DOC / DOCG Zones

Tuscany
What does “SuperTuscany” mean?

Not just Super Tuscan wines
Wines and Zones that are ‘New’
Or Reinvented
Wine #1
What is Wine #1?

**Vernaccia di San Gimignano**
“Tuscany's most characterful white wine grape, making deeply coloured, often nutty wines”
– Jancis Robinson
What is Wine #1?

**Trebbiano**

“The basic crisp mouthwash of the Tuscan hills...its wine is remarkably thin, tart and characterless”

- Jancis Robinson
What is Wine #1?

Malvasia Bianca
“a deeply coloured, quite alcoholic wine [with] an intensely nutty character, sometimes with notes of orange peel and dried fruits” – Jancis Robinson
Capezzana
Trebbiano IGT 2014

Fermentation in steel
5 months in barrique
Malo in tonneaux
13.5%
$17 (Italy)
“Almonds, yellow flowers of the field, vanilla

Intense and harmonic with delicate tannins, a soft elegance with a complex and persistent finish”
“Making age-worthy Trebbiano was a difficult project”
- Capezzana

“It’s unfair to say bad things about Trebbiano. It can be one of the most interesting white wines. It just shouldn’t be blended with red grapes.”
- Rodolfo Bobini, Antinori
What is Wine #2?
What is Wine #2?

Chianti
Which of these words is associated with Chianti?

Fiasco
Vendetta
Chiaroscuro
Fiasco in the 1300s
Hand-woven from dried sea grass
First introduced to Chianti by Melini in 1860
Fiasco weavers

By early 20th century
1000 glass blowers
30,000 weavers
Melini
Chianti 2013

“Elegant scents of iris, raspberries and spices. Dry, full and harmonious with an elegant aftertaste of toasted almonds and fruit.”
Melini
Chianti 2013

Sangiovese Grosso 80%
Canaiolo Nero 10%
Trebbiano 5%
Malvasia 5%

6 months’ aging in large oak casks and stainless

12.5%

$17
Barone Bettino Ricasoli

Second prime minister of Italy

Owned Castello di Brolio

Conducted 30 years’ research on Chianti

Promoted Chianti to Italy and overseas
“The wine receives most of its aroma from the Sangioveto…as well as a certain vigour in taste;

the Canajuolo gives it a sweetness which tempers the harshness of the former without taking away any of its aroma;

the Malvagia, which could probably be omitted for wines for laying down, tends to dilute the wine…but increases the taste and makes the wine lighter and more readily suitable for daily consumption”
Trebbiano

Ricasoli later amended his formula to include Trebbiano

By World War II, Trebbiano made up up to 30% of some Chiantis
- Karen MacNeil

“Trebbiano farmers were important politically and economically”
- Nick Poletto, Kobrand

1966 DOC Disciplinare mandated 10-30% white grapes
Trebbiano

“Thin, tart and characterless”
- Jancis Robinson

“It is almost entirely lacking in flavor.”
- Belfrage, The Fines Wines of Tuscany and Central Italy
Chianti’s reputation stunk
Reasons Chianti’s Reputation Stunk

- Required Blend
- Inferior Clones
- Unripe Grapes
- Prizing Quantity over Quality
- Lack of hygienic conditions in wineries
- Herbicides and Pesticides
Prior to the 1960s, Italy spent decades destroying its wine culture and traditions; the only priority was volume, and quality declined dramatically. Growers could only get a share of the market by selling their grapes at ridiculously low prices, indeed, the only thing they were taught was how to maximize volume at the expense of quality.”

- Maurizio Zanella, president Ca’ del Bosco, head of Franciacorta Consorzio
WWII Liberation of Tuscany
Chianti’s Reputation Stunk
Wine #3
What distinguishes wine #3?

- From Chianti Classico area
- 100% Sangiovese
- First single-vineyard wine from Chianti
Melini
La Selvanella Chianti Classico Riserva 2011

the first single vineyard wine from Chianti (1969)
Sangiovese Grosso 100%
14.5%
$24
“Full, complex bouquet with strong notes of red fruits, irises, and hints of vanilla.

“Warm and savory with an elegant aftertaste of woodland undergrowth and toasted almonds”
How Chianti’s Reputation Improved

Required Blend

DOC 1966: max 70% Sangiovese
DOC 1996: 80-100% Sangiovese
Jancis on Sangiovese

- Mulberries, prunes
- Spice, tobacco
- Sometimes leather and chestnuts
- Savory instead of sweet
- Barnyard-like if not fully ripe
D.O.C.G.
1 Chianti
2 Chianti Classico
Grand Duke Cosimo III

A Medici

“Witnessed Tuscany's deterioration to previously unknown economic lows”

In 1716 he did this:
Chianti designation
Per il Chianti è stato Determinato sia.
Dallo Spedaletto, fino a Greve; di lì a Panzano, con tutta la Potestà di Radda, che contiene tre Terzi, cioè Radda, Gajole, e Castellina, arrivando fino al Confine dello Stato di Siena, &c.
Per Bargino è stato Dichiarato...
Chianti designation
Wine #4
What distinguishes wine #4?

- Blended with white grapes
- Blended with red indigenous varietals
- Blended with red international varietals
Mazzei
Chianti Classico Riserva Ser Lapo 2012

90% Sangiovese, 10% Merlot

13%

$20
“Bright aromas of fresh cherries mingle with notes of thyme and a subtle smoky character.

Cranberry, raspberry and red cherry dominate with hints of leather, cedar and cocoa powder. Some earthiness in the finish and ripe soft tannins”
Mazzei family

Ser Lapo: used the words “Chianti wine” in 1398
Mazzei family

Philip: friend to Thomas Jefferson

Planted his vineyards at Monticello

“Tutti gli uomini sono per natura egualmente liberi e indipendenti”
– Virginia Gazette, 1774
How Chianti’s Reputation Improved

International Varietals in the Blend

DOC 1966: Not permitted

DOCG 2000: Up to 20% red varietals, indigenous or international
Chianti’s Supporting Players

Canaiolo: makes “soft and velvety wines”

Colorino: you guessed it

Mammolo: “strong aromas of violets”

Merlot

Cabernet Sauvignon

Syrah
Do International Varietals Improve Chianti?

“Sangiovese belongs by itself or with indigenous grapes only”

“We make a traditional style”

“More than 10-15% international varietals overwhelms the Sangiovese”

“Cabernet (or Merlot) amplifies everything about Sangiovese”
Do International Varietals Improve Chianti?

“In Chianti’s climate, Merlot blends seamlessly with Sangiovese, adding color and soft texture”

“Cabernet makes wines that are very different from Sangiovese – darker and more vegetal, scented, sour and astringent”

- Bill Nesto and Frances di Savona, *Chianti Classico*
Wine #5?
What distinguishes wine #5?

- A new category of Chianti
- Blended with indigenous varietals
- Aged in whiskey barrels
Castello di Verrazzano

Chianti Classico Gran Selezione “Sassello” 2011

100% Sangiovese

14.5%

$66

First vintage 1982 (as IGT Supertuscan)
“Fruity notes including cherries, blackberries, raspberries underlined by hints of oak and vanilla.

Closely woven tannins both smooth and pleasant joined to notes of fruit and spice, oak and vanilla, with an equally pleasant and long finish”
Serata di musica per “Armonia in Ville e Castelli”

Venerdì 12 Agosto si terrà il secondo appuntamento di una serie di serate dedicate alla musica classica, con il duo musicale flauto.

Verrazano-Narrows Bridge is spelled wrong

It’s an error that has loomed over New York Harbor for more than 50 years: The name of the majestic Verrazano-Narrows Bridge

Wines Worth Exploring: Sip Tuscany with Castello di Verrazzano

Castello di Verrazzano sul Daily Meal in un articolo di Wanda Mann! Wanda Mann è fondatrice e caporedattore di The Black Dress.
Chianti Classico Gran Selezione

Single vineyard or selection of estate’s best grapes

Minimum aging 30 months including 3 months bottle aging

Stricter Technical and Sensory Parameters
Does Gran Selezione Improve Chianti’s Reputation?

“Chianti has completed its quality pyramid”

“So many producers feel the need to include Bordeaux varietals to comply with the organoleptic requirements”

“The end consumer needs simple messages”
What Would Further Improve Chianti’s Reputation?

“More focus on the individual villages”

Castellina: delicate aroma and flavor

Castelnuovo Berardegna: the most ripe and richest tasting

Gaiole: structure and firm tannins

- M Ewing Mulligan & E. McCarthy
What Would Further Improve Chianti’s Reputation?
What Would Further Improve Chianti’s Reputation?
How Chianti Improved Incrementally


Lowered yields and wines turned out “great”

1991 – started replanting vineyards

Tighter row spacing and different row orientation

Source: Alessandro Lunardi, Ornellaia
How Chianti Continues to Improve

Chianti 2000 Project 1987-
- Identified best viticultural practices
- Identified best quality clones
- Smaller berries, thicker skins, open bunches
- First clones became commercially available in 2006

Source: Tim Gaiser, MS
Wine #6
It’s a SuperTuscan
It’s a Chianti Classico
It’s an IGT
I’m tired of these questions
Antinori

Tignanello 2011 (Toscana IGT)

80% Sangiovese
5% Cabernet Franc
15% Cabernet Sauvignon

13%

$94
“Dark fruit and with much underlying freshness on the aromatic finish; plum fruit dominates the aromatic gamut along with cherries, and the aromas evolve with vigor and balance towards sensations of mint and liquorice.

Ready and inviting, rich and harmonious; excellent the balance of the flavors thanks to the tonic acidity and the solidity and suppleness of the tannins. The finish and aftertaste are rich and savory and are characterized by a sweet persistence and length.”
Antinori family

“26 generations in wine”

Estates throughout Tuscany and the world
Antinori firsts

Left the Chianti flask for the *bottiglia Bordolese*

Called itself Villa Antinori, not chateau or castello

Added French grapes to its Chianti in 1924
Tignanello firsts

In 1970 called "Chianti Classico Riserva vigneto Tignanello"

In 1975 among the first red wines from Chianti Classico made without white grapes

First Sangiovese wine to be aged in small oak barrels

First modern red [Italian] wine to use non-traditional varieties such as Cabernet
After the 1966 DOC

“Our bottles would appear to be fit only for the company cafeteria.” – Piero Antinori

“Tignanello allowed Antinori to bypass the low prestige and price ceiling of wines with Chianti on the label.”

- Bill Nesto, Frances di Savino, Chianti Classico
Eventually the Disciplinare changed

“The wine made the law, not the other way around” – Piero Antinori

SuperTuscan
Reaching the Halfway Point: Wine #7
Reaching the Halfway Point: Wine #7

- Sangiovese + Cabernet
- Sangiovese + Merlot
- Sangiovese + Syrah
- Solely Sangiovese
Capezzana
Villa di Capezzana Carmignano 2010

80% Sangiovese
20% Cabernet Sauvignon

14%
$20

SuperTuscan?
“Red and dark fruit with spicy aromas. Rich concentrated flavors of currants and wild berries set against a backdrop of silky tannins”
BANDO
Sopra la Dichiarazione de' Confini delle quattro Regioni Chianti, Pomo, Carmignano, e Val'd'Arno di Sopra.


Per il Chianti è relata Determinato da.
Dallo Spedalıkizio, fino a Greve; di li a Panzano, con tutta la Podereria di Radda, che contiene tre Terti, cioè Rada, Gaiole, e Caffellina, arrivando sino al Confluen dello Stato di Siena, &c.

Per Pomo è flato Dichiarato da.
Dal Fiume Sieve, ove sbocca nel Fiume Arno; Quindi prendendo il corso d'Arno all'insù, fino all'Imboccatura del Rio di Vicano della Mafolina, e secondo il corso di quello, fino alla Vallombrosa; Ivi per la Strada del Poggio, fino all'Oltre della Contumnia, e da quella per il Follio della Mofcia, fino al Fiume Sieve, e da detto Fiume, fino all'Imboccatura di esso nel Fiume d'Arno, &c.

Per Carmignano è relato Falsato da.
Dal Muro del Barco Reale prelato al Fiume Furba, Strada di Goli, che da detto Fiume conduce a Bonifalco, Indi alla Villa del Sig. Marchese Bartolommei, fino al Muro del detto Barco Reale al Cancellio d'Arzana, &c.

Per il Val'd'Arno di sopra è flato Concluso da.
Tutta la Montagna contigua al Cañetino situata alla destra del corso del Fiume Arno; dal Fiume Ciuffenna, fino al Fiume Vicano di S. Elerro, e tutta la Montagna contigua alla Regione del Chianti situata alla sinistra del corso del Fiume Arno, da Monte Goni, a Monteionio, inufo a Castagneto, &c.

E tutti quei Vini, che non saranno prodotti, e fattrici nelle Regioni come sopra Confinamenti, non si proditteranno, né devano sorto qualia pretende, o qualsio colore Contrariamente, sotto le Pene contenute nell'enunciato Bando, o da Moto Proprio di S. A. R., &c., e tutto, ecc. mandantes, &c.

Gioseffo Maria Romoli Pre Secret.

Band per me Nicolò Palmieri pubb. Band queso di 14 Sert. 1716 ne' luoghi soliti in bello di questa Città di Firenze.

IN FIRENZE MDCCXVI.
Carmignano designation

“Foreshadowed the Super Tuscan wine issue by several centuries”
- my CSW manual
Capezzana Winery
Capezzana Winery

Florentine noble woman who acquired Capezzana in 1475

The region’s first female winemaker
Catherine de Medici
Queen of France 1547-1559
Brought Cabernet to Tuscany
Carmignano

197 acres of vineyards

10 producers
Carmignano

1930 – 1975 was “Chianti”
And Wine #8?
And Wine #8?

- Sangiovese + Cabernet
- Sangiovese + Merlot
- Sangiovese + Syrah
- Solely Sangiovese
Cecchi
La Mora Morellino di Scansano 2013

90% Sangiovese
10% other red varietals

13%
$14
“Bright fruit aromas of raspberry, blackberry and spice

A modern interpretation of Sangiovese, this wine’s flavors mimic its aroma, with soft but persistent feel”
The Maremma
La Mezzadria in Tuscany
La Mezzadria in Tuscany
"We worked in these fields for sometimes 16 hours a day, trying to eke from this miserable, ungenerous Chianti soil. We always ate the same thing and never in abundance. At the end of the month, the landowner arrived and we had to give him half our miserly crop."
La Mezzadria in Tuscany
Morellino: Supporting Players

Alicante
Ciliegiolo
Colorino
Malvasia Nera
Canaiolo
Montepulciano
Merlot
Syrah
Cabernet Franc
Cabernet Sauvignon

SuperTuscan?
And Wine #9?
And Wine #9?

- Sangiovese + Cabernet
- Sangiovese + Merlot
- Sangiovese + Syrah
- Solely Sangiovese
Fattoria dei Barbi
Brunello di Montalcino 2011

100 % Sangiovese Grosso

14.5%

$48
“Red berry and cherry, light citrusy tones, candied fruits.

Well balanced and persistent. Good structure with an aftertaste marked by red berries, plums and cherry. Elegant and savory”
Sangiovese Grosso
Thicker skins
Brunello clones

Sangiovese
Most often used in Chianti
The Biondi Santi family

Clemente Santi

Owned large estates in Montalcino

Science and agricultural background

Wines won awards in Paris in 1867
The Biondi Santi family

Ferruccio Biondi Santi

Oidium, phylloxera then powdery mildew

Made a wine suitable for long aging that was 100% Sangiovese: 1888

At end of 19th century, began methodical mass selection of Sangiovese
The Biondi Santi family

Tancredi Biondi Santi

In 1920s raised Brunello expression to new levels

Ambassador to Montalcino and its wines
Brunello

Only 10-15 producers at the end of the 1950s
Brunello
DOC 1966

“Perhaps the most demanding production code in the world” – Kerin O’Keefe, *Brunello di Montalcino*

- Must use expensive oak casks
- At least 4 years’ aging
- Vinification and aging can only take place within Montalcino
Brunello

1967: 189 acres
1968: 139 acres
1969: 139 acres
Brunello

1967: 189 acres
1968: 139 acres
1969: 139 acres
1970: 184 acres
1971: 385 acres
Brunello

1967: 189 acres
1968: 139 acres
1969: 139 acres
1970: 184 acres
1971: 385 acres

Today: 8,900 acres
Majority of 25 founding fathers were ex-*mezzadri*
The Brunello Aging Timeline

2 years in oak; 4 months in bottle
Released 5 years after the year of the harvest

‘After 10 years starts being ready’

Transitions from Fruity/Balsamic to Toast/Spice

15-20 years it’s at its peak

Riservas take a few years longer / Rossos take less
Fattoria dei Barbi

Colombini family
Fattoria dei Barbi

Made Brunello in 1892

First to export Brunello to America 1962, England 1969 and Japan 1975

First to sell wine by mail order 1832

First in Montalcino to export bottled wine to France in 1817

Created the first “Super Tuscan,” Brusco dei Barbi, 1969
Wine #10
Wine #10

- Sangiovese + Cabernet
- Sangiovese + Merlot
- Sangiovese + Syrah
- Solely Sangiovese
Le Chiuse
Brunello di Montalcino 2011

100 % Sangiovese Grosso

14.5%

$56
“Very intense, persistent nose and with red fruit notes

Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma”

95 pts Robert Parker: Jan 2016 The wine is soft, yielding and charged with a velvety and smooth texture. It is deeply redolent of dark berry, black cherry, spice, leather and tobacco. The wine's sunny personality never feels flat or too dense. In fact, the wine offers a very tight and steely backbone that gives the wine stature and strength
Le Chiuse

Simonetta Valiani, owner
Brunello History

Banfi in Montalcino
AMERICANS TO MAKE SWEET, Fizzy BRUNELLO

What Are They Thinking?

Today's Late Breaking Feature Story

['text']

Still Going Strong

"Some believe the best is yet to come!"

[Image of a feature story with a picture of a person and a headline: "Today's Late Breaking Feature Story"]
Undertook clonal research program
Worked with academics throughout Italy
Shared results with the industry
Wine #11
Wine #11

- Cabernet Sauvignon + Sangiovese
- Cabernet Sauvignon + Cabernet Franc
- Merlot + Cabernet Sauvignon + Cabernet Franc
- Solely Sangiovese
Il Poggione

Marketed Brunello in the early 1900s

100 % Sangiovese Grosso

14.5%

$74
“Very intense, persistent nose and with red fruit notes

Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma”

95 pts Robert Parker: Jan 2016 The wine is soft, yielding and charged with a velvety and smooth texture. It is deeply redolent of dark berry, black cherry, spice, leather and tobacco. The wine's sunny personality never feels flat or too dense. In fact, the wine offers a very tight and steely backbone that gives the wine stature and strength
Wine #12

- Cabernet Sauvignon + Sangiovese
- Cabernet Sauvignon + Cabernet Franc
- Merlot + Cabernet Sauvignon + Cabernet Franc
- Solely Sangiovese
Gaja Toscana

Ca’Marcanda Bolgheri 2011

50% Merlot
40% Cabernet Sauvignon
10% Cabernet Franc

% $150
“Complex with powerful tannic structure, dense, with an expressive mineral character. Rich fruit and nuanced aromas with a long, concentrated finish.”

“Very attractive raspberry, currant and chocolate character with hints of nuts. Full body, silky tannins and a juicy finish”
- James Suckling
“Cold if perfect wines, in which, somehow, one can taste the fact that the owner lives a long way away.”

- Nicolas Belfrage, *The Finest Wines of Tuscany*
Ca’ Marcanda
Bolgheri
Bolgheri ≠ Maremma
Bolgheri
Producers in and around Bolgheri

Gaja
Antinori
Frescobaldi
Folonari
Tenuta San Guido

Le Macchiole
Michele Satta
Colle Massari
Argentiera

SuperTuscans
Wine #13
Wine #13

Cabernet Sauvignon + Sangiovese
Cabernet Sauvignon + Cabernet Franc
Merlot + Cabernet Sauvignon + Cabernet Franc
Solely Sangiovese
Tenuta San Guido
Bolgheri Sassicaia 2011

85 % Cabernet Sauvignon
15 % Cabernet Franc

% $204

The first SuperTuscan
“Dark chocolate and supple red berry fruits with plenty of raspberry and cassis.

Juicy and lithe with good balance, good drive and great depth. Toasty oak builds through the finish, showing a strong earthy thread and a core of crisp tannin.”

– James Suckling
‘Aia’ means a place

Ornellaia
Lupicaia
Sassicaia
Mario Incisa della Rocchetta

Piemontese

Wife inherited estate
Mario Incisa della Rocchetta

Grew Cabernet

Bordeaux-like conditions
Soils

“a strong presence of limestone... [and] rich in rocks and rather rich in clay”
## Mario Incisa della Rocchetta

### Weather

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In the late 1960s, Piero Antinori sent his winemaker to Sassicaia to make the wine more suitable for commerce”
- Bill Nesto, Frances di Savona, Chianti Classico

Dr. Giacomo Tachis
Sassicaia

Sassicaia 1985 was Robert Parker’s first-ever 100 point wine.
But it had to be called *Vino da Tavola*.

1994: Sassicaia receives its own DOC.

Bolgheri Sassicaia
Sincere Thanks!

Shields Hood  | Susannah Gold, Vigneto Communications
Odila Galer-Noel, Frederick Wildman | Kanchen Kincade, Terlato
Francine Kowalsky, Frederick Wildman | Marco Sorio, Kobrand
Sabrina Keraudrin, Mionetto USA  | Brian Cronin, Palm Bay
Ira Norof, SWS  | Nick Poletto, Kobrand
Sharron McCarthy, Banfi  | Lars Leight, Banfi
Rodolfo Bobini, Antinori  | Giacomo Pondini, Brunello Consorzio
Alessandro Lunardi, Ornellaia  | Mariana Nedic, IEEM
Silvia Fiorentino, Chianti Classico Consorzio