

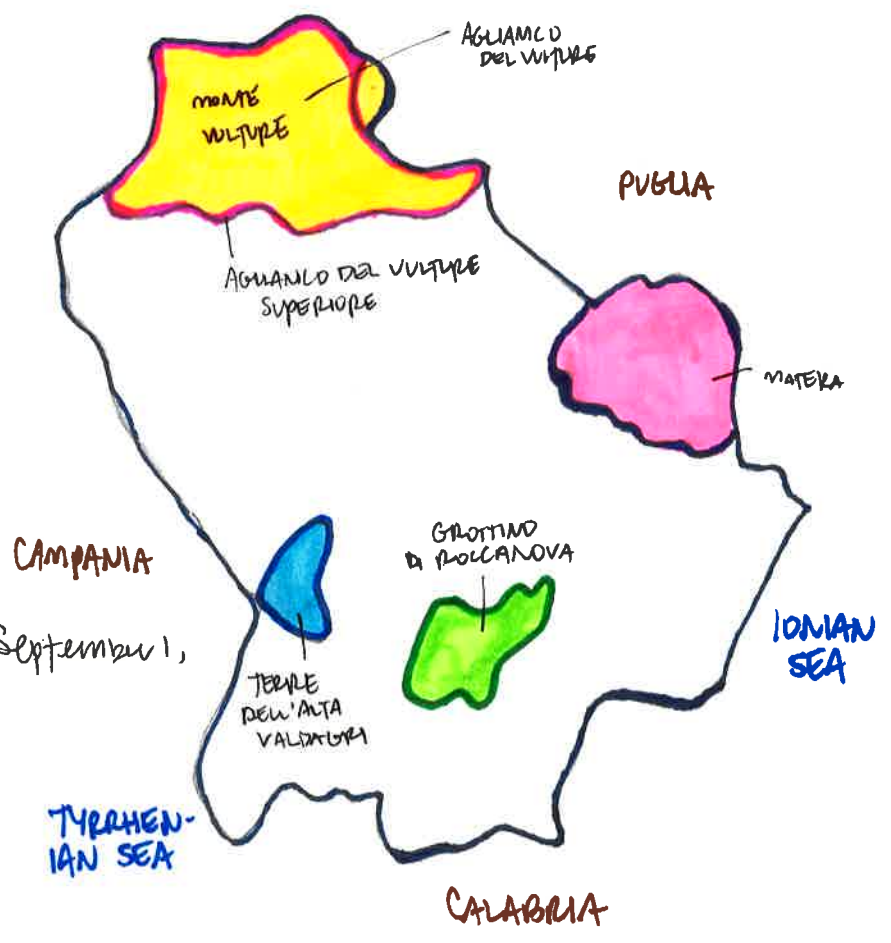
BASILICATA

AGLIANCO DEL VULPES DOC

- styles:
 - rosso
 - rosso Spumante (traditional method)
- 100% Aglianico
- max 10 g/L RS
- for rosso, vines may be released September 1, year after harvest.
- min. 12.5% ABV

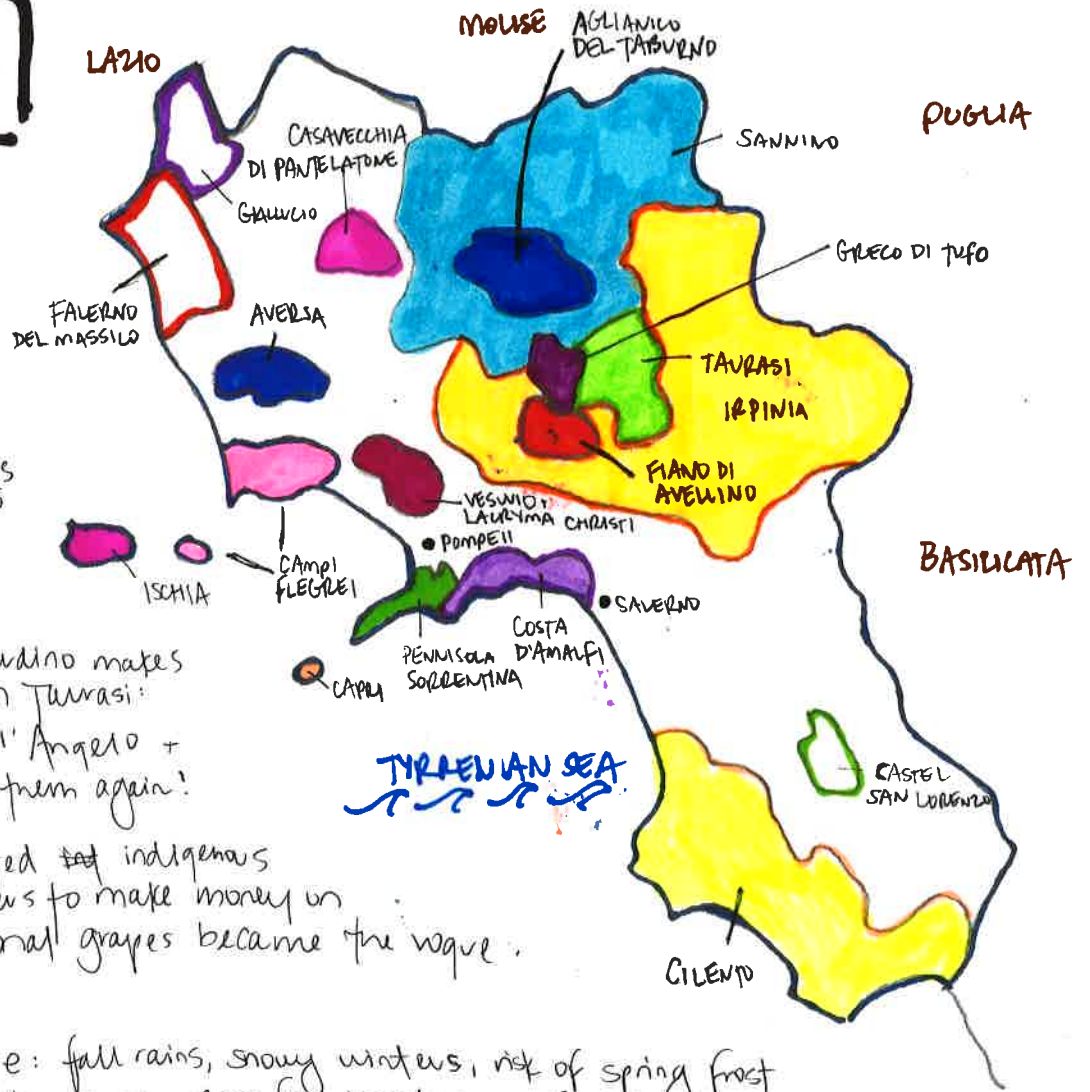
AGLIANCO DEL VULPES SUPERIORE DOCG

- styles:
 - rosso
 - rosso riserva
 - 100% Aglianico
 - min. 13.5% ABV
 - aging:
 - superiore: 12 mos. in barrel, 12 in bottle, 3 yrs. total
 - riserva: 24 mos. in barrel, [24 in bottle] 5 yrs. total
 - elevation: 200-700 m.
- ↳ non 12 months bottle?



Producers: Cantine del Notaro, feudi di San Gregorio, Patrunoster

CAMPANIA



IRPINIA

• Apennine foothills, set off from the Mediterranean Sea.

• Mastroberardino dominates the market - buying grapes from small growers & keeping many afloat.

• 1968, Angelo Mastroberardino makes 3 single region wines w/ in Taurasi: Montemarano, Prandedi, Angelo + Castelfranci. Never makes them again!

• Mastroberardino protected indigenous grapes, allowing growers to make money on them when international grapes became the wave.

• the land:

- continental climate: fall rains, snowy winters, risk of spring frost
- Italy's second largest production zone for hazelnuts - after Umbria!
- NOT defined by volcanic soils: limestone of marine origin mixed w/ clay
- naturally late harvests in October + November
- Apennines create rainshadow that protects from rain + frost
- elevation can help mitigate botrytis & fungi

IRPINIA DOC

• province: Avellino

• subzone: Campi Taurasini

• styles:

- bianco: 40-50% fiano, 40-50% Greco, max. 20% other grapes
- rosato/rosso: min. 70% Aglianico
- Campi Taurasini: min. 85% Aglianico
- varietal: coda di volpe, falanghina, fiano, greco, aglianico, piedirosso, sciascinoso
- spumante
- passito
- liquoroso

CAMPANIA

Greco di Tufo DOCG

- Province: Avellino
- Styles:
 - Greco di Tufo
 - Greco di Tufo Spumante (metodo classico) → 36 months aging
- grapes: min. 85% Greco di Tufo w/ max. 15% Coda di Volpe
- greco = can be at risk of downy mildew (lower elevation ⇒ vineyards are 300-600 m.
= can easily oxidize
- producers: Bambinoto, feudi di San Gregorio, Quintodecimo, Mastroberardino

Fiano di Avellino DOCG

- Province: Avellino
- Styles: Bianco
- min. 85% fiano w/ trebbiano toscano, Coda di Volpe + Greco
- fiano = resurrected by the Mastroberardino family in the early mid 20th century.
= flavor profile of sulfur, peat + smoke
- Montevergine - limestone peak that casts a rainshadow over the area, making fiano di Avellino drier than its neighbors.
- three most important communes of production = Summonte, Martefredane + Lapio.
- producers: Guido Maresella, Ciro Picariello, Villa Diamante, Colli di Lapio, feudi di San Gregorio, Quintodecimo, Mastroberardino

Taurasi DOCG

- "the Barolo of the South"

- Province: Avellino
- Styles:
 - Taurasi - 12% ABV - min. 3 yrs w/ 1 yr. in wood
 - Taurasi Riserva - 12.5% ABV - min. 4 yrs w/ at least 18 months in wood
- min. 85% Aglianico
- Campania Series, a marketing project promoting Campania, divides Taurasi into 4 distinct sub-zones:
 - ① Versante Nord ("north side")
 - lowest elevation
 - sits directly east of Greco di Tufo

CAMPANIA

TAVRASI DOCG, cont.

- distinct subzones, cont:
 - ② Versante Ovest ("west side")
 - ③ Valle Central
 - ④ Versante Sud-Est - highest elevation, highest quality
- clay + limestone
- Calore Piver
- "agricoltura promiscua" quite common - grapes grown alongside other crops.
 - vines were trained above - "Staveta Tavasina" aka pergola.
 - most old vine material is planted this way, while new plantings tend to be Guyot or Cordon
 - high yields can be a problem w/ Aglianico
- long macerations are common
- producers: Mastroberardino, Luigi Tecce, Cantine Leonardo, Feudi di San Gregorio, Quintodecimo

AGLIANICO DEL TABURNO DOCG

- province: Benevento
- styles:
 - Rosso - 12%
 - Rosso - 12% - 2 yrs. aging
 - Rosso Fiesca - 13% - 3 yrs. aging w/ 1 yr in wood
- min. 85% Aglianico

CAMPANIA

DOCs of NOE

Campi Flegrei

- Bianco, 50-70% falanghina
- Rosso, min. 50% Piediroso, min. 30% Aglianico
- Varietal:
 - falanghina
 - Piediroso (aka Per e Palumbo)
 - Spumante
 - Passito

CAPRI

- Province: Napoli
- Commune of production: Island of Capri
- Styles:
 - Bianco - min. 80% combined falanghina (min. 50%) + Greco, max. 20% Biancolletta
 - Rosso: min. 80% Piediroso

COSTA D'AMALFI

- Province: Salerno
- Subzones: Ravello, Tramonti, Furio
- Styles:



- Bianco / Spumante / passito - min. 40% combined falanghina + Biancolletta
- Rosato / Rosso / Rosso Passito - min. 40% Piediroso
max. 60% combined Aglianico + Sciascinoso (aka Bivetta)
max. 40% other grapes

FALANGHINA DEL SANNINO

- subzones: Guardiola, Sant'Agata dei Goti, Solopaca, Taburno
- Bianco / Spumante / Passito / VT: min. 85% falanghina

CAMPANIA

DOCS of NOTE, cont...

FAVERNO DEL MASSICO

- Bianco - min. 85%. Falanghina
- Rosso - min. 40%. Aglianico, max. 40%. Piediroso
- Varietal Primitivo!!

ISCHIA

- Province: Napoli
- Communes of production: Isola di Ischia
- Styles:
 - Bianco / Spumante: 40-70%. Forastera
35-55%. Biancolilla
max. 15%. other grapes
 - Rosso: 40-50%. Guarnaccia
40-50%. Piediroso
max. 15%. other
 - Varietal Biancolilla, forastera + Piediroso
 - Rosso passito
- producers: Casa d'Ambra, Feudi di San Gregorio, Cenatiempo

MASTROBERARDINO

• founded in 1878.

• were instrumental in the preservation of native grapes.

• many different wines are made, including Lacryma Christi, falanghina di Sannio, Greco di Tufo, fiano di Avellino

RADICI

- first produced in 1928, but didn't become known as "radici" ("roots") until 1986.

- 100% Aglianico

- ~~Single~~^{Two} vineyards: Mirabella Eclano + Montemarano
(more like regions than vineyards?)

= 24 mos in barrique / Slavonian barrel, 24 mos. in bottle

= 1986, the first radici riserva was made as well.

→ 30 mos. barrel, 48 mos. bottle

→ all Montemarano

PUGLIA

DOCGs

CASTEL DEL MONTE BOMBINO NERO

- Rosato only
- min. 90% Bombino Nero
- 10 g/L max. PS

CASTEL DEL MONTE NERO DI TROIA PISERVA

- Styles: rosso riserva
- min. 90% Nero di Troia (Vva di Troia)
- max. PS 10 g/L

CASTEL DEL MONTE ROSSO PISERVA

- Styles: rosso riserva
- min. 85% Nero di Troia
- max. PS 10 g/L

PRIMITIVO DI MANDURIA DOLCE NATURALE DOCG

- Styles: dolce naturale (grapes may be dried)
- 100% primitivo
- min. 16% potential / 13% acquired
- min. PS: 50 g/L

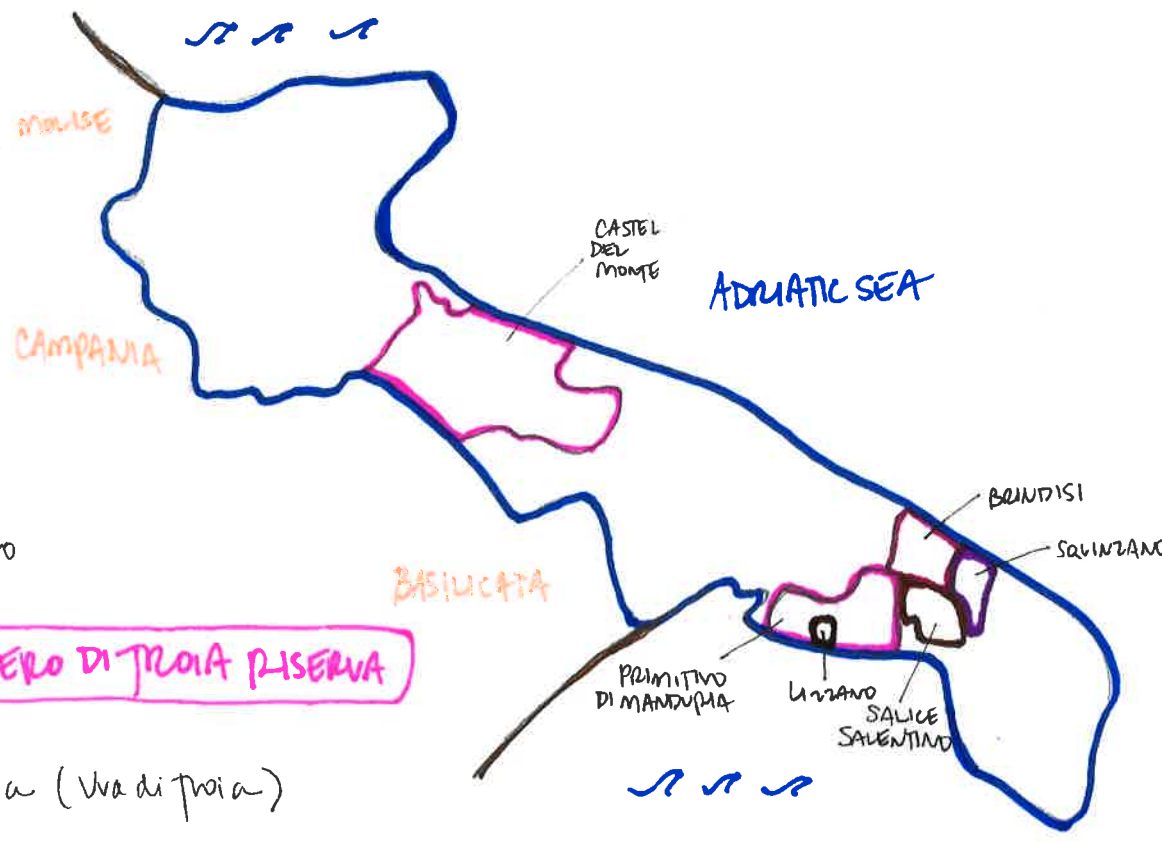
DOCS of NOTE

SALICE SALENTINO

- styles:
 - Bianco / Spumante - min. 70% Chardonnay
 - Rosso / Rosato / Spumante - min. 75% Negroamaro
 - Negroamaro - min. 90% Negroamaro
 - Aromatico Dolce
 - Varietal: PB, Chard, fiano

BRINDISI

- reds based on negroamaro + whites based on Chardonnay / marvulia
- red grape called Susumaniello appears here! Can be varietal.
- ↳ also appears in **SQUINTANO** DOC



CALABRIA

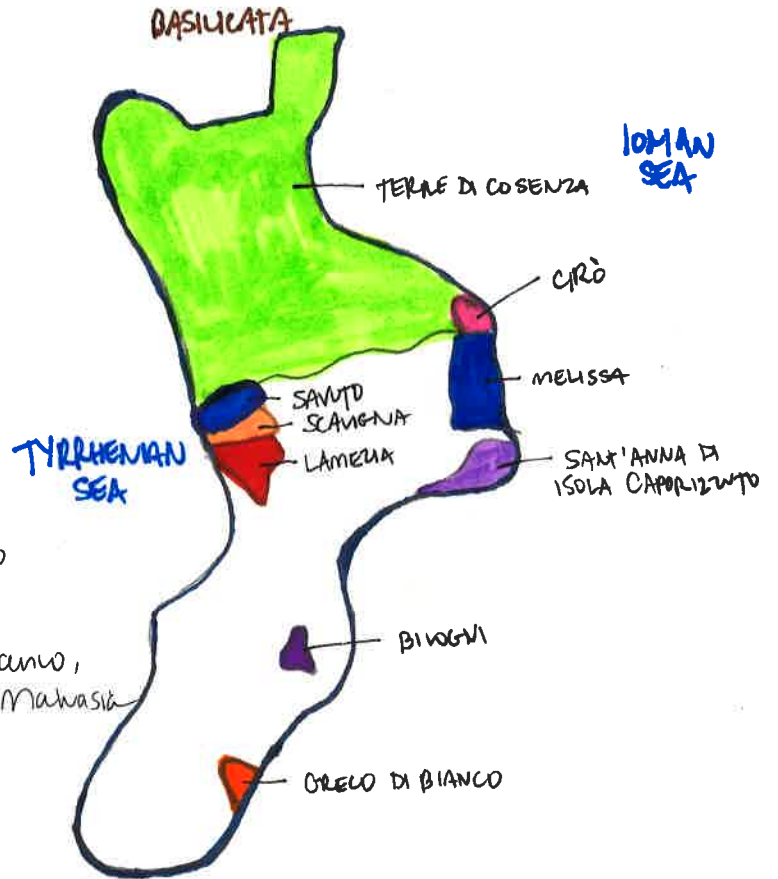
CIRÒ DOC

- Bianco - min. 80% Greco Bianco.
- Rosso - min. 80% Gaglioppo

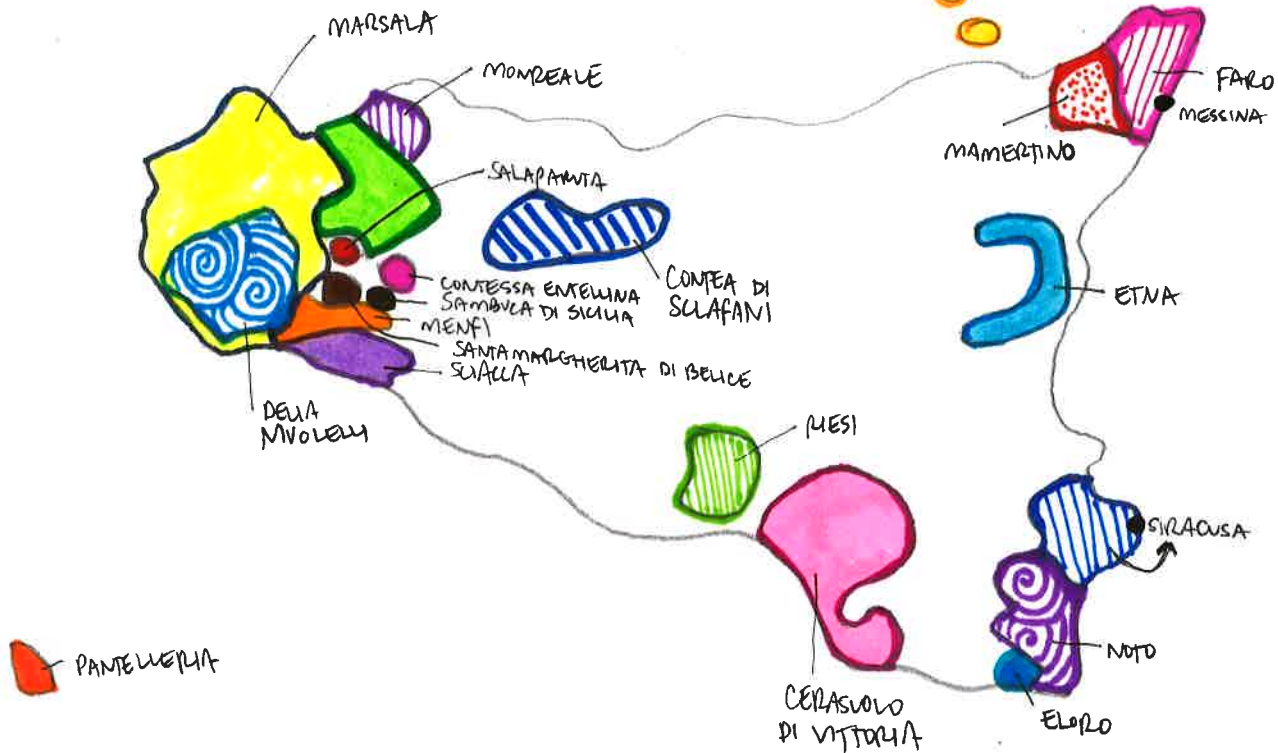
MELISSA DOC

- Bianco - 80-95% Greco Bianco w/ Trebbiano toscano r Malvasia
- Rosso - 75-95% Gaglioppo, w/ Greco Bianco, Greco Nero, Trebbiano toscano r Malvasia

Producers: Giuseppe Calabrese, Odardi, Librandi



SICILY



FARO DOC

→ steep terraces

- Rosso
- grapes:
 - 45-60%. Nerello mascalese
 - 15-30%. Nerello Cappuccio
 - 5-10%. Nocera
 - max. 15% alone or combined: Calabrese (Nero d'Avola), Baglioppo (Montonico Nero), Sangiovese

PALARI

- faro: 60% Nerello mascalese, 20% Nerello Cappuccio
- Rosso del Soprano: Sicilia IGT → second wine
- aging in barrique.
- resuscitated the faro DOC in the 1990s

SICILY

CERASUOLO DI VITTORIA DOCG

- Styles:
 - Cerasuolo di Vittoria - aged until 1/11 of yr. following harvest
 - Cerasuolo di Vittoria Classico - 3/31 of 2nd yr. after harvest
- grapes:
 - 50-70% Nero d'Avola (calabrese)
 - 30-50% Frappato
- min ABV: 13%
- soils: iron-rich clay over limestone w/ more sand to the east + S. side.
- producers: Cos, Planeta, Occhipinti, Valle dell'Acate

PANTELLERIA DOC

- Styles:
 - Moscato
 - Moscato Spumante
 - Moscato Dorato
 - Moscato Liquoroso
 - Passito Liquoroso
 - Passito
 - Zibbibo Dolce
 - Bianco / Bianco frizzante

100% Zibbibo
 ↓
 Muscat of Alexandria (85%)

Producers: Domafigata
 ↳ "Ben fyce"
Mano de Bartoli
 ↳ "Bukkrano"
Benanti

SICILY

ETNA DOC

• Styles:

- Bianco / Bianco Superiore
- Rosato
- Rosso / Rosso riserva → 12.57. / 137. ABV
- Spumante (rosso or bianco)

→ only from the commune of Milo

→ 4 YEARS AGING w/ 12 months in wood.

• Grapes:

- Bianco = min. 60%. Carricante
= max. 40%. Catarratto
= max. 15%. other grapes
- Bianco Superiore = min. 80%. Carricante
= max. 20%. others

- Rosso Rosato = min. 80%. Nerello Mascalese
= max. 20%. Nerello Cappuccio (aka Nerello Mantellato)
= max. 10%. other

must be a product of saignee or blending

- Spumante = min. 60%. Nerello Mascalese

→ secondary fermentation in bottle w/ 18 months on lees

BENANTI

- Etna Bianco "Pietramarina" (100% Carricante) \$100+ (w.l.)
- Etna Rosso (80-85% Nerello Mascalese, w/ Cappuccio)
- Etna Rosso Porrettello - single vineyard \$100+ (w.l.)
- Etna Rosso Serra della Contessa - single vineyard, 100+ yr vines, some ungrafted.

TENUTA DELLE TERRE NERE

- Etna Bianco, Etna Rosato
- Etna Rosso: Guardiola, pre-phyloxera, etc.

(Mare de Grazia)

PASSO PISAPIPO

- Guardiola Bianco Terre Siciliane 16T - 100% Chardonnay
- Passo Rosso Etna Rosso DOC

(Andrea Francetti)

- single contrada: Chiappemarine, Porciana, Guardiola, Siaravova, Lampante.

GRACI

- Etna Bianco
- Etna Rosso

SICILY

ETNA DOC, cont.

- elevations 400m-1000m
- huge diurnal swing - sometimes 30°C
- volcanic soil
- arc of DOC has exposures that are full south, full north & everything in between
- average rainfall is quite high: 6-10x the average for Sicily
- 1947 - eruption on Mt. Etna devastated everything!
- Nebrodi mountains - north of Mt. Etna - block the rain + wind

FRANK CORNELISSEN

- Belgian man, arrived on Mt. Etna in 2000.
- wines:
 - Contadino (Etna Rosso)
 - Nunjabel Rosso Classico (Etna Rosso)
 - Nunjabel Bianco Classico (Terre Siciliane) - 60% Grecanico, 40% Carricante
 - Magma (Terre Siciliane IGT) - 100% Nerello Muscadese, 100+y.o. ungrafted vines
- most wines are aged in fiberglass tanks, w/ some amphora for magma.

why not Etna Rosso?



NOTO DOC

Styles:

- moscato di Noto
- moscato di Noto Spumante
- moscato di Noto Liquoroso
- moscato di Noto Passito
- Rosso - min. 65% Nero d'Avola
- Nero d'Avola

Muscat Blanc a Petit Grains



100%

Moscato



SICILY

MARSALA DOC

Concia - the addition of mosto cotto - is not permitted for oro or rubino.

must include a min. 19% mosto cotto

• Styles:

- Marsala **Oro**
- Marsala **Ambra**
- Marsala **Rubino**

} Grillo, Ansonica (Inzolia), Catarratto, Damaschino
 → Perricone, Calabrese (Nero d'Avola) + Nevello Mascialese, plus a max. of 30% white grapes

• min. alcohol: 12% (after natural)

- fine: 17% (after fortification) → typically fortified w/ local grape spirit

- Superiore, **Vergine**, Solera + Riserva: 18% (after fortification)

• RS levels:

may not be sweetened!

- Secco: max. 40 g/L RS
- Semisecco: 40-100 g/L RS
- Dolce: min. 100 g/L RS

↓
 common sweeteners include:
 - mosto cotto (ambra only)
 - mistella

• Aging Requirements:

- fine: min. 1 yr. in oak or cherry wood
- Superiore: min. 2 yrs. in oak or cherry wood
- Superiore Riserva: min. 4 yrs. in oak or cherry wood
- Vergine / Solera: min. 5 yrs. in oak or cherry wood
- Vergine Riserva / Solera Riserva / Vergine + Solera Stravecchio: min. 10 yrs. in oak or cherry wood.

• Authorized Historical Label Indications:

- Marsala Vecchio (has met reqs for Marsala Superiore)
- " fine IP ("Italy Particular")
- " Superiore Som ("Superior Old Marsala")
- " Superiore GS ("Garibaldi Dolce")
- " Superiore LP ("London Particular")

"marsalina" - typical bottle of 500 ml.

SICILY

MARCO DE BARTOLI

WINES:

- ① Vecchio Samperi
 - 100%. Grillo
 - "In Perpetuum" system of aging → similar to solera → 5% young wine is added to wine being aged in barrel.
 - 16.5% alcohol → **NOT FORTIFIED!**
 - 12.6 g/L RS
 - in oak + chestnut vats for an average of 20 yrs.
- ② Marsala Superiore Oro DOC "1987" Semi-Seco
 - 100%. Grillo
 - fortified w/ mistella

↑ year it was fortified!
- ③ Marsala Superiore Oro DOC "10 Yr" Semi-Seco
 - 100%. Grillo
 - fortified w/ mistella → made from its own grape must
 - 18.5% ABV
 - RS: 54.5 g/L
- ④ Vigna la Miccia Marsala Superiore Oro Semi-Seco
 - 100%. Grillo
 - "An innovative + contemporary expression" → cold vinification & no contact w/ oxygen.
 - 18.5% ABV, 70.1 g/L RS
- ⑤ Marsala Vergine Riserva 1988
 - fortified in 1988 w/ grape spirit obtained from the same grapes.
 - aged for 27 yrs in oak + chestnut barrels
 - 100%. Grillo
 - 19% ABV

cannot be fortified w/ mistella, as vergine may not be sweetened!

SARDINIA

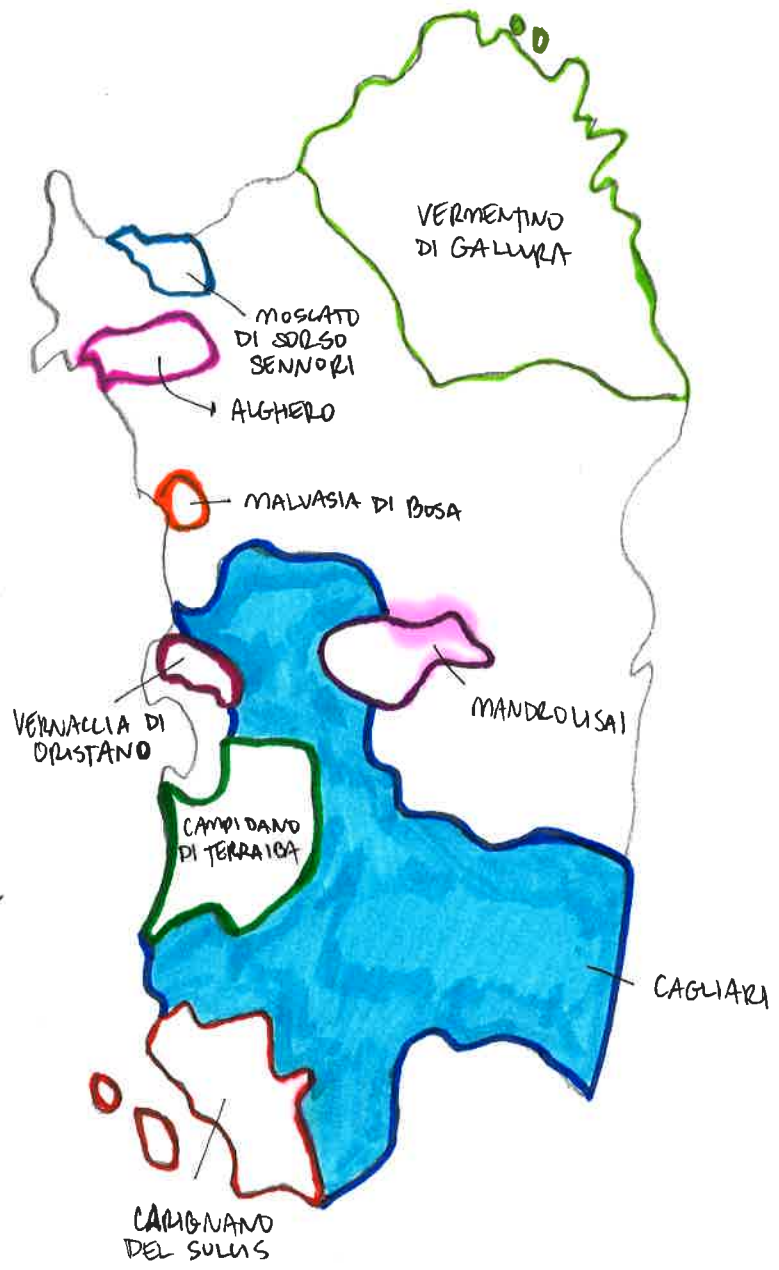
VERMENTINO DI GALLURA DOC

• Styles:

- Vermentino
- Vermentino Superiore
- Vermentino frizzante
- Vermentino Spumante
- Vermentino Passito
- Vermentino VT

• min. 95% Vermentino

• max elevation: 500m. above sea level



Producers: Conini, Sardus Pater, Dettoni

Does not label any DOC

CANNONAU DI SARDEGNA DOC

- subzones: Classico, Oliena, Capo Ferrato, Jemu
- Rosso, Rosato, Passito, Liquoroso
- min. 85% Cannonau