GREAT ITALIAN WINES

Understanding Indigenous Grape Varieties

- Sangiovese and Vernaccia di San Gimignano -

March 11, 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.







TUSCANY - VITICULTURE

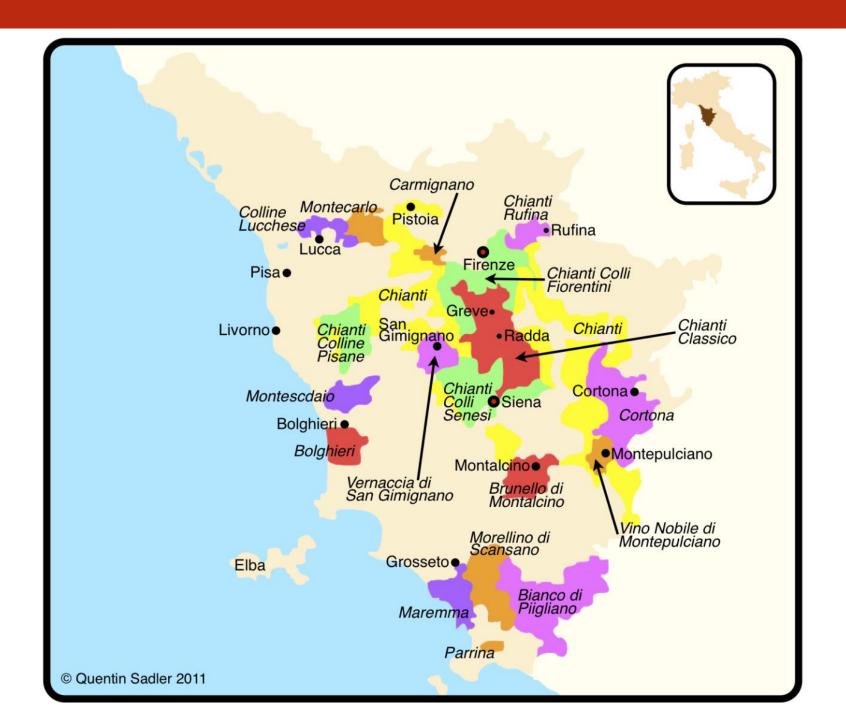
- Italy's oldest wine producing region
- Etruscans in 8th Century BC
- Terrain 67% hilly
- 4th most planted region (approx. 55,400 ha)
- 6th in wine production 2019

 (approx. 2.6 million hl) * elevated quality profile low yield vs vineyard in ha lower compared to Italy's average



TUSCANY WINE REGION

- Producer of World class wines
- 11 DOCGS, 41 DOCS, 6 IGT
- Wine production: 85% Red/Rosé + 15% White
- Sangiovese most planted grape variety Chianti, Chianti Classico, Brunello di Montalcino
- Vernaccia di San Gimignano DOCG the noblest of Tuscan white wines



NOBLE HISTORY

- Earliest record in 1276 San Gimignano town's archives
- Mentioned in the Divine Comedy by Dante Alighieri (refers to Vernaccia)
- stopping point to Rome on the Francigena in the Middle Ages and Renaissance
- Favourite wine the of popes, kings and Lorenzo de Medici



SANGIOVESE

- One of the most important varieties in Italy and top 10 in the world
- Most widely planted red grape variety in Italy approx.
 10% of national vineyards
- Over 60% of Tuscan vineyards are Sangiovese home to World Class Sangiovese wines
- Other regions: Umbria, Marche, Emilia Romagna

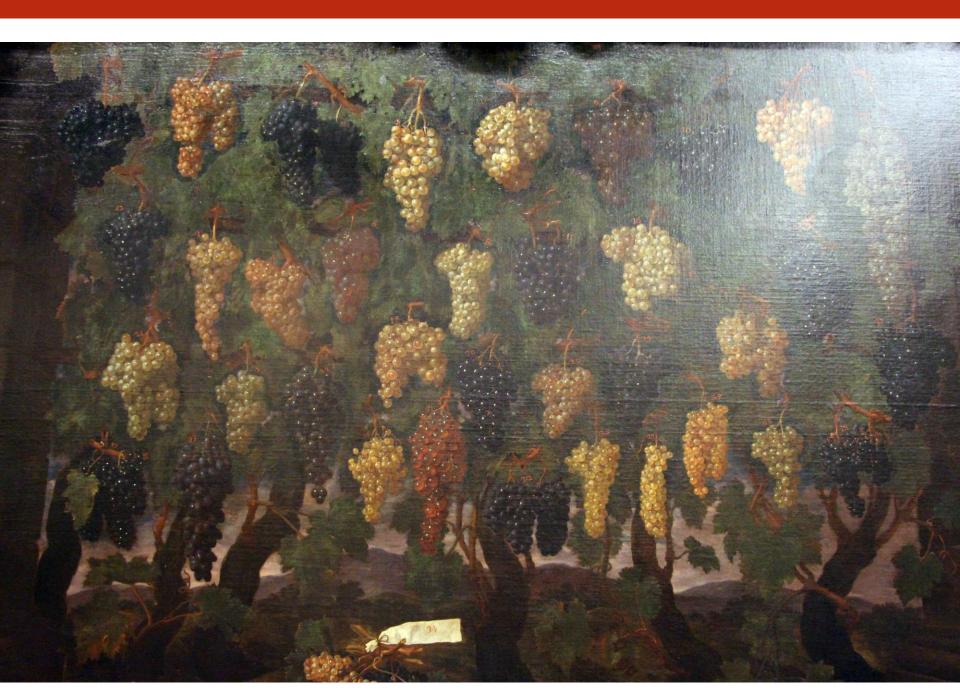
ORIGINS

- The origins are unknown
- Theories:
 - From Etruscan origin domesticated wild vines
 - Links to the south DNA testing shows possible cross from Ciliegiolo and Calabrese di Montenuovo



HISTORICAL NOTES

- Latin sanguis Jovis "the blood of Jove or Jupiter"
- 1590 first mentioned "Sangiogheto" by Soderini in his "Treatise on the Cultivation of grape Varieties"
- Late 1600s "Sangioeto" Painting "Uve" by Bartolomeo del Bimbo - artist of the Medici court
- 1716 "Il Bando", defined boundaries of Chianti (today Chianti Classico) by Duke of Tuscany - Cosimo III - legally formalising the Gallo Nero Territory
- 1867 Clemente Santi Innovative wine making "Select red wine 1865" (Brunello) Universal Exposition in Paris -
- 1872 Barone Bettino Ricasoli, began researching and experimenting with wine production, documents "Sangioveto" as main component of Chianti Classico





Sopra la Dichiarazione de Confini delle quattro Regioni Chianti, Pomino, Carmignano, e Vald'Arno di Sopra.

L Serenis. Gran Duca di Tofcana, e per S. A. R. Gl'Illustrifs. Signori Deputati della Nuova Congregazione (opra il Commercio del Vino, a feconda della loro Incumbenza, e Giuridizione, & inerdine al Moto Proprio Emanato dell' A. S. R. il di 7. del profilmo passara della loro incumbenza, e Giuridizione, e inerdine al Moto Proprio Emanato dell' A. S. R. il di 7. del profilmo passara della loro. di Luglio, Pubblicato di Comandamento espresso della R.A.S. sotto di 18. del medefimo Mese, anno stabilito, concordato, e sermato le

Circonferenze, e suoi Confini dell'accennate quattro Regioni cioè, Chianti, Pomino, Carmignano, e Vald'Arno di fopra, nella forma, ch' appresso.

Per il Chianti è restato Determinato sia.

Dallo Spedaluzzo, fino a Greve; di li a Panzano, con tutta la Potesteria di Radda, che contiene tre Terzi, cioè Radda, Gajole, e Castellina, arrivando sino al Consine dello Stato di Siena, &c.

Per Pomino è stato Dichiarato sia. Dal Fiume Sieve, ove shocca nel Fiume Arno; Quindi prendendo il corfo d' Arno all'insù, fino all'Imboccatura del Rio di Vicano della Massolina, e secondo il corío di quello, fino alla Vallombrofa; Ivi per la strada del Poggio, fino all' Osteria della Consuma, e da questa per il Fosso della Moscia, fino al Fiume Sieve, e da detto Fiume, fino all' Imboccatura di esso nel Fiume d' Arno, &c.

Per Carmignano è restato Fissato sia. Dal Muro del Barco Reale presso al Fiume Furba, Strada di Ceoli, che da detto Fiume conduce a Bonistallo; Indi alla Villa del Sig. Marchese Bartolommei, fino

al Muro del detto Barco Reale al Cancello d' Arzana, &c.

Per il Vald' Arno di fopra è stato Concluso sia. Tutta la Montagna contigua al Cafentino fituata alla destra del corso del Fiume Arno; dal Fiume Ciuffenna, fino al Fiume Vicano di S. Ellero, e tutta la Montagna contigua alla Regione del Chianti fituata alla finistra del corso del Fiume Arno, da Monte Gonzi, a Moncione, infino a Castagneto, &c.

E tutti quei Vini, che non faranno prodotti, e fatti nelle Regioni come fopra Confinate, non si possano, ne devano sotto qualsitia pretesto, o questo colore Contrattare per Navigare, per Vino del Chianti, Pomino, Carmignano, e Vald' Arno di fopra, fotto le Pene contenute nell'enunciato Bando, o sia Moto Proprio di S. A. R., ec. e tutto, ec. mandantes, ec. Giuseppe Maria Romoli Pro-Secret.

Band.per meNiccolò Palmieri pubb. Band questo dì 24. Sett. 1716.ne'luoghi soliti, e insoliti di questa Città diFir.

IN FIRENZE M D C C X V I.

Nella Stamp. di S. A. R. Per Gio: Gactano Tartini, e Santi Franchi. Con licenza de Sup.



CHARACTERISTICS

- Buds early
- Slow ripening ripens late
- Thrives on hillsides, high altitudes, direct sunlight, warmth, dry climates
- Soils with limestone Galestro and Alberese
- Very sensitive to its terroir: expressions of Sangiovese can vary from young and lively to more structured, softer and round



SANGIOVESE: King of Tuscan Viticulture

- CHIANTI DOCG min 70% Sangiovese, largest Sangiovese growing area
- CHIANTI CLASSICO DOCG min 80% Sangiovese, historical heart, quality
- BRUNELLO DI MONTALCINO DOCG- 100% Sangiovese called Sangiovese grosso, Brunello (diminutive of Bruno means Brown), 24 months in oak barrels + months in bottle



SANGIOVESE: King of Tuscan Viticulture

- ROSSO DI MONTALCINO DOC 70% Sangiovese
- NOBILE DI MONTEPULCIANO DOCG "Prugnolo Gentile" - min 70% Sangiovese
- MORELLINO DI SCANSANO DOCG -"Morellino" on Tuscan coast, 85% Sangiovese
- MONTECUCCO SANGIOVESE DOCG -90% Sangiovese
- CARMIGNANO DOCG Sangiovese min 50%, local and international grapes
- SUPER TUSCANS Sangiovese blends with international varieties

SENSORY CHARACTERISTICS

- Ruby to garnet red, medium intensity (not opaque)
- Fruity characteristic cherry, strawberry and raspberry to sour cherry with earthy, leather, licorice, tobacco aromas when aged.
- Floral fresh violet in young to dried flowers in aged
- Savoury and earthy flavours
- High Acidity*
- Firm tannins*



IL TERRITORIO



CHIANTI CLASSICO DOCG

- 80 100 % SANGIOVESE (use of 100% Sangiovese allowed since 1996)
- 20 % Max of Colorino, Canaiolo Nero, Cabernet Sauvignon and Merlot
- White gapes banned in 2006
- 3 Tiers: Annata (aged 12 months), Riserva (aged 24 months) and Gran Selezione (aged 30 months)



VIGNA CAVARCHIONE CHIANTI CLASSICO DOCG

Gaiole in Chianti



GRAPE VARIETY: Sangiovese

VINEYARD: we select the best grapes from our single vineyard Cavarchione, located near the small village of Vertine in Caiole in Chianti and that has been planted between 2009 and 2010

PRODUCTION AREA: 6 ha

ALTITUDE: 420 m a.s.l.

SOIL: very rich in skeleton with alternating marly limestones and a prevalence of Galestro stones

EXPOSURE: East/South-East

PLANTING DENSITY: 5.000 vines/ha

VINEYARD MANAGEMENT: Organic Certified

PRUNING SYSTEM: Guyot

HARVESTING METHOD: manually

ALCOHOLIC FERMENTATION: 15-20 days in concrete tanks at a controlled temperature (max 28°C)

MACERATION ON THE SKINS: submerged cap maceration for 45 days in concrete tanks

MALOLACTIC FERMENTATION: in concrete tanks

MATURATION: 12 months in 20hl or 30hl Slavonian oak casks and almost 1 year of bottle maturation before being released

AVERAGE PRODUCTION: 3.000 bottles

SIZE: 750 ml

FIRST VINTAGE: 2013



www.istine.it - info@istine.it







VERNACCIA DI SAN GIMIGNANO



VERNACCIA DI SAN GIMIGNANO DOCG

- The first wine red or white to receive DOC status in 1966
- DOCG status in 1993

CHARACTERISTICS

- White skinned grape
- Yellow green colour with amber colouring
- Big bunches, medium sized berry
- Soil prefers sandstone with marly clay soils
- High altitudes 200 400 m absl (cannot be over 500 m absl)
- Harvest late September to early October



SAN GIMIGNANO DOCG

- Min 85% Vernaccia di San Gimignano exclusively cultivated in the commune of San Gimignano
- 15% authorised local white (non aromatic) grapes
- Annata (Vintage) min 10.5% alcohol and
- Riserva (aging for 11 months in wood and 3 months in bottle) min alcohol 12%

WINE CHARACTERISTICS

- Light straw yellow, transparent
- Aromas and flavours of white flowers, golden/green apples, citrus, honey and slight bitter almond aftertaste
- Palate dry, crisp acidity, sapid, medium body





Denomination: Vernaccia di San Gimignano DOCG **Grape variety:** 100% Vernaccia di San Gimignano

Farming: organic farming certification

Soil composition: the vineyards stand on soil of mixed origin and composition. Sandy soil rich in stone and fossils, and deep

soil with mixed consistency and pebbles
Elevation: 250-360 meters above sea level
Cultivation system: spurred cordon
Density of plants per hectare: 5500
Yield per hectare: 55/60 hl/ha

Bottles produced: 40000

Grape harvest: hand harvest takes place from the third decade

of September

Vinification: soft pressing of the grapes. Fermentation at a controlled temperature in cement vats and stainless steel tanks. The wine is left on the lees until the beginning of March

First year: 2003

Serving temperature: 12°C Alcohol by volume: 13% vol.





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Organoleptic notes: straw-coloured with green hues. A clear perfume with notes of white fruit, apple, lime, lily of the valley, thyme and lemon. On the palate it is intense, vibrating and fresh, with a decisive sapid flavour. The aftertaste is long and persistent

Pairing: fresh pasta with white meat sauce, mixed fried fish or meat, roast chicken with potatoes

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Next class > Thursday, April 15th

- Aglianico and Montepulciano -















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

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