

ITALY WINE MAP

DIGITAL EDITION - FREE TO SHARE - ENJOY

Valle d'Aosta

- ▼ Picotendro (Nebbiolo)
- ▼ Petit Rouge
- ▼ Pinot Noir
- ▼ Moscato
- ▼ Petite Arvine

Piedmont

- ▼ Nebbiolo
- ▼ Barbera
- ▼ Dolcetto
- ▼ Moscato
- ▼ Arneis
- ▼ Cortese

Liguria

- ▼ Vermentino
- ▼ Pigato
- ▼ Rossese
- ▼ Dolcetto
- ▼ Sangiovese

Tuscany

- ▼ Sangiovese
- ▼ Merlot
- ▼ Cabernet Sauvignon
- ▼ Cabernet Franc
- ▼ Trebbiano
- ▼ Vermentino

Umbria

- ▼ Sangiovese
- ▼ Sagrantino
- ▼ Cabernet Sauvignon
- ▼ Merlot
- ▼ Grechetto
- ▼ Trebbiano

Sardegna

- ▼ Cannonau (Grenache)
- ▼ Carignan
- ▼ Cabernet Sauvignon
- ▼ Vermentino
- ▼ Malvasia
- ▼ Moscato

Lazio

- ▼ Malvasia
- ▼ Trebbiano
- ▼ Cesanese
- ▼ Sangiovese
- ▼ Canaiolo
- ▼ Merlot

Campania

- ▼ Aglianico
- ▼ Fiano
- ▼ Falanghina
- ▼ Greco

Basilicata

- ▼ Aglianico
- ▼ Syrah
- ▼ Moscato

Sicily

- ▼ Nero d'Avola
- ▼ Catarratto
- ▼ Grillo
- ▼ Inzolia

Lombardy

- ▼ Nebbiolo
- ▼ Pinot Noir
- ▼ Chardonnay
- ▼ Verdicchio
- ▼ Pinot Bianco

Trentino Alto Adige

- ▼ Pinot Grigio
- ▼ Chardonnay
- ▼ Gewürztraminer
- ▼ Pinot Noir
- ▼ Schiava
- ▼ Lagrein

Friuli-Venezia Giulia

- ▼ Pinot Grigio
- ▼ Sauvignon Blanc
- ▼ Friulano
- ▼ Chardonnay
- ▼ Merlot

Veneto

- ▼ Corvina, Molinara
- ▼ Rondinella
- ▼ Merlot
- ▼ Prosecco
- ▼ Garganega

Emilia Romagna

- ▼ Lambrusco
- ▼ Sangiovese
- ▼ Malvasia
- ▼ Trebbiano

Marche

- ▼ Verdicchio
- ▼ Trebbiano
- ▼ Bianchetto
- ▼ Pecorino
- ▼ Lacrima

Abruzzo

- ▼ Montepulciano
- ▼ Sangiovese
- ▼ Trebbiano

Molise

- ▼ Montepulciano
- ▼ Sangiovese
- ▼ Aglianico
- ▼ Pinot Grigio

Puglia

- ▼ Primitivo
- ▼ Negroamaro
- ▼ Malvasia Nera
- ▼ Uva di Troia
- ▼ Chardonnay

Calabria

- ▼ Greco
- ▼ Gaglioppo
- ▼ Magliocco

~350

DOC¹ Grape Varieties

1,500,000+

Vineyard Acres



Red Wine
White Wine



¹Statistics are estimated from 2010

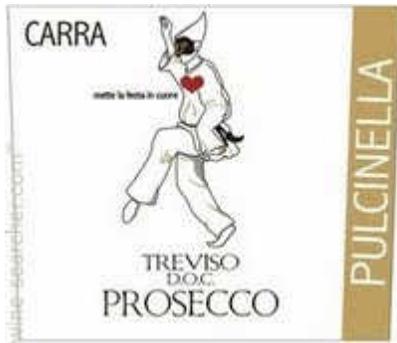
²DOC stands for Denominazione di Origine Controllata, an assurance label for Italian food and wine

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1. Carra Pulcinella Prosecco Treviso DOC Frizzante

Veneto, Italy - \$16.00

Winery: Carra

For many, this was an okay but not great white wine. A little too light and not really memorable.

Region: Italy

Sub-region: Friuli

Prosecco Frizzante NV

Italy > Veneto >> Treviso

Bubbly White, Dry, Light-Bodied, Fruity, Crisp Frizzante Prosecco is a perfect beverage to serve all day long.

Food pairing: Air-cured beef salad (insalata di bresaola); spicy appetizers, a prosciutto and fontina omelet with slices of cantaloupe on the side; linguine with sage and butter; and nibbles of panettone.

Eyes: Pale Yellow-Green

Nose: Medium Intensity, youthful, citrus fruits, floral, green apple

Mouth: Light-Medium Bodied, dry, medium acidity, moderate intensity, medium finish, lemon, green apple, almond.

Glera is a highly productive grape that ripens late in the season. It has high acidity and a fairly neutral palate, making it ideal for sparkling wine production. Glera's aromatic profile is characterized by white peaches, with an occasional soapy note. The wine is light-bodied and low in alcohol (8.5% is the minimum permitted ABV for Prosecco wines), suggesting it as a refreshing summer beverage or as an aperitif.

Glera is a long-standing synonym of northern Italy's Prosecco grape, and the name by which it is now officially known. This green-skinned variety has been grown for hundreds of years in the Veneto and Friuli regions, most famously to produce sparkling Prosecco wines.

The Prosecco-Glera name change happened in 2009, when Prosecco di Conegliano-Valdobbiadene was promoted to full DOCG status (the highest level of Italian wine quality). In light of this promotion, it was decided that the name Prosecco should be reserved exclusively for wines covered by Italy's official Prosecco appellation titles, and should not be used for the grape variety. The European Union ratified this, effectively making it illegal for wine producers anywhere outside northeastern Italy to label their wines as "Prosecco". There are striking similarities between this story and that of Tocai Friulano and Tokay Pinot Gris.

To complicate Glera/Prosecco matters further, the Glera/Prosecco variety is in fact several varieties, rather than a single one. Although some authorities claim there are tens of sub-varieties and biotypes, in practice these are boiled down into three key forms: Prosecco Lungo, Prosecco Tondo and Prosecco Nostrano (replace "Prosecco" with "Glera" as appropriate). And just when you thought it couldn't get any more complex, in the Colli Euganei, the variety/varieties go by their local synonym Serprina.

The origins of these varieties are as unclear and controversial as their various names. The most obvious and easily believed story is that Prosecco originated in the town of Prosecco, located near Italian-Slovenian border.

Italian wine produced from Glera is almost always either frizzante (fizzy) or spumante (fully sparkling). A few still wines are also made from Glera, but on nowhere near the same scale as the sparkling wines that are so widely exported around the globe. The worldwide popularity of Prosecco has resulted in many imitations of the style – one of the key reasons that the Italian authorities sought international legal protection for the name "Prosecco" back in 2009.

2. Vallerosa-Bonci Verdicchio dei Castelli di Jesi Classico Carpaneto 2011 - \$16.79

Marche, Italy. Carpaneto vineyard is straw-yellow with greenish highlights, and has an intense and delicate, tightly focused nose of citrus, lemon and white flowers, with a clean and well balanced, dry, fresh and slightly fruity taste.

Food pairing: a range of dishes including mozzarella di bufala, olives, seafood and fishy pasta dishes like spaghetti alle vongole, and even handle tricky-to-match artichokes.

Winery: Vallerosa-Bonci

Very fresh and light, almost bubbly, a great Summer / warm weather white.

Region: Italy

Sub-region: Marche



Verdicchio 'Carpaneto' DOC

Cupramontana, the ancient native land of Verdicchio, is situated in the heart of the Marches, on one of the sunny, green hills bordering the valley of the Esino river.

There the Bonci family has been producing and marketing wine for at least three generations. In the first years of this century Domenico Bonci started his own wine production but, fine connoisseur as he was, he also carefully selected the products of other business concerns.

At present, the Vallerosa Bonci farm owns 50 hectares of land, of which 35 hectares consist of a specialized vineyard. The vineyards are at an average height of 450m. (1,470 feet) above sea level. There are also two experimental vineyards, run with great care in cooperation, run with great care in cooperation with the department of Arboreal Cultivation, Milan University, which shows the family's praiseworthy disposition to research.

The special microclimate, the careful selection of grapes, many years of artisan experience in wine making, combined with the use of the most up to date techniques, make Vallerosa Bonci a leader in the field of quality still wine.

3. Masut da Rive Friulano Isonzo del Friuli DOC 2013 - \$12.99 (\$23.00 retail)



Friulano, formerly known as Tocai Friulano, is a white grape variety of Friuli-Venezia Giulia, with straw-yellow color with greenish reflections. The nose is subtle and pleasant with hints of peach leaves, nutmeg, and acacia. Soft, balanced and thick, passes from spicy rusticity to sweetness of ripe fruit, depending on the type of grape ripening. Friulano is a white grape similar to Sauvignon Blanc. Aromas of flowers and white peaches. Mineral, fresh acid and grassy notes.

Friulano's acidity and texture make it a versatile food wine, pairing well with antipasti, fish, and poultry. Its classic pairing partner, Prosciutto, is a perfect example of how opposites can make perfect pairs: salty ham flavor cleansed by tastes of apples, minerals, and acidity. Asparagus is a perfect match for Tocai Friulano, but it also pairs well with other difficult foods such as artichokes. Friuli is famed for growing the finest asparagus, so the natural

marriage of asparagus and Tocai Friulano is a match made in... well, Friuli.

Friuli Isonzo (Isonzo del Friuli) is located in the far south-eastern part of Italy's most north-eastern region, Friuli-Venezia Giulia. The fairly small DOC (which received its classification in 1974) is found in the eastern part of the Friuli Grave zone. The area lies on a plain of alluvial soils along the Isonzo river just south of Collio, hence its name. The river divides the zone into two sections. The 'left bank' is notable for its chalk-poor and clay-rich soils mixed with red gravel, while the soils on the 'right bank' are particularly chalky and layered with white gravel.

Friuli Isonzo also enjoys a maritime climate, with more rainfall than many other areas in the region. The nearby Adriatic is a constant source of warm daytime wind, and from the mountains to the north there are cool night-time breezes. This excellent diurnal temperature variation and the good soils create an ideal environment for growing vines and producing unique, high-quality wines. The best vineyard sites are in the north-east, near Cormons.

Although Friuli has a good reputation for the white wines it produces from other varietals, it is the Friulano grape that is by far the most important to the region.

For many, this was the favorite white wine of the evening. Very well balanced and delicious.

4. Marchesi Biscardo Corvina 2011 - \$18.29

Winery: Marchesi Biscardo

Region: Italy

Sub-region: Veneto

Deep ruby-red with violet highlights. The nose is refined, elegant and complex, revealing characteristic perfumes of a Valpolicella with lots of cherries, plums and elegant spices.

Round and structured on the palate, it surprises with very silky tannins and a long persistent finish. The great but integrated acidity makes this wine food friendly and easy to drink.



Food pairing: Rich fish (salmon, tuna etc.), Shellfish, Mild and soft cheese.

We recommend serving red wines at 59 degrees. This can be achieved by opening the wine and putting it into the fridge 15 minutes before serving it.

Corvina is an Italian red wine grape most famous as a key constituent of Valpolicella wines, along with Rondinella. Its most commonly cited characteristic is its sour cherry flavor, as well as its lack of color and tannin – Corvina wines tend to be bright red and lighter in structure. The variety also lends itself well to the appassimento process of air-drying grapes, used to make the famous Amarone wine.

The variety ripens very late, which can be an issue for growers, but thick skins means that Corvina lends itself well to air-drying. Grapes are spread on straw mats after picking and can develop phenols and sugars, while drying out to concentrate flavors.

Corvina has dipped in and out of popularity in the last century, with excessive yields contributing to Valpolicella's poor reputation in the 1980s. This has been rectified in recent years, with producers experimenting with the grapes: barrel-aging has proved popular, as have longer maceration times to extract color. The result has been a welcome upsurge in quality.

In 2000 Nicola Biscardo developed a partnership with a winery in Verona that lets him use their facility to produce his own wine again. He selects the best grapes from the most suitable areas in Valpolicella and with the support of two excellent wine makers, Giuseppe Vassanelli and Giuseppe Gall, they produce the famous Amarone della Valpolicella, the Valpolicella Classico Ripasso and the Marchesi Biscardo name is now back.

A good red wine to start with, well balanced and smooth.

5. Feudo di San Nicola Primitivo di Puglia - \$19.29

Winery: Feudo di San Nicola

Region: Puglia, Italy

Feudo di San Nicola Brand was born in 1995 and since then has been investing energy and passion to deliver in each bottle the unique flavors of Puglia. The 2007 Nicola Primitivo is 100% Primitivo. Deep ruby color with violet highlights, fruity with soft velvety mouth-feel, big tannins and a long clean finish. **Food pairing: Roasted and grilled meat, game and aged cheese.**

A classic Primitivo wine is high in both alcohol and tannins, intensely flavored and deeply colored. A certain bitterness is often found in Primitivo which, combined with its mouth-puckering tannins, means that it needs a few years in either bottle or barrel.

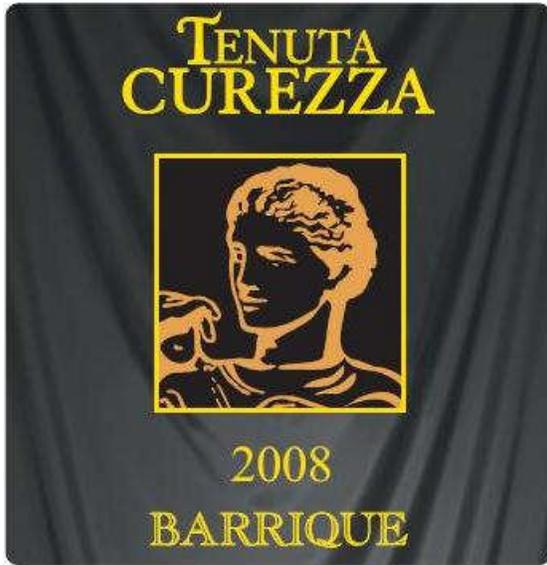


Although there have been contentious and long-running debates about the variety's geographical origins, there is little question that Primitivo's modern-day home is in southern Italy, particularly Puglia. It probably arrived there from the coastal vineyards of Croatia (just across the Adriatic Sea), where it is still grown today, under various tongue-twisting names including Tribidrag and Crljenak Kasteljanski. In the early 19th Century, the variety was introduced to the United States, under the name Zinfandel. It proved extremely successful there, earning a reputation as the American 'national grape'. It caused significant consternation on both sides of the Atlantic when DNA analysis proved that Zinfandel and Primitivo were the same variety.

Primitivo has endured something of a rollercoaster ride in the past few decades. In the 1990s, the variety was at its lowest ebb for a long time. The EU's vine pull schemes had seen thousands of acres of Primitivo vines ripped out of the ground. Being relatively difficult to manage in the vineyard, Primitivo suffered worse than many other varieties. But across the Atlantic Zinfandel was booming, which doubtless contributed to Primitivo's new lease of life. The new-look Primitivo that soon began to emerge was no longer just a blending variety, it was now the historic grape behind southern Italy's flagship wines.

The name Primitivo translates roughly as "early one" (there is an obvious link here with Tempranillo, which means the same thing in Spanish), and refers to the variety's early-ripening nature. One might be forgiven for thinking that the grape was in some way "primitive", perhaps less refined than other grape varieties. The robust character of much Primitivo wine does little to correct this mistake – even in Puglia it is known as *Mirr Test* ('hard wine').

For many, this was the favorite red wine of the evening. Very bold with velvet mouth feel and long finish. Molto buono!

6. Tenuta Curezza Nerosso Salento 2011 - \$17.79

Winery: Tenuta Curezza

Region: Italy

Sub-region: Puglia

Rosso Salento 'Nerosso' IGT

Tenuta Curezza is a portion of Feudo di San Nicola estate where the vineyard receive special care (Curezza in Italian) and an absolute respect of Mother Nature.

“Nerosso” is a composite name that comes the Italian words Nero(Black) and Rosso(Red). So “BlackRed” (“Nerosso”) is a unique blend of the most ancient grapes of Puglia Region: Four Black grapes for One Red Wine!!!

Wisely hand picked and fermented in still vats the wine ages in small oak barrels for 3 months to become soft and elegant. Intense at the nose, full in the body, massive in the

character.

A tendril of the Venetian Feuda di San Nicola estate and indeed, founded by its namesake, Nicola Biscardo, Curezza (care in Italian) night-harvests and blends equal parts of four of Puglia’s signature black grapes, vinifies them together in both tank and barrel, then ages them in barrique. The result? Nerosso, an amalgam of negro (black) and rosso (red), and terrifically tasty.

Nose: Medium-High Intensity, developing, floral, red fruits, black fruits

Mouth: Medium Bodied, dry, medium acidity, light-average tannin, moderate-high intensity, plum, spicy, black cherry, medium-long finish

Soil: Clay and Iron, very dark and loose for 5 feet-clay and fossils very compact underneath.

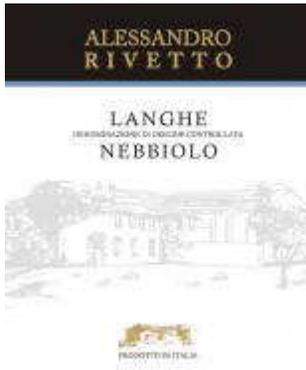
Grape Variety: Primitivo, Negroamaro, Malvasia, Uva di Troia

Suggested Pairings: Full bodied and massive, goes well with roasted meat, game and aged cheese. Serve at 64 F

Wine Maker Note: NEROSSO is a very seducing wine, like an early 30s guy. It is fun but not silly, complex but not serious, elegant but not too sophisticated...It’s a SCOUNDREL: good Friday night date but not to be trusted for long term commitment!

This was the 2nd favorite red wine of the evening. The 2008 is drinking very well now.

7. Alessandro Rivetto Langhe Nebbiolo DOC - \$24.60



Grape: 100% Nebbiolo

Region: Piemonte

Soil: 300 mt. asl Facing south-west, with Guyot system

Alcohol: 13% Vol.

Color: Ruby red with purple highlights

Nose: Elegant aromas recalling raspberries when it is young, while after maturing in wood its bouquet becomes more balanced and refined.

Taste: Soft, balanced with elegant silky tannins and a long finish.

Food Pairing: Rich lamb and beef dishes, stews, any mushrooms or root vegetables, veal, aged cheeses. Not meant for anything light.

Produced with Nebbiolo grapes exclusively from the best positions in the zone of Serralunga (Alba). The vines, trained with the “guyot” method, are an average of 30-35 years old and yield approximately 3 tons per acre.

The grapes are generally harvested in October by hand. The grapes are collected in small baskets and immediately taken to the cellar to be pressed and de-stemmed. They are then put into special temperature-controlled vats where they ferment for 10 days in the skins, with frequent repressing to extract coloring elements. After alcoholic fermentation the wine is stored in temperature controlled still vats to help malolactic fermentation.

In spring, the wine is transferred to oak barrels to age for an average of 6 months. After aging, the perfectly mature and clear wine is bottled and stored in temperature-controlled rooms until delivery.

Alessandro, who was born in 1969, has always been involved in the world of wine as a family heritage so acquiring deep experience in the wine branch. In fact, his knowledge of wine derives from the long tradition of his family, who started producing their own wine at the beginning of last century when his great-grandfather Giovanni and later on his grandfather Ercole transformed their farm producing and selling grapes into a wine estate becoming wine-makers. From their experience Alessandro learned the unconditioned, deeply-rooted love for this land and his work, which, with the support of his innate commercial ability, in 2012 lead him to start a new challenging business project.

He needed and had courage, confidence in his force, dedication, infinite passion, and, why not, also a bit of insanity, since for any change in our life we cannot leave out these elements that form Alessandro Rivetto’s personality.

This red fell a little short, after drinking the previous two reds. It’s likely better on its own, with lighter fare, as it is overpowered by strong cheese/flavors.

The Italian Wine Regions

Wine is woven into the fabric of daily life in Italy, and vines can be found in nearly every part of the countryside, from the slopes of the Alps to the rolling hills of Tuscany and on down to the Mediterranean climate of Sicily.

Some of the world's most famous and sought-after wines originate here, but there are also many affordable, easy-drinking alternatives. Like most of Europe, Italy has strict guidelines for the production and classification of its wines. It starts with the basic *Vino da Tavola* (V.D.T.) and builds to the *Indicazione Geografica Tipica* (I.G.T.) and *Denominazione di Origine Controllata* (D.O.C.) levels and finally to the top category, *Denominazione di Origine Controllata e Garantita* (D.O.C.G.). More restrictions apply at each level governing geographical boundaries, grape varieties, yields and other factors.

The following list of Italian wine regions is organized by highest volume of D.O.C. wines. This removes all the grapes and wines produced for making vinegar and cooking wine and low quality table wine.

1. Veneto (~18% DOC production)

Veneto is known for the Valpolicella region which is known for producing *Amarone della Valpolicella*. Besides the great red blends of Valpolicella made with *Corvina*, *Rondinella* and *Molinara*, there are also several fine Merlot-based IGT wines in this area. For white wines, *Garganega* is the white grape that makes *Soave* ('swah-vay'), a wine that's rich like *Chardonnay*. Check out the article below on finding wines from Veneto.

2. Tuscany (~17% DOC production)

Tuscany is home to the Chianti region which is the most famous region for *Sangiovese*. When *Sangiovese* became the required major grape in Chianti during the 1970's, the other noble grapes (*Cab* and *Merlot*) ended up creating a new style of wine: *Super Tuscan*. For white wines in this region, keep in mind that *Trebbiano* is Italy's most produced white grape and *Vermentino* has quite a few taste similarities to *Sauvignon Blanc*.

3. Piedmont (~11% DOC production)

Nebbiolo is a grape with high tannin and pale color that has long been famous for its bristling acidity and high tannin. Besides just the great *Nebbiolo* wines of *Barolo*, the region is also home to *Moscato d'Asti* and the underdog varietal: *Dolcetto*

4. Emilia-Romagna (~9% DOC production)

Lambrusco has long been thought of as a cheap sweet fruity wine. Now there are several outstanding off-dry to totally dry *Lambruscos* from Emilia-Romagna.

5. Lombardy (~7% DOC production)

Valtellina is within Lombardy, close to Lake Como. *Nebbiolo* is the red wine produced here but it's called *Chiavennasca*; it's lighter and more 'pinot'-like than its Piemontese sister. Lombardy also produces some great *Pinot Noir* (they call it *Pinot Nero*) especially around *Oltrepò Pavese*. The sparkling wine is called *Franciacorta* and is made with *Pinot Noir*, *Chardonnay* and *Pinot Blanc* grapes in the same style as *Champagne*.

6. Umbria (~7% DOC production)

Sagrantino is the red grape variety in Umbria that people go crazy over. In Montefalco, you'll find Sagrantino but there's also a fair amount of strawberry-like Sangiovese in the region. The white grape here is called Grechetto which is one of the grapes in Orvieto. It's mineral and zesty qualities are similar to Pinot Grigio with a distinct green almond flavor.

7. Abruzzo (~7% DOC production)

Montepulciano is the primary red grape in Abruzzo and the wines are called Montepulciano d'Abruzzo. This is a bit confusing because there is also a Vino Nobile di Montepulciano which is a wine from Tuscany made with Sangiovese. Montepulciano (the grape) makes a dark rich wine with high tannins and an herbaceous character and is similar to Cabernet Sauvignon.

8. Trentino Alto-Adige (~6% DOC production)

This region is butted up to the Alps and makes fabulous white wines from Pinot Grigio, Pinot Bianco, Gewürztraminer and Müller-Thurgau (the latter two are sweeter). In Trento, they also produce a sparkling wine made with Pinot Noir and Chardonnay that easily rivals the best Champagne.

9. Friuli-Venezia Giulia (~6% DOC production)

Known for several unique and more intensely flavored styles of Pinot Grigio (including Ramato) and Sauvignon Blanc with a slightly meaty undertone. The area also produces some very savory and umami tasting Merlot.

10. Marche (~3% DOC production)

Marche (Mar-kay) is known for their aromatic white wines. Verdicchio is definitely the most common, but Pecorino (the white wine grape, not the cheese) is an extremely special find. Lacrima is an up-and-coming grape from this area making fruity fun wines that reminded us of Syrah.

11. Puglia (~3% DOC production)

Amazing valued reds made with Negroamaro and Primitivo. The fruit forward red wines from Puglia (Apulia) are a great way to get started with Italian wines. Most are very affordable and the region has a great number of esoteric sweet red wines that grow nowhere else in the world. Puglia is also a known value region for Chardonnay.

12. Lazio (~2% DOC production)

With Rome located in Lazio, wine production is relatively small. Still, refreshing and zesty Grechetto can be found here along with Malvasia, an aromatic rich sweet wine.

13. Sicily (~1% DOC production)

Red wines from Sicily are dark, rich and fruit forward because of the warm climate. Nero d'Avola is an awesome red variety that's worthy of nobility.

14. Sardinia (~1% DOC production)

At some point ampelographers discovered that Sardegna's pride, Cannonau, is actually Grenache. In Sardegna (Sardinia), it tastes more rustic with dried fruit flavors. The wines from Sardegna (Sardinia) are highly aromatic and usually offered at a great value.

15. Campania (~0.5% DOC production)

Aglianico is a very high tannin and rustic red wine. Traditionally, it takes about 10 years of aging to be drinkable. Recently Aglianico wines have gained momentum as producers have figured out how to dial back Aglianico's rugged meaty tannins. That said, there's nothing more guttural than a 10 year-old traditional Taurasi. Also check out Greco, a refreshing white wine with a bitter almond finish.

16. Liguria (~0.2% DOC production)

A very beautiful region that was not famous for their wines. Fortunately, some delicious white wine blends have surfaced with a tingle of salinity from the sea air. Perfect seafood wine. There is also a crazy producer of sparkling wines that ages them in the bottom of the sea.

17. Calabria (~0.17% DOC production)

Greco is the white wine of choice in this region.

18. Molise (~0.1% DOC production)

Molise produces some interesting red wines.

19. Basilicata (~0.1% DOC production)

Awesome and intimidating Aglianico that is grown on the side of a Volcano.

20. Valle d'Aosta (~0.05% DOC production)

The smallest wine region in Italy, in the alps, producing some Pinot Noir rosé and two regional grapes, Petit Rouge (a red) and Petite Arvine (a white).