

**The 39th Annual Society of Wine Educators
Conference – New Orleans, Louisiana**

**WINES AND REGIONS OF
NORTHERN ITALY:**

FROM FRIULI TO PIEMONTE

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ITALIA (ITALY)

Major Wine Regions of Italy



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2nd largest producer of wine,
2nd largest exporter of wine.
16% of global production*.

All 20 regions make wine,
from the Alps to the
Mediterranean islands.

Hills/mountains (Alps, Appenines)
moderate the climate.

Est. 2,000+ varieties native to Italy.

A winemaking heritage
over 3,000 years old.

The ancient Greeks called Italy
“*Oenotria*” (land of trained vines)

Veneto Overview

Climate: Protected by the Alps, moderately continental warmed by Adriatic Sea and Lago di Garda.

Soil: Sand and silt, with calcareous clay, marine fossils.

Production: Largest in Italy, 91 million 9 liter cases annually.
70% white, half at DOP level.

Leading varieties: Glera (24%-46,000 acres), Garganega (14%), Merlot (12%), Corvina (10%), Pinot Grigio (9%).

Wine types: Best known for Valpolicella (including Amarone), Soave, and Prosecco.

DOP: 14 DOCG zones (2nd in Italy), 28 DOC zones (many small, many new.)

IGP: 10 (IGP Veneto – 12.5 million cases annually)

Wine Regions of Veneto



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Veneto-White Wine

Soave

Better producers focused on quality from Classico zone-

Garganega, up to 30% Trebbiano, Chardonnay and/or Pinot Bianco allowed.

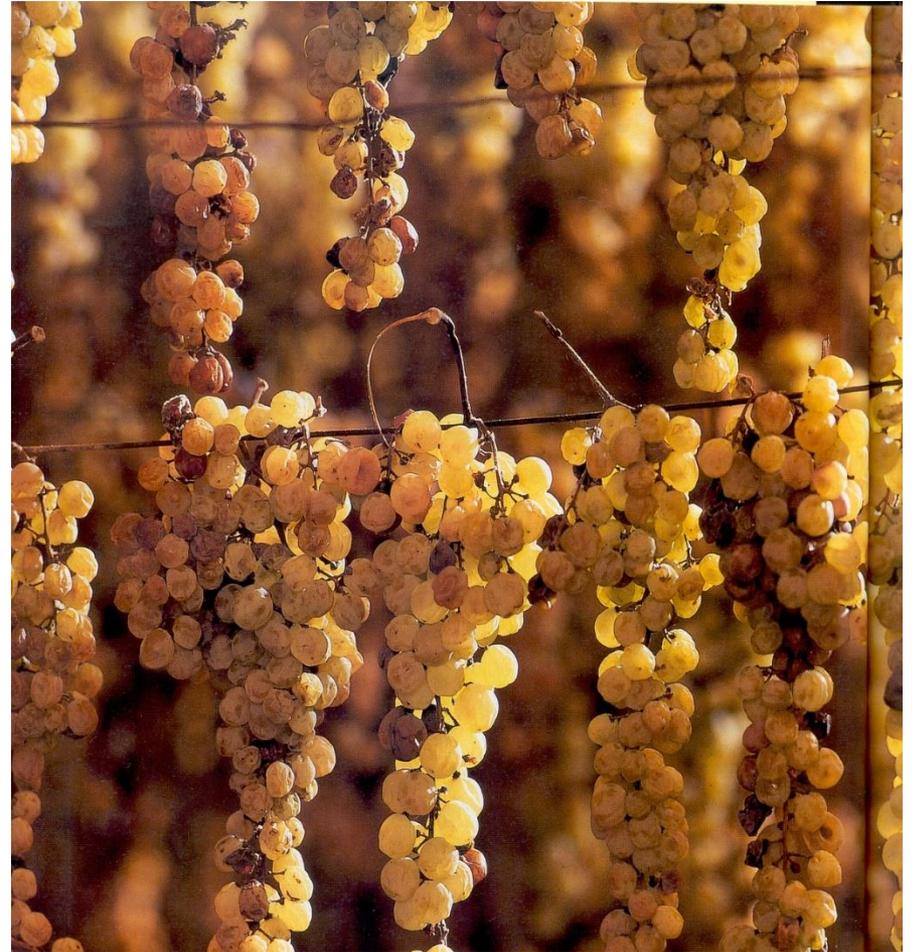
Soave Classico Superiore DOCG (2001)
Min. 12% ABV, hillside vineyards, lower yields = better quality

Recioto di Soave DOCG (1998)
Passito, min. RS: 70 g/l

Others: Bianco di Custoza, Gambellara

Garganega destined for
Recioto di Soave DOCG.

The stems are cut and grapes
and left to dry in the sun,
the ancient method of ***Appassimento.***





Bella Valpolicella

Veneto-Red Wine

BASED ON GRAPE CORVINA*

Bardolino-typically light & fruity- **Superiore DOCG (2001)** zone in and around village of Bardolino best area.

Valpolicella- similar to Bardolino, usually fuller in style.

Best wines from hilly **Classico** zone and the **Valpantena**.

Valpolicella Ripasso-separate DOC (2010). Min. ABV 12.5% vs. 11% for *normale*.

Amarone della Valpolicella DOCG (2010) Dry in style (max. 12-16 g/l RS.)

Appassimento process: grapes picked & dried in climate controlled storage to concentrate sugars and flavors (resulting in higher alcohol than Valpolicella.)

Recioto della Valpolicella DOCG (2010) traditional sweet style (min. 50 g/l RS.)

***Other approved varieties:** Corvinone, Molinara, Rondinella, etc.

Amarone



Pergola trellised Corvina



Grapes are dried for several months, losing a third of their weight through evaporation, concentrating the sugars to achieve min. 14% ABV

Veneto-Sparkling Wine

PROSECCO DOC

Both still and sparkling wine made mainly from the variety **Glera** (min. 85%.)

The large Prosecco zone covers all of central and northeastern Veneto and all of Friuli-Venezia-Giulia, although 94% of Italy's Glera is grown in Veneto.

The altitude generally ranges from 200-300 meters on hilly terrain.

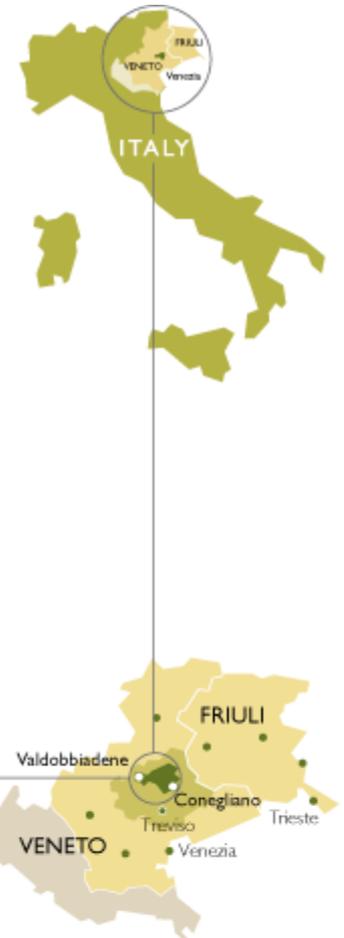
Spumante ranges from Brut to Demi-Sec in sweetness and must be made by the Italian Method, with a second fermentation in closed, pressurized tanks.

No aging requirements are specified for Prosecco.

CONEGLIANO VALDOBBIADENE PROSECCO DOCG (2009)

This specific zone comprises 16,250 acres in and between the villages of **Conegliano** and **Valdobbiadene**. 1,600 acres lie in Valdobbiadene, generally considered the best growing area, and containing the superior subzone Cru of **Cartizze**.

For sparkling wines, the addition of up to 15% of improving varieties including Chardonnay, Pinot Nero and Pinot Bianco is allowed. Most sparkling wine is made by the Italian Method, or Charmat, but **Metodo Classico** is allowed in the DOCG as well.



Tasting One

Canella Prosecco Superiore di Conegliano Valdobbiadene DOCG

Canella is ideally located in San Donà di Piave, near the appellation's historical nucleus, Conegliano. Luciano Canella and his wife, Renata founded the winery in 1988 and recently handed over control of the winery to their children: Alessandra, Lorenzo, Nicoletta and Monica.

Soft butter yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit, the palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. A delectable aperitif, the classic Prosecco versatility also makes it a fine accompaniment to the entire meal, particularly fish-based first courses, squid, caviar, prawns, and sturgeon.

Retail: \$20 per bottle

Lombardia Overview

Climate: Continental, protected by the Alps, moderated by bodies of water; Lago de Garda, Lago d'Iseo, Adda River, Po River and Lago di Como.

Soil: Stony, glacial moraine, limestone, alluvial.

Production: 16 million 9 liter cases annually.

Leading varieties: Croatina (17% - 9,240 acres), Pinot Nero (14%), Chardonnay (13%), Barbera (12%).

Wine types: Best known for Franciacorta, Oltrepò Pavese, and Valtellina.

DOP: 5 DOCG zones, 22 DOC zones **IGP:** 15

LOMBARDIA



D.O.C.G.

1. Franciacorta
2. Valtellina Superiore
17. Scanzo o Moscato di Scanzo
18. Sforzato di Valtellina o Sfursat
19. Oltrepò Pavese Metodo Classico

VALTELLINA

D.O.C.

3. Botticino
4. Capriano del Colle
5. Cellatica
6. Garda Classico o Garda
7. Garda Colli Mantovani
8. Lambrusco Mantovano
9. Lugana
10. Oltrepò Pavese
11. Garda Bresciano
12. San Colombano al Lambro
13. San Martino della Battaglia
14. Curtefranca
15. Valcalepio
16. Valtellina Rosso o Rosso di Valtellina
20. Sangue di Giuda Oltrepò
21. Pinot Nero dell'Oltrepò Pavese
22. Buttafuoco dell'Oltrepò Pavese
23. Pinot Grigio dell'Oltrepò Pavese
24. Bonarda dell'Oltrepò Pavese
25. Casteggio
26. Terre del Colleoni
27. Valtènesi

FRANCIACORTA

OLTREPÒ PAVESE



FRANCIACORTA

Franciacorta DOCG (1995) – for sparkling wine made using the Champagne or Classic Method (*Metodo Classico*.) Considered Italy's best sparkling wine region. Located on the hills south of Lake Iseo in the Province of Brescia. Glacial moraine over limestone soils. The vineyard area covers 6,250 acres located in 19 villages. 1.3 million 9 liter cases produced annually.

Approved varieties: Chardonnay (85% of area planted) Pinot Noir, Pinot Blanc.
Minimum lees aging requirements: **NV:** 18 months, **Millesimato (Vintage):** 30 months, **Satèn, Rosé:** 24 months, **Riserva:** 60 months.

History: Berlucchi, Ziliani, 1961, Pinot de Franciacorta (white, then spumante.)
DOC in 1967, included red and white still wines. Since 1995 the DOCG classification has applied **exclusively** to the **sparkling wines** of the area.

Curtefranca DOC (2008) (formerly Terre di Franciacorta) for white/red still wines.

Tasting Two

Ferghettina Franciacorta DOCG Brut, NV

Founded by **Roberto Gatti** in **1991** after purchasing the winery and 7.4 acres of land from an elderly widowed neighbor he had been assisting. Today, production has grown to 350,000 bottles from a total of 445 acres of farmed land, both owned and leased. Today, Roberto's children, **Matteo** and **Laura**, both university trained enologists, run the estate. The winery sits on a hill at 1,000 feet above sea level, with a clear view of Lake Iseo in the distance.

Brut NV is the workhorse, 250,000 bottles annually. **95% Chardonnay, 5% Pinot Noir**, mature vines, clay /limestone soils at 650-1,900 feet elevation. 24 months lees aging before release. Hazelnut, ripe pear/apple, white flower blossom.

Serve as aperitif or pair with linguine with shrimp, fried mussels, grilled squid, shrimp and courgette flan, deep fried fish and pizza.

Retail: \$36 per bottle



Ferghettina



Laura Gatti

OLTREPÒ PAVESE

Province of Pavia, south of Po River. “Beyond the Po.”

Argilla and sandy soils with chalky tuff and gypsum. The vineyard area covers 7,235 acres, 1.4 million 9 liter cases produced annually.

Oltrepò Pavese DOC – Catchall appellation for *bianco, rosso, rosato and* sparkling wines. Produces more than half the Lombardy total production.

Rosso blends may include Barbera, Croatina, Pinot Nero, Uva Rara, others.

Bianco: min. 60% Riesling and/or Riesling Italicco, max. 40% Pinot Nero, others. Varietally labeled wines min. 85% said variety. Chard, Cortese, Barbera, CS, etc.

Oltrepò Pavese Pinot Grigio, Bonarda, Buttafuoco, Pinot Nero, Sangue di Giuda dell’Oltrepò Pavese established as separate DOCs (2010.)

Oltrepò Pavese Metodo Classico DOCG (2007) – Min. 70% Pinot Nero, max. 30% Chardonnay, Pinot Bianco and/or Pinot Grigio.

VALTELLINA

Northernmost wine region in Italy, east-west valley, elevation over 2,000 feet, near the Swiss border. Steep hillside vineyards face south, above the Adda River. Both water and mountains offer protection from fierce Alpine winds. Very stony soils trap heat, aiding ripening. Viticulture dates to ancient times, established by Itruscan or Liguri at least 1,500 years ago.

Key variety: Chiavennasca (Nebbiolo.)

Valtellina Superiore DOCG (1998)

697 acres, 140,000 9 liter cases annually.
Min. 90% **Chiavennasca**. Min. 2 yrs. aging, 1 in barrel. **5 subzones:** Grumello, Inferno, Moroggia, Sassella, Valgella.

Sforzato (Sfursat) di Valtellina DOCG (2003)

Appassimento process, like Amarone. Grapes dried to achieve min. 14% ABV.
Min. 20 mos. age, 12 mos. in barrel.

Valtellina DOC Min. 90% Chiavennasca. Less stringent regulations.



Friuli-Venezia-Giulia Overview

Climate: Mediterranean, protected by the Alps, moderated by Gulf of Trieste and Adriatic Sea. Very warm days, cool nights during growing season.

Soil: Marl, marine fossils and sandstone “*ponca vale*” in hilly areas, clay, sand and gravel in lower areas.

Production: 15 million 9 liter cases annually, 80% bianco.

Leading varieties: Pinot Grigio (26%), Merlot (15%), Friulano (9%).

Wine types: Best known for varietal wines from Collio, Colli Orientale, Isonzo and Friuli Grave.

DOP: 4 DOCG zones, 10 DOC zones **IGP:** 3

Wine Regions of Friuli-Venezia Giulia





Assorted Colli Orientale varieties
and Pignolo vineyard:
Jermann in Ruttars

COLLI ORIENTALI DEL FRIULI

Province of Udine, larger than Collio to the southeast.

Mineral rich ponca vale soils. The vineyard area covers 5,750 acres, approx. 1 million 9 liter cases (65% bianco) produced annually. 3rd largest region in Friuli.

Dry white wines are the signature style, but also produces the longest lived red wines and two DOCG dessert styles, **Colli Orientali del Friuli Picolit** (passito) and **Ramandolo** (late harvest.) **Rosazzo DOCG** is for dry white wine.

Important white varieties: Friulano (33%), Sauvignon Blanc, Ribolla Gialla, Pinot Grigio, Piccolit and Verduzzo. Min. 85% stated variety.

Wines labeled Bianco: Any mix of the above.

Important red varieties: Merlot (#1), Cabernet Sauvignon, Pinot Noir, Pignolo, Refosco and Schiopettino.

Tasting Three

Livio Felluga “Terre Alte” Rosazzo DOCG

Located in the village of Brazzano di Cormons, **Livio Felluga** founded his winery in **1956**. Since 1981, Felluga has made a special wine from their 8.5 ha. hillside vineyard in **Rosazzo** planted to **Friulano, Pinot Bianco** and **Sauvignon Blanc**.

Vine age is an average of 70 years. Friulano is fermented and aged in small French oak casks while the Pinot Bianco and Sauvignon are fermented in temperature-controlled stainless steel tanks. After ten months, the wines are blended and bottled, then aged in bottle for a further nine months. Produced only in the best vintages.

Terre Alte 2011 (Magnum)

Aroma: Intense minerality with notes of exotic fruit, herbs, acacia flower, jasmine, white peach, iris, hawthorn, bergamot, vanilla sugar, star fruit, saffron, cardamom and sweet almond.

Palate: Full, deep, harmonious; the finish is intriguing, rich and persistent, with hints of sage, vanilla, rosemary and wet stone.

Retail: \$200 per bottle

Terre Alte 2008 (Magnum)

Aroma: Seductive, rich, complex, intense, persistent; hints of graphite, citrus peel, pastry, tropical fruit perfectly mingled to delicate notes of acacia flowers, citrus peel, saffron, sweet almond, spices, candied citrus, leather, tobacco, incense and bergamot.

Palate: Deep, soft but vibrant; rich in mouth-feel with a delightfully aromatic finish and persistent, with hints of bergamot, sage and marine minerals.

Retail: \$325 per bottle

ROSAZZO DOCG

Former subzone of Colli Orientali, DOCG in 2011, village of Corno di Rosazzo.

Style: Dry white.

Varieties: Min. 50% Friulano, 20-30% Sauvignon Blanc, 20-30% Pinot Bianco and/or Chardonnay, max. 10% Ribolla Gialla, max. 5% other approved varieties.

Yield limits: 56 hl/ha. **Aging requirements:** Approx. 18 months.



COLLIO GORIZIANO (COLLIO)

Province of Gorizia, hilly region bordering Slovenia to the east.

Mineral rich Ponca Vale soils. The vineyard area covers 3,100 acres, 545 thousand 9 liter cases (85% bianco) produced annually. 4th largest region in Friuli.

Important varieties– Friulano, Ribolla Gialla, Malvasia, Chardonnay, Pinot bianco, Pinot grigio, and Sauvignon blanc. Min. 85% stated variety.

Wines labeled Bianco: Any mix of the above; Muller-Thürgau, Traminer max. 15%



The Alps in background give Piemonte
(foot of the mountains) its appropriate name.

Piemonte Overview

Climate: Cool continental, protected by the Alps, rain shadow effect. Vineyards typically on hillsides between 500-1,150 feet in elevation.

Soil: Clay/marl, sand, limestone.

Production: 26.5 million 9 liter cases annually, 59% red, 90% DOP.

Leading varieties: Barbera (31%), Moscato (22%), Nebbiolo (10%).

Wine types: Most wines monocépage; sparkling, dry bianco, rosso.

DOP: 17 DOCG zones, 42 DOC zones **IGP:** None

Important DOCG zones:

Asti, Moscato d'Asti, Gavi, Barolo, Barbaresco, Barbera d'Asti, Dolcetto d'Alba

Wine Regions of Piedmont

90% of wine production centered around towns of **Asti**, **Alba** and **Alessandria**



BAROLO DOCG

One of Italy's most famous wines, DOCG in 1980.

Soil: Vary from chalky/marl to sandstone.

Production: 5,073 acres under vine, production 994 thousand cases annually.

DOCG zone: 11 villages are entirely or partially included in the DOCG, but 90% is within 5 villages: Barolo, Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba and La Morra.

Variety: 100% Nebbiolo

Maturation: *Normale:* 38 mos. incl. 18 in cask. *Riserva:* 62 mos. incl. 18 in cask.

Some Important Crus (single vineyard, or *vigna* zone): **La Serra, Brunate, Cannubi, Bussia, Rocche di Castiglione, Fontanafredda, Ornato.**

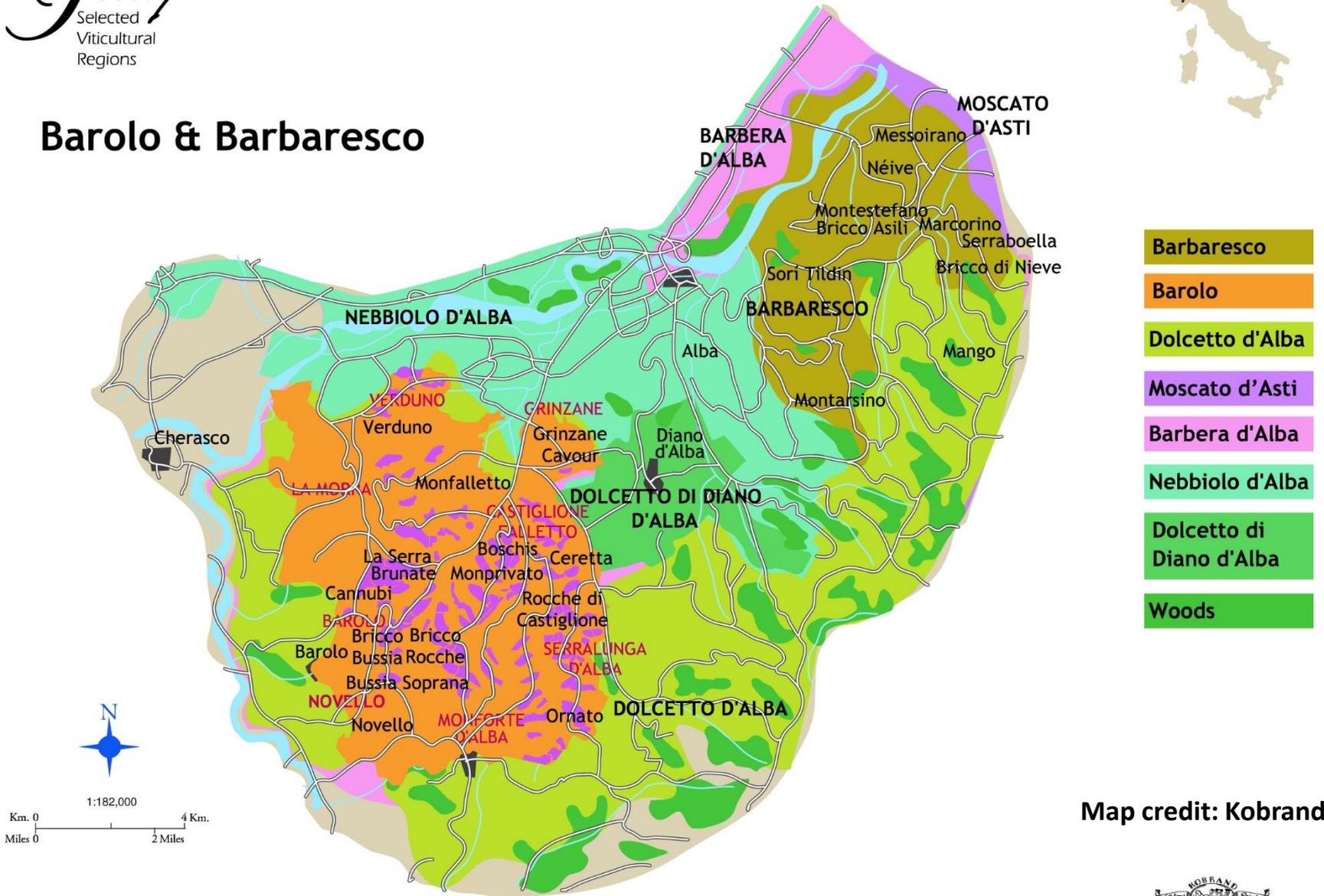
Nebbiolo, Cru Cannubi, Barolo.

Top quality Nebbiolo vineyards pruned to 8-10 buds per vine today as opposed to double that 30 years ago.





Barolo & Barbaresco



1:182,000

Km. 0 4 Km.
Miles 0 2 Miles

Map credit: Kobrand



BARBARESCO DOCG

Neighboring village of Barolo, also DOCG in 1980.

Soil: Fairly uniform clay/marl (*terrabianca*.)

Production: 1,798 acres under vine, production 333 thousand cases annually.

DOCG zone: Villages of Barbaresco, Nieve, Treiso, San Rocco Senodelvio.

Variety: 100% Nebbiolo

Maturation: *Normale:* 26 mos. incl. 9 in cask. *Riserva:* 50 mos. incl. 9 in cask.

Some Important Crus (single vineyard, or vigna zone): **Ovello** (largest-78 ha.), **Montestefano, Secondine, Faset, Asili, Martinenga, Rio Sordo**



Tanaro River, Barbaresco



Gaia Gaja



Tasting Four (Wine 1)

Nino Negri Inferno Valtellina Superiore DOCG, 2010

Founded over 100 years ago, Nino Negri is the leading producer in the Valtellina Superiore zone, farming 31 hectares in the most prestigious sub-zones. This includes 14 hectares situated in the smallest of the sub-zones, **Inferno**, whose name reflects the steep slope and high summer temperatures.

The grapes, Chiavennasca, Pignola, Pinot Nero, Merlot, are vinified on their skins with medium-long maceration. The wine ages for 2 mos. in steel and 18 months in large 80 hl. Slavonian oak casks followed by another 4 months in the bottle.

Retail: \$28 per bottle



Tasting Four (Wine 2)

Prunotto Barolo DOCG “Cru Bussia”, 2008

Alfredo Prunotto founded his business in 1922, in Serralunga d’Alba.

Over the next three decades, he built his business into one of the leading wineries in Barolo. In 1956, Alfredo retired and turned the business over to his friend Beppi Colla. In 1989, the Antinori Family became interested in Barolo and began consulting for Prunotto. In 1994, Colla retired and Antinori bought the firm. Today, Prunotto farms 50 ha. in the Langhe and Monferrato regions.

Bussia is at 1,150 feet in elevation in Monforte d’Alba on clay/limestone and sandy soils.

A powerful wine, 2008 was an excellent vintage.

Maturation: 1,300 gallon *botti* and seasoned barriques.

Retail: \$82 per bottle



Tasting Four (Wine 3)

Recchia Ca' Bertoldi Amarone Classico DOCG, 2007



Eros Spinozzi, Chiara Recchia

Recchia was founded as a wine estate in 1906, and today, Recchia is a leading producer of grapes and wine for many other wineries in the area; they produce more than they need for their own wines, all estate produced and bottled. The Recchia family originally worked for the noble Bertoldi family until **Giovanni Batista Recchia** was able to buy the estate in 1906. Today, the Recchias are in the process of restoring the 15th century Ca' Bertoldi ancestral chateau, vacant for over one hundred years.

Retail: \$40 per bottle

ASTI/MOSCATO D'ASTI DOCG

Moscato based sparkling wines produced in Provinces of Asti, Cuneo and Alessandria. Elevated to DOCG in 1993.

Soils: Sandy clay/marl, limestone.

Variety: Moscato Bianco.

Production: 22,340 acres, producing total of 8.4 million cases annually.

Production method: **Charmat** (Metodo Martinotti), some Metodo Classico.

Production regulations-Moscato d'Asti: single fermentation.

Max. pressure: 2.5 atmospheres (*frizzante*) **ABV:** 4.5%-6.5% **RS:** 100-120% g/l

Production regulations-Asti: secondary fermentation in autoclave (*spumante.*)

ABV: 6%-9.5% **RS:** 30-50% g/l

Tasting Five

Fontanafredda *Galarej* Asti DOCG 2013

The fruit is sourced from high density (4,500 v/ha) Guyot trained hillside vineyards in several villages. Very ripe, whole cluster pressed, cold settled and the juice is partially fermented to 3% ABV. It is then transferred to tank and aged for one month at 32°F then transferred to a pressurized tank at 60°F for balance of fermentation using only natural grape sugars. This is the traditional method seldom employed by modern Asti producers. After fermentation to 7% ABV, the pressure and temperature are lowered to arrest fermentation and the wine is aged on the fine lees for six months, giving the wine an interesting yeasty complexity, like fresh lager. Floral, stone fruit and strawberry, and a hint of brine round out the aromatic descriptors. On the palate, it is complex, fresh and medium sweet with a creamy mousse, all balanced by refreshing acidity.

Retail: \$20 per bottle