

GREAT ITALIAN WINES

Understanding Indigenous Grape Varieties

- "Noble" Nebbiolo & Valpolicella Varieties -

February 11, 2021 @ 6 pm



ASSOCAMERESTERO
ASSOCIATION OF ITALIAN CHAMBERS
OF COMMERCE ABROAD



IN
COLLABORATION
WITH



TERRONI

ITALY AND WINE

- World's **No 1** wine producer and exporter by volume in 2019
- Approximately 50 million hl produced in 2019 (**20% of global production**)
- Export: approximately 21.6 million hl
- Export value: 6.4 billion Euro in 2019 (2nd to France by value)
- Canada ranks in top 5 as top exporting destinations of Italian wine

ITALY: DIVERSITY AND WINE

- **No 1** - greatest number of indigenous grape varieties (approximately 2000)*
- Approximately 300 - 400 actively being used
- Wine producing areas in each of the 20 regions of Italy
- Each region has its own distinct varieties and wine styles

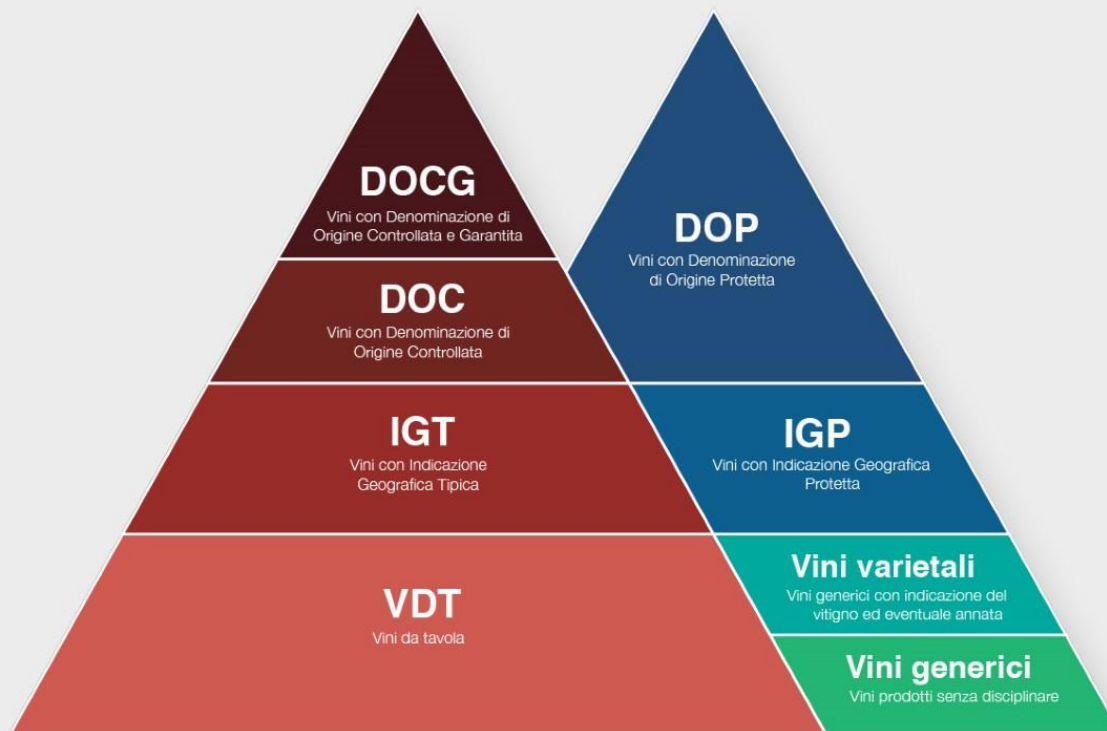
Classificazione

italiana

(legge 164/1992)

europea

(regolamento CE 479/2008)



WHAT'S UNIQUE ABOUT ITALY?

- Climate: vineyards from north to south - latitude variation from the cooler regions of the north to the southern tip of Calabria and Island of Sicily.
- Terrain: from alpine vineyards to sea level.
- Soil: ex volcanic, limestone - clay, sandy-clay, mineral rich of potassium, phosphorous and calcium
- “La mano dell'uomo” - rich wine making heritage – expertise, dedication and tradition

“NOBLE” NEBBIOLO



NOBLE NEBBIOLO: HISTORY

- Lives almost exclusively in Italy, in Piemonte (“foot of the mountains”) and NW Italy.
- Evidence of cultivation in Piemonte in the middle of the Roman Age
- Documented as ‘nubiola’ (latin word for fog) in ‘Naturalis Historia’ by Pliny the Elder (Roman author)
- “Nebbiolo” since the 1200s

NOBLE NEBBIOLO: HISTORY

- 1402 in the town of La Morra - passed a law for stiff penalties to those caught damaging Nebbiolo vines.
- 1800s -Count of Cavour - Statesman and agricultural entrepreneur and Piemontese nobility; not happy with sweet and fruity taste of the wine.
- 1873 - first register of buyers of Nebbiolo grapes was created in Barolo.
- 1926 - established “Consortium for the defense of Barolo and Barbaresco wines” and wines produced in 100% Nebbiolo.

NEBBIOLO: CHARACTERISTICS

- One of the most distinguished and 'noblest' grape varieties
- Colour blue-black, medium sized
- One of the earliest to bud and latest to harvest (late October/Nov)
- Finicky and fussy
- Needs ample sun exposure to help achieve the ripeness
- Dry climate
- Prefers calcareous marl and higher altitudes 200-550m absl



NEBBIOLO: WINE CHARACTERISTICS

- Light ruby red
- Scents: cherry, plum, rose and violet notes, leather, licorice and herbs; characteristic “tar and roses”
- High acidity
- Strong tannins
- Good body and structure
- Age worthy - can age for decades

NEBBIOLO VINEYARDS: WHERE?



PIEMONTE: LE LANGHE

- One of the most important wine producing areas in the world
- Hilly district in southern Piemonte east of the river Tanaro in the province of Cuneo
- Part of the Langhe (along with Roero and Monferrato) - declared UNESCO site in 2014 for its cultural landscapes and “outstanding testimony to winegrowing and winemaking traditions”
- Home of highly acclaimed **Barolo DOCG** and **Barbaresco DOCG** - “King and Queen of Italian wines”

BAROLO DOCG - The King of Wine

- 100% Nebbiolo
- Soil: calcareous marls - of marine origin
- Minimum aging 3 years, of which 2 years are aged in oak or chestnut barrels
- Riserva - aging for min 5 years
- Min alcohol content 13%

BAROLO DOCG - The King of Wine

- **Vigna** on label means single vineyard or cru
- 11 communes all situated in the Langhe hills
- 5 most important: Barolo, La Morra, Castiglione Falletto, Serralunga d'Alba and Monforte d'Alba
- Muscular, powerful, intense, tannins and acidity, age-worthy, force and power

BARBARESCO DOCG - The Queen of Wine

- 100% Nebbiolo
- East of Alba: Barbaresco, Treiso, Neive, frazione San Rocco Seno d'Elvio
- Minimum aging 2 years, one of which in cask
- Well structured, aromatic and lighter in body; mid palate less tannic
- Same soil composition but sandier
- Elegance and finesse

Barbaresco communes

- | | |
|--------------|-------------|
| 1 Neive | 3 Treiso |
| 2 Barbaresco | 4 San Rocco |

Barolo communes

- | | |
|-------------------------|--------------------|
| 5 La Morra | 11 Verduno |
| 6 Monforte d'Alba | 12 Grinzane Cavour |
| 7 Serralunga d'Alba | 13 Roddi |
| 8 Barolo | 14 Diano d'Alba |
| 9 Novello | 15 Cherasco |
| 10 Castiglione Falletto | |



OTHER AREAS: ALTO PIEMONTE

- NW PIEMONTE - Carema DOC: Nebbiolo is called “**Picutener**” or “**Pugnet**”: border to Valle d’Aosta;
- ALTO PIEMONTE (NE): Gattinara DOCG, Ghemme DOCG , Boca DOC, Lessona DOC, Bramaterra DOC - Nebbiolo is called **SPANNA**

GATTINARA DOCG

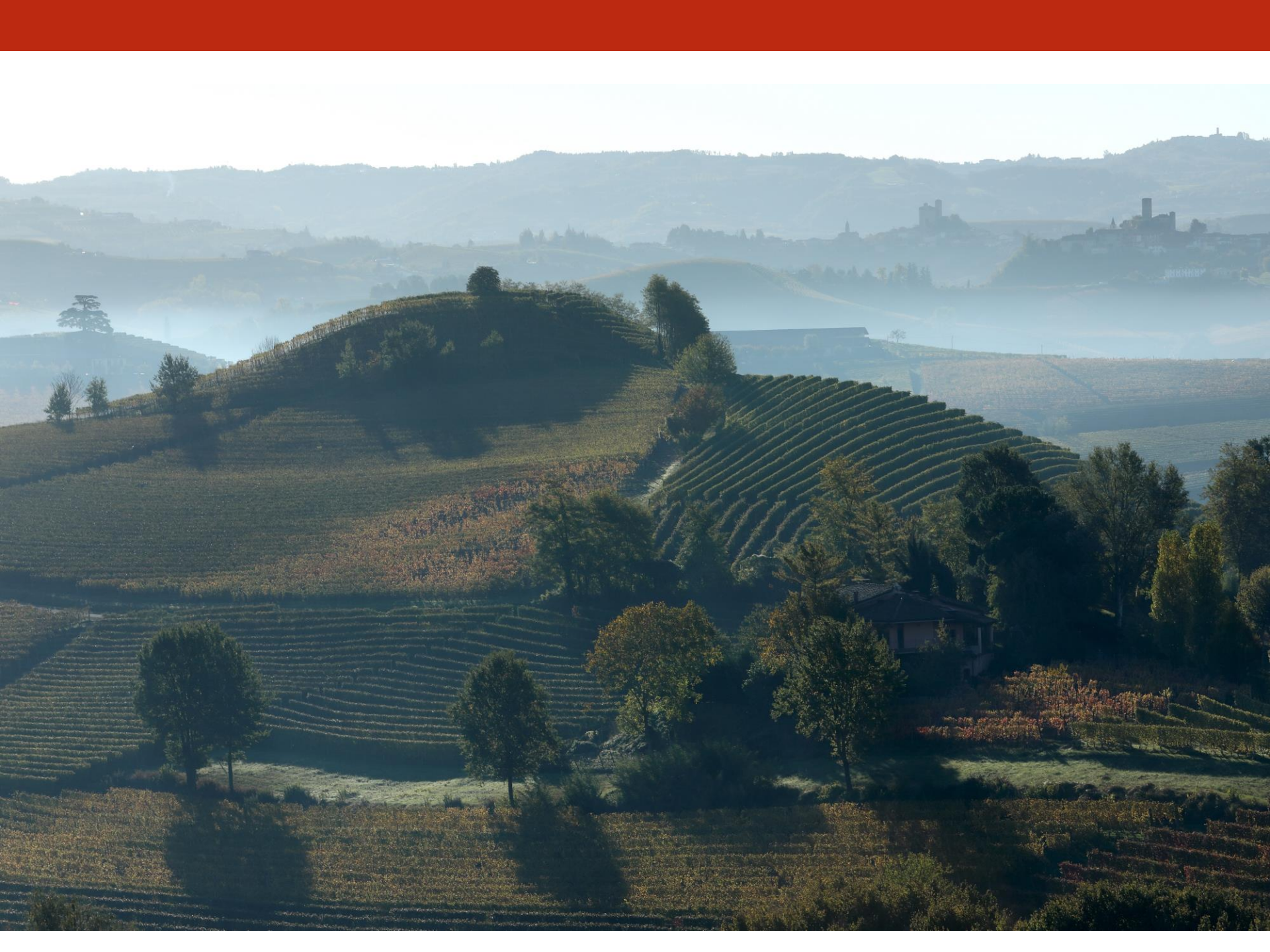


LOMBARDIA - VALTELLINA

- Valtellina Superiore DOCG
- Sub varieties: Sassella, Grumello, Inferno, Valgella
- Nebbiolo is called **CHIAVENNASCA**
- **Sforzato di Valtellina DOCG** – made from dried nebbiolo grapes (Amarone style)

VALLE d'AOSTA

- Nebbiolo is called Picotener or Picotendro
- Grown in the Donnas region near the border with Carema
- Smallest Italian region but “big” on Quality
- Borders with France and Switzerland in the Alps
- Great structure with alpine expression of Nebbiolo



PODERI e CANTINE ODDERO

- Historical Barolo producer with roots that began in the late 18th century
- Wine cellars located in the frazione Santa Maria of La Morra, raised up on a natural terrace overlooking the hills of the Langhe
- Produce some of the **most renowned** wines including Barolo, Barbaresco, Langhe Nebbiolo, Dolcetto d'Alba, Barbera d'Alba, Barbera d'Asti and Moscato

ODDERO WINES

- 35 ha of the best cru of the Langhe and Asti territories
- Traditional knowledge and modern production techniques
- Tenacity, patience, and respect for the territory
- Attention to quality and detail



ODDERO

LANGHE DOC NEBBIOLO



VARIETY

Nebbiolo

VINEYARD

Location: La Morra, Santa Maria Bricco San Biagio, Plot 15, Sub-plots 305, 345, 429, 306, 68
Characteristics: 200 meters above sea level, eastern exposure, 2.8 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 15 years

Size: 2 hectares

Yield: 80 quintals/hectare

HARVESTING PERIOD

First 10 days of October

PRODUCTION

15,000 bottles

VINIFICATION

Selection of grape clusters in the vineyard during the harvest, alcoholic fermentation with maceration for around 15 days, followed by malolactic fermentation.

MATURING

Ageing in different size oak barrels for a year, one year and a half. Bottling in the autumn.

SENSORY CHARACTERISTICS

A typical Nebbiolo, with a ruby-red color, a beautiful bouquet of violets and red fruits, with pleasant tannins which recall the earth of the Langhe.

VALPOLICELLA

“LA PERLA DI VERONA”



VALPOLICELLA

- “The valley of many cellars”
- Dates back to prehistoric and Roman times ‘Vino Retico’
- 25 km area (EW) in western Veneto at the foothills of the Alps
- Lessini mountains on North and East
- Lake Garda to the west
- Mix of ancient volcanic tufa, calcareous, limestone and clay rich soils

INDIGENOUS VARIETIES

- Corvina: 45-95%
- Corvinone max: 50%
- Rondinella: 5-30%
- Local Varieties max: 25%

(Molinara, Oseleta, Croatia)

CORVINA “little raven”

- Most important variety
- Documentation dates back to 18th century
- Majority grows only in Veneto region (prov of Verona)
- Small percentage in Australia and Argentina

CORVINA “little raven”

- Thick skinned - good for drying
- Light coloured wine
- Distinct cherry flavour
- Violet, blackberry herbaceous
- Low tannins, high acidity

CORVINONE: “big Corvina”

- Clusters are twice the size of Corvina
- 1993 genetic research - distinct grape and not a clone of corvina
- Grows well in hillside and flat land
- No pure wines from Corvinone
- Source of tannins - adds “meat and structure”

RONDINELLA - “ little swallow”

- Found primarily in this area of approx 2500 ha
- Versatile - adapts well to different soils and climates
- Black bluish grape colour
- Perfume and fruitiness to the wine
- High sugar content
- Good for drying

THE WINES of VALPOLICELLA: 4 STYLES

VALPOLICELLA DOC

- Grapes cultivated 100% in Valpolicella
- Production and bottling within Verona Province
- Min 11% vol
- Fresh, fruity, lively wines
- Light profile
- Versatile

VALPOLICELLA DOC SUPERIORE

- Min 1 yr of ageing in wood from 1st January after harvest
- Min 12% alcohol
- Increased intensity and complexity

VALPOLICELLA RIPASSO DOC

- “Re-pass” or “go over again”
- Young Valpolicella base wine goes through a second fermentation using the grape skins left from Amarone and Recioto
- Adds colour, flavour and texture
- Increased alcohol %

AMARONE DELLA VALPOLICELLA DOCG

- Amarone - “ big - bitter”
- **APPASSIMENTO** technique - made with grapes that are partially dried on mats or hung for weeks/months
- Aged for a min of 2 years - starting from the year following the vintage
- Riserva: 4 years from vintage year
- Concentration, structure, age-worthy
- Dry wine - Big, bold, rich, min 14% alcohol
- Ripe dark fruits, blackberries, “cherries in alcohol”, raisiny flavours, meaty and leather notes

RECIOTO DELLA VALPOLICELLA DOCG

- Sweet wine
- Passito style dessert wine from dried grapes
- Fruit dried for 100-200 days - increased conc. sugar and flavour
- Fermentation is stopped before all the sugars convert to alcohol





Welcome on Monte La Parte



Image courtesy of Società Agricola Piccoli Daniela



Fall:

Spectacular September
and October, always
ventilated and dry. Harvest
started in the 2nd week of
September.



“Appassimento”

Drying the grapes



September



October



December



Between September and December, the top floor of the winery hosts the most traditional process of Valpolicella: the **appassimento**.

The selection of the best grapes harvested rests in this very ventilated room called “fruttaio” till December or January. In this period the berries loose some water and become very concentrated in aroma, taste and sugar: this is what we need to produce complex, elegant and refined wines.

For our **Valpolicella DOC Superiore Rocolo**, the appassimento is 30-40 days long. The first month is the faster and in this way we obtain a slightly concentrated juice.

“Rocolo” is our baby Amarone and combines the sensory profile of the Amarone with an easier drinkability and freshness.

Our Valpolicella DOC Superiore

ROCOLO: ancient hunting hide, the highest tower of the mansion

Production | Just 7.000 bottles as symbol of our philosophy.

Type | Dry Red for aging.

Grape varieties | Corvina, Corvinone, Rondinella, Oseleta, Molinara and Croatina, only property grapes hand selected to ensure the best quality.

Harvest | Manual in late September, a strict selection identify the best bunches that will partially dry in fruttai (Drying room) for 30 days.

Vinification | The alcoholic fermentation runs for more than 20 days, in stainless steel tanks at controlled temperature (20°C). Regular delestages allow the maximum extraction of polyphenols from the skin and seeds for a suitable tannic structure.

Aging | The wine is refined in 5 or 30 hl french oak barrels for 3 years and few extra months in stainless steel tanks.
It spends at least 6 months in bottle before the sale.
The total winemaking takes 3-4 years.



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.



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Next class > Thursday, March 11th
- Sangiovese & Vernaccia di San Gimignano -

THANK YOU!



ASSOCAMERESTERO
ASSOCIATION OF ITALIAN CHAMBERS
OF COMMERCE ABROAD



IN
COLLABORATION
WITH



TERRONI

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

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