

## <u>Chapter 29</u> <u>Southern Italy</u>

Region	Climate	Topography	Black grapes/style	White grapes/style	Winemaking	DOC/DOCG
Southern Italy (general)	Climate: Hot and Dry (humid near coast)	South of Lazio, including Puglia/Sicily Some vineyards on Appenine slopes - altitude (less heat) Sea breezes - flat Puglian terrain			Traditionally - vines bush trained close to ground (leaf cover to stop sunburn) Now - trining/trellising common - mechanisation	
CAMPANIA		Varied landscape = mountains, valleys, coastal plains	Aglianico Deep colour, high acid and tannin black fruit (earth/forest floor - age)	Fiano Med acid, med-full body, stone fruit, melon, mango (wax/honey - age) Greco More acid, lighter body, green apple, stone fruit, passion fruit (honey/mushro om -age)	Fiano = drink young but can be oak matured  Greco = stainless steel - some old oak/lees aging for texture  Aglianico = oak and bottle maturation	Fiano di Avellino DOCG  Greco di Tugo DOCG  Taurasi DOCG (Alianico)



BASILICATA	Very mountainous (vineyards up to 900 metres) - high plain surrounds extinct Monte Vulture volcano	Aglianico			Aglianico del Vulture DOC
PUGLIA	Vast agricultural area	Negroamaro Full body, med tannin and acid, high alcohol, baked red and black fruit Primitivo Full body, med tannin and acid, high alcohol, ripe red berry			Puglia IGT High vol - early drinking  Salice Salentino DOC (Negroamaro)
SICILY	Etna DOC = low yield vines/high altitude  Etna DOC  Blend of Nerello Mascalese and Nerello Cappuccio - fragrant, high acid + tannin, sour red cherry, cranberry, dried herbs (bottle age - mushroom)  White also made - med body high acid, citrus, stone, steel, (honey/wax - bottle)	Nero d'Avola Med-full body, med acid and tannin, plums, black cherries International varieities Syrah	Local white varieties International varieties Chardonnay	Nero = fruity/easy drinking - some prods make more complex style	IGT Terre di Sicilia/Terre Siciliane High vol/yield Sicilia DOC Etna DOC