

Ocean | Sotheby's
presents INTERNATIONAL REALTY



A TASTE OF TUSCANY

An entertaining seminar designed to build key fundamentals of wine and varietal familiarity.

We are focusing on the wines of Tuscany, however what we learn extends beyond this region and will help guide you in your future wine selections.

Saturday

January 29th, 2PM

The Audubon House & Tropical Gardens

205 Whitehead St, Key West, FL

Presented by



THE WINE CHEMIST

Matthew King
Founder and Event Director
Provincetown Food & Wine Festival
You can enjoy his entertaining tutorials on YouTube.

INTRODUCTION TO ITALY

PIEDMONT

For reds, in Piedmont, Nebbiolo is king. This is predominant in wines from Barolo, Barbaresco and Langhe regions. In addition to Nebbiolo, look for Barbera, Dolcetto, and Brachetto. For whites, this is home for Arneis for still, but made famous for Moscato d'Asti.

Notes

BAROLO: Aged 38 months of which 18 months in wood.

BARBARESCO: Aged 24 months of which 9 months in wood. Softens faster (requires less age).

VENETO

Known for reds made from Corvina Valpolicella, Ripasso & Amarone
Whites include Pinot Grigio, Soave and Prosecco!

If you've been to Venice, you have enjoyed these wines!



TUSCANY

This area boasts some of Italy's most diverse line-up. In Chianti and Montalcino we see Sangiovese in all its glory, while declassified regions excel in making "Super-Tuscans" from Bordeaux varietals such as Cabernet and Merlot. The whites from Tuscany thrive from the Mediterranean coastal breezes - Trebbiano and Vermentino are exceptional.

PUGLIA

The heel of the boot known for its outstanding Primitivo and Negroamaro.

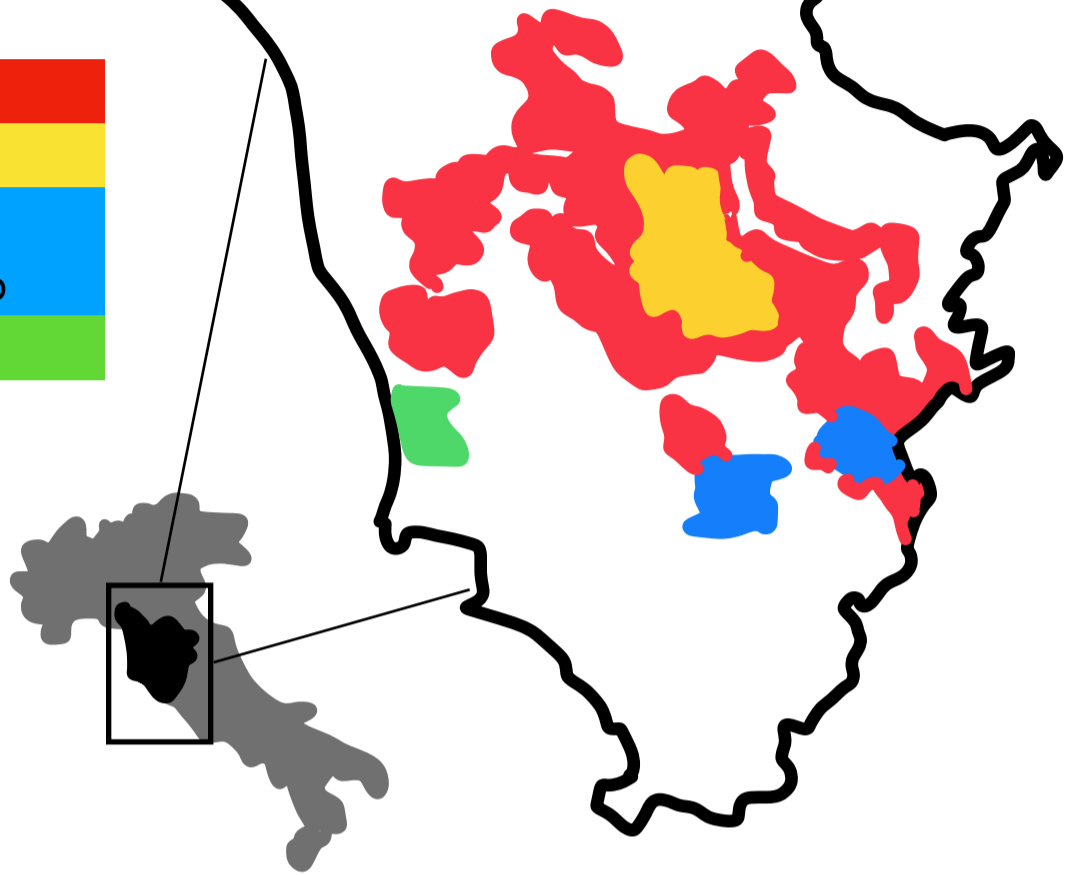
SICILY

SICILY

The most important red wine grape in Sicily, Nero d'Avola, "The Black Grape of Avola." Initially, it was confined to the southern tip of the island but more recently has spread throughout the island. As for whites, look for Carricante aka Etna Bianco, dry, medium body with great acidity.

TUSCANY

| |
|------------------------------|
| Chianti |
| Chianti Classico |
| Brunello di Montalcino |
| Vino Nobile di Montepulciano |
| Bolgheri |



TUSCAN WHITES

Let's start with something bright and crisp. Italy offers exceptional white wines. Most whites from Tuscany are dry.

TREBBIANO - The most prolific white in the area. Mostly from the east.

MALVASIA - Often used to blend to give body and texture to wines.

VERMENTINO - A common export from the Tuscan coast as well as Sardinia.

VERNACCIA - Ancient grape and famed for having the first DOC named in Italy for a white wine: *Vernaccia di San Gimignano*. Known to have fuller body with earthy notes with a slight bitterness.

OTHER - Chardonnay, Pinot Blanc, Pinot Grigio

TUSCAN REDS

Major regions of Tuscany created rules on how to make wine and classify. This ensures consistency and reliability.

CHIANTI DOC - Made from mostly Sangiovese but allows some level of blending.

CHIANTI CLASSICO DOCG - A region within Chianti with its own rules. Made from mostly Sangiovese but requires 12 months aging.

CHIANTI CLASSICO RISERVA DOCG- Within the Classico region but requiring 24 months aging.

CHIANTI CLASSICO DOCG GRAN SELEZIONE - Stricter rules including 30 months aging and from a single estate/vineyard.

BRUNELLO DI MONTALCINO DOCG - 100% Sangiovese and 5 years aging, 2 of which must be in oak.

VINO NOBILE DI MONTEPULCIANO DOCG - Sangiovese with limited blending, 2 years of aging.

Brunello and Vino Nobile may declassify to ROSSO classification if quality and aging are limited.

OTHER RED VARIETALS - Cabernet Sauvignon, Merlot, Syrah, and more.

Declassified often as TOSCANA IGT wine and labeled by varietal.

REDS THAT BREAK THE RULES

SUPER TUSCANS - Break from the rules of the DOC and/or DOCG. They often take advantage of blending with Bordeaux Varietals to change the flavor and style from that of Sangiovese from Chianti. This concept and technique has resulted in some of the most famous (and expensive) “table wines” in Italy. Also resulting in subregions like Bolgheri DOC.

Say bonjourno to Sangiovese!

SPOTLIGHT VARIETAL

This Italian red varietal will surprise you with its different styles, flavors and overall versatility observed all within the small region of central Italy known as Tuscany. Sangiovese has become less recognized by its name and more so by the appellations where it is used.

First, there is Chianti. Wines made here will have the Chianti DOCG (Denominazione di Origine Controllata e Garantita) designation, meaning they followed their established rules. Next, The higher altitude region of Chianti Classico DOCG, requires more rules including 12 months of aging. Further is Chianti Classico Riserva DOCG requiring twice the aging. Finally, Gran Selezione requires single estate and 6 months additional aging. These wines are almost exclusively made from Sangiovese but with a huge range of flavors, body, and texture.

Just south of Chianti, with cooler micro-climates, Brunello di Montalcino (DOCG) and Vino Nobile di Montepulciano (DOCG) have high standards and rules for making their wines. Vino Nobile allows some other varietals blended into their sangiovese and these wines must age for at least 2 years. Even more strict, Brunello MUST be 100% sangiovese and age for 5 years, (with 2 of which in oak.)

For centuries, sangiovese has been the work horse for these Tuscan wines and it is these rules and standards that help the consumer buy with confidence knowing what to expect of their purchase. For example, Brunello and Chianti, both made from Sangiovese, taste extremely different, but are always consistent. The DOCG rules make sure you know what you're about to drink.

Rules ensure integrity however they can stifle creativity and ingenuity. Which brings us to the rest of Tuscany. Where everything is mostly classified as Toscana IGT (also Bolgheri DOC). Few rules here. Basically, table wine. Here, you can use sangiovese as your main grape or a blending grape or you don't need to use sangiovese at all! Without rules, winemakers were allowed to use different grapes and blends as well as varying oak aging. The winemakers explored, and over time, some of the greatest wines were crafted. It wasn't until before the turn of the century where they gained attention as being such exceptional wines, these so-called table wines, receiving high scores and praise from the most prestigious of wine experts, wherein they ultimately acquired the name... Super Tuscan. All of this began with Sangiovese.

Take time to compare Chianti and Brunello, discover Super-tuscans, and look for Sangiovese by name in new world wines and discover its profound versatility.

Here's to experimenting with wine.
Saluti!



To learn more about different wine grape varietals as well as the fundamental principles of wine, wine tasting and food pairing, visit The Wine Chemist YouTube Channel using this QRCode