

TUSCANY

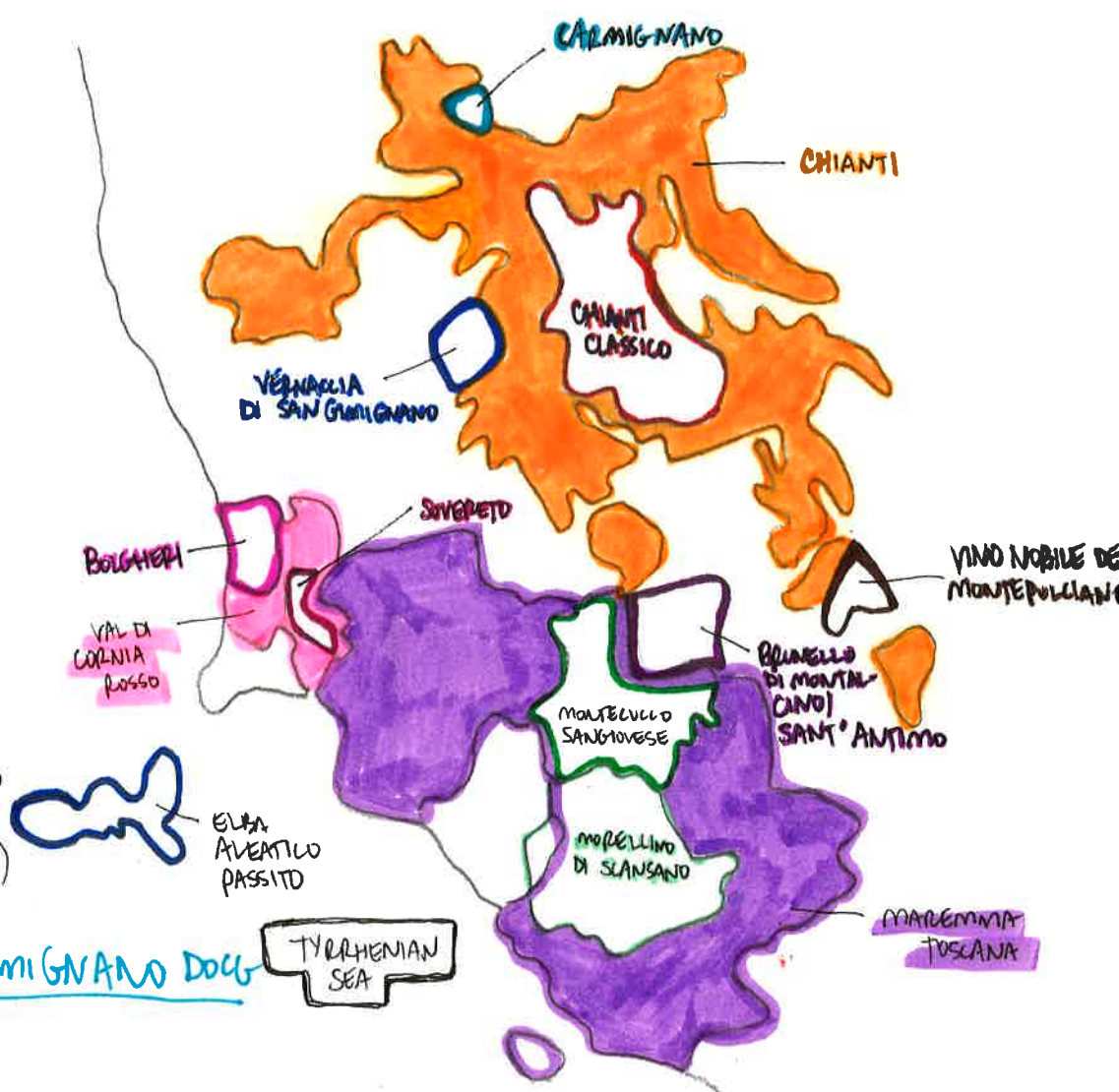
CARMIGNANO DOCG

• Styles:

- Rosso
- Rosso fisera

• grapes:

- min. 50% Sangiovese
- 10-20% combined Cab franc / Cab Sauvignon
- max. 20% Canaiolo
- max. 10% Trebbiano Toscano, Malvasia del Chianti, Canaiolo bianco
- max. 10% other grapes (i.e. Merlot, Syrah, etc.)



VERNACCIA DI SAN GIMIGNANO DOCG

TYRRHENIAN SEA

• Styles:

- Bianco
- Bianco fisera

• 85% Vernaccia minimum - max. 4 g/L RS

• producers: Cesari, Fontaleoni, Panini, Montenedoli

ELBA ALEATICO PASSITO

- 100% Aleatico, min. 10 days of air drying & 30% sugar content.
- passito Rosso

VINO NOBILE DE MONTEPULCIANO DOCG

• Styles:

- Rosso (24 months aging)
- Rosso fisera (36 months aging)

• grapes:

- min. 70% Sangiovese (locally known as Prugnolo Gentile)
- max. 30% combined other red + white grapes authorized in Tuscany.

• soils: volcanic, sandstone

• producers: Il Macchione, Arignonesi, DEI

TUSCANY

POMINO DOC

- Province: Firenze
- Comune: Rufina
- Styles:

1. Bianco / Riserva / VT - based on PB, PG + Chard
2. Vin Santo
3. Rosso / Riserva / VT - based in Sangio, PN + Merlot
4. Spumante
5. Varietal wines

2 producers:

- Frescobaldi
- Castello di Pomino

ELBA ALEATICO PASSITO DOC

- Styles:

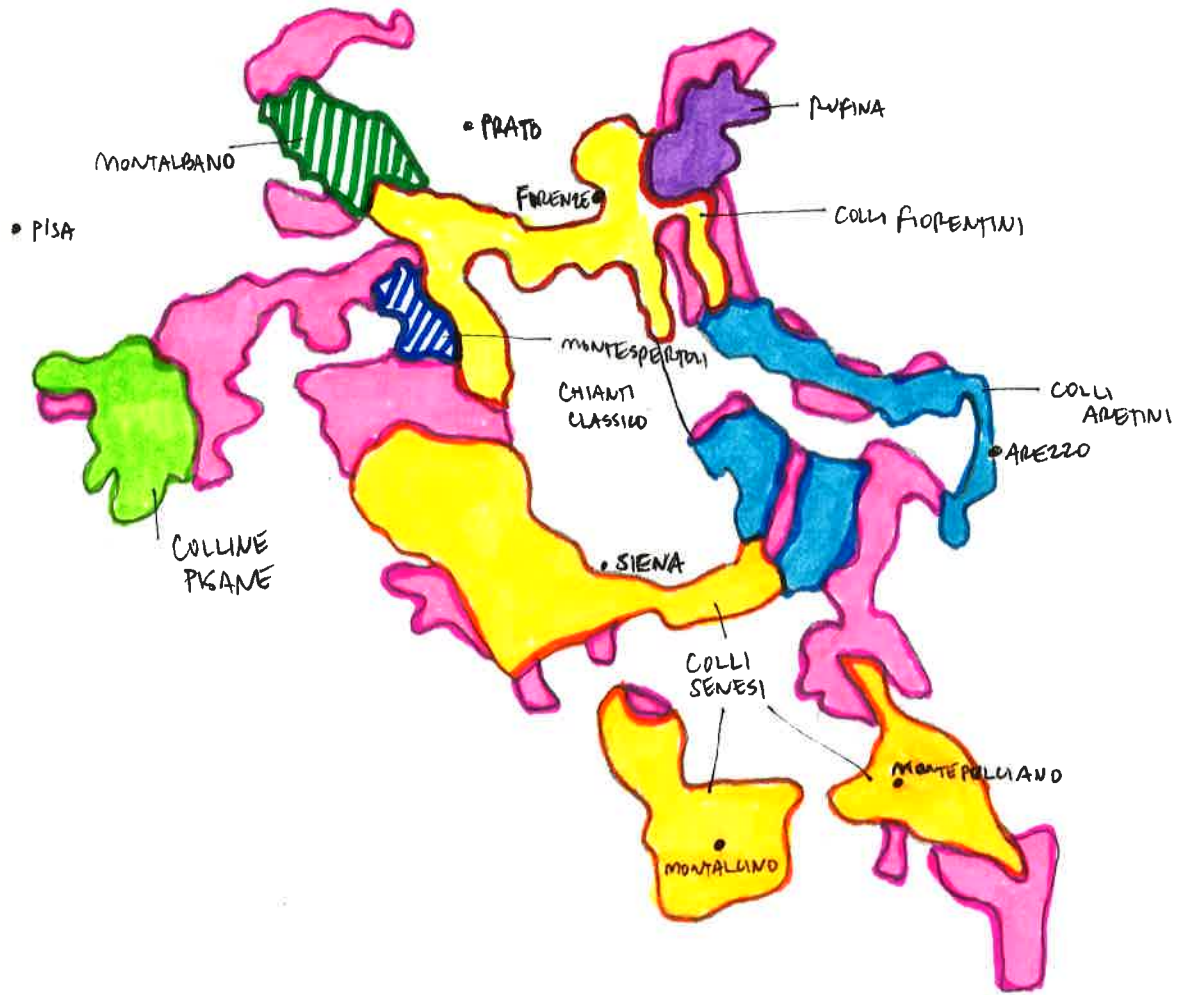
- Elba Aleatico Passito (Rosso)

- Varieties:

- 100% Aleatico (min. 10 days air drying @ 30% sugar content)

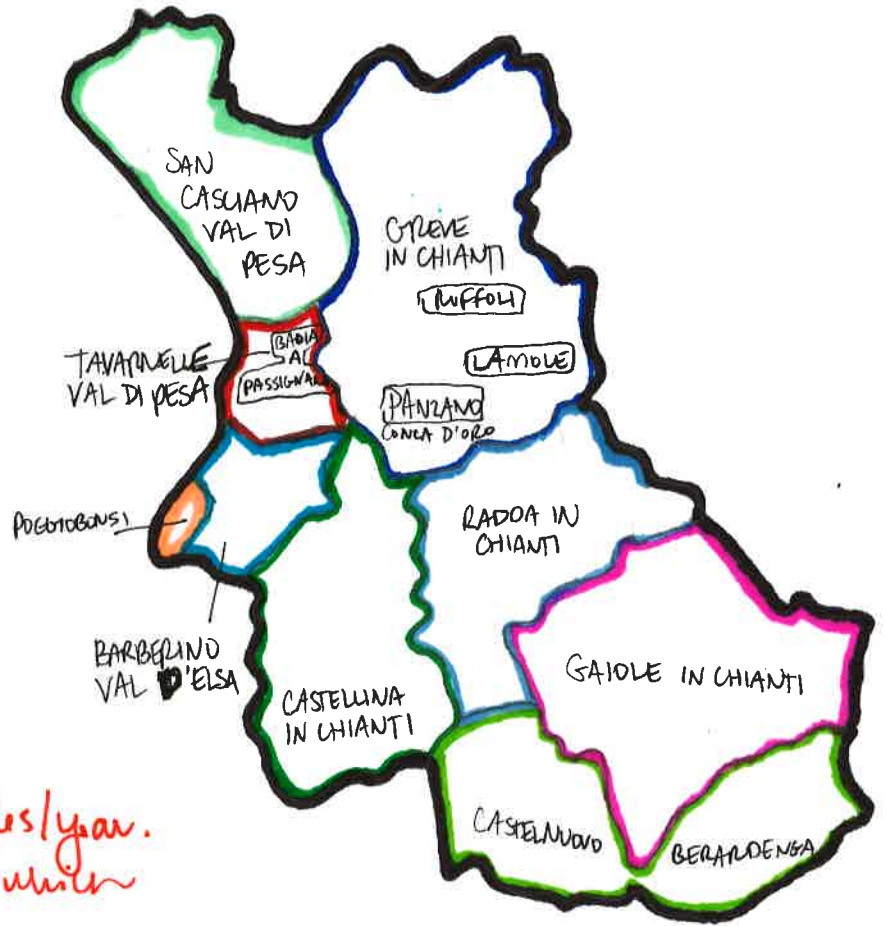
- ABV: 19% (12% alcohol)

CHIANTI



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CHIANTI CLASSICO



• 1716 → Grand Duke Cosimo III de' Medici issued a notice to define the boundaries of what would become Chianti Classico.

• 11,800 ha w/ 7200 ha under vine (registered as Chianti Classico)

• produces 35-38 million bottles/year.

• 580 consorzio members (of which 370 are bottlers)

• Early 20th century - w/ the fame and success of Chianti (what is now Chianti Classico), wines began being produced outside this region and calling themselves Chianti

• 1932 - a ministerial decree was issued to distinguish the Classico zone.

• Galestro + Alberese
soft, friable, marl-like Sandstone

• Until 1995 - Chianti Classico was a mandatory blend (95 vintage, passed in 96)
In 2006 - white grapes became disallowed.

TUSCANY

(est. 1984)
CHIANTI

vs.

(est. 1984)
CHIANTI CLASSICO

Firenze + Siena

PROVINCES

Firenze, Siena,
Arezzo, Prato,
Pisa + Pistoia

COMMUNES

Dorens spread
across the six
provinces.

Siena: Radda, Gaiole,
Castellina, Castelnuovo
Berardenga, Poggibonsi
Firenze: Greve, Barberino Val
d'Elsa, San Casciano
Val di Pesa, Tavernelle
Val di Pesa

STYLES

Chianti, Chianti Piseva
Chianti Superiore,
Chianti w/ subzone

Chianti Classico,
Chianti Classico Piseva

SUB-ZONES

Rufina, Colli Fiorentini,
Montespertoli → Firenze
Montalbano → Prato, Pistoia, Firenze
Senesi → Siena
Colli Aretini → Arezzo
Colline Pisane → Pisa

none

GRAPE

70-100% Sangiovese
max. 10% white grapes
max. 15% combined Cab/Cabf.
Senesi: 75-100% Sangiovese
max. 10% white grapes (until 2015)
max. 10% combined Cab/Cabf.

100% Sangiovese
(as of 2006, white grapes
no longer allowed)

ABV

Chianti: 11.5%
Chianti Piseva / Superiore: 12%
Fiorentini + Rufina / Rufina Piseva: 12 / 12.5%
Senesi / Senesi Piseva: 12 / 13%

Chianti Classico: 12%
Riserva: 12.5%
Gran Selezione: 13%

AGING

Chianti: can be released 3/1
Fiorentini + Rufina: 9/1
Superiore: 9/1
Chiant Piseva: 2 yrs. from 1/1
- Fiorentini + Rufina must include
12 months in oak
- Senesi - 8 months in oak

Chianti Classico: may not be
released before 10/1
of following year.
Riserva: 24 months total from 1/1,
w/ 3 months in bottle
G.S.: Estate fruit, 30 months from
1/1, w/ 3 in bottle.
Introduced in 2013.

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Vin Santo del Chianti DOC

vs. Vin Santo del Chianti Classico DOC

• subzones (same as Chianti DCCG):

- Colli Aretini
- Colli Fiorentini
- Colli Senesi
- Colline Pisane
- Montalbano
- Montespertoli
- Rufina

• styles:

- Vin Santo
- Vin Santo Pisano
- Vin Santo Occhio di Pernice
- Vin Santo Occhio di Pernice Pisano

• varieties:

- VS/Vs Pisano:

- min. 70% Trebbiano Toscano and/or Malvasia (only white grapes)

- VS Occhio di Pernice/Pisano:

- min. 50% Sangiovese
- other red + white

• ABV:

VS: 15.5% (13% acquired)

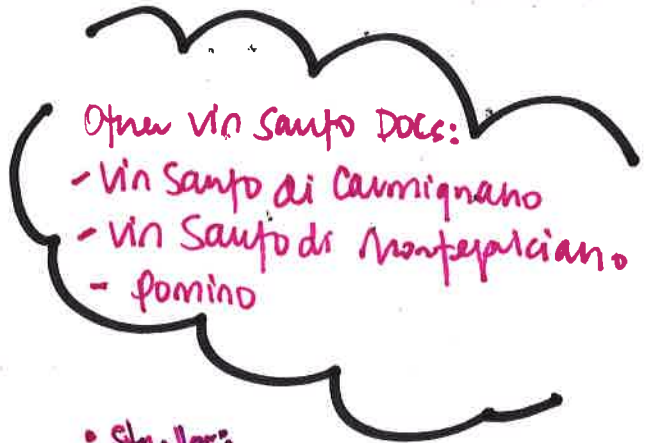
VS w/ subzone: 14% (13%)

VS O di P: 14.5% (14%)

VS O di P w/ subzone: 17% (14%)

• Aging: 3 years (4 yr. - Pisano) in wooden vessels no more than 300L.

• Sugar: grapes must acquire 20% sugar content through drying (27% - O di P.)



Other Vin Santo DOCs:

- Vin Santo di Carmignano
- Vin Santo di Montepulciano
- Pomino

• styles:

- Vin Santo
- Vin Santo Occhio di Pernice

• varieties:

- Vin Santo:

- min. 60% Trebbiano Toscano and/or Malvasia (only other white grapes)

- Vin Santo O. di P.:

- min. 80% Sangiovese

• ABV:

VS & VS O. di P.: 16% (12%)

• Aging: 3 years w/ at least 2 years in oak → barrels may not be larger than 300L.

• Sugar: Dried to 27% ABV

TUSCANY

CHIANTI CLASSICO

SAN CASCIANO VAL DI PESA (Firenze)

- situated almost entirely w/in Chianti Classico DOCG, but a small area lies outside it.
- low hills, w/ altitudes not exceeding 400 meters
- the consorzio is here.
- Antinori → Santa Cristina Estate: Tignanello vineyard is w/in Mercatale in Val di Pesa (w/in San Casciano) - close to Greve. (this is where the Solaia vineyard is as well)
- Il Borghetto
- Montesecondo
- marine marls w/ limestone + shale
↳ more albarose here than in other communes.

GREVE IN CHIANTI (Firenze)

- highest point is Monte San Michele - 900 m.
- higher average altitudes than San Casciano
- Montefiorentino - ~~Firenze~~, Parrano, Lamole, Puffoli
- sandwiched between the Chianti Mountains on the east and the Greve and Pesa valleys on the west.
- clay + limestone are dominant here.
- producers:

- ~~Tenuta di Arceno~~ Tenuta del Cabreo
- * - Fontodi
- * - Il Mulino di Grace
- Montefiorentino
- Querciabella
- Villa Calcinai
- Poggio Scalette
- * - Castello dei Rampolla

* Conca d'oro*
(Parrano) - so named b/c it used to grow wheat!

- * - members of the Unione Viticoltori di Parrano

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CHIANTI CLASSICO

TAVARNELLE VAL DI PESA (Firenze)

- this is where Antinori's Badia a Passignano estate is.
- elevations don't exceed 400m.

BARBERINO VAL DI PESA (Firenze)

- Producers:
 - Castello di Monsanto
 - Isole e Olena
- gentle slopes curving down towards the Elsa river.

RADDA (Siena)

- Initial stretches of the Pesa and Arbia valleys
- Completely within CC zone
- highest altitude in Radda is 845m. on the summit of Monte Querciabella (the Chianti mountains)
- ~~frazioni: Panzano, Lamole, Poffano~~

~~Conca d'Oro~~
~~Unione Vitivinicola del Panzano~~

- soil here is more light & sandy w/ less clay
- Producers:
 - Castello di Volpala
 - Ispine
 - Monteverdini
 - Monteverdine
 - Val delle Corbi

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GAIOLE IN CHIANTI (Siena)

- Situated at the foot of the pass that traverses the Chianti Mountains in the direction of the Arno Valley
- densely populated, has always been a center of trade.
- hilly zone (800 m. at highest point) that slopes down to Chianti mtns. to the westernmost banks of the Arbia river
- producers:
 - Barone Ricasoli
 - Castello di Arna
 - I Sodi
 - La porta di Ventine
 - San Giusto a Petennano

CASTELLINA IN CHIANTI (Siena)

- Situated on the hills that separate the Elsa, Pesa + Arbia river valleys.
- entirely located in the CC zone -
- two high mountains - Montagna Morta + Cavallario
- altitudes 600 m +
- producers:
 - Bibbiano
 - Castellare di Castellina
 - Castello di Fontanafreddi
 - Nittardi

CASTELNUOVO BERARDINGA (Siena)

- Divided into two parts created by a narrowing of the Arbia Valley at Pianella.
- Western part: entirely in CC zone, created by a series of water courses that empty into the Arbia.
- Eastern part: only partially in the CC zone, extends along the banks of the Arbia & is crossed by the Ombrone.
- producers:
 - Castell'in villa
 - Felsina
 - San Felice

FONTODI

GREVE, CHIANTI CLASSICO

- Conca d'oro → high altitude, Calcareo clayey soil
- the Manetti family - long-time terracotta pipe makers - purchase the Fontodi estate in 1968. Dino Manetti - dad - w/ sons Giovanni + Marco.
- organic, gravity fed
- WINES:

Chiavina
Cows!

1. Fontodi Chianti Classico DOCG
 - 100% Sangiovese
 - aged in Francais + Allier barrels for 18 mos.
2. Vigna del Sobro CC Gran Selezione DOCG
 - 100% Sangiovese
 - single vineyard
 - 50% NFO for 24 months
 - introduced in 1985 as CC, w/ 10% Cabernet Sauvignon
 - galestric soils
 - made every year since 1985, except 1989, 1991, 1992, 1996, and 2005
 - 2010 was first to be Gran Selezione.
3. Fiacentello della Pieve
 - Colli Toscana Centrale IGT
 - 100% Sangiovese, first vintage 1981
 - originally a single vineyard, but since replantings have been required, it is now a "selection of the best vineyards"
 - Aged in Francais and Allier - 100% new
4. Case Via Pinot Nero - Colli Toscana Centrale IGT
5. Case Via Syrah - Colli Toscana Centrale IGT
6. Menaggio - Colli Toscana Centrale IGT
 - Sauvignon Blanc
7. Vin Santo del Chianti Classico DOC
 - Malvasia + Sangiovese
 - grapes are harvested then dried for 5 months
 - Chestnut & oak barrels of 50 or 110 liters
 - at least 6 years aging

MONTEVEPTINE

Imported: POSENTHAL

- = Padda in Chianti
- = Sergio Manetti acquired the fortress Monteverdine in 1967 as a vacation home for his family.
- = first vintage was 1971 → originally a pet project, but took off.
- = 1977 = first vintage of Le Pergole Torte
 - leaves the CC Consorzio
- = Giulio Gambelli (consulting winemaker for years) took over w/ passing of Manetti.
- = Estate is now in the hands of Martino Manetti + Gambelli's protégé Paolo Salvi.
- = elevation of 425m.
- = 18 ha, 90% Sangio, w/ Colorino + Canaiolo
- = Pergole Torte vineyard, planted in 1968
- = Fermentation in cement for > 25 days
 - Slavonian oak barrels of 5.5 - 18 hectoliters
 - pergole torte finishes w/ 6 months in barrique

WINES

- Pian del Ciampolo
 - 18 months in large barrel
 - Sangio w/ Canaiolo + Colorino
 - vines replanted in 2003
- Monteverdine
 - 24 mos in large Slavonian barrels
 - 90% Sangio + 10% Canaiolo
 - vines planted in 1962
- Pergole Torte
 - 18 mos. Slavonian + 6 mos barrique
 - 1968, 2 ha. vineyard, N/NE exposure

QUERCIABELLA

- organic since 1988, bio-D since 2000 (9 100% vegan) - founded in 1974
- proprietor Sebastiano Cossia Castiglioni
- Querciabella is based in Greve, but owns vineyards in Greve, Panzano, Fadda + Gaiole + 32 ha. in Maremma

WINES:

1. Bâtard = first vintage 1988
 - = barrique fermented + aged 9-12 months
 - = currently 50% Chard + 50% Pinot Bianco
 - = 1988 - 1991 "Bâtard-Pinot" (Pinot Blanc + Pinot Gris)
 - = 1992 - 1994 "Bâtard" (PB, PB + Chardonnay)
 - = 1995 "Bâtard" - "d" is dropped
 - = Toscana IGT
2. Palafreno = Greve fruit
 - = 100% Merlot
 - = first vintage 2000
 - = Toscana IGT
3. Camautina = Toscana IGT
 - = 70% Cab, 30% Sangiovese
 - = first vintage: 1981
 - = not made in 1989, 1992, 1998, 2002 + 2009
4. Turpino = Cab franc, Spat, Merlot
 - = Greve + Maremma fruit
 - = first vintage: 2007
5. Chianti Classico + Chianti Classico Piseno
6. Mongrana = Maremma Toscana IGT
 - = 50% Sangio, 25% Merlot, 25% Cab

ANTINORI

- historic estate dating back to the 12th century → 26 generations of winemakers

• 1970 - Tignanello*

- made from a parcel of the same name in San Casciano Val di Pesa
- 140 acre (57 ha) plot w/ limestone rich soils + SW exposure at 350-400 m. above sea level.
- In 1970 it was "Cianti Classico Riserva vigneto Tignanello" w/ 20% Canaiolo, 5% Malvasia + prebbiano.
- In 1971, it became vino da tavola "Tignanello"
- 1975 Cabernet was incorporated into Tignanello / ~~and~~ white grapes were taken out (this was the 2nd commercial release of TTA)
- Currently, 75-85% Sangiovese w/ Cab + Cab franc.
- 50% MFO, 10+ months
- was not made in: 72, 73, 74, 76, 81, 92 + 02

W.L.
\$300
\$1200

• SOLAIA*

- current blend is 75% Cab, w/ 20% Sangiovese + 5% Cabernet franc.
- Solala is a 20 ha. vineyard at the Tignanello estate - SW exposure, clay + limestone, 400 m. above sea level.
- Originally 80% Cab + 20% Cab franc - starting in 1982, Sanajo.
- not produced in 1980, 1981, 1983, 1984 + 1992

W.L.
\$600

Giovanni Tacchi!

- heavily influenced + inspired by Emile Peynaud
- was responsible for Antinori's entire production by 1966.
- succeeded by Piero Cotarella.
- controlled temps. going in bottle, barrel (diversity) not grapes

• GRADO AL TASSO* - Maremma!

- 50-65% Cab, 30-40% Merlot, plus other varieties (notably ^{Cab franc} Syrah)
- first vintage 1990
- Bolgheri DOC Superiore
- also from the G. al T. estate: Natarocchio (100% Cab franc), Cont'Ugo (100% merlot), Camillo (100% vermentino)

PRESTIGE SUPER TUSCANS

CHIANTI CLASSICO BASED

RADDA IN CHIANTI

- Castello d'Albola "Acciaio" (IGT Toscana)
[Sangiovese + Cabernet Sauvignon]
- La Brancina "il Blu" (IGT Toscana) → also Castellina + Maremma
[Sangio, Merlot + CS]
- Monteverdine "Le Poggio Torte" (IGT Toscana) first vintage: 1977
[100% Sangiovese ("Sangioveseto")]
W.L.: \$300 - \$500
Creator: Sergio Manetti
- Volpaia "Balifio" (IGT Toscana)
[Sangiovese + Cab. Sauv.]

GAIOLE IN CHIANTI

- Castello di Ama "L' Apparita" (IGT Toscana) first vintage: 1985
[100% Merlot] W.L.: ~ \$300
- Anghinonesi / Capannelle "50 & 50" (IGT Toscana)
[Merlot from Montepulciano + Sangiovese from Gaiole]
- Barone Picasoli / Castello di Prolio "Casalferro" (IGT Toscana)
[100% Merlot (100% Sangio on first release)]
- Picene "La Gioia" (IGT Toscana)
[predominantly Sangiovese]
- San Givsto a Perferrano "Percarlo" (IGT Toscana) first vintage: 1983
[100% Sangiovese]
- "La Piccolma" (IGT Toscana) first vintage: 1993
[100% Merlot]

PRESTIGE SUPER ISLANDS

CHIANTI CLASSICO BASED

SAN CASCIANO VAL DI PESA

- Antinori "Tignanello" (Toscana IGT) F.V.: 1971 W.L.: \$200-\$600
[75-85% Sangio, w/ Cab S. + Cab F.] CREATOR: Piero Antinori, Giacomo Tachis
- "Solaia" (Toscana IGT) F.V.: 1978 W.L.: \$600+
[75% Cab, 20% Sangio, 5% Cab F.]
- Corrano e Paterno "Il Corrano" (IGT Toscana)
[Sangio, Cab + Merlot]

BARBERINO VAL D'ELSA

- Isole e Olena "Cepparello" (IGT Toscana) F.V.: 1980 W.L.: \$200+
[100% Sangiovese] CREATOR: Paolo de Marchi
- Montescupo "Nemo" (Toscana IGT) F.V.: 1982 W.L.: \$100
[100% Cabernet Sauvignon]

GREVE IN CHIANTI

- Tenute del Cabreo "Cabreo il forgo" (IGT Toscana)
[70% Sangio / 30% Cab]
- Poggio Scalette "Il Carbonaione" (IGT Alta Valle della Greve)
[100% Sangiovese]
- Querciabella "Camaryna" (IGT Toscana) F.V.: 1981 W.L.: \$300+
[70% Cab / 30% Sangiovese]
- "Pafar" (IGT Toscana) F.V.: 1988 W.L.: \$150+
[50% Chardonnay / 50% Pinot Bianco]

PRESTIGE SUPER TUSCANS

CHIANTI CLASSICO BASED

GREVE IN CHIANTI (cont.)

- Castello dei Rampolla "Sannarico" (IGT Toscana) W.L. : \$200+
[predominantly Cab S.] F.V. : 1980
- "Vigna d'Alceo" (IGT Toscana) W.L. : \$400+
[80% Cab S. w/ Petit Verdot] F.V. : 1996
- Fontodi "Faucianello della Pieve" (IGT Colli della Toscana Centrale) F.V. : 1981
[100% Sangiovese] W.L. : \$350-600

CASTELLINA IN CHIANTI

- Castellare di Castellina "I Sodi di San Niccolò" (IGT Toscana)
[85-90% Sangiovese, 10-15% Malvasia Nera] F.V. : 1979

CASTELNUOVO BERARDINGA

→ fruit comes from CC + Chianti Colli Senesi.

- Felsina "Fontalloro" (IGT Toscana) F.V. : 1983
[100% Sangiovese] W.L. : \$300-600
- "Maestro Raro" F.V. : 1987
[100% Cabernet Sauvignon] W.L. : \$150-400
- San Felice "Vignarello" (IGT Toscana) F.V. : 1968
[Cab, merlot + PV]
(Sangiovese when first released)

OTHER CHIANTI

- Frescobaldi : Montoro (Cab, merlot, PV)
(all IGT Toscana) Lamaione (100% merlot)
Luce (Sangio/merlot)
Giramonte (merlot/Sangiovese)

PRESTIGE SUPER TUSCANS

MONTEPULCIANO

- Avignonesi "Grifi" (Toscana IGT)
[50-60% Sangio u/ Cab S.]
- "Desiderio" (Toscana IGT)
[85% merlot, 15% Cab S.]
- Boscarelli "Boscarelli" (Toscana IGT)
[100% merlot]

V: 1983-1996

Fv: 1988
WL: \$200+

MONTALCINO

- Banfi "Summus" (formerly DOC Sant'Antimo, now IGT Toscana)
[Cab, Sangiovese, Syrah]

Fv: 1985

OTHER

VAL D'ARNO

- Il Carnasiale "Il Caberlot" (Toscana IGT, only in mag)
[unique grape variety w/ Merlot + Cab f. characteristics]

FIRENZE

- La Cappella "Cappio" (Toscana IGT)
[100% Merlot]

CARNIGNANO

- Caperrana "Ghiare della forba" (Toscana IGT)
[60% Cab, 30% Merlot, 10% Syrah]

GROSSETO

- Mon's farms "Arvoltoce" (IGT Toscana)
[predom. Sangiovese w/ Cab S. + Syrah]

SCANSANO

- Fattoria Le Pupille "Saffredi" (IGT Maremma Toscana)
[Cab S., merlot, Alicante]

Fv: 1987
WL: \$200+

PRESTIGE SUPER VINSANS

BOLGHERI BASED

• Ca' Marcanda!
"Promis" (Toscana IGT)
[Merlot / Syrah / Sangiovese]
WL: \$100+
(estate purchased in 1996)

• Antinori "Grado al Tasso" (DOC Bolgheri Superiore)
[50-65% Cab, 30-40% Merlot, plus others] FV: 1990
WL: \$200-\$300
Creator: Piero Antinori + Giacomo Tachis

• Gattamacco "Gattamacco" (DOC Bolgheri Superiore)
[65% Cab, 20% Merlot, 15% Sangiovese] FV: 1982

• Le Macchiole "Paleo Rosso" (IGT Toscana)
[originally Cab S. based, 100% Cab f. since 2001] FV: 1989
WL: \$200+

estate founded 1983, first bottling 1987
"Messorio" (IGT Toscana)
[100% Merlot] FV: 1994
WL: \$400+

"Schio" (IGT Toscana)
[100% Syrah] FV: 1994
WL: \$200+

• Tenuta dell'Ornellaia "Ornellaia" (DOC Bolgheri Superiore) FV: 1985
[Cabs, merlot, PV] WL: \$500+

"Massetto"
[100% Merlot] (IGT Toscana) FV: 1986
"Le Serre Nuove" (Bolgheri DOC) WL: \$1500+
Rossy
["second wine" of Ornellaia] WL: \$150+
FV: 1997

• Tenuta San Guido "Sassicaia" (DOC Bolgheri Sassicaia) FV: 1968
[85% Cab, 15% Cab franc] WL: \$800+

"Ghidalberto" (Toscana IGT)
[60% Cab, 40% Merlot] WL: \$100
FV: 2000

SUPERETO BASED

• Montepeloso "Gabbro" (100% Cab)
(IGT Toscana) "Nardo" (Monte., Sangio, marselan, Arb)

• Tua Rita "Redigaffi" [100% Merlot] (Toscana IGT) WL: \$500+
FV: 1994

"Giusto di Nopi" [60% Cab w/ Merlot + Cab F] WL: \$150
(Toscana IGT)

MONTALCINO

- first records of a "Brunello" - diminutive of "Bruno" meaning brown - wine being made in Montalcino date back to the 14th century.
- In the mid 19th century, a local farmer named Clemente Santi isolated certain plantings of Sangiovese in order to produce a 100% varietal wine that could be aged for a considerable period of time.

↳ In 1888, his grandson Ferruccio Biondi Santi released the first "modern" Brunello - that was aged for over a decade in large barrels.

- By the end of WWII, Brunello had established a reputation for rare, fine wine.

↳ Biondi-Santi was the only commercial producer recorded, and had only declared 4 vintages up to that point: 1888, 1891, 1925 & 1945.

- 1960 - 11 producers making Brunello
- 1968 - DOC status
- 1980 - DOCG status

CLIMATE + GEOGRAPHY

- one of the warmest & driest climates in Tuscany, grapes ripen up to one week earlier than CC or Vitis Nobile.

- Monte Amiata - SE corner
 - tempers the regions climate & keeps it dry.

- about 1200 ha planted to vine

- diverse soils: limestone, clay, schist, volcanic soil, crumbly marl (galestro) marine sediments

- wine writer Kenji O'Keefe suggests 8 sub-zones of Brunello to be delimited:

- Montalcino North
- Montalcino South
- Castelnuovo dell'Abate
- Camigliano

- Tavernelle
- Bosco
- Torrenieri
- Sant'Angelo (in colle)

(aka Brunellopoli)
Brunello-Gate!

In May 2008, hundreds of thousands of bottles of top Brunello were impounded by the government - 2003 vintage - w/ accusations that non-permitted grapes were being added. Most of the testing ended up being inconclusive, but favoring the producers.

BRUNELLO DI MONTALCINO DOCG

- Province: Siena
- Communes of production: Montalcino
- Unofficial subzones: Castelnovo dell'Abate, Sant'Angelo in Colle, Torrenieri
- Styles:
 - Rosso
 - Rosso fiserva
 - Rosso "Vigna"
- grapes: 100% Sangiovese (locally known as Brunello)
- min. ABV: 12.5%
- aging:
 - Brunello = min. 2 yrs in wood plus 4 months in bottle
= may not be sold before January 1 of the 5th year following harvest.
 - Brunello fiserva = min. 2 yrs in wood plus 6 months in bottle
= may not be sold before January 1 of the 6th year following harvest
- additional requirements:
 - the addition of rectified grape must is not allowed in the production of Bdm "vigna"
 - the finished wine must be bottled in a bordelaise bottle w/ a cork stopper.
- max yields: 8 tons/ha (7 tons/ha for vigna)
- principal soils: clay + marine sediments (lower elevation)
galestro (high elevation).

ROSSO DI MONTALCINO DOC

- Styles: Rosso & Rosso w/ vigna
- min ABV: 12%
- aging: wines may not be released until Sept. 1 of the year following harvest
- addtl requirements: same as Brunello

SANT' ANTIMO DOC

- province: Siena
- commune: Montalcino
- styles:

- Rosso

- Rosso Nuovo

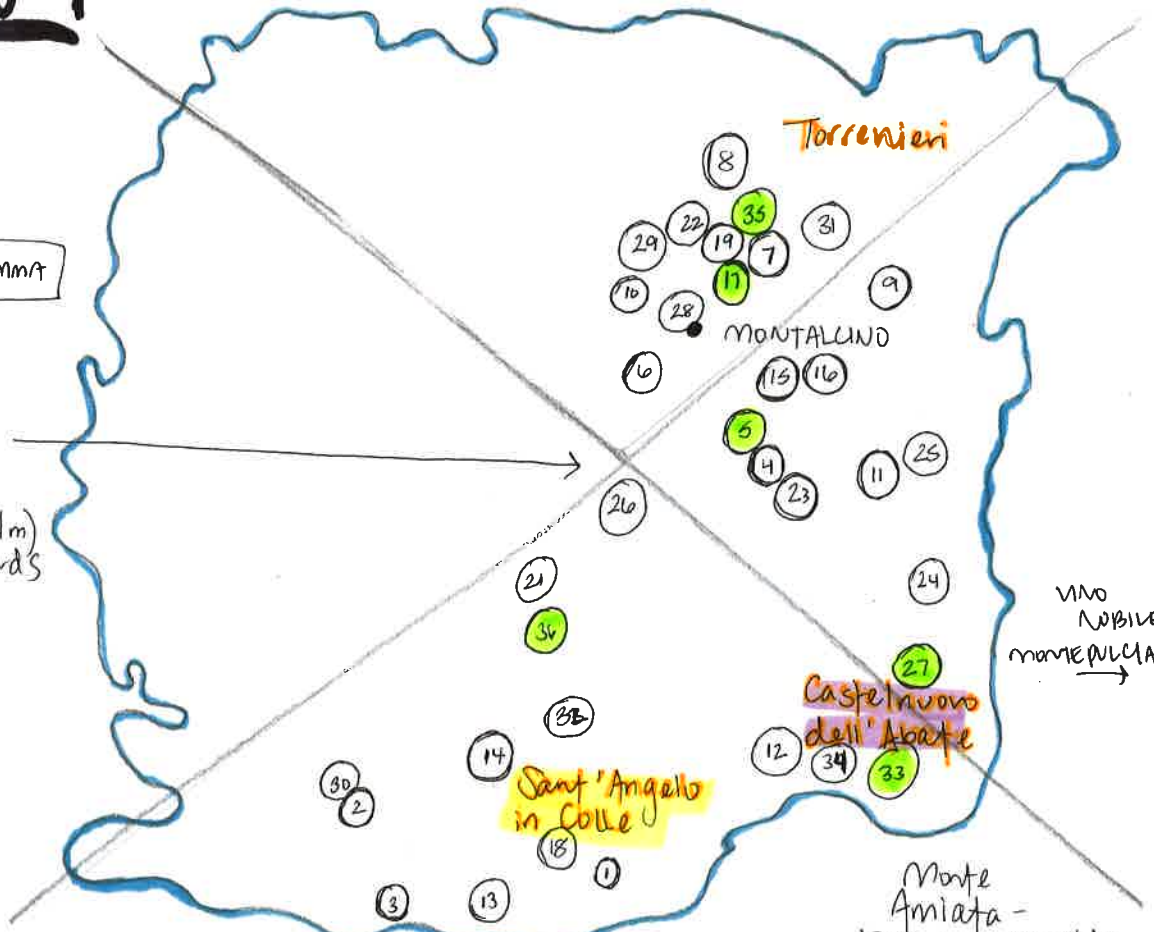
- Bianco

- Vin Santo / o. di p. / Riserva

- Varietal wines: Chardonnay, Sauvignon, Pinot Grigio, Pinot Nero, Cabernet Sauvignon, Merlot

MONTALCINO

CHIANTI



The apex of the 4 triangles forms the highest point @ Poggio Civitella (1611m) and descends outwards

VINO NOBILE DI MONTALCINO

Monte Amiata - 1700m - provides natural protection against climatic extremes.

- 1 Agostina Pieri
- 2 Argiano
- 3 Banfi
- 4 Barbi
- 5 Biondi Santi
- 6 Brunelli
- 7 Canalicchio di Sopra
- 8 Caparra
- 9 Casanova di Neri
- 10 Casanovo delle Cerbaie
- 11 Certina
- 12 Ciacci Piccolomini
- 13 Col d'Orcia
- 14 Collemattori
- 15 Costanti
- 16 Il Cono
- 17 Il Paradiso di Manfredi
- 18 Il Poggione
- 19 La Gioia
- 20 La Torre
- 21 La Topata
- 22 Le Chiuse
- 23 Le Macioche

- 24 Mastrojanni
- 25 Palazzo
- 26 Poggio Antico
- 27 Poggio di Sotto
- 28 Salvioni
- 29 Lino Sassetti - Peditimali
- 30 Sesti
- 31 Siro Facenti
- 32 Talenti
- 33 Stella di Campeto
- 34 Vecelliera
- 35 Valdicava
- 36 Soldaro

BRUNELLO DI MONTALCINO - VINTAGES

- 2012**
 - A year of extreme weather, producing rich, concentrated wines w/ ripe fruit & freshness.
 - mild winter w/ lots of snow in february, mild spring, very hot July + August.
 - Consorzio: ★★☆☆★
- 2011**
 - A warm year w/ a heat spike in August, producing forward wines w/ ample fruit & alcohol
 - Consorzio: ★★☆☆★
- 2010**
 - Perfect late summer weather - wines are fresh, elegant, structured + balanced. Cooler than 09 + 11.
 - Consorzio: ★★☆☆★
- 2009**
 - Warm summer & spring following a wet winter; w/ 30 days of rain in may. 40°C in August, but nights were cooler than in 2003.
 - Consorzio: ★★☆☆★
- 2008**
 - A cool growing season w/ rain @ harvest, those who waited to pick produced elegant, aromatic + balanced wines.
 - Big diurnal swings: lots of structure, both acid & tannin
 - Consorzio: ★★☆☆★
- 2007**
 - Hotter + riper than 2006: fruit forward, rich + elegant, offering softer structure + immediate charm. Good acid, but soft tannins.
 - Levitic budburst
 - Consorzio: ★★☆☆★
- 2006**
 - complex, fresh, and balanced wines - firm & structured.
 - prolonged growing season
 - Consorzio: ★★☆☆★
- 2005**
 - rains at harvest dampened what could have been an amazing year
 - Consorzio: ★★☆☆★

BRUNELLO DI MONTALCINO - VINTAGES

- 2004 - a quite plentiful & abundant vintage - reducing yields was the key to quality.
- consorzio: ★★★★★
- 2003 - very hot vintage! Can have some steep alcohols + ripe, fluid character.
- consorzio: ★★★★★
- 2002 - worst vintage in recent memory → exceptionally wet summer.
- consorzio: ★★
- 2001 - smallish crop thanks to April frosts. Dry June + July, but August + September were quite wet. Quality ranges from exceptional to mediocre.
- consorzio: ★★★★★
- 2000 - hot, dry vintage - alcohols can be a bit high & structure soft more for early drinking.
- consorzio: ★★★★★
- 1999 - warm summer led to an early harvest of healthy grapes. Generous + tannic wines.
- consorzio: ★★★★★
- 1998 - a bit of an irregular vintage after a hot summer, which stressed vines. Best wines are perfumed + harmonious.
- consorzio: ★★★★★
- 1997 - universally heralded "pauze vintage" → lush & ripe, though maybe lacking a little freshness.
- consorzio: ★★★★★
- 1996 - Varied year producing soft, early maturing wines that should probably be drunk by now. A bit dilute.
- consorzio: ★★★
- 1995 - very late harvest saved by an unusually warm, dry October, though acids are still quite high.
- consorzio: ★★★★★

BRUNELLO DI MONTALCINO - VINTAGES

1994 - A dry but cool harvest - best vintage since 1990.
- consorzio: ★★☆☆

1993 - survived the rains better than Piedmont, but still some vintage fruit.
- consorzio: ★★☆☆

1992 - big crop of light wines to be drunk young
- consorzio: ★★

1991 - endless harvest rains
- consorzio: ★★☆☆

1990 - hot year & low yields
- consorzio: ★★☆☆★

1980s + beyond

★★ / ★

1989
1984
1974
1974
1972
1969

★★★☆☆

1988
1985
1975
1970
1964
1961
1955
1945

SOLDERA

- Gianfranco Soldera

- founded Case Basse estate in 1972
- methods for restricting yields: short pruning in winter, green pruning in summer, grape thinning & leaf stripping in the fall.
- traditional methods in the cellar - large Saronian botri.
- Case Basse + Intistieti ⇒ 2 different plots (but labeling does not always reflect what's in the bottle).

WINES:

1. Brunello DOCG

- the Case Basse site didn't start being used for Bdm until 1990

- first vintage 1977
- last vintage 1999 - all Piseva from 2000 - 2006

2. Brunello Piseva DOCG

- first vintage 1983, then 1990, 1991, ~~1992, 1994, 1997~~ 1993 - 2006

3. Rosso dai vigneti di Brunello (vino da tavola)

- essentially precursor to Rosso di Montalcino

- made in 1975 - 1981

4. Rosso di Montalcino DOC

- made in 1982 - 1986

5. Intistieti (vino da tavola)

- not only, always from Intistieti site.

- bottled a year earlier than Brunello

- made in 1985, 1987, 1988, 1991, 1992

6. Pegasos (IGT Toscana)

- early bottled - 100% from Case Basse vineyard. 2005 Bdm Piseva was 100% from Intistieti; Casse Basse fruit went to Pegasos. 2005 may be the only vintage made?

7. Toscana Sangiovese IGT

- many thought Soldera was a whistleblower in "Brunellopoli" which he denied.

- December 2, 2012 - someone broke into the winery & drained casks on 2007-2012, w/ 2/3 of that production down the drain → initially suspicion that it was someone getting revenge for Brunellopoli, it turned out to be a disgruntled ex-employee.

LABELS!

- a dolphin - sacred to the god Dionysus. Image created by Piero Leddi.

- for wines w/ less time in oak - Pegasus.

In the cellar:

- lengthy maceration: 14-25 days

- no temp. control

- 5 yrs. aging - 6 yrs. for Piseva

- grapes are crushed but not destemmed

SOLDEVA

- there was also speculation amongst his enemies, that Soldera hired someone to do this to collect the insurance \$\$.
- Initially, main support from the Pinello consorzio - they offered a collection from other Pinello producers that he found down.
- In 2013, Soldera resigned from the consorzio.
 - ↳ he had already sent out a portion of his 2006s as DCG Pinello, the rest would be sent out as IGT Toscana.
- Soldera was offended by the implication that he would bottle ~~his~~ someone else's wine under his name, but the consorzio argued that the wine donated was meant to be bottled under a separate label.
 - the consorzio filed a lawsuit for labels, which was finally acquitted in 2015.
- Toscana IGT made in 2006 - ²⁰¹³ ~~2009~~ (so far)
- now 100%. a blend of the two vineyard sites.
- very small quantities of 2007-2012 → only 550 bottles of 2010!
- 2013 is back to normal quantities - about 14,000 bottles.
- self proclaimed worst vintages - 1976, 1989 + 1992.
Soldera says the mistakes he made in 1992 allowed him to make a great wine in 2002, which he released as Pinello di Matelino Riserva..
- wines run \$1000 - \$2000 on a wine list.

CERBATONA

Importeur: Fanz Wine Co.

- Diego Molinari - Alitalia pilot for 25 yrs. before retiring in the late 1970s to pursue winemaking.
- planted estate w/ vine cuttings from Biardi Santi.
- cement tank fermentation
- 4+ yrs in cask, 6 months in bottle
- estate lies just east of Montalcino, in the "intermediate zone" → ripeness of the south w/ freshness + structure of the north.

VALDICAVA

- The estate was founded in 1953 when Bramante Abbuzzese returned to the property where his ancestors were share-croppers.
- 1967 - he funds the Consorzio di Brunello:
 - only DOCG Consorzio in which every grower + producer of that wine are members!
- Valdicava is the name of the valley, in which the greatest single vineyard wines of Brunello are produced.
 - Madonna del Piano
 - Montisoli - Atesinio
 - La Casa - Caparzo
 - Vigna del Lago - Val di Suga
- First vintage of Valdicava - 1977 (before that, wines were labeled under blanket Consorzio label w/ family name)
- Son Vincenzo is now at helm.
- only larger Slavonian oak is used - but shorter macerations w/ highly concentrated + extracted fruit

known for clonal selections that produce darker color + for high extract

BIONDI SANTI

- Clemente Santi → paved the way for modern Brunello
(mid-19th c.) → 100% Sangiovese
→ long aging in barrel
→ picking
→ farmed the Greppo estate - his grandmother's land
- ↓ grandson
- Ferruccio Biondi Santi → grandson of Clemente
(late 19th c.) → oidium, phylloxera + downy mildew struck in the mid 19th c.
→ replanted all the vineyards, grafting them on wild vine cuttings, up buds taken from mother plants identified @ Greppo.
- ↓ son

- Tancredi Biondi Santi → topping up riservas w/ wine from the same vintage before sending them out to market.
(b. 1893) ↓ son
→ still done at the estate & encouraged for private customers to bring their bottles back.
- Franco Biondi Santi → his children Jacopo + Alessandria posed to take over
→ grew estate from 4 ha to 25
→ Franco died in 2013

- Riserva - 25 y.o. + vines, 36 months in Slavonian oak, select yrs.
- Normale - 10 y.o. + vines, 36 months in Slavonian oak
- Tenuta Greppo: exposures at all sides - bend of N+S
- other wines:

- Rosso di Montalcino DOC "fascia rossa" (red stripe)
 - declassified Bdm - when it is not made?
 - made in 1002, 2014
 - 12 mos. Slavonian oak
- Rosso di Montalcino
 - 5-10 y.o. vines
 - 12 mos. in Slavonian oak

POGGIO DI SOTTO

- Impoter: Kermit Lynch
- Poggio di Sotto was established by Piero Palmucci in 1989, just outside of Castelnuovo dell'Abate in the southern part of Montalcino.
- Palmucci sold Poggio di Sotto to Claudio Tipa, owner of Colle Massani and Grattamacco, in 2011.
- estate sits on the hills overlooking the Orcia River valley, opposite Monte Amiata

WINES: all same vines

1. Bdm - maceration in 70 hl. vats for 30-35 days
- 58 months in 25-35hl botti, w/ 8 months in bottle
2. Bdm riserva - aged for 60 months in 25-35hl botti, w/ 12 months in bottle.
- made only in: 95, 99, 04-11
3. Rosso di Montalcino
- maceration in stainless steel + oak for 30-35 days
- 24 mos. aging in 25-35hl. botti w/ 6 mos. in bottle

WHO'S AGING THEIR BRUNELLO IN..

[other factors that contribute to modern vs. traditional: extraction, clonal selection, large vineyard]

BARRIQUE

- Poggio Antico "Attero"
- Cupano
- Siro Pacenti
- Casanova di Neri "Cavrefatto"
- Casanova di Neri "Tenuta Nuova"
- Capano "La Casa"
- La Toga
- Il Poggio
- Il Palazzo
- Fanti

BARRIQUE/BOTTI

- Casanova di Neri Normal
- Fuligni • mastojanas
- Costanti
- Atesino "Monticoli"
- Banfi "Poggio all'Uva"
- Camigliano Grato • Poggio all'oro
- Agostina Pini
- Casanova delle Cerbaie Psv.
- Frescobaldi Castelgiovardo
- Collemattori Riserva
- Talenti • Uccelliwa
- Nardi • Antinori pian delle Vigne

BOLGHESI DOC

- Province: Livorno
- Communes of production: Castagneto Carducci
- Styles:
 - Bianco - blend of Vermentino, Sauvignon, Trebbiano & max 30% other grapes.
 - Rosato -
 - Rosso -
 - Rosso Superiore -
 - Varietal Vermentino + Sauvignon - at least 85%.
- 11.5% } 0-100% Cab, Merlot + Cab Franc, w/ max. 50% Syrah, Max. 50% Sangiovese, and max. 30% other grape varieties
- 12.5% }
- Aging:
 - Rosso - 1 yr.
 - Rosso Superiore - 2 yrs. w/ at least 1 in oak
- DOC established in 1983 (last modified in 2013)
 - ↳ DOC was modified to include red wine in 1994! Before that, white + rosato only.
- Other producers of Bolgheri DOC: Le Macchiole, Banfi, Ornellaia, Grattamacco, Ca' Marcanda, Guado al Tasso

BOLGHESI SASSICAIA DOC

- Province: Livorno
- Communes: Castagneto Carducci
- Styles: Rosso
- Grapes: min. 80% Cabernet Sauvignon
- Min. ABV: 12%
- Aging: min. 2 yrs. w/ at least 18 months in oak barrels.
- Originally a subzone of Bolgheri DOC in ~~1983~~ 1994 → became its own DOC in 2012
- Elevation of plantings was legislated until 2015

Importer: Kobrand

TENUTA SAN GUIDO

→ vines planted in 1942

- established by Mario Incisa della Rocchetta - Sassicaia ("stone field") was for years just for family consumption.
- his son Niccolò & nephew Piero Antinori convinced him to release it commercially

gravel!

→ 1968 vintage, released in 1971

- Giacomo Tasci consulted
- 2013 → Bolgheri Sassicaia DOC established, the only DOC/DOCG for a single estate's wine
 - ~~Before that Toscana IGT~~, before that Vin da Tavola
 - Bolgheri Sassicaia was named as a subzone of Bolgheri DOC in ~~1994~~ 1994

WINES:

1. Sassicaia

W.L.: \$800+

- Mario Incisa saw similarities b/w his land & grapes - gravelly soil.
- planted in 1942, first made in 1948, not released commercially until 1968 vintage.
- 1968: 85% Cab Sauv, 15% Cab Franc, barrique aged (24 mos.)
- 1994 → first vintage to carry "Bolgheri Sassicaia DOC" on label (then a subzone of Bolgheri DOC)
- not made in 1969 & 1973
- 1966 - 1993 (Vino da Tavola → Bolgheri DOC was established in 1983, but was originally for whites + rosatos!)
- 1994 - 2012 (Bolgheri DOC, subzone Bolgheri Sassicaia)
- 2012 → Bolgheri Sassicaia DOC

2. Guidalberto - TOSCANA IGT

W.L.: \$100-150

- named after the great great grandfather of Mario
- first vintage 2008: 40% Cab, 40% Merlot, 20% Sangiovese
- American + french barriques, 1/3 new, 15 months
- 2015 is 60% Cab + 40% Merlot

3. Le Difese

W.L.: \$60-100

- first vintage 2002: 70% Cab, 30% Sangiovese
- 12 mos in french + American oak

ORNELLAIA

→ flowering ash tree found around the estate

→ w/ the help of Andre Tchelistcheff!

- founded by Lodovico Antinori - brother to Piero Antinori & nephew of Maria Luisa
- has been owned by Frescobaldi group for almost 2 decades.
- Masseo is now its own entity? (Like D.P.?)
 - In 2012, the estate changed its name to Ornellaia e Masseo
 - now a separate website! not listed on Ornellaia site.
- vine yards planted in 1981, first vintage 1985
- In 2002, Robert Mondavi & Frescobaldi became joint owners of the estate. In 2005, Frescobaldi bought Mondavi's share to become the sole owner.
- Michel Rolland - consulting enologist from the beginning.
- 1980 - first vintage of Masseo (labeled "merlot" in first vintage)

Ornellaia - Bolgheri Superiore DOC

- Cab S, Cab F, PV + merlot
- 70% NFO, 30% one used
- 18 months

\$400 - \$500

Ornellaia Bianco - Toscana IGT

- Sauvignon Blanc + Viognier
- 30% NFO

\$450

winemaker: Axel Heinz

Serie Nove - Bolgheri DOC

- coming from the estate's younger vines
- 25% NFO, 75% one use
- 15 months

\$150

Poggio alle Galle - Toscana IGT

- predominantly Sauvignon

\$150

Variationi in Rosso - Toscana IGT

- only available @ the winery?
- base grape changes based on what stood out in the vintage.

Le Volpe - Toscana IGT

- 50% Sangiovese, 50% merlot + Cabernet Sauvignon
- cement + used barrique aging.

Orvus - Toscana IGT

- late harvest Petit Manseng

Masseo - Toscana IGT

- single The collection of plots 120m. above sea level
- vinified in steel, then transferred to 100% NFO.

\$1500 - \$3000

MAREMMA TOSCANA DOC

• province: Grosseto

• styles:

- Bianco (Spumante, passito, VT, Normale) • min. 40% combined or separate Vermentino + Trebbiano.
- Rosso (passito, Morello, Normale) - min. 40% Sangiovese
- Rosso • min. 40% Sangiovese and/or Cilieggiolo
- Vin Santo
- Varietal: Ansonica, Chardonnay, Sauvignon, Trebbiano, Vermentino, Viognier, Alicante, Cabernet franc/Sauvignon, Canaiolo, Cilieggiolo, Merlot, Sangiovese, Syrah.

MONTECUCCO SANGIOVESE DOC

• province: Grosseto

• styles:

- Rosso - min. 137.

- Rosso Pisano - min. 137.

• min. 90% Sangiovese

• producers: Claudi Piccolomini,
Colombussoni, Livio
Sasseti



Bianello producers!

MORELLINO DI SCANSANO DOC

• province: Grosseto

• styles:

- Rosso - 12.57.

- Rosso Pisano - 137.

• min. 85% Sangiovese (morellino)

• producers: La morra, fattoria Le Pupille

VAL DI CORNIA ~~ROSSO~~ DOC

- province: Livorno, Pisa
- Communes of production: Sereeto, Sassetta, Monteverdi Marittimo
- Styles:
 - bianco - min. 50% Vernumfino
 - rosato - min. 40% Sangiovese
 - aleatico passito
 - ansonica passito
 - varietal wines: ansonica, Vernumfino, Cab s., Cilegiolo, merlot, Sangiovese

ROSSO DELLA VAL DI CORNIA DOC

- province: Livorno, Pisa
- Styles:
 - Rosso
 - Rosso Pisena
- grapes = min. 40% Sangiovese, max. 60% combined Cab/merlot
= max. 20% other grapes

SEREETO DOC

- previously a subzone of Val di Cornia ~~ROSSO~~ DOC

- province: Livorno
- Commune of production: Sereeto
- Styles:
 - Sereeto Rosso/Rosso Pisena - min. 85% Cab/merlot
 - Sereeto Sangiovese/Risena
 - Sereeto Merlot/Risena
 - Sereeto Cabernet Sauvignon

LAZIO



ORVIETO DOC

(shared w/ Umbria)

- subzones: Classico
- styles:
 - bianco
 - bianco classico
 - may be produced as secco, abboccato, amabile, dolce, superiore, VT + muffa nobile.
- min. 60% trebbiano toscano (procanico) + Grechetto.

EST! EST!! EST!!! DI MONTEFIASCONE DOC

- styles:
 - ↳ a bishop sent a page ahead of him on his pilgrimage to Rome to write "est" on the door of any inn w/ great wine.
 - bianco / bianco classico (secco, abboccato, amabile)
 - Spumante (secco)
- grapes:
 - 50-65% trebbiano toscano (procanico)
 - 25-40% trebbiano giallo (Rossetto)
 - 10-20% combined malvasia Bianco Lunga and/or Malvasia del Lazio
 - max. 15% other white grapes

Lazio = hilly + partially mountainous w/ only 20% flatlands = 2 dormant volcanoes = tiber River = rocky limestone soils 2/3 of DOCS devoted to white wine.

CESANE DEL PIGLIO DOC

- styles:
 - Rosso
 - Rosso Superiore
 - Rosso riserva
- min. 90% Cesanese
- first DOC of the region in 2008.

CASTELLI ROMANI DOC

- bianco - based on Trebbiano + Malvasia
- rosso - based on Cesanese, Merlot, Montepulciano, Nero Pruno and Sangiovese
- frizzante
- the DOCS w/in Castelli Romani produce about 80% of Lazio's DOC wine.

LAZIO

FRASCATI DOC

- Province: Roma
- styles:
 - bianco (secco, amabile, abboccato)
 - spumante (brut or extra dry)
- grapes:
 - min. 70% combined Malvasia di Candia and/or Malvasia del Lazio
 - max. 30% combined Bellone, Bombino Bianco, Greco Bianco, Trebbiano Toscano and/or Trebbiano Giallo
 - max. 15% other grapes

FRASCATI SUPERIORE DOCG

- Province: Roma
- styles: (bianco)
 - Frascati Superiore - 12% ABV (vs. 11.5% for Frascati DOC)
 - Frascati Superiore Riserva - 13% ABV - 1 yr. aging
- same grape regs as Frascati DOC
- lower yields than DOC vines

CANNELLINO DI FRASCATI DOCG

- Province: Roma
- styles: Cannellino di Frascati (late harvest)
- same grape regs as Frascati DOC
- min. RS: 35 g/L

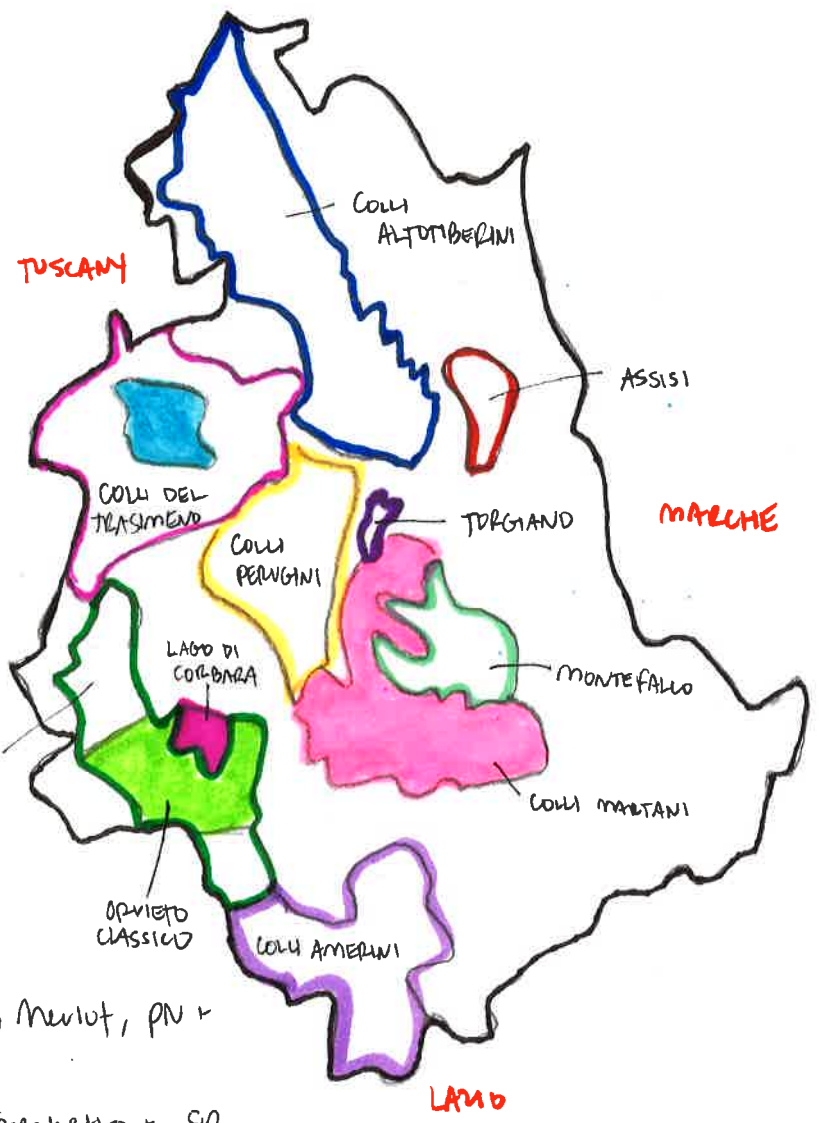
FIORANO

- Alberico Boncompagni Ludovisi - prince of Venosa
- In 1946, when he inherited the family's estate, it was replanted to Cab, Merlot, Malvasia + Semillon.
- low yields, organic viticulture → labeled Bianco
- last vintage was 1995, then he pulled out all the vines.
- one daughter, Francesca, married Piero Antinori

UMBRIA

ORVIETO DOC

- shared w/ Lazio
- subzones: Classico
- styles:
 - Orvieto
 - Orvieto Classico
 - may be produced as secco, abboccato, amabile, dolce, superiore, VT + muffa nobile
- min. 90% Trebbiano toscano (bianco) and Grechetto
- elevation reqs: 100-500m



LAGO DI CORBARA DOC

- styles:
 - Rosso/Rosco Riserva - based on Cab, Merlot, PN + Sangiovese
 - Bianco/Bianco Riserva - based on Grechetto + SB
 - VT - based on Grechetto + SB
 - Passito - based on Grechetto + SB
 - varietal wines

TORGIANO ROSSO RISERVA DOCG

- min. 70% Sangiovese
- min. 12.5% ASV
- 3 yrs. aging

MONTEFALCO DOC

- styles:
 - Bianco - min. 50% Grechetto w/ 20-35% Trebbiano toscano
 - Rosso - ~~min.~~ 90-100% Sangiovese w/ 10-15% Sagrantino
 - ↳ 18 months aging / 30 months for riserva (w/ 12 in oak)

MONTEFALCO SAGRANTINO DOCG

- styles:
 - Montefalco Sagrantino Secco
 - Montefalco Sagrantino Passito
- 100% Sagrantino
- ASV: 13% (secco) / 13.5% (secco w/ vigna)
- 80-100g/L + 18% / 14.5% alcohol (Passito)
- aging - 3 yrs from 1/1 (secco requires 12 months in wood)
- producers: Paolo Bea, Perticari, Arnaldo Caprai, Scaccia di Anelli, Tabarini, Langanotti

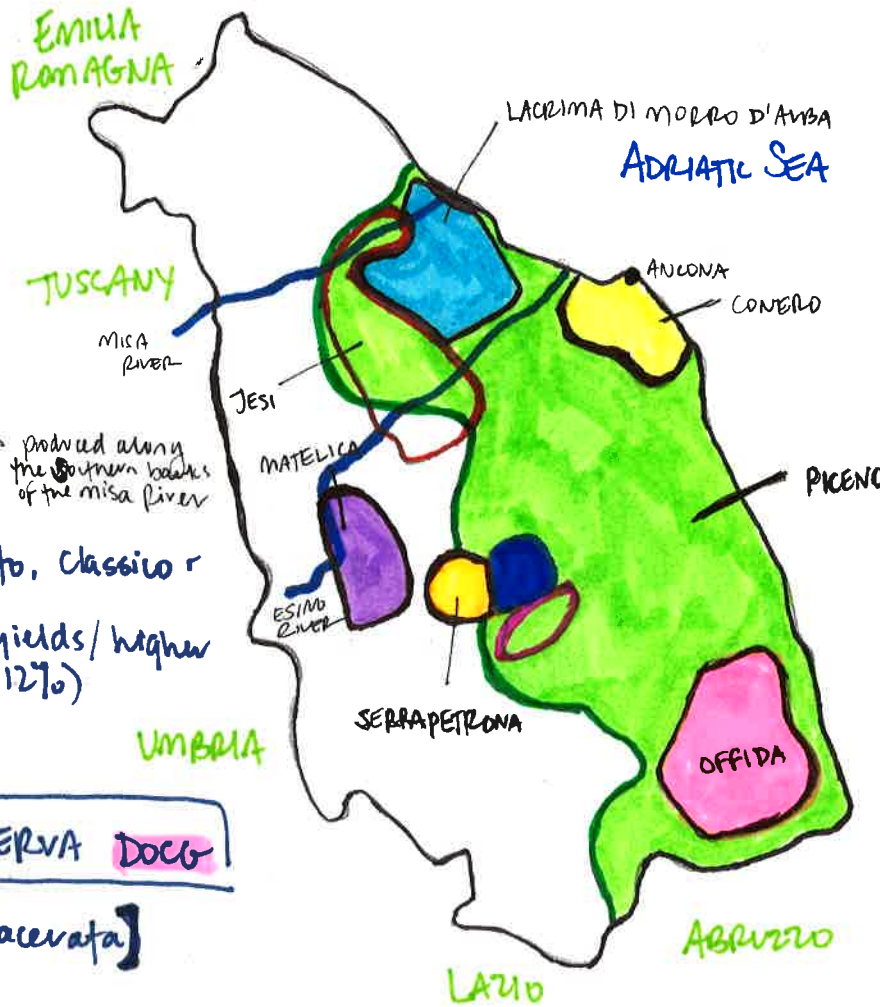
PAOLO PEA

- Paolo PEA is assisted by his sons Giuseppe + Giampiero
- estate dates back to the 12th century.

WINES:

- ① Santa Chiara, Umbria Bianco IGT
 - Grechetto, Malvasia, Chardonnay, SB + Perganega
 - comes from Pagliano vineyard
 - no sulfur
 - 2 weeks on skins
- ② Arrovere, Umbria Bianco IGT
 - Trebbiano Spoletino
 - skin contact for ~ 3 weeks
- ③ Rosso de VEO, Umbria Rosso IGT
 - younger Sagrantino vines
 - 40-50 day maceration
 - aged 1 yr in stainless steel tanks, 2 yrs. in large oak barrels, and 1 yr in bottle
 - first vintage 2005
- ④ San Valentino, Montefalco Rosso DOC
 - single vineyard
 - 70% Sangiovese, 15% Sagrantino, 15% Montepulciano
 - 30 day maceration
 - 3 yrs stainless steel, 4-12 mos. in bottle
- ⑤ Pipparello, Montefalco Rosso Riserva DOC
 - single vineyard
 - 60% Sangiovese, 25% Montepulciano, 15% Sagrantino
 - 40-50 day maceration
 - 1 yr stainless steel tanks, 2 yrs in oak, 1 yr in bottle
- ⑥ Sagrantino di Montefalco Rosso Pagliano DOCG
 - single vineyard
 - 40-50 day maceration
 - 1 yr stainless steel, 2 yrs. large oak barrels, 1 yr in bottle
- ⑦ Sagrantino di Montefalco Passito DOCG
 - harvested late & left to raisin for four months before pressing. → botrytis
 - approx 90 grams/L HS
 - 4 yrs. in stainless steel
 - only made in select vintages: 2000, 2001, 2003, 2006, 2008, 2009

MARCHE



VERDICCHIO DEI CASTELLI DI JESI DOC

- provinces: Ancona, Macerata
 - subzones: **Classico** → 11.5%
 - styles: normale, Spumante, passito, Classico e Classico Superiore
 - min. 85% Verdicchio
 - dozens of menzioni geografica that can be appended.
- produced along the southern banks of the Misa River
- ← lower yields/higher ABV (12%)

CASTELLI DI JESI VERDICCHIO RISERVA DOCG

- provinces: [Ancona (primary) + Macerata]
- styles: (bianco)
 - Castelli di Jesi Verdicchio Riserva
 - Castelli di Jesi Verdicchio Riserva Classico
- min. 85% Verdicchio
- min. ABV: 12.5%
- aging: 18 months from 12/1 of harvest year, w/ at least 6 months in bottle. (vs. no aging reqs for DOC wine)

VERDICCHIO DI MATELICA DOC

- styles: normale, spumante, passito
- min. 85% Verdicchio
- ABV: 11.5%
- no aging reqs for normale
- dozens of menzioni geografica

VERDICCHIO DI MATELICA RISERVA DOCG

- styles: Verdicchio di Matelica Riserva
- min. 85% Verdicchio
- min. ABV - 12.5%
- aging: min. 18 months from 12/1 of harvest year.

Matelica is in the Esino river valley - the only valley to run n/s in the Marche.

MARCHE

FOSSO CONERO DOC

- province: Ancona
- styles: Fosso
- min. 85% Montepulciano (max. 15% other grapes)
- min. ABV: 11.5%

CONERO (CONERO RISERVA) DOCG

- province: Ancona
- styles: Fosso Riserva
- min. 85% Montepulciano, max. 15% Sangiovese
- min. ABV: 12.5% ABV
- aging: min. 2 yrs. from 11/1 of harvest year.

FOSSO PICENO DOC

- excludes vineyards within Fosso Conero DOC
 - Superiore subzone: Appignano, Offida, Cossignano, Pipatransone
 - styles:
 - Rosso
 - Rosso Novello
 - Rosso Superiore
 - Varietal Sangiovese
- 35-85% Montepulciano, 15-50% Sangiovese,
max. 15% other grapes

OFFIDA DOCG

- styles:
 - Pecorino (bianco)
 - Passerina (bianco)
 - Offida Rosso
- min. 85% varietal
- min. 85% Montepulciano, 24 mos. aging w/ 12 in wood.

MARCHE

VERNACIA DI SERRAPETRONA DOCG

- styles: Vernacia di Serrapetrona (secco or dolce) ^{Rosso Spumante!}
- min. 85% Vernacia Nera → genetically identical to Grenache
↳ a min. of 40% of the Vernacia must be dried to obtain at least 13% potential alcohol.

MARCHE

MATELICA

- 323 ha of vines
- 14 total producers
 - ↳ Belisario (the co-op)
 - ↳ Bisci (largest private estate + standard bearer)
- further inland - more continental climate
- Esino valley protects from maritime influence
- high elevation: 320-400m.
- huge diurnal variation
- harvest is ten days after Jesi.
- typically fuller, tauter + more powerful wines.

vs.

JESI

- 2500 ha of vines
- 200 producers
 - ↳ 10 houses make 80% of the wine
- 200-350 m. in elevation
- lower diurnal shift
- harvest is ten days before Matelica.
- typically softer, creamier, more early maturing vines.
- Savatelli + Bucci are here.

VILLA BUCCI

- over 1000 ha farm w/ about 30 hectares of grapes
- established in the 1700s!
- current owner: Ampelio Bucci
- based in the Classico region

Bucci's PHILOSOPHY ...

In the vineyard:

- low yields
- 100% Verdicchio
- Average vine age is 35 yrs
- blending of sites for complexity
- organic growing

In the winery:

- underground winery needs no temp control
- 50 yr. old Slavonian oak (35/50/75 hectoliters)

WINES:

① VILLA BUCCI RISERVA - DOCG CLASSICO

- 100% Verdicchio
- 2-15 mos. in old oak, plus 6 mos. in bottle
- ~13% ABV
- from 2010 onward carries DOCG seal (DOCG established in 2009)

② BUCCI - DOC CLASSICO

- aged 6 months in bottle
- ~13-13.5% ABV

③ VILLA BUCCI ROSSO - ROSSO PICENO DOC

- blend of Montepulciano + Sangiovese
- at least 1 yr. in oak & 6 mos. in bottle

④ TENUTA PONGELLI - ROSSO PICENO DOC

- from the vineyard "S. fortunato"
- 50% Montepulciano / 50% Sangiovese
- 1 yr. in oak & 6 months in bottle

BISCI

- Brothers Giuseppe + Pierino Bisci bought the property in 1972
↳ son Mauro now runs the estate
- organic estate

WINES

① VERDICCHIO DI MATELICA DOC

- 100% Verdicchio
- cement fermentation & 8 months aging
- 13-13.5% ABV

② VERDICCHIO DI MATELICA DOC "FOGLIANO"

- single vineyard
- 100% Verdicchio
- cement fermentation & 15 months aging
- 13.5-14% ABV

③ VERDICCHIO DI MATELICA RISERVA DOCG "SEMEX"

- 100% Verdicchio
- from the fogliano vineyard
- 30% vinified in french barrique, the rest concrete. 24 months, then 12 in bottle!
- 13.5-14.5% ABV
- only been made in 1998, 2003 + 2009

④ VERDICCHIO DI MATELICA DOC PASSITO

- 100% Verdicchio
- 15-16% ABV

⑤ ROSSO FOGLIANO - ROSSO MARCHE IGT

- 80% Merlot / 20% Sangiovese

⑥ ROSSO VILLA CASTIGLIONI - ROSSO MARCHE IGT

- 80% Sangiovese / 20% Merlot

FATTORIA LE TERRAZZE

- Terni family
- foothills of Monte Corone

Antonio Terni is a Bob Dylan Superfan!

WINES

- ① SASSI NERI [CONERO RISERVA DOCG]
 - 100% Montepulciano
 - 18-24 months in barrique
- ② ROSSO CONERO DOC
 - 100% Montepulciano
 - 15 mos. in 20-40 HL. barrels
- ③ PLANET WAVES [ROSSO MARCHE IGT]
 - Montepulciano/Merlot
 - produced in conjunction w/ Bob Dylan
- ④ VISIONS of J [CONERO RISERVA DOCG]
 - only made in select vintages: 2004, 2001, 1997

LUCA LANARI

- exemplars of the modern style in Conero

ABRUZZO

producer: Dino
Aluminati
(v. moderna?)

MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE DOCG

- styles:
 - Rosso
 - Rosso Riserva
- min. 90% Montepulciano
max. 10% Sangiovese

ABRUZZO DOC

Another modern
producer:
Dasi degli
Angeli

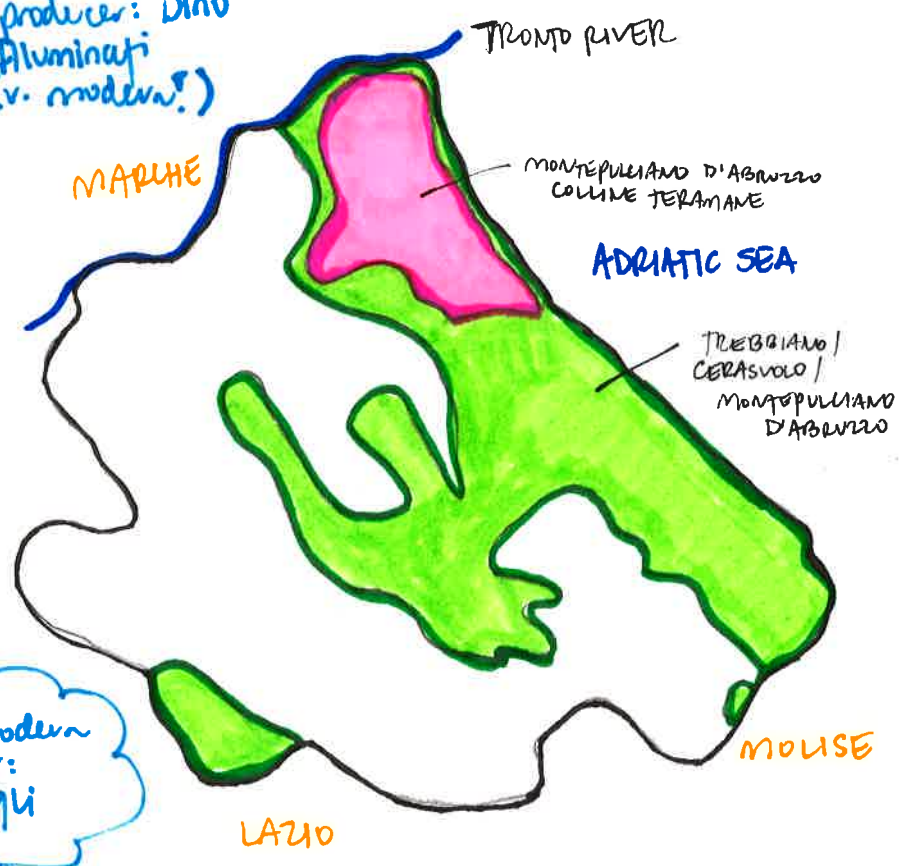
- styles:
 - Bianco: min. combined Trebbiano Abruzzese and/or Trebbiano Toscano
 - Varietal: Cococciola, Malvasia, Montonico, Passerina, Pecorino
 - Rosso: min. 80% Montepulciano
 - Spumante
 - Passito

CERASUOLO D'ABRUZZO DOC

- styles: Rosso, Rosso Superiore
- min. 85% Montepulciano
- min. ABV: 12/12.5%
- elevation reqs! max. 500 meters,
max 600 meters for sites that
are exposed to the sun @ noon

MONTEPULCIANO D'ABRUZZO DOC

- styles:
 - Rosso / Rosso Riserva
 - Rosso / Rosso Riserva for each subzone
- grapes: 85% Montepulciano min.
(Some subzones require more)
- ABV: 12/12.5 (Some subzones require more)
- aging: Riserva must age min. 2 yrs w/ 9 months in oak



TREBBIANO D'ABRUZZO DOC*

- styles: bianco (11.5%),
bianco superiore (12%),
bianco riserva (12.5%)
- grapes: min. 85% combined
Trebbiano Abruzzese, Trebbiano
Toscano and/or Bombino Bianco
- elevation: 150-600 m.
- riserva must be aged 18 mos.

SUBZONES: Terre di Casavina
Terre dei Vestini
Alto Tirino
Terre dei Pelicci
Teate

• same elevation reqs as
Cerasuolo

EMIDIO PEPE

- The estate was founded in 1889 - Pepe is the 4th generation. His first vintage was 1964. Pepe's daughters Daniela and Sofia now run the estate.
- organically farmed?
- grapes are destemmed by hand & left to be whole berry
- fermentation in glass-lined cement tanks
 - ↳ anti-oak (flavor)
 - anti-stainless steel (creates static electricity which disallows proper settling & clarification)
- wines are neither fined nor filtered, but decanted by hand & reworked before they leave the winery.
- doesn't use DOCG bc it states that wines must age for 1 yr in oak.
- wines:
 - Montepulciano d'Abruzzo DOC
 - Trebbiano d'Abruzzo DOC
 - Cerasuolo d'Abruzzo DOC
 - Pescano (Colli Aprutini IGT)

VALENTINI

- Edoardo Valentini - died in 2004, estate is now run by his son Francesco.
- they sell 90% of their grapes to a local coop - keeping only the best.
- 50+ year old vines
- potentially using 100% Bombino Bianco for Trebbiano d'Abruzzo?
↳ large Slavonian botti for 24 months (white + rose)

MOLISE

1. BIFERNO DOC

- Styles:

- A. Bianco - based on Trebbiano Toscano
- B. Rosso/Rosato - based on Montepulciano

2. MOLISE/DEL MOLISE DOC

- bianco, rosso, passito + Spumante.

3. PENTRO DI ISERNIA DOC

- Bianco: based on Trebbiano Toscano
- Rosso/Rosato: based on Montepulciano, w/ Tintilia supporting

4. TINTILIA DEL MOLISE DOC

- Rosso/Rosato/Rosso Riserva - min. 95% Tintilia → native to Molise

