

GREAT ITALIAN WINES

Understanding Indigenous Grape Varieties

- Aglianico and Montepulciano -

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ASSOCAMERESTERO
ASSOCIATION OF ITALIAN CHAMBERS
OF COMMERCE ABROAD



IN
COLLABORATION
WITH



TERRONI

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.





Great Italian Wines: Understanding Indigenous Grape Varieties

Montepulciano



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



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Aglianico

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



Photo courtesy of Grifalco

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

A landscape photograph of a sunset or sunrise. The sky is a mix of blue, orange, and yellow. There are wispy clouds in the upper half and denser, darker clouds near the horizon. A bright comet or meteor streaks across the lower right portion of the sky. The bottom of the image shows the dark silhouette of a mountain range.

GRIFALCO

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

THANK YOU!



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TERRONI

Presentation by Certified Sommelier Sandra Colosimo,
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