

Scuola del Vino

The Italian Wine School

Vancouver, Canada



Italian Chamber of Commerce
in Canada - West



There is no one-way with Italian wine. Italy is deep and highly diversified and in it's modern wine infancy.

- Italy is Canada's leading imported wine country, representing 98M bottles of Italian wine and has a 17% share of all imports
- Italian wine represents \$483M or 21% of all imported wine sales in Canada; ranked #3 in dollar share
- Canada is the 5th largest importing country, globally, of Italian wine
- Italian sparkling wine sales grew 34% in 2016 versus 2015
- With the prominence of Italian cuisine in restaurants and kitchens around the world, the appreciation of the wines of Italy continue to develop because of their authenticity and diversity



Bollicine Italiane – Italian Bubbles

- About 1/3 of Italy's 523 DOP/IGP permit sparkling wine
- Approximately 170 appellations
- Red, white or rosato
- Bone dry to sweet
- Slight tickle to “Champagne” pearls
- Low alcohol to high
- Fresh and fruity to yeasty and aged
- Dozens of grape varieties





Making Sparkling Wine

The Classic Method

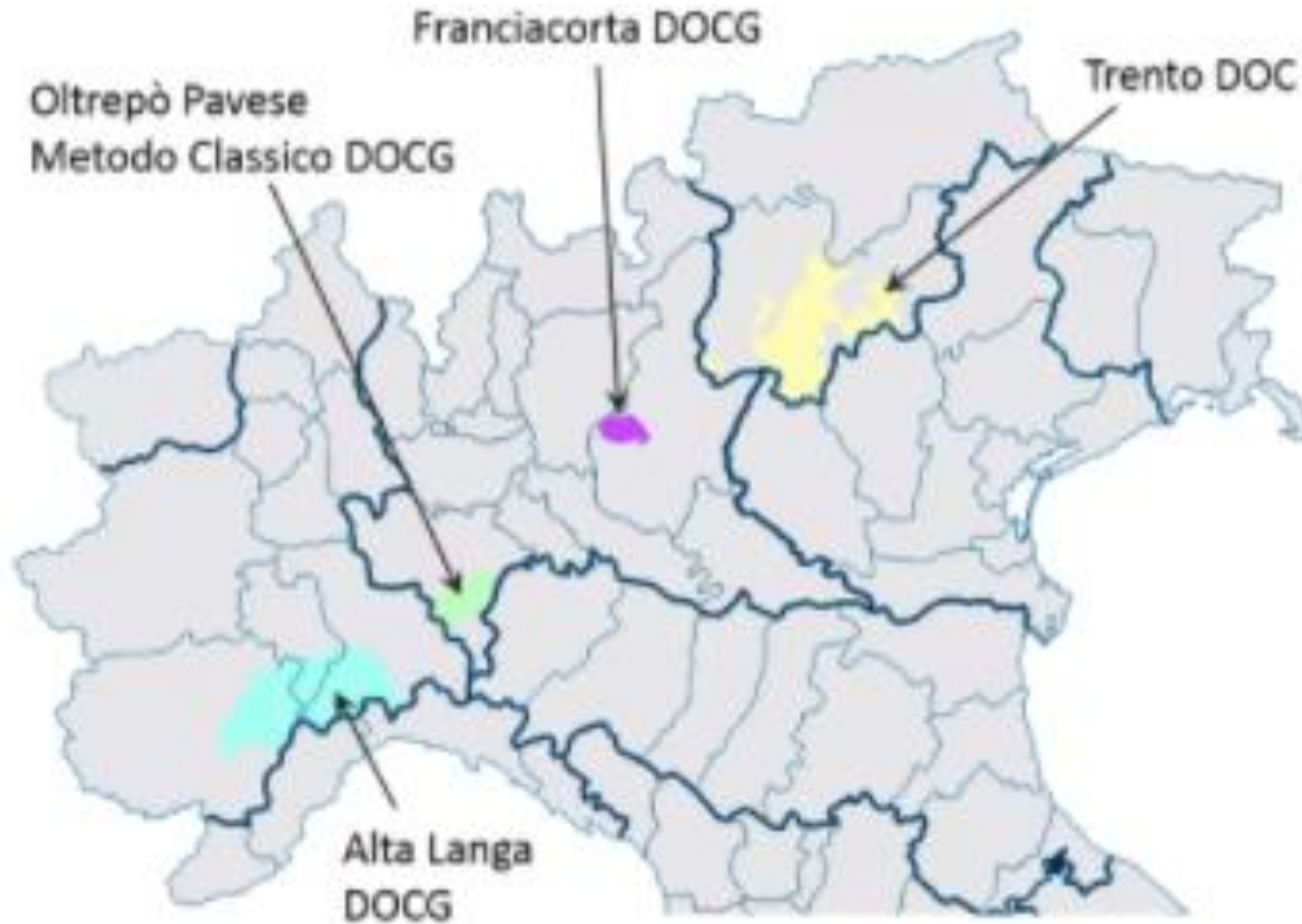
- 2nd fermentation in same bottle in which it will be sold, i.e., “Champagne”
- presa di spuma (tirage), aging, riddling (remuage) and sboccatura (disgorgement) & dosaggio (liqueur d'expédition)
- Higher pressure 3-6 bar, increases perception of acidity and diminishes perception of sweetness

The Tank Method

- 19th C. Frederico Martinotti invented tank method, refined and marketed by Eugène Charmat 1907
- Aromatic fruity wines (Italian specialty) do not benefit from yeast contact
- Temperature & pressure & lees contact controlled “autoclave”, 1-2.5 bar



Metodo Classico Sparkling Wine DOPs



Franciacorta DOCG

- Region: Lombardia
- History: DOC in 1967; DOCG in 1995
- Vineyard Area: 6,250 acres (2014)
- Production: 1,355,000 cases (2014)
- White Grapes: Chardonnay, Pinot Bianco
- Red Grapes: Pinot Nero
- Satèn: Blanc de Blancs Min 50% Chardonnay; max 50% Pinot Bianco
- Minimum 18 months on the lees
- Millesimato 30 months
- Riserva 60 months

Trento DOC

- Region: Trentino-Alto Adige
- History: DOC in 1993
- Vineyard Area: 2,033 acres (2014)
- Production: 572,600 cases (2014)
- White Grapes: Chardonnay, Pinot Bianco
- Red Grapes: Pinot Meunier, Pinot Nero
- Minimum 15 months on the lees
- Millesimato 24 months
- Riserva 36 months



Prosecco DOC

Prosecco DOCG



Prosecco DOC

- Region: Friuli-Venezia Giulia, Veneto
- History: DOC in 2009
- Vineyard Area: 43,200 acres
- Production: 29,393,000 cases
- White Grape Varieties:
 - minimum 85% Glera
 - maximum 15% Bianchetta Trevigiana
 - Chardonnay, Perera, Pinot Bianco, Pinot Grigio, Pinot Nero, and/or Verdiso
- Still (tranquillo) = <5%

Conegliano Valdobbiadene Prosecco DOCG

- Region: Veneto
- History: DOC in 1969; DOCG in 2009
- Vineyard Area: 16,253 acres
- Production: 6,991,000 cases
- White Grape Varieties: Glera

Wines from around the town of Valdobbiadene may be labeled Valdobbiadene Prosecco DOCG; same for Conegliano Prosecco DOCG.

Subzones: Cartizze the “*Grand Cru*” of Prosecco; Frazioni (small villages) + “Rive”



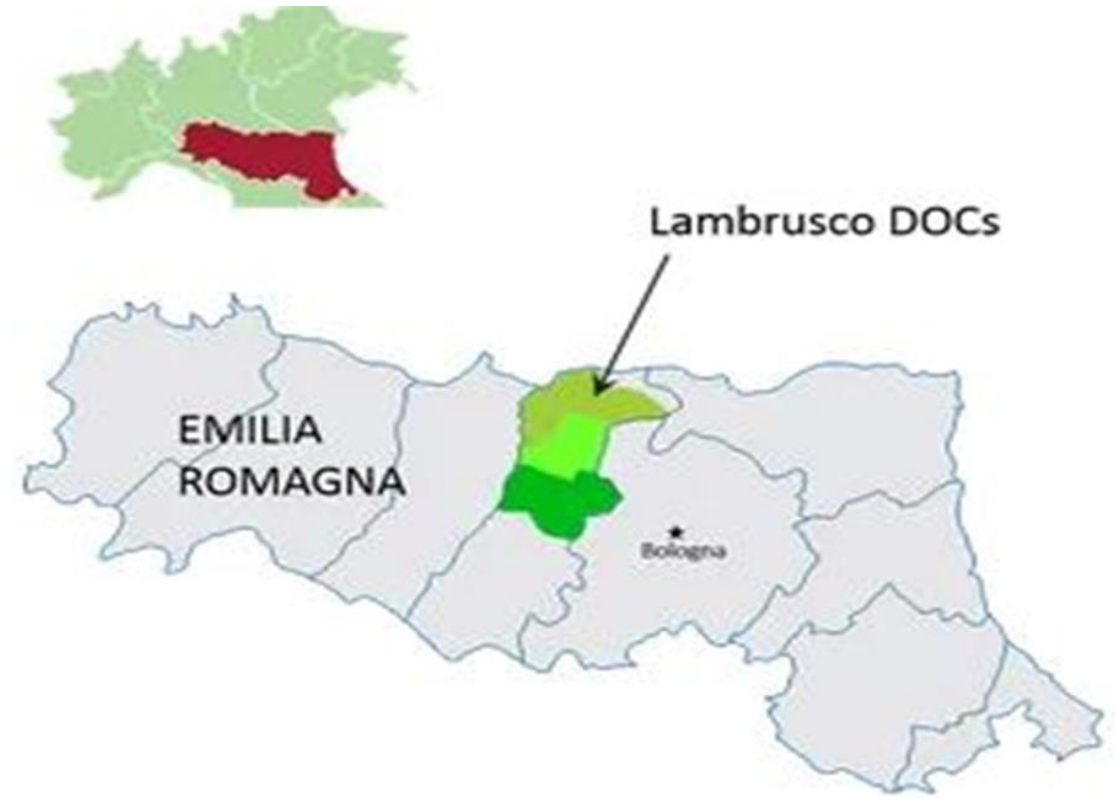
Prosecco Col Fondo

- Col fondo means 'with sediment', i.e., sur-lie
- Second fermentation in bottle
- Either by bottling before primary fermentation has finished or by adding sugar or conserved mosto before bottling
- No disgorgement (sboccatura)



Lambrusco DOC (4)

- Lambrusco di Sorbara DOC
- Lambrusco Salamino di Santa Croce DOC
- Lambrusco Grasparossa di Castelvetro DOC
- Lambrusco Mantovano DOC



Sparkling Red Wines: Lambrusco



- A family of about 8 related varieties, and one of Italy's oldest
- Origin: Autochthonous
- Best known for Frizzante red wines of Emilia Romagna
- Primary Regions: Emilia Romagna (71%), Lombardia, Puglia (20%)
- Vineyard Area: 14,116 ha (34,866 acres)

Primary family members:

- Lambrusco di Sorbara: lightest, most floral.
- Lambrusco Grasparossa (di Castelvetro): Bigger, fuller bodied; considered the best
- Lambrusco Maestri: aromas and flavors of plum, black cherry, chocolate, violet, bubblegum
- Lambrusco Marani: tannic; aromas and flavors of violet, iris, peony, black currant, red cherry
- Lambrusco Salamino: happy medium between Grasparossa and Sorbara
- Lambrusco Viadanese: AKA Lambrusco Mantovano



Sparkling Sweet Wines



Asti or Asti Spumante

- Region: Piemonte
- History: DOC in 1967; DOCG in 1993
- Vineyard Area: 24,000 acres
- Production: 7,083,000 cases
- White Grape: Moscato Bianco 100%
- Frizzante, Spumante or Metodo Classico



Brachetto

- Aromatic *red* variety; light bodied
- Aromas and flavors: sour red cherry, raspberry, strawberry, baking spices floral notes
- Origin: Autochthonous
- Best known for: Brachetto d'Acqui
- Regions Grown: Piemonte (86%), Puglia
- Vineyard Area: 3,606 acres
- Major appellations: Brachetto d'Acqui / Acqui DOCG, Piemonte DOC



Grazie Mille Thank You



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