




Verdicchio

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Le Marche

- Mediterranean climate near the sea and further south
- Continental climate inland & north
- Mountains (31%) inland
- Hills (69%) closer to the sea



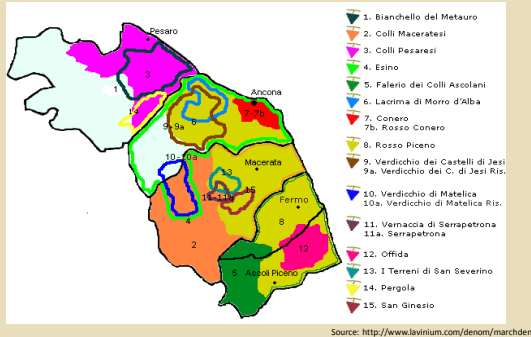
Source: www.bellemarche.co.uk/
www.italian-flavor.com

The Grapes of Le Marche

- Red Wine Grapes
 - **Lacrima**
 - Vernaccia Nera
 - Sangiovese
 - Montepulciano
 - Aleatico
- White Wine Grapes
 - **Verdicchio**
 - Pecorino
 - Passerina
 - Maceratino
 - Biancame
 - Trebbiano Toscano
 - Malvasia Bianca di Candia
 - Malvasia Bianca Lunga
 - Grechetto



The Wines of Le Marche



Source: <http://www.lavinium.com/denom/marchden>

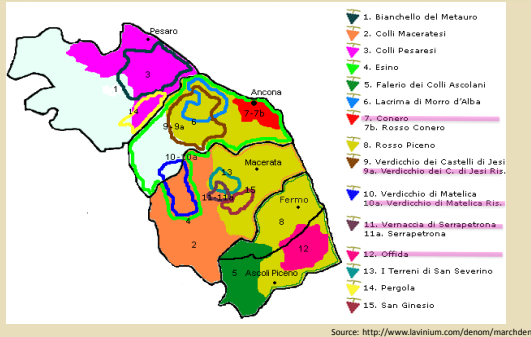
Verdicchio in the Glass

- **Appearance:** Straw with green tinges when young
- **Nose:** Light, not overly aromatic, green apples, lemon, mandarin, quince, lime, nuts
- **Palate:** Dry, moderate to high acidity, medium body. Note the bitter almond finish.



Photo: Silvano Brescinini, www.baronepizini.it

The Wines of Le Marche



Source: <http://www.lavinium.com/denom/marchden>

Verdicchio

Verdicchio dei Castelli di Jesi
DOCG (Riserva), DOC

Verdicchio di Matelica
DOCG (Riserva), DOC



- Verdicchio = "little green one"

Source: <http://www.agrania.org>

Verdicchio DOCGs

- DOCG Verdicchio dei Castelli di Jesi Riserva (2011)
 - 20 miles from the sea
 - 85% Verdicchio; max 15% other white grapes
 - Min 12.5% abv
 - Aged 18 mos, includes 6 mos in bottle (from 1 Dec)
- DOCG Verdicchio di Matelica Riserva (2011)
 - Inland, higher altitude
 - 85% Verdicchio; max 15% other white grapes
 - Min 12.5% abv
 - Aged 18 mos, includes 6 mos in bottle (from 1 Dec)

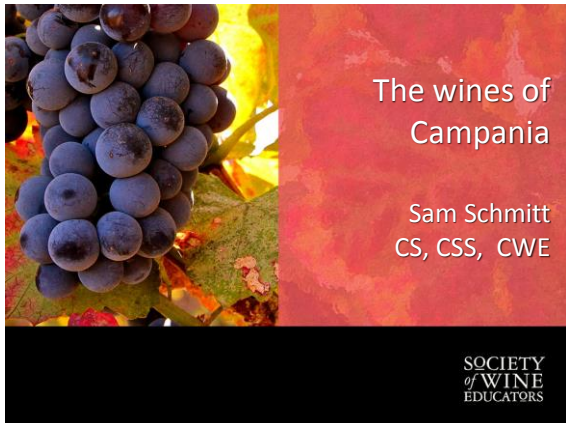


Source: <http://www.agrania.org>

Verdicchio DOCs

- DOC Verdicchio dei Castelli di Jesi (1968)
 - 20 miles from the sea
 - Largest DOC in Le Marche
 - 85% Verdicchio; max 15% other white grapes
 - Min 11.5% abv
 - Classico - 11.5% abv min
 - Classico Superiore - 12% abv min
 - Spumante & passito styles also made
- DOC Verdicchio di Matelica (1967)
 - Inland, higher altitude
 - Smaller production
 - 85% Verdicchio; max 15% other white grapes
 - Min 11.5% abv
 - Spumante & passito styles are also made



















Greco di Tufo DOCG



GRECO

Fiano di Avellino DOCG



FIANO

Summary

- Campania is one of the oldest wine making regions in Italy and the most traditional
- It's terroir is marked by volcanic soils which spared it from phylloxera devastation
- It has four DOCG wines: two red, two white
 - The signature red grape is Aglianico
 - The key white grapes are Greco, Fiano, & Falangina
- It has 18 DOC wines
- It has 13 IGT wines



Erbaluce di Caluso
DOCG

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CWE

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Let's get oriented!

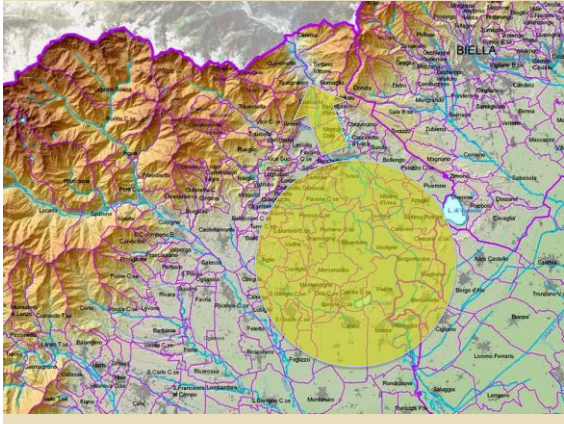
Wine Regions of Piedmont

- Langhe Hills (Barolo and Barbaresco)
- Roero Hills
- Asti and the Monferrato Hills

Alto Piemonte

- Canavese
 - Caluso
 - Carema
- Colline Novaresi
 - Boca DOC
 - Ghemme DOCG
 - Fara DOC
 - Nebbiolo = Spanna

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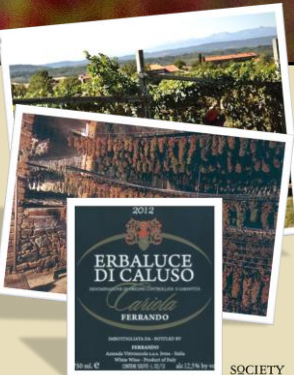


- First written mention is in Croce 1606
- Possibly derived from *alba luce* = "dawn light"
 - The skins glisten amber when ripe
- Myth of Dawn and Sun falling in love
 - During an eclipse, Albaluce, the nymph was born
 - Somehow she cried and her tears sprung into vine!
- There might be a genetic link to Clairette in France
- Achieved DOC status in 1967
- Achieved DOCG in 2010

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More info on Erbaluce

- Traditionally grown in a Pergola called *Topia*
- High acid is apt for traditional method sparkling wine and *passito* desert wine
- Sparkling wines under the DOCG must be traditional method. Charmat is produced but elsewhere in N. Piedmont
- *Passito* are dried until March then aged for a min of 3 years, 4 for Riserva
- About 342 ha (845 acres) that is about the area of Larose Trintaudon and smaller than Red Mountain AVA in WA
- The area was a result of glacial movement through the Alps, the area is protected by the mountains and hills and moderated by several lakes.



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What do we take home?

- Erbaluce can make 3 styles of wine: still, sparkling (traditional method), and passito
- Erbaluce di Caluso DOCG is a historic region of Northern Piedmont, while Erbaluce is also grown in the Novara province
- Erbaluce has above average acidity and enough structure to make striking sparkling wine and whites that can age several years. Producers are trying to compete with Arneis and Cortese
- Thank You!

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QUESTIONS ON ERBALUCE DI CALUSO?

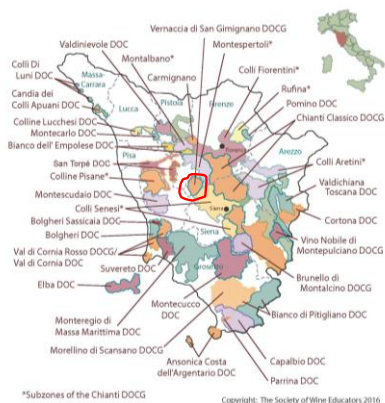


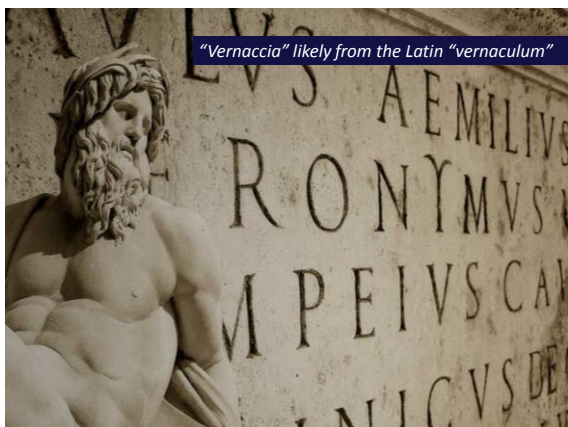
Vernaccia di San Gimignano

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Or from "Vernazza"



Tax documents of San Gimignano mention it in 1276:

Salma vini de vernaccia ad mulum, soldi 3



Vernaccia popular throughout Europe by the 14th century

Folgóre da San Gimignano (1308)

Coppe, nappi, bacini d'oro e d'argento
Vin greco di riveiera e de vernaccia

Good enough to merit eternal damnation ?



Gustave Doré illustration – Purgatorio, Canto XXIV

Pope Martin IV



Purgatorio, Canto XXIV

Ebbe la Santa Chiesa in le sue braccia — dal Torso fu — e purga per digiuno l'anguille di Bolsena e la vernaccia

He who in his arms held Holy Church — He came from Tours — and he by fasting purges The eels of Bolsena and Vernaccia's wine

Vernaccia became less popular as Trebbiano and Malvasia arrived in Tuscany





Awarded DOC in 1966

Promoted to DOCG in 1993



Vernaccia di San Gimignano DOCG

Minimum 85% Vernaccia

Min 11% abv

Max 4 g/L R.S.

Reserva:

Min. 12.5% abv

Min. 11 months aging (from Jan. 1 after harvest)

Tenuta le Calcinaie
Vernaccia di San Gimignano DOCG 2013

100% Vernaccia

12.5% abv

Vino Biologico

Brief cold soak

Stainless steel/temperature controlled ferment

9 months on lees

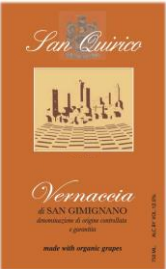
San Quirico
Vernaccia di San Gimignano DOCG 2013


100% Vernaccia

12.5% abv


USDA Certified
Organic Grapes

Cement vat/temperature
controlled fermentation





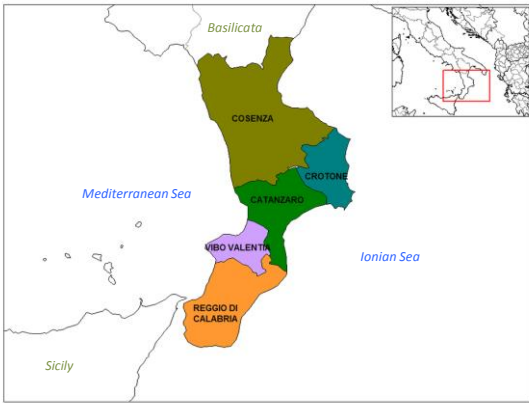
**QUESTIONS ON
VERNACCIA DI
SAN GIMIGNANO?**



The wines of
Calabria

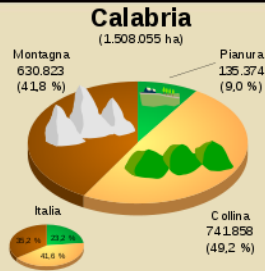
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Calabria

- Warm Mediterranean climate
 - Dry, arid
 - Sea influence
- Rugged and diverse landscape
- 13,444 hectares of vineyards (about 2%)
- Mix of clay, marl, & sand



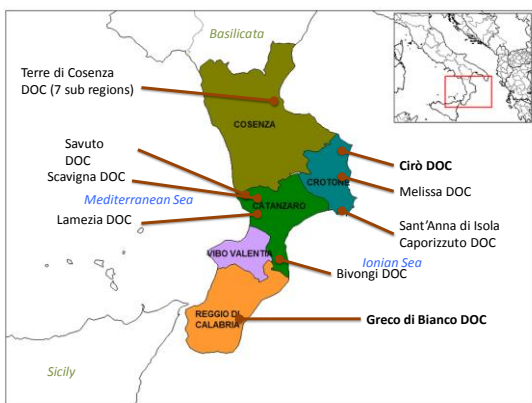
Source: <http://www.regione.calabria.it/>

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The Grapes of Calabria (36 Autochthonous)

- | | |
|--|--|
| <ul style="list-style-type: none"> • Red Wine Grapes <ul style="list-style-type: none"> – Gaglioppo – Magliocco Canino – Calabrese Nero – Nerello Cappuccio – Castiglione – Greco Nero – Aglianico – Cabernet Sauvignon – Merlot | <ul style="list-style-type: none"> • White Wine Grapes <ul style="list-style-type: none"> – Greco Bianco – Montonico Bianco – Trebbiano – Malvasia Bianca – Ansonica – Chardonnay |
|--|--|





Notable Calabrian Wines

- **Cirò DOC (1969)**
 - Rosso, Rosato:
 - Minimum 80% Gaglioppo
 - Any other red grapes
 - Barbera, Cabernet Franc, Cabernet Sauvignon, Sangiovese, Merlot 10% max. inclusion
 - 12% minimum abv
 - Released 1 Jun year after harvest
 - Rosso Classifications:
 - Classico, Superiore, Classico Superiore
 - Superiore & Classico Superiore can qualify as Riserva after aging at least 2 years from 1 January year after harvest



Notable Calabrian Wines

- **Cirò DOC (1969)**
 - Bianco:
 - Minimum 80% Greco Bianco
 - Max 20% any other local white grapes
 - 11 % minimum abv
 - No aging requirements



Notable Calabrian Wines

- Greco di Bianco DOC (1980):
 - Minimum 95% Greco Bianco
 - Maximum 5% other white grapes
 - 14% minimum abv (often around 17%)
 - Minimum aging: 1 year
 - Grapes are dried for about 8-10 days



Photo credit: <http://www.vinop.it/greco-bianco/>



**QUESTIONS ON
CALABRIA?**

FIVE

MINUTE BREAK!
