

ITALY

Italian Wine Categories:

WINE w/o GEOGRAPHIC INDICATION

(replaces Table wine / vino da tavola)

VINO

- vintage may appear
- may be red, white or rosé
- may be Spumante or frizzante

VINI VARIETALI

- the following grapes may appear on the label for still wines:

may be blended = "Cabernet"

- Cabernet Sauvignon
- Cabernet Franc
- Syrah
- Merlot
- Chardonnay
- Sangone

previously, no vintage or varietal could appear on vino da tavola (Thanks EU! 2009)

PGI WINES

IGT = EU's IGP/PGI

PDO Wines

DOC = DOP/PDO

DOCG

- all PDO + PGI wines may have a variety on the label
- all PDO + PGI wines must have the following on the front label:

- "PDO" or "PGI" (or traditional equivalent)
- alcoholic strength (EU allows +/- .5%)
- country of origin
- name of bottler/producer
- indication of allergens
- Asgi + Francia w/ta are excepted + Marsala
- indication of importer
- indication of sugar content for sparkling wine

Also: Champagne, Cava, Madeira, Port, Sherry, Sannio, Commandaria are exempted



- 85% of grapes come from area (remainder must be from the same country)
- production takes place in geographic area
- must be vitis vinifera - or a cross b/w vitis vinifera & another species in the genus vitis.
- 100% of grapes come from area
- production takes place in this geographic area
- must be vitis vinifera

* w/ EU reforms in 2009, consorzios had to be dissolved (EU requires an independent public body or third party (authorized) for regulating + monitoring appellations. A mix of public + private third party organizations are now regulating.

* Nizza is the only DOCG to be confirmed since 2011, but has still yet to be validated by the EU.

PIEDMONT

NOTABLE DOCS - ALTA PIEMONTE

BOCA

- Rosso + Rosso Piseno
- 70-90% Nebbiolo
- 10-30% Vespolina and/or Uva Pava (Bonarda Novarese)
- 34 months (18 in wood) / 46 months (24 in wood)
- producers: Conti, Le Piane

BRAMATELLA

- Rosso + Rosso Piseno
- 50-80% Nebbiolo
- max. 30% Croatina
- max. 20% Uva Pava and/or Vespolina
- 22 (18) / 34 (24)
- most notable producer: Antoniolli

LESSONA

- Rosso + Rosso Piseno
- min. 85% Nebbiolo
- max. 15% Vespolina and/or Uva Pava
- 22 (12) / 46 (30)
- Spinno - Paolo de Marchi (Isola e Olena)

DOCS - ALTA PIEMONTE

GATTINARA

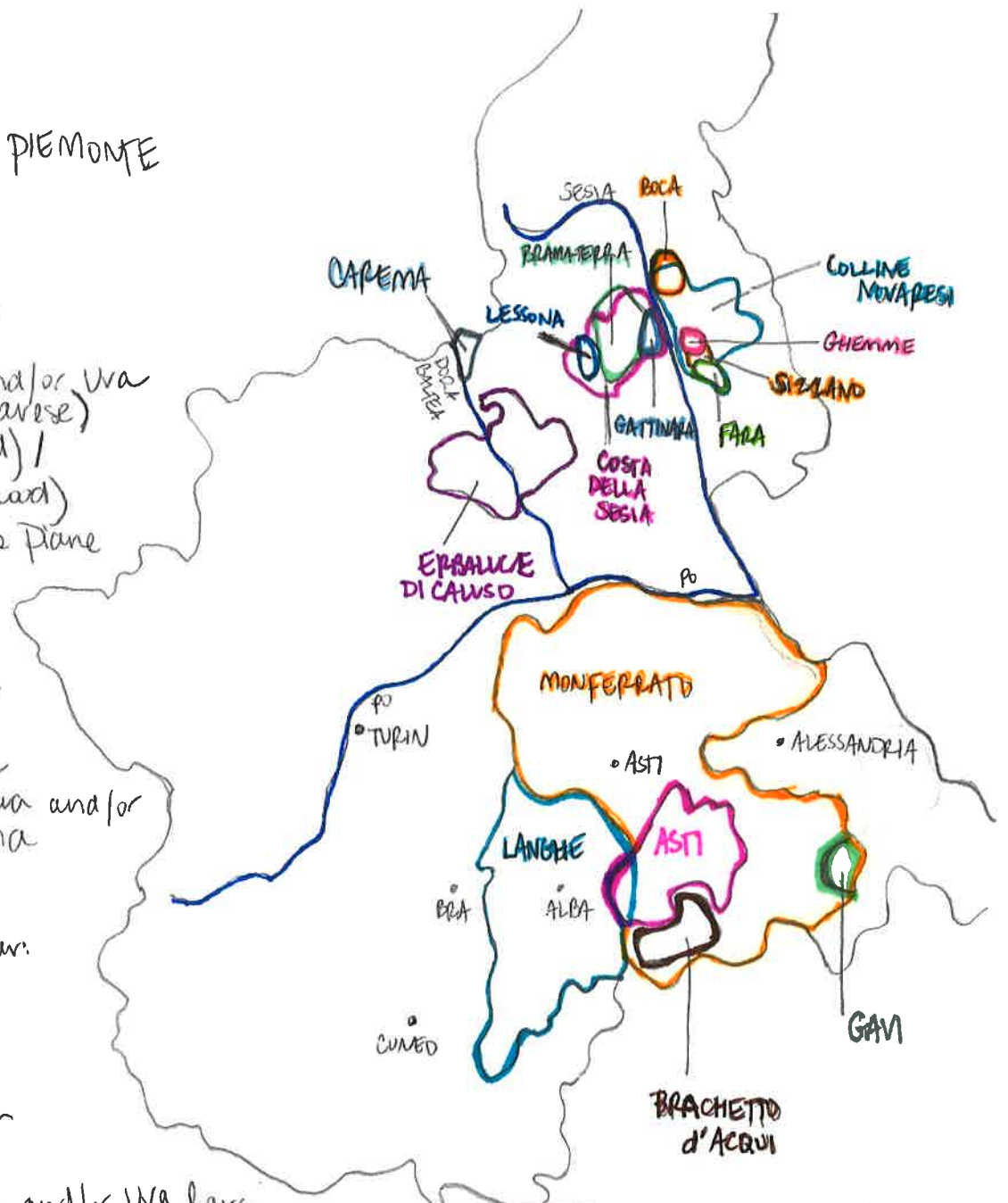
- Rosso + Rosso Piseno
- min. 90% Spanna
- max. 10% Bonarda di Gattinara and/or Vespolina (max 4%)
- min ABV: 12.5 / 13%
- 35 (24) / 47 (36)

GHEMME

- Rosso + Rosso Piseno
- min. 85% Spanna, w/ max. 15% Vespolina + Uva Pava (Bonarda Novarese)
- min. ABV: 12 / 12.5%
- 34 (18) / 46 (24)

CAREMA

- Rosso + Piseno
- 24 (12) / 30 (12)
- Ferrando



Piedmont - LANGHE

DOCs

BARBERA D'ALBA

- Province: Cuneo
- Rosso + Rosso Superiore
- 85-100% Barbera max. 15% Nebbiolo
- 12/12.5%
- minimum TA: 4.5 g/L
- Superiore: min. 42 (4) aging

DOLCETTO D'ALBA

- Province: Asti, Cuneo
- Dolcetto + Dolcetto Superiore
- 11.5% / 12% / 12.5% + superiore
- minimum TA: 4.5 g/L
- Superiore: min 12 mos. aging
- 100% Dolcetto!

LANGHE

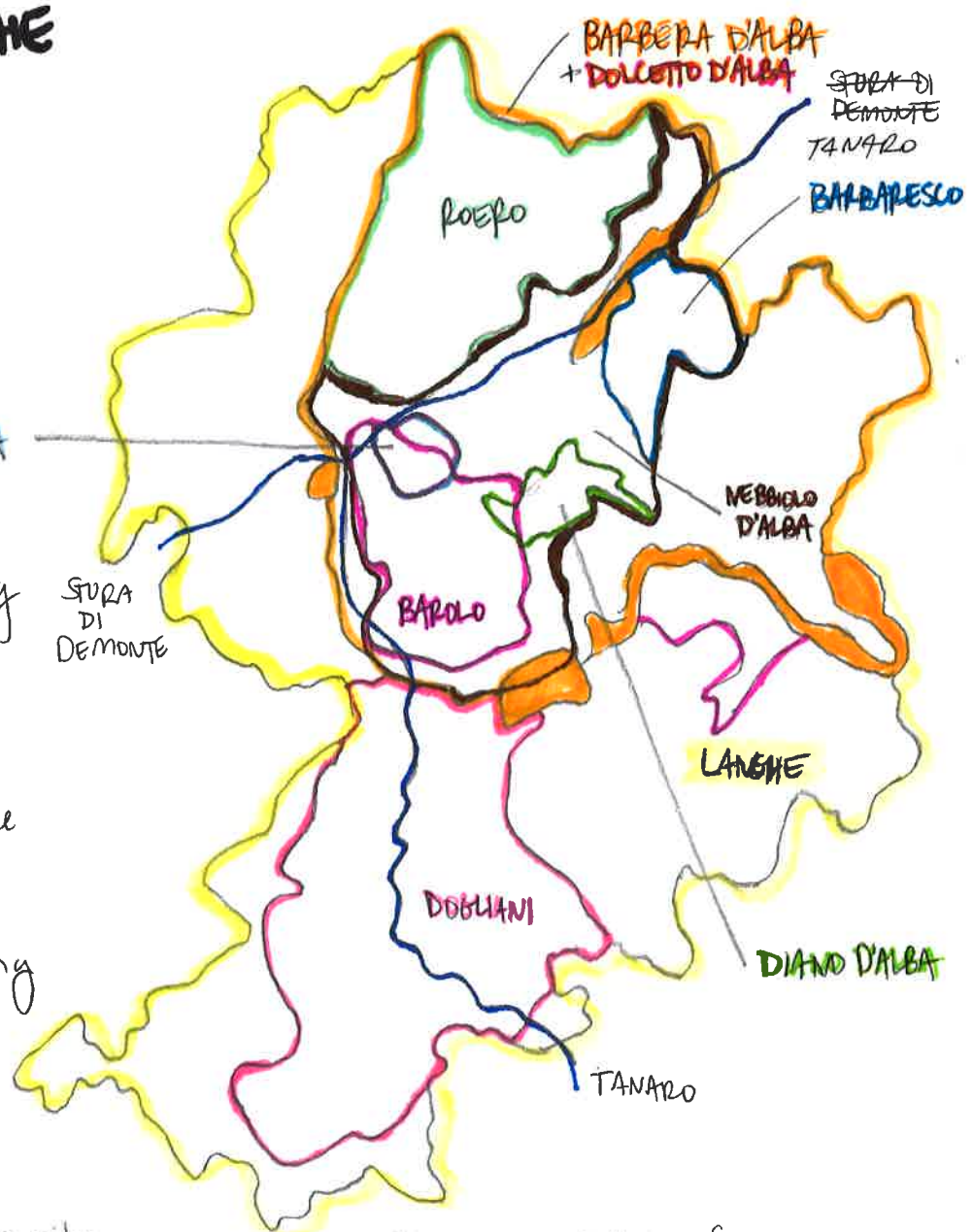
- Province: Cuneo
- Subzone: Novello
- Styles:
 - Bianco / Bianco passito - one or more white grapes suitable for cultivation
 - Rosso / Rosso passito - one or more red grapes suitable for production
 - Rosato - min. 10% Barbera, Dolcetto + Nebbiolo
 - Varietal wine: Arneis / Arneis passito, Chardonnay, Favorita, Nascetta, Pinot Nero, Rossese Bianco, Sauvignon, Barbera, Cabernet, Dolcetto, Freisa, Merlot, Nebbiolo, Pinot Nero

PIEMONTE

- includes Langhe, but is not limited
- all styles of wine, w/ a focus on frizzante + spumante
- only Moscato + Brachetto passito wines

VERDUINO PELAVERGA

- Province: Cuneo
- Rosso: min. 85% Pelaverga Piccolo, w/ max. 15% non-aromatic red grapes suitable for production



BAROLO

BAROLO DOCG

communes entirely in DOCG:

- Barolo
- Castiglione Falletto
- Serralunga d'Alba

communes partially in DOCG:

- Monforte d'Alba
- ~~Barolo~~ La Morra
- Diano d'Alba
- Novello
- Verduno
- Grinzane Cavour
- Cherasco
- Roddi

almost 90% of the DOCG zone is w/in: Barolo, Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba + La Morra.

- Barolo, Barolo Riserva, Barolo w/ "menzioni geografiche aggiuntive" (cw - legally defined since 2010), Barolo w/ "menzioni geografiche aggiuntive" + "vigna" (100% single vineyard), Barolo Chinato

- min. ABV: 13% ABV
- Barolo: 38 (18)
- Riserva: 42 (18)

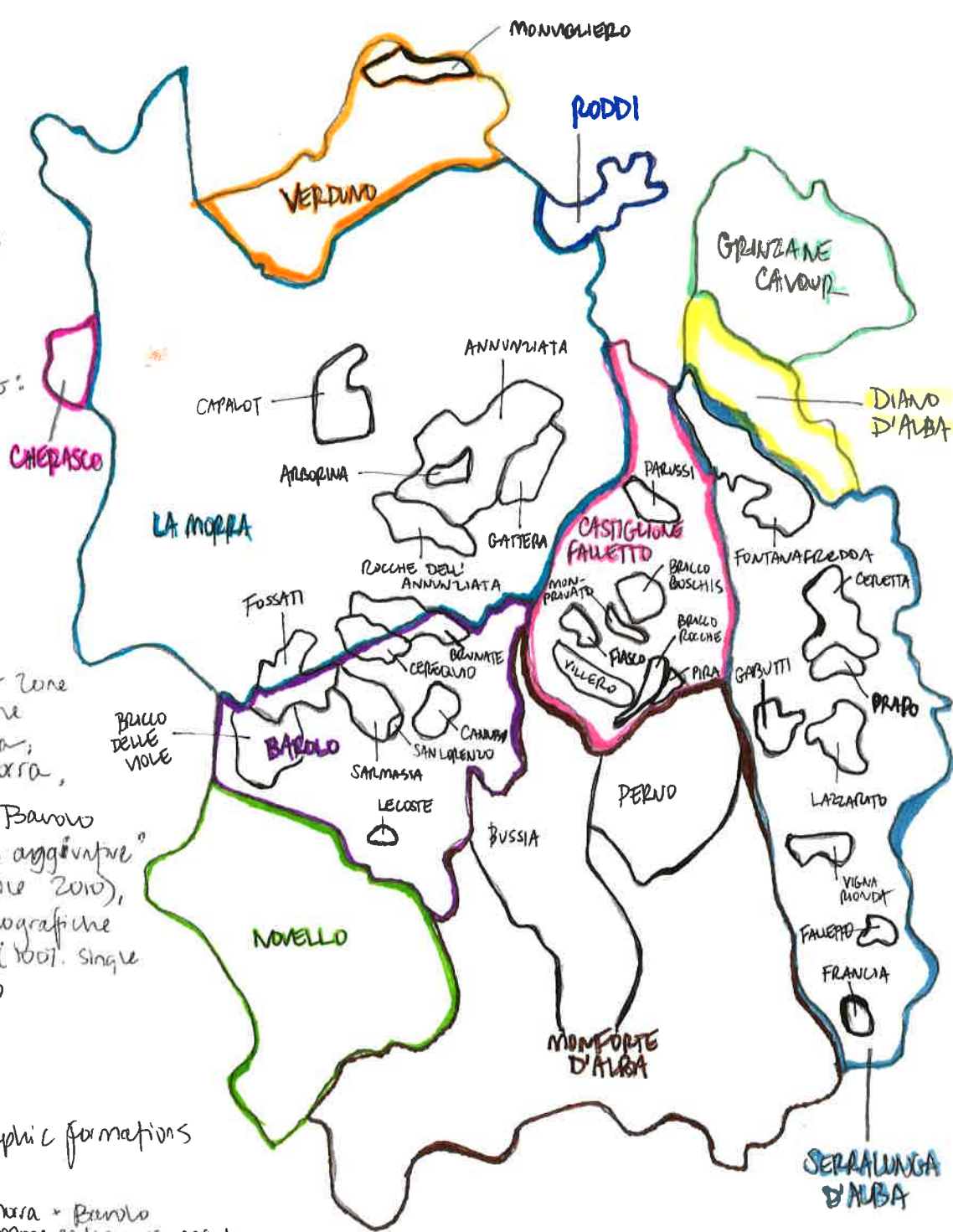
Barolo's principal geographic formations were formed in 3 eras:

- 1) Tortonian → La Morra + Barolo → more calcareous marl
 - 2) Serravallian
 - 3) Langhian
- group together + known as Helvetian → Monforte + Serralunga → less fertile w/ more sandstone

Tanaro river provides a moderating influence (divides Barolo from the rest of Langhe)

Crus - LA MORRA

- Capalot - contains a well-regarded sub-zone known as La Fria - made by Roberto Voerrio
- Annunziata - the Pivotti vigna is the cw's best site, made by Silvio Grasso.
- Arborina - made by Elio Altare + Bovo
- Gattiera - best sites face south. Corden's Morfalletto vigna is here.



BAROLO

VINIFICATION

• most significant variables:

- fermentation & maceration technique
- wood aging

① Arrival of grapes at the cellar

- dosage of SO_2 is critical

② Correction of musts

- historically, Italy has disallowed sucrose, and only allowed grape sugars as means of chaptalization
- deacidification is also (rarely) practiced - by adding calcium or potassium carbonate.

③ Alcoholic fermentation

- historically, grapes were crushed by foot.
- ammostafva - historical practice of adding uncrushed grapes over a period to the ~~the~~ must.
 - resurrected somewhat by Elio Altare.
 - stems + stalks left in.
- open-topped wooden vats called firi were traditional → helps keep temperature from getting too high.
- CAPPELLO SOMMERSSO: "submerged cap" → considered traditional today.
 - a departure from open-vat fermentation
 - frequent rimontaggio is required (pumping over)
 - generally requires a long maceration to extract tannins
- temperature control: 1985 viewed as first "modern" vintage, where all producers had access to temperature control. No modern divide here.
- maceration length - traditional = longer (30-45 days)
modern = shorter (< 15 days)
- CAPPELLO IMMERSO: "The Peynaud School" → Renato Fatti + Angelaja are disciples.
 - fermentation at controlled temps in stainless steel closed tanks w/ frequent pumping over. Energetic, quick maculations.

Barolo

VINIFICATION

- ④ Malolactic fermentation - can be difficult at low pH
- ⑤ Racking
- modern: more frequent racking
- ⑥ Maturation

BAROLO

CRUS - LA MORRA (cont.)

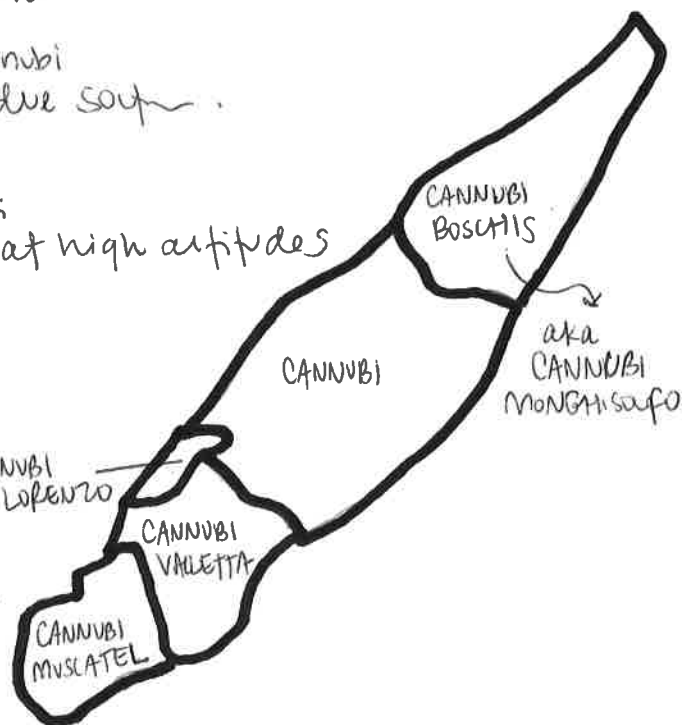
- Fune dell'Annunziata - much more highly regarded than Annunziata
 - Renato Fatti, Paolo Scavino, Costamagna
 - Southeast + south facing exposures
- Cerequio - despite its small size, reputation for high quality (shared w/ Barolo) - Michele Chiarlo
- Brunate - shared w/ Barolo commune
 - Southern exposures + excellent soils

CRUS - Barolo

- Sarmassa - made by Marchesi di Barolo
 - higher slopes well-regarded for Nebbiolo
- San Lorenzo - supplies grapes for Bartolo Mascarello's Fiasco
 - adjacent to Cannubi San Lorenzo
- Le Coste - sandy soils similar to those of Cannubi
 - central part of the vineyard faces due south.
 - Giuseppe Rinaldi
- Bricco delle Viole - vajra, Giovanni Vbereti
 - vineyards face S + SE at high altitudes

- Cannubi - covers a hill and faces in all directions
 - most prestigious cru in Barolo
 - covers a hill + faces in all directions
 - Chiaro, Damilano, Scavino, Marchesi di Barolo, Ceretto, E. Pia, Luigi Einaudi, G.B. Barotto
 - Rinaldi makes Cannubi, labeled historically "Cannubi" before 2010 - w/ some fruit from Cannubi Boschis

* Pelletian-Tortonian soil types meet here.
* low-lying hill
* high sand, high limestone, low clay
* both Scavino + Ceretto first produced in 1985 (Cannubi)



• In 2010, the consorzio ruled to allow the other 4 vineyards of CANNUBI to release as solely "CANNUBI" - effectively expanding the area of the cru from 15 ha to 34 ha. This ruling was overturned in 2012, then reinstated in 2013. Marchesi di Barolo was one of the biggest proponents of the expansion.

- Cannubi Boschis - may be labeled as simply "Cannubi"
 - Luciano Sandrone

BAROLO

CRUS - MONFORTE D'AUBA

- Bussia - shared slightly w/ Barolo commune
 - contains the vineyards: Sottana, Rocche, Vasette, Arnulfo + Murie
- * In addition to A. Ceretto, Panso + Piroto also make
 - Rocche vigna is a natural extension of Rocche de Castiglione Falletto and once the source of Panso's "Barolo Rocche"
- Perno - contains vineyards (Santo Stefano di Perno) + Cevetta
 - Giuseppe Mascarello, Rocche di Manzoni
- Ginestra - Clerico, Elio Grasso, Contorno fantino
 - ↓
 - Clabot menin + Pajana
 - ↓
 - Gavarini vigna
 - Chipiara + Casa Matè
- Mosconi - Rocche dei Manzoni Barolo Big d'Big

Soprana is further split into Bricotto, Ciabot, Cicala, Colonnello, mondoca + Ramirascio → made by A. Ceretto + D. Clerico
 considered Monforte's most treped cr: steep, sheltered site w/ ideal mezzogiorno exposure. High sand, medium clay, tanish limestone. High iron content

Soprano - low-lying

sandy, sw facing hillside rich in potassium, phosphorus + iron

CRUS - CASTIGLIONE FALLETTO (based here: Cavanotto, Ceretto, Scaino, Vietti) Terre del Barolo as well.

- Panssi - made by Boio, Massaino
- Inio Posanis - Cavanotto: other than a few small plots, all land is owned by Cavanotto.
- Codana - Giuseppe Mascarello, Francesco Finardi, Vietti
- Monpivato - there have been some historical disputes over the vineyard's boundaries.
 - variety of soil types
- Bricofocche - made by Brovia + Cevetto (the latter has his estate here)
 - classic mid-zone mix of high sand w/ medium limestone + low clay.
 - also made sporadically by Giacosa from 1971-1987
- Montanello - one the site of Castiglione Falletto Cooperative.
 - high sand content
- Villero - Cordero's **Enrico VI** - SW exposure
 - Giacosa, Vietti, Giuseppe Mascarello, Brovia
- Rocche di Castiglione - extension of Monforte's Bussia
 - Brovia, Vietti, Terre del Barolo
- Pira - loose, rocky soils ⇒ Proagna

fiasc - Paolo Scaino, Arilio - so called b/c shaped like Chiunt's flask. PIEDMONT-S

BAROLO

CRUS - Serralunga d'Alba

- Fontanafredda - Barolo's largest privately owned winery = Fontanafredda
 - contains the vineyards Gattinera + La Rosa
 - the only patch of Tortonian soil in the whole of the eastern valley. (clay based soils)
- Cerretta = large, south-southeast facing slopes
 - formerly divided into 3 different crus
 - Bricco Ceretta
 - Cerretta Piana
 - Cerretta
 - Elio Altare, Giacomo Conterno, Arcaia, Schiavenza
- Trapè - Cerezo, Ettore Germano
 - ideal hilltop location w/ great southern exposures
- Gabutti - Cappellano Pie Franco + Ripostris, Cerezo Paolo Cignori
 - excellent soils + south facing vineyards
- Lazzarino - Fontanafredda, Vietti, Ettore Germano
- Vignarionda - south facing on almost entirely planted to Nebbiolo -
high in limestone + clay, w/ very little sand
 - Massolino, Oddero, Luigi Pira, Giovanni Rosso, Roagna
 - made by Giacosa from 1967-1993 (not all vintages)
- Falletto - monopole of Bruno Giacosa - source of Le Pousse del Falletto riserva.
 - noted for its high altitudes - 400+ meters
- Francia - monopole of Giacomo Conterno: same of Cusina Francia, Monfortino + Barbera
 - acquired by Conterno in 1974

last vintage 2006

CRUS - OTHER

- Monvigliero - highest cr in Barolo (in Verduno)
 - made by G.B. Burlotto, Paolo Scavino (first vintage 2007), Alessandria

BARBARESCO

- Province: Cuneo
- Communes of production:
 - Barbaresco
 - Neive
 - Treiso (a frazione of Barbaresco)
 - San Rocco Seno d'Alba (part of Alba)

Denominazione:

- Barbaresco
- Barbaresco *Pisena*
- Barbaresco w/ *cu* (defined for collective use since 2007)
- Barbaresco w/ *cu* + *vigna* (single vineyard)

- 100% Nebbiolo (michel, rose + Lampia clones are no longer explicitly required)

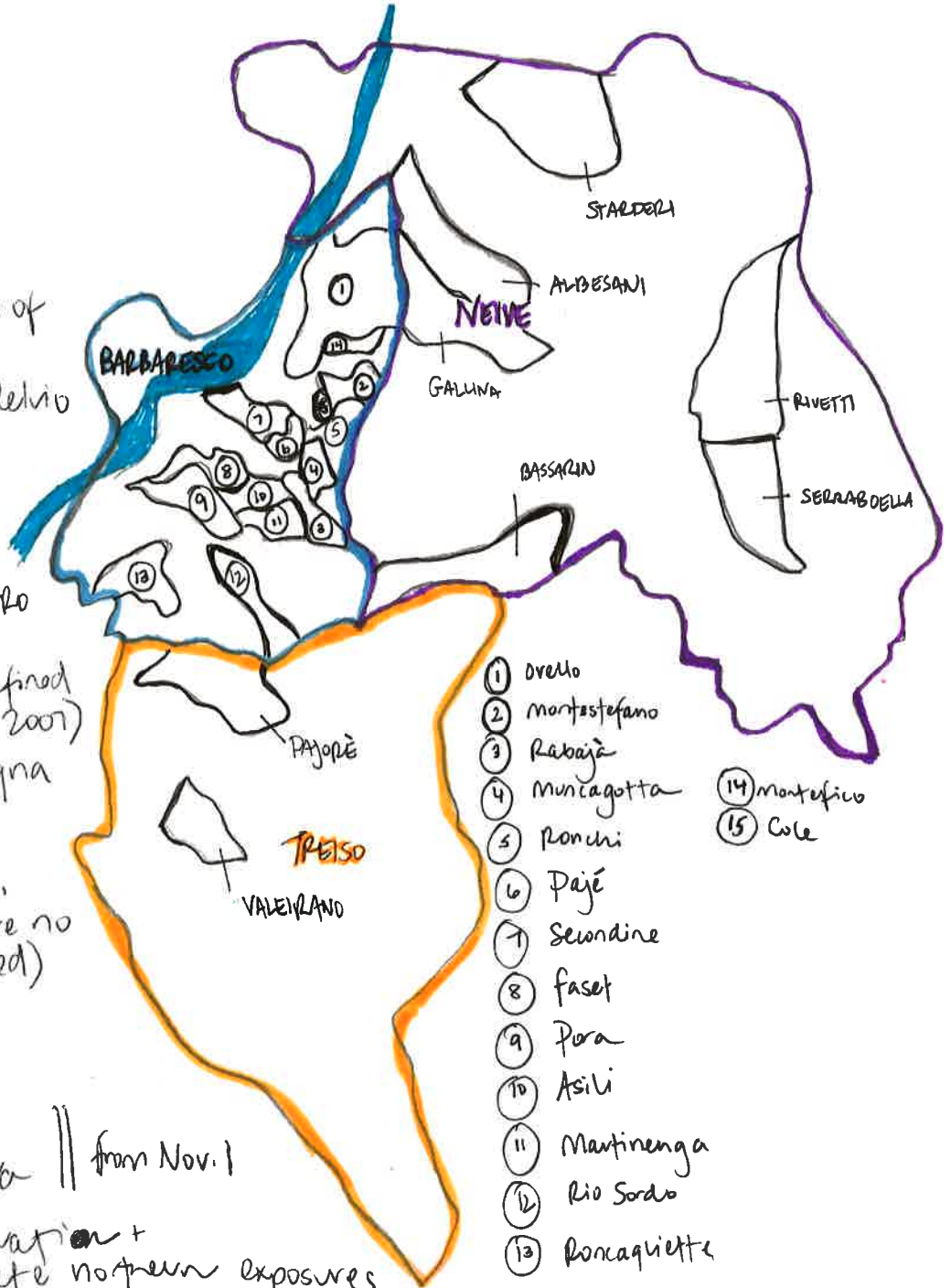
- Min. ABV: 12.5%

Aging requirements:

- 20 (9)
- 50 (9) ⇒ *Pisena* || from Nov. 1

- Max. 550 meter elevation + vineyards w/ complete northern exposures are prohibited.

- Principal soils: Tortonian calcareous marl



cus - Barbaresco

- Ovello - largest *cu* in all of Barbaresco
 - contains historic sites of Canova, Casot, and Loreto
 - Produttori del Barbaresco
- Montefico - Produttori
 - well-sited optimal site w/ southern exposures favorable to Nebbiolo

BARBARESCO

CRUS - Barbaresco (cont.)

- Cole - a natural extension of the Montestefano cru
- made by Monagatta + Produttori
- Montestefano - highly regarded, classic site - southern exposures, optimal altitude
- Produttori, Serafino Pivella
- Secondine - home to Gaja's San Lorenzo vineyard
- Pajè - Produttori, Poagna
- Monagatta - Monagatta uses grapes from this site + Caus to make Pic Pajè.
- Produttori
- faset - Castello di Verduno
- Pora - includes sub-zone Cittadella
- Produttori, Ca' del faio
- Asili - Ceretto, Michele Chiaro, Giacosa, Produttori
- covers a 360° area, though the most famous portion faces south + borders Martinienga
- Martinienga - monopole of Marchesi di Gresy
- sub-zones of Camp Gros + Galun
- Rabajà - can be subdivided into 2 sections: one faces due south & the other consists of a SW facing amphitheater overlooking Asili. Giacosa made a bottling of this site prior to 2005, when this portion of the cru ~~was~~ ^{became} part of Asili.
- Castello di Verduno, Bruno Pava, Produttori
- Pomaglietti - home to Gaja's San Tildio + Coste Fussi
- Pio Sordo - Casina delle Rose. Produttori

BARBARESCO

CDUs - ~~Ba~~ ^{Neive} (→)

- Albesani - contains the highly regarded sub-zone Santo Stefano
 - Bruno Giacosa, Castello di Neive
- Gallina - excellent reputation, great soil + optimal exposures
 - La Spinetta, Oddero, Piero Russo
- Basarin - large + entirely south facing
 - Moccagatta, Luigi Voghera, fratelli Giacosa
- Serraboella - Partin "Sori Partin", Vietti Barbaresco "Massetta", Cignini

CDUs - Treiso

- Fajore - Gaja ~~owns~~ owns most of the vineyards in this cw, though he doesn't use the name on labels
 - labeled by Rizzi + Sottimano
- Valeriano - historically, one of Treiso's finest sites
 - made by La Spinetta + Ada Nada
- Giacosa - Gaja owns many vineyards here - planted to Chardonnay
- Brico di Treiso - Pio Cesare

ANGELO GAJA

- family estate founded in 1859.
- Clotilde Fey, Angelo's grandmother, had a large influence on the estate, in promoting quality.
- Angelo graduated enology school in 1960 and took over vineyard management at his family estate.
- 1964: Gaja adopted a radically shorter pruning technique to reduce yields. Green harvest employed.
- 1969: the first barriques arrive @ Gaja.
- 1970s: Nitrogen used to abolish all potential oxidation.
- 1983: precise temperature control system by this time, maceration time had significantly been reduced.

FIRST, BARBARESCO:

• Gaja pioneered the Cu wine

→ these wines incorporated Barbera prior to 1961, when DOC Barbaresco was introduced. In 1996, Gaja reintroduced the Barbera, and released these wines as Langhe DOC.

1.) 1967 - **Sori San Lorenzo**

- In Selondine (Barbaresco)
- 57. Barbera (1964-2012), 12 mos. barrique, then 12 mos. botti

2.) 1970 - **Sori Tilden**

- In Roncagliette (Barbaresco)
- 57. Barbera (1964-2012), 12 mos. barriques then 12 mos. botti

3.) 1978 - **Costa Fussi**

- In Roncagliette (Barbaresco)
- 57. Barbera (1964-2012), 12 mos. barriques then 12 mos. botti

\$800++ (w.L.)

THEN, BAROLO:

Gaja purchased grapes from Barolo, starting in 1961, then bought the vineyard in 1988 → Firette cu in Serralunga

1.) 1988 - **Spvss** (aka "nostalgia") → Mavenca

- now Langhe DOC (incorporates a little Barbera) - Barolo DCG up until the 1996 vintage (like the Barbaresci, first year of Langhe DOC).
- 12 mos. barriques, then 12 mos. botti

\$700+ (w.L.)

2.) **Confeisa** (Cerequio)

- meaning "dispute" - referencing the historic dispute over Cerequio by La Morra + Barolo
- also Langhe DOC for additions of Barbera

\$1200 (w.L.)

3.) **Dagromis**

- blend of La Morra + Serralunga fruit
- seems to be labeled Barolo DCG

Starting w/ the 2013 vintage, these will be back to "Barbaresco" DCG

ANGELO GAJA

OTHER:

1.) Dornagi (1978)

- "What a pity" - said by Giovanni Gaja, Angelo's father, in regards to planting Cabernet in Barbaresco
- 95% Cabernet Sauvignon, 3% Merlot, 2% Cab Franc
- 6-8 mos. in barriques, then 12 mos. in large oak casks
- Langhe DOC Cabernet Sauvignon

≈ \$800 (w.l.)

2. Gara & Rey (1984)

- 100% Chardonnay, 6-8 mos. barrique w/ MLF
- Langhe DOC
- vineyard planted in 1979 (Barbaresco)

≈ \$600 (w.l.)

3. Attenu di Brassica

- vineyards planted in 1985
- 100% Sauvignon Blanc, 6-8 mos. barrique w/ MLF
- Langhe DOC

≈ \$300 (w.l.)

4. Rossj - Bass

- named after Gaja's youngest daughter Fossana
- mainly Chardonnay w/ a little SB
- 6-7 mos. in barrique w/ MLF, classified Langhe DOC.

≈ \$300 (w.l.)

5. Sifo Moresco

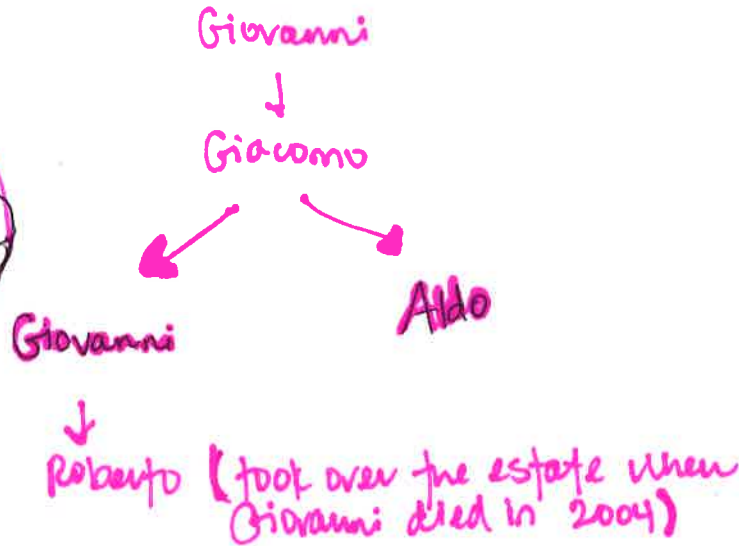
- 10 ha. vineyard in Barbaresco
- 35% Nebbiolo, 35% Merlot, 30% Cabernet Sauvignon
- Langhe DOC

≈ \$150 (w.l.)

GIALOMO CONTEURNO

- Estate was founded by Giovanni Conteurno in 1908
↳ Giacomo's father.
- Giacomo took over the estate when he came back from WWI.
- Giacomo pioneered aging in botti, extended macerations, and bottling.

Since 1978, Monfortino, Casina Francia have come exclusively from Casina Francia



- Up until the 1970s, the estate owned no vineyards!
- In 1974 → purchased francia vineyard → SW exposure → 400m. above sea level
- In 2008, Cereffa (also Serralunga) was purchased.
- Conteurno's grapes are uniquely fertilised - 2 meters high!
↳ Hail is a huge concern - lost all grapes 1986, 1989
- No wines are made in vintages deemed to be unacceptable:
1981, 1984

MONFORTINO

⇒ vintages:

1926 • 1929 • 1937 • 1939 • 1941 • 1943 • 1945 • 1947 •
1948 • 1949 • 1952 • 1955 • 1958 • 1961 • 1964 • 1967 •
1968 • 1969 • 1971 • 1974 • 1978 • 1979 • 1982 • 1985 •
1987 • 1988 • ¹⁹⁷⁰1990 • 1995 • 1996 • 1997 • 1998 • 1999 •
2000 • 2001 • 2002 • 2004 • 2005 • 2006 • 2008 • 2010

- first made in 1912
- originally from grapes purchased from Castiglione Falletto, Monforte, and Serralunga.
- different fermentation techniques define Monfortino
↳ fermentation temperature is allowed to spike around 30°, then dropped to 24°, then brought back to 27°
- six or seven years in cask (used to be 10+) vs. Francia, which is more like 4.

LUCIANO SANDRONE

- estate established in 1978
- uses 500L foinaux by about 10-20%. new oak
- moderate maceration
- short time in barrel! About 2 years for every wine.
- meticulous vineyard work

WINES

1. Barolo "Aste"

- formerly Cannubi Boschis? (first vintage 1985)
- combination of grandchildren's names Alessia + Stefano
- first vintage of "Aste" = 2013

2. Barolo Le Vigne

- "interprets the ancient wisdom of assembling different Nebbiolo grapes from various vineyards"
 - ↳ grapes are separate during fermentation + aging, not combined until bottling.
- Baudana (Serralunga), Villero (Castiglione), Vignane (Barolo), Merli (Novello)
- first vintage 1990

3. Nebbiolo d'Alba "Valmaggione"

- Valmaggione is a vineyard in Poero
- first vintage 1994

4. Barbera d'Alba

5. Dolcetto d'Alba

BARTOLO MASCARELLO

- Est. 1918 by Bartolo Mascarello, now run by daughter Maria Teresa.
- 5 ha. of holdings in Cannubi, Lorenzo, Pve + Pocer (Barolo)
- Very traditional estate → no temp. control
- Ripe grapes, low yields → one bunch per shoot!

San Lorenzo being replaced by Monbardo di Bussia starting in 2015.

WINES

- Barolo
- Barolo Riserva
- Barbera d'Alba
- Dolcetto d'Alba

GIUSEPPE MASARELLO

→ excellent SW exposure
 → high limestone content
 → first vintage labeled as = 1970
 → didn't become a monopole until 1991

- based in Castiglione falletto
- winery was founded in 1881. **Monprivato** was purchased in 1904 and the winery moved to this site. Mauro took over in 1967.
- Mauro followed modernist techniques when he first took over the winery:

- cut back period of maceration
- less time in wood
- temperature control

• Mauro swung back fairly quickly to a traditional approach, though the winery still uses a lot of modern technology and temperature control is v. important.

• Now:

- cool fermentation temps.
- 3+ week macerations
- cappello sommerso
- lengthy cask aging ("Yugoslavian" oak)
- green harvesting

→ vs. the more modern "cappello immerso" which more aggressively extracts over a shorter period w/ frequent remountage.

• WINES:

BAROLO

- Monprivato
- Cà d' Morissio

- Bricco
- Villero
- Codana
- Santo Stefano di Perno

BARBERA D'ALBA

- Codamonte
- Santo Stefano di Perno
- Svedetto

LANGHE DOC

- Freisa petto
- Nebbiolo

DOUETTO D'ALBA

- vigna brico mirasole
- Santo Stefano di Perno

clones
 Michet + Lampia - "color, personality, structure + fine ability to stay young for many years"
 Rosè - "delicate aromas + elegance, soft color + little structure"

- named after Grandfather Maurizio
 - first vintage 1993 (vines were only 16 years old at this point). Separate plots of Monprivato, 1007. Michet clone - 16 yrs. in barrel. Also made in 1995, 1996, 1997, 1999, 2001, 2003, 2004, 2006, 2008

Castiglione
Monforte

ALDO CONTEUO

- Founded by Aldo Conteuno in 1969
- "Many would argue that this man is today the single greatest winemaker in Barolo"
- ▶ Giovanni + Aldo split all holdings + parcels in 1969

- 25 ha, mainly in Bussia
- Shorter macerations, no new oak
- Cleanliness is key

WINEs:

- Barolo Soprano - all Aldo's holdings in Bussia
 - ↳ subplots: Vigna Cicala, Vigna Colonnello + Pomirasco
- Gran Bussia - has been made in a couple dozen vintages since 1970.
 - best of each subplot in certain vintages
 - usually based on Pomirasco
 - unique update on method of aging wine in demijohn off oak + bottle to slow the maturation.
 - ↳ uses stainless steel!
- Vino da Tavola - favot - barrique-aged Nebbiolo (Langhe Nebbiolo)
- Estate now run by his 3 sons: Franco, Stefano + Giacomo

VIETTI

- Winery was established by the Vietti family in 1919 - mainly contadini, w/ little winemaking ambition, until Alfredo Carrado married into the family in the 1950s.
 - ↳ his first vintage: 1960
- first cu to be bottled was Roche in 1963.
- Vietti has swung somewhat in and out of modernism. Alfredo was considered quite traditional, but Elisabetta has introduced shorter maceration times + some barrique aging for some of the wines in the early 2000s. Back to a fairly consistent style across the range.

• Wines:

Barolo

- Castiglione - not all from Castiglione! Monforte, Barolo + Novello too
- Roche di Castiglione
- Lazzarito
- Brunate
- Favega (Novello)
- Pisenwa Villero

Barbaresco

- Massena (Treiso)

FENATO RATTI

- Ratti died in 1988
- Studied enology at Alba, worked for Cortotto, then Cirzano for 10 years.
- Developed his own philosophy of winemaking, based on both modern + traditional ideals:
 - Soft pressing replaces harsh crushing
 - remontage replaces cap submersion
 - bottle as principal vessel for aging wine - early bottling
- Marcellino = historical area of Annunziata that covers the Circa + Rocche dell'Annunziata as well = essentially. Their most general Favolo
- Today, winemaking:
 - destemmed + crushed
 - temp. controlled at 30°C
 - 7-10 maceration
 - MLF in November in oak barrels
 - 2 years aging in 25 hl + 50 hl oak barrels

BRUNO GIAIOSA

- first vintage: 1961 bottled
 - Barolo (from falletto)
 - Barbaresco (from Gallina + Santo Stefano)
- father + grandfather made wine back to the 1890s - sold in demijohns
- starting in 1996, winery divided into 2 names

Asianda Agricola Falletto
di Bruno Giaiosa

- estate grown grapes

CURRENTLY, this only includes:

- Barolo falletto
- Barolo Rocche del falletto
- Barbaresco Asili
- Barbaresco Rabaja

Casa Vinicola
Bruno Giaiosa

- purchased grapes, has included:

- Santo Stefano
- Gallina
- Villero

→ prior to 1996, All WINES under this label!

- Giaiosa is eliminating the Casa ~~Vinicola~~ Vinicola name - last vintages
 - of Villero - 1996
 - Gallina - 1998
 - Santo Stefano - 2011

- Importer: Folio Fine Wine Partners (since 2012)
 - Winebow (1987 - 2011)
 - Vinifera (prior to 1987)

• falletto

- purchased by Giaiosa in 1980, however grapes from this vineyard had been purchased back to the 1960s.

OTHER PIEDMONT DOCGS

Alta Langa DOCG

- covers Uno, Alessandria + Asti
- Styles:

- 30 months total aging
- Spumante
 - Spumante Riserva
 - Spumante Rosato
 - Spumante Rosato Riserva
- 30 months total aging

All must be vintage dated!

- grapes: min. 90% combined PN and/or Chardonnay
- traditional method (transvasage permitted)
- min. 250m. altitude for vineyard plantings!
- Brut + Extra Brut in style

transfer method:
2nd fermentation in bottle, then transferred to pressured tank before bottling again.

Asti DOCG

- Subzones: (est. 2011)
- Styles:

Canelli, Sprei, Santa Vittoria d'Alba

- Asti/Asti Spumante → 11.5% min ABV (6-9.5% acquired)
 - usually undergoes secondary fermentation in autoclaves (Charmat / Martinotti method)
 - process of secondary fermentation may not last less than a month.
- Asti/Asti Spumante Metodo Classico
 - 12% min ABV (6-8% acquired)
 - secondary fermentation in bottle
 - min. 9 months on lees
- Moscato d'Asti
 - 11% min ABV (4.5% - 6% acquired)
 - max. 2 bars of pressure (no secondary fermentation)
- Moscato d'Asti Vendemmia Tardiva
 - 14% min. ABV (11% acquired)
 - must be aged for at least 1 year from the date of harvest
 - no chaptalization

for moscato d'Asti higher potential alcohol (12%) lower max. yields → for moscato d'Asti vendemmia tardiva higher pot. alcohol 12 (max) 12 (min) longer aging must be avoided.

for moscato d'Asti lower max. yields higher potential alcohol (11%)

100% Moscato Bianco

OTHER PIEDMONT DOCGS

Barbera d'Asti

- subzones: Tinella, Colli Astiani
- styles (min. ABV):
 - Barbera d'Asti (12%)
 - Barbera d'Asti Superiore (12.5%)
 - Barbera d'Asti Superiore w/ subzone (13%)
- varieties: 90-100% Barbera w/ 10% max. combined Freisa, Grignolino + Dolcetto
- Aging:
 - Barbera d'Asti - 4 mos.
 - Superiore - 14 mos.
 - Tinella + Colli Astiani - 24 mos. w/ 12 in wood [lower yields for subzones too]

Nirva DOCG

- formerly a subzone of Barbera d'Asti - DOCG est. 2014
- 100% Barbera
- styles: (min. ABV)
 - Rosso (13%)
 - Rosso Riserva
 - Rosso/Riserva w/ vigna (13.5%)
- Aging:
 - Rosso (w/ or w/o vigna): 18/6
 - Rosso Riserva (w/ or w/o vigna): 30/12

Barbera del Monferrato Superiore DOCG

- min. 85% Barbera w/ Freisa, Grignolino + Dolcetto
- min. 13% ABV
- min. 14 months aging w/ at least 12 months in oak

OTHER PIEDMONT DOGS

Braconetto d'Acqui

- styles:
 - Rosso (max. pressure 2 bars)
 - Rosso Spumante (traditional or charmat)
 - Rosso Passito (min. RS 50 g/L)
- min. 97% Braconetto
- min. alcohol:
 - Rosso - 11.5% (5% actual)
 - Spumante - 12% (6% actual)
 - Passito - 16% (11% actual)

Dogliani

- province: Cuneo
- styles:
 - Dogliani (12%)
 - Dogliani Superiore (13%)
- 100% Dolcetto

Dolcetto di Diano d'Alba / Diano d'Alba Dog

- Cuneo province
- Rosso / Vigna / Superiore / Superiore Vigna → dozens of listed sons
(11.5) (11.5) (12) (12.5)
- 100% Dolcetto

Dolcetto di Ovada Superiore

- 100% Dolcetto
- Alessandria
- Rosso / Rosso Roseira / Rosso Vigna
(12.5) 24 months (13)
12 months 20 months

OTHER PIEDMONT DOGS

Erbalwe di Caluso

• Styles:

- Bianco
- Spumante (traditional method) - min. 15 mos. on lees
- Passito
- Passito riserva

> 17% pot. alcohol, 70 g/L RS
36 / 48 months aging

- vineyard elevation: 200-500 meters
- ferrando makes Erbalwe di Caluso

• 1007. Erbalwe

Gavi (Cortese di Gavi)

- Province: Alessandria

• Styles: (all bianco)

- Tranquillo - may only display "slight trace" of wood flavors
- riserva
- frizzante
- Spumante
- Spumante Metodo Classico Riserva - min. 2 yrs. aging w/ 18 months on lees

• 1007. Cortese

Roero

- Province: Cuneo

• Styles:

- Roero Rosso (12.5%)
- Roero Riserva Rosso
- Roero Arneis (bianco) (11%)
- Roero Arneis Spumante (11.5%)

> min. 95% Nebbiolo

> min. 95% Arneis

• Aging:

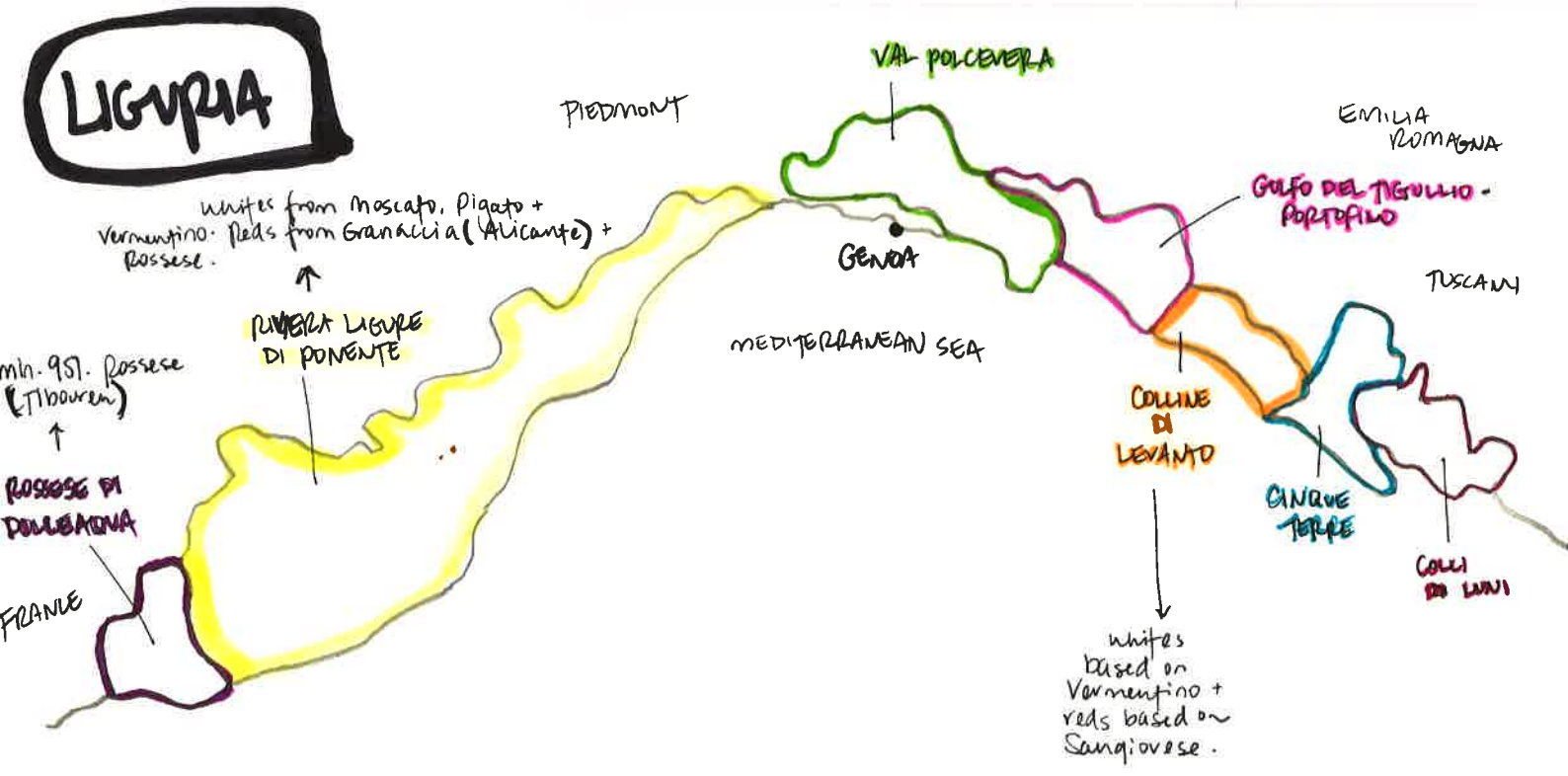
- Roero: 20/6
- Riserva: 32/6

OTHER PIEDMONT DOCS

Rochè di Castagnole Monferrato DOCG

- Province: Asti
- 90% Rochè, plus max. 10% combined Barbera + Brachetto
- Vineyard elevation: 120-400 meters

LIGURIA



CINQUE TERRE DOC

- subzones: Costa de Sera, Costa de Campu, Costa de Posa
- Styles:
 - Bianco
 - Sciacchetrà (passito bianco) / ~~Sci~~ Sciacchetrà Riserva
- Varieties:
 - min. 40% Bosco
 - max. 40% combined Albarola and/or Vermentino
 - max. 20% other white grapes

COLLI DI LUNI DOC

- shared w/ Tuscany!
- Styles:
 - Bianco - min. 35% vermentino
 - Rosso - min. 50% Sangiovese
 - Varietal wine: Vermentino or Albarola

PORTOFINO DOC

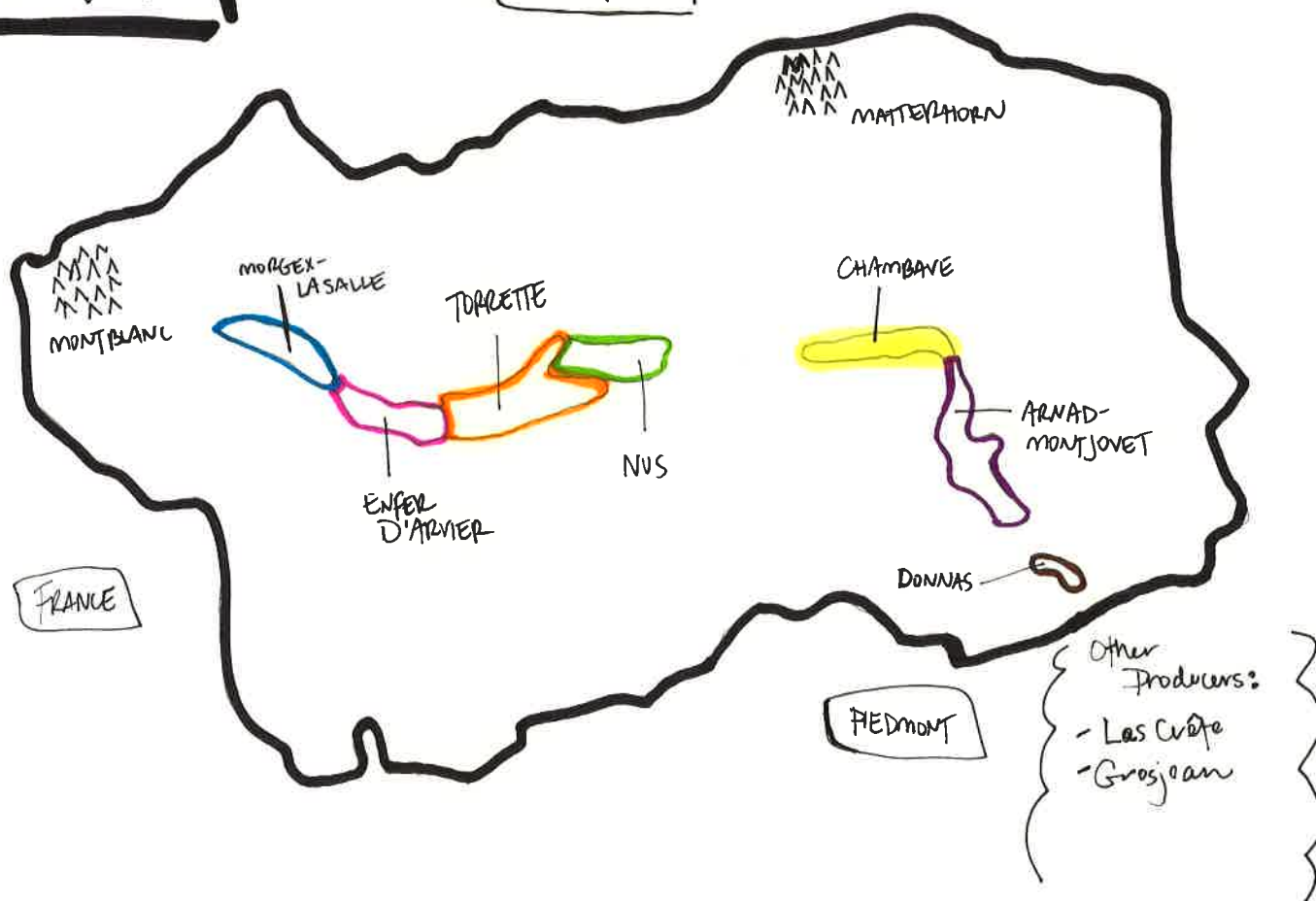
- Styles:
 - Rosso (Superiore, Passito, passito Licoroso)
 - Sciactrà (rosato)
- min. 95% Druasco (Dolcetto)

PRODUCERS TO NOTE:

- Lura Aschero
- Punta Crena
- Bisson

VALLE D'AOSTA

SWITZERLAND



- Styles: Rosso, Rosso Nouveau, Bianco, Rosato, Passito, Varietal wines, VT
- Subzones:

1. DONNAS

→ Nebbiolo!

- min. 85% Picoutener, min. 11.5% ABV (12.5% for Superiore)
- 24/10 aging (30/12 for Superiore) → [CAVES COOPERATIVE DE DONNAS]

2. ARNAD-MONTJOVET

- min. 70% Picoutener, min. 11% ABV (12% for Superiore)
- min. 5 months (12 months for Superiore)

3. CHAMBAVE

- Bianco + Bianco Passito from Moscato
- Rosso + Rosso Passito from Petit Rouge

4. NUS

- Bianco + Bianco Passito from Malvoisie (Pinot Grigio)
- Rosso + Rosso Passito from Vien de Nus and Petit Rouge

5. TORRETTE

- min. 70% Petit Rouge

→ [ANSELMET, LES CRÊTES]

7. BLANC DE MORGHÈX ET DE LA SALLE

- 100% Prie Blanc
- may be VT, Spumante, Mousseux
- Spumante/Mousseux - traditional method, 9 months lees.

→ [ERMES PAVESE]

6. ENFER D'ARVIER

- reds from Petit Rouge → [DANILO THOMAIN]

LOMBARDY

FRANCIACORTA

Styles

1. Franciacorta - PN + Chard u/ max. 50% PB
2. Satèn - Chard u/ max. 50% PB
3. Rosé - min. 25% PN u/ max. 50% PB
4. Millesimato (min. 85% from stated vintage)
5. Riserva (min. 85% from stated vintage)

Aging [total / lees] %

1. Franciacorta - 25/18
2. Satèn + Rosé - 31/24
[both styles may also be riserva or millesimato]
3. Millesimato - 37/30
4. Riserva - 61/60

Sweetness

- Dosaggio Zero, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec

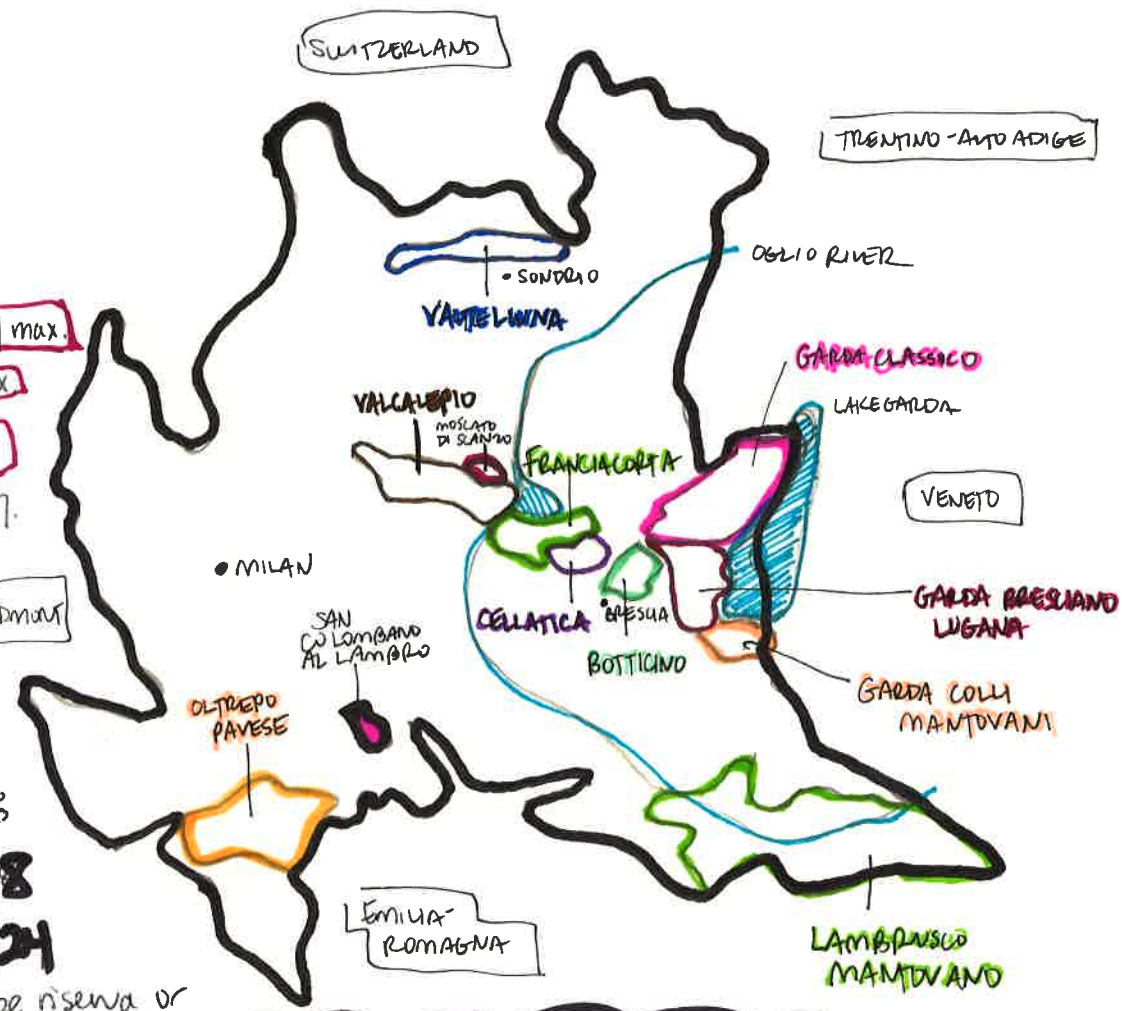
1. Franciacorta - all of above
2. Satèn - Brut only
3. Rosé - all of above
4. Millesimato - Dosaggio Zero - Extra Dry
5. Riserva - Dosaggio Zero - Brut

Soils

- Moraine, limestone + volcanic material

Erbamat?

- new grape of Franciacorta?
 - "only against climate change" - later ripening
 - beginning w/ 2017 vintage, up to 10%
 Erbamat will be permitted.



Also, Satèn:
 - max. ps of 20 g/L prior to tirage
 - max. pressure of 5 atmospheres

CURTEFRANCA DOC - still wines of Franciacorta

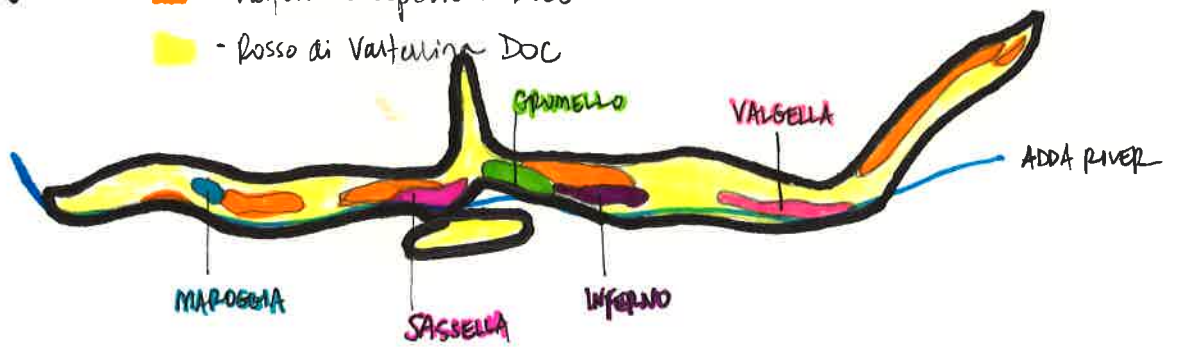
Producers %

- Bellavista
- Ca' del Bosco
- * Cuvée Anna Maria Clementi *
- o Rosé + ~~riserva~~ Riserva
- o SST. Chard/25% PB/20% PN for Riserva
- = 8 years + on lees
- o Rosé - 100% PN
- Banone Primi

VAITELLINA

■ - Valtellina Superiore D.O.C.G.

■ - Rosso di Valtellina D.O.C.



ROSSO DI VAITELLINA D.O.C.

- Styles: Rosso
- Varieties: min. 90% Nebbiolo (Chiavennasca) w/ max. 10% other non-aromatic red grapes suitable for production in Lombardia.
- min ABV: 11%
- min. 12 months aging

VAITELLINA SUPERIORE D.O.C.G.

- subzones: Valgella, Inferno, Maroggia, Sassella, Grumello
- styles:
 - Rosso (Valtellina Superiore)
 - Rosso Riserva (Valtellina Superiore Riserva)
 - Valtellina Superiore w/ subzone
 - Valtellina Superiore Stagafassli (if bottled and/or aged in Switzerland)
- min. 90% Nebbiolo (Chiavennasca) w/ max. 10% non-aromatic grapes
- min. 12% ABV
- aging:
 - Valtellina Superiore: 24 months w/ 12 in wood
 - Valtellina Superiore Riserva: 36 months w/ 12 in wood (wood time is not overly stated for riserva)

- Producers:
- Ar. Pe. Pe.
 - Sandro Fay
 - Nino Negri
 - Aldo Rainoldi
 - Nera & Caven

SFORZATO DI VAITELLINA D.O.C.G.

- styles: Rosso only
- 90% Nebbiolo (Chiavennasca) minimum
- Grapes are dried to increase potential min. alcohol from 11% to 14% (minimum acquired ABV is 14%)
- 24 mos. minimum aging from Dec. 1, w/ at least 12 mos. in wood
- max. yield 40 hl/ha (after drying)

OTHER DOCS OF LOMBARDY

SCANZO / MOSCATO DI SCANZO DOCG

- Styles: Moscato di Scanzo Passito
- 100% Moscato di Scanzo (red)
- min. 17% alcohol (14% acquired)
- min. must weight after drying: 280 g/L (grapes must be dried 21 days after harvest)
- PS: 50-100 g/L
- min. 2 year aging

OLTREPÒ PAVESE METODO CLASSICO

→ Oltrepò Pavese DOC covers bianco, rosso, rosato + frizzante wines.

- Styles - all Spumante:

- Oltrepò Pavese Metodo Classico

- Oltrepò Pavese Metodo Classico Rosé

- Oltrepò Pavese Metodo Classico Pinot Nero

- Oltrepò Pavese Metodo Classico Pinot Nero Rosé

} min. 70% PN w/ Chard, PG + PB

} min. 85% PN w/ Chard, PG + PB

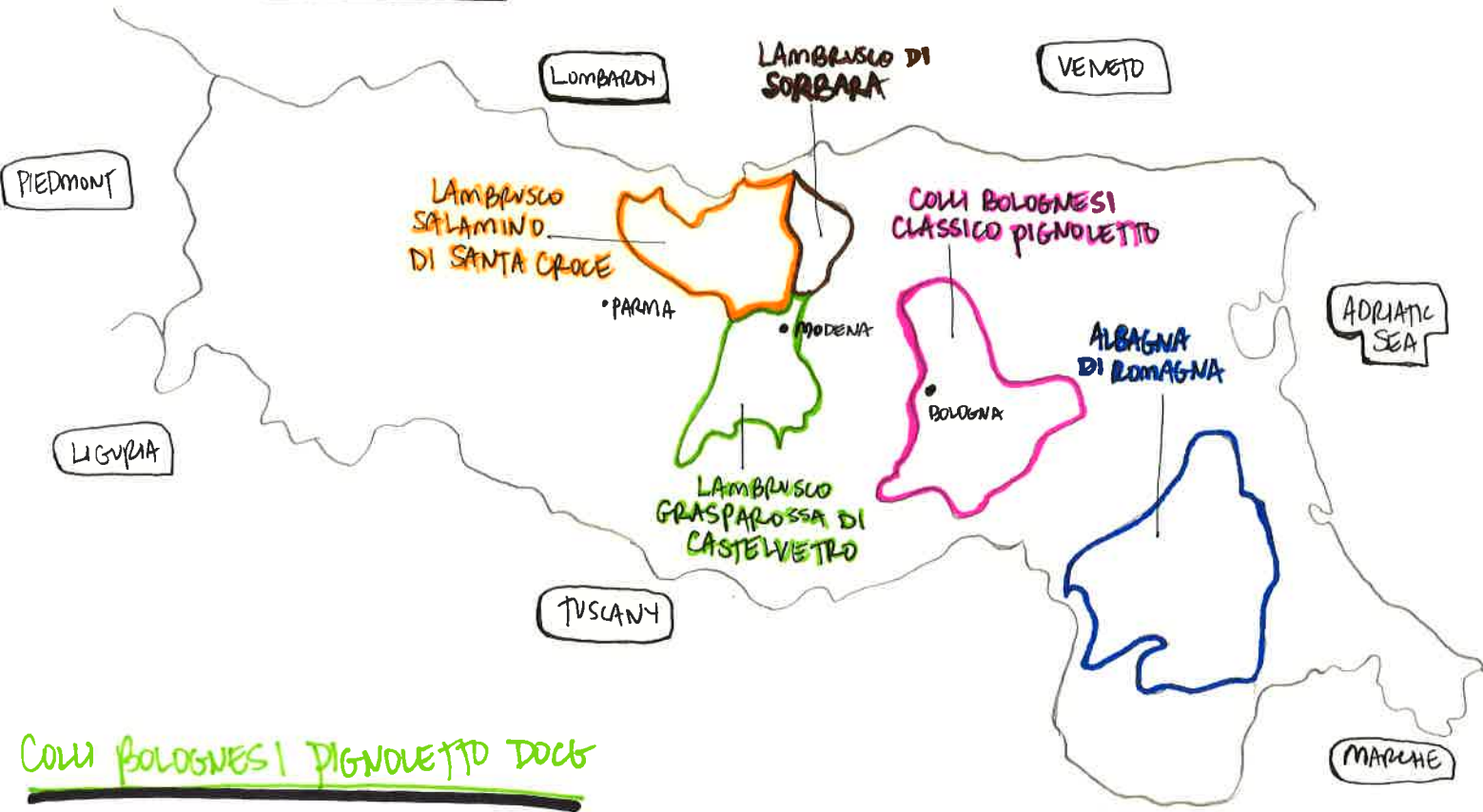
- Aging requirements

- NV: 15 months lees

Millesimato: 24 months lees

{ BRUNO VERDI: 3

EMILIA - ROMAGNA



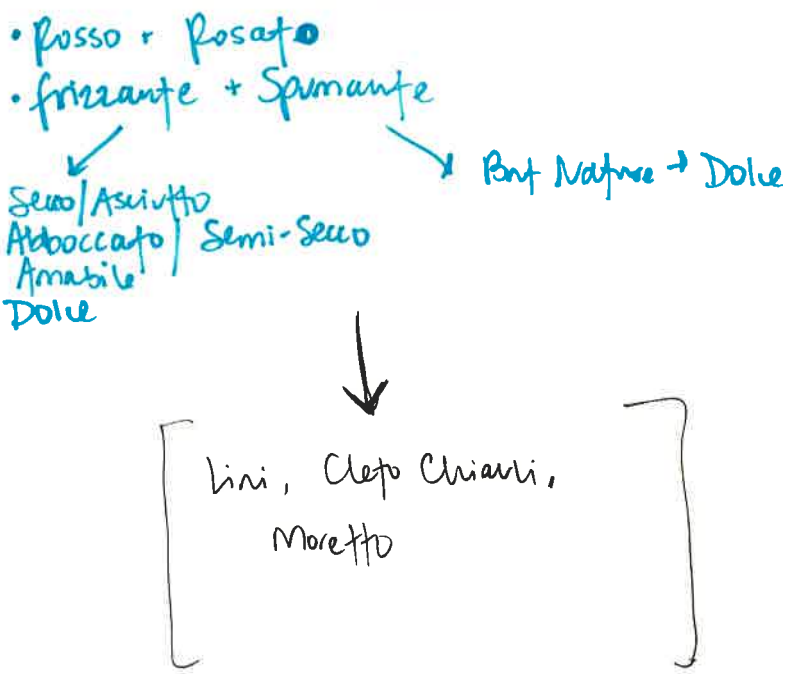
COLLI BOLOGNESI PIGNOLETTO DOCS

- min. 85% Pignoletto (aka Grechetto di Todi or Alonina)
- Can be frizzante or Spumante, Superiore or Classico Superiore
 - (Seco) (Part Nature → Extra Dry) (Seco → Abboccato) (dry - max. 6 g/L ps)

ROMAGNA ALBANA DOCS

- styles (bianco):
 - secco
 - amabile
 - dolce
 - passito
 - passito riserva
- min 95% Albana

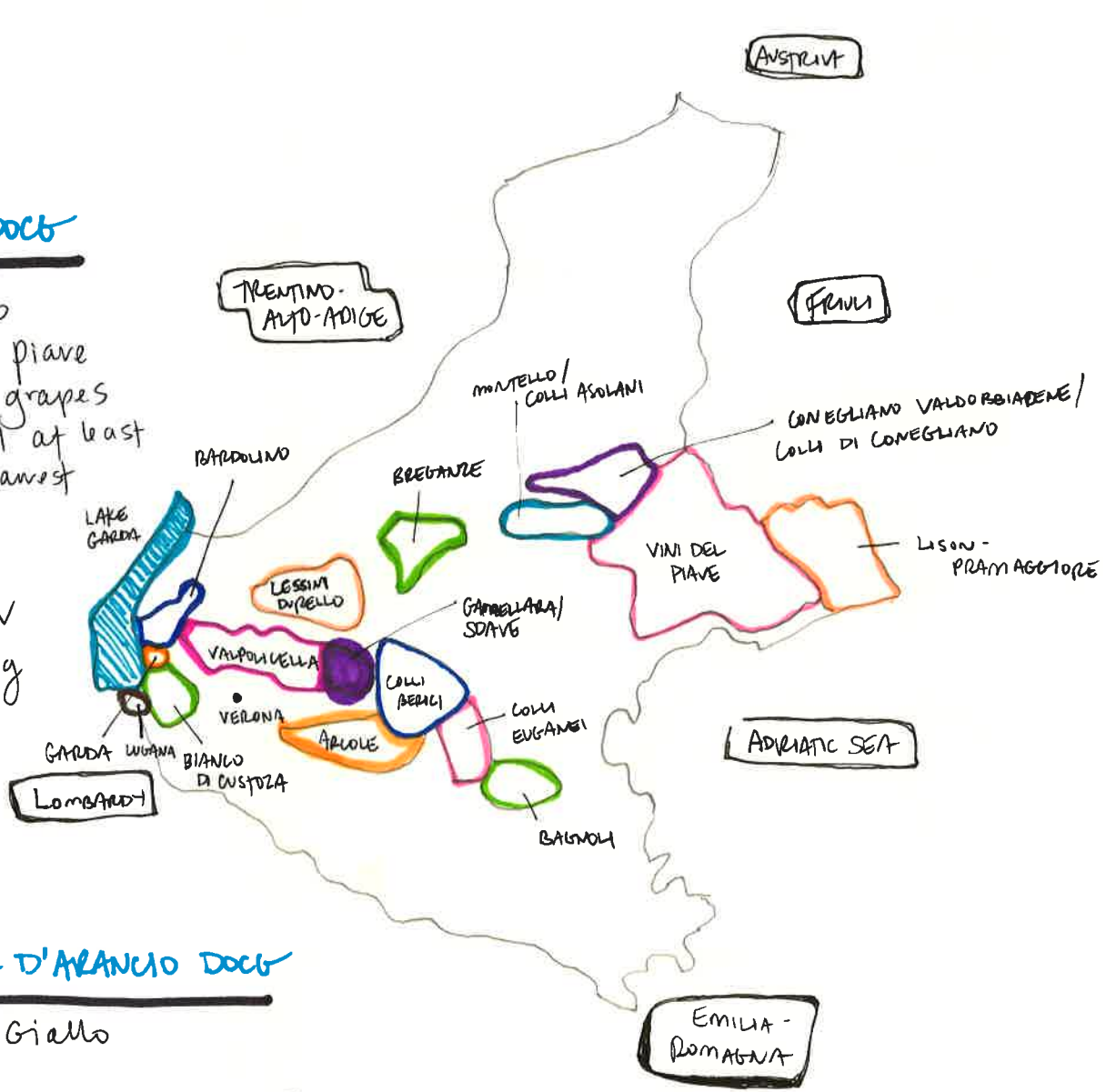
LAMBRUSCO DOCS



VENETO

PIAVE MALANOTTE DOCG

- style: *fosso secco*
- min. 70% *Faboso Pieve*
- 15-30% of the grapes must be dried until at least December 8th of harvest year.
- max 8 g/L RS
min. 12.5% ABV
- min. 3 yrs. aging w/ at least 12 months in barrel.



COLLI EUGANEI FIOR D'ARANCIO DOCG

- 95% + Moscato Giallo
- Styles:
 - tranquillo (Secco or Dolce)
 - Spumante
 - Passito

} min. RS for all styles (except tranquillo secco) is 50 g/L !

FRIULANO DI BAGNOLI DOCG

- min. 90% *Faboso Pieve*
- Styles: (all *fosso*)
 - Normale
 - Riserva
 - VT (dry)
 - Passito
 - Classico (may also be VT, riserva, or passito)

LISON DOCG

- (shared w/ friuli - Venezia - Giulia)
- styles: (Bianco)
 - Normale
 - Classico
 - min. 85% *Tai* (friulano)

BREGANZE DOC

- Bianco, rosso (tai / merlot based)
- torcolato is one of the styles made.
- ↳ 100% *Vespaiolo*, min. 35 g/L RS
1 year aging. Grapes dried to min. potential alc. of 14%.

VENETO

PROSECCO

Prosecco DOC

(shaved by Veneto or Friuli/Venezia/Giulia)

- Styles:

- Prosecco
- Prosecco Spumante
- Prosecco frizzante

- grapes: min. 85%

Glera, w/ max. 15%

Verdiso, Bianchetta

Trigiana, Perera, Glera

Lunga, Chardonnay, Pinot Bianco, Pinot Grigio

+ Pinot Nero.

- may be labeled "Trento" or "Trieste" if grapes solely come from these provinces.

- may be labeled Brut/Extra Dry/Dry/Demi-Sec

CONEGLIANO VALDOBBIADENE PROSECCO DOCG

- province: Treviso

- 15 communes of production

- Subzones: Cartizze

- styles (all bianco):

min. ABV

10.5% • Tranquillo

10.5% • frizzante → 1-2 S bars → Seco + amabile

11% • Spumante Superiore → 3+ bars → all traditional sweetness levels except Extra Brut + Dolce

11% • Spumante Superiore with mention of "rive"

11.5% • Spumante Superiore di Cartizze

SOILS!

CONEGLIANO:

- CLAY + LIMESTONE
- a mix of ALLUVIAL
- GLACIAL

VALDOBBIADENE:

- MORAINES, SANDSTONE
- CLAY

→ these wines must be hand harvest, indicate a vintage, and list one of 43 specific fractions

- grapes:

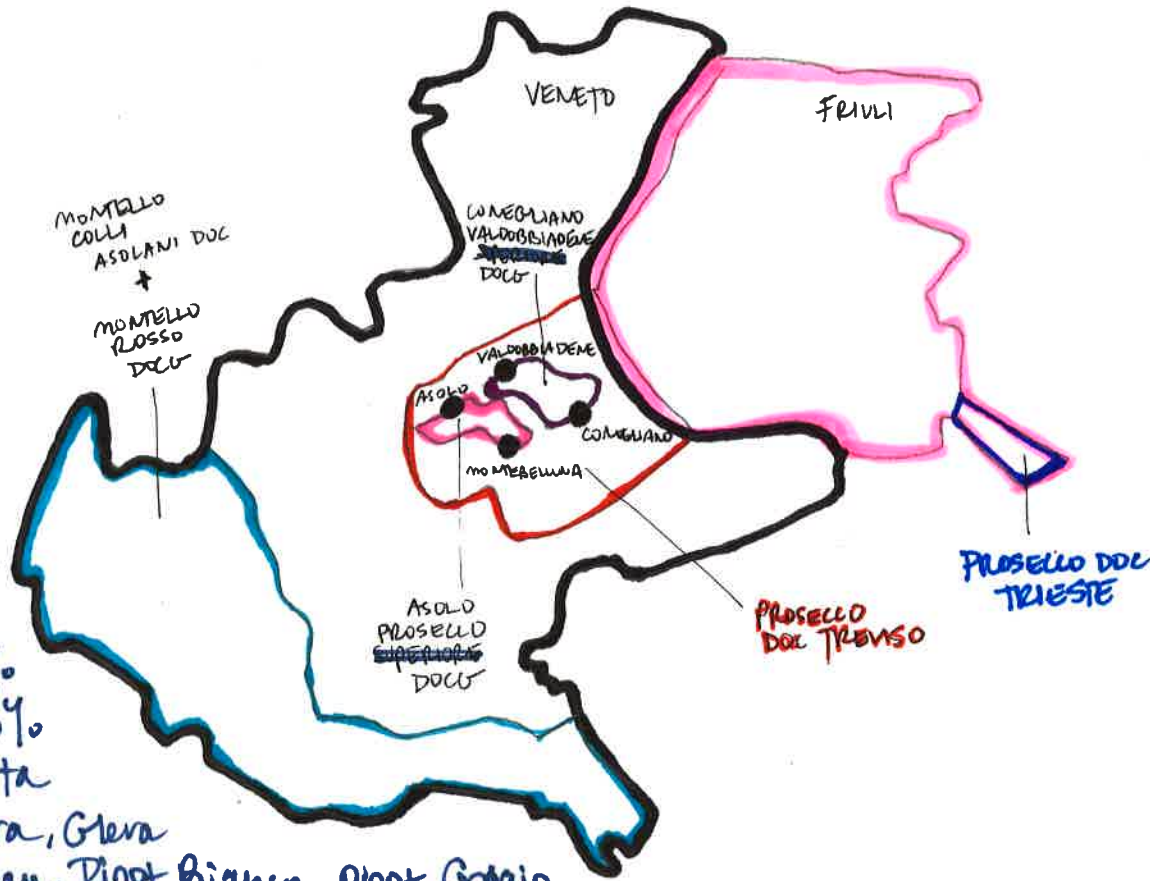
• min. 85% Glera

• max. combined Verdiso, Bianchetta Trigiana, Perera, Glera Lunga-15%

• for spumante wines only, max. 15% combined Pinot Nero, Pinot Bianco, Chardonnay and Pinot Grigio.

- Secondary fermentation in bottle is noted w/ "vifermentazione in bottiglia" (only designated for frizzante wines)

- MAX. PRESS YIELD! 70 liters per 100 kg of grapes



VENETO

PROSECCO

COLLI ASOLANI (ASOLO PROSECCO) DOCG

- Province: Treviso
- Styles (all bianco)
 - Tranquillo
 - Frizzante → 12.5 bars → 10.5% → Seco ^(dry) ~~Amabile~~ ^(off-dry)
 - Spumante Superiore → 3+ bars → 11% → Brut to Demi-Sec
- Same grape requirements as Conegliano Valdobbiadene
- Frizzante wines may undergo secondary fermentation in bottle: indicated on label as "refermentazione in bottiglia"

MONTELLA ROSSO DOCG

- Province: Treviso
- Styles:
 - Montello Rosso → 12.5% ABV → 18/9
 - Montello Rosso Superiore → 13% ABV → 24/12
- grapes:
 - 40-70% Cabernet Sauvignon
 - 30-60% combined merlot, Cab Franc, Carenara
 - max. 15% other non-aromatic red grapes

COLLI DI CONEGLIANO DOCG

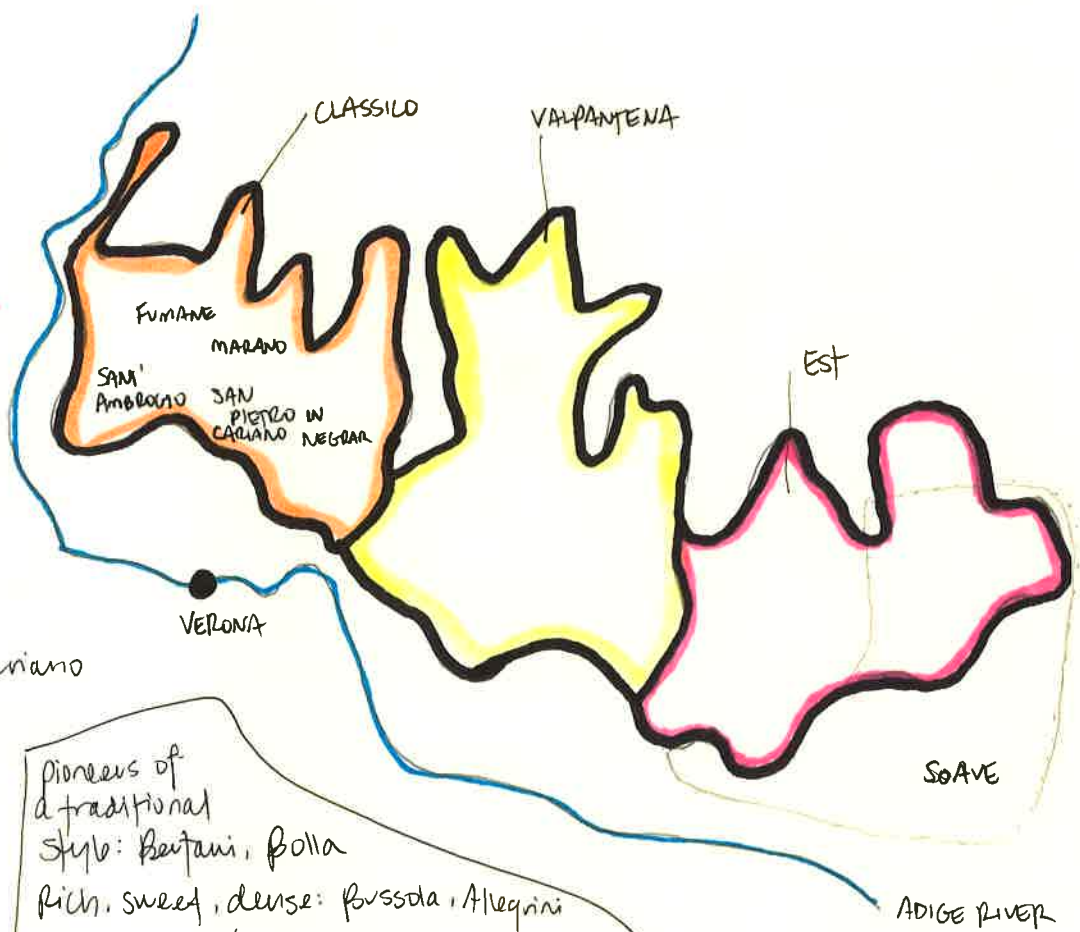
- styles:

- Bianco - Maroni Bianco, Chardonnay, PB, SB, Riesling
- Rosso - Cab, Cab Franc, Marzemino, merlot, Incrocio Maroni, Refosco
- Refrontolo / Passito
- Torchiato di Fregana (Bianco Passito)

VENETO

VALPOLICELLA

AMARONE DELLA VALPOLICELLA DOCG



- Communes of production for Classico zone:
 - Fumane
 - Negra
 - Marano
 - San Pietro in Cariano
 - San' Ambrogio

- styles (Rosso):
 - Normale
 - Classico
 - Valpantena
 - Riserva

pioneers of a traditional style: Bertani, Bolla
 Rich, sweet, dense: Bussola, Allegrini
 Other names of note: Accardi, Maron.

- grapes:
 - 45-95% Corvina (Cavinone may substitute for up to 50%)
 - 5-30% Rondinella
 - max. 25% other red grapes (no other single grape may be more than 10%)
- ↳ of this 25%, max. 15% non-aromatic red grapes
 max. 10% native Italian grapes

Oselata - on the rise!
 - adds color pigment.

Molinara - acidic
 - has fallen out of favor

- min. alcohol: 14% (actual + potential after grapes have been dried - 11% potential before drying)
- max. RS: 12 g/L
 - for every 0.10% of alcohol exceeding 14%, an additional 0.10 g/L RS is allowed
 - for every 0.10% of alcohol exceeding 16%, an additional 0.15 g/L RS is allowed
- Aging:
 - 2 years (from 1/1 of year after harvest)
 - 4 years (from 1/1 of year ~~after~~ ^{of} harvest) → RISERVA
- Grapes may not be vinified before 12/1 of harvest year
- No more than 65% of a producer's yield may go into Amarone production.

VENETO

VALPOLICELLA

REGIATO DELLA VALPOLICELLA DOCG

- Communes of classico zone: Fumane, Negrar, Marano, San Pietro in Cariano, Sant'Ambrogio
- grapes - same specifications as for Amarone
- Styles:
 - Normale
 - Classico
 - Spumante
 - Valpantena
 - Valpantena Spumante
- min. alcohol: 11% - potential before drying
14% - potential after drying
12% - actual
- grapes may not be vinified before Dec. 1 of harvest year
[commonly, grapes are dried for a month beyond Amarone, but there is no legal mandate]

VALPOLICELLA DOC

- Subzones:
 - Classico (Fumane, Negrar, Marano, San Pietro in Cariano, Sant'Ambrogio)
 - Valpantena
- Styles:
 - Normale
 - Classico
 - Valpantena
 - Superiore (12% min. ABV vs. 11% for normale + 1 year aging)
- Same grape reqs as Amarone

VENETO

VALPOLICELLA

VALPOLICELLA RIPASSO DOC

winemaker adds pomace of an Amarone or Recioto fermentation - still high in sugar - to a young Valpolicella wine to initiate a second fermentation.

• Subzones:

- Classico (communes of Fumane, Negrar, Marano, San Pietro in Cariano + Sant'Ambragio)

- Valpantena

• same grape reqs as Amarone

• min ABV: 12.5% (13% for Superiore)

• Additional reqs:

- the production of Valpo. Ripasso may only use the remaining must from the production of Recioto or Amarone della Valpolicella.

- the volume of Ripasso produced may not be more than double the volume of Recioto/della Valpolicella obtained from the remaining must used in the ^{Amarone} Ripasso process.

- it is permitted, for further improvement, that a maximum of 15% of Valpolicella Ripasso may be reclassified to become Amarone.

[meaning: up to 15% of grapes destined for Amarone - aka dried - can be used in the production of Valpolicella Ripasso]

MAGI - "invented the technique" and trademarked the term for their Campofiorin bottling.

Valpolicella - 11%.

Valpolicella Superiore - 12%.

Recioto della Valpolicella - 12%.

Valpolicella Ripasso - 12.5%.

Valpolicella Ripasso Superiore - 13%.

Amarone della Valpolicella - 14%.

DAL FORNO

- winery started in 1957 in the village of Capovilla, near Illasi. → NOT Classico!
- Giuseppe Quintarelli was a big influence on Romano - especially in the care taken w/ viticulture.
- now run by three sons → Mauro, Luca + Michele
- they site 1983 as the first vintage that produced great results!

→ eastern village in Valpolicella - overlaps w/ Soave

3 WINES:

1. Valpolicella Superiore Doc

- since 2002, all grapes are dried for six weeks
- harvested b/t 9/15 and 10/30
- soils: alluvial plains of gravel, silt + clay
- 70% Corvina and Corvina Grossa
- 20% Rondinella
- 5% Croatina
- 5% Oselata
- fermentation in stainless steel, then 36 months in barrique.

Heavy sorting process → discourages any sort of rot, including botrytis

2001-2011: heavy use of American oak.

new!

2. Amarone della Valpolicella Doco

- only 2 differences b/t Valpo + Amarone:
- ① Drying process is 3 months instead of 6 weeks
- ② vines have to be 10+ years old
- usually harvested b/t 9/20 and 10/25
- slight grape differences: 60% Corvina, 20% Rondinella, 10% Croatina, 10% Oselata
- w/ some RS still present as it goes into barrique, the Amarone finishes fermentation here, very slow.

3. Vigne Seré - Veneto IGT "Passito Rosso Vino Dole"

- clay/limestone heavy soils
- 55% Corvina, 15% Rondinella, 20% Croatina, 10% Oselata
- 10+ year old vines
- Only produced in certain vintages
- Dried until mid-January, then 36 months in new barrique

↳ starting in 2003, when the Doco rejected it as recoto.

QUINTARELLI

's father, Silvio

(Giuseppe)

- Giuseppe Quintarelli founded the estate in 1924. He died in 2012, and is succeeded at the winery by grandsons Francesco + Lorenzo
- Giuseppe was born in 1927 and took over the estate ~~also~~ in 1950.
- Situated in the Classico zone, above the town of Negrar.
- Limestone + Basalt soils, 30+ year old vines

WINES:

① Bianco Secco "Ca' del Negro" IGT

- Garganoga, Trebbiano Toscano, Sauvignon Blanc, Chardonnay + Scovin
- Temp controlled, ~~large neutral oak?~~, regular batonnage
Stainless steel

② Primofiore IGT

- 50% Corvina / Corvinone, 50% Cab Sauv / Franc
- Cabernet is partially dried
- aged several years in Slavonian oak

③ Valpolicella Classico Superiore DOC

- Corvina, Corvinone, Rondinella
- 50% of grapes are dried for 2 months (no drying on other 50%)
- In February after harvest, wine is racked onto Amaranone lees.
- 7 years in Slavonian oak.

→ ripasso?

④ Rosso Ca' del ~~mezzo~~ Negro IGT

- 55% Corvina / Corvinone, 30% Rondinella, 15% Cabernet Sauvignon / Cab Franc / Nebbido / Croatina / Sangiovese
- Single vineyard bottling?
- Made in the exact same way as the Valpolicella Classico Superiore.

⑤ Rosso del Pepi IGT

- Declassified Amaranone
- Grapes dried until end of January → botrytis encouraged.
- Same grapes as Ca' del Negro
- Slavonian oak for 7 years
- made in: 1994, 1996, 1999, 2002, 2005, 2008

→ fermentation lasts 45 days?

QUINTARELLI

- ④ Amaronone della Valpolicella Classico D.O.C.G.
- Corvina, Corvinone + Rondinella
 - only made in certain vintages: 1975, 1983, 1984, 1990, 1993, 1995, 1997, 1998, 2000, 2003, 2004, 2006, 2007
 - same winemaking as Rosso del Fepi
- ⑦ Amaronone della Valpolicella Classico Riserva D.O.C.G.
- even more select vintages - barrel selection by the family:
 - 1990, 1995, 2001, 2003, 2004, 2006, 2007
- ⑧ Amaronone della Valpolicella Classico "Selezione Giuseppe Quintarelli"
- more rare than the Riserva → single barrel
 - only made by Giuseppe himself?
 - 2000 + 2003
- ⑨ Recioto della Valpolicella Classico D.O.C.G. (usually 15-16% ABV)
~ 110 g/L RS
- Corvina, Corvinone, Rondinella
 - "recioto" refers to the "ears" of the grapes - the upper shoulders that get the most sunlight and thus have the most sugar.
 - grapes are pressed in the end of January
 - Slavonian oak for 5-6 years
- ⑩ Apero IGT - first vintage 1983 (usually ~ 20 g/L RS)
- 40% Cab Sauv / 40% Cab franc / 20% Merlot
 - harvested before most other grapes - end of August / beginning of September
 - dried grapes are pressed in mid
 - french ~~barrique~~ tonneaux for 2-3 years, then Slavonian oak for 4 more
- ⑪ Amabile del Cere IGT "Bandito"
- Garganega, Trebbiano Toscano, Sauvignon Blanc, Chardonnay, Pinot
 - harvested early and dried until the end of January / beg. of Feb.
 - 30-40% botrytis
 - aged in french oak for 5-6 years
 - rarest of all Quintarelli wines: 1990, 2003

Named after a barrel hidden under boards during WWII.

VENETO

SUPERIORE BARDOLINO DOCG

- Styles:
 - Rosso
 - Rosso Classico
- grapes:
 - 35-80% Corvina Veronese (including up to 20% Corvina)
 - 10-40% Rondinella
 - Max. 15% Molinara
 - Max. 20% other grapes (no other ^{single} variety can account for more than 10%)

SOAVE

- SOAVE DOC (flatland)
- SOAVE SUPERIORE DOCG
- PIGNOLO DI SOAVE DOCG
- SOAVE COLLI SCALIGERI DOC (hillsides)



expansion of zone in the 1970s

SOAVE DOC

- min. alcohol: 10.5%
Classico / Colli Scaligeri / Spumante: 11%
- subzones: Colli Scaligeri
Classico (part of the communes of Soave + Montforte d'Alpone)
- styles: (Bianco) - Soave, Soave Spumante, Soave Colli Scaligeri, Soave Classico
- grapes: min. 70% garganega, max. 30% combined Trebb. di Soave + Chardonnay

+ max. 5% other white grapes

VENETO

SOAVE

Garganoga!
 - late-ripening, thick-skinned grape w/ loose clusters + high concentrations of tartaric acids.
 good candidate for appassimento - no mold.

SOAVE SUPERIORE DOCG

- Communes for Soave Superiore are limited from those of Soave DOC.
- Classico zone: Monforte d'Alpone + Soave communes
- Styles (bianco):
 - Soave Superiore - 1 yr aging
 - Soave Classico Superiore - 1 yr aging
 - Soave Superiore Riserva - 2 yrs aging

- grapes: min. 70% Garganoga max. combined 30% Trebb. di Soave ~~and other grapes (max 5% of any one)~~ Chardonnay + PB
- min. alcohol: 12% (Riserva = 12.5%) → alcohol + aging = main factors in DOC vs. DOCG wines. A lot of top producers eschew the DOCG to just bottle as Soave Classico DOC.

RECIOTO DI SOAVE DOCG

- Classico zone: Soave + Monforte d'Alpone
- Styles:
 - Recioto di Soave
 - Recioto di Soave Classico
 - Recioto di Soave Spumante

- min. 70% Garganoga w/ Trebb. di Soave
- min. 11% potential alcohol (12% actual)
- min. fs: 70 g/L → just east of Soave

Verdicchio
 no other single grape making up more than 5%
 Chardonnay + PB

RECIOTO DI GAMBELLARA DOCG

- producers:
- Lonin
 - Cantina Sociale di Gambellara
 - Angiolino maule (natral)

- Styles (bianco): Recioto di Gambellara
 Recioto di Gambellara Spumante
- 100% Garganoga
- 14% potential alcohol (11.5% effective)

- grapes are usually harvested in mid-September (before grapes for dry wines).
 - dried out on bamboo mats (graticci) or hung to dry on picai.
 - botrytis! usually about 25%.

PIEPOPAN

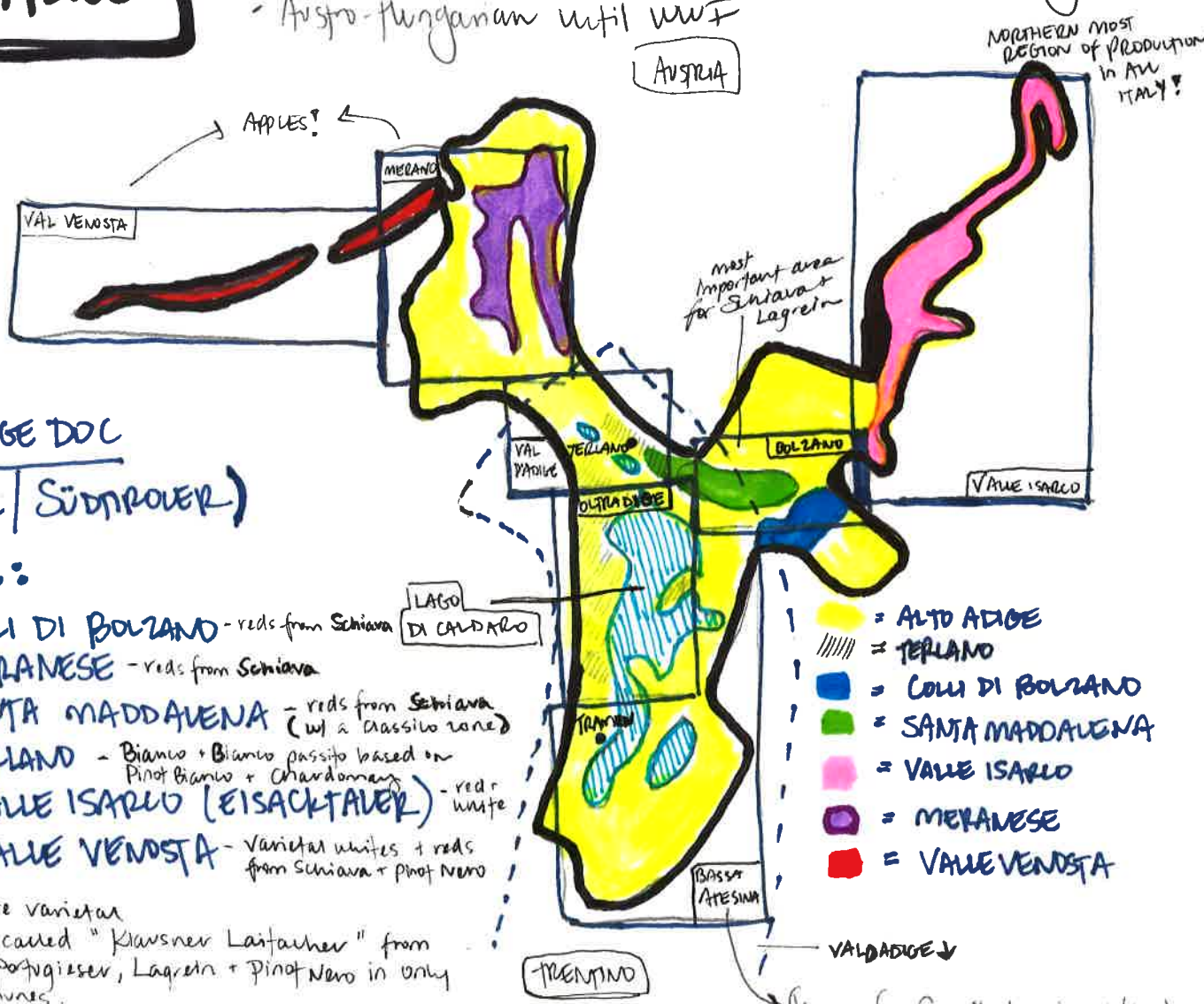
- oldest family owned estate
- La Rocca (first vintage 1978, 20% new oak tonneaux)
- Calvanino (first vintage 1971)
- Soave + Soave Classico (entry level wine is declassified so they can use screwcap! Italian "Classico" requires cork)

other producers of note:

- Gini
- Prà
- Inama
- Anselmi (16T!)

ALTO ADIGE

- Limestone + polphyric (volcanic) rock
- Mediterranean + Continental? Cool but quite sunny.
- Austro-Hungarian until WWI



ALTO ADIGE DOC (Südtirol / Südtiroler)

SUB-ZONES:

1. COLLI DI BOLZANO - reds from Schiava
2. MERANESE - reds from Schiava
3. SANTA MADDALENA - reds from Schiava (w/ a classico zone)
4. TERLANO - Bianco + Bianco passito based on Pinot Bianco + Chardonnay
5. VALLE ISARCO (EISACKTALE) - red + white
6. VALLE VENOSTA - Varietal whites + reds from Schiava + Pinot Nero

- Yellow = ALTO ADIGE
- Blue hatched = TERLANO
- Blue = COLLI DI BOLZANO
- Green = SANTA MADDALENA
- Pink = VALLE ISARCO
- Purple = MERANESE
- Red = VALLE VENOSTA

whites are varietal
 style of red called "Klausner Laitacher" from Schiava, Portugieser, Lagrein + Pinot Nero in only select communes.

styles:

- Bianco: min. 75% combined Pinot Bianco, Pinot Grigio + Chardonnay (no single grape may make up more than 10% of the total) Riesling, Gewürztraminer, Sylvaner, Kerner and Sauvignon.
- Bianco passito, VT, Riserva, Spumante, Spumante riserva (metodo classico), Spumante rosato
- Varietal Bianco (may be passito, VT, riserva). Chardonnay, Kerner, Moscato Giallo, Müller-Thurgau, Pinot, Pinot Gris, Riesling, Riesling Italico, Sauvignon, Sylvaner, Gewürztraminer
- Varietal rosato (mevlot, Lagrein, PN) - also known as "Kretzer".
- Varietal rosso (normale or riserva - moscato rosa may be VT or passito): Cab, Cab franc, Lagrein, Malvasia, mevlot, moscato Rosa, PN, Schiava [refers to 3 distinct varieties: Schiava Grossa, Schiava Gentile + Schiava Grigia]

85% of stated varieties

ALTO ADIGE

TRENTINO

SHARED DOCs of Alto Adige + Trentino

Lago di Caldaro (Kalterersee) DOC

- styles (all rosso!!):

- Rosso } - 10.5% ABV
- Classico } - 10.5% ABV
- Classico Superiore = 11% ABV
- Scelto (Avslese) } - 11.5% ABV
- Scelto Classico } - 11.5% ABV
- Scelto Classico Superiore = 12% ABV

- grapes: min. 85% Schiava Grossa and/or Schiava Gentile and Schiava Grigia

Valdadige (Etschtaler) DOC (shared w/ Veneto as well)

- styles: Bianco, Rosso, Rosato, PB, PB, Chardonnay, Schiava, (100%)
Frisante
- ↓
- PB + Chardonnay (secco or amabile)
- ↓
- min. 50% Enantio (Lambrusco a foglia frastagliata) and/or Schiava

PB = greatest export of the region, but only 10% of vineyards

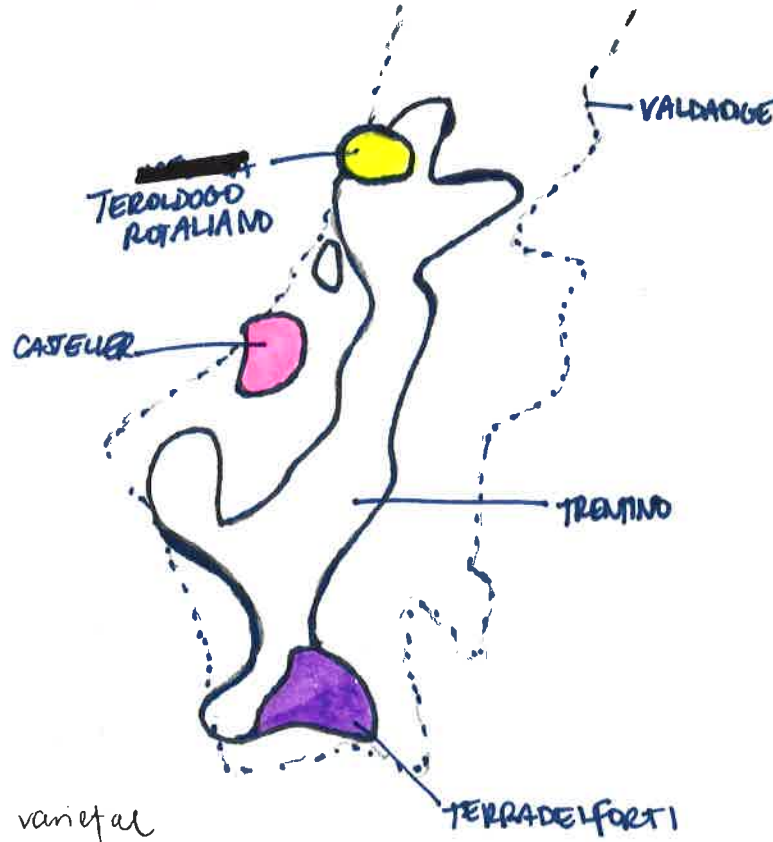
IMPORTANCE OF COOPERATIVES!

GRIES - important viticultural region for Schiava in Santa Maddalena

TRENTINO

TEROLDEGO ITALIANO DOC

- Styles:
 - Rosso
 - Rosato (Kretzer)
 - Superiore
 - Superiore Riserva
- 100% Teroldego
- Seco wines can have up to 9 g/L RS if TA is w/in 2 g/L.



TRENTINO DOC

- sub-zones: Sorni, Iseva, Zirisi, Castel Beseno → Bianco/Passito based on Moscato Giallo
- Styles:
 - Bianco
 - Bianco Superiore
 - Bianco Superiore VT
 - Varietal wines
 - Rosato (Kretzer)
 - Rosso
 - Rosso Superiore
- Bianco: PB, PG + Chardonnay
- Rosato (Kretzer): Enantio, Schiava, Lagrein, Teroldego
- Rosso: Cab Sauv, Cab franc, and/or merlot
- VINO SANGO! Min. 85% NOSIOLA
- elevation restrictions for all grapes? → Some are ranges, some are minimums, and some are maximums!

TRENTO DOC

- styles: Spumante (metodo Classico)
 - Bianco
 - Bianco Riserva
 - Rosato
- grapes: Chardonnay, PB, PN + PM
- NV: 15 mos. lees
- Vintage: 24 mos. lees
- Riserva: 36 months lees

SAN LEONARDO!

- Estate grown Cab, Carmener, Merlot, Cab franc + Petit Verdot
- 300+ years on this estate!
- 18-24 months in new and used barrique after fermentation + early aging in cement.
- vigneti delle Dolomiti IGT
- [Foradori also uses vigneti delle Dolomiti IGT on new vines

TRENTINO

CASTELVER DOC

- Rosso, min. 50% merlot

VALDADIGE TERRA DEI FORTI DOC

- Enanto / Riserva
- Casetta / Riserva - red grape aka "fuj a ponda" - made almost exclusively by Albino Armani.
- Pinot Grigio / Superiore

FRULI - VENETIA - GIULIA

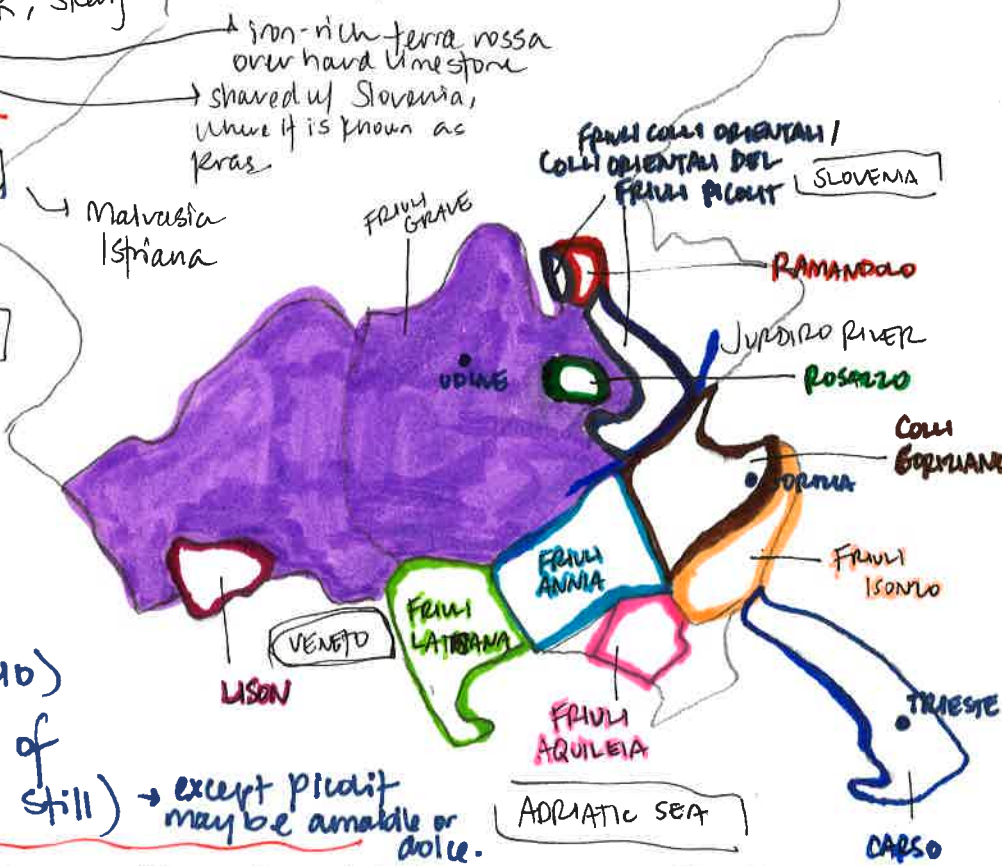
AVSTRIA

Carso DOC

producers: Edi Kofe, Vidanich, Skerk, Skerj

styles:

1. Varietally labeled bianco: Chardonnay, Greva, **Malvasia** Pb, SB, Traminer, **lipovka**
2. Rosso - min. 70% **Terrano (Refosco)**
3. **Terrano** - min. 85% **VENETO**
4. Varietally labeled rosso: Cab, Cab franc, merlot, Refosco dal peduncolo
→ "hillier" from Colli Orientali



Collio Goriziano DOC (Collio)

Varietally labeled + blends of red + white grapes (any, still) → except picolit may be amabile or dolce.

producers: Venica & Venica, Edi Keber, Tross, Borgo del Tiglio, Graiver, Radikon, Raccaro, Dario Prindler, Schiopetto, Vile Fossit

whites: blended or varietal Chardonnay, friulano, Malvasia, picolit, PB, PG, Ribolla, Riesling, Riesling Italico, SB, Gewürztraminer (aka traminer aromatico) and miller truggar may only make up 15% of blends (together)

OSLAVIA IS HERE (known for Ribolla)

red: blended or varietal Cab, Cab franc, Merlot, pinot Nero
• known mainly for white wines

Cormons is here

FRULI ISONZO DOC

- most famous producer: vie de romans
 - most planted grapes are Sauvignon, Pinot Grigio + Chardonnay
 - dissected by the Isonzo river
- 50% of wine production in Friuli

Other DOCs: FRULI LATISANA, FRULI GRAVE, FRULI ANNIA + FRULI AQUILEIA → tend to be PG dominant and a bit less high quality.

FRIULI - VENEZIA - GIULIA

FRIULI COLLI ORIENTALI DOC

• subzones:

- Ciolla
- Ribolla Gialla di Posarzo
- Pignolo di Posarzo
- Schioppettino di Prepotto
- Refosco di Faedis

producers: Ronchi di Ciolla, Livio Felluga, Ronco del Brenta, Meroi, Miani, Bastianini, Volpe Pisini, Civi

• varietally labeled + blended white + red

• known for whites as well as reds.

• CIOLLA subzone: [MONOPOLY: Ronchi di Ciolla]

- Bianco / Bianco friulano - Ribolla, Verduzzo + Picolit
- Varietally labeled Bianco: Ribolla Gialla, Verduzzo friulano
- Rosso / Rosso friulano - Refosco + Schioppettino
- Varietally labeled rosso: Refosco dal peduncolo rosso, Schioppettino

only denomination in Friuli to feature only native grapes! (except for Ramandolo)

COLLI ORIENTALI DEL FRIULI PICOLIT DOCG

• subzone: Ciolla

• styles (bianco):

- Colli Orientali del Friuli Picolit - 13/15% p/a ABV, 1 yr. aging
 - Colli Orientali del Friuli Picolit Ciolla
 - Colli Orientali del Friuli Picolit Ciolla Riserva
- min. 85% Picolit
100% Picolit
- 14% / 16% p/a alcohol
2-4 yrs. aging

producers: Ronchi di Ciolla

RAMANDOLO DOCG

- 100% Verduzzo friulano
- min. 14% alcohol

producers: La Roccaia

POSARZO DOCG

- styles: bianco
- grapes: min. 50% Tai, 20-30% SB, 20-30% PB and/or Chard, max. 10% Ribolla, max. 5% other white grapes
- principal soils: porca vale (sandstone and clay/marl)
- formerly a subzone of Colli Orientali del Friuli DOC (est. 2011)

producers: Livio Felluga, Schioppetto, Vigno di Zanno

→ the DOCG is an acknowledged nod to Felluga's "Terre Alte"

FRIVU - VENEZIA - GIULIA

SOME HISTORY:

- contested area in WWI + II
- not until the 1960s did the modern winemaking industry begin taking shape.
- first revolution in winemaking: Schiopetto family (Collio Goriziano)
 - stainless steel
 - temperature control
 - hygiene
 - yeast selection

- 1990s: i Clivi (Colli Orientali + Collio Goriziano)
 - extended lees aging

- Barrique aging became a thing in the 1980s.
 - Borgo del Tiglio (Nicola Manfredini)
 - Miani (Enzo Porton)
 - Ronchi di Ciolla, Edi Kante, Ronco del Gremiz + vignai da Dulin also embody this style to a certain extent.

ORANGE WINES *

- Jasko + Graver → Jasko Radikon → both made clean styles of wine in the 1970s + Burgundian styles in the 1980s.
- 1990s, joined to ancient techniques of amphora aging and skin contact.
- soon followed by Castellada, Vodopivec, Podaversic, Skerk

meeting of mountain + sea, palm + wind:
Adriatic sea (warm, humid winds)
 + Julian Alps (dry, cool "framon-tana" wind)
 * mediterranean meets continental *

PONCA - marble + sandstone + marine fossils
 ⇒ erosion is a huge issue
 ⇒ high alcohol + lots of malic acid

FRIVLANO!
 - native to the Gironde (Sanguis Vert / Sanguinasse)
 - requires wetter, richer soils