

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 + min risk of rot</i> (still used for sparkling/dry grapes)	
ALTO ADIGE Alto Adige	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>	Schiava Light fruity wines/ low-med tannin/raspberries/plum	Pinot Grigio Light-med body/high acid/citrus/green fruit Gewurztraminer Chardonnay Pinot Blanc		Alto Adige DOC

Region	Climate	Topography	Black grapes/style	White grapes/style	Winemaking	DOC/DOCG
ALTO ADIGE Trentino	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	Merlot Teroldego Deep colour/med-high tannin/high acid/med-full body/black fruit/oak matured/can age	Chardonnay Pinot Grigio Valley floor - med body/med acid/ripe stone fruit Higher altitude - like Alto Adige		Trentino DOC
FRUILI-VENEZIA 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.	Merlot Med body/med acid/med tannin/ripe red fruit/spice (from oak)	Pinot Grigio - rich/med-full body/juicy peach/tropical fruit Friulano Med-high acid/med body/pear/red apple/herbs		Friuli Grave DOC White, simply, fruity Collio DOC + Colli Orientali DOC Foothill vineyards, premium whites, latter reds also noted
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.	Merlot Corvina	Pinot Grigio <i>Flat plains - high vol/inexpensive</i> Chardonnay Garganega Trebbiano	Sprays increased due to moist air/fog from River Po. <i>Combat disease and rot.</i>	Veneto IGT <i>High yields/simple/fruit y</i> Prosecco <i>Sparkling DOC</i>

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

Region	Climate	Topography	Black grapes/style	White grapes/style	Winemaking	DOC/DOCG
PIEMONTE	Climate: Moderate + Continental (long cold winters, thunderstorms, hail, fog)	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	Nebbiolo Barbera Dolcetto	Cortese Moscato (Muscat)		No IGT/IGP in region - all wines DOC/DOCG
PIEMONTE Barolo		Horseshoe-shaped valley over several villages; 300-500 metre s-facing slopes - ripen slowly at altitude	Nebbiolo High acid + tannin, little colour, sour cherries, herbs, dried flowers, full-body, bottle age		Aged 3 years before release (18 months - oak (new or old)) - soften tannins WM developing - softer tannin extraction. Barolo - benefits from bottle aging	Alba DOC <i>Generic appellation for Barbera/Dolcetto grapes</i> Barolo DOCG (All Nebbiolo) <i>Often made from different grapes from villages. The village can have name on bottle - or single vineyard/cru if one site.</i>
PIEMONTE Barbaresco		S-facing slopes/lower altitude (200-400 metres)/river Grapes ripen earlier	Nebbiolo Nebbiolo ripens earlier = fruitier/less perfumed Similar tannin/acidity - age in bottle		Must age for 2 years before release (9 months in oak)	Barbaresco DOCG <i>Less villages, but high quality wines = single vineyard/cru</i>

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

