ul style="list-style-type: none"> o Le Vigne di Zamo – Colli Orientali <ul style="list-style-type: none"> - 45ha vineyard w state of the art winery; the full-bodied Cinquant'Anni Friulano is the signature wine o Josko Gravner – Collio Goriziano <ul style="list-style-type: none"> - Grower producer with 17.5ha; earned his reputation at top fine white wine producer by producing oak-aged Chardonnays in the 80s; now making wines from gigantic earthenware amphorae in its winery - The wines are oxidised, concentrated and not representative at all of Friuli styles
VINTAGES	<ul style="list-style-type: none"> o Vintage less relevant as most wines meant to be drunk young. 2000, 2001 & 2004 are top vintages

ITALY – NORTHEAST / TRENTO-ALTO-ADIGE

HISTORY	Alto-Adige <ul style="list-style-type: none"> o Until 1919: part of the Austro-Hungarian empire and focusing production on red wines from Vernatsch o Late 1970s: birth of modern wine industry with conversion to more interesting varieties e.g. SB & Chardonnay 	
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Continental with cold winters and warm summer in the valleys and the hills just of the valley floors 	
TOPOGRAPHY & SOILS	Alto-Adige <ul style="list-style-type: none"> o Most northern wine region bordering on Austrian Tyrol o Viticulture only possible in the valleys of Adige and Isarco rivers which meet to form a Y shaped zone o Best vineyard sites are high up the hill, up to 600-800m o Mostly sand gravel & sediment deposited by the ice age; some great sites on clay & marl o Also, some very pebbly soils that annual refertilisation Trentino <ul style="list-style-type: none"> o Vineyards mostly around the city of Trento north-east of Lake Garda; o Vineyards partly on fertile flood plain and partly on barren slopes made of moraine gravel 	
GRAPE VARIETIES	<u>Reds</u> <ol style="list-style-type: none"> 1. Schiava (Vernatsch) <ul style="list-style-type: none"> - Dark-skinned grape - Best are dry, light-bodied & easy-drinking - 50% of all plantings in the whole region 2. Lagrein <ul style="list-style-type: none"> - Local red grape - Deep colour, hi tannins, spicy w a slightly bitter finish - Oak-aged to soften tannins and give smoky character - 6% of the plantings in Alto-Adige 3. Pinot Nero <ul style="list-style-type: none"> - Small amount produced in Alto-Adige essentially around the village of Egna 4. Teroldego <ul style="list-style-type: none"> - Parent to Lagrein grape - Deep coloured, full bodied, med-lo tannins wines, w cherry fruit with some worth of ageing - Almost exclusively in the Rotaliano plain in Trentino <p>Others: Merlot (light & fruity or silky, spicy)</p>	<u>Whites</u> <ol style="list-style-type: none"> 1. Gewurztraminer / Traminer Aromatico <ul style="list-style-type: none"> - Originates from Alto Adige (1000AD) - Offspring to Pinot - Small bunches, not particularly productive & subject to spring frost - Produces off dry wines of hi alcohol, medium to low acidity and with aromas of lychees, rose & sweet spices - Here more restrained than in Alsace - Grown in both Trentino & Alto Adige 2. Chardonnay <ul style="list-style-type: none"> - Trentino's spumante boom in the 60s led to the development of the plantings - Mostly light & fruity 3. Pinot Bianco / Weissburgunder <ul style="list-style-type: none"> - Important variety in Alto Adige for fine wines 4. Pinot Grigio <ul style="list-style-type: none"> - Increase in quality esp. in Alto-Adige. Neutral in Trentino 5. Silvaner <ul style="list-style-type: none"> - Most dense in the Isarco valley of Alto-Adige 6. Sauvignon blanc <ul style="list-style-type: none"> - Crisp & dry <p>Others: Riesling Renano, Moscato Giallo, Muller Thurgau</p>
VITICULTURE &	<ul style="list-style-type: none"> o 15,000ha for 1.2m hl production overall 	

WINEMAKING	<ul style="list-style-type: none"> o Alto-Adige: Guyot is replacing the traditional Pergola system for lower yields and more intense fruit flavours o Trentino: tendone vineyards for high productivity o Some use of barrique for ageing o One of the first regions to adopt modern winemaking techniques o Hail is a key hazard in the vineyard and will drive fluctuations in vintages.
KEY REGIONS & CHARACTERISTICS	<p>Alto-Adige- 5,000ha</p> <ul style="list-style-type: none"> o German-Italian bilingual region with strong German influence o Nearly 100% of the 350,000hl of wine produced is DOC wine (i.e. small quantity but high quality) o Dominated by quality oriented cooperatives, which control 2/3 of the production and initiated a surge in quality in the 1980s with payment of growers based on fruit quality (not quantity), promoting lower yields and also experimented with stainless steel and barriques. o Alto Adige's success is built on Chardonnay, Sauvignon blanc and Weissburgunder as well as some Cabernet-Merlot blends o Key producer: Luis Raifer's Colternzio produces 1.2m btls, one of the leading cooperatives in Alto-Adige. 3 quality levels with top level sold under the brand Cornell. <p>Trentino – 10,000ha</p> <ul style="list-style-type: none"> o 100% Italian; overall not as quality conscious as Alto-Adige o 2 key DOCs: <ul style="list-style-type: none"> ▪ Trentino DOC (R/W): regional DOC w 17 varietals & hi yields authorised; Chardonnay & Pinot Grigio dominates the whites and Cabernet and Merlots the reds. ▪ Teroldego Rotaliano DOC (R): Teroldego grown on small gravelly area in Campo Rotaliano o The majority of Chardonnay is also used for the production of local Champagne-like spumante, of which the region sells 5 million bottles/year. o Reds: first wine region to produce Bordeaux blends (Cab Sauv- Merlot). o Home to the The School of Oenology in San Michele all'Adige, one of the best research institutes in the world along with Geisenheim and Davis University. o 80% cooperatives, 18% private bottling firms, 2% independent growers o Key producer: La Vis cooperative with 1,350ha and 5.5m btls sold every year is a big producer supplying Waitrose in the UK
VINTAGES	o 2000, 2001 & 2004 were top vintages for both reds & whites. 92 & 98 were the most recent worst esp. for reds.

ITALY – CENTRAL ITALY / EMILIA ROMAGNA

GENERAL FACTS	o Known for being the 'stomach' of Italy (Parma ham, vinegar & rich foods)		
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Lowlands (Piacenza to Ravenna – south of river Po): damp weather with lots of fog o Mountains & hills (at the Apennine foothills): good air circulation so climate less humid 		
TOPOGRAPHY& SOILS	<ul style="list-style-type: none"> o Lowlands (Piacenza to Ravenna): plains with alluvial fertile soils o Mountains & hills (at the Apennine foothills): more barren soils of residual pebbles and red loam; up to 350m hi 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p>Reds (57% of production)</p> <p>1. Sangiovese di Romagna – 10%</p> <ul style="list-style-type: none"> - Reputation for lower quality but better clones as good as Sangiovese di Toscana - Best comes from the Apennines foothills <p>Others: Cabernet, Bonarda, Barbera</p> </td> <td style="vertical-align: top;"> <p>Whites (43% of production)</p> <p>1. Trebbiano di Romagna (8%)</p> <ul style="list-style-type: none"> - Similar to Trebbiano di Toscano i.e. hi productivity & little flavour - Used in light, soft dry whites in variety of styles <p>2. Albana</p> <ul style="list-style-type: none"> - 3rd most important grape in Emilia-Romagna - Best in red clay hills east of Forli & Bertinoro - Dry wines are characterless. Dessert wines are more interesting <p>Others: Malvasia, Pignoletto, Chardonnay</p> </td> </tr> </table>	<p>Reds (57% of production)</p> <p>1. Sangiovese di Romagna – 10%</p> <ul style="list-style-type: none"> - Reputation for lower quality but better clones as good as Sangiovese di Toscana - Best comes from the Apennines foothills <p>Others: Cabernet, Bonarda, Barbera</p>	<p>Whites (43% of production)</p> <p>1. Trebbiano di Romagna (8%)</p> <ul style="list-style-type: none"> - Similar to Trebbiano di Toscano i.e. hi productivity & little flavour - Used in light, soft dry whites in variety of styles <p>2. Albana</p> <ul style="list-style-type: none"> - 3rd most important grape in Emilia-Romagna - Best in red clay hills east of Forli & Bertinoro - Dry wines are characterless. Dessert wines are more interesting <p>Others: Malvasia, Pignoletto, Chardonnay</p>
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VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> o 61,000ha for 6.8m hl production - #4 largest producing region in Italy o Very high yields permitted and hence produced including for DOC & DOCG 		
KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o Some of the key DOC/DOCGs (excluding Lambrusco): 1. Colli Piacentini <ul style="list-style-type: none"> o Western edge of the region; similar climate to Oltrepo Pavese in Lombardy o Good quality wine made from Barbera. New plantings of Chardonnay, Pinot Noir & Cab Sauv. o Some producers like La Stoppa & La Tosa drive quality upwards. 2. Sangiovese di Romagna DOC (R) <ul style="list-style-type: none"> o South-east corner of Romagna between Bologna & Rimini; sandstone & clay soils & hi summer temperature o Best examples around Forli e.g. Umberto Cesar's Cabernet-Sangiovese 'Liana' 3. Trebbiano di Romagna DOC (W) 4. Albana di Romagna DOCG (W) <ul style="list-style-type: none"> o First white DOCG in Italy (1986); covers similar but slightly smaller area as Sangiovese di Romagna o 4 different styles: Sacco, amabile, dolce & passito. Hi yields rule defeats the purpose of DOCG 		
PRODUCTION	<ul style="list-style-type: none"> o 6.8m hl/yr production - #4 largest wine region in Italy but only 15% of DOC & most of it is Lambrusco o Strong cooperative influence w the largest cooperative controlling 27,000ha (>Germany's vineyard area) 		

ITALY – CENTRAL ITALY / TOSCANA

HISTORY	<ul style="list-style-type: none"> o 8th bc: Etruscans brought viticulture to Tuscany. o After fall of the Roman Empire & through the Middle Ages: monasteries were main the purveyors of wines o From 11th: a growing amount of Tuscan wine were sold in Florence o 13-18th: mainly white wine region with Vernaccia from San Gimignano highly praised and prized o 1716: first delimitation of the Chianti wine area o 19th: statesman Bettino Ricasoli inherited an estate in Broglio, travelled Germany & France to study grapes, experimented w several grapes and established that Sangiovese, Canaiolo & Malvasia made the best wines. Ricasoli's 'recipe' was 70% Sangiovese, 15% Canaiolo nero & 10% white varieties 5% others o 1903: Chianti producers association to protect its quality -> 1931: Chianti boundaries established o 1950-60s: winemakers not trained to modern and hygiene practices & highly in debt -> demise of share-cropping system and winemakers leaving for the city o Late 1960s-late 1980s: DOC system in place & modernisation. Quantity halved, growing international reputation, DOC/DOCG zones widened to face demand o 1970s: Super Tuscan revolution w the rise and/or birth of top quality wines that did not fit the legal framework (e.g. Tignanello, Sassicaia) and using Bordeaux blends 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Warm Mediterranean climate moderated by altitude (e.g. Pomino). Harsh winters. Annual rainfall: 900mm o Wide diurnal range brought by altitude also helps maintain the balance of sugars vs. acidity & aromatics 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o 68% of the terrain is classed as hilly (8% only flat) w majority of vineyard 150-500m hi o Very poor soils: calcium-rich marls in best zones 		
GRAPE VARIETIES	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>Reds (80% of production)</u></p> <ol style="list-style-type: none"> 1. Sangiovese aka Prugnolo, Brunello, Morellino <ul style="list-style-type: none"> - Believed to be half Tuscan, half southern Italian - Buds early, slow & late to ripen; vigorous grape - Naturally low in anthocyanins so tendency towards lighter colour and hi acidity (esp. if yields not controlled) - At best in Tuscany thanks to a better sun exposure (to fully ripen) and poor soils (to temper vine vigour) 2. Canaiolo <ul style="list-style-type: none"> - Used in Chianti blend to sweeten and soften Sangiovese's asperity 3. Mammolo <ul style="list-style-type: none"> - Heavily perfumed (violet) red grape permitted in Chianti blend - Rare but still used in Vino Nobile di Montepulciano 4. Cabernet <ul style="list-style-type: none"> - Planted in Tuscany for over 250yrs; often used to complement Sangiovese or in Supertuscans - Maritime sites ideal for Cabernet & Merlot <p>Others: Colorino, Malvasia Nera, Merlot, Pinot Noir</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>Whites (20% of production)</u></p> <ol style="list-style-type: none"> 1. Trebbiano di Toscana <ul style="list-style-type: none"> - Ugni blanc in France - Toscano: workhorse grape with hi productivity, acid-converging qualities in hot areas and resistance to damp & frost in cooler areas - Usually little flavour - Most planted grape in Italy w presence in every single region 2. Vernaccia <ul style="list-style-type: none"> - Hi refreshing acidity, medium body & good citrus fruit 3. Vermentino <ul style="list-style-type: none"> - Aromatic white grape w hi acidity & citrus tang similar to Roussanne - Scattered plantings around Toscana 4. Malvasia aka Malmsey <ul style="list-style-type: none"> - Usually used for Vin Santo <p>Others: Chardonnay, Sauvignon Blanc</p> </td> </tr> </table>	<p><u>Reds (80% of production)</u></p> <ol style="list-style-type: none"> 1. Sangiovese aka Prugnolo, Brunello, Morellino <ul style="list-style-type: none"> - Believed to be half Tuscan, half southern Italian - Buds early, slow & late to ripen; vigorous grape - Naturally low in anthocyanins so tendency towards lighter colour and hi acidity (esp. if yields not controlled) - At best in Tuscany thanks to a better sun exposure (to fully ripen) and poor soils (to temper vine vigour) 2. Canaiolo <ul style="list-style-type: none"> - Used in Chianti blend to sweeten and soften Sangiovese's asperity 3. Mammolo <ul style="list-style-type: none"> - Heavily perfumed (violet) red grape permitted in Chianti blend - Rare but still used in Vino Nobile di Montepulciano 4. Cabernet <ul style="list-style-type: none"> - Planted in Tuscany for over 250yrs; often used to complement Sangiovese or in Supertuscans - Maritime sites ideal for Cabernet & Merlot <p>Others: Colorino, Malvasia Nera, Merlot, Pinot Noir</p>	<p><u>Whites (20% of production)</u></p> <ol style="list-style-type: none"> 1. Trebbiano di Toscana <ul style="list-style-type: none"> - Ugni blanc in France - Toscano: workhorse grape with hi productivity, acid-converging qualities in hot areas and resistance to damp & frost in cooler areas - Usually little flavour - Most planted grape in Italy w presence in every single region 2. Vernaccia <ul style="list-style-type: none"> - Hi refreshing acidity, medium body & good citrus fruit 3. Vermentino <ul style="list-style-type: none"> - Aromatic white grape w hi acidity & citrus tang similar to Roussanne - Scattered plantings around Toscana 4. Malvasia aka Malmsey <ul style="list-style-type: none"> - Usually used for Vin Santo <p>Others: Chardonnay, Sauvignon Blanc</p>
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VITICULTURE	<ul style="list-style-type: none"> o 62,500ha –5th largest area under vine (// Emilia-Romagna) but half the production o 50% of vineyard replanted in the last 30 years with improved clones o Key hazards: spring frost, hail, summer sunburn, harvest rain. Emergency irrigation allowed in Classico zone. 		
WINEMAKING	<ul style="list-style-type: none"> o Chianti <ul style="list-style-type: none"> - In the past, white wine varieties (Malvasia) were added during fermentation to soften the tannins - Nowadays, blended with Canaiolo, Colorino, Cabernet, Merlot, Syrah - Ageing usually in large 300l botti or barriques. Riserva wines have min 3 yrs ageing o Brunello di Montalcino / Vino Nobile di Montepulciano <ul style="list-style-type: none"> - Traditionally, extended maceration w skins (for more colour & flavours) and min 2-3yrs ageing in large Slovenian oak botti and then in bottle. Some producers now use small French barrique for oaky flavours. - Riserva have one extra year ageing o Vin santo <ul style="list-style-type: none"> - Grapes harvested in September/October & laid out on straw mats in ventilated rooms for drying until March - Grapes are then crushed & fermented to different level of dryness using the madre (yeast + small amount of finished Vin Santo from previous years) believed to jumpstart fermentation - Wine is then aged in small 50-300l barrels for min 3 years depending on DOC (e.g. 8 years in Montepulciano). - Producers use traditional chestnut (to promote oxidisation), juniper, cherry wood and/or oak. 		
KEY APPELLATIONS (12) & CHARACTERISTICS	<ul style="list-style-type: none"> o 42 DOC and 11 DOCG are spread out across the 10 provinces of Tuscany. The key DOC/Gs are: <ol style="list-style-type: none"> 1. Chianti DOCG -17,000ha (R) <ul style="list-style-type: none"> o Large area stretching from Firenze's surrounding area down south to Montalcino & Montepulciano o 7 different sub-region e.g. Classico, Rufina Colli Senesi w possibility to label zone as suffix to 'Chianti' o Chianti Rufina DOC: cool area a few kms east of Firenze; most long lived tradition of quality wines w most of the vineyards in altitude (up to 900m) on chalky, marl soils. Frescobaldi & Antinori families dominate o DOCG: min 80% Sangiovese, min 3 months ageing & 11.5% abv o The wines have hi acidity & tannins, med body w sour cherry and earthy flavours. o Chianti, as a region, produces 750,000hl/yr of wine i.e. 25% of the region's production 		

- o Growers represented by Chianti Consorzio, which sets the rules on grapes allowed. In 2002, international varieties from 10 to 15% in Chianti. White varieties phased out of the blend.

2. Chianti Classico DOCG – 7,140ha (R)

- o Original Chianti zone from 1716 delimitation between Firenze and Siena.
- o Ideal growing conditions for Sangiovese: hillside vineyards btw 250-500m hi w good drainage, chalky malaceous soils (galestro) in the north or weathered sandstone (albarese) towards the south
- o Medium-bodied wines with firm tannins, med-hi acidity w floral, cherry and light nutty notes.
- o Best wines come from medium altitude sites south of Greve and north of Radda & Castellina.
- o Production supervised by the Consorzio del Vino Chianti Classico, a union of producers, which sponsors research into viticultural and winemaking practice (esp. clonal selection for project 'Chianti 2000'). Gallo Nero

3. Brunello di Montalcino DOCG -1,200ha (R)

- o Area south-east of the Chianti by the border with Umbria; DOCG since 1980
- o One of Toscana's warmest & driest climates w 700mm w northern slopes less exposed (slower ripening) vs. southern slopes (more exposure + maritime winds). The higher altitude (up to 500m hi), poor soils and climate mean that Sangiovese ripens more consistently than anywhere else in Toscana.
- o Various terroirs w limestone, clay, schist & volcanic soils.
- o 100% Brunello (one of Sangiovese's clones) released min 4 yrs after harvest & min 2 yrs in cask.
- o Wines have full-bodied w hi but smooth & ripe tannins, hi acidity and intense black fruit flavours (blackberry, black cherry, black raspberry), chocolate, leather & violets. Can age 10-20yrs+.
- o 200 producers for 330,000cs/yr w 1/3 of production exported to the US.
- o 2008 Brunellopoli scandal w 4 producers accused of using international grapes for Brunello wines.

4. Vino Nobile di Montepulciano -1,500ha (R)

- o First DOCG classified (1980)
- o Warm area, Higher percentage of sandy soils; mainly east to south east facing slopes up to 600m hi although best wines tend to come from the lower vineyards.
- o Min 70% Prugnolo Gentile (another Sangiovese clone), 10-20% Canaiolo Nero & local varieties e.g. Mammolo
- o More full-bodied and alcoholic vs. Chianti

5. Rosso di Montalcino (R) & 6. Rosso di Montepulciano DOC (R)

- o Same grapes and area as Vino Nobile/Montepulciano but only 1yr min ageing before release.
- o Wines are lighter & fruitier & to be drunk younger. Similar to Bordeaux's 2nd label wine for most producers.

7. Vernaccia di San Gimignano DOCG (W)

- o Area west of the Chianti Classico; 30kms from Radda; 1st ever DOC (1966) & now only white DOCG in Toscana
- o Sandstone-based vineyards on high altitude hills w great diurnal range and better exposure in Autumn
- o Best examples have a high crisp acidity, medium body, citrus-flavoured and w a slightly bitter finish.
- o Min 90% Vernaccia & 10% non aromatic white; usually fermented in stainless steel. Some use oak ageing.

8. Bolgheri DOC (R/W/R)

- o DOC created in 1994 in recognition of super Tuscan in the area but did not comply with DOC regulations
- o More temperate climate (proximity to the sea) & gravelly, chalky soils (known as Sassicaia) are ideal to grow Bordeaux varieties
- o Sangiovese up to 70%, Cabernet 10-80%, Merlot up to 80%. Must be aged for 24 mths.
- o The subzone **Sassicaia** must be aged 26 months and is expected to DOCG status.

9. Toscana IGT

- o Regional appellation introduced in 1992 & used by producers (incl. Antinori w Tignanello) to make prestigious outside the DOC regulations.

10. Carmignano DOCG & 11. Pomino DOC

- o North of Florence. Serious reds made from Sangiovese with a percentage of Cabernet Sauvignon.

11. Vin santo DOCs

- o Dessert wines elevated to DOC in most Tuscan wine regions; produced mainly from Malvasia & Trebbiano
- o Wines have a pale to dark amber colour, nutty or raisin notes with honey and cream attributes

VINTAGES	o 1999, 2000, 2001, 2004 & 2006 have all been excellent vintages for the reds.
PRODUCTION	<ul style="list-style-type: none"> o 3m hl/yr production - #7th largest wine producing region o DOC represents 52% of total and makes Tuscany i.e. the 3rd highest volume of DOC/G after Sicily & Puglia. o Key producers: <ul style="list-style-type: none"> o Marchesi Antinori – 18m btls/yr <ul style="list-style-type: none"> - One of the biggest Italian wine company founded in 1385 & involved in the 70s Super Tuscan revolution - Launched a barriques-aged Sangiovese-Cab Sauv-Cab Franc made from the 47ha vineyard of Tignanello in 1971 propelled Tuscany on the international fine wine scene. Solaia followed (80% Cab Sauv) - Other signature wines include Peppoli Chianti Classico and the 500ha Umbria's Castello della Sala (Cervaro) o Marchesi Frescobaldi – 6.7m btls/yr <ul style="list-style-type: none"> - Oldest wine family company in Italy & the world (founded in 1141); has produced Tuscan wine since 1308 - Entered a joint venture w Mondavi in 95 and has since Constellation's acquisition of Mondavi regained control of Luce della Vite and Ornellaia - Very wide range incl. Nipozzano, Pomino Bianco but no Chianti Classico o Biondi Santi - Montalcino <ul style="list-style-type: none"> - First 'modern' Brunello made by Ferruccio Biondi-Santi in 1888 - Signature wine: the 'Brunello di Montalcino Riserva Il Greppo'. Super Tuscan from Maremma 'Schidione' - Reputation has been preceding quality since the late 70s as the estate did not keep up w improvements

ITALY – CENTRAL ITALY / LE MARCHE

GENERAL	<ul style="list-style-type: none"> o Le Marche is best known for Verdicchio but has many DOCs unknown even in Italy o Home to Mondavi's family who emigrated in the 20s to the US to build their empire from the 1960s 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Hot & dry summers overall but more Continental north of Ancona and Mediterranean in the south near Ascoli Piceno 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o From East-West: Coastal plains along the Adriatic, rolling hills to the foothills of the Apennines o Calcareous soils & Mediterranean vegetation 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <u>Reds (38% of production)</u> 1. Sangiovese <ul style="list-style-type: none"> - Buds early & slow to ripen; vigorous grape - Naturally low in anthocyanins so tendency towards lighter colour and hi acidity (esp. if yields not controlled) - Does not perform as well here as in Tuscany (partly due to wetter climate) 2. Montepulciano <ul style="list-style-type: none"> - Promising red grape - Tendency to ripen late & excessively 'green' if harvested too early - Produces deep-coloured wine with medium to hi tannins, medium acidity, medium+ alcohol and body Others: Lacrima, Cabernet, Syrah, Merlot </td> <td style="vertical-align: top;"> <u>Whites (62% of production)</u> 1. Verdicchio <ul style="list-style-type: none"> - Long cultivated native grape (since 14th) - Very high acidity from generic fresh lemon/green apple notes to herbal and almond flavours - Still, sparkling & passitos Others: Trebbiano, Biancame (local grape used for Bianchello del Metauro DOC) </td> </tr> </table>	<u>Reds (38% of production)</u> 1. Sangiovese <ul style="list-style-type: none"> - Buds early & slow to ripen; vigorous grape - Naturally low in anthocyanins so tendency towards lighter colour and hi acidity (esp. if yields not controlled) - Does not perform as well here as in Tuscany (partly due to wetter climate) 2. Montepulciano <ul style="list-style-type: none"> - Promising red grape - Tendency to ripen late & excessively 'green' if harvested too early - Produces deep-coloured wine with medium to hi tannins, medium acidity, medium+ alcohol and body Others: Lacrima, Cabernet, Syrah, Merlot	<u>Whites (62% of production)</u> 1. Verdicchio <ul style="list-style-type: none"> - Long cultivated native grape (since 14th) - Very high acidity from generic fresh lemon/green apple notes to herbal and almond flavours - Still, sparkling & passitos Others: Trebbiano, Biancame (local grape used for Bianchello del Metauro DOC)
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VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> o 19,000ha (//Friuli-Venezia Giulia) for 1.9m hl/yr – 17% DOC o Verdicchio vinification <ul style="list-style-type: none"> - The fermentation on its skins and/or w <i>Governo</i> technique (i.e. addition of dried grapes after 1st fermentation to trigger 2nd fermentation) to add sweetness and CO2 have been abandoned - Nowadays, the wine is made in a modern style i.e. no skin contact, temperature-controlled fermentation for light to medium fruity wines. Some use of barrel-fermented wines now appearing (e.g. Bisci) 		
KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o 11 DOCs. The key DOC/DOCGs are: <ol style="list-style-type: none"> 1. Rosso Conero DOCG (R) <ul style="list-style-type: none"> o On the slopes of the 572m high Monte Conero on the coast between Ancona & Sirolo o Min 85%Montepulciano w Sangiovese to complement; min 11.5%abv (Riserva 12.5%abv & min 2yrs ageing) o Deep ruby, dry, full bodied, tannic wines with slightly bitter finish e.g. Garofoli's Angontano. 2. Verdicchio di Castelli di Jesi (W) <ul style="list-style-type: none"> o Largest Verdicchio area going from the coast of Ancona to the foothills of the Monte Pennino o 60% of production controlled by cooperatives and 30% by négociants o Key producers: <ol style="list-style-type: none"> Fazi Battaglia w 3m bottles who initiated the Amphora-shaped bottle created by Milanese marketers in the 60s and now synonym w Verdicchio all over the world Umani Ronchi: 4.5m btls/yr; also produces top reds 3. Others: Rosso Piceno DOC (usually dominated by Sangiovese), Verdicchio di Castelli di Matelica (enclave within V di Jesi DOC w fuller bodied wines e.g. Bucci) Lacrima di Morro d'Alba DOC 		

ITALY – CENTRAL ITALY / ABRUZZI

GENERAL	<ul style="list-style-type: none"> o Underrated region, politically & socially more part of the south. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Warm Mediterranean climate w dry hot summers & precipitations mostly in the winter. 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o South of Le marche; Mountainous region w hills descending to the Adriatic coastline; Calcareous clay soils 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <u>Reds (% of production)</u> 1. Montepulciano <ul style="list-style-type: none"> - Vigorous red grape that ripens late - Deep-coloured w ripe, robust tannins & med acidity Others: Cerasuolo (Rosé), Cabernet, Sangiovese </td> <td style="vertical-align: top;"> <u>Whites (85% of production)</u> 1. Trebbiano d'Abruzzo aka Bombino bianco <ul style="list-style-type: none"> - Ripens late and yields extremely high quantities - Neutral wines Others: Trebbiano, Pecorino, Riesling </td> </tr> </table>	<u>Reds (% of production)</u> 1. Montepulciano <ul style="list-style-type: none"> - Vigorous red grape that ripens late - Deep-coloured w ripe, robust tannins & med acidity Others: Cerasuolo (Rosé), Cabernet, Sangiovese	<u>Whites (85% of production)</u> 1. Trebbiano d'Abruzzo aka Bombino bianco <ul style="list-style-type: none"> - Ripens late and yields extremely high quantities - Neutral wines Others: Trebbiano, Pecorino, Riesling
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VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> o 35,000ha for 21% for DOC wine & 3.5m hl/yr production – Italy's #7 biggest region o Tendone system & high yields contribute to high volumes but lower quality wines 		
KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o 6th DOC producer thanks to generous yields (100hl/ha); 80% of production by cooperatives (e.g. Cantina Tollo) 1. Montepulciano d'Abruzzo – 7,500ha (R) <ul style="list-style-type: none"> o DOC covers most of the coast and up the hills from Pescara; min 85% o 2 styles: young, robust fruity & best drunk young or deep-coloured w ripe, robust tannins o Gianni Masciarelli produces 1.1m btls of some the best wines around incl. the Villa Gemma M. d'Abruzzo 2. Trebbiano d'Abruzzo (W) <ul style="list-style-type: none"> o Slightly smaller area vs. the Montepulciano d'Abruzzo DOC; made from Bombino grape (≠ Trebbiano) 		

ITALY – CENTRAL ITALY / UMBRIA

GENERAL	<ul style="list-style-type: none"> o One of the smallest region of Italy in population and size. Viticulture not key to economy. o In the shadow of internationally renowned Tuscan neighbour but the input of Tuscan investors, oenologists have helped boost the development of top whites (e.g. Antinori's Cervaro della Sala) & reds esp. in Montefalco. 	
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Warm Mediterranean climate (//Tuscany) but more inland so less moderation by the sea 	
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o Located in the centre of Italy's 'boot', bordering Tuscany, March and Lazio. Mainly calcareous clay soils. 	
GRAPE VARIETIES	<p><u>Reds (42% of production)</u></p> <ol style="list-style-type: none"> Sangiovese <ul style="list-style-type: none"> - Pleasant but no memorable wines from most of the region Sagrantino <ul style="list-style-type: none"> - Native grape only found in Umbria & produced in tiny qty - One of the most tannic varieties in the world; aromas of blackberries & toffee w hints of plum, cinnamon & earth Gamay <ul style="list-style-type: none"> - Mainly around and west of the lake Trasimeno - Wines produced more of an oddity than a serious competitor to Beaujolais <p>Others: Cabernet Sauvignon, Canaiolo</p>	<p><u>Whites (58% of production)</u></p> <ol style="list-style-type: none"> Grechetto <ul style="list-style-type: none"> - Thick-skinned, characterful native grape - Valued for fruitiness & weight Procanico aka Trebbiano Toscano <ul style="list-style-type: none"> - Workhorse; main part of the blend in Orvieto Verdello <ul style="list-style-type: none"> - Hi acidity. Sometimes used in Orvieto <p>Others: Drupeggio (aka Canaiolo bianco) Malvasia, Chardonnay,</p>
VITICULTURE & PRODUCTION	<ul style="list-style-type: none"> o 14,000ha for 1m hl/yr - 17% DOC. High yields allowed for Orvieto DOC 	
KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o DOCs. The 2 key DOC/DOCGs are: <ol style="list-style-type: none"> Orvieto DOC -2,300ha <ul style="list-style-type: none"> o Centred around Orvieto town, 90km east of Montepulciano; top sites on the hillsides (up to 500m hi) o Classico area: tufa, limestone and volcanic soils o Modern Orvieto is 40-60% Trebbiano Toscano, 15-25% Verdello & Grechetto, Drupeggio and/or Malvasia o Quality-conscious producers tend to favour Grechetto in the blend vs. Trebbiano/Drupeggio. o Mostly vinified as a dry or medium dry wine. Wines are crisp, refreshing but neutral with apple flavours. o #1 DOC w 80% of Umbria's total DOC production Sagrantino di Montefalco DOCG ↗ <ul style="list-style-type: none"> o Region's eastern corner; promoted to DOCG in 1991; requires 100% Sagrantino w min 29mths ageing o The wines are full bodied w very hi alcohol (~16%abv) and tannins. Also made into passito. o Key producer: Arnaldo Caprai (150ha; 750k btls) and is Sagrantino 25 anni deserve international acclaim o Cecchi, Antinori and Frescobaldi are amongst the big players who have invested in the area. <p>Others: Rosso Orvietano DOC (R), Montefalco Rosso (R), Torgiano DOC (R/W), Torgiano Riserva (R)</p>	

ITALY – CENTRAL ITALY / LAZIO

GENERAL	<ul style="list-style-type: none"> o Italy's 6th biggest producer but in decline; basic grape's whites & no significant red DOC 	
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Mediterranean climate w dry hot summers & precipitations mostly in the winter. 	
GRAPE VARIETIES	<p><u>Reds (15% of production)</u></p> <ol style="list-style-type: none"> Cabernet Merlot Cesanese <ul style="list-style-type: none"> - Native red grape w pepper flavour <p>Others: Syrah</p>	<p><u>Whites (85% of production)</u></p> <ol style="list-style-type: none"> Malvasia <ul style="list-style-type: none"> - Traditionally blended w Trebbiano for a standard central Italian white - Deep coloured, hi in alcohol Trebbiano <ul style="list-style-type: none"> - Used in light, soft dry whites in variety of styles
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> o 100,000ha w 15% for DOC wine & 2.7m hl/yr production – Italy's #6 biggest region o Tendone system & high yields contribute to high volumes but lower quality wines 	
KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o In the North, by Tuscany & Umbria, there is the Est! Est!! Est!!! di Montefiascone (Trebbiano&Malvasia) o In the south-east of Rome, there are 3 Cesanese appellations. o Castelli Romani, south-east of Rome, concentrates 7 DOCs and most of the region's production <ol style="list-style-type: none"> Frascati (W) <ul style="list-style-type: none"> o 25kms south-east of Rome, in rapid decline o Malvasia is the dominant grape in the blend w Trebbiano o The wines are fresh, clean, simple & low priced. o Key producers: Castel de Paolis w Vigna Adriana Frascati & reds. Others: Colli Albani (W) 	

ITALY – SOUTHERN ITALY / CAMPANIA

HISTORY	<ul style="list-style-type: none"> o Italian wine industry settled here 3,000 years ago by the Greeks. o Nowadays, little investment and demand in the region means the region is failing to stand out for its quality. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> o Mediterranean climate with the sea and nearby mountains preventing temperatures to be too hot 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o Coastal continuation of Lazio; most vineyards by Lazio border (Falerno del Massico), around Avellino & Cilento o Mainly volcanic soils on and around the Vesuvio. 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds (64% of production)</u></p> <p>1. Aglianico</p> <ul style="list-style-type: none"> - Thick-skinned grape, hi in acidity, early budding but late ripening that thrives at higher altitudes (400-500m hi) - Produces deep coloured, full bodied, tannic wines w aromas of maraschino cherry & violets and chocolate, dark plums flavours <p>2. Piediroso</p> <ul style="list-style-type: none"> - Light red mainly as a blending ingredient - Grown mainly on the islands of Ischia & Capri <p>Others: Primitivo, Barbera</p> </td> <td style="vertical-align: top;"> <p><u>Whites (36% of production)</u></p> <p>1. Greco</p> <ul style="list-style-type: none"> - Believed to be of Greek origin - Tends to mature very late - Deep colour w aromas of peaches & fresh green foliage (// Viognier) - Usually blended w Falanghina and/or Biancolella on Capri - Greco di Tufo is a clone of Greco bianco <p>2. Fiano</p> <ul style="list-style-type: none"> - Small, thick-skinned berries are low yielding and tend to produce little juice - Not as aromatic as Greco di Tufo but waxy texture and subtle aromas of honey, spices & hazelnut <p>Others: Coda di Volpe, Falanghina, Biancolella</p> </td> </tr> </table>	<p><u>Reds (64% of production)</u></p> <p>1. Aglianico</p> <ul style="list-style-type: none"> - Thick-skinned grape, hi in acidity, early budding but late ripening that thrives at higher altitudes (400-500m hi) - Produces deep coloured, full bodied, tannic wines w aromas of maraschino cherry & violets and chocolate, dark plums flavours <p>2. Piediroso</p> <ul style="list-style-type: none"> - Light red mainly as a blending ingredient - Grown mainly on the islands of Ischia & Capri <p>Others: Primitivo, Barbera</p>	<p><u>Whites (36% of production)</u></p> <p>1. Greco</p> <ul style="list-style-type: none"> - Believed to be of Greek origin - Tends to mature very late - Deep colour w aromas of peaches & fresh green foliage (// Viognier) - Usually blended w Falanghina and/or Biancolella on Capri - Greco di Tufo is a clone of Greco bianco <p>2. Fiano</p> <ul style="list-style-type: none"> - Small, thick-skinned berries are low yielding and tend to produce little juice - Not as aromatic as Greco di Tufo but waxy texture and subtle aromas of honey, spices & hazelnut <p>Others: Coda di Volpe, Falanghina, Biancolella</p>
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KEY APPELLATIONS & CHARACTERISTICS	<ol style="list-style-type: none"> <u>Taurasi DOCG (R)</u> <ul style="list-style-type: none"> o South's first DOCG (1993); area 10kms east of Avellino; volcanic soils w best vineyards in higher altitude o Primarily Aglianico but can have up to 15% Barbera, Piediroso and Sangiovese. Minimum 3 years ageing with one in cask. Riserva min 4 years. o Only one winery (Mastroberardino) producing for the export market. Now nearly 300 wineries. <u>Lacrima Christi del Vesuvio / Vesuvio DOC (R/W/R/Sparkling/Dessert/Fortified)</u> <ul style="list-style-type: none"> o Blend of Greco, Verdecia & Coda di Volpe grown on the slopes Mt Vesuvius. <u>Greco di Tufo DOCG (W)</u> <ul style="list-style-type: none"> o North of the Fiano d'Avellino DOCG; east of Napoli; DOCGs since 2003; o Soils are derived from tuff, a rock formed from volcanic ash o Min 85% Greco w Coda di Volpe for the rest. o Low temperature fermentation produces a dry, fresh aromatic white usually ready to drink 3-4 yrs after harvest and up to 12 yrs <u>Fiano d'Avellino DOCG (W)</u> <ul style="list-style-type: none"> o Grown around Avellino on gently rolling hills; 20km east of Napoli o Min 85% Fiano w Greco, Coda di Volpe & Trebbiano to complement the blend. o Full bodied white w flavours of hazelnuts and pears/peaches <u>Falerno del Massico DOC (R)</u> <ul style="list-style-type: none"> o Slopes of mountain Massico on the border w Lazio o Red blend w 60-80% Aglianico, 20-40% Piediroso and max 20% Primitivo and/or Barbera 		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> o 30,000ha for 2m hl/yr – 6% only is DOC/G o Feudi di San Gregorio: one of the best & biggest producer w 3.5m btl. Produces most types of DOC/G wines o Mastroberardino: historically the most important producer of Taurasi; now superseded in quality by Feudi S.G. 		

ITALY – SOUTHERN ITALY / BASILICATA

GENERAL	<ul style="list-style-type: none"> o Region between Campania and Puglia with strong economic difficulties and small viticultural industry. 		
CLIMATE	<ul style="list-style-type: none"> o Continental in the mountains and Mediterranean along the coasts. 		
TOPOGRAPHY	<ul style="list-style-type: none"> o Most mountainous region in Italy with nearly half mountains and the other half hills. 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds (75% of production)</u></p> <p>1. Aglianico</p> <ul style="list-style-type: none"> - Thick-skinned grape, hi in acidity, early budding but late ripening that thrives at higher altitudes (400-600m hi) - Produces deep coloured, full bodied, tannic wines w aromas of maraschino cherry & violets and chocolate, dark plums flavours </td> <td style="vertical-align: top;"> <p><u>Whites (25% of production)</u></p> <p>1. Malvasia</p> <ul style="list-style-type: none"> - Used for dry, sweet and sparkling local wines <p>2. Moscato</p> <ul style="list-style-type: none"> - Used for sweet and fizzy wines </td> </tr> </table>	<p><u>Reds (75% of production)</u></p> <p>1. Aglianico</p> <ul style="list-style-type: none"> - Thick-skinned grape, hi in acidity, early budding but late ripening that thrives at higher altitudes (400-600m hi) - Produces deep coloured, full bodied, tannic wines w aromas of maraschino cherry & violets and chocolate, dark plums flavours 	<p><u>Whites (25% of production)</u></p> <p>1. Malvasia</p> <ul style="list-style-type: none"> - Used for dry, sweet and sparkling local wines <p>2. Moscato</p> <ul style="list-style-type: none"> - Used for sweet and fizzy wines
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KEY APPELLATION & CHARACTERISTICS	<p><u>Aglianico del Vulture DOCG (R)</u></p> <ul style="list-style-type: none"> o Area north of Potenza, by Mte Vulture; DOCG since 2011; vineyards at 450-600m hi o Various styles from young and fruity to full bodied. Aged for min 3 yrs. Recent trend towards French oak 		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> o 6,000ha for 0.2m hl/yr – 3rd smallest wine region in Italy. 10% DOC wines. o Paternoster and D'Angelo 		

ITALY – SOUTHERN ITALY / PUGLIA

HISTORY	<ul style="list-style-type: none"> o Puglian wines were praised for their quality in Roman times. o Biggest producer in Italy but culture of overproduction and low quality bulk. o Since 2000s: external investment to modernise winemaking techniques (refrigeration and stainless steel) and flying winemakers contributed to a regeneration of the area
CLIMATE & WEATHER	o Mediterranean climate w long summer months & rainfall only in winter months. Little annual variation.
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o South of Abruzzi along the Adriatic coast w 70% of vineyards in the flat fertile coastal plains w some rolling hills o Calcareous soil base
GRAPE VARIETIES	<p><u>Reds (60% of production)</u></p> <p>1. Negroamaro</p> <ul style="list-style-type: none"> - Most planted in Puglia & 6th most planted red in Italy - Vigorous & hi yielding w a preference for calcareous and limey soils - Ripens later vs. Primitivo - Dark, thick-skinned berries that produce hi alcohol, full bodied, tannic reds with spicy berry aromas & an earthy bitterness ('amaro') - Blended w Malvasia Nera e.g. Salice Salentino - Victim of the EU vine pull scheme in the 1990s <p>2. Primitivo</p> <ul style="list-style-type: none"> - Early ripening grape - Produces full bodied reds w spicy berry characters - Grown principally in Puglia; victim of 90s EU vine pull scheme <p>3. Malvasia nera</p> <ul style="list-style-type: none"> - Dark version of Malvasia bianco - Usually used in blends to add perfume <p>Others: Uva di Troia (aromatic premium grape variety), Sangiovese, Montepulciano</p> <p><u>Whites (40% of production)</u></p> <p>1. Bombino bianco</p> <ul style="list-style-type: none"> - Late ripening, hi yielding white grape that produces relatively neutral wines - Found in 8 Puglian DOCs <p>2. Verdeca</p> <ul style="list-style-type: none"> - Light berried native vine that produces neutral wines ideal for Vermouth - Tart, vegetal, hi acidity <p>3. Chardonnay</p> <p>Others: Trebbiano Toscano, Malvasia Bianca</p>
KEY AREAS, APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> o 3 areas: <ul style="list-style-type: none"> A. North: large volumes of undistinguished wine from tendone-trained Trebbiano, Sangiovese & Montepulciano B. Central: Uva di Troia (Castel del Monte DOC) and Montepulciano showing promise C. South: the flat Salento peninsula produces some of the best wines from Negroamaro & Primitivo o 6 IGTs & 25 DOCs. The key DOCs from the Salento peninsula are: <ol style="list-style-type: none"> 1. Salice Salentino DOC (R/R) <ul style="list-style-type: none"> o Located in Italy's 'heel'; DOC since 76 producing intense port-like reds from Negromaro & Malvasia Nera in the provinces of Brindisi & Lecce 2. Copertino DOC (R/R) <ul style="list-style-type: none"> o Negroamaro with no more than 30% Malvasia/Montepulciano/Sangiovese. o Riserva are aged min 2 years before release and must have min 12.5% abv 3. Primitivo del Manduria (R/Sweet/Fortified) <ul style="list-style-type: none"> o DOC on the western of the Salento peninsula, around the town of Manduria o Made from 100% Primitivo for hi alcohol (~14% abv) full bodied reds w notes of plum and spice <p>Others: Squinzano DOC, Castel del Monte DOC.</p>
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> o 105,000ha for 7.8m hl/yr – #1 area under vine & producer in Italy w 14% of total wine production o Only 2% DOC and only 25% of the wine sold in bottle. o Key producers: <ul style="list-style-type: none"> o Leone de Castris – Salice Salentino - 2.5m btl o Conti Zecca – Salice Salentino IGT – 1.5m btl

ITALY – SOUTHERN ITALY / CALABRIA

GENERAL	o Most rural & least industrialised wine region; poor infrastructure; very fragmented ownership (avg < 0.5ha)
CLIMATE & WEATHER	o Mediterranean climate. Hot and dry near the coast most of the year. Winter in the interior can be cold & harsh.
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> o The 'toe' of Italy; extreme south-west peninsula. Most of the vineyards are on the eastern & western coastline. o Mountainous area with 42% mountainous, 42% hilly and only 9% plains.
GRAPE VARIETIES	<p><u>Reds (90% of production)</u></p> <p>1. Gaglioppo</p> <ul style="list-style-type: none"> - Predominant red grape in Calabria - Thrives in dry conditions and reaches hi sugar levels <p>2. Magliocco</p> <ul style="list-style-type: none"> - Dark-berried grape often blended w Gaglioppo <p>Others: Aglianico, Cabernet Sauvignon, Merlot</p> <p><u>Whites (10% of production)</u></p> <p>1. Greco</p> <ul style="list-style-type: none"> - Believed to be of Greek origin - Tends to mature very late - Deep colour w aromas of peaches & fresh green foliage (// Viognier) <p>Others: Montonico (sweet wines) Trebbiano Toscano, Malvasia, Chardonnay</p>
KEY AREAS,	o 12 IGTs & 12 DOCs. No DOCG.

APPELLATIONS & CHARACTERISTICS	<p><u>Ciró DOC (R/W/R)</u></p> <ul style="list-style-type: none"> ○ Located on the eastern coast, on the foothills of La Sila massif; calcareous marl, some clay and sand ○ Handful of producers w quality starting to be recognised. ○ Wines are typically very tannic and full bodied w strong fruit flavours. Can be a bit prickly and acidic. Best drunk 3-4 years after release to let the tannins soften. ○ Some producers are experimenting w barrique maturation to give the wine are more international style. <p>Others: Pollino DOC (near Basilicata), Greco di Bianco DOC (sweet wine from the south)</p>
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> ○ 13,000ha for 0.5m hl/yr & only 6% DOC ○ Librandi (2m btls) is the best producer w 'Gravello', a Gaglioppo-Cabernet & 'Magno Megonio' from Magliocco.

ITALY – SOUTHERN ITALY / SICILIA

GENERAL	○ Traditionally only known for Marsala but modernisation in viticulture, winemaking and marketing.		
CLIMATE & WEATHER	○ Mediterranean climate w hot & dry summers and mild & wet winters. Low rainfall		
TOPOGRAPHY & SOILS	○ Mostly hilly or mountainous w slopes up to 900m hi made of poor soils. Most vineyards are near the coast.		
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> ○ 1960-80s: concentration on quantity meant the traditional gobelet was replaced with more productive wire-trained or tendone systems. ○ Guyot is now the large majority with some bush vines and tendone remaining. Move to mechanisation. ○ Modernisation in winemaking with refrigeration for better temperature control at fermentation. Chaptalisation is not permitted as in the rest of Italy. 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Calabrese aka Nero d'Avola (13% of total plantings) <ul style="list-style-type: none"> - Performs in hot & steamy climates, esp. around Noto - Sweet tannins, plum or peppery flavours (//New World Shiraz) 2. Frappato <ul style="list-style-type: none"> - Light-coloured, cherry-scented native grape w hi acidity - Blended w Nero d'Avola in Cerasuolo to add fruit & freshness - DNA linked to Sangiovese 3. Nerello Mascalese <ul style="list-style-type: none"> - Deep coloured, hi in alcohol w less concentration vs. Nero d'Avola often blended 4. Syrah (3.5% of plantings) <p>Others: Cabernet, Perricone, Merlot</p> </td> <td style="vertical-align: top;"> <p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Cataratto (38% of plantings) <ul style="list-style-type: none"> - Garganega's possible offspring - Can make interesting full bodied wines w lemon notes - Found only in Sicilia's western province of Trapani - 2nd most widely planted in Italy - Also used for Marsala 2. Inzolia (7% of plantings) <ul style="list-style-type: none"> - Relatively aromatic - Grown mainly in western Sicilia - Also used for Marsala 3. Grillo (3% of plantings) <ul style="list-style-type: none"> - Base grape for Marsala <p>Others: Chardonnay (4%), Malvasia, Zibbibo, Carricante, Grecanico</p> </td> </tr> </table>	<p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Calabrese aka Nero d'Avola (13% of total plantings) <ul style="list-style-type: none"> - Performs in hot & steamy climates, esp. around Noto - Sweet tannins, plum or peppery flavours (//New World Shiraz) 2. Frappato <ul style="list-style-type: none"> - Light-coloured, cherry-scented native grape w hi acidity - Blended w Nero d'Avola in Cerasuolo to add fruit & freshness - DNA linked to Sangiovese 3. Nerello Mascalese <ul style="list-style-type: none"> - Deep coloured, hi in alcohol w less concentration vs. Nero d'Avola often blended 4. Syrah (3.5% of plantings) <p>Others: Cabernet, Perricone, Merlot</p>	<p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Cataratto (38% of plantings) <ul style="list-style-type: none"> - Garganega's possible offspring - Can make interesting full bodied wines w lemon notes - Found only in Sicilia's western province of Trapani - 2nd most widely planted in Italy - Also used for Marsala 2. Inzolia (7% of plantings) <ul style="list-style-type: none"> - Relatively aromatic - Grown mainly in western Sicilia - Also used for Marsala 3. Grillo (3% of plantings) <ul style="list-style-type: none"> - Base grape for Marsala <p>Others: Chardonnay (4%), Malvasia, Zibbibo, Carricante, Grecanico</p>
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KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> ○ IGTs & DOCs. The key DOCs from the Salento peninsula are: 1. <u>Alcamo DOC (R/W/R) – 20,000ha</u> <ul style="list-style-type: none"> ○ North-western of Island, south-west of Palermo; mostly around the town of Trapani; DOC since 1972. ○ Whites: predominantly Cataratto but also Sauvignon, Grillo, Inzolia and Grecanico ○ Reds: Nero d'Avola, Cabernet Sauvignon Merlot & Syrah 2. <u>Cerasuolo di Vittoria DCGG</u> <ul style="list-style-type: none"> ○ Sicilia's only DCGG since 2005; south-east of the Island; made from blend of min 40% Frappato and no max 60% Nero d'Avola. Best long-lived example from the Ragusa province 3. <u>Passito di Pantelleria DOC</u> <ul style="list-style-type: none"> ○ Small island near North Africa, south-west of Sicilia ○ Dessert wine made from Zibbibo aka Moscato di Pantelleria w similar flavours to Rutherglen muscat but lighter <p>Others: Etna Rosso DOC, Malvasia di Lipari DOC</p>		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> • 130,000ha for 7m hl/yr – #1 area under vine & 2nd largest producer (after Puglia) w 13% of total wine • DOC represents only 2% of the production. 'Q' on label to denote higher quality level. • Traditionally dominated by large cooperatives but now more than 500 quality producers • Key producers: <ul style="list-style-type: none"> ○ Cantine Settesoli – 650ha / 15m btls <ul style="list-style-type: none"> - Founded in 1958 by a group of farmers; now largest cooperative and biggest bottler on the island. - Produces everyday wines as well as high quality varietals and blends. ○ Duca di Salaparuta Group – 100ha / 9.5m btls <ul style="list-style-type: none"> - Group now owns 3 brands: historic Corvo, Florio and Duca di Salaparuta. - Corvo: leading brands in Italy; first Sicilian company to bottle Nero d'Avola & use cold fermentation for whites - Signature wine: Duca Enrico red 		

ITALY – SOUTHERN ITALY / SARDEGNA

GENERAL	<ul style="list-style-type: none"> ○ 2nd largest Mediterranean island with quality potential but underdeveloped wine industry 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> ○ Mediterranean climate except on the interior plateaus (continental). ○ Mistral wind most prevalent in winter & spring. 		
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> ○ Coasts are high and rocky; mainly hills and plains (more than 85%). 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds (60% of production)</u></p> <p>1. Cannonau aka Grenache</p> <ul style="list-style-type: none"> - Hardy variety that produces full bodied wines, hi in alcohol w cherry & red berry flavour but also leathery, earthy even gamey characters <p>2. Carignano aka Carignan</p> <ul style="list-style-type: none"> - Deep colour w firm tannins & more concentration vs. Cannonau. - Found mainly in south-western part of the island <p>Others: Monica, Syrah, Cabernet, Merlot</p> </td> <td style="vertical-align: top;"> <p><u>Whites (40% of production)</u></p> <p>1. Vermentino aka Rolle</p> <ul style="list-style-type: none"> - Aromatic white grape w hi acidity & citrus tang similar to Roussanne <p>Others: Moscato, Malvasia (both mainly for sweet and/or fortified wines), Vernaccia</p> </td> </tr> </table>	<p><u>Reds (60% of production)</u></p> <p>1. Cannonau aka Grenache</p> <ul style="list-style-type: none"> - Hardy variety that produces full bodied wines, hi in alcohol w cherry & red berry flavour but also leathery, earthy even gamey characters <p>2. Carignano aka Carignan</p> <ul style="list-style-type: none"> - Deep colour w firm tannins & more concentration vs. Cannonau. - Found mainly in south-western part of the island <p>Others: Monica, Syrah, Cabernet, Merlot</p>	<p><u>Whites (40% of production)</u></p> <p>1. Vermentino aka Rolle</p> <ul style="list-style-type: none"> - Aromatic white grape w hi acidity & citrus tang similar to Roussanne <p>Others: Moscato, Malvasia (both mainly for sweet and/or fortified wines), Vernaccia</p>
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KEY APPELLATIONS & CHARACTERISTICS	<ul style="list-style-type: none"> ○ Alghero DOC (R/W/R) <ul style="list-style-type: none"> ○ The largest producing area in the North-west of the island. ○ Wines are mainly blends from local varieties ○ Vermentino di Gallura DOCG (W) <ul style="list-style-type: none"> ○ Only DOCG of the Island; large area covering the northern tip of the Island ○ Fruity, fresh white made from Vermentino. Best examples have exotic and aromatic nuances. <p>Others: Cannonau di Sardegna, Alghero DOC</p>		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> ○ 30,000ha for 0.9m hl/yr & 18% DOC. ○ Most of the production is dominated by large cooperative and consumed on the island. ○ Tenuta Sella & Mosca (7m btls) is more than 100yrs and one of the most dynamic. Signature wine is the Alghero Villamarina 		