Franciacorta

* **Location:**
  + Brescia Province of Lombardy. Southern shores of Lake Iseo (50-ish miles east of Milan)
  + 2,800 ha within 17 communes
* **Grape Variety(ies):**
  + Chardonnay: most prominent variety, gives backbone and freshness. 80% of total plantings.
  + Pinot Bianco (max 50%): declining in importance, adds little longevity to blend but is traditionally planted. Decreasing in plantings (5%)
  + Pinot Nero: rarely makes up majority of blend. A few *blancs de noirs* found. 2nd most planted (15%)
* **Climate/Weather:** 
  + Warm continental
  + Lake Effect (Lake Iseo to the east)
  + Northern wind from Alps
* **Soil/Topography:**
  + Varied due to region’s glacial history (64 soil types). Well-drained and rich in minerals. Sand, sandstone, gravel, limestone
    - Moraine (unconsolidated glacial debris)
    - Limestone
    - Volcanic
    - Calcareous gravel
  + Amphitheater-shaped chain of hills that protects valley from southern winds
* **Viticulture:**
  + Steep slopes
  + 100-500 m altitude
    - Sites over 550 m in altitude not allowed
  + High density: min 4,500 vines/ha for new plantings
  + Training:
    - Old vines: pergola, not permitted for old plantings
    - Newer vines: Guyot or Cordon
  + Max yields: 10,000 kg/ha (70 hl/ha)
  + Grapes must reach potential alcohol of 9.5% abv
  + Only hand harvesting is permitted
* **Winemaking:**
  + Traditional Method only
  + Less dosage than Champagne because of warmer climate
  + Max juice yield: 65 L/100 kg of grapes
  + Oak use permitted during primary fermentation
  + Second fermentation: 5-6.5 bars atm (Saten max 5 bars)
  + Rose: short extraction, can be blended with other still wine
  + Styles vary from ripe and heavy to light and fresh
    - Surprisingly great quality across board
    - Many producers aim to bottle “what nature gives” which is often (too?) heavy and rich
  + Disgorge by hand or machine; tank filtration not allowed
* **Maturation/Bottling:**
  + Franciacorta: Minimum 18 months on the lees after tirage (not starting before February 1 of the year following the harvest), 25 months total from the date of harvest.
  + Franciacorta Satèn: Minimum 24 months on the lees after tirage (not starting before February 1 of the year following the harvest), 31 months total from the date of harvest. Must be less than 5 atm pressure! Can only be made as Brut. Both styles may also be Millesimato or Riserva.
  + Franciacorta Rosé: Same aging requirements as Satèn. Chard, PB, and/or PN (min 25%). Can be made with PN base wine or can be assemblage with Chard and/or PB base wines. Can be made in different sweetness levels
  + Franciacorta Millesimato (vintage): Minimum 30 months on the lees after tirage (not starting before February 1 of the year following the harvest), 37 months total from the date of harvest. Min 85% grapes from stated vintage. Pas dose-extra dry.
  + Franciacorta Riserva: Minimum 60 months on the lees after tirage (not starting before February 1 of the year following the harvest), 67 months total from the date of harvest. Can be Satèn or Rose. 85% grapes from stated vintage.
* **Commercial/Economics:**
  + First DOCG created specifically for Brut sparkling in Traditional Method (elevated in 1995)
  + Talento: a collective brand that enables producers throughout Italy to identify themselves as makers of Traditional Method wine. Franciacorta is technically Talento but has chosen not to use term.
  + Modest in terms of export and international recognition
    - Output is low (17 million bottles per year), but rising
    - Production is such that foreign markets are needed
      * Top export market: Japan (22%), Switzerland (15.2%), Germany (13.2%), US (12.4%)
  + In past 20 years, # of producers went from 29 to 106, production rising
  + Only DOCG not required to put DOCG on label
* **Labeling Terms**
  + Franciacorta
  + Franciacorta Satèn: Blanc de Blancs, must be less than 5 atm. Created by Mattia Vezzola of Bellavista. Smoothness and elegance inspired name.
  + Franciacorta Rosé:
  + Franciacorta Millesimato: Vintage (requires 85% from stated vintage)
  + Franciacorta Riserva (requires 85% from stated vintage)
* **Key Producers:** 
  + Berlucchi (tasted ‘61): 90% Chard, 10% PN. Sur lie 24 mos. Tasted like an electrical fire.
    - First sparkling wine in region was produced by Berlucchi’s winemaker, Franco Zilani
  + Ferghettina
  + Ca’Del Bosco
  + Bellavista
  + Barone Pizzini

Lambrusco

* **Location:**
  + 8 DOCs within 3 provinces of Emilia Romagna
    - Modena: 4 DOCs
      * Lambrusco di Modena DOC
      * Lambrusco di Sorbara DOC
      * Lambrusco Salamino di Santa Croce DOC
      * Lambrusco Grasparossa di Castelvetro DOC
    - Reggio-Emilia- 3 DOCs
    - Parma: 1 DOC
* **Grape Variety(ies):**
  + Lambrusco di Sorbara
    - Difficult to pollinate, often grown alongside other clones
    - Deep color, high acid, less tannins
    - Very aromatic
    - Often fermented dry or off-dry, consumed young
    - Bright, zesty red fruit flavors
  + Lambrusco Salamino
    - Most widely-planted quality clone
    - Takes name from bunches that resemble a small salami
    - Late ripening
    - Most body, high alcohol if fermented dry
    - Deep color, aromatic, high acidity, high tannin
  + Lambrusco Grasparossa
    - Considered the highest quality Lambrusco clone (although many texts say it is Sorbara)
    - Similar to Salamino
    - Late ripening
    - Fuller body and high alcohol when fermented dry
    - Good color and tannin, high acidity
  + Others: Lambrusco Marani, Lambrusco Maestri, Lambrusco Montericco, Lambrusco Oliva, Lambrusco Viadenese
* **Climate**
  + Warm continental: hot summers, cold winters
  + Po River and tributaries--moderate climate, increase humidity
* **Soil/Topography:**
  + Lambrusco di Modena DOC
    - Fertile Po River Valley
    - Alluvial soil with sand and silt
  + Lambrusco di Sorbara DOC
    - Flood plain between Secchia and Panaro Rivers
    - Sandy, loose, and permeable
    - Mix of clay and sand to the south
  + Lambrusco Salamino di Santa Croce DOC
    - Around the town of Carpi
    - North-west: sand and clay
    - North-east: more fertile with sand and silt
  + Lambrusco Grasparossa di Castelvetro DOC
    - Foothills of Apennine Mountains
    - Upland zone: marl (limestone and clay), infertile
    - Lower hill zone: silt deposits and sand over gravel
* **Viticulture:**
  + Traditional training is pergola
  + mainly Cordon and Guyot for newer plantings
  + Min potential alcohol: 9.5% abv
  + Yield limits:
    - Lambrusco di Modena DOC: 23.000 kg/ha
    - Lambrusco Salamino di Santa Croce DOC: 19,000 kg/ha
    - Lambrusco di Sorbara DOC and Grasparossa: 18,000 kg/ha
* **Winemaking:**
  + Max juice yield: 70 L per 100 kg of grapes
  + Tank method mostly, some Traditional and Ancestral
  + 1st fermentation: 4-7 days, cool fermentation (17-23 Celsius)
  + Final wine: min 10.5-11% abv
  + Lambrusco di Modena DOC:
    - Basic level, grapes sources from 33 communes
    - All varieties: max 85%
    - Other local varieties: max 15%
  + Lambrusco di Sorbara DOC
    - Lambrusco di Sorbara: min 60%
    - Lambrusco Salamino: max 40%
  + Lambrusco di Salamino di Santa Croce DOC
    - Lambrusco Salamino: min 85%
    - Other local varieties: max 15%
  + Lambrusco di Grasparossa di Castelvetro DOC
    - Highest quality in Modena
    - Lambrusco Grasparossa: min 85%
    - Other local varieties: max 15%
  + THERE ARE MORE
* **Maturation/Bottling:**
  + Wine may be sweetened using RCGM
  + Bottle 30 days after secondary fermentation
  + Must be produced and bottled locally in glass bottles with traditional sparkling wine mushroom cork
* **Commercial/Economics:**
  + Many small growers and large co-ops (most of production)
  + Over 800 million bottles per year
  + 50% exported, top markets are US, Germany, and Brazil
* **Labeling Terms**
  + Rosso or Rosato
  + Spumante/frizzante
  + Seco, semi-seco, amabile or dulce
* **Key Producers:** 
  + Cantina Riunite
  + Cantina di Carpi e Sorbara
  + Chiarli
  + Cavicchiole
  + Casali

PRosecco

* **Location:** 
  + Prosecco DOC
    - 2300 ha in Veneto and Friuli-Venezia Giulia
    - Additional designations: grapes sourced and bottled in:
      * Treviso in Veneto: Prosecco DOC Treviso
      * Trieste in Friuli: Prosecco DOC Trieste
  + Conegliano-Valdobbiadene DOCG
    - 6,500 ha in the province of Treviso in Veneto
    - 15 communes--between Conegliano and Valdobbiadene
  + Cartizze and Rive
    - Within Conegliano-Valdobbiadene DOCG
    - Rive + name of village --43 Rive (crus)
    - Superiore di Cartizze- 106 ha site within 3 communes
  + Asolo DOCG
    - Sub-region of Treviso in Veneto
    - 19 communes-- valley south of Conegliano Valdobbiadene
* **Grape Variety(ies):**
  + Glera
    - Neutral, high acid with floral and lemon
    - Min 85% of the blend
    - Mid-ripening
  + Glera Lunga
    - More intense than Glera with spicy element
    - Max 15% of blend
  + Chardonnay, Pinot Grigio/Nero/Bianco, local varieties
* **Climate/Weather:** 
  + Warm continental
  + Maritime and Alpine influence
  + Conegliano-Valdobbiadene DOCG and Asolo DOCG: warm continental, higher rainfall
* **Soil/Topography:**
  + Prosecco DOC- alluvial (flat, fertile valleys), clay, and loam (hills)
  + Conegliano-Valdobbiadene DOCG and Asolo DOCG
    - 50-500 meters in altitude
    - Sandstone, schist, limestone, and clay
    - Asolo: more sand and clay
    - Coneg-Valdo: higher and steeper, often 70% gradients
  + Cartizze and Rive: Highest and steepest slopes
* **Viticulture:**
  + Hand-harvest
  + Yield limits:
    - Prosecco DOC: 18,000 kg/ha
    - Coneg-Valdo/Asolo DOCGs: 13,500 kg/ha
    - Rive: 13,000 kg/ha
    - Cartizze: 12,000 kg/ha
* **Winemaking:**
  + Tank method
  + Max juice yield: 70 L from 100 kg of grapes
  + Must settles and ferments at around 18-20 degrees Celsius
  + Other methods
    - Fermenting directly from must (similar to Asti method)
    - Tank method with longer lees contact
    - Traditional Method
* **Maturation/Bottling:**
  + Min maturation time (including secondary fermentation): 30 days
  + Wines and stabilized and bottles
  + Produce and bottle locally in glass bottles
  + Min release time: 3o days from bottling
* **Commercial/Economics:**
* **Styles**
  + Both spumante (fully sparkling) and frizzante (semi-sparkling)
  + DOC
* **Key Producers:** 
  + **La Marca**
  + **Zonin**
  + **Zardetto**
  + **Carpene Malvolti**

Asti

* **Location:**
  + 9700 ha in 52 communes, 4000+ producers
    - Cuneo and Asti provinces of Piemonte= 85% of production
    - Alessandria= 15% of production
  + Foothills of northern Alps
* **Grape Variety(ies):**
  + Muscat Blanc a Petits Grains: aka Muscat Canelli aka Moscato Bianco. smaller berries;floral, grape, and spice notes. Difficult to grow, susceptible to diseases and insects. Buds early and ripens late. Contains geraniol: flowery and attractive in youth, not great to smell after extensive aging.
* **Climate/Weather:** 
  + Warm continental, cold winters/hot summers
* **Soil/Topography:**
  + Limestone, chalk, and clay
* **Viticulture:**
  + Yield limit: 10,000 kg.ha
  + Newer plantings: min density 4,000 vines/ha
  + Plantings must be on slopes 30-50% gradient
  + Min potential alcohol: 9% abv
* **Winemaking:**
  + Max juice yield: 75 L per 100 kg of grapes
  + Asti Method: variation of Tank Method
  + Final wine: 7-9.5% abv, 100 g residual sugar
* **Maturation/Bottling:**
  + Min maturation time (and second fermentation): 30 days
  + Must be produced and bottled locally in glass bottles w/ traditional sparkling wine mushroom cork
  + Vintage permitted
* **Commercial/Economics:**
  + Trade:
    - Winer fractured with many vineyards
    - 6,800+ growers
    - Most sell to larger companies and co-ops
  + Market:
    - Avg annual production: 80 million bottles
    - 85% exported: mostly EU and N. America
    - Top markets: Germany, Russia, and US
* **Key Producers:** 
  + Martini and Rossi
  + Gruppo Campari (Cizano)
  + Fratelli-Martini
  + Gancia