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 Demonazione di Origine law

Denominazione diOrigine 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 diOrigine 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 if 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): Umbria (Orvietos) Abruzzi (reds-montepulcino d’Abruzzo)

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

**Piedmont**
- Piedmont DOCG
- Borolo, Barbaresco- Nebbiolo is king
- Whites
  - Cortese
  - Arneis
  - Chardonnay
  - Moscato
Piedmont

Red
• Nebbiolo
• Barbera
• Dolceto
• Brachetto

Piedmont

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

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 Rufina is always a blend
- Brunello di Montalcino (in past 30 years)

**The Tre Venezie**

Trentino-Alto Adige Friuli-Venezia Giulia

The Veneto

- 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- Venzia Giulia
• Stainless shell fermentation, adjacent to Austria
• Many German grape varietials

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
• Emilla 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
• Latio- Fragcati
• Abruzzi – Montepulciano d’ Abruzzo
• Campanion 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