

ITALIAN WINES

Salute!



FRANCESCO REIMER & ALBERTO GUZZI



OUR JOURNEY IN LEARNING

With the popularity of New World wines, are some of the Old World wine producing countries being overlooked? Do they seem boring? Too expensive? Or with so many varieties to choose from, does it just feel too complicated to choose right?



ALL ABOUT ITALIAN WINES

In this inquiry presentation we have taken a “journey” to discover of one of the oldest and most prolific wine producing countries in the world... **Italy!**



OUR GRAND EXPERIENCE

After researching on-line for information about Italian wine, we decided to seek professional advice at DeLuca's Fine Wines on Portage Avenue. Once explaining our lack of knowledge, our assignment and grand evening plan, our friendly and helpful expert offered information and guided us through the purchase of two of their many tasty offerings.



ITALIAN WINES

the Video!



INGREDIENTS FOR A GRAND EXPERIENCE

- Two CAE students
- Two Wives
- One Northern Italian Wine, One Sicilian Wine
- Fresh Pasta noodles in zesty tomato sauce featuring Italian sausage (Frank's own recipe).
- Frank's special salad
- Fresh bread, olives, artichokes... and one camera

THE VERDICTS

Valpolicella

A earthy/musty aroma.

Smooth and nicely complex. No negative aftertaste.

Good overall body. Approachable.

Not overly fruity.

Very good! A good wine to start the evening with.

THE VERDICTS

Nero D'Avola

Bolder aroma. Slightly sharper.


Smooth. Drier. Slightly fruity - Cherry.

Strong enough to hold up to the rustic flavour of the sausage/basil pasta sauce.

Very good as well! Perfect paring for the evening.



ITALIAN WINES *Facts*



Like France, Italian wines are often named after a region and each region is classified. Each of the 20 Italian wine regions specialize in different types of wine and different grape varieties.

Italy has the **most varieties** of wines in a country.

20 ITALIAN REGIONS

NW Italy

Piemonte

Lombardy

Valle d'Aosta

Liguria

NE Italy

Alto Adige

Veneto

Friuli

Central Italy

Toscana

Emilia-Romagna

Marche

Lazio

Abruzzi

Umbria

Molise

Southern Italy

Puglia

Basilicata

Sardegna

Sicily

Campania

Calabria



GRAPE FACTS

Sangiovese is Italy's most popular wine grape. It has several clonal variants and many regional names.

Sangiovese

A grape with many names planted throughout Italy.

Sangiovese is the main grape of Chianti and Brunello di Montalcino in Toscana.

GRAPE VARIATIES

Nebbiolo (grape)

high tannin wines of Barolo and Barbaresco - grown in Piemonte

Barbera (grape)

lower tannin & high acidity wines - grown mostly in Piemonte

Lambrusco (grape)

a light bubbly red wine - from a region of Emilia-Romagna
(and part of Lombardy)

Montepulciano (grape)

a dark rustic wine with full body, black pepper spice and
high tannin - from Central and Southern Italy

GRAPE VARIETIES & STYLES

Primitivo (grape)

a close relative to Zinfandel - from Southern Italy

Negroamaro (grape)

sometimes blended with Primitivo to add tannin and structure
- from Southern Italy

Amarone (style of wine)

made with three grapes. Partially dried to produce a richer, high alcohol wine with a hint of sweetness on the finish - from Veneto

Valpolicella (style of wine)

made with three grapes. Produced by fermenting fresh juice with leftover *pomice* from Amarone to add richness - from Veneto



ITALIAN WINE FACTS

As a general rule, older vintages tend to have less prominent tannin.

Table wines

Often fruit-forward wines, that can lean a touch on the sweeter side, some are sparkling, most are light-medium bodied and are very compatible for first time wine drinkers.

MORE FACTS

Medium Body - Though there are some excellent heavier wines in Italy (such as Barolo), the majority are more medium bodied in nature. Again, more suitable to the wide array of food dishes.

Italian wines tend to be high in acidity - This is because wine with a strong showing of acidity tends to **pair** better with food.



PAIRING ITALIAN WINES

Pair wines with similar tasting foods. Light with light, heavy with rich/heavy.

Pair wines with food from similar areas.

eg. coastal, northern dishes, southern dishes, regional dishes. etc.



DID YOU KNOW?

Because the Italian climate is perfect for grape growing, many varieties have evolved over thousands of years to respond specifically to one region.

As such, it is extraordinarily difficult to try and transplant them to different countries.

IN CONCLUSION

If you've never had Italian wine (or not recently), they're worth having a look at. There's an abundance of choices, and the prices are comparable to other world wines – not as expensive as we thought! It's also worth talking to an expert. Keep in mind that Italian wine is meant to pair with food. Mention your meal options to the expert. **Enjoy!**

ITALIAN WINES

Cin! Cin!

