Quattrocalici

Marcello Leder



Italy of Wines

History, Geography, and Culture

Quattrocalici - *Wines of Italy*

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Wines of Italy

History, Geography, and Culture

Texts and drawings by Marcello Leder



Wine Knowledge at Your Fingertips®

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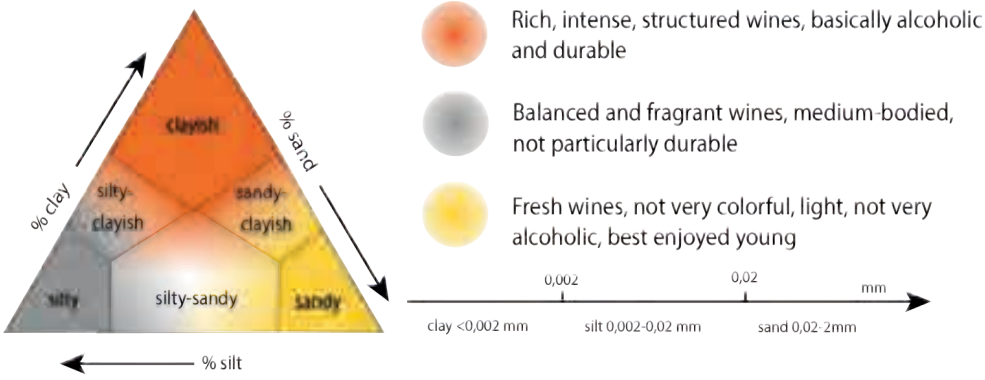
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Italian Wines of the Roman Age

Sandy soils produce lighter, drinkable wines. Soils high in clay yield more intense and structured wines, while those rich in silt result in softer, balanced wines (assuming similar grape varieties and pedoclimatic conditions).

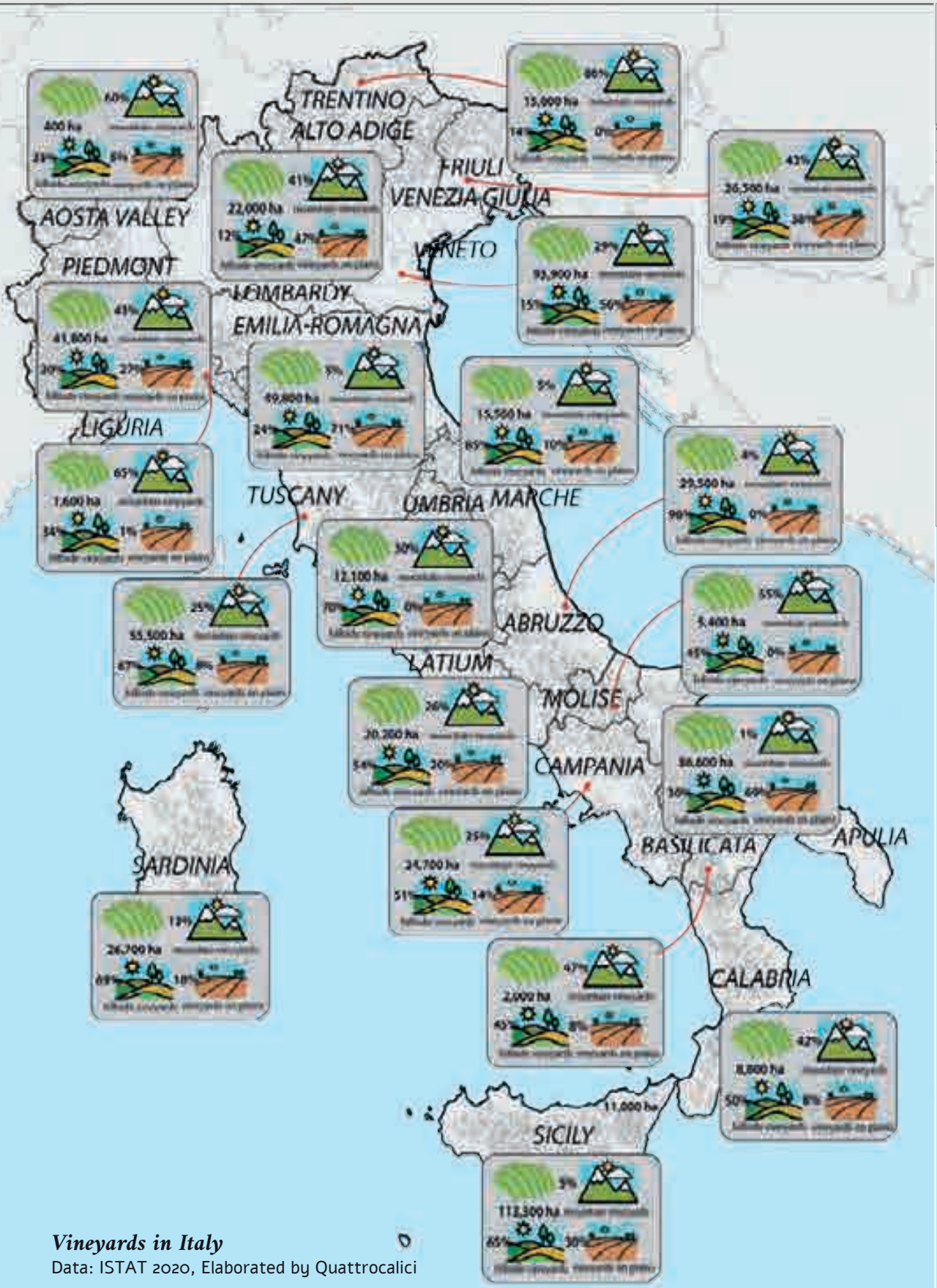


Characteristics of Soils of the Italian Wine Regions

Italy's considerable 1,300 km (more than 800 miles) north-south expanse introduces diverse pedoclimatic scenarios, characterized by mountainous terrain, sloping hills, and flat areas. Additionally, Italy boasts an extensive coastline spanning over 7,000 km (more than 4,300 miles). Let's see some significant examples. The first wine area in the extreme northwest of Italy is the *Aosta Valley* region. Its vineyards are located along the course of the Dora Baltea river, which rises from Mont Blanc and crosses a relatively broad and sunny valley, characterized by soils of quaternary origin. The nature of the ground is mainly sandy-clay, with considerable diversification between the various vine-growing areas. The vineyards of *Valtellina*, an alpine valley more to the east, lie on the right bank of the Adda river, which faces south and is sunnier. The soil in this region is primarily sandy, resulting from the cleavage of granite rocks during the glacial retreat period. It is highly porous, making it well-suited for vine cultivation. In *South Tyrol*, at the northern borders of the country with Austria, the vineyards lie on the hills and mountain slopes lining the valleys of the Adige and Isarco rivers. This area is rich in sedimentary soils, characterized by porphyry and limestone, particularly along the Isarco valley. The Pre-Alps and the hills along the Po river valley represent ideal terroirs for cultivating vines and are characterized by sedimentary rocks, mainly limestone. Back to the northwest of the pre-alpine arc, south of Turin, the *Langhe* region is a viticultural area characterized by partly marly and partly clayey soils. The presence of chalk makes it suitable for cultivating black grapes, giving wines of great tannins and structure.



The most intensively planted areas in Italy and their soils



Vineyards in Italy
Data: ISTAT 2020, Elaborated by Quattrocalici



The most important Wine Grapes of Italy

The most important Wine Grapes in Italy

In Italy, each region boasts a notable heritage of native grape varieties. Additionally, varieties such as Sangiovese, Montepulciano, and Trebbiano, thrive across extensive areas of the country. International wine grapes, such as Merlot, Chardonnay, and Sauvignon Blanc, also have a presence. Approximately 30 of them serve as the foundation for the most renowned Italian wines, constituting 80% of the national vineyard area.

WHITE BERRIED WINE GRAPES

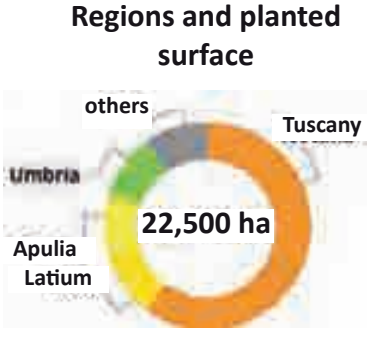
The white berried grape varieties cultivated in Italy are more than 300, slightly lower in total surface than the black berried ones. In this section, we enumerate the most common varieties, while the specifics of the "minor" ones are provided in the individual regions' chapters. The *Trebbiani* represent almost 20% of the area under vines, which is over 250,000 hectares. The *Catarratto* (*bianco lucido* and *bianco comune*) follows, with more than 10%. *Glera* is the base for the world-famous *Prosecco*, representing about 6% of the total surface under vines. *Chardonnay* is the first international white berried grape by cultivated area, with almost 20,000 hectares, followed by *Pinot Grigio* (a gray berried grape). *Sauvignon blanc* comes after them, at a remarkable distance.

Trebbiano Toscano

The *Trebbiani* are a family of wine grapes primarily found in central-northern Italy. They have the name and some morphological characteristics in common, such as the large size of the bunches and the whitish berries, but no common ancestors. The main characteristic of *Trebbiano Toscano* is its productivity rather than its personality. Thanks to a remarkable acidity, it is suitable for producing raisin wines such as *Vin Santo del Chianti*. High yields do not affect the quality of the harvest as in other cases, so Trebbiano Toscano is generally left more or less free to grow and produce, without excessive pruning.







Designations of Origin in Italy







Historical Background

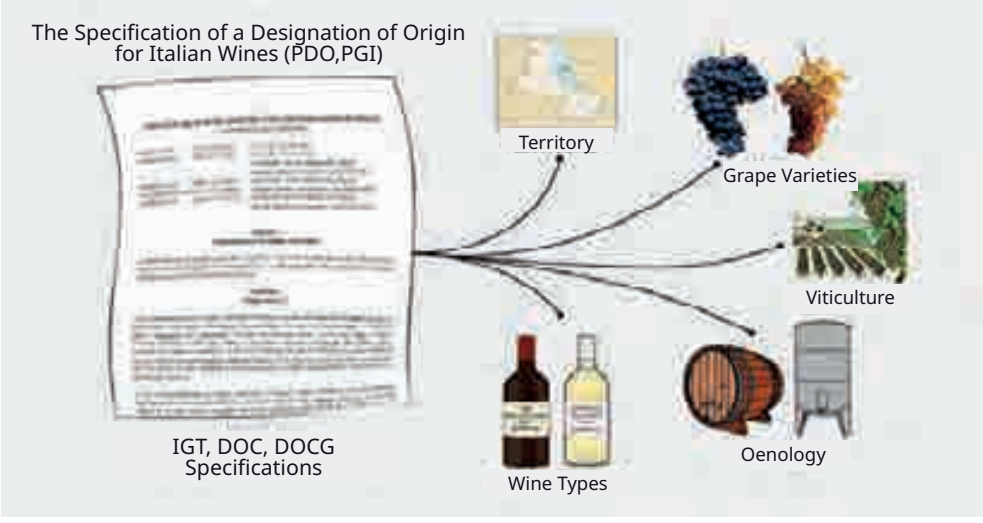
The concept of formalizing the connection between agri-food products and their origin, aiming to safeguard outstanding products within a specific region, dates back to the early 1800s. The classification of Bordeaux Crus was established in 1855, and in Italy, the initial efforts to delineate wine-growing areas began in 1930 with the introduction of "*Typical wines*," categorized as *Special, Superior,* and *Fine*. A significant decree in 1963 laid the foundation for the current Designations of Origin, comprising *Simple Designations, Controlled Designations of Origin* (*DOC*), and *Designation of Origin Controlled and Guaranteed* (*DOCG*). *Vino Nobile di Montepulciano* and *Frascati* were among the first to be granted DOC status. The DOCG category includes wines of exceptional value, previously classified as DOC for at least five (nowadays seven) years. *Vino Nobile di Montepulciano, Brunello di Montalcino, Barolo,* and *Barbaresco* were among the inaugural DOC wines to receive this elevation, starting from the 1980 harvest.

The regulatory framework reached completion in 1992 with the introduction of the *IGT* grade (*Typical Geographical Indications*), offering less restrictive territorial and production constraints to facilitate the classification and enhancement of wines, granting greater flexibility to producers. In 2008, the European Community streamlined and harmonized the regulatory framework for the wine sector, aligning wine regulations with those of other agri-food products. This led to the creation of *PDO* (*Protected Designation of Origin*) and *PGI* (*Protected Geographical Indication*) appellation grades. Presently, two categories of wines exist: those with geographical indication (PDO and PGI) and those without (generic wines or wines identified solely by grape variety). Italy retains DOCG, DOC, and IGT as "*traditional mentions*" within this new European context.

Wine Designations of Origin

Designations of Origin are certifications issued for specific wines. A competent body ensures that the wine meets the minimum quality requirements stipulated in the specifications for that appellation, as outlined in the official document following approval by a decree of the Ministry of Agriculture. This document encompasses all the rules governing the production and marketing of PDO and PGI wines, including:

- the geographical areas of production;
- the grape verieties;
- the type of soil in which grapes are grown;
- the yield of grapes in wine (to avoid excessive exploitation of the vine);
- production and aging technologies;
- the characteristics of the finished product (acidity, dry extract, minimum alcohol content, organoleptic characteristics);



The Quality Pyramid

Designations of Origin for wines in Italy comprise 118 IGT, 333 DOC, and 77 DOCG. IGT, DOC, and DOCG are referred to as "*traditional mentions*," which, while surpassed by current EU legislation, are still in use, incorporated into the most recent EU appellations PGI and PDO. This updated system is harmonized at the European level, facilitating the standardization of the traditional terms utilized in the EU countries, establishing a quality system tied to standards with escalating constraints and controls, progressing from the base to the summit of what is commonly known as the "*Pyramid of Quality*".



The characteristics of the wines at the individual levels of the pyramid can be summarized as follows:

- At the base of the Pyramid are *Table Wines* (VdT). Their label includes information such as the production batch, container volume, bottler, location of bottling and vinification (if different), alcohol content by volume, and the declaration "contains sulfites" if the sulfur content exceeds 10mg/l. The indication of wine color is optional, as is specifying the grape variety. Specifications for this category of wines are currently nonexistent.
- A product specification dictates compliance for *IGT Wines* (PGI). While the indication of the grape variety, the year of harvest, and the mention of the area and any sub-areas are optional, adherence to the established specification is mandatory.
- The specifications for *DOC Wines* (PDO) delineate more restricted geographical areas, and these wines undergo chemical-physical and organoleptic examinations during production. Depending on the specifications, product mentions such as "*Classico*" or "*Superiore*" may be utilized. Additionally, there is an obligation to include the year of harvest on the label.
- *DOCG Wines* (PDO) adhere to more rigorous regulations. The designation is granted to wines acknowledged as DOC for a minimum of seven years, signifying their exceptional value. A comprehensive chemical-physical and organoleptic analysis is mandatory during the bottling phase. To ensure compliance with specification, bottles bear a numbered seal.

The Establishment of a New Designation of Origin in Italy

The Italian Designations of Origin scenario looks very intricate. In 2011, the Italian Ministry of Agricultural Policies (MIPAAF) forwarded the *Consolidated Specifications* of all Italian Denominations to the European Commission. This document provided a comprehensive overview of all Italian Designations of Origin in force at the end of that year. Here's an outline of the typical steps involved. From 2012 onwards, the authorities must submit all applications



Map of the Italian Wine Designations

for new Designations of Origin to the European Commission for scrutiny and approval.

For this purpose, "*legitimate subjects*", e.g., producers or entities of the territory, must constitute a group, or meet in a consortium or syndicate, to register the wine for which they are applying for protection.

The association or syndicate must submit an application to the body of the Region to which it belongs, which convenes the *Regional Wine Committee* within 60 days, and ensures the publication of the application in the BUR (*Official Bulletin of the Regions*).

If the verification result is positive, the file goes to the competent Ministry, which within 45 days, convenes a *Public Inspection Meeting*. The *National Wine Committee for PDO and PGI Wines* is the body of the Ministry responsible for the national preliminary procedure for registering the Specifications in the context of the new CMO (*Common Market Organisation*) established for wine. If the result is positive, within 60 days, it publishes the application in the Official Journal and passes the file to the European Commission, which takes care of it. The conferral of the PDO or PGI and the "Traditional Mentions" DOCG, DOC and IGT occurs concurrently as the European Commission grants the application.



How to Read Italian Wine Labels

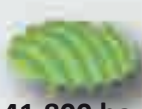
Depending on the type of wine—whether it's Table wines (VdT), PGI wines (IGT), or PDO (DOC or DOCG)—the label contains specific information. This enables the consumer to accurately identify the wine and assess whether it aligns with his/her preferences or expectations. All wines are required to include in their labels the term "*vino*," accompanied by the type and, if applicable, the name, the alcoholic strength (ABV), the volume of the container, the production lot, and the potential presence of sulfites.



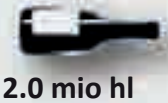
Wine Regions of Italy

Piemonte





41,800 ha



2.0 mio hl



43%



30%



27%



46% 54%



89% 0%



19 41 0



MAIN WINE GRAPES





NATIVE WINE GRAPES



Barbera 30%
Dolcetto 13%
Nebbiolo 9%
Brachetto 3%

Moscato bianco 21%
Cortese 6%
Chardonnay 2%

Freisa
Grignolino
Pelaverga
Quagliano

Erbaluce
Arneis
Timorasso
Nascetta

Historical Background

Piedmont has a long history of viticulture, dating back to pre-Roman times, thanks to the Celto-Ligurian populations. The Roman domination, starting from the sixth century B.C., led to the expansion of viticulture, a trend that continued in the Middle Ages through the efforts of various monastic orders. Their work contributed to the establishment of the current wine areas, spanning from Monferrato to the Langhe and extending to Upper Piedmont. The first written records mentioning Nebbiolo as a grape variety date back to 1200 A.D. However, it gained widespread recognition only in the 19th century, largely due to the efforts of *Camillo Benso*, Count of Cavour, and the Marquises of Barolo. Until the first half of the nineteenth century, Piedmontese wines were predominantly sweet, driven by both commercial and technical considerations. On the commercial front, as most wines were exported by sea through the Maritime Republic of Genoa, sweet wines ensured better stability and longevity during the extended sea voyages. From a technical perspective, *Nebbiolo*, the primary grape in Piedmont, ripens relatively late. Fermentation occurred only in November and December, when the cold temperatures in the cellars halted the fermentation process, leaving residual sugar in the wine.



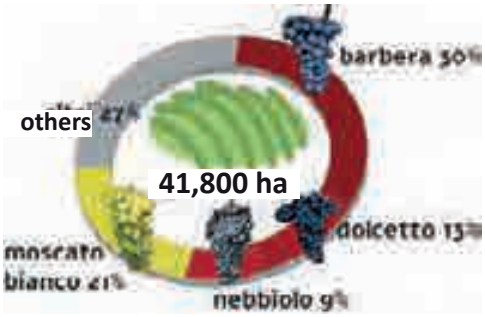
Juliette Colbert Falletti
(1785-1864)



Camillo Benso di Cavour
(1810-1861)

Thanks to the efforts of French oenologist *Louis Oudart*, Barolo emerged as the flagship wine of Piedmont. The Marquise of Barolo, *Giulietta Falletti*, sought Oudart's expertise to enhance the sweet Nebbiolo wines she was producing. Recognizing Nebbiolo's potential, Oudart realized it could yield an exceptional dry wine, which he named *Barolo* in honor of the sponsoring Marquise. *Camillo Benso*, Count of Cavour, converted the cellars of his Grinzane estate to produce Barolo, contributing to the wine's national and international renown. In the late 19th century, *Barbaresco* also established its distinct identity through studies conducted by the *Oenological School of Alba*.

The Wine Grapes



Piedmont boasts a total of 42,000 hectares of vineyards, with 60% dedicated to black grape varieties and the remaining 40% to white grape varieties. *Barbera* is the most extensively cultivated grape in the region, covering nearly 30% of the vineyard area. *Dolcetto* holds the second position, while *Nebbiolo* accounts for just under 10%. Other native grape varieties like *Freisa, Grignolino, Cortese, Erbaluce,* and *Timorasso* follow suit.

International Wine Grapes

In Piedmontese vineyards, you can find several international grape varieties, although their presence is relatively modest. *Chardonnay*, constituting 2% of the total vineyard area, takes the lead, followed by *Pinot Noir* with less than 1%. Both varieties are predominantly used in the production of sparkling wines using the *traditional method*, as seen in the *Alta Langa DOCG*. *Merlot* and *Cabernet Sauvignon* are among the international black grape varieties, each representing less than 1% of the total vineyard area. They are primarily employed in blends with local grapes.

Native and Local Wine Grapes



Nebbiolo (4,500 ha, 9%)

Nebbiolo, named after its late harvest (*nebbia* is Italian for fog), is cultivated in the *Langhe* area and in *Northern Piedmont*, where it is known as *Spanna*. *Barolo* and *Barbaresco*, are its most renowned wines. Its three primary clones, *Lampia, Michet,* and *Rosé*, are typically intermixed in the vineyards. The Michet is more intense at the aromatic level, while the Rosé clone, characterized by a paler color, has gradually diminished in prevalence in the vineyards.



Barbera (13,900 ha, 30%)

Barbera is widely cultivated in Piedmont, especially in Asti and Alba. While not highly sensitive to terroir, some characteristics of its wines can be associated with specific production areas. In the past, Barbera wines were deemed "rustic" due to their elevated acidity. However, contemporary expressions include excellent, approachable wines as well as more age-worthy options with good structure.



Dolcetto (6,000 ha, 13%)

Dolcetto has its origins in Piedmont, particularly in Monferrato, and Liguria, where it is known as *Ormeasco*. The name "Dolcetto" (italian for "little sweet") comes from the high sweetness of its ripe grapes. In comparison to Barbera and Nebbiolo, which are more acidic and tannic, respectively, Dolcetto wines are characterized by lower acidity and a persuasive bouquet, resulting in a softer palate.



Brachetto (1,250 ha, 3%)

Brachetto is a native black grape variety cultivated in the area of *Acqui Terme* in Piedmont, giving rise to the *Brachetto d'Acqui DOCG* appellation. This grape variety produces a sweet sparkling wine through the *Charmat* method, as well as a less common sweet still style. Known for its aromatic characteristics, Brachetto exhibits intense varietal aromas, which are reflected in the resulting wine.



Freisa (1,000 ha, 2%)

Freisa is widespread in the *Monferrato Astigiano* and *Casalese*, in the *Langa Cuneese*, in the hills around Turin, and in the areas of *Saluzzese, Pinerolese, Canavese,* and *Novarese.* This rustic vine is well-suited to the region's characteristics, particularly in areas with low summer rainfall. Freisa is used to produce both varietal and blended wines. Its taste and olfactory profile make it more suitable for wines intended for immediate consumption.



Grignolino (900 ha, 2%)

Grignolino is cultivated between the *Colli Astigiani* and *Alessandrini* hills, in *Monferrato Casalese*, in some areas of the *province of Cuneo*, and in *Oltrepò Pavese*, where it is known as *Barbesino*. Its name probably comes from the dialect of Asti, *"grignòle,"* meaning grape seeds, which are largely present in its berries. Its wines are often blended with Barbera and Freisa, resulting in a more intense color and an outstanding balance.



Moscato bianco (9,700 ha, 21%)

Moscato bianco is an aromatic white grape of the *Moscati* family, cultivated throughout Italy. With its high acidity, it is used in the production of various sparkling and often sweet wines. It has historical significance and is widely grown in Piedmont. Moscato bianco is the key grape for *Asti DOCG* sparkling wines and the traditional *Moscato d'Asti*, known for its sweetness and slight effervescence.



Cortese (2,600 ha, 6%)

Cortese is the most cultivated native white grape in Piedmont. It is predominantly grown south of Alessandria, from *Ovada* to the *Colli Tortonesi*. The most renowned expression of Cortese is the *Cortese di Gavi DOCG* wine, which hails from the province of Alessandria and attains the highest quality standards in the region. Its natural acidity also makes it well-suited for the production of sparkling wines using the traditional method.



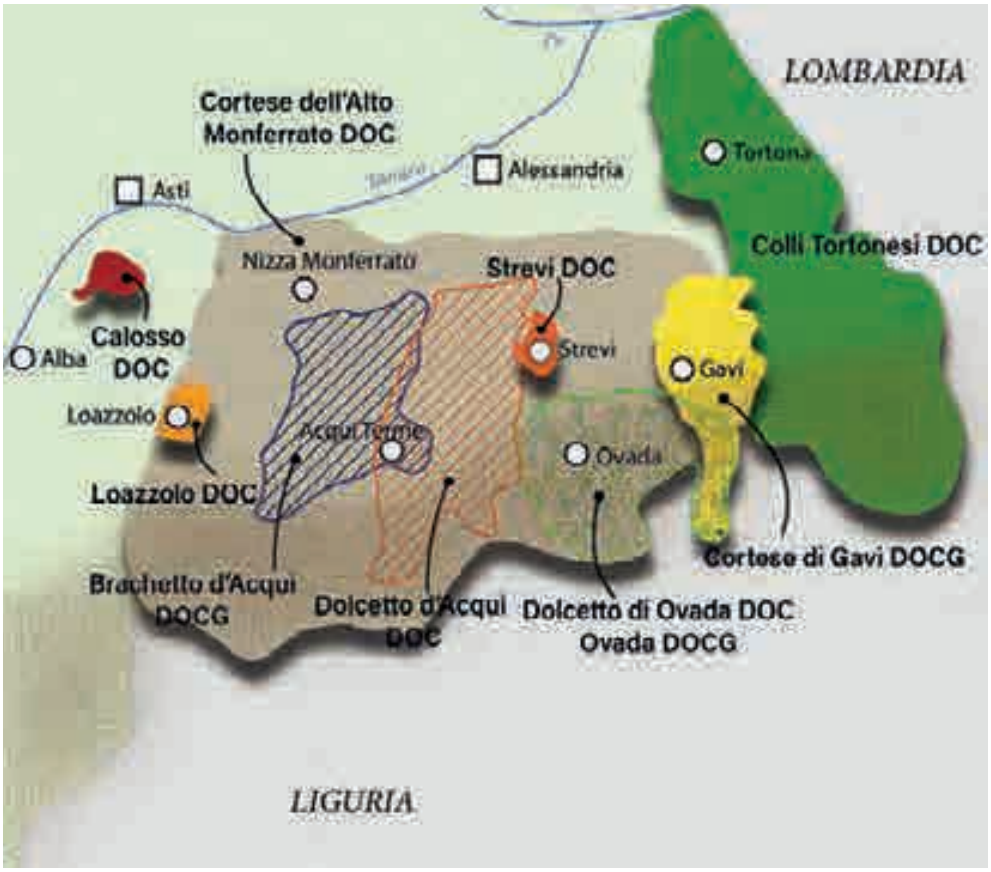
Erbaluce (310 ha, <1%)

Erbaluce is an native grape variety in Piedmont, originating in the lower *Monferrato* and the subalpine area of *Canavese*. The name is believed to derive from the Latin "*Alba Lux*" (light of the dawn) due to the brightness of its berries. This grape is highly versatile, known for its firm acidity, and is used to produce various styles of wine, including dry, sparkling, and a renowned sweet passito.

Other Native Wine Grapes from Piedmont

Piedmont boasts a rich ampelographic heritage, although only a few regional wines have gained recognition beyond its borders. Notable among the black grape varieties are *Pelaverga* and *Pelaverga Piccolo*, both cultivated in the *Saluzzese* area. Other varieties include *Ruchè di Castagnole Monferrato, Vespolina, Bonarda Piemontese, Croatina, and Nebbiolo*, mainly grown in Alto Piemonte. Among the white grape varieties, the *Timorasso* from Colli Tortonesi has gained popularity in recent times. *Arneis* is responsible for the white wines of *Roero*, while *Favorita*, cultivated in Roero and Tortonese areas, is acknowledged as a biotype of Vermentino.

Alto Monferrato



To the south, the *Alto Monferrato* extends towards the Ligurian Apennines from the plain of Alessandria. The small *Calosso DOC* highlights the local *Gamba Rossa* black variety, featuring the "*Passarà*" raisin wine, both in the base and *riserva* style. The *Acqui* area is renowned for the sweet sparkling wine *Brachetto d'Acqui DOCG* and the red wine *Dolcetto d'Acqui DOC*. The *Strevi DOC* focuses on raisin wines from *Moscato Bianco*. The *Ovada DOCG* and *Dolcetto di Ovada DOC* also emphasize Dolcetto. The *Cortese DOC* wines in the *Alto Monferrato* area, and those of *Gavi o Cortese di Gavi DOCG*, are made with *Cortese*, the most widely cultivated native white grape in Piedmont. On the Tortona hills, the *Colli Tortonesi DOC* includes *Timorasso*, which yields a complex and full-bodied white wine, also known as *Derthona*. Finally, the extensive *Monferrato DOC* encompasses the entire *Monferrato Astigiano*, with the sub-zone "*Casalese*," and the Alto Monferrato, featuring wine styles based on *Freisa* and *Dolcetto* grapes, a white wine based on *Cortese*, a red one based on local and international grapes, and a rosé style known as "*Chiaretto*" or "*Ciaret*."

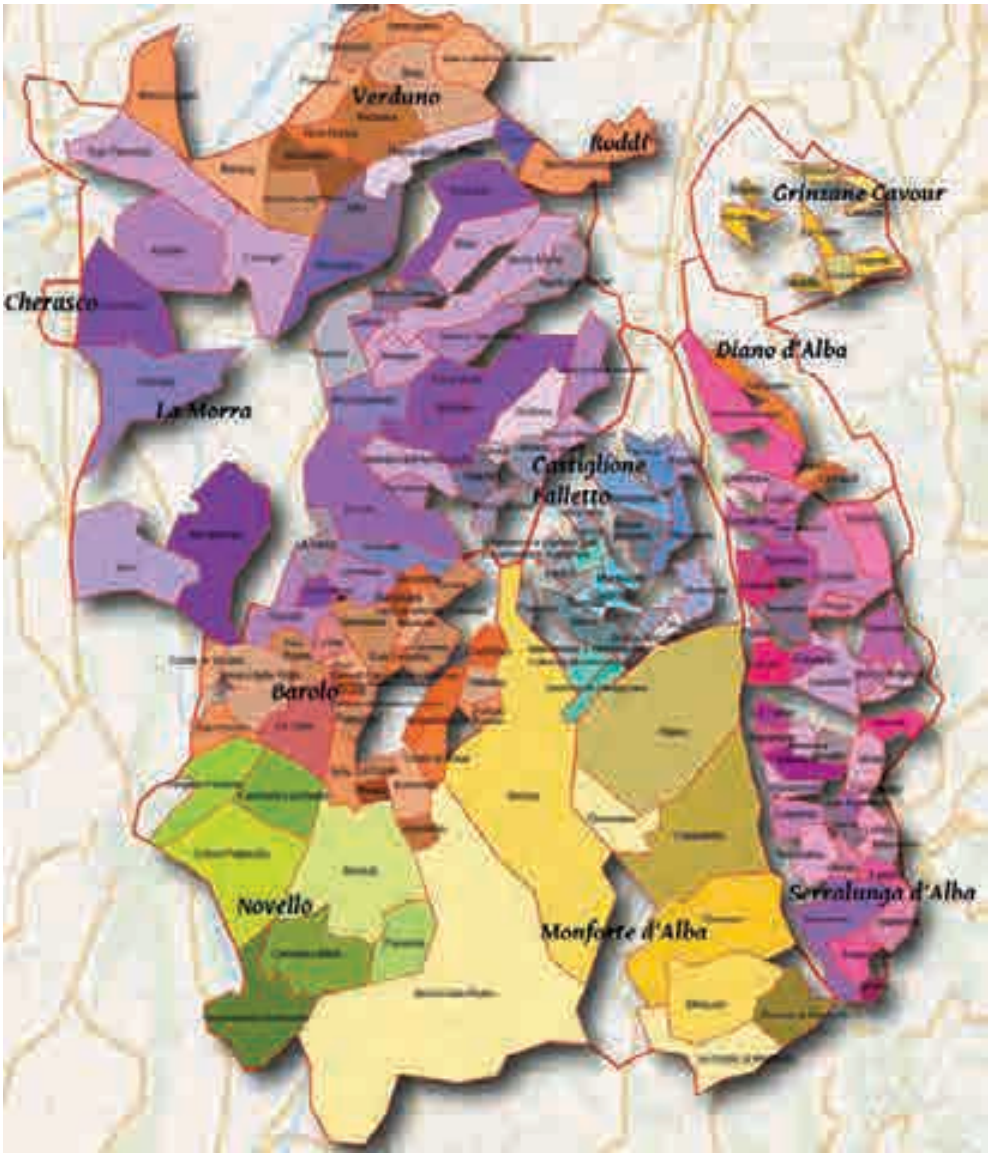
Western Piedmont



The wine regions along the foothills west of Piedmont encompass the *Colline Saluzzesi DOC*, dedicated to native black-berried grape varieties such as *Quagliano, Pelaverga, Chatus,* as well as *Barbera*. Moving further north, the *Pinerolese DOC* also features red wines made from the primary Piedmontese grapes. *Ramìe* is crafted from the indigenous varieties *Avanà, Avarengo,* and *Neretto di Bairo*. *Doux d'Henry*, despite its French name, is a native grape of this area, and its wines fall under the same appellation. Continuing north, the *Canavese DOC* includes red wines made from N*ebbiolo, Barbera, Bonarda, Freisa, Neretto,* and other rarer varieties. White wines, both still and sparkling, are produced with the *Erbaluce* grape, which is also present in the overlapping *Caluso o Erbaluce di Caluso DOCG* area. The small *Carema DOC* is situated in the northernmost part of the region, close to the Aosta Valley. Its single Nebbiolo-based wine, available in the *riserva* style as well, comes from vineyards reaching over 700 meters and is cultivated in the characteristic pergola training. The *Collina Torinese DOC*, just east of the region's capital, encompasses a relatively large territory. Red wines from B*arbera, Bonarda, Freisa,* black *Malvasia di Schierano*, and *Cari*, a name locally attributed to the *Pelaverga grosso* variety, are produced here. The territory also includes the boundaries of the *Freisa di Chieri DOC* appellation. *Freisa* is a native black-berried grape, and its wines can be still, fizzy, and sparkling, available in both dry and sweet styles. Lastly, the *Albugnano DOC* includes a red and a rosé wine, both based on Nebbiolo grapes.

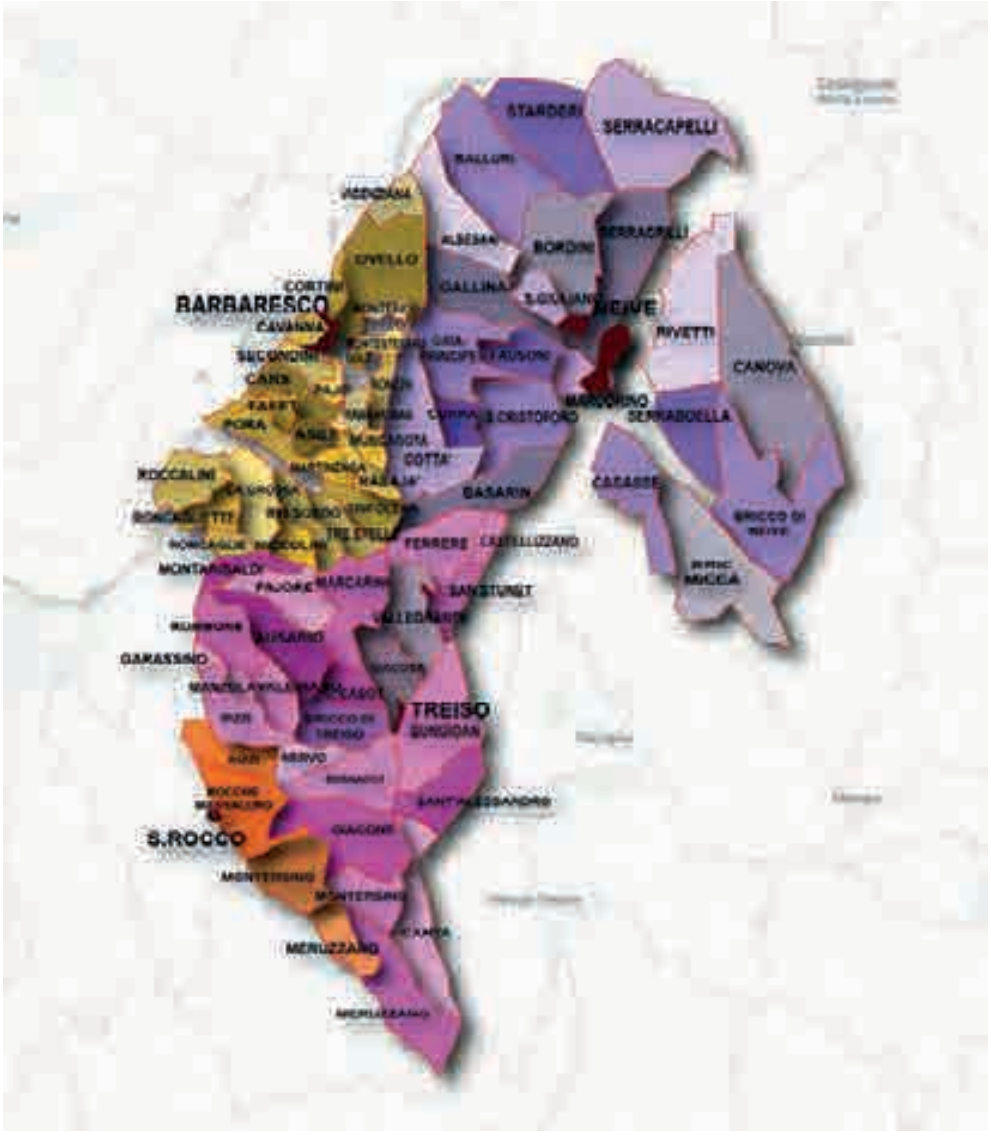
Additional Geographical Mentions of the Barolo DOCG

The *Barolo DOCG*, starting from the 2010 harvest, allows for the inclusion of an additional geographical mention on the wine label. This "*Menzioni Geografiche Aggiuntive*" (*MGA*), features the term "*Vigna*" (vineyard) followed by its relevant name. The MGAs for Barolo DOCG include 181 mentions as a result of over two decades of studies and classification of different areas within the appellation. This initiative aims to highlight the diversity and specific characteristics of individual parcels, contributing to a more detailed and nuanced understanding of the terroir within the Barolo wine region.



Additional Geographical Mentions of the Barbaresco DOCG

The *Barbaresco DOCG* was the first in Italy to permit the use of *Menzioni Geografiche Aggiuntive* (MGA's), on wine labels, starting from the 2007 harvest. This initiative allowed Barbaresco wines to showcase their specificity within the appellation. The studies initially identified 66 MGAs, subsequently increased to 75. The MGA's can be featured on the label, preceded by the term "*Vigna*" (vineyard). This approach aligns with the broader trend in Italian wine regions to emphasize the uniqueness of specific sub-areas and their contributions to the overall character of the appellation.



Featured Regional Wines



Barolo

Barolo stands out as a premier wine from *Nebbiolo*. The climatic conditions, including the potential threat of spring frost, autumn rain, and fog, contribute to a pronounced distinction among wines from various vintages. Exhibiting a pale garnet hue, Barolo exudes an elegant aroma featuring fruity, floral, balsamic, and spicy notes resulting from the aging process.



Barbaresco

Barbaresco, equally renowned as one of the most iconic expressions of Nebbiolo, also bears the imprint of pronounced variations between vintages and between the various villages within the region. Displaying a gentle garnet hue, Barbaresco unveils an elegant bouquet characterized by fruity and floral notes. Its aging in cask imparts balsamic and spicy undertones, complemented by austere yet simultaneously lively tannins.



Barbera

Barbera stands as one of the prevalent grapes in the North-West of Italy, with its pinnacle expressions in Piedmont as varietal wines and blends with other grape varieties. The character of these wines varies based on their origin. Nevertheless, they all include a occasionally brilliant ruby red hue, a nose characterized by intensity and complexity featuring fruity, floral, and spicy notes, as well as a balanced structure marked by moderate acidity and tannins.



Dolcetto

In Piedmont *Dolcetto* boasts a presence in no less than seven appellations, both DOCGs and DOCs, with wines designed for everyday enjoyment. Its name originates from the grape's inherent sweetness. The resulting wine exhibits a ruby red color, occasionally tinged with violet, and characterized by a moderate acidity and a bouquet redolent of licorice, bitter almond, blackberries, and cherries.



Freisa

Freisa, as a wine is relatively obscure beyond the borders of Piedmont, deserves wider recognition. This wine boasts outstanding simplicity, lightness, fragrance, elegance, delicate tannins, and an incredible level of drinkability. Its perfect match is often found in the famed Piedmontese appetizers, with a notable affinity for classics like *Vitello tonnato* (Veal with tuna sauce).



Cortese

The *Cortese* grape thrives predominantly in the province of *Alessandria*, spanning from *Ovada* to the *Colli Tortonesi*. Its best expression is the *Gavi DOCG*, crafted exclusively from 100% Cortese grapes. These wines are typically youthful and vibrant, yet their character and complexity are enhanced through a relatively extended period of bottle aging.



Erbaluce

Erbaluce, a native grape of the *Canavese* region near Turin, thanks to the acidity of its musts, is a versatile choice for various wine styles, including sparklings. Notably, the *Caluso passito* style stands out as one of Italy's premier dessert wines, displaying a lustrous golden yellow hue and an expansive aromatic profile. The still and dry wine holds particular favor, celebrated for its savory, fresh, and fruity characteristics.



Timorasso

Timorasso, exclusive to the *Colli Tortonesi*, stands as a native grape with wines uniquely tailored for aging, offering a compelling blend of charm, intensity, and aromatic complexity. Typically crafted as a varietal wine, it finds its home in steel containers during vinification, a method employed to accentuate the grape's delicate fruity and floral aromas.

Designations of Origin of Piedmont

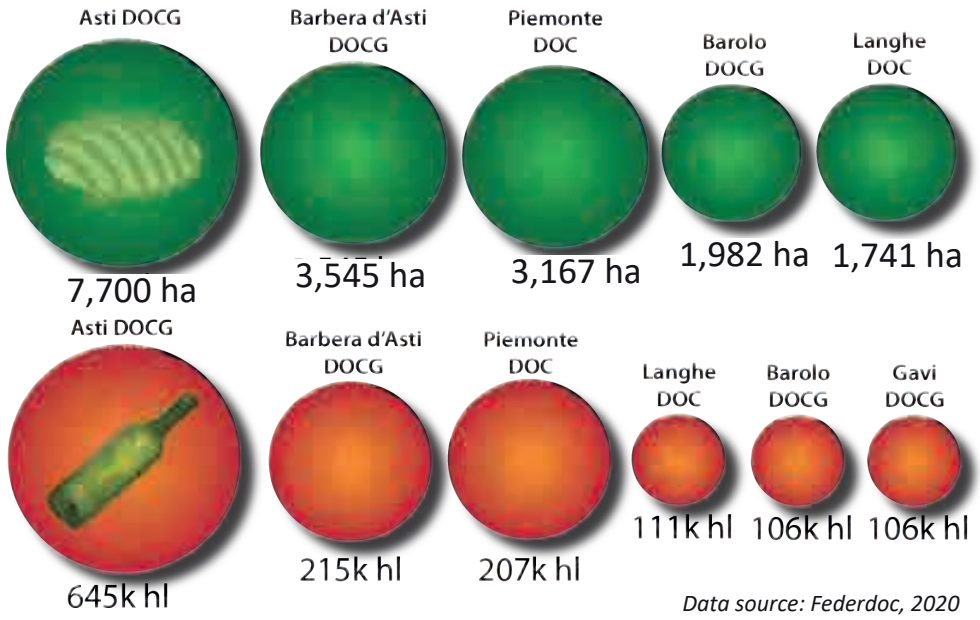
DOCG

Alta Langa DOCG, Asti DOCG, Barbaresco DOCG, Barbera d'Asti DOCG, Barbera del Monferrato Superiore DOCG, Barolo DOCG,Brachetto d'Acqui o Acqui DOCG, Canelli DOCG, Dogliani DOCG, Dolcetto di Diano d'Alba o Diano d'Alba DOCG, Dolcetto di Ovada Superiore o Ovada DOCG, Erbaluce di Caluso o Caluso DOCG, Gattinara DOCG, Gavi o Cortese di Gavi DOCG, Ghemme DOCG, Nizza DOCG, Roero DOCG, Ruchè di Castagnole Monferrato DOCG, Terre Alfieri DOCG

DOC

Alba DOC, Albugnano DOC, Barbera d'Alba DOC, Barbera del Monferrato DOC, Boca DOC, Bramaterra DOC, Calosso DOC, Canavese DOC, Carema DOC, Cisterna d'Asti DOC, Colli Tortonesi DOC, Collina Torinese DOC, Colline Novaresi DOC, Colline Saluzzesi DOC, Cortese dell'Alto Monferrato DOC, Coste della Sesia DOC, Dolcetto d'Acqui DOC, Dolcetto d'Alba DOC, Dolcetto d'Asti DOC, Dolcetto di Ovada DOC, Fara DOC, Freisa d'Asti DOC, Freisa di Chieri DOC, Gabiano DOC, Grignolino d'Asti DOC, Grignolino del Monferrato Casalese DOC, Langhe DOC, Lessona DOC, Loazzolo DOC, Malvasia di Casorzo o Casorzo DOC, Malvasia di Castelnuovo Don Bosco DOC, Monferrato DOC, Nebbiolo d'Alba DOC, Piemonte DOC, Pinerolese DOC, Rubino di Cantavenna DOC, Sizzano DOC, Strevi DOC, Valli Ossolane DOC, Valsusa DOC, Verduno Pelaverga o Verduno DOC

Designations of Origin by Surface and Wine Production



Data source: Federdoc, 2020

Cuisine and Typical Piedmontese products

Piedmont, a region characterized by its diverse topography of hills, mountains, and plains, boasts a cuisine intricately woven with the essence of its terrain and influenced by its proximity to France. *Rice*, notably sourced from the province of *Vercelli*, takes center stage in numerous recipes. The local dishes are enriched by the presence of the renowned *white truffle* from the hills surrounding

Index of the Wine-Grapes

One hundred forty are the most significant wine grapes cultivated in Italy, accounting for over 80% of the country's total vineyard area of 630,000 hectares. The remaining 20% is divided among more than 500 other varieties, including numerous local clones, some of which cover less than 10 hectares each, showcasing the immense biodiversity of Italy's viticulture.

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In Italy, over 500 PDO (*Protected Designation of Origin*) and PGI (*Protected Geographical Indication*) wine appellations encompass more than 6,000 distinct wine styles. This diversity results from considering each designation and its unique varieties or blends as specified. Many of these wines hold significant historical and cultural value, exemplifying the excellence of their territories and appellations. However, from a quantitative perspective, some are marginal and can be challenging to find on the market. In our analysis of the oenological landscape across Italian regions, we highlighted about 120 wine styles that are most emblematic of their origins. Together, these represent over 90% of the peninsula's wine production. The selection includes wines from both native and international grapes, the latter of which have been assimilated into local viticulture and, in some cases, have become almost symbolic of the region. Noteworthy examples include *Pinot Noir* in *Oltrepò Pavese, Pinot Gris* and *Müller-Thurgau* in *Trentino*, *Sauvignon Blanc* in *Friuli*, *Merlot* and *Cabernet Sauvignon* in *Bolgheri*, among others. The ensuing list features wines that an informed wine enthusiast should readily recognize.

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Italy of Wines

History, Geography and Culture

"Italy of Wines" is the ideal book for deepening knowledge of Italian Wine in all its regional expressions. The first part contains historical notes on viticulture, soils, and the main grape varieties cultivated in Italy. It then moves on to the details of the individual regions, delving into the local aspects of viticulture, grape varieties, and wines, accompanied by detailed maps for the appellations of each wine region. A reasoned index for grape varieties, wines, and appellations allows for an easy navigation through the content presented in the text. "Italy of Wines" is a manual that puts everything you need to know about Italian Wine at your fingertips, designed for both industry professionals and wine lovers.

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