

Chapter 28
Central Italy

Region	Climate	Topography	Black grapes/style	White grapes/style	Winemaking	DOC/DOCG
Central Italy (overall)	Hot climate (with moderating influences)	South of Po Valley. Region dominated by the Apennine Mountains. Grapes in hills/valleys. Coastal region each side of area.				
TUSCANY			Sangiovese Late ripening High acid/tannin/red cherry/plum/dried herbs/oak - spicy flavours Meat/game (age)		Small barrels or large oak.	
TUSCANY Chianti		Foothills of Apennines - between Pisa, Florence and Siena. Large area = 7 sub zones	Sangiovese dominant - some French/Italian grapes too Chianti Classico DOCG High altitude -		Chianti Classico DOCG - aged for 12 months before release. Chianti Classico Riserva DOCG - 24 months before release (3 months in	Chianti DOCG <i>Grapes from wider region (or) high quality - grapes from subzone, ie, Chianti Rufina DOCG/Chianti Colli Senesi</i>

			greater acid/more herbal.		bottle) Gran Selezione - high estate - aged 6 months more than Riserva. No stipulation for oak use	DOCG Chianti Classico DOCG <i>Not a subzone.</i> Gran Selezione <i>Grapes from single estate</i>
TUSCANY Southern Tuscany	Warmer climate (cool maritime breezes from S/W moderate temp)	Lower altitudes.	Sangiovese More intense/fuller-bodied than Chianti		Brunello - Entirely from Sangiovese - min 5 years aging (2 in oak) Vino Nobile - blend of Sangiovese and other varieties -min 2 years aging before sold.	Brunello di Montalcino DOCG Vino Nobile di Montepulciano DOCG <i>Producers can declassify to:</i> Rosso di Montalcino DOC Rosso di Montepulciano DOC
TUSCANY The coast		Flat coastal plain - cooling sea breezes	Black Bordeaux Varieties; Cabernet Sauvignon,		Super Tuscans - BIRTH PLACE	Toscana IGT Bolgheri DOC Maremma Toscana DOC

			Merlot, Syrah			<i>Both permit entirely international grape wines</i>
UMBRIA	Climate: Continental (no Mediterranean influence)		Sagrantino Thick skinned	Grechetto * Trebbiano Light body, med-high acid, ripe grapefruit, peaches *better wines from this grape	Protective WM - Cool stainless steel ferm	Orvieto DOC <i>Blend of Grechetto, Trebbiano, other local varieties</i> Sangrantino di Montefalco DOCG
LAZIO		Frascati - south of Rome - hills (altitude) + lakes - perfect for white grapes		Malvasia Adds floral, orange blossom aroma Trebbiano Med bod, med-high acid, citrus	Fresh/unoaked	Frascati DOC
MARCHE		East of Apennines	Montepulciano o Sangiovese	Verdicchio High acid, green apples, lemons, fennel, almonds (honey/almond - age)		Verdicchio dei Castelli di Jesi DOC Conero DOCG <i>Red - montepulciano/sangiovese</i>



ABRUZZO			Montepulciano High colour + tannin, med acid, black plums, cherries		Simple, fruity, no oak aging (some can mature short time in oak)	Montepulciano d'Abruzzo DOC
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