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