

ITALY WINE MAP

DIGITAL EDITION - FREE TO SHARE - ENJOY

Valle d'Aosta

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

1. Piedmont

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

Liguria

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

4. Tuscany

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

Sardinia

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

~350

DOC¹ Grape Varieties

1,500,000+

Vineyard Acres



- NW Italy
- NE Italy
- Central Italy
- Southern Italy / Islands

- ▼ Red Wine
- ▼ White Wine

Sicily

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

2. Campania

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

Basilicata

- ▼ Aglianico
- ▼ Syrah
- ▼ Moscato

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

3. 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



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SOURCE: winefolly.com/review/italian-wine-regions-map

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¹Statistics are estimated from 2010

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

1. Elvio Tintero Grangia Vino Bianco Secco NV - 11.5% Alcohol



Grangia - 50% Favorita, 25% Moscato, 20% Arneis, 5% Chardonnay, producing a dry, ever so slightly sparkling white wine from the Piedmontese grape Favorita (which Jancis Robinson tells people is a version of the Vermentino grape) and adds a touch of Moscato for the aromatics. **Great with tapas, or**

appetizers served in a Piedmont style are perfect with Grangia. It is crystal clear in color with a palate as refreshing as a mountain stream and flavors of prickly pear, lemongrass, and white pepper. Vineyard: 30 years average age vines, with clay and limestone soils with rocks.

Azienda Agricola Tintero is located on the spectacularly steep hills of Mango at about 450-500 meters. For three generations the Tintero family has tended the soil and vines. The family's winemaking philosophy is based on the use of traditional and organic agricultural methods.

In 1900 a Frenchman named Pierre Tintero set out for Piedmont in search of work. He found an opportunity to do odd jobs at a small estate where widow Rosina Cortese was struggling to handle all the work herself. Pierre, called "Pietrin" by the locals, quickly became a vital part of the estate and also fell in love with the widow, whom he married two years later. The couple continued to work the vines together and bottled their own Dolcetto for the first time just as war fell in 1914. Years later their grandson would find a stash of this vintage hidden within the walls of the cellar, certainly a precaution against ransacking troops who passed through the area.

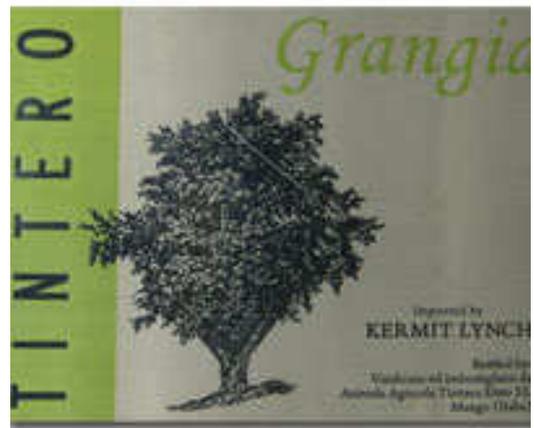
Viticulture / Vinification

Vines are sustainably farmed, the equivalent of *lutte raisonnée* in France. All vinification in stainless steel. The Favorita, Arneis, and Chardonnay are fermented separately and stocked at a low temperature; vinification is continued only when an order is received in order to provide the freshest wine possible. The fermented Favorita, Arneis, and Chardonnay are blended with unfermented Moscato, and the sugar in the Moscato must sets off the second fermentation. Just before the bottling a small dose (2-3%) of finished (frizzante) Moscato is added, and there is no malolactic fermentation.

This wine is produced and bottled by vintage but due to the fact that Tintero sources his grapes from different parts of Piedmont there is no specific DOC and it is currently not permitted to display vintage on table wines of this type.

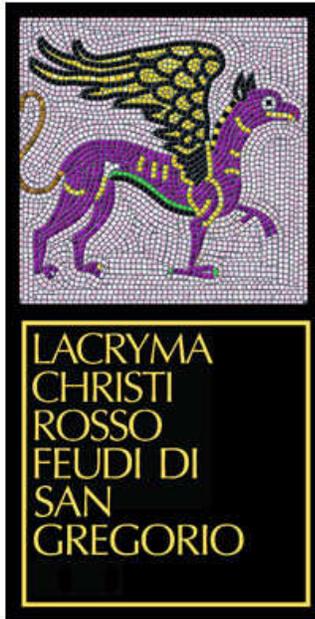
PCLB Code: 43194 \$8.99

Wine locations are numbered on the preceding map of the wine regions of Italy.



The wines were all well received at the tasting, with much enthusiasm. Wine No.3 was good, but not as good as the others. The ratings for these wines were spot on.

2. Feudi di San Gregorio Lacryma Christi Rosso 2010 - 13% Alcohol



Lacryma Christi is a rustic and savory red wine, with bright tones of dried currant, spice, tobacco and leather. It includes touches of cured meat and bresaola, and the finish is sour and fresh.

A modern expression of a centuries-old tradition of passion and dedication to the land, Feudi di San Gregorio is Campania's premier winemaking estate. Situated in the village of Sorbo Serpico in one of Italy's most exciting and innovative wine regions, Feudi di San Gregorio was established in 1986 in a joint venture between the Ercolino and Capaldo families of Irpinia. The proprietors of this family-run estate have selected the finest vineyards in which to nurture this region's unique, indigenous varietals.

Typically paired with pasta or polenta with meat-based sauces, red meats, and can even make a surprisingly great companion to grilled swordfish.

Critical Acclaim - Deep in the south of Italy lie the great Mount Vesuvius and the revitalized wine region of Campania. On Vesuvius's volcanic, mineral-rich, soils, the noble Aglianico and ancient Piediroso varietals reach remarkable heights and give their lusty, Southern Italian charm to Feudi's reference-standard Lacryma Christi rosso. Antonio Galloni, Robert Parker's Italian wine critic raves, "There is a lot to like in the 2010 Lacryma Christi Rosso. Tar, smoke, licorice, mint, game and cured meats are some of the many notes that emerge from this powerful, virile red. There is no shortage of brute intensity in this extroverted Campanian red. Readers will have a very hard time finding a better wine for the money." We couldn't agree more; this is an authentic, chewy Southern Italian red with tons of personality and tremendous versatility at the table. Enjoy with pizzas, pastas, burgers, salumi, grilled red meats and vegetarian fare highlighting earthy mushrooms. Enjoy now and over the coming five years.

Robert Parker's Wine Advocate – 91 points

There are many stories of how Lacryma Christi, or tears of Christ, received its name. One legend tells that when Jesus was ascending to Heaven, he glanced down at the earth, saw the Bay of Naples and Mount Vesuvius and wept tears of joy at its beauty. Those tears fell on the slopes of Mount Vesuvius and vines miraculously grew in their place.

The beautiful region of Campania, located in the 'shin' of Italy's boot, has been an important center for viticulture and wine making for thousands of years. Indeed, archaeologists believe that wine making was happening in Campania as long ago as 1,200 BCE, making this one of the oldest wine regions on earth. By the time the Roman Empire starting expanding, Campania became the world's most important wine producing region, and the hundred or so native grape varietals which flourish in the mineral rich soils near the coast became the key ingredient in many of Rome's legendary classical wines. Today, the wine industry in Campania is booming once more, following a drop in the region's reputation in the 1970s, and is gaining awards, recognition and new fans each year.

PCLB Code: 33706 \$12.99

3. Allegrini Palazzo della Torre 2010 - 13.5% Alcohol

Corvina Veronese 70%, Rondinella 25%, Sangiovese 5%;

Villa della Torre, an important legacy of the Italian Renaissance which is also part of the Allegrini Estate. This wine is deep ruby red in color, and is brimming with notes of dark, dried cherries, blackberries, and hints of dates.

Pairs with full-flavored pasta and risotto dishes, poultry, and chorizo.

Critical Acclaim - *The Wine Advocate* - "The 2010 Palazzo della Torre is 70% Corvina, 25% Rondinella and 5% Sangiovese that is air-dried until December after the harvest. That brief appassimento has shaped a delicious wine with loads of cherry and dark spice. It's a great value with the depth of concentration and length that would match a wine double this price. Drink 2013-2018." 90 points.

Wine Enthusiast - "Made from 30% dried grapes in the Amarone method, this delicious wine is loaded with mouthwatering black cherry, carob and fig flavors, with touches of mocha and nutmeg. It's silky smooth, with polished tannins, fresh acidity and depth that offers effortless drinkability and pleasure." 90 points.



Allegrini Winery



The estate is based in Fumane di Valpolicella, just north of Verona in northeastern Italy. Valpolicella, or "valley of many cellars" is an area crossed from north to south by a series of hills, which in succession form three parallel valleys. These valleys are

crossed by steep-sided, narrow river beds which remain dry except during spring thaws or autumn rains.

The Allegrini family has been handing down grape growing and wine producing traditions over many generations, playing a major role in the Valpolicella Classico area for many centuries. Giovanni Allegrini was the founder of the new generation. He was extremely proud to be part of the Valpolicella, and dedicated his many resources and energies to this land. He was among the first in questioning local viticultural techniques, revolutionizing accepted practices, and speaking clearly about quality.

Allegrini's winemaking philosophy is largely based on the concept of "cru" production: a single vineyard dedicated to the production of local varieties destined to become a single wine.

PCLB Code: 43325 \$19.99



4. Castello di Monsanto Chianti Classico Riserva 2010 - 14% Alcohol

Ruby red color tending towards garnet. A rich intense and complex bouquet with notes of black cherry and spice. The palate is full bodied with rich red berry fruit flavors complimenting a backbone of tannin. **An exceptional compliment to red meats, roasts and game.**

The Chianti Classico Riserve comes from a selection of grapes from vineyards which are more suitable for long maturing. Vinified in steel with a maceration of about 20 days, and as a second passage, it is aged in smaller wooden barrels for about 18 months, to then rest for a minimum of 3 months in glass. Composition of the grapes : 90% Sangiovese and 10% Canaiolo and Colorino.

This wine was #14 on the Wine.com 100 of 2014. The ranking reflects the top wines sold nationally on Wine.com during the first 11 months of 2014.

Critical Acclaim - *Decanter* - "Very immediate on the nose, with ripe summer fruit and hints of powder puff and pot pourri. Very young and intense but still a little unsettled on the palate, with some traditional oak aromas still to be assimilated, intriguing complexity and great potential." 95.

Antonio Galloni - "This is very aromatic with dried flowers and black cherries. Full body, very fresh acidity and beautiful fruit. This is long and racy. So delicious now with a mineral undertone and a clean finish. Drink or hold." 92.

Castello di Monsanto Winery



In 1961 Fabrizio Bianchi, a successful textile manufacturer from Milan, purchased Castello di Monsanto and, in so doing, realized a long-held dream. Captivated by the beauty of Tuscany and convinced of the property's winemaking potential, Bianchi undertook the complete restoration of the

vineyards and winery, while his wife, Giuliana, oversaw the restoration of the villa. Bianchi has relentlessly pursued the highest standards of quality, with particular emphasis on grape selection, natural vinification and a judicious use of technology.

James Suckling - Brisk, saline notes form the backbone, as this expressive, nuanced Riserva shows off its focus, delineation and pure clarity. One of the best wines of the year in its price range, the 2010 is all class. Juicy dark berries, flowers, tobacco and spices add complexity over time, but it is the wine's overall finesse that makes the most lasting impression of all. Monsanto has been a bit inconsistent in recent years, but when they get it right the results are striking, as the 2010 Riserva amply proves. This is a fabulous showing. (8/ 2013). 92 points.

PCLB Code: 439044 \$24.99

5. Tedeschi Amarone della Valpolicella 2009 - 16% Alcohol

This wine is made from grapes harvested in various vineyards located on hills in the Classic Valpolicella zone. Different sources and different grape varieties are important to obtain well-balanced wines with the fine structure that only a few single areas in the Classic zone can give.

Color Strong ruby red. Clear and transparent. Bouquet Notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grape. Flavor Strong, rounded and warm structure. This is a well-balanced wine. After-taste confirms the notes in the bouquet. It has an enduring and persistent flavor. It can be preserved for a long period. **Pairs well with red meat - strong flavored cheeses.** Serve at 16-18°C.

93 Points, Wine Spectator: There's a sanguine edge to this firm red, with a streak of minerality underscoring flavors of sour and red cherry, cigar box and red currant, with just a touch of sun-dried tomato. There's a dense weave, yet this is still light-weight and silky on the palate. Best from 2013 through 2027. 725 cases imported.

Description



This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella zone (Mezzane and Tregnago hills). Different sources and different grape varieties are important to obtain well-balanced wines with the fine structure that only a few single areas in the Valpolicella zone can provide.

Vineyard Notes

Soil: clay and limestone with a strong rock structure.
Vine density: 5500 vines per hectare.

Vineyard age: 20 years. Cultivation: Guyot. Pruning: 12 buds/plant. Production: 8000 kg/hectare. Grape varieties: 30% Corvina, 30% Corvinone, 30% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

Winemaking Technique - Grape harvest: end of September, beginning of October.

Grapes drying in fruit storage structure: controlled humidity 4 months. Soft pressing.

Alcoholic fermentation and maceration: 40/60 days/temperature 15° C.

Aging: in Slavonian oak barrel for about 3 years. Blending Bottling and bottle aging: 6 months.

PCLB Code: 33583 \$39.99



6. 12 UVE Maremma Toscana IGT 2007 Il Paradiso Di Frassina - 14% Alcohol



This wine is a blend of 6 Tuscan and 6 Bordeaux varietals.

“One grape, one note”. With this idea the 12 grapes express a musical ensemble as well as the diverse individuality of each grape in the wine. 93 Points - James Suckling! “Fascinating aromas of caramel and berries with hints of dried fruits. Full bodied, with ripe tannins and a juicy, fruity finish.” **Decant.**

A blend of two clones of Sangiovese (25%), Cabernet Sauvignon (20%), Cesanese d’Affile (10%), Syrah (10%), Petit Verdot (8%), Merlot (6%), Ancellotta (6%), Alicante Bouschet (5%), Cabernet Franc (4%), Tannat (3%), Canaiolo (3%)

The wine-growing estate called Il Paradiso di Frassina dates from 2000 when it was founded by Giancarlo Cignozzi, a lawyer from Milan with 35 years’ experience. Giancarlo had been a frequent visitor to the Montalcino region since 1972, having founded from

scratch Tenuta Caparzo, considered today as among the most renowned wineries in Montalcino, and having helped inspire the creation of other leading wineries like Altesino and Gianfranco Soldera’s Case Basse. It would take Giancarlo around two years to restore this old farmstead, whose origins date back to around 1,000AD but which had been abandoned over 50 years; but in the end his dream did become true. In this fabulous place, overlooking a never-ending panorama of pristine, gently rolling hills, a crazy idea was born, that of playing music to the vines.

The struggle to achieve this was both a joy and a challenge for Giancarlo, and is told in his book *L’uomo che sussurra alle vigne* [The Vine Whisperer], published in 2010 by Rizzoli.

The book recounts the existential, emotional and scientific journey, from the moment Giancarlo had this flash of intuition to the time when he first treated the vineyard using music therapy. This work subsequently became the subject of a research project led by the Universities of Pisa and Florence.

Between 2000 and 2001 four hectares (10 acres) of ‘Sangiovese di Brunello’ were planted at Paradiso di Frassina, and these infant vines nurtured by being cuddled with classical and baroque music diffused by acoustic speakers.

Results from plants exposed to sound

The size and thickness of the leaf increases, as does its level of chlorophyll. Use of copper and sulfur spray treatments can be reduced by 50% without risking vine health. Leaves can respire (breathe in) and expire (breathe out) more efficiently which makes them more resistant to stress (dryness, rain, wind). The grapes have higher levels of anthocyanins and polyphenols (color and tannins). The vines’ biological growth cycle is more efficient, meaning grapes can be harvested up to 15 days earlier than usual, and thus under far better weather conditions. WTSO wine \$19.95

