



Consumption & production

- Italy great over achiever-60% size of France, 75% size of California, yet is the world's largest wine producer, exporter and consumer
- Italy produces very little fine wine; small percentage is classified by law
- Regional and provincial wine identity mirrors history & politics
- Biggest exporter to US



Introduction

- Consumption 24 gallons – 14.5 gallons
- Part of the meal, the life
- Hundreds of native vinifera grapes; varied soils and climates
- Last 15 years prices and quality have increased



Introduction

- 900, 000 registered vineyards.
- Do not know exactly how many wines; are 1,000 documented grape varieties
- Wine classification: DOC
- DOC created in 1963 by San Paolo Desana
 - Based on French
 - Much needed structure
 - 350 DOCs and country

Laws

- Since the early Romans, Italy has had its wine laws
- In 1716, Grand Duke of Toscana proposed delimited wine zones
- In 1963 the Italian Parliament adopted the Denominazione di Origine law



Denominazione di Origine Controllata e Garantita (DOCG)

- Established in 1980
- Only 24 wines have been awarded DOCG status
- Rules and Regulations
 - Must be sold in bottles smaller than 1.25 gallon/5 liters
 - Official numbered tag must be placed on bottles
 - Lower yield; reduction in output
 - Required in-depth chemical analyses

Denominazione di Origine Controllata (DOC)

- Established in 1963
- 204 DOC Zones
- Each DOC controls the following aspects of wine production within its boundaries:
 - Grape types permitted and in what percentages
 - Yield of hectare of grapes and pruning methods to be used

- Total gallons/hectoliter of wine produced
- Vinification method for some wines
- Aging methods and lengths for aging for some reserve or old wines
- Each Doc is supposed to meet certain minimum standards
 - Color
 - Aroma
 - Flavor

Indicazione Geografica Tipica (IGT)

- Established in 1992
- By the end of 2002, the National DOC Wine Committee had recognized about 200 IGT classifications
- Each IGT is typical of the large growing area in which the grapes are grown and the wine is made

Vino da tavola

- Literally means table wine
- In reality, it refers to wines without appellations or ordinary wines
- No regulations

Wine producing regions

- Has 20 wine producing regions – produced everywhere in Italy



Wine labels

- See page 411
- 4 ways to name an Italian wine:
 - By name of place where grapes are grown (e.g. Chianti)
 - By the name of the grape from which the wine is made (e.g. Chardonnay)
 - By a combination of name of the grape and the place -may indicate better quality-(e.g. Barbera d'Alba);
 - By a proprietary or fantasy name (e.g. Tignanello or Summus)

Descriptive terms

- classico (traditional heartland of the region)
- riserva (reserve, minimum aging peer DOC)
- vecchio (old, alternative to riserva; no minimum aging)
- novello (beaujolais style)
- amabile semidry to semisweet
- dolce- sweet

Names of significant single vineyards increasingly found on DOC and DOCG labels, but no single vineyard rankings or classifications under law.

Have to comply with EU regulations- alcohol content, bottle size

If estate bottled- imbottigliato dal produttore all'origine (bottled by the producer at source)

Background



- Most of the finest wines come from the north- Piedmont region in the northwest, Tuscany in north-central, and the three regions (Tre venezie) of Northeastern Italy
- Also Lombardy (spumante), Liguria (white wines & fish), Emilia-Romagna (Lumbrusco): Unbria (Orvietos) Abruzzi (reds-montepulcino d'Abruzzo)



Regions

- Southern regions: Campania, Apulia, Basilicata and Calabria along with Sicily & Sardinia
- Note-wine is food. Not long ago wine cost less than daily supply of bread



Piedmont

- Piedmont DOCG
- Barolo, Barbaresco- Nebbiolo is king

Whites

- Cortese
- Arneis
- Chardonnay
- Moscato



Piedmont

Red

- Nebbiolo
- Barbera
- Dolceto
- Brachetto

Piedmont



- Barolo 3 year barrel/bottle, 5 years for riserva
- Barbaresco- 2 year barrel/bottle, 4 year riserva
- Asti, Moscato di asti are both DOCG
- Secco is dry Barolo
- dolce is sweet Barolo



Tuscany



Tuscany

- Italy's best known wine region 5 DOCG zones (page 426)
- Uneven quality DOCG status has improved the wines
- Sangiovese is most important grape in region
- "Super Tuscans (p.430)
- Sangiovese and Bordeaux varietals are sometimes blended

Tuscany

White

- Vernaccia
- Trebbiano

Red

- Sangiovese (800 clones)
- Brunello
- Canaiolo
- Cabernet Sauvignon
- Chianti- DOC (1966) – DOCG (1984) large wine zone through much of Tuscany
- Chianti Rufina is always a blend
- Brunello di Montalcino (in past 30 years)



The Tre Venezie

Trentino-Alto Adige Friuli-Venezia Giulia
The Veneto



The Tre Venezie

- Italy's largest producer of DOC wines- Soave & Valpolicella (449)
 - Soave, Valpolicella and Bardolino are popular in US
- Soave Classico is best; Valpolicella light bodies crossover wine
- Produces most technologically advanced wines

The Tre Venezie

Veneto

- Prosecco 90% co-ops
- Passito Process
- Valpolicella, Repaso, Amarone
- Soave- Dry white from Garganega grape like white burgundy



Tre Venezie

Friuli- Venezia Giulia

- Stainless shell fermentation, adjacent to Austria
- Many German grape varietals

Others

- Lombardy
- Milano is the wealth of Italy
- Nebbiolo's are great out of North
- Valle d'Aosta – Wines stay there
- Liguria- one of smallest wine producers in Italy
- Emilia Romagna- only flat land in Italy
- Lambrusco
- Trento- Alto Adige- Sparkling wine from Chardonnay



Others

White Wine driven

- Marches- Vernaccia di Serrapetrano
- Umbria- Orvieto- Most well know white
- Lazio- Frascati
- Abruzzi – Montepulciano d' Abruzzo
- Campania Fiano di Avellino (di = where it is from)
- Taurasi DOCG- Rich hard wines
- Apulia- 250 miles of Coastline, Fertile; flat lands
- Primitivo
- Basilicata
- Calabria
- Sicily- ideal climate for agriculture
- Sardinia- Island as well

