GREAT ITALIAN WINES

Understanding Indigenous Grape Varieties

- Aglianico and Montepulciano -

April 15, 2021 @ 6 pm















TRUE ITALIAN TASTE

The True Italian Taste project is promoted and financed by the Italian Ministry of Foreign Affairs and International Cooperation, carried out by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad to strengthen and to protect the authentic Italian products. True Italian Taste is part of "The Extraordinary Italian Taste" program.

As part of this project, ICCO Canada has been working on various initiatives since 2016 to highlight the authenticity, traceability, quality control, and certifications of authentic Italian foods. The goal is to inform Canadian food and wine lovers about how to identify an authentic Italian product, in order to make informed purchases and enjoy the unrivalled quality of genuine Italian products.

ICCO CANADA

ICCO Canada is a catalyst to developing business and cultural alliances among visionaries, entrepreneurs, and global organizations in Canada and in Italy.







TRENTINO ALTO ADIGE FRIULI VENEZIA-GIULIA

VALLE D'AOSTA

VENETO LOMBARDY

 Venice •Milan

PIEDMONT

EMILIA-ROMAGNA

LIGURIA

ITALY

MARCHE •Florence

TUSCANY

ADRIATIC SEA

UMBRIA

ABRUZZO

★Rome MOLISE

LAZIO

PUGLIA

CAMPANIA •Naples

BASILICATA

SARDINIA

CALABRIA

SICILY



Montepulciano: The Indigenous Variety NOT Vino Nobile di Montepulciano



MONTEPULCIANO

- Documentation of the variety dates back to the late 1700s
- Second most widely planted variety in Italy (mainly central Italy) - high yielding
- Predominantly grown in Abruzzo; other regions include Marche, Molise and Puglia
- Montepulciano d'Abruzzo DOC most famous wine of the variety





ABRUZZO

- Centrally located on the eastern Adriatic coast
- The Apennines and the Gran Sasso "Big Rock/Stone" on the west - highest mountain range after the Alps at 2900 m and Mount Majella at 2793 m
- Considered the "Greenest region" of Europe national parks and protected reserves make up almost half the territory
- 3 National Parks,1 Regional Park and 38 Protected Nature Reserves - ensures survival of 75% of Europe's wildlife including rare species such as the Marsican brown bear
- Climate: abundance of sunshine, warm and dry on coast and more continental inward

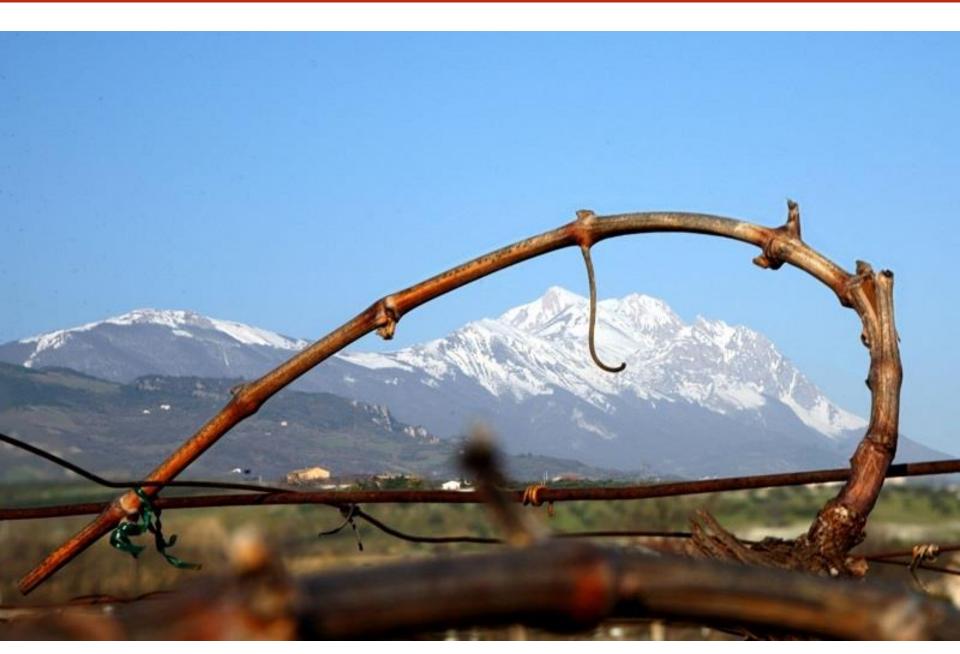


Photo courtesy of Torre Dei Beati

ABRUZZO VITICULTURE

- Ancient winemaking traditions dating back to 6th century BC thanks to the Etruscans - concentrated in the Piligna valley in the province of Aquila
- 5th most productive wine region by volume (3.5 million hl of wine /year)*
- Montepulciano is produced in all its four "province" or municipalities: L'Aquila (Capital), Chieti, Pescara, Teramo
- 32,000 ha (vs 58,000 ha of Tuscany) of cultivated vineyards (over 90% on hilly terrain) - over half is dedicated to the cultivation of Montepulciano
- US, Canada and Germany are the leading export destinations

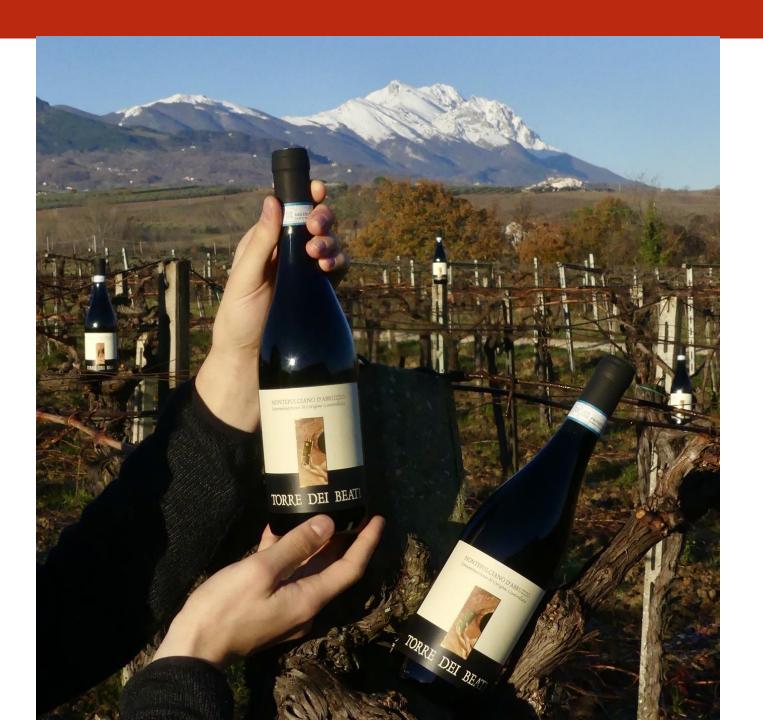
CHARACTERISTICS OF MONTEPULCIANO

- Skin colour: blue- purple
- High concentration of pigments - "inky colour"
- · Late ripening, thick skinned
- Softer tannins
- Lower acidity



MONTEPULCIANO D'ABRUZZO DOC

- DOC in 1968
- Min 85% Montepulciano
- Max 15% from Sangiovese
- Dry, medium body, min 12% alcohol
- Deep and rich ruby red in colour with violet reflections (depending on age)
- Aromas and flavours of red fruits eg. cherry, red plums, raspberry in younger to deeper black fruit - eg. blackberries, prunes; spice, pepper; hints of meat, smokiness and coffee in wood aged
- Subtle notes of violets, herbs and earthiness



MONTEPULCIANO D'ABRUZZO Denominazione di Origine Controllata



TORRE DEI BEATI

TORRE DEI BEATI, Montepulciano d'Abruzzo DOC



VARIETY: Montepulciano 100%

VINEYARD: area 13 Ha

altitude 250-300 m/above sea level

orientation several orientations

TRAINING: "Pergola abruzzese"

PLANTING YEAR: 1972, 1995

SOIL: clay-limestone

YIELD: 70 hl/Ha

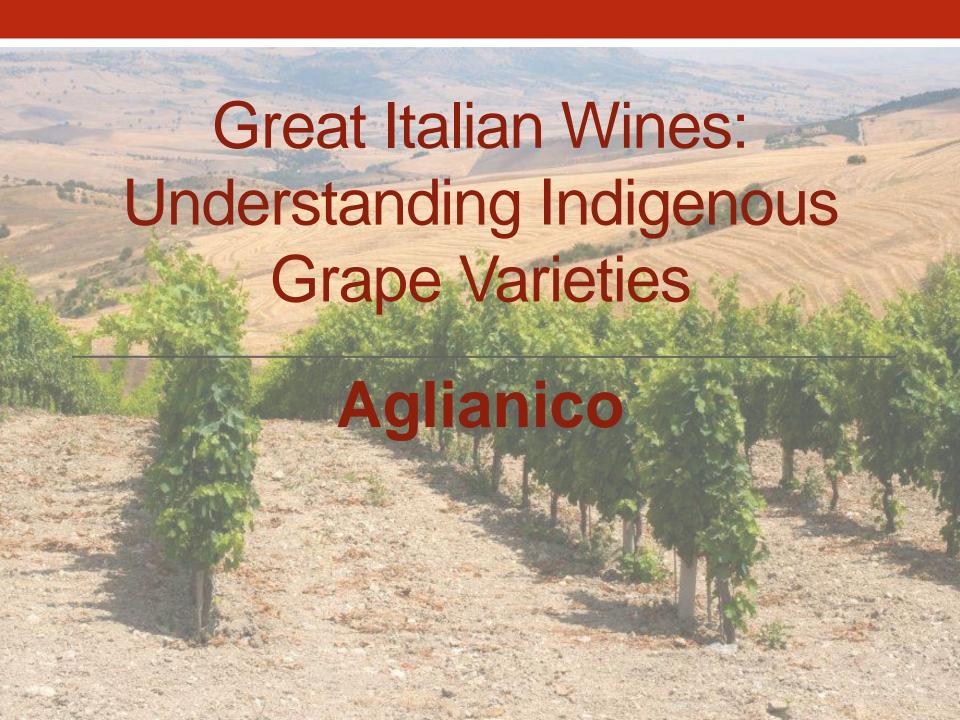
FERMENTATION: Steel tanks

AGEING: oak barrels, mainly French oak

barriques, for 15-18 months

ALCOHOL: 13 - 14% according to the vintage

SERVING TEMPERATURE: 18°-20° C



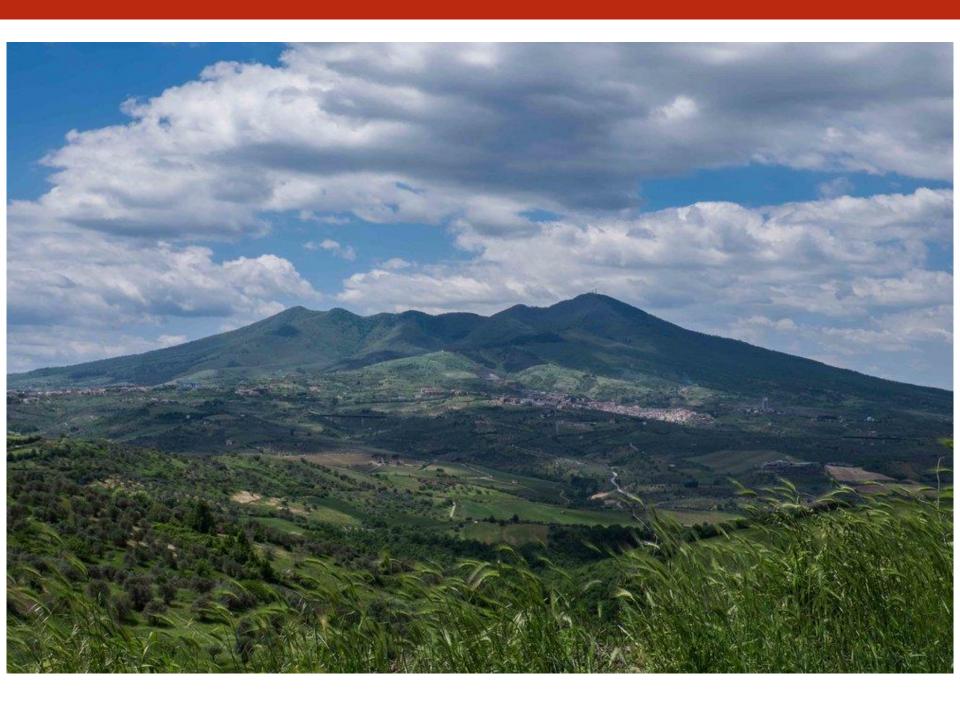
AGLIANICO: "Barolo of the South"

- Most important wines:
- DOC del Vulture Basilicata (around Potenza) 100% aglianico required
- DOCG Taurasi Campania (near Avellino) min 85% aglianico
- DOCG Taburno Campania (near Benevento) 100% aglianico

BASILICATA

- Borders Campania, Puglia and Calabria between the Adriatic, Ionian and Tyrrhenian coasts
- Ancient name "Lucania" the "instep" of the boot of Italy
- Two provinces Potenza (Capital) and Matera (Unesco Site Sassi di Matera - ancient cave dwellings and European Capital of Culture 2018)
- Mountainous region (47%)
- Mount Vulture extinct volcano - 56 km N of Potenza, 1,326 m absl.





AGLIANICO DEL VULTURE

- Most significant wine making region of Basilicata DOC in 1971
- "Superiore" only DOCG in Basilicata
- 2400 ha cultivated
- Volcanic soils
- Aglianico is the only permitted grape
- From 350 to 500 m a.s.l



AGLIANICO

- Dark blue-black berries
- Thick skinned
- Buds early; ripens late (can harvest in November)
- Low yielding
- Requires abundance of sunshine and dry climates
- Thrives on volcanic soils
- Thrives on steep slopes high altitudes
- Strong tannins
- High Acid

AGLIANICO DEL VULTURE: CHARACTERISTICS

- Intense ruby red
- Full bodied
- Firm tannins
- Minerality
- High Acidity
- Rich aromas and flavours red fruit, floral notes roses, pepper, savoury, smoky, chocolate, cocoa
- Great structure, complexity and persistence /length on the palate



GRIFALCO, Aglianico del Vulture DOC



- **Production Area** Vulture municipality of Venosa, Maschito and Forenza
- Grape: Aglianico 100% Organic Certified
- **Age of Vineyards:** 25 40 years
- **Altitude:** 450 550 m a.s.l
- Harvest: manual selection
- Vinification: fermentation in steel tanks, maceration on skins for about 10 days
- **Ageing:** second passing French barriques and tonneaux for 6-12 months, aged in bottle for 6 months
- Alcohol: 13% vol
- Potential life: 10 years
- Ideal serving temp: 15-18 degrees C

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Next classes

Thursday, June 24th > Fiano di Avellino and Primitivo
Thursday, September 16th > Nerello Mascalese and Carricante















Presentation by Certified Sommelier Sandra Colosimo, in collaboration with ICCO Canada.

For information contact <u>iccotrade@italchambers.ca</u> or Sandra@cavinona.com.