

Chapter 27  
Northern Italy

Region	Climate	Topography	Black grapes/style	White grapes/style	Winemaking	DOC/DOCG
Northern Italy (overall)	Moderate climate (dry summer/warm winter)	Alps - northern border - <i>rain shelter</i> Local rivers (Po/Garda) - <i>moderating influences</i> Areas close to sea = more rain <i>fungal disease possible</i>			N. Italy, high yielding - Pergola - fruit trained high hanging down below horizontal canopy <i>protects against sunburn</i> + <i>min risk of rot</i> (still used for sparkling/dry grapes)	
ALTO ADIGE <b>Alto Adige</b>	Moderate climate (short, dry summers/low rainfall)	Close to Bolzano town. Northern most wine region. Vineyards SE/SW facing on River Adige. Large diurnal range <i>good for aromatic white and light red production</i>	<b>Schiava</b> Light fruity wines/ low-med tannin/raspberries/plum	<b>Pinot Grigio</b> Light-med body/high acid/ citrus/green fruit <b>Gewurztraminer</b> <b>Chardonnay</b> <b>Pinot Blanc</b>		Alto Adige DOC

ALTO ADIGE <b>Trentino</b>	Warmer than Alto Adige - dry summer/low rainfall during growing season - slightly warmer	S. of Alto Adige - valley wider here, vines on valley floor and slopes. Mountains to west stop Lake Garda cooling influences	<b>Merlot</b> <b>Teroldego</b> Deep colour/med-high tannin/high acid/med-full body/black fruit/oak matured/can age	<b>Chardonnay</b> <b>Pinot Grigio</b> Valley floor - med body/med acid/ripe stone fruit Higher altitude - like Alto Adige		Trentino DOC
FRUILI-VE NEZIA GIULIA	Cool and continental - cooled by cold ie from mountains. Flat plan - warm maritime climate.	North-east corner of Italy. Some vineyards - foothill of alps.	<b>Merlot</b> Med body/med acid/med tannin/ripe red fruit/spice (from oak)	<b>Pinot Grigio</b> - rich/med-full body/juicy peach/tropical fruit <b>Friulano</b> Med-high acid/med body/pear/red apple/herbs		Friuli Grave DOC <i>White, simply, fruity</i> Collio DOC + Colli Orientali DOC <i>Foothill vineyards, premium whites, latter reds also noted</i>
VENETO	Warm climate - moderate rainfall. Cooling influences from altitude - vineyards at foothills = large diurnal range. Lake Garda breezes = cool vineyards.	Southern end of Lake Garda (w. Of Venice) to foothills of alps in the north, to flat plains of Po in south.	<b>Merlot</b> <b>Corvina</b>	<b>Pinot Grigio</b> <i>Flat plains - high vol/inexpensive</i> <b>Chardonnay</b> <b>Garganega</b> <b>Trebbiano</b>	Sprays increased due to moist air/fog from River Po. <i>Combat disease and rot.</i>	Veneto IGT <i>High yields/simply/fruity</i>  Prosecco <i>Sparkling DOC</i>

<p>VENETO</p> <p><b>Soave</b></p>		<p>1. Foothills to the north <i>Limestone, clay, some volcanic rock. Cool rocks + altitude = slower ripening. Grapes - full ripeness + acidity.</i> Wines can age.</p> <p>2. Flat plain in the south (near River Po) <i>Sandy, alluvial soils - help ripening. Medium acidity, fruity, drink young.</i></p>		<p><b>Garganega</b> Med-high acid, med body, pears, red apple, stone fruit, white pepper. Almonds/honey (age)</p>		<p>Soave DOC</p> <p>Soave Classico DOC <i>Grapes from foothills</i></p> <p>Recioto di Soave <i>Sweet wine wine - passito</i></p>
<p>VENETO</p> <p><b>Valpolicella</b></p>		<p>Sim to Soave.</p> <p>1. Foothills to the north <i>Limestone, clay, some volcanic rock. Cool rocks + altitude = slower ripening. Grapes - full ripeness + acidity.</i></p> <p>2. Flat plain in the south <i>Grave/sand - warmer. Fruitier/less acid.</i></p>		<p><b>Corvina</b> Thin skin, moderate colour, low-med tannins, high acid</p>	<p>To increase colour, local varieties added to blend.</p> <p><b>Passito method</b> - grapes picked early (high acid), dried indoors, concentrate sugars, ferm in winter</p> <p>Recioto - so sweet, fermentation stops naturally</p> <p><b>Ripasso method</b> - Grapes from fermenting</p>	<p>Valpolicella DOC</p> <p>Valpolicella Classico DOC <i>Grapes from foothills. Simple, fruity, light tannins, drink young.</i></p> <p>Valpolicella Ripasso DOC <i>Medium-high tannin, steered red cherries, plum</i></p> <p>Amarone della Valpolicella DOCG <i>Dry/off-dry/high alcohol/full</i></p>

					<p>Amarone - wine drained off skins - added to Valpolicella vat after ferm. Yeast ferment remaining sugar on Amarone grapes - more tannin, flavour, colour added.</p>	<p><i>body/high tannin/red berry/spice. Large oak casks.</i></p> <p>Recioto della Valpolicella DOCG <i>Sweet, red fruit, high alcohol, full body, med-high tannins</i></p>
PIEMONTE	<p>Climate: Moderate + Continental (long cold winters, thunderstorms, hail, fog)</p>	<p>NW corner of Italy Po River (south) + Lake Maggiore (north) - moderating influences Northern mountains = rain shadow (protects region from northern winds/rain) Foothills - 150-600 metres, different aspects/altitudes</p>	<p><b>Nebbiolo</b> <b>Barbera</b> <b>Dolcetto</b></p>	<p><b>Cortese</b> <b>Moscato</b> (Muscat)</p>		<p>No IGT/IGP in region - all wines DOC/DOCG</p>

<p>PIEMONTE</p> <p><b>Barolo</b></p>		<p>Horshoe-shaped valley over several villages; 300-500 metre s-facing slopes - ripen slowly at altitude</p>	<p><b>Nebbiolo</b>          High acid + tannin, little colour, sour cherries, herbs, dried flowers, full-body, bottle age</p>		<p>Aged 3 years before release (18 months - oak (new or old)) - soften tannins          WM developing - softer tannin extraction.          Barolo - benefits from bottle aging</p>	<p>Alba DOC  <i>Generic appellation for Barbera/Dolcet to grapes</i></p> <p>Barolo DOCG  <i>(All Nebbiolo) Often made from different grapes from villages. The village can have name on bottle - or single vineyard/cru if one site.</i></p>
<p>PIEMONTE</p> <p><b>Barbaresco</b></p>		<p>S-facing slopes/lower altitude (200-400 metres)/river</p> <p>Grapes ripen earlier</p>	<p><b>Nebbiolo</b>          Nebbiolo ripens earlier = fruitier/less perfumed          Similar tannin/acidity - age in bottle</p>		<p>Must age for 2 years before release (9 months in oak)</p>	<p>Barbaresco DOCG  <i>Less villages, but high quality wines = single vineyard/cru</i></p>

<p>PIEMONTE</p> <p><b>Asti and Alba</b></p>			<p><b>Barbera</b> Late ripening Medium-deep colour, low-med tannins, high acid, red cherry, plum, black pepper</p> <p><b>Dolcetto</b> Earlier ripening - coolest sites. Deep (purple) colour, med-high tannin, med acid, black plum red cherries, dried herbs</p>		<p>Barbera - two styles. Young/fruity/no oak or barrel aged/spicey</p> <p>Best Barbera/Dolcetto capable of aging</p>	<p>Black grape + nearest town, ie, Barbera d'Alba DOC</p> <p>Barbera d'Asti DOCG</p> <p>Dolcetto d'Alba DOC</p>
<p>PIEMONTE</p> <p><b>Gavi</b></p>		<p>SE Piemonte Vines planted in hills where altitude/sea breezes = long, slow ripening season</p>		<p><b>Cortese</b> High acid/floral Pale, light body, high acidity, citrus, green apple, pears</p>	<p>Protective WM - fermentation in stainless steels. Some Prod use oak vessels/lees stirring for complexity.</p> <p>Most drink on release.</p>	<p>Gavi DOCG</p> <p>Cortese di Gavi DOGC</p> <p>Gavi di Gavi DOCG</p>