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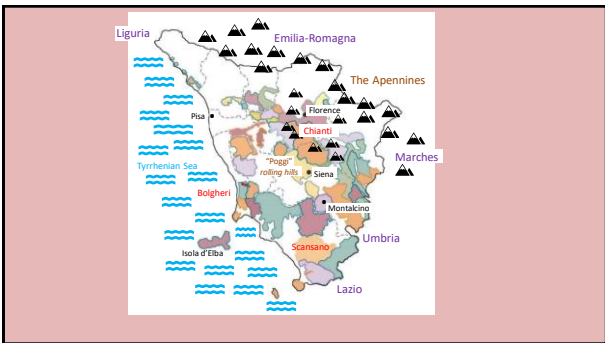
Tuscany:
an
introduction

Cradle of the Italian Renaissance
Cities to love: Florence, Pisa, Siena
Famous for Art & Architecture
Known for: wine, olive oil, wheat, cattle
Home to:

- 11 DOCGs
- 41 DOCs
- 6 IGTs



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Sangiovese

The leading grape of Tuscany
Hundreds of different clones
In Italy: 174,000 acres/70,300 ha
Known for aromas and flavors of:

- Tart red fruit (cherry, raspberry, cranberry)
- Floral (dried flowers)
- Herbal (savory herbs, dry herbs)
- Sweet spices (clove, cinnamon)
- Earthiness/Mineral (dry leaves, smoke, gravel)
- Oak contact often used



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The Uffizi Gallery!



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The Ponte Vecchio!



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La Galleria dell'Accademia!



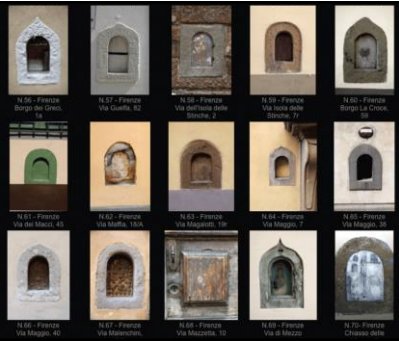
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Buchette del Vino!



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The website buchettedelvino.org has cataloged 180 of the *buchette* of Florence



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Stop for drinks in Florence:

Have a Negroni!



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The Negroni Cocktail

Equal parts Gin, Campari, and sweet red vermouth

Created for Count Camillo Negroni as a stronger version of the Americano

Legend traces it back to 1919 and the bar of the Grand Hotel Baglioni



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Florence to Panzano

• Florence
• Panzano



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Panzano in Chianti



The Conca d'Oro

18



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Bistecca alla Fiorentina

- 1 T-bone or Porterhouse steak, at least 3 inches thick & 3-3½ pounds
- 1 bunch fresh rosemary
- 1 bunch fresh sage
- 2 tablespoons extra virgin olive oil
- Salt & freshly ground black pepper, to taste

Preheat a grill pan on medium-high heat. Pat the steak dry, and season both sides generously with salt and pepper. Using the rosemary and sage bunches as a brush, dose the steak with olive oil.

Grill the steak about 12 minutes on the and 9 minutes on the second side, until charred on the outside but still rare.

Slice before serving, serve hot, and enjoy!



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Stop for drinks in Panzano:
A glass of Chianti Classico DOCG



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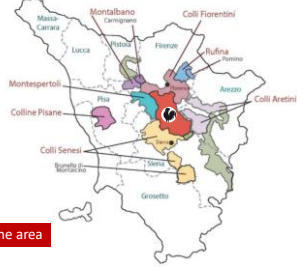
Chianti Classico DOCG

The heart of the historic Chianti District

Originally delineated in 1716

Historic towns:
Castellina, Radda, Gaiole, Greve

Min. 80% Sangiovese
Also: up to 20% red grapes approved for the area



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Panzano to Siena



Panzano
Siena



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The Piazza del Campo!



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The Pinacoteca Nazionale!



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Cavallucci!



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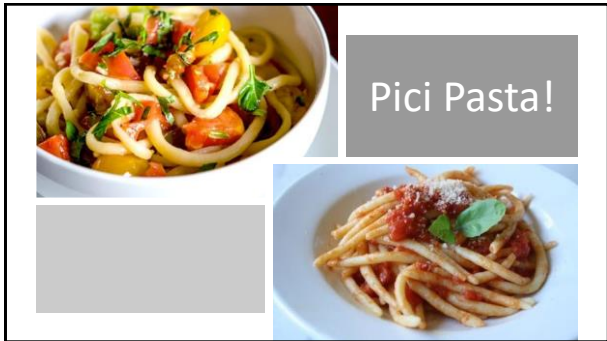
Ricciarelli di Siena PGI!



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Chianti—Colli Senesi DOCG

Considered one of the most prestigious of Chianti's subzones

Overlaps with some of Tuscany's most famous wine regions

Has some stricter standards than many of the other wines of the Chianti DOCG



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Siena to Montepulciano

Siena
Montepulciano



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The Town—Not the Grape!



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Bravio delle botti!



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Vin Santo!



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Vin Santo!

- Vin Santo/Vin Santo Riserva:
min. 70% Trebbiano Toscano, Malvasia Bianca, or Grechetto
- Vin Santo Occhio di Pernice:
min. 50% Sangiovese
- Grapes are dried until 28% sugar concentration
May not be pressed until December 1
- Finished wine must be at least 2% RS
Aged for at least 3 years



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Vino Nobile di Montepulciano DOCG

One of Tuscany's classic, Sangiovese-based red wines

Min. 70% Sangiovese (aka Prugnolo Gentile)

Aged for a min. of 2 years (from January 1 of the year following the harvest); Some time in barrels is required

Rosso di Montepulciano DOC (separate appellation) —aged (at min.) through March 1 of the year following harvest

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Fortress of Montalcino!



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Palazzo dei Priori!



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Castello Banfi!



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Stop for drinks in Montalcino:
Brunello di Montalcino DOCG

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Brunello di Montalcino DOCG

One of the most famous wines of Italy!

100% Brunello (Sangiovese Grosso)

Vines are planted on the sunny slopes surrounding the hilltop town of Montalcino (up to 1,968 ft/600 m)

Requires extensive aging

Rosso di Montalcino DOC—requires less aging; typically produced from the area's younger vines

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Montalcino to Scansano

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The Maremma

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Castello di Montepò

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Stop for drinks in Scansano:
Morellino di Scansano DOCG

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Morellino di Scansano DOCG

Produced in the rolling hills around the medieval village of Scansano

Minimum 85% Morellino (Sangiovese)

Unique terroir:

- Elevation (150 m/492 ft asl)
- SW aspect
- 17 miles/27 km from the coast



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Scansano to Bolgheri



Bolgheri

Scansano

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Viale dei Cipressi



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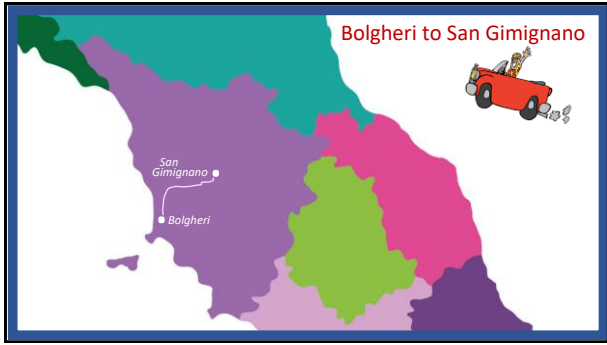
The Super Tuscans

Unofficial term for Tuscan wines produced using international grape varieties (as opposed to Sangiovese)

Many are based on Cabernet Sauvignon and other varieties used in Bordeaux

Some of the first commercial versions were produced on the Tuscan Coast – in and around the area known as the Maremma

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Vernaccia di San Gimignano DOCG

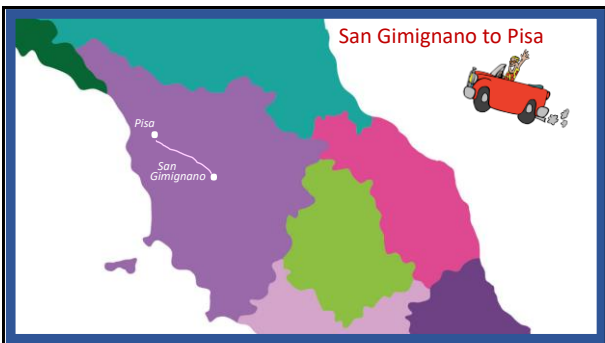
Tuscany's only DOCG white wine

Well-established and highly regarded...
 achieved DOC status in 1966/promoted to DOCG in 1993

- Minimum 85% Vernaccia grapes
- Dry (max 4 g/L RS), crisp, flavorful

Hillside vineyards with unique soils including marine fossils

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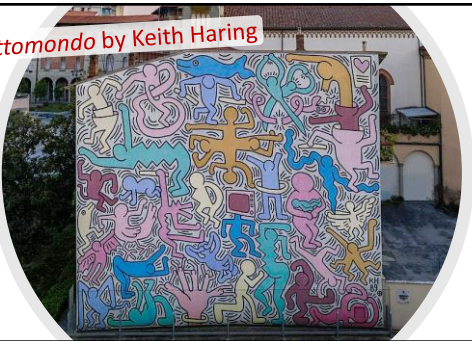
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Campo dei Miracoli!



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Tuttomondo by Keith Haring



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Lungarni di Pisa



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Stop for drinks in Pisa:
Try Tuaca!

Serve as a chilled shot or on-the-rocks

Tuaca Lemon Drop
 ½ oz. Triple Sec
 ½ oz. Lemon Juice
 ½ oz. Simple Syrup

Shake and strain into a sugar-rimmed glass.
 Garnish with a lemon wheel.



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Tuaca

A brandy-based, citrus-and-vanilla liqueur

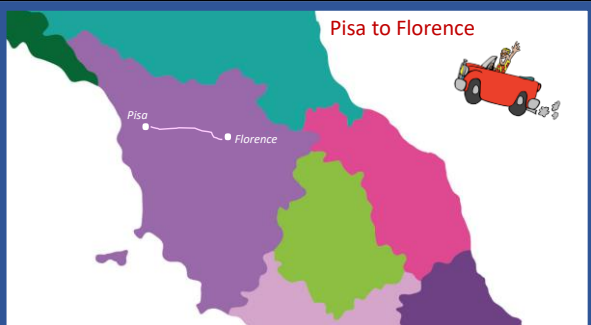
In the 1930s, the recipe was re-created by Gaetano *Tuoni* and Giorgio *Canepa*

During WWII, American servicemen stationed in Livorno enjoyed it, and by the 1950s it was imported in the US



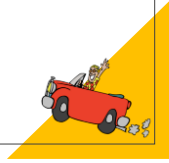
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Pisa to Florence



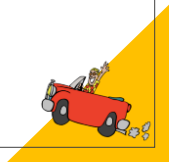
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Let's Review!



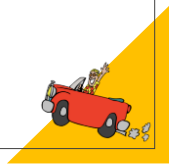
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What grape is used in Vino Nobile di Montepulciano?



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What river flows through Florence and Pisa?



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Who might you meet at a meat shop in Panzano?



70

What name is used for Sangiovese in the town of Morellino ?



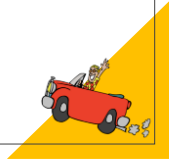
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What term is used for the coastal region in the south of Tuscany?



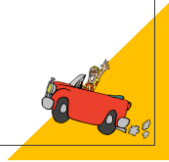
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What flavors are found in Tuaca?



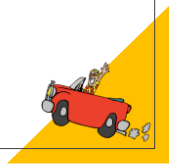
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What town is known as the Medieval Manhattan?



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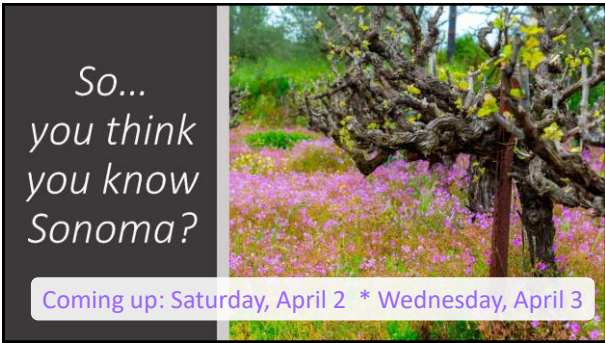
Of all the places we “visited” today, where would you most like to go?



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