

Central Italy

Toscana

Tuscany has a maritime-influenced climate, winters can be harsh and summers can be hot. There is a wide variation in microclimates throughout the appellations of the region: Montalcino in the southern province of Siena is much drier and Montepulciano, further inland, has a more continental climate. The soil structure of the region is also diverse.

Sangiovese is the principal red grape of Tuscany. Typically, Sangiovese wines are light in colour, high in acidity, tannic, and medium- to full-bodied. Sour cherry and herbal flavours are common. Sangiovese traditionally spends time in large casks, but new small barriques are also used.

In appellations where blending is permitted, Cabernet Sauvignon or the local Colorino & Canaiolo are used to add colour and power to Sangiovese, & to soften the blend

Sangiovese is the principal red grape in the DOCGs: Chianti/ Chianti Classico, Carmignano, Vino Nobile di Montepulciano, and Morellino di Scansano.

It is the only grape permitted in Brunello di Montalcino DOCG.

In addition to the Colorino & Canaiolo Nero, Cabernet Sauvignon and Merlot can be added in small proportions to the Chianti blend,

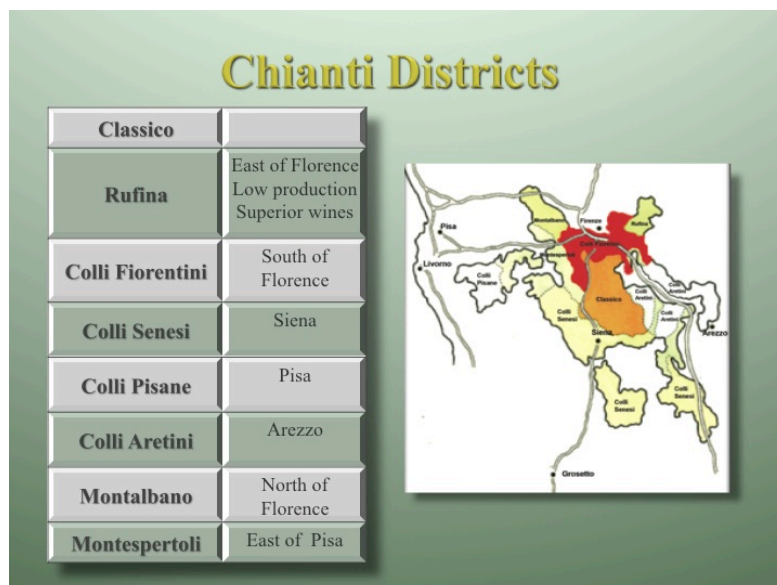
Trebbiano, & Malvasia are also widely planted in the region. Vernaccia is limited to the area of San Gimignano.

In the Maremma vineyards, the Vermentino shows promise,

Chianti DOCG

Chianti was one of the first delimited zones in Europe. The Chianti zone was established in 1932, and seven sub-zones were created for the region: The region was elevated to DOCG in 1984, An eighth subzone, Montespertoli, was added in 1997. With the exception of the Classico district, Rùfina is usually regarded as the most consistent in quality.


Pomino DOC lies within Rùfina., An appellation for red and white wines that permits a higher percentage of international grapes than Chianti DOCG, as well as several varietal bottlings. Frescobaldi and Fattoria Selvapiana are the only producers in Pomino



The rules for blending grapes in Chianti DOCG, were updated in 1996, Sangiovese, must be between 70 -100% of the blend (Colli Senesi requires 75%) The addition of the white grapes Trebbiano and Malvasia, is now optional rather than mandatory.

Chianti - Grapes

Varietal	Chianti %permitted	Classico % permitted
Sangiovese	70-100	80- 100
Canaiolo	5-10	Max 20 of any combination
Colorino		
Cabernet Sauvignon		
Merlot		
Syrah		
Trebbiano	5-10	Not permitted
Malvasia		



Other red grapes of the region comprise the remainder of the blend, although the Cabernet grapes may not exceed a maximum of 15%.

The traditional practice of **governo** (refermentation with the juice of dried grapes, to strengthen the wine and initiate malolactic fermentation) is legally permitted. This process must be indicated on labels as “**Governo all’uso Toscano**”,

Chianti normale may be released on March 1 of the year following the harvest; however, the subzones of Rùfina, Montespertoli, and Colli Fiorentini require additional aging.

Chianti Riserva requires a minimum two years of aging,.

Chianti Superiore wines require an additional .5% of alcohol and lowered vineyard yields.

Chianti Classico DOCG

The heartland of the Chianti zone provides the best examples of wine in the region.

Two soil types are common in the district the soft, friable, marl-like **galestro** and **alberese**, or sandstone.

Sangiovese comprises a minimum 80% of the Chianti Classico blend, but may be up to 100%,.

From the 2006 vintage, white grapes are no longer permitted in the wine.

The minimum alcohol level for Chianti Classico is 12% (compared to 11.5% for Chianti DOCG) and the wines must age for one year prior to release.

Riserva wines must be aged for a minimum 24 months, with a minimum 12.5% alc Barriques are becoming commonplace for aging riserva Chianti Classico.

Brunello di Montalcino DOCG

The hill of Montalcino, which overlaps Chianti Senesi is in the south of Tuscany, and encompasses 24,000 ha, although only around 5,000 ha are authorized and planted with Brunello.

Ageing

	Cask Ageing min	Total age on Release
Brunello di Montalcino	2	5years
Brunello di Montalcino riserva	2.5	6 years
Rosso di Montalcino	Young / declassified vines	1year

Brunello di Montalcino is produced from 100% Sangiovese Grosso (Brunello), Soils are varied in Montalcino, with galestro found in the higher vineyards. Clay is predominant in the south of the zone, Brunello is stronger, with more alcohol, extract and tannin, than Chianti. Some producers use small barrels and shorter macerations, to help in rounding and fleshing out the wine.

Rosso di Montalcino DOC, is produced in the same delimited region from 100% Sangiovese. The wines must be aged for one year prior to release. Cask aging is not required.

Moscadello di Montalcino DOC white wines from the region, produced from the Moscadello (Moscato Bianco) grape. Moscadello wines are often sweet, and may be still or frizzante

Sant'Antimo DOC, created in 1996, provides Montalcino producers an outlet for "Super-Tuscan" wines. Any grape authorized in Tuscany may be utilised for Sant'Antimo DOC, The wines may be either red or white.

Vino Nobile di Montepulciano DOCG is produced in Montepulciano and several surrounding communes.

The wines must have a minimum 70% Sangiovese (Prugnolo Gentile clone) and, from 2010, a maximum 30% other Tuscan varietals, (no more than 5% of white varietals). The wine is aged for a minimum of two years, with at least one year in wood. Riserva wines are aged for at least three years.

Morellino di Scansano DOCG Lies along the coastal strip of the southern Maremma, Red wines based on a minimum 85% Sangiovese. Riserva wines aged for a minimum of two years (min of 1 yr in barrel.)

Carmignano. DOCG - a low-lying district north of Maremma on the coast. Carmignano, overlaps Chianti Montalbano, The red wines are a minimum 50% Sangiovese. A minimum 10% of Cabernet Sauvignon and/or Cabernet Franc +, other authorised red varietals, + a combined maximum 10% Trebbiano and Malvasia

Montecucco Sangiovese DOCG

Produced in the Maremma district from minimum 85 % Sangiovese (Other permitted grapes include Syrah & Montepulciano Many producers use small barriques for ageing Reserva wines aged 24 months

Vernaccia di San Gimignano Produced in the province of Siena .The only white DOCG in Tuscany to date Produced from a minimum of 90% Vernaccia (This varietal of Vernaccia is native to Tuscany and not found anywhere else) Riserva wines must age for a minimum of 12 months (a period of which must be in oak) + 4 months bottle age before release (Simple DOCG min 4months in inox containers)

Bolgheri DOC in the northern Maremma was one of the original IGTs but received a DOC in 1994 for red, white, and rosato wines.

The red wines are blends usually dominated by Cabernet Sauvignon, (up to 80%) although they may contain a majority of either Merlot or Sangiovese. (Neither grape may make up more than 70% of the blend.

Bolgheri Superiore -aged for a minimum two years (one year in barrique) and have a minimum alcohol of 12.5%.

Vermentino is the principal grape for white varietal labelled Bolgheri, although varietal Sauvignons and Trebbiano blends are permitted

The Bolgheri DOC surrounds, the single-estate sub- appellation **Bolgheri Sassicaia DOC**. (Min 85% Cabernet Sauvignon)

Sassicaia	85% Cab Sauvignon 15% Cab Franc
Le Macchiole Messorio	100% Merlot
Tenuta dell'Ornellaia	55% Cab Sauv, 25% Merlot, 15% Cab franc 5% Petit verdot
La Serre Nuove dell Ornellaia	40% Merlot, 40% Cab Sauvignon, 15% Cab Franc, 5% Petit Verdot
Masseto	100% Merlot
La Volte	50% Sangiovese, 40% Merlot, 10% Cab Sauvignon (IGT Toscana)
Guado al Tasso	60% Cab Sauv, 30% Merlot 10% Syrah
Grattamacco	50% Cab Sauvignon, 30% Merlot, 20% Sangiovese

Elba Aleatico Passito DOCG Sweet red passito wines made from the Aleatico grape. Aleatico is genetically linked to the Muscat Blanc à Petits Grains; possibly it is a red-skinned mutation.

Vin Santo is a traditional dessert wine. It is a high alcohol wine produced from dried Trebbiano and Malvasia grapes. Grechetto is occasionally authorized, and rosé versions called "**Occhio di Pernice**" are produced with a minimum 50% Sangiovese added to the white grapes.

The grapes are dried for a specified time set by each DOC

A period of slow fermentation and aging in cask follows, for a period of between three and eight years, depending on the style.

Chestnut wood is traditionally used, allowing rapid oxidation, although many modern producers now use oak. The barrels are left on ullage .

The wine is concentrated through evaporation and takes on an amber hue. The style of vin santo may be dry or sweet,. Vin santo may be fortified, and labeled liquoroso.

Many Tuscan DOCs allow the production of vin santo, the majority of exported wine is **Vin Santo del Chianti DOC**.

Rosso della Val di Cornia DOCG. DOCG given to red wines. A blend of Sangiovese, Cabernet Sauvignon & Merlot

Val di Cornia Suvereto DOCG red wines made exclusively from Cabernet Sauvignon and Merlot. grapes sourced from the *Suvereto* sub-region

In addition to the blended Val di Cornia Suvereto rosso, there are also three varietal forms which the wines can take, made from 85% Cabernet Sauvignon, Merlot and Sangiovese respectively.

Val di Cornia DOC wines may be white or rosé,

Umbria.

Orvieto DOC. Is a white wine produced from Grechetto, Procanico and Trebbiano.

Wines from the classico zone surrounding Orvieto itself can show mineral intensity and depth. The wines are generally dry, although they may be sweet, and even botrytised. ,

Sagrantino di Montefalco DOCG is produced from 100% Sagrantino; the wines are high in alcohol and tannin, and are aged for a minimum 30 months, (including 12 months in wood) The secco style of Sagrantino di Montefalco is a recent development; historically the wines were produced as passito. The DOCG allows both styles

Torgiano Rosso Riserva DOCG is produced from 70-100% Sangiovese, with a minimum three years of aging prior to release including six months in bottle.

Marches

The region lies to the east of Umbria on the Adriatic Coast, Verdicchio is the most important white varietal of the region with a lemony, stony character and bitter almond flavours It is a late-ripening grape which is high in acidity, making it suitable for spumante production and also late harvest wines.

Castelli di Jesi Verdicchio Riserva DOCG

Verdicchio di Matelica Riserva DOCG

Castelli di Jesi and Matelica are the best zones for Verdicchio wines, with normale wines released as DOC and the riserva versions, aged for a minimum of 18 months and released as DOCG. The Matelica wines are often sharper, whereas Castelli di Jesi provides wines of a fuller, rounder character.

Conero Rosso Riserva DOCG Produced from a minimum 85% Montepulciano and a maximum 15% Sangiovese, and is matured for two years (min 12.5%alc)

Vernaccia di Serrapetrona DOCG Sparkling red wines (either dry or sweet) made from a percentage of passito grapes (40%). Small amounts of Montepulciano & Ciliegolo may be also added to the blend

Offida From the northern part of the Marche The DOCG was awarded for three types of wine. **Offida Rosso DOCG** Min 50% Montepulciano with Cabernet Sauvignon (min 30%)

Offida Pecorino DOCG Dry white wines from Min 85% Pecorino

Offida Passerina DOCG (Min 85% Passerina) A white wine which may be still, sparkling or Passito (aged for a minimum of 42 months before release)

Abruzzo

Located south of the Marche on the Adriatic Coast, The Montepulciano is the region's most cultivated varietal. Rosato versions of the wine are labelled as "Cerasuolo.

Montepulciano d'Abruzzo DOC requires 85% Montepulciano

Montepulciano d' Abruzzo Teramane DOCG the classico zone of Montepulciano d'Abruzzo. Requires the minimum of 90% Montepulciano, and is aged two years including one year in wood. Riserva wines are aged for a minimum three years.

Trebbiano d'Abruzzo DOC accounts for most of the region's white wines, and may be produced from either Trebbiano di Toscana or Trebbiano d'Abruzzo, known locally as Bombino.

Lazio

Located south of Tuscany and Umbria on the Tyrrhenian Coast, Greco, Trebbiano and Malvasia are the principal grapes of the region.

Among the sub-zones of the Castelli Romani DOC is Frascati DOC, white wines are principally comprised of Malvasia. (70% min) + Bellone, Bombino, Greco & Trebbiano

Frascati Superiore has achieved **DOCG** status

Cannelino di Frascati DOCG. Late harvest and botrytis affected wines

Est! Est!! Est!!! di Montefiascone. The white wines are based on Trebbiano and Malvasia Bianca. Two types of Trebbiano are permitted: Trebbiano Giallo, known locally as Rossetto and Trebbiano Toscano, (local synonym Procanico) There are 4 styles; secco, abboccato, amabile and spumante. Some producers are producing a passito version made from grapes affected by noble rot

Cesanese del Piglio DOCG. Red wines from a minimum 90% of Cesanese grape. The wines can be high in alcohol and acidity, and may be superiore or riserva with additional aging. Red wines make up only 15% of the region's production,