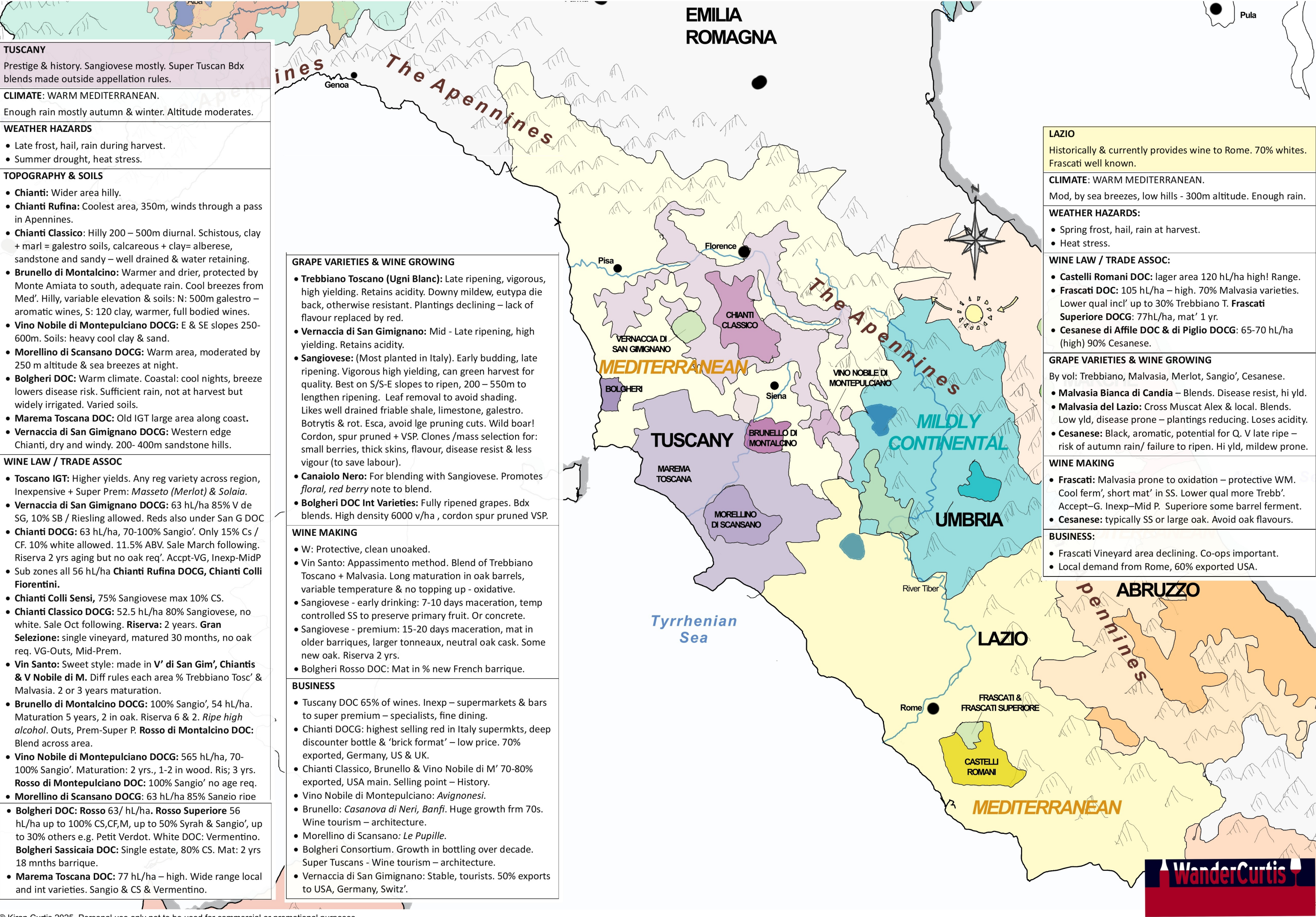


TUSCANY & LAZIO - WINE PRODUCING REGIONS



TUSCANY Prestige & history. Sangiovese mostly. Super Tuscan Bdx blends made outside appellation rules.
CLIMATE: WARM MEDITERRANEAN. Enough rain mostly autumn & winter. Altitude moderates.
WEATHER HAZARDS • Late frost, hail, rain during harvest. • Summer drought, heat stress.
TOPOGRAPHY & SOILS • Chianti: Wider area hilly. • Chianti Rufina: Coolest area, 350m, winds through a pass in Apennines. • Chianti Classico: Hilly 200 – 500m diurnal. Schistous, clay + marl = galestro soils, calcareous + clay= alberese, sandstone and sandy – well drained & water retaining. • Brunello di Montalcino: Warmer and drier, protected by Monte Amiata to south, adequate rain. Cool breezes from Med’. Hilly, variable elevation & soils: N: 500m galestro – aromatic wines, S: 120 clay, warmer, full bodied wines. • Vino Nobile di Montepulciano DOCG: E & SE slopes 250-600m. Soils: heavy cool clay & sand. • Morellino di Scansano DOCG: Warm area, moderated by 250 m altitude & sea breezes at night. • Bolgheri DOC: Warm climate. Coastal: cool nights, breeze lowers disease risk. Sufficient rain, not at harvest but widely irrigated. Varied soils. • Marema Toscana DOC: Old IGT large area along coast. • Vernaccia di San Gimignano DOCG: Western edge Chianti, dry and windy. 200- 400m sandstone hills.
WINE LAW / TRADE ASSOC • Toscana IGT: Higher yields. Any reg variety across region, Inexpensive + Super Prem: <i>Masseto (Merlot) & Solaia</i>. • Vernaccia di San Gimignano DOCG: 63 hL/ha 85% V de SG, 10% SB / Riesling allowed. Reds also under San G DOC • Chianti DOCG: 63 hL/ha, 70-100% Sangio’. Only 15% Cs / CF. 10% white allowed. 11.5% ABV. Sale March following. Riserva 2 yrs aging but no oak req’. Accpt-VG, Inexp-MidP • Sub zones all 56 hL/ha Chianti Rufina DOCG, Chianti Colli Fiorentini. • Chianti Colli Sensi, 75% Sangiovese max 10% CS. • Chianti Classico DOCG: 52.5 hL/ha 80% Sangiovese, no white. Sale Oct following. Riserva: 2 years. Gran Selezione: single vineyard, matured 30 months, no oak req. VG-Outs, Mid-Prem. • Vin Santo: Sweet style: made in V’ di San Gim’, Chiantis & V Nobile di M. Diff rules each area % Trebbiano Tosc’ & Malvasia. 2 or 3 years maturation. • Brunello di Montalcino DOCG: 100% Sangio’, 54 hL/ha. Maturation 5 years, 2 in oak. Riserva 6 & 2. <i>Ripe high alcohol.</i> Outs, Prem-Super P. Rosso di Montalcino DOC: Blend across area. • Vino Nobile di Montepulciano DOCG: 565 hL/ha, 70-100% Sangio’. Maturation: 2 yrs., 1-2 in wood. Ris; 3 yrs. Rosso di Montepulciano DOC: 100% Sangio’ no age req. • Morellino di Scansano DOCG: 63 hL/ha 85% Sangio ripe
• Bolgheri DOC: Rosso 63/ hL/ha. Rosso Superiore 56 hL/ha up to 100% CS,CF,M, up to 50% Syrah & Sangio’, up to 30% others e.g. Petit Verdot. White DOC: Vermentino. Bolgheri Sassicaia DOC: Single estate, 80% CS. Mat: 2 yrs 18 mnths barrique. • Marema Toscana DOC: 77 hL/ha – high. Wide range local and int varieties. Sangio & CS & Vermentino.

GRAPE VARIETIES & WINE GROWING • Trebbiano Toscano (Ugni Blanc): Late ripening, vigorous, high yielding. Retains acidity. Downy mildew, eutypa die back, otherwise resistant. Plantings declining – lack of flavour replaced by red. • Vernaccia di San Gimignano: Mid - Late ripening, high yielding. Retains acidity. • Sangiovese: (Most planted in Italy). Early budding, late ripening. Vigorous high yielding, can green harvest for quality. Best on S/S-E slopes to ripen, 200 – 550m to lengthen ripening. Leaf removal to avoid shading. Likes well drained friable shale, limestone, galestro. Botrytis & rot. Esca, avoid lge pruning cuts. Wild boar! Cordon, spur pruned + VSP. Clones /mass selection for: small berries, thick skins, flavour, disease resist & less vigour (to save labour). • Canaiolo Nero: For blending with Sangiovese. Promotes floral, red berry note to blend. • Bolgheri DOC Int Varieties: Fully ripened grapes. Bdx blends. High density 6000 v/ha , cordon spur pruned VSP.
WINE MAKING • W: Protective, clean unoaked. • Vin Santo: Appassimento method. Blend of Trebbiano Toscano + Malvasia. Long maturation in oak barrels, variable temperature & no topping up - oxidative. • Sangiovese - early drinking: 7-10 days maceration, temp controlled SS to preserve primary fruit. Or concrete. • Sangiovese - premium: 15-20 days maceration, mat in older barriques, larger tonneaux, neutral oak cask. Some new oak. Riserva 2 yrs. • Bolgheri Rosso DOC: Mat in % new French barrique.
BUSINESS • Tuscany DOC 65% of wines. Inexp – supermarkets & bars to super premium – specialists, fine dining. • Chianti DOCG: highest selling red in Italy supermkt, deep discounter bottle & ‘brick format’ – low price. 70% exported, Germany, US & UK. • Chianti Classico, Brunello & Vino Nobile di M’ 70-80% exported, USA main. Selling point – History. • Vino Nobile di Montepulciano: <i>Avignonesi</i>. • Brunello: <i>Casanova di Neri, Banfi</i>. Huge growth frm 70s. Wine tourism – architecture. • Morellino di Scansano: <i>Le Pupille</i>. • Bolgheri Consortium. Growth in bottling over decade. Super Tuscans - Wine tourism – architecture. • Vernaccia di San Gimignano: Stable, tourists. 50% exports to USA, Germany, Switz’.

LAZIO Historically & currently provides wine to Rome. 70% whites. Frascati well known.
CLIMATE: WARM MEDITERRANEAN. Mod, by sea breezes, low hills - 300m altitude. Enough rain.
WEATHER HAZARDS: • Spring frost, hail, rain at harvest. • Heat stress.
WINE LAW / TRADE ASSOC: • Castelli Romani DOC: lager area 120 hL/ha high! Range. • Frascati DOC: 105 hL/ha – high. 70% Malvasia varieties. Lower qual incl’ up to 30% Trebbiano T. Frascati Superiore DOCG: 77hL/ha, mat’ 1 yr. • Cesanese di Affile DOC & di Piglio DOCG: 65-70 hL/ha (high) 90% Cesanese.
GRAPE VARIETIES & WINE GROWING By vol: Trebbiano, Malvasia, Merlot, Sangio’, Cesanese. • Malvasia Bianca di Candia – Blends. Disease resist, hi yld. • Malvasia del Lazio: Cross Muscat Alex & local. Blends. Low yld, disease prone – plantings reducing. Loses acidity. • Cesanese: Black, aromatic, potential for Q. V late ripe – risk of autumn rain/ failure to ripen. Hi yld, mildew prone.
WINE MAKING • Frascati: Malvasia prone to oxidation – protective WM. Cool ferm’, short mat’ in SS. Lower qual more Trebb’. • Accept–G. Inexp–Mid P. Superiore some barrel ferment. • Cesanese: typically SS or large oak. Avoid oak flavours.
BUSINESS: • Frascati Vineyard area declining. Co-ops important. • Local demand from Rome, 60% exported USA.