




CSW Summit
Part 2

Italy: Oddities,
Curiosities, and B-Sides!

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The Wines of
Umbria

Sam Schmitt
CS, CSS, CWE

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Agenda

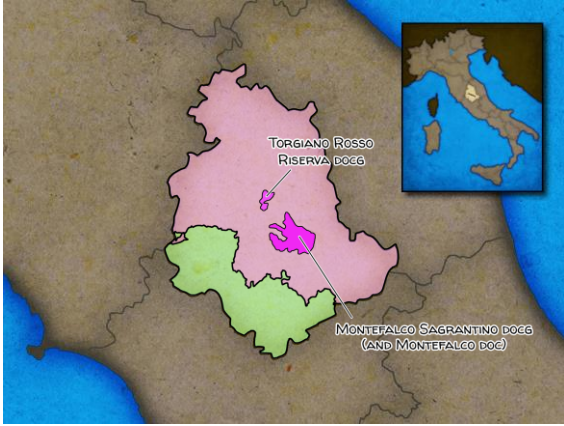
- Overview of Umbria
- Umbria's Geographic Features & Terroir
- Umbria's Wine Regions
- The Grapes & Wines

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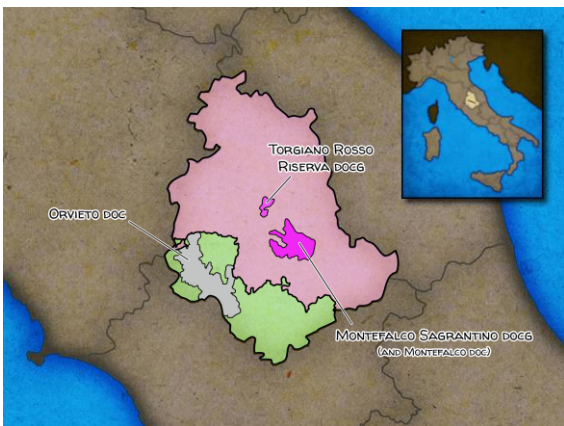


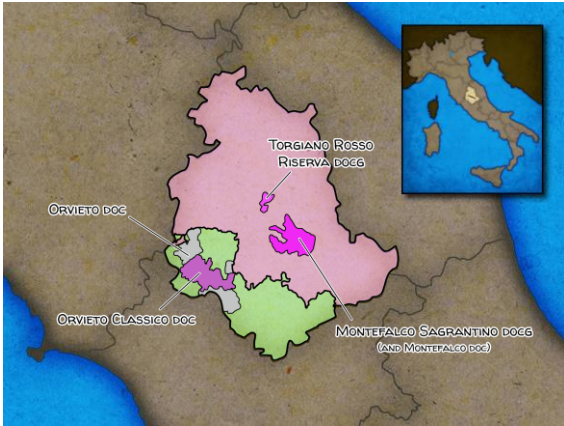












Sagrantino di Montefalco DOCG



- 100% Sagrantino grapes from the Province of Perugia, although not necessarily in the commune of Montefalco
- Montefalco Sagrantino Secco: dry red wine
- Montefalco Sagrantino Passito: a sweet red wine

Source: Consorzio Tutela Vini Montefalco

Sagrantino di Montefalco DOCG



- Must age 37 months before release (12 months in oak for Secco)
- Aging calculated from Dec. 1st of harvest year
- Pairs well with: Grilled meats with dark sauces and game meats

Source: Consorzio Tutela Vini Montefalco

Torgiano Rosso Riserva DOCG



- Primary blend:
 - Sangiovese 50%-70%
 - Canaiolo 15%-30%
- Other grapes allowed:
 - Trebbiano (up to 10%)
 - Cilieggiolo and Montepulciano (up to 15%)
- Must be aged at least 3 years prior to release (Nov. 1st of harvest year)
- Pairs with roast meats, poultry, game and aged hard cheeses

Source: Consorzio di Tutela Vini di Torgiano

Orvieto & Orvieto Classico DOC



Orvieto DOC regulations allow:

- Procanico & Grechetto (min 60%)
- Other white grapes, non-aromatic, suitable for cultivation (40% max)
 - Commonly Trebbiano, Canaiolo bianco (Drupeggio) and/or Malvasia Toscana

Source: Il Consorzio Vini di Orvieto

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Orvieto & Orvieto Classico DOC



- Styles include:
 - Secco (dry)
 - Abboccato (off dry)
 - Amabile (semi sweet)
 - Dolce (sweet)
 - Superiore
 - Late Harvest
 - Muffa Nobile (post harvest Botrytis)
- Aperitif, fried white meat and fish
- Dolce & Late Harvest: Desserts
- Muffa Nobile: liver pate and cheeses

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Summary

- Umbria is the only wine region in Italy that does not border another country or a body of water
- It has two DOCG wines:
 - Sagrantino di Montefalco
 - Torgiano Rosso Riserva
- Orvieto & Orvieto Classico DOC are the most well know white wines from the region
- It has 14 DOC wines
- It has 6 IGT wines

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QUESTIONS ON THE WINES OF UMBRIA?



The wines of Trentino-Alto Adige

Valerie Caruso
FWS, CWE

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The Grapes of Trentino

- Red Wine Grapes
 - Teroldego
 - Marzemino
 - Enantio (Lambrusco a Foglia Frastagliata)
 - Rebo
 - Lagrein
 - Pinot Nero
 - Cabernet Sauvignon
 - Cabernet Franc
 - Merlot
- White Wine Grapes
 - Nosiola
 - Muller-Thurgau
 - Gruner Veltliner
 - Chardonnay
 - Pinot Grigio
 - Pinot Bianco
 - Sauvignon Blanc
 - Riesling Italico
 - Traminer Aromatico



Source: www.chittadebere.com

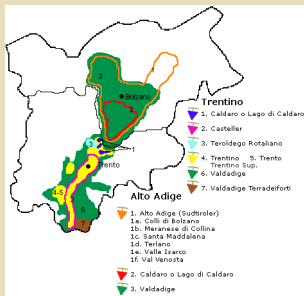
The Grapes of Alto Adige

- Red Wine Grapes
 - Lagrein
 - Schiava (Vernatsch)
 - Pinot Nero (Blauburgunder)
 - Cabernet Sauvignon
 - Merlot
- White Wine Grapes
 - Kerner
 - Gewurztraminer
 - Muller-Thurgau
 - Riesling
 - Sylvaner
 - Pinot Bianco
 - Pinot Grigio/(Rulander)
 - Sauvignon Blanc
 - Chardonnay
 - Moscato Giallo (gold muskateller)
 - Moscato Rosa (rosenmuskateller)



The Wines of Trentino-Alto Adige

- 80% DOC
- Shared DOCs:
 - Lago de Caldaro
 - Valdadige



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

Alto-Adige (Südtirol/Südtiroler) (1975)

Subzones:

- Santa Maddalena (Sanct Magdalener), Classico
- Valle Isarco (Eisacktaler)
- Valle Venosta (Vinschgau)
- Terlano (Terlaner), Classico
- Colli de Bolzano (Bozner Leiten)
- Meranese (Meraner)

Styles:

- Bianco/Weiss (Passito, Vendemmia Tardiva, Riserva)
- Spumante (Riserva, Varietal, Rose')
- Rosato
- Rosso, Varietal



Trentino or Trento?

- Trentino is the region
- Trentino DOC (1971) = varietal wines

- Trento is the province (TN)
- Trento is the main town
- Trento DOC (1993) = classic method sparkling



Trentino DOC (1971)

- Bianco
 - Superiore
 - Bianco Superiore Vendemmia Tardiva
- Rosso
 - Superiore
- Rosato/Kretzer
- Vino Santo
 - Superiore



Trentino DOC Varietal Wines

White:

- Chardonnay
- Moscato Giallo
- Moscato Rosa
- Pinot Grigio
- Muller-Thurgau
- Nosiola
- Pinot Bianco
- Riesling Italico
- Riesling Renano
- Gewurztraminer
- Sauvignon

Red:

- Cabernet Sauvignon
- Cabernet Franc
- Merlot
- Pinot Nero
- Rebo
- Marzemino
- Lagrein
- Cabernet Blend (Sauvignon/Franc/Carmenere)

Pop Quiz

Alto Adige also goes by what other name?

- a) Trentino
- b) Südtirol
- c) Marzemino
- d) Bolzano

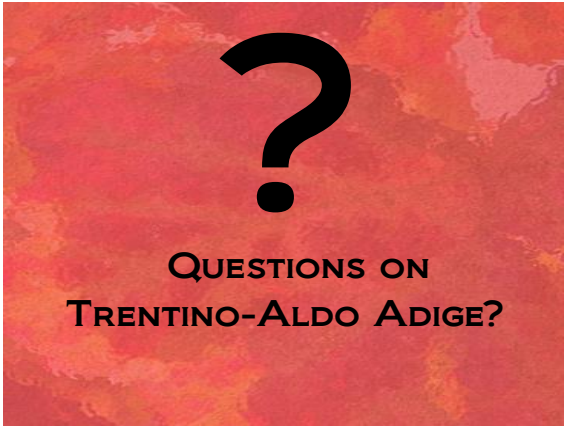
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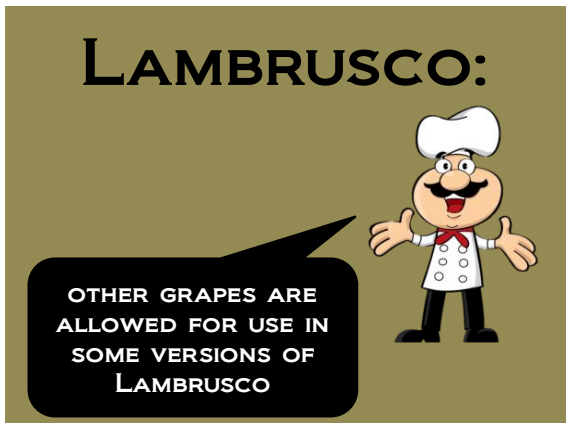
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LAMBRUSCO:



**ITS PRODUCED
IN 8 DOCS!**


Modena DOC
 Reggiano DOC
 Colli di Scandiano e di Canossa DOC
 Colli di Parma DOC

THERE ARE 4 OTHER DOCS THAT PRODUCE LAMBRUSCO

All located in Emilia-Romagna


May produce several styles of Lambrusco:
 Rosso, Rosato
 Frizzante, Spumante
 Various sweetness levels
 Novello

Produced in addition to Lambrusco:
 Rosso
 Bianco
 Specific varietal wines



LAMBRUSCO:

ITS APPROVED IN 26 IGTs!



IGPs

IGP Alto Livenza
 IGP Alto Mincio
 IGP Benevento
 IGP Campania
 IGP Colli Cimini
 IGP Colli Trevigiani

IGP delle Venezie
 IGP Dugenta
 IGP Emilia
 IGP Forlì
 IGP Marca Trevigiana
 IGP Provincia di Mantova

IGP Quistello
 IGP Ravenna
 IGP Rubicone
 IGP Sabbioneta

IGP Vallagarina

IGP Veneto
 IGP Veneto Orientale
 IGP Verona
 IGP Vigneti delle Dolomiti


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 IGP Colli Trevigiani
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 IGP Dugenta
 IGP Emilia
 IGP Forlì
 IGP Marca Trevigiana
 IGP Provincia di Mantova

IGPs

IGP Puglia
 IGP Quistello
 IGP Ravenna
 IGP Rubicone
 IGP Sabbioneta
 IGP Salento
 IGP Tarantino
 IGP Vallagarina
 IGP Valle d'Itria
 IGP Veneto
 IGP Veneto Orientale
 IGP Verona
 IGP Vigneti delle Dolomiti

LAMBRUSCO:

IGT LAMBRUSCO CAN BE MADE IN A VARIETY OF STYLES. . .



DRY, SWEET, FRIZZANTE, SPUMANTE, NOVELLO, TRANQUILLE, & WHITE

LET'S HAVE SOME WINE!



Bertolani
Lambrusco di Reggiano DOC 2014
 (Emilia-Romagna)

50% Lambrusco Salamino
 50% Lambrusco Mariani

Rosato
 Secco
 11.5% alcohol
 Frizzante

Rose'
 DELICATO E FRESCO

Questo vino è prodotto per gli amatori che preferiscono i lambruschi tradizionali e che ricordano come da sempre le nostre colline conferiscano alle uve un sapido particolare.

Bertolani

LAMBRUSCO di MODENA Secco
 DENOMINAZIONE ORIGINE PROTETTA

OPERA | 02

Ca' Montanari *Opera 02*
 Lambrusco di Modena DOC 2014
 (Emilia-Romagna)

95% Lambrusco Grasparossa
 5% Lambrusco Salamino

Secco
 11% alcohol
 Spumante

VECCHIA MODENA

PREMIUM

Mention Honorable

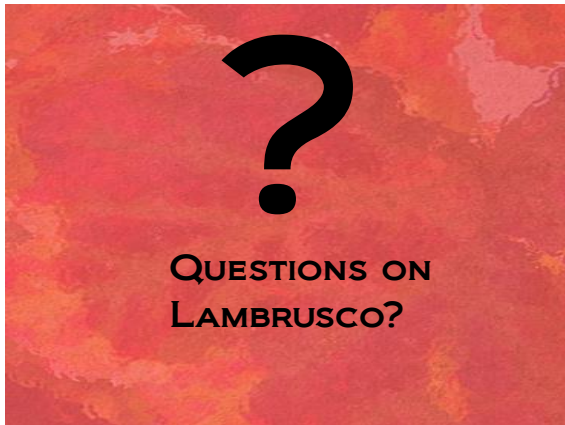
CLETO CHIARLI E FIGLI
 MODENA

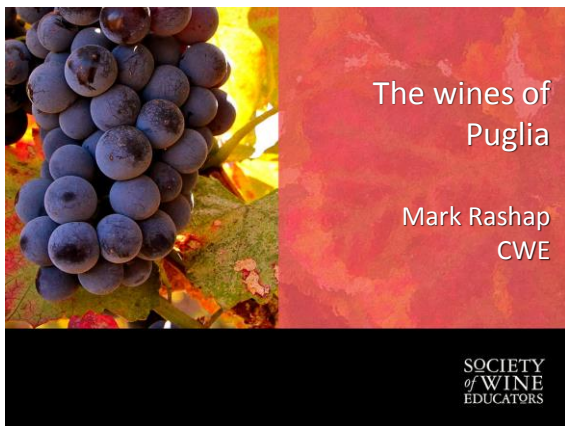
Cleto Chiarli
 Lambrusco di Sorbara DOC 2014
 (Emilia-Romagna)

100% Lambrusco di Sorbara

Secco
 11% alcohol
 Spumante







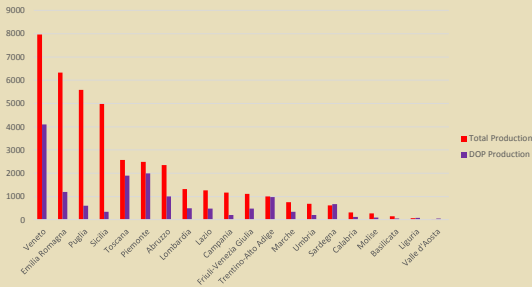
General Facts about Puglia

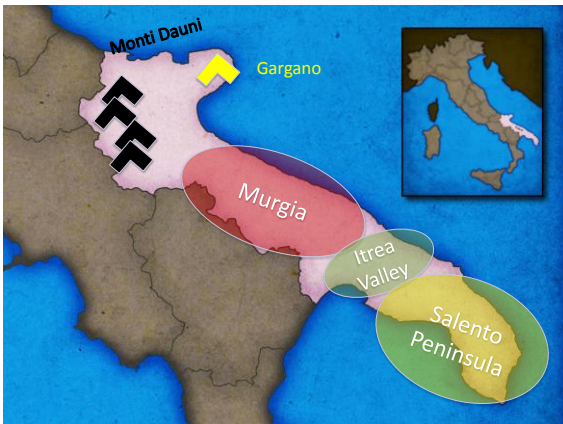
- Flat and fertile, only the North (Daunia) has a more mountainous character
- Produces around 14% of total Italian wine output; however, only 4.5% of the DOP wine
- Produces about 1/2 Italy's olive oil
- Historically dominated by coops and bulk wine shipped to the North or to France or wherever
- Gained it's first DOCG in 2010 far behind the other regions, Primitivo di Manduria Dolce Naturale
- Over 800 Km of Coastline

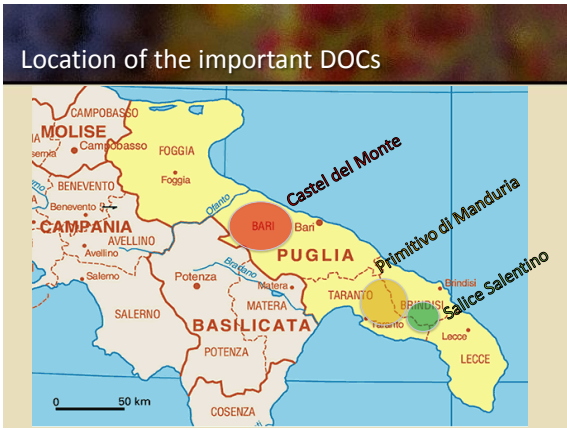
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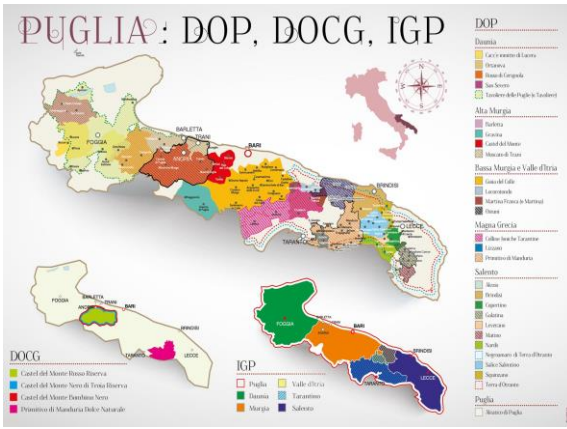
Most of Puglia's output is IGP or VdT

Total Production vs DOP production from 2014









Negro Amaro & Salice Salentino

- The base wine for Salice Salentino DOC (1973)
- Derived from *Negro* (Black) *Amaro* (Bitter)
- Often blended with Primitivo and Malvasia Nera
- Aleatico is gaining in popularity and in some cases dominating the blend
- DOC allows for red, white, sparkling, and sweet
- White must contain at least 70% Chardonnay, but if a grape is listed in the label, it must be 85% (Fiano, Pinot Bianco, etc)
- 17,000 Ha planted in Puglia



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Primitivo

- Genetic link with Zinfandel and Tribidrag (*Crljenak Kaštelanski*)
- Most famous Primitivo di Manduria DOC and the hillier Gioia del Colle DOC to the North
- Dolce Naturale DOCG requires grapes to be dried on the vine
- Named after it's trait of ripening early and not being a "primitive" grape
- Flavor profile: black cherries, plum, leather, liquorice, spice, earth
- Has the tendency to over-ripen quickly and produce very high alcohol
- 11,000 Ha planted in Puglia
- Soils range from Terra Rossa (over limestone) to sandy costal soils



Where else is this famous Terra Rossa found?

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Castel del Monte DOC and DOCGs

- Produced in an extended area around the 13th century castle of Fredrick II in Upper Murgia
- Predominantly limestone soils with minimal rainfall
- The current DOCGs:
 - Nero di Troia Riserva
 - Bombino Riserva
 - Rosso Riserva (Min 65% Nero di Troia blended with Cabernet and Aglianico)
- Bianco DOC Bombino Bianco, Pampanuto, and Chardonnay
- Nero di Troia, 1,800 Ha planted
 - Often blended with Montepulciano
 - Sour cherry, dried herbs, tends to high tannin

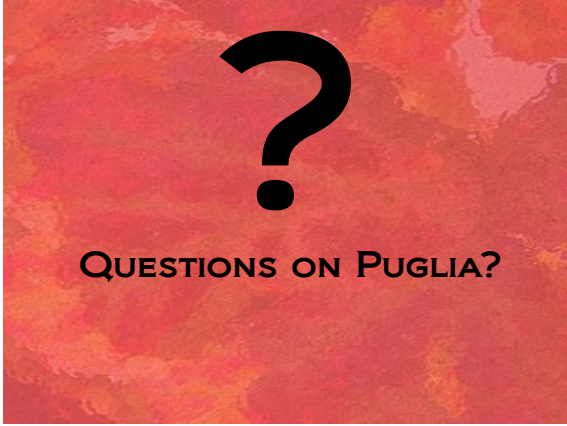


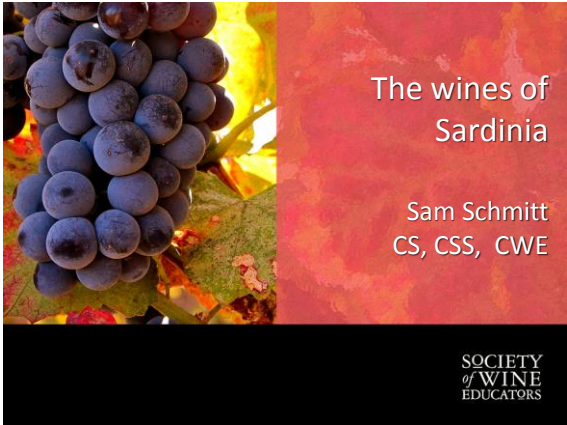
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Review!

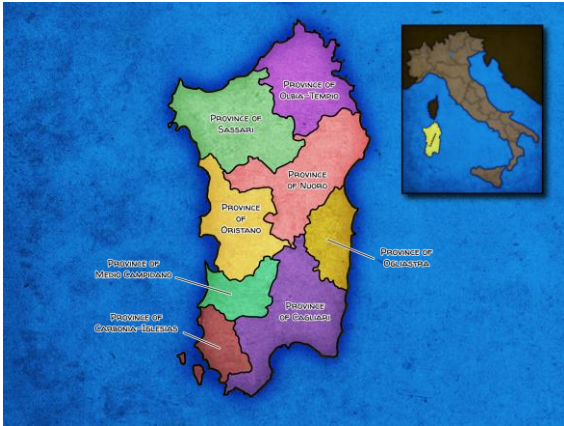
- Historically Puglia has been dominated by coops and bulk wine production
- New wave of investment and focus on quality
- Red wine is the majority of production
- Still a focus on indigenous varieties
 - Negro Amaro base for Salice Salentino
 - Primitivo base for Primitivo di Manduria & Gioia del Colle
 - Nero di Troia, Bombino Rosso and Bianco base for Castel del Monte.
 - Some international varieties are creeping in, Cabernet and Chardonnay, especially on the Salento Peninsula
- Thank You!

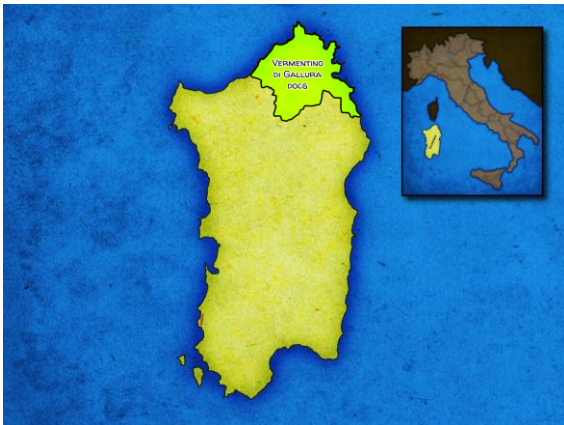
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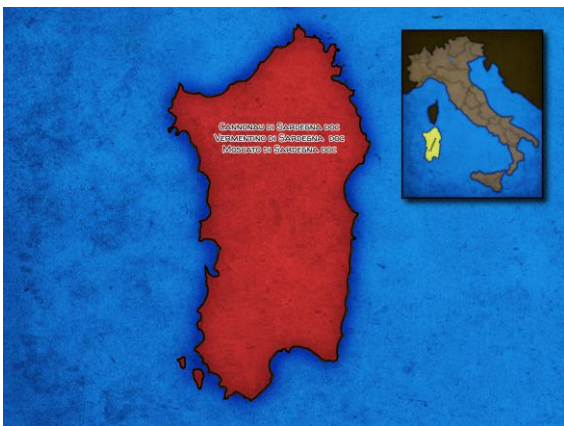












Vermentino di Gallura



Grapes:

- Vermentino (95% - 100%)
- Other non-aromatic white grapes suitable for cultivation in Sardinia (≤5%)

The DOCG allows for several styles:

- Vermentino di Gallura/Superiore
- Vermentino di Gallura Frizzante
- Vermentino di Gallura Spumante
- Vermentino di Gallura Passito (sweet)
- Vermentino di Gallura Late Harvest

Source: Strada del Vermentino di Gallura D.O.C.G.

Vermentino di Gallura



Release Date:

- Vermentino di Gallura/Superiore & Late Harvest
 - January 15 following the year of production
- Vermentino di Gallura Passito
 - March 1 following the year of production
- Vermentino di Gallura Frizzante & Spumante
 - December 1 following the year of production

Source: Strada del Vermentino di Gallura D.O.C.G.

Vermentino di Gallura



Characteristics:

- Yellow straw
- Aromatics & Palate: delicate, fruity and elegant, to full bodied with pronounced minerality
- It is claimed to be an age worthy wine of great structure, full of character and elegance

Source: Strada del Vermentino di Gallura D.O.C.G.

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Cannonau di Sardinia



- A Grenache clone believed to have originated in Sardinia
- Used to make dry reds, rose', passito sweet wines, or fortified "liquoroso" wines
- Many of the wines spend some time in oak or chestnut botti depending on its classification (riserva, classico, etc)
- Common descriptions include red fruits like raspberry, floral, and spices when more mature

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Summary

- Sardinia's wine history is influenced by many Mediterranean countries
- Quantity has been valued over quality until recently
- Vermentino di Gallura is the only DOCG wine
- It has approximately 19 DOC wines
- It has approximately 15 IGT wines

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QUESTIONS ON SARDINIA?

