

The Wines of Italy



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The Wine Regions of Italy



History

Winemaking began 4,000 bc pre-historic people crushing wild grapes and the juice magically intoxicated them

Greeks colonized Southern Italy and called it “Oenotria”, land of the vine

Etruscans made wine in the hills of Central Italy, left tombs with images of importance of wine in their culture

**Romans had the greatest influence.
Brought winemaking advancements to all corners of it's empire in homage to Bacchus.**

By the 17th and 18th century other European nations improved winemaking in Italy by thinking of it as a science

19th Century brought advancements in storage, such as the cork and allowed Italian wines to be household names in other parts of Europe.

Piedmont and Tuscany were the most important with Nebbiolo and Sangiovese

Then new grapes were brought to Italy such as Cab and Merlot which introduced a new style of wine

History Cont.

il Risorgimento. Unification of Italy

The Beginning of the 20th century brought Phylloxera and Oidium which devastated the vines of Italy

Then followed War and Depression halted fine winemaking; many farmers moved to city to work in factories

Mechanized winemaking caused Italy to produce low cost bulk wines which were profitable but ruined the image of Italian wine

1960's MODERN RENAISSANCE

the invention of the DOC system in 1963

Denominazione di Origine Controllata

This brought back credibility to Italian wine

The Vines

Italy has more different types of grapes than any other country allows for a diversity in styles

Italy is the Largest producer of wine in the world.

Classification

Fraud has always been a problem in Europe.
Before Wine was consumed locally so people knew
the growers and wines.

When wines became a commodity,
changing labels or diluting began to become a problem.

This led to the Classification of Origin of Italian wines
In 1966 Vernaccia di San Gimignano, became the first DOC

By 1980 the first DOCG's were created to show superior quality

**Brunello di Montalcino,
Vino Nobile di Montepulciano and Chianti
Barolo and Barbaresco**

Today there are 24 DOCG's





Tenuta - a large estate or property

Vigna/Vigneto - a single demarcated vineyard with a particular name (like “Smith Vineyard”)

Feudo/Feudi - a fief or estate held on feudal tenure

Azienda Agricola - a crop producing farm, that grows all its own grapes

Azienda (Casa) Vinicola - same as azienda agricola but also buys grapes grown elsewhere

Ronchi - terrace

Ronco - hillside vineyard

Bricco/Bric - high, steep ridge vineyard (usually assumed to be of high quality)

Colli - hills

Poggio - mound or knoll

Sorì - vineyard site of the highest quality, usually facing south

Valle - valley, dale

Cantina - a cellar, winery or wine shop

Villa - town house

Castello - castle

Cascina - the house on a farm property where not only wine is produced

Produttore/Produttori - producer, grower

Viticoltore/Vignaiolo - vine grower

DOCG

Denominazione di Origine Controllata e Garantita

Must have lower yields than DOC

Strict tests are done on
chemical composition

expert tasters test for sensory qualities

once pass all tests they issue Pink Stickers to be put on the
neck of the bottle



DOC Denominazione di Origine Controllata

more than 300 wines qualify

The origin of grapes to a particular region made in
accordance to the laws and regulations of that governing
body for that specific style of wine

IGT Indicazione Geografica Tipica

1992 the adoption of *law 164*

Wines of good quality that can have a higher price;
but do not use the traditional grapes of that region.

Vino da tavola

Table wine

They are not bound to rules,
many IGT were Vino da Tavola prior to 1992.

Classico

the historic center of a DOC or DOCG; Chianti Classico

Riserva

a DOC or DOCG of better quality; more aging

Superiore

Higher quality of a DOC or DOCG;
based on more aging or higher alcohol

Nobile

balanced wine from a better vintage

Recioto

sweet wines, laid in sun to dry

Vecchio

old wine, aged DOC or DOCG

Vino Novello

New Wine, bottled in the past 12 months or younger

Spumante

Sparkling wine made in either Charmat or
Traditional methode



Italian Whites

Friuli-Venezia

borders Veneto, Adriatic Sea and Slovenia

Collio Goriziano/Collio DOC
borders Colli Orientali del Friuli

Advanced white wine
Techniques

Cold Fermentation,
Steel tanks

Not much use of Oak in this region

Most important white is Picoulit;
ancient white grape

Other whites of note are Tocai, now
known as Friuliano

Ramandolo; a sweet wine that is
known as some of the best

Pinot Grigio

Used in Alto Adige, Lombardy & Friuli-Venezia

A mutation of Pinot Noir, Grey color skin;

Fruity, Apple & Pear, Light bodied, crisp acidity



Roero Arneis

Surrounds Barolo

A hilly area in the center of Piedmont

Warm Bordeaux-like summers and cold

Continental winters.

Piedmont sits at the foot of French Alps



Arneis is the white grape used in Roero

Became a DOCG in 2006

Arneis means “little rascal”, because it is difficult to grow.

Has a low acidity and can get overly ripe.

It has low yields and can oxidize easily.

**Clay soils create aromatic wines and chalky soils
make higher acidic wines.**

Today use from different soil types to create a balanced wine.

**They are dry and full bodied, pear, apricot,
floral and crisp wines.**

Can have an almond aroma.

**Used to be used to soften tannins in Nebbiolos of Barolo,
was called Barolo Bianco. This is rarely done today.**

Pecorino

White Grape found in
Marches and Abruzzo
Marches whites are known
for Verdicchio. Just recently
we've seen an increase in
Pecorino

Abruzzo is known for red
grape Montepulciano
d'Abruzzo and White Grape
Trebbianco



Region is hilly and mountaneous along the Adriatic Sea

Pecorino is know as the “grape of the sheep” because it
grew alongside where shepards would herd their sheep.

It almost went extinct and is now becoming
much more popular

It has a high acidity and a good alcohol content which
made it it desirable to blend with other whites.

It is a fresh and crisp wine; with floral and minerla
aromas, with a ripened fruitiness

Red Italian Wines the South

The south is made up of 6 regions

All were heavily influenced by the Greeks and later the Romans.

The Arabs and Phoenicians may have been responsible for planting the 1st foreign vines

The Spaniards were also responsible for planting many vineyards on the Islands of Sicily and Sardinia



Most notable region, **Campania** with the Taurasi DOCG powerful wine made with Anglianico.

A similar and less expensive is the Anglianico di Vulture made in **Basilicata**

Apulia/Puglia are known for Primitivo, Negroamora and Uva di Troia

Calabria uses the native grape Gaglioppo

And **Sardinia** makes incredible Cannonau & Carignano

Sicily

The largest Island on the Mediterranean, has the most vineyards than any other Italian wine region.

Known for Marsala wine, is now becoming the most experimental, especially in the IGT Sicilia

Nero d'Avola (Calabrese), Nerello Mascalese and Perricone (Pignatello) Reds

Inzolia and Grecanico among the white

Cerasuolo di Vittoria

became DOCG in 2005

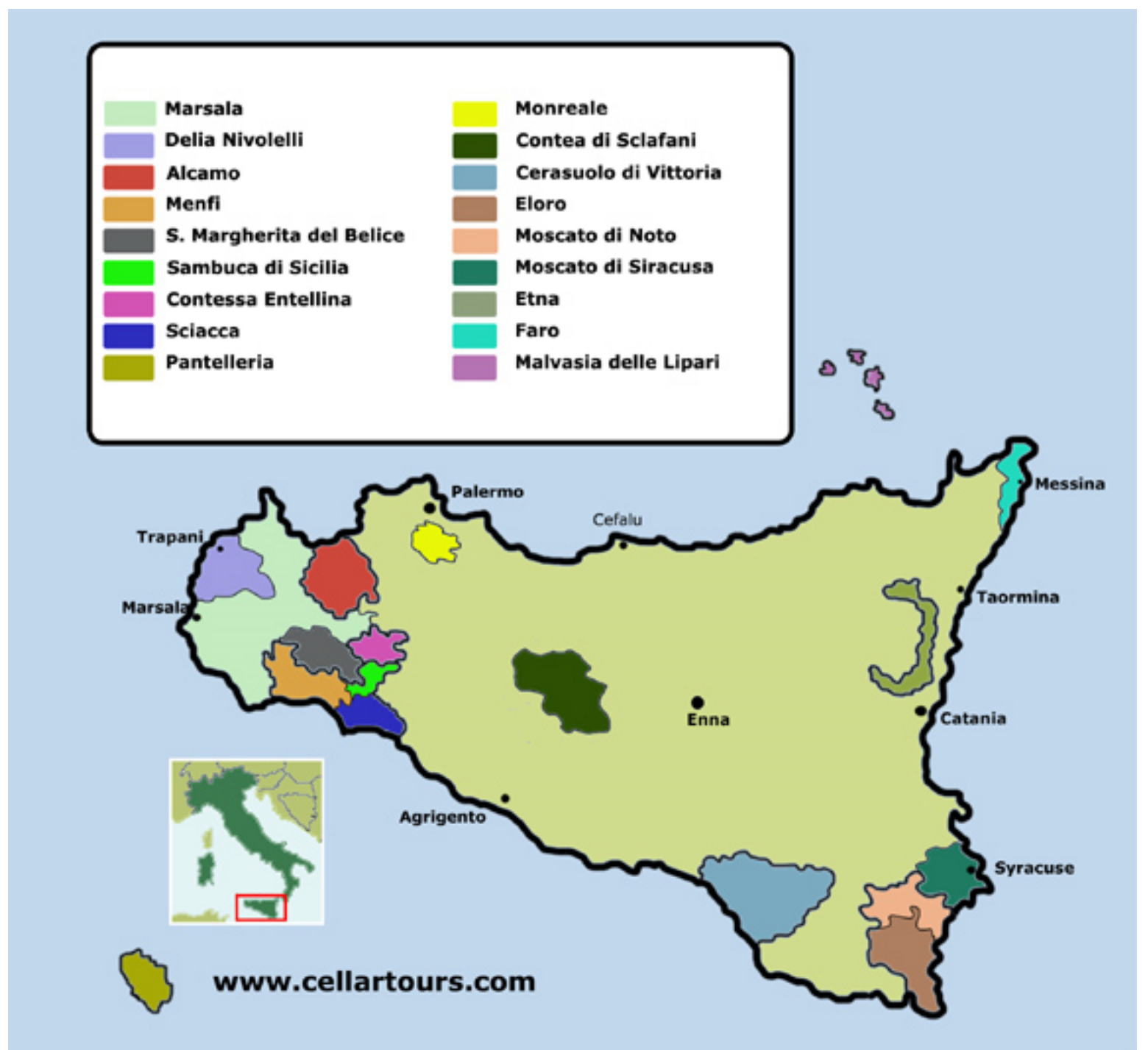
made with Nero d'Avola and Frappato grapes

These wines are not rich and powerful
They are fragrant, light and very unique

The wines get their name because of the
cherry color of the wine;

which is a result of the regulation of limited
contact with the must

They are sweet tannins, plummy flavors and spicy, they have
this inherent cherry quality and red fruitiness.



Red Italian Wines

The Heartland

The Renaissance

The Area around Florence is responsible for the Italian wine renaissance.

Chianti with Sangiovese grape at the Helm

Lazio near Rome make incredible whites with Malvasia and in near by areas Trebbiano is used



In Umbria, Sangiovese is predominant; however in Montfalco the native grape Sagrantino

In Tuscany we see more outside varieties such as Cab, Merlot & Chard. However there is still a focus on native grapes like the Vernaccia di San Gimignano.

Abruzzi with Montepulciano di Abruzzo and Verdicchio

Lacrima di Morro d'Alba

Lacrima is an indigenous grape to Marche. Marche is also known for Montepulciano & Sangiovese grapes.

Lacrima comes from the town close to Morro d'alba

It is a wine to be drunk young

They will ferment it twice by adding must from dried grapes

Has Violet and bilberry aromas
It has a fruitiness with a dark floral character

Sparkling wines are made of this grape and some are sweet
Best served below room temp

Goes well with Lasagna and other tomato-meat pasta dishes

Tuscany

Chianti, Brunello di Montalcino, Vino Nobile di Montepulciano,

Rosso di Montalcino, Super Tuscans, Bolgheri

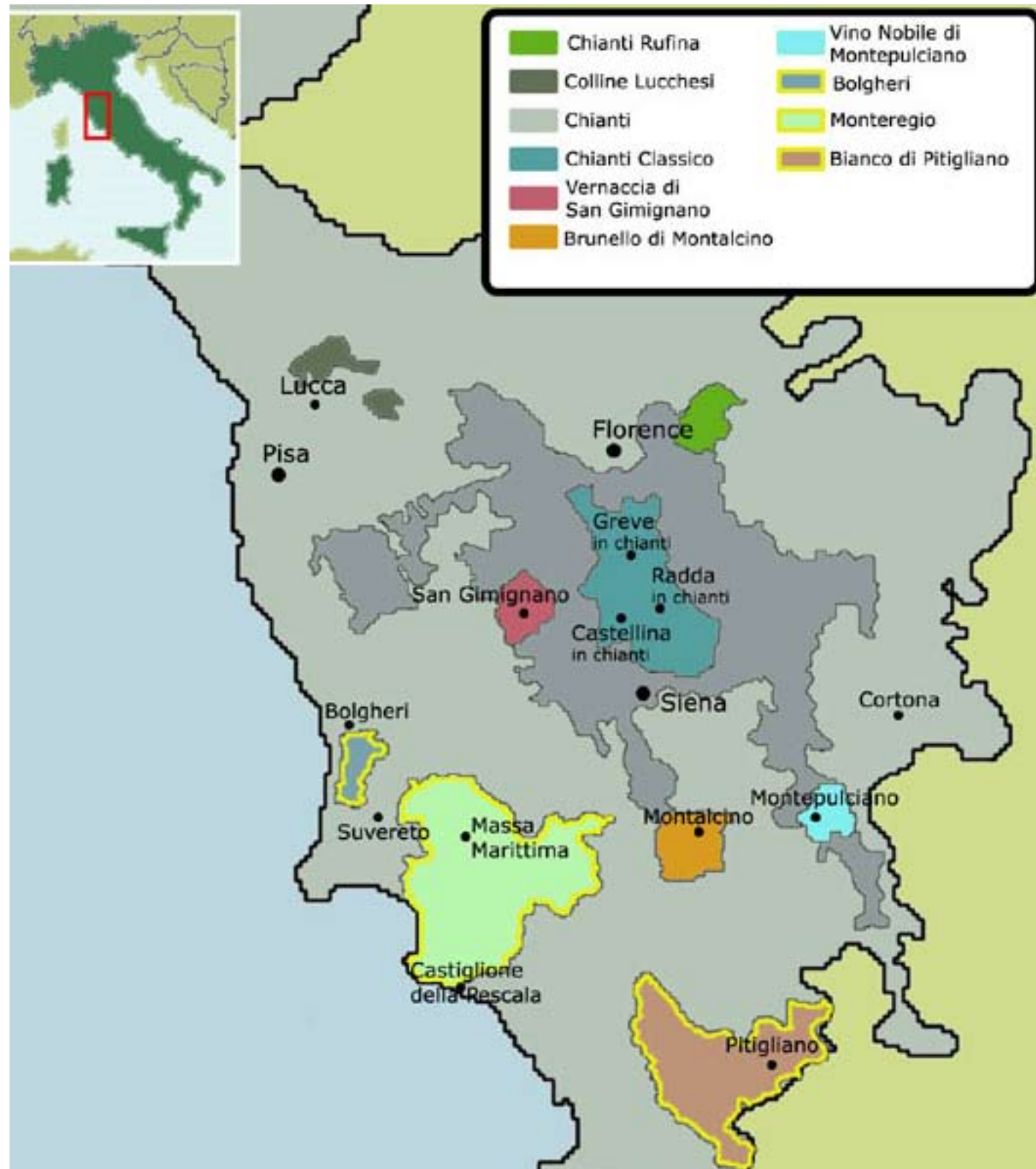
Vernaccia di San Gimignano, Vin Santo

Long History dating back to 8th century BC, Etruscans

7th Century sent wines to Gaul
and the to South
4th Century BC Greeks Spoke
about Tuscan wine

During middle ages after the fall
of Rome, winemaking was
mostly in monasteries

By 13th century merchant class
arose with Florence being the
biggest consumer of wine,
many farmers began to produce
grapes for wine production



First mention of Brunello was in 14th century
Napoleonic wars changed ownership structure

Bettino Ricasoli took ownership;

travelled throughout Europe studying wine

Realized that the best grapes for Tuscany were:

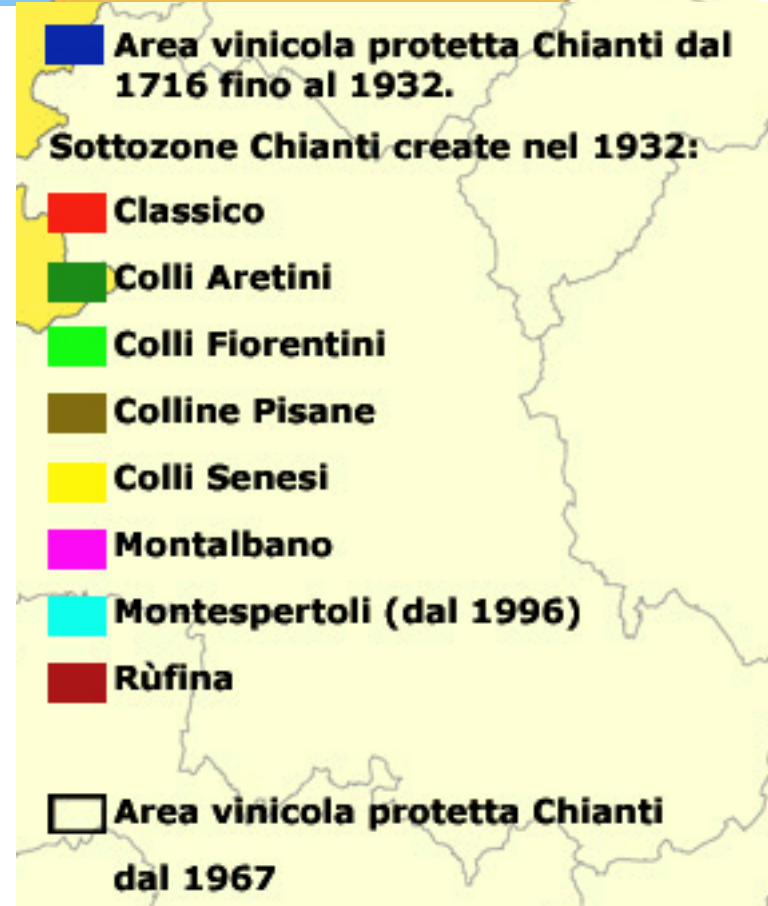
Sangiovese, Canailo and Malvasia

which are still used today

In 1848 Revolution occurred and many gave up winemaking and
left Italy for the New world.

Chianti

Wine production is ancient
1300-1400 was recognized as an important region
By 1700's Chianti had become known around Europe
Chiant classico is designated to the Ancient area between Florence and Siena.
It is denoted on the bottle by the Gallo Nero
80% Sangiovese for Classico and 75% for othe Chianti
Can use Canialo, Trebbiano and Malvasia for blending



Soil types are clay (Galestro) in the North
and stonier in the South

Arno River in North keeps temps cooler;
in the South it is warmer

Chianti Riserva must be aged 27 months

Chianti Superior is produced between Florence and
Siena but not Classico

Medium Body, firm tannins, high acidity
floral, raspberry, red fruit and nutty

Chianti Sub-Zones

Colli Fiorentini near Florence

Chianti Rufina northeast near Rufina

Colli Senesi near Senia (includes Brunello and Vino Nobile)

Colline Pisane in west near Pisa

Montespertoli in fiorentini near Montespertoli

Montalbano in northwest (Carmignano)



Brunello di Montalcino

1870's Ferruccio

Biondi-Santi began to set out in his vineyards a clone of the Sangiovese variety known as Brunello.

Resistant to attacks by phylloxera

Some of the most

Ageworthy wines. 1888 great vintage still drinking in 1988

Super Tuscan

Prior to the 1970's Chianti had suffered from mediocre wines. Many believed it had to do with DOC/G rules

Winemakers began experimenting with

Cab and Merlot to add to Sangiovese

Marchese Piero Antinori created the 1st Cab/Sangio blend in 1971 and released in 1978 as Tignanello

This led to the creation of the IGT or Toscana Classification

today this practise is seen all over Italy

the benchmark for NEW ITALIAN WINES

These reds can be Bordeaux in style with more

focus on red fruit

Veneto

Prosecco Prosecco grape,
Dry Sparkling from North
east

Soave DOCG made from
Gargenega and Trebbiano is
most famous white wine from
Veneto.

Bardolino DOCG same grapes
as Valpolicella, easier to
drink, known for Vino Novello
and rose (Chiaretto)

Valpolicella doc
“Land of many Cellars”

From the town near Verona
(Romeo & Juliet)

12th century Greeks

19th century brought halt
with disease, war and

Risorgimento

Revive 1950's

Made with Corvina, Rondinella and Molinara grapes

Valpolicella-Ripasso adding left over grapes of Amarone or Recoito

Sweet wine called Reciote de Valpolicella

Climate is cool mild continetal...Influence from Lake Garda and Adriatic

Amarone is most popular

Grapes are left in sun to dry, Heavy concentrated wines that age very
well, 1st made by the Greeks



Piemonte

Gavi, Moscato di Asti, Roero Arneis,

Barbera, Dolcetto, Barolo, Barbaresco, Ghemme, Gattinara

Wine Making goes back to the ancient Greeks.

Techniques were different from rest of Italy in that the vines were low to ground

Piedmont wines are most similar to Burgundy no Blending
Piedmont has the most classified zones and does not have IGT

Piedmont was influential in Risorgimento,
Piedmontese Winemakers were tired of the high
Tariffs of the Austrian Government

Led by Giuseppe Garibaldi, they defeated Austria
His influence in wine was bringing Bordeaux Mixture to rid Oidium...
copper sulphur and lime

Camillo Benson studied in France and brought
new techniques to winemaking



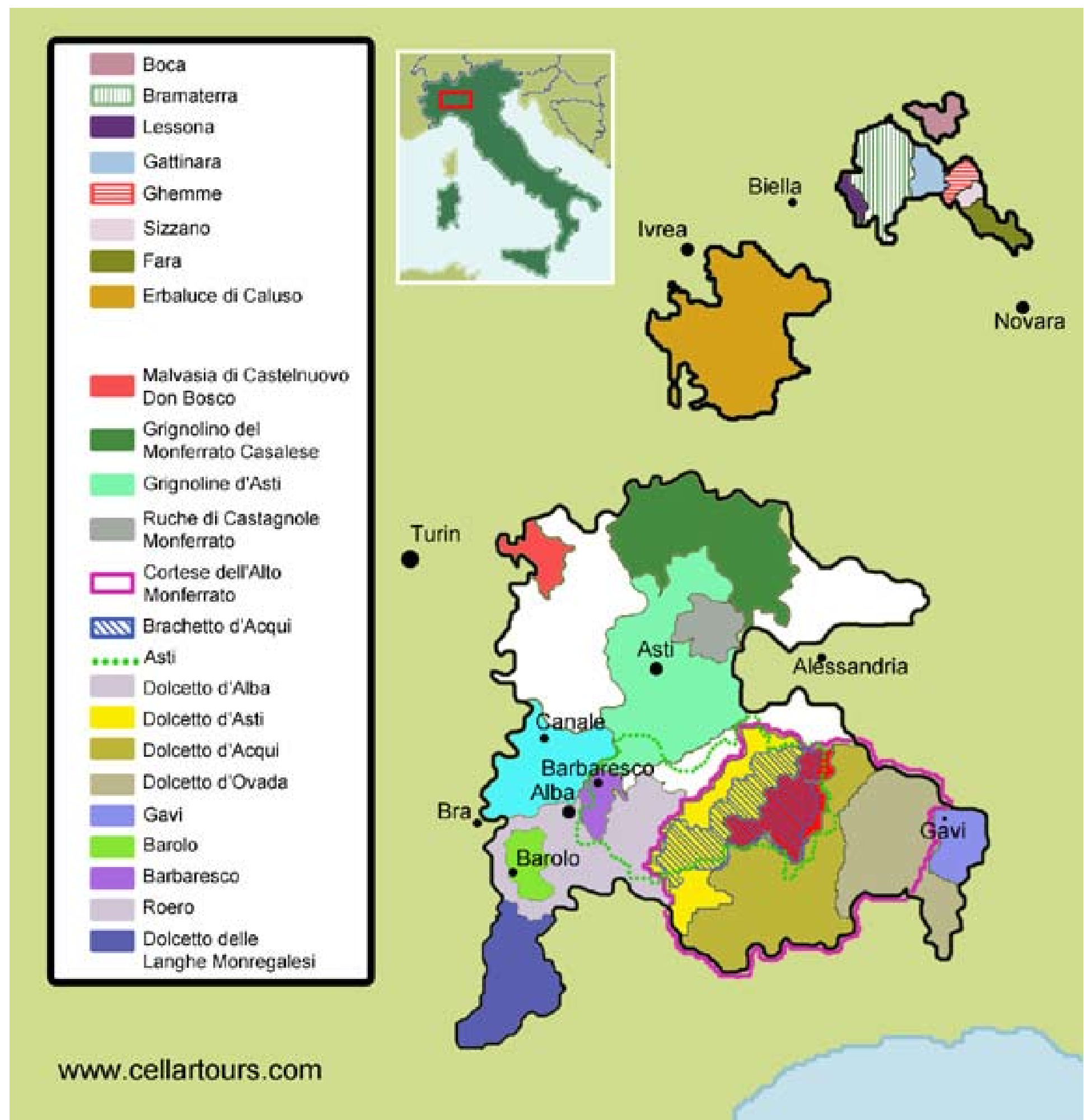
Barbera d'alba

Made with
Barbera,
most widely
planted grape in
Piedmont
Originated in
Monferrato

Grows best in
Warm Climate

Has deep color,
Low tannins and
high acid

1985 a decline
in Barbera when
a scandal
involving the
mixture of methanol in Barbera killed many



In past, Barbera was seen as a simple wine

Today more and more complex Barbera is being produced

Aromas of Red berries and Blackberries, cherries andn blueberries

Wines aged in oak will have hints of vanilla

oak is usually toasted

These wines age well

Barolo King of wines and wine of kings

Wines produced of 100% Nebbiolo

Famous since Mid-ages

Prior to 19th century wines were sweet

Camillo Benso invited Louis Oudart to improve Barolo

Fermented the 1st Dry Barolo and became a
favorite of the House of Savoy

Barolo Wars: Traditionalist vs Modernists

1980 status as DOCG

Region is a cool region and grape is late ripening

Global warming has helped improve Barolo

Soils are clay and marl which have more
alkalinity to tame acidity of Nebbiolo

Crus...Single Vineyards were created to show quality

Barolo = Cannubi, Sarmazza & Brunate

La Morra = Cerequi & Rocch

Serralunga d'Alba = Lazzarito & Vigna Rionda

Monforte d'Alba = Bussia, Ginestra & Santo Stefano di Perno

Fullbodied and Light Colored similar to Pinot Noir

Aromas of truffles, rose, dried herbs, chocolate, dried fruit,
eucalyptus, leather, licorice, mint, mulberries,
plum, spice, strawberries & tobacco

Wine Variety	Region	2007	2006	2005	2004	2003	2002	2001	2000	1999	1998	1997	1996	1995	1994	1993	1992	1991	1990
Piedmont	Barbaresco	93	90	89	96	85	82	96	95	92	95	93	96	88	81	87	NR	NR	98
	Barolo	93	90	89	97	86	82	97	95	92	94	93	98	88	81	87	NR	NR	97
Veneto	Valpolicella/Amarone	93	93	92	92	93	83	90	89	88	89	95	87	94	87	88	80	82	95
	Whites	91	91	89	90	88	84	85	94	87	90	95	86	90	90	88	NR	NR	95
Trentino-Alto Adige	Whites	93	92	91	91	86	84	86	97	90	85	87	86	86	93	90	85	84	93
Collio-Friuli	Whites	93	93	90	92	88	83	87	90	90	85	87	86	86	93	90	85	84	90
Lombardy	Franciacorta	91	91	88	90	89	95	90	88	90	86	91	89	97	95	95	84	94	98
Tuscany	Bolgheri	94	93	93	94	90	83	97	89	90	93	94	90	93	83	89	84	87	95
	Chianti Classico	94	93	91	93	91	83	95	91	96	91	97	90	96	91	90	84	88	96
	Brunello di Montalcino	94	93	92	94	87	83	91	89	94	90	98	86	96	90	90	83	91	96
	Maremma	92	91	90	92	90	82	96	89	90	92	97	90	93	83	88	NR	92	97
Umbria	Reds	92	92	90	93	92	84	91	90	91	96	94	86	94	88	91	80	87	97
Marche	Verdicchio	91	90	91	91	90	90	96	88	89	90	90	83	94	85	88	82	84	96
	Rosso Conero/Rosso Piceno	92	92	90	90	89	89	90	89	87	89	91	82	95	85	87	81	85	97
Abruzzo	Reds	91	92	91	90	87	88	92	93	92	92	91	81	93	92	92	85	83	96
Campania	Reds	94	93	94	90	89	88	90	92	94	93	95	92	94	93	90	82	86	96
	Whites	94	94	93	92	90	93	94	95	92	90	90	89	92	90	89	81	85	94
Basilicata	Aglianico del Vulture	94	93	94	90	89	94	96	95	94	94	93	93	84	93	93	83	82	95
Puglia	Reds	90	90	91	85	88	83	90	97	92	93	84	91	87	97	93	92	96	97
Sicily	Reds	93	92	94	90	91	87	84	86	83	87	87	87	93	95	90	85	90	88
	Whites	90	90	91	88	90	86	86	86	83	87	84	90	94	94	87	85	90	86
Sardinia	Reds	90	90	91	90	88	93	92	93	91	90	90	88	92	92	86	84	91	85

RATINGS

- 98–100 • SUPERLATIVE
- 94–97 • CLASSIC
- 90–93 • EXCELLENT
- 87–89 • VERY GOOD
- 83–86 • GOOD
- 80–82 • ACCEPTABLE
- NV • NOT VINTAGE YEAR
- NR • NOT RATED

MATURITY

- Hold
- Can drink, not yet at peak
- Ready, at peak maturity
- Can drink, maybe past peak
- In decline, maybe undrinkable
- Not a declared vintage/no data