

# Italian Wines



Italy's growing reputation with wine is not only due to the fact that it produces and exports more than any other country, but also because it offers the greatest variety of types, ranging through nearly every color, flavor and style imaginable.

With a winemaking heritage dating back some 4,000 years, getting to know the unique wines of Italy is an endless adventure in taste. This web site offers any wine lover a detailed reference to best enjoy such an amazing diversity.

(Important notice! This is a very big and complex site. We are still reviewing it for errors: if you notice any, please [let us know](#).)



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# Regions



**F**irst is the land... Wine is local by definition, its quality being so closely linked to the soil composition, the climate and the altitude of the land where grapes are cultivated.

Start from this page, if you are new to the world of Italian wine, or if you want to focus on a specific geographical area.

There is plenty to explore: local wine overviews, regional appellations lists and production area maps are only a click away from the regions' map or name list below.

[Valle d'Aosta](#)

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# Regions



## Italian Wines from Tuscany (Toscana)

Regional capital:  
**Florence** (Firenze)

Other provinces:

**Arezzo**  
**Grosseto**  
**Livorno**  
**Lucca**  
**Massa-Carrara**  
**Pisa**  
**Pistoia**  
**Prato**  
**Siena**

**Also Available:**

### [Regional DOC/DOCG](#)

A searchable listing of Tuscany's classified wine appellations

### [DOC/DOCG Map](#)

A full color map (44Kb jpg) of the region's DOC and DOCG wine production areas

Florence's region has consolidated its position as the nation's most dynamic producer of premium wines, following decades of turning out popular Chianti in straw-covered flasks. Tuscany's modern renaissance in wine began in Chianti, in the central hills around Siena and Florence, but it rapidly spread to take in the strip along the Mediterranean coast that was not previously noted for vineyards.

Much of the progress has come with classical reds based on the native Sangiovese vine - Chianti, Brunello di Montalcino, Vino Nobile di Montepulciano and Carmignano - all DOCG. But growing success with other reds (especially the stylish non-DOC wines known as "Super Tuscans") has been augmented by a new breed of whites to enhance the region's reputation.

Chianti, still the dominant force in Tuscan viniculture, has long rated as the most Italian of wines. This is partly because it is the most voluminous and widely sold classified wine, but also because it has a personality that cannot be pinned down: in its enigmatic way it is unequivocally Italian...

**Read More:** [Local Wines Overview](#)



**Also Available:**

[Local Wines Overview](#)

An introduction to Tuscany's best vines and wine making tradition

[Regional DOC/DOCG](#)

A searchable listing of the region's classified wine appellations

Tuscany



# Regions



## Italian Wines from **Tuscany (Toscana)**

### OVERVIEW

Tuscany ranks 5th among Italy's 20 regions in size (22,992 square kilometers) and 9th in population (3,523,000)

Vineyards cover 80,000 hectares, of which registered DOC or DOCG plots total 31,740 hectares

Average annual wine production of 2,700,000 hectoliters includes 47% or 1,260,000 hectoliters DOC or DOCG, of which more than 80% is red

Chianti is produced in seven distinct zones that cover a vast territory of central Tuscany around the original core area of Chianti Classico. In those often rugged hills variations in soil and climate contribute as much to the individuality of each authentic estate wine as do winemakers' quests for creative styles. Some Chianti is still fairly fresh, easy and quaffable, though a growing portion is rich and elaborate and capable of becoming aristocratic with age. Those variables can be confusing, but for consumers who persist Chianti offers some of the best quality for value in wine today.

Much Chianti is identified by its subdistricts, most prominently Classico whose consortium is symbolized by a black rooster. Many estates also emphasize the name of a special vineyard as a mark of distinction. What Chianti has in common with all of the traditional red wines of Tuscany is its major grape variety Sangiovese.

In the past varieties were often blended, but today the emphasis is strongly on Sangiovese or Sangiovetto, which deserves to be ranked with Italy's and the world's noblest vines. From good vintages, pure Sangiovese wines are rich in body and intricate in flavor with deep ruby-garnet colors. Some are smooth and round almost from the start, but others need years to develop the nuances of bouquet and flavor unique to well-aged Tuscan reds.

Tuscany's appellation of greatest stature is Brunello di Montalcino, a DOCG from a fortress town south of Siena where reds of legendary power and longevity have commanded lofty prices. Conceived by the Biondi Santi family

a century ago, Brunello is now issued under more than a hundred labels, representing small farms, established estates and even international corporations. Brunello production averages about 2.5 million bottles a year, but producers also make the DOCs of Rosso di Montalcino (a younger wine from Brunello vines), the sweet white Moscadello di Montalcino (from Moscato) and a range of wines that carry the appellation Sant'Antimo.

Not far from Montalcino is Montepulciano with its *Vino Nobile*, made from a type of Sangiovese known as Prugnolo Gentile. The *nobile* entered the name centuries ago, apparently in homage to its status among the nobility. The poet Francesco Redi described Montepulciano's red as "king of all wines." After a lapse of decades, *Vino Nobile* has made an impressive comeback under DOCG and is once again living up to its name. Producers may also produce the DOC Rosso di Montepulciano as a younger alternative to *Vino Nobile*.

Carmignano rates special mention as a wine singled out for protection by the Grand Duke of Tuscany in 1716. Today this rare red from Sangiovese and Cabernet ranks as DOCG, though the red Barco Reale, rosé and Vin Santo remain as DOC.

Pomino, which was also cited in the decree of 1716, is a high altitude DOC zone with a red that blends Sangiovese with Cabernet and Merlot and a special white which includes Chardonnay and Pinot. Among numerous other DOC reds, Morellino di Scansano, grown in the coastal hills of the Maremma, is strongly on the rise.

The production of upscale table wines, which began as a trend in the 1970s, became an essential factor in the general improvement of Tuscan reds. Cult wines continue to prosper. Yet Sassicaia, the pure Cabernet that in the 1970s helped convince the world that Italy could make noble reds, now has a DOC of its own under the Bolgheri appellation. Antinori's Sangiovese-Cabernet blend of Tignanello served as the model for Tuscany's new style of red wine aged in small oak barrels or *barriques* instead of ancient casks. Then came Cabernet-Sangiovese blends and, later, reds from Merlot, Syrah and Pinot Nero.

Those "Super Tuscans" rank among the most esteemed and expensive red wines of Italy. Today those that remain outside of DOC/DOCG are generally entitled to the regionwide Toscana IGT.

The pride of many a Tuscan winemaker is the rich Vin Santo, which is DOC in many zones around the region. Pressed from partly dried grapes and aged in small wooden

barrels, Vin Santo can be an exquisite dessert or aperitif wine.

Until recently, Tuscan whites rarely enjoyed much prestige, probably because most of them consisted of the pedestrian varieties of Trebbiano and Malvasia. Exceptions to the rule stand out from the crowd. Vernaccia di San Gimignano, from the ancient Vernaccia vine, has enjoyed a rapid revival that led to its promotion as the region's fifth DOCG. The best known Tuscan white is Galestro, made by a consortium of producers equipped to process Trebbiano with other varieties in a fresh and fruity wine that is deliberately light in weight.

Recently, whites of more complexity and character have been devised in Tuscany, due to the introduction of such varieties as Chardonnay, Sauvignon and Pinot Bianco and Grigio, all of which are finding comfortable environments in cooler parts of the region's hills.

**Also Available:**

[Regional DOC/DOCG](#)

A searchable listing of Tuscany's classified wine appellations

[DOC/DOCG Map](#)

A full color map (44Kb jpg) of the region's DOC and DOCG wine production areas

Tuscany



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# Appellations



## Italian Wines by Classified Zone

### DOC/DOCG SEARCH RESULTS

#### Selection Criteria:

Region	<i>Tuscany</i>
Wine color	<i>Red</i>
Dry or sweet	<i>Dry</i>
Sparkling	<i>No preference</i>

[Brunello di Montalcino D.O.C.G.](#)

Tuscany

[Carmignano D.O.C.](#)

Tuscany

[Carmignano D.O.C.G.](#)

Tuscany

[Chianti D.O.C.G.](#)

Tuscany

[Colli dell'Etruria Centrale D.O.C.](#)

Tuscany

[Colline Lucchesi D.O.C.](#)

Tuscany

[Elba D.O.C.](#)

Tuscany

[Montecarlo D.O.C.](#)

Tuscany

[Montescudaio D.O.C.](#)

Tuscany

[Morellino di Scansano D.O.C.](#)

Tuscany

[Parrina D.O.C.](#)

Tuscany

[Pomino D.O.C.](#)

Tuscany

[Rosso di Montalcino D.O.C.](#)

Tuscany

[Rosso di Montepulciano D.O.C.](#)

Tuscany

[Val di Cornia D.O.C.](#)

Tuscany

[Vino Nobile di Montepulciano D.O.C.G.](#)

Tuscany

# Appellations



## Italian Wines by Classified Zone

Region: Tuscany

### Chianti D.O.C.G.

#### *History:*

Although Chianti, as a wine, is linked to a precise and well-defined geographical area, it is, in fact, a regional product. As long ago as 1716, a Grand Ducal Decree extended the production limits beyond the hilly zone recognized as Chianti. But it was only in 1932 that a vitivincultural reality, that had developed in the course of the 19th century, because of the wine's success in Italy and throughout the world, was definitively sanctioned by a ministerial decree.

Chianti is a wine of extremely ancient origin but it was only in the Middle Ages that it began to be identified by the name of the geographical area in which it was produced.

The first evidence of that transfer of name is contained in the letters of a noted Prato merchant, Francesco Datini, who lived from 1383 to 1410. Datini's references indicate that Chianti had assumed a purely enological significance by his day.

In the same period, the name Chianti was often applied to a certain vin vermiglio (vermilion wine) and a vin de Firenze (wine of Florence) and not to the wine of Chianti as the term is commonly understood today. With the intensification of trade and exports in the 17th century, the name of the region came to be universally accepted as the title of the celebrated product of its soil.

Chianti's early success was due in great part to the strict enforcement of the regulations of the League of Chianti. The league's rules represented a sort of disciplinary system in embryo. As part of its regulatory mission, the League categorically prohibited the initiation of harvesting before September 29 (the

feast of St. Michael).

Following that somewhat mythical period, the real, verifiable history of Chianti began in the early 19th century. And a major role in it was played by Baron Bettino Ricasoli. The Baron, a member of the Accademia dei Georgofili, tested and retested various grape mixtures until he found the right balance. It is the same blend used today in making Chianti: Sangiovese, Canaiolo, Trebbiano and Malvasia.

The use of the so-called governo makes Chianti different from any other wine in Italy. The method involves the inducement of a second fermentation, after the wine has been racked, through the addition of a certain quantity of must pressed from selected, semi-dried grapes.

*Varieties:* Sangiovese, 75-90%; Canaiolo nero, 5-10%; Trebbiano toscano and Malvasia del Chianti, 5-10% (2-5% for the sub-denomination Chianti Classico).

### **Classico**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Colli Aretini**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Colli Fiorentini**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Colli Senesi**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Colline Pisane**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Montalbano**

Red, Dry

Riserva

Red, Dry, Aged for 3 years

### **Rufina**

Riserva

Red, Dry

Red, Dry, Aged for 3 years

DOC/DOCG Index



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# Vintage Charts



## Selected Italian Red DOC/DOCG Wines

Region: Tuscany

Appellation: DOC/DOCG Info

## Chianti D.O.C.G.

### Aging Characteristics:

Wines from this appellation's area are usually suitable for MODERATE AGING.

Sometimes they may be considered suitable for LONG AGING

They may also BE DRUNK YOUNG

Vintage	Score
1981	2
1982	3
1983	4
1984	1
1985	4
1986	3
1987	2
1988	4
1989	1
1990	4
1991	2
1992	1
1993	2
1994	3
1995	4
1996	3
1997	4
1998	2

Scores' Key	
Exceptional	4
Very Good	3
Good	2
Fair	1

# Origins & Overview



## HISTORY

Italy's modern prodigiousness with wine scarcely begins to tell the story of its people's perennial links to the vine. The nature of the place - the influence of Mediterranean sunshine and mountain air currents on the hillsides of the elongated peninsula and islands - favors what seems to be an almost spontaneous culture of wine.

Italy's wine heritage dates back some 4,000 years to when prehistoric peoples pressed wild grapes into juice which, as if by magic, fermented into wine. The ancient Greeks, expanding into Italy's southern reaches dubbed the colonies Oenotria, the land of wine. Etruscans were subtle and serene practitioners of the art of winemaking in the hills of central Italy, as attested by the art and artifacts left in their spacious tombs.

The Romans propagated the cult of Bacchus to all corners of the empire, developing a flourishing trade in wine throughout the Mediterranean lands and beyond. So sophisticated was their knowledge of viticulture and enology that their techniques were not equaled again until the 17th or 18th centuries, when Italians and other Europeans began to regard the making of wine as science rather than mystique.

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## HISTORY / 2

Winemaking in Italy advanced rapidly through the 19th century, as methods of vinification and aging were improved and the use of corks to seal reinforced bottles and flasks permitted orderly shipping of wine worldwide. Such names as Chianti, Barolo and Marsala became known in Europe and beyond.

A century ago several Italian wines were already recognized as among the finest of their type: mainly Piedmontese and Tuscan reds from the *Nebbiolo* and *Sangiovese* vine varieties, but also white wines, still and sparkling, dry or sweet, merited international respect.

Growers had complemented their local varieties with foreign vines such as *Cabernet*, *Merlot* and the *Pinots*. There was evidence, then as now, that Italy's multifarious climates and terrains favored vines of many different types and styles, and consumers elsewhere, in Europe as well as in North America, had come to appreciate these new examples of class.

Then came phylloxera and other scourges to devastate Europe vineyards around the turn of the century. Italian growers, who had been working with thousands of local vine varieties, were forced to reduce the numbers. Many opted for newly developed, more productive clones of both native and foreign vines. Taking advantage of the long, sunny growing season, they forced yields upward, reasoning that there was usually more profit to be made from quantity than quality.



# Origins & Overview



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## HISTORY / 3

Through the hard times of wars and depression, Italy became one of the world's leading purveyors of low cost wine, often sold in containers of outlandish shapes and sizes. Though such practices were profitable for some, they did little for the image of Italian wines abroad.

For decades responsible producers had been trying to tighten regulations and put the emphasis on premium quality. But it was not until the *denominazione d'origine* laws were passed in the 1960s that a new climate of dignity and trust was created, providing the basis for what came to known as the "modern renaissance" of Italian wine.

Since Vernaccia di San Gimignano became the first DOC in 1966, the list has grown to include nearly 300 zones, delimited geographically, within which a multitude of wines are controlled for authenticity. (For more detailed information about the Denominazione di Origine Controllata classification system see the section [Appellations](#)).

DOC/DOCG wines represent less than 20 percent of the total. Beyond them come a growing number of wines that qualify under the recently introduced category of *indicazione geografica tipica* (IGT). The typical category applies to wines that range from locally admired to bottlings of worldwide renown.



# Origins & Overview



## HISTORY / 4

Despite the reduction through this century, Italy still has more types of vines planted than any other country, including natives and a virtually complete range of the so-called international varieties.

The number of officially approved *Vitis Vinifera* vines runs well into the hundreds and there are even a few non-vinifera vines and hybrids used here and there by the nation's countless do-it-yourself winemakers.

This heritage of vines permits Italy to produce a greater range of distinctive wines than any other nation. Though Italy is most noted for its noble reds for aging, trends also favor more immediate types of *rosso*, including the *vini novelli* to be drunk within months of the harvest.

Italy is also a major producer of white wines, ranging in style from light and fruity to oak-aged versions of impressive substance and depth. Some regions are noted for bubbly wines, whether the lightiy fizzy *frizzante* or the fully sparkling *spumante* made by either the sealed tank *charmat* or bottle-fermented *classico* method.

Without staking claims to supremacy, it seems fair to submit that numerous Italian wines stand with the international elite. But what is perhaps most encouraging is that Italy's premium production continues to improve. Italians have become increasingly committed to meeting the growing demand for wines of quality and character at every level of price.

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# Appellations



## THE DOC/DOCG WINE CLASSIFICATION SYSTEM

Italians over the centuries have pioneered laws to control the origins and protect the names of wines. The ancient Romans defined production areas for dozens of wines. In 1716, the Grand Duchy of Tuscany delimited the zones for important wines, setting a precedent for modern legislation.

Yet only since the mid-1960s have controls been applied nationwide under what is known as *denominazione di origine controllata* or, by the initials, as **DOC**. There are now nearly 300 DOC appellations, all delimited geographically. Wines from 20 zones have been further distinguished as **DOCG**, the G for *garantita* or guaranteed authenticity of wines of "particular esteem."

DOCG has expanded from the original five—Barbaresco, Barolo, Brunello di Montalcino, Vino Nobile di Montepulciano and Chianti—to cover 20 zones around the country where wines must meet standards of quality imposed by commissions of experts.

Within the DOC and DOCG zones well over 1,000 types of wine are produced. They may be defined by color or type (still, bubbly or sparkling; dry, semisweet or sweet; natural or fortified). Or they may be referred to by grape variety (e.g. Trentino has 26 types of wine including 20 varieties). Wines may also be categorized by age (young as *novello* or aged as *vecchio*, *stravecchio* or *riserva*) or by a special subzone as *classico* or *superiore*. The latter may also apply to a higher degree of alcohol or a longer period of aging.

### Shortcuts:

[VINO DA TAVOLA](#)

[I.G.T. - Indicazione Geografica Tipica](#)

[D.O.C. - Denominazione di Origine Controllata](#)

[D.O.C.G. - Denominazione di Origine Controllata e Garantita](#)

### See Also:

[HOW TO READ A WINE LABEL](#)

DOC applies to wines from specified grape varieties grown in delimited zones and vinified and aged following set methods to meet prescribed standards of color, odor, flavor, alcohol content, acidity, and so on. Regulations of each DOC are determined by producers in the zone (often grouped in a consortium) guided by the national wine committee.

DOC/DOCG zones may range in scale from the vineyard areas of an entire region down to a few choice plots around a remote village. DOC and DOCG wines rate the European Union designation **VQPRD** (for quality wine produced in determined regions). Such wines may also carry the European Community designation of **VSQPRD** (for *spumante*), **VFQPRD** (for *frizzante*) or **VLQPRD** (for *liquoroso* or fortified).



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# Appellations



## THE DOC/DOCG WINE CLASSIFICATION SYSTEM / 2

Recent changes in the wine laws opened the way for DOC and DOCG wines to carry names of communities, areas of geographical or historical importance in the zones, and names of individual vineyards of established reputation. Yet in recent times DOC and DOCG have accounted for less than 20 percent of Italy's production. The addition of the **IGT** (*indicazione geografica tipica*) system of recognizing "typical" wines is rapidly expanding the number of official appellations.

Curiously, up to now some of Italy's finest wines have been referred to as **vini da tavola**, "table wine" made by producers who by chance or by choice worked outside the DOC norms. Most such wines now fall into IGT categories, such as Rosso Toscano in Tuscany or Bianco di Sicilia in Sicily. Those wines must be made only from approved grape varieties, which may be mentioned on labels. IGT is designed to officially identify wines by color or grape varieties and typology from large areas. It is the Italian equivalent to the French *Vin de pays* and German *Landwein*.

Italy's aim is to increase the proportion of classified wines to a majority of national production. But it is important to remember that the most reliable guide to the quality of any wine from anywhere is the reputation of the individual producer or estate. Certain names are worth getting to know...

### Shortcuts:

[VINO DA TAVOLA](#)

[I.G.T. - Indicazione Geografica Tipica](#)

[D.O.C. - Denominazione di Origine Controllata](#)

[D.O.C.G. - Denominazione di Origine Controllata e Garantita](#)



# Appellations

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[D.O.C.G. Wines](#)

## VINO DA TAVOLA

Italian unclassified wines are grouped under the category Vini da Tavola, or "table wine". By law they all must meet the following basic requirements:

- They must be produced in the European Community (E.C.).
- They must be made from grape varieties recognized by the E.C.
- They must have a minimum alcohol level (developed) of 9 degrees with a maximum of 15 degrees.
- They must have total minimum acidity of 4.5 grams per liter (in tartaric acid).

Vini da Tavola are considered "anonymous" wines in that their labels may not mention:

- A geographical indication or area of origin.
- The name of a variety.
- The vintage.

However, the label must mention:

- The personal or corporate name and the principal place of business of the bottler.
- The alcohol content.
- The volume of wine contained by the bottle.
- The number of the bottler's code (it can appear on the cork or capsule).
- The term "Vino da Tavola."

The following information may also be given:

- Brand name (which should be such as not to create confusion with DOC, DOCG or VQPRD wines).
- Color (whether initially or after the evolution of the tone).
- Total alcohol content (developed as well as undeveloped).
- Those involved in the sales network (distributors - importers).
- Type of product (with reference to sugar content): dry, sweet or sweetish.
- Recommendations addressed to the consumer (combinations with foods, tips on how to keep and serve the wine).



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# Appellations

## THE DOC/DOCG WINE CLASSIFICATION SYSTEM

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## I.G.T. - INDICAZIONE GEOGRAFICA TIPICA

The I.T.G. labeling is the latest addition to the Italian wine classification system: it covers somewhat larger areas, similar to the French *Vin de pays* or the German *Landwein*. A geographical indication can consist of a region, a province, a commune, a communal subdivision or even a special zone that is not administratively delimited.

The terms that must appear on the label are the same as those for [Vini da Tavola](#) with, in addition, the geographical indication.

The information that can additionally be provided is the same as in the case of [Vini da Tavola](#) plus:

- The variety (if it accounts for at least 85% of the wine).
- The year of harvest (vintage).
- Prizes won by the wine (enological competitions).
- *Abbazia* (Monastery) or *Castello* (Castle), provided that the wine comes entirely (100%) from the property of an abbey or castle.
- *Vino Novello* (if the wine was bottled before December 31 of the year of harvest).



# Appellations

## THE DOC/DOCG WINE CLASSIFICATION SYSTEM

[BACK TO INTRO](#)

[Vino da Tavola](#)

[I.G.T. Wines](#)

[D.O.C. Wines](#)

[D.O.C.G. Wines](#)

## D.O.C. - DENOMINAZIONE D'ORIGINE CONTROLLATA

The D.O.C. wines must meet the following requirements:

- The name must correspond with that of a determined region, the area from which the wine comes from.
- The producing vineyards must be inscribed in the regional C.C.I.A.A. (Chamber of Commerce) Register.
- Maximum permitted yields per hectare (2.47 acres) must be respected.
- Maximum permitted yields of wine from grapes must be respected.
- The grape varieties used in the production of the wine must be indicated.
- Minimum natural alcohol levels must be respected.
- Minimum percentage of alcohol must be respected.
- The minimum percentage of dry extract must be respected.
- Production per hectare must be formally declared each year.
- Each shipment or production batch of wine must be subjected to chemical analysis.
- Each shipment or production batch of wine must be tasted and assessed.
- The stipulated period of aging must be respected.

In addition to the standard terms required for the [Vini da Tavola](#) and [Indicazione Geografica Tipica](#) wines (alcohol, volume, etc.), the label must indicate:

- The determined zone from which the wine comes.
- The term "Denominazione di Origine Controllata" (spelled out).
- The phrase "CEE V.Q.P.RD." (it need not be spelled out).

Further information that can be provided is the same as for the [Vini da Tavola](#) and [Indicazione Geografica Tipica](#) wines. In addition, the following terms can appear on the label:

- *Classico*: if the wine comes from the oldest production area of the D.O.C. zone.
- *Superiore*: if the alcohol level is superior to the level laid down by the production code.
- *Riserva*: if the period of aging is longer than the time span stipulated in the production code.



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# Appellations

## THE DOC/DOCG WINE CLASSIFICATION SYSTEM

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[D.O.C. Wines](#)

[D.O.C.G. Wines](#)

## D.O.C.G. - DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA

Finally, some D.O.C. wines of extra-premium quality are allowed to bear the seal of even stricter certification.

Denominazione di Origine Controllata e Garantita wines must meet the following requirements, in addition to those laid down in the [D.O.C. discipline](#):

- They must be offered for sale to consumers in containers not larger than 5 liters (1.3 U.S. gallons).
- They must be tasted and assessed during the bottling process.
- They must bear the Government seal, which must be attached in such a way that the bottle can not be opened without breaking the seal.
- The label must bear the same inscriptions required for a D.O.C. wine, except that the term "Denominazione di Origine Controllata e Garantita" (spelled out) must be used.



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# Appellations

## HOW TO READ A WINE LABEL

### See Also:

[VINO DA TAVOLA](#)

[I.G.T. - Indicazione  
Geografica Tipica](#)

[D.O.C. - Denominazione  
di Origine Controllata](#)

[D.O.C.G. - Denominazione  
di Origine Controllata  
e Garantita](#)

All Italian wine labels must carry the wine's generic name and [classification status](#) (Vino da tavola, Indicazione Geografica Tipica, DOC, DOCG), the producer's name and location, alcohol by percentage of volume, as well as the net contents in milliliters (with an "e" as an EEC approved measure). Most DOCG and DOC wines must also carry a vintage date.

Italian wines imported into the United States must carry the INE seal of approval for export on a red neck label, the term "Product of Italy", a clear product description such as "Red table wine", and the importer's name and location.

BRAND NAME OR PRODUCER'S NAME	<b>Villa Rossi</b>
REQUIRED BY U.S. LAW	PRODUCT OF ITALY
GENERIC NAME OF WINE	
OR DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA, OR TABLE WINE, OR VINO DA TAVOLA (MAY STATE)	<b>NEBBIOLO DI ABCDE</b> DENOMINAZIONE DI ORIGINE CONTROLLATA
YEAR GRAPES GROWN AND HARVESTED (VINTAGE)	<b>1986</b>
CLEAR DESCRIPTION REQUIRED BY U.S. LAW	ITALIAN DRY RED WINE ESTATE BOTTLED BY VILLA ROSSI S.p.A. CASESPARSE - ITALY
NAME OF BOTTLER	Net Contents 750 ml. Alcohol 12% by Volume
FACTS REQUIRED BY U.S. LAW	IMPORTED BY XYZ IMPORTERS - NEW YORK, N.Y.
NAME OF IMPORTER	



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# SAN FELICE

*The San Felice Agricultural Estate is a unique blend of tradition and innovation rarely found in a winery. San Felice reflects the vision of Enzo Morganti, once its managing director, who established research links with the universities of Florence, Siena and Piacenza. Today San Felice has set aside 18 hectares (about 45 acres) to preserve, investigate and propagate over 300 forgotten Italian grape varieties. The winery is actually a restored village: one third being a world-class hotel and restaurant; one third the winery itself; one third living quarters for winery workers. It is located in the heart of the Chianti Classico zone, not far from picturesque Siena.*

[Information on Wines distributed by Unique](#) | [Paolo Boselli's Website](#)

Where the hills of the Chianti Classico roll gently down to the upper Ombrone valley, in the borough of Castelnuovo Berardenga, 400 metres above sea-level and 17 kilometres from Siena, lies the San Felice estate. They are in the heart of the Chianti Classico; a delimited land, dedicated - to the growing of vines and olives of only the highest quality.

At the heart of the estate there is a small village with a very long history. The property extends over some 750 hectares, of which about 190 are planted with specialized vineyards and 10 with mixed vine and olive cultivation, yielding an annual production of around 11,000 hectoliters.

All the vineyards are listed in the registers of the DOCG and DOC areas of Chianti Classico and Val d'Arbia. In addition to this, there is the 65-hectare estate of Campogiovanni, of which 12 hectares are planted with specialized vineyards, at Sant'Angelo in Colle, in the area of Brunello di Montalcino.

The South and South-West sides of the vineyards are ideal for the perfect maturing of the grapes. The terrain is gently undulating and land is made up of fragmented marl and limestone on a base of stratified sandstone. These elements, along with a favorable climate and optimal altitude, are the basic factors for producing wines of highest quality.

The fermentation of the grapes takes place in a modern vat-room equipped with stainless-steel tanks. The total capacity in wood is 17,000 hectoliters, comprised of more than 150 Slavonian oak casks made by master coopers, and about 500 French oak barriques, in spacious cellars. There, the Chianti Classico and other fine wines made by San Felice, age slowly under the attentive care of the cellar master and technicians who control the delicate phases of aging. At the "right moment," the wine is bottled for the final phase of refinement.

At San Felice, respect for the tradition of Chianti (there is even a small museum of Oenology on the property) is united with avant-garde viticulture research and experimentation, carried out on 18 hectares of vineyards, in conjunction with the Department of Horticulture of the University of Florence. The most extraordinary part of this research is the "Banca dei Viziati" (Bank of Vines), which consists of a two-hectare vineyard called the **VITIARIUM** where approximately 300 lesser-known Tuscan vines are being cultivated.

The village and the estate are further enriched by a charming Hotel with its own restaurant and swimming pool, discreetly and tastefully located in a number of buildings in the center of the old estate. Hotel Borgo San Felice is part of the famous international chain Relais & Chateaux.

## The Wines:

### **Chianti Classico D.O.C.G.**

The San Felice Estate strives to produce a Chianti Classico that embodies all of the positive characteristics of this ancient wine. San Felice is a member of the Chianti Classico consorzio with the famous "Black Rooster (Gallo Nero)" seal of guarantee on the neck.

Fermentation takes place with skin contact for 10-12 days at a low temperature. After a malolactic fermentation in stainless steel vats, the wine is transferred to large Slavonian oak barrels. A year of wood is followed by further refinement in the bottle. It is released for consumption 16-18 months after the harvest, due to its complex nature and noble character. This is about 9 months longer than the legal requirement. This wine will benefit from moderate cellaring.

**CHARACTERISTICS:** Brilliant ruby red, with a bouquet reminiscent of blackberries, raspberries and violets, a dry, medium-bodied, soft, harmonious taste and a lingering finish.

**FOOD AFFINITIES:** Steaks, chops, grilled poultry or veal, roasted meats, game birds, venison, pasta with meat sauces, cheeses.

### **Chianti Classico "Il Grigio"**

A Chianti Classico Riserva from the vineyards around Chiesamonti, one of the best wine producing areas on the San Felice Estate. IL GRIGIO, "The Man with the Gray Beard," is a portrait by Titian. It reflects the wine's noble and dignified character.

After a controlled fermentation (12-15 days on the skins) and a malolactic, it is transferred to large slavonian oak casks where it will mature for over 2 years.

**CHARACTERISTICS:** Deep, ruby with glints of garnet, the fragrance of violets and vanilla, dry, rich, austere, well-balanced taste and a lingering, harmonious finish. Good for moderate aging.

**FOOD AFFINITIES:** Grilled meats, steaks, chops, roasted red meat, game dishes.

# SAN FELICE

At the heart of the estate there is a small village with a very long history. For centuries it belonged to a noble family from Siena, named Guarini Grisaldi del Taia. The property extends over some 750 hectares, of which about 190 are planted with specialized vineyards and 10 with mixed **vine and olive** cultivation (22,700 olive trees), yielding an annual production of around 11,000 hectoliters.

Most of the vineyards are listed in the registers of the D.O.C.G. and D.O.C. areas of Chianti Classico and Val d'Arbia. In addition to this, there is the 65-hectare estate of **Campogiovanni**, of which 12 hectares are planted with specialized vineyards, at Sant'Angelo in Colle, in the area of **Brunello di Montalcino**.

The South and South-West sides of the vineyards are ideal for the perfect maturing of the grapes. The terrain is gently undulating and the land is made up of fragmented marl and limestone on a base of stratified sandstone. These elements, along with a favorable climate and optimal altitude, are the basic factors for producing wines of the highest quality.

The fermentation of the grapes takes place in a modern vat-room equipped with stainless-steel tanks. The total capacity in wood is 15,000 hectoliters, comprised of more than 150 Slavonian oak casks made by master coopers and about 900 French oak barriques, in spacious cellars. There, the Chianti Classico and other fine wines made by San Felice, age slowly under the attentive care of the cellar master and technicians who control the delicate phases of aging. At the "right moment", the wine is bottled for the final phase of bottle aging.

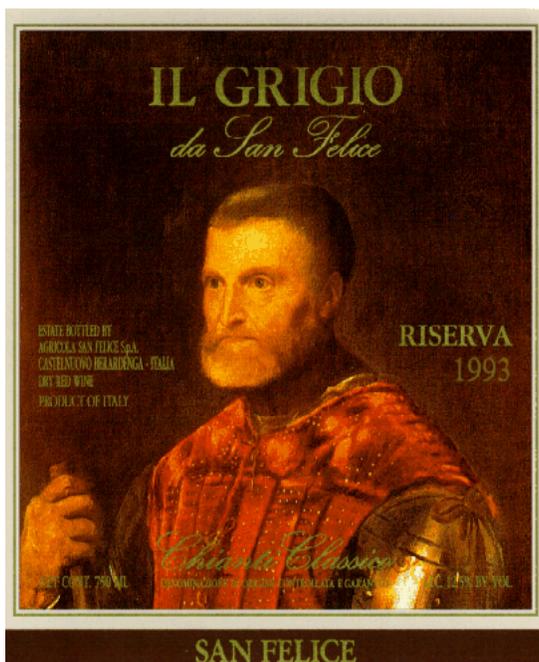
At San Felice, respect for the tradition of Chianti (there is even a small museum with ancient documents of the property) is united with avant-garde viticultural research and experimentation, carried out on 18 hectares of vineyards, in conjunction with the Department of Horticulture of the University of Florence. The most extraordinary part of this research is the "Banca dei Viziati" (Bank of Vines), which consists of a two-hectare vineyards called the VITIARIUM where approximately 300 lesser-known Tuscan vines are being cultivated.

The village and the estate are further enriched by a charming Hotel with its own restaurant and swimming pool, discreetly and tastefully located in a number of the buildings in the center of the old estate. Hotel Borgo San Felice is part of the famous international chain "Relais & Châteaux".

The latest acquisition by San Felice is the Perolla Estate. The property extends 3200 acres and is located in the heart of Maremma (the vast "wild" region south-west of Siena) in the DOC area of Monteregio, about 12 miles from the coast. The project for this Estate encompasses the planting of about 100 hectares (250 acres) of vineyards, 25 (62 acres) of which have already been planted in the past few years. With the purchase of the property back in 1981, San Felice, preempting the fame that Maremma would have had in Italy and in the rest of the world, had foreseen the big potential of this part of Tuscany. While maybe more inhospitable than the Chianti region and less famous than Montalcino, it is blessed with an inimitable climate and breath-taking landscape.

Thanks to the vision of the legendary Enzo Morganti, San Felice has become an important enological reality, which is carried on by Gherardo Ungarelli, Giovanni Battista Gorio, Cesare Coda Nunziante and Leonardo Bellaccini.

The Marketing and Sales Manager Cesare Coda Nunziante, the Managing Director Giovanni Battista Gorio and the enologist Leonardo Bellaccini.



# SAN FELICE

<b>Property Name:</b>	San Felice	<b>Region:</b>	Tuscany	<b>Total size:</b>	1850 acres
<b>Established:</b>	1967	<b>Province:</b>	Siena (10.5 miles)	<b>Total vineyards:</b>	490 acres + 25 mixed
<b>Township:</b>	Castelnuovo Berardenga	<b>Wine area:</b>	Chianti Classico	<b>Years planted:</b>	70% between 1968 & 1975 – 30% in the 80s
<b>Owner's name:</b>	RAS - Allianz Insurance from 1978	<b>Oenologist:</b>	Leonardo Bellaccini	<b>Re-planting:</b>	20-25 acres every year.
<b>Tot. Production:</b>	about 120,000 cases	<b>Agronomist:</b>	Carlo Salvinelli	<b>Soil:</b>	Plenty of gravel; calcareous with 20-25% of clay.
<b>Territory &amp; Locality Elevation:</b>	SouthEast Chianti Classico 1300ft	<b>Gen. Manager Cellar Capacity:</b>	G.B. Gorio 150 Slavonian casks 900 French barriques + 100 for Vin Santo	<b>Yield x vine:</b>	1.5 Kg (3.3 lb.)
<b>First Traded:</b>	1967	<b>Wood:</b>	French oak and few American & Russian	<b>Density:</b>	Old vineyards: 1330 x acre New vineyards: 2600 x acre
<b>Olive trees:</b>	22,700			<b>Training:</b>	Spur horizontal cordon
				<b>Harvesting:</b>	By hand for Reserves & mechanic for young Chianti.

The vineyards of San Felice are registered as Chianti Classico DOCG and as Val d'Arbia DOC.

The property is comprised of a medieval village with a modern winery, cellar, a world-class hotel & restaurant.

San Felice grows 300 different vine varieties in an experimental nursery-vineyard called "VITIARIUM." --- 45 acres

San Felice owns also a 161-acre estate in Montalcino -- 30 acres are vineyards -- where they produce Brunello di Montalcino.

San Felice purchased in 1981 a 3200-acre (62 are vineyards) property in Maremma (south-east of Massa Marittima).

<u>WINES</u>	<u>CLASSIF.-FERMENT.&amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
--Chianti Classico--	<b>Chianti Classico DOCG</b> Maceration on skins: 10/12 days at 82°F. Aged 8/10 months in Slavonian oak casks	100% Sangiovese	60,000 cases
--"Il Grigio" --- "The grey", painting of Titian.	<b>Chianti Classico Riserva DOCG</b> Maceration on skins: 20/25 days at 86°F. Aged min. 18 months in Slavonian oak cask and min. 3 months in bottle.	100% Sangiovese	30,000 cases
--"Poggio Rosso" --- "Red hill" is the name of this unique, exceptional vineyard	<b>Chianti Classico Riserva DOCG</b> Maceration on skins: 20/25 days at 86°F. Aged min. 15/18 months in 132 gal. French oak barrels and 12 months in bottle.	90% Sangiovese 10% Colorino The position of the vineyard and the attentive selection of the grapes make unique this wine	3,300 cases <b>Produced ONLY in top vintages</b>
--"Vigorello" --- Wine with "vigor". First "Super-Tuscan" ever made: 1968	<b>From 1995 IGT Tuscany.</b> Maceration on skins: 20/25 days at 86°F. Aged in 60gal. Limousin barriques for 18/24 months and 12 months in bottle	80% Sangiovese <u>20% Cabernet Sauvignon</u> 70% Sangiovese 30% Cabernet Sauvignon from vintage 1994 / 40% from 1997	5,000 cases
--"Campogiovanni" ---	<b>Brunello di Montalcino DOCG</b> Maceration on skins: 20/25 days at 86°F. Aged 3 years in Slavonian oak casks.	100% Sangiovese Grosso Clone B-BS 11: small bunches, big berries. Max. yield x vine: 3.3 lb.	5,500 cases
--a) Vin Santo - San Felice-- 15-16% alc.--bet.2-4% residual sugar.	<b>Val d'Arbia DOC -- Dessert wine.</b> Grapes dried; pressing in January. <b>a) fermentation and aged 4 years</b> in 60 gal. French barriques.	70% Trebbiano Toscano 30% Malvasia Bianca	500 cases of 24-375ml
--b) Vin Santo - "in Pincis"-- 15-16% alc.--bet.5-8% resid. sugar "in Pincis" is the attribute that more often accompanies San Felice name in the old maps of the territory.	<b>b) fermentation and aged 5 years</b> in 60 gal. French barriques.	Carefully selected & left to dry for 3 and a half months on special straw mats in an aerated room. The grapes are pressed around January 15-20. The yield of juice before fermentation is 45-50%, after aging 30-20%. Re-fermentation takes place every year for the first three years.	
--Chardonnay--	<b>IGT Tuscany</b> Cold maceration for 12/24 hours at 46°F. Stainless fermentation.	100% Chardonnay	2,500 cases
--"Ancherona" -- Name of the vineyard at 1,300 ft. a.s.l. Name of the Etruscan goddess of destiny "Ancharia".	<b>IGT Tuscany</b> Cold maceration for 12/24 hours. Fermentation and aging for 9 months in 60 gal. barriques (Allier, Nevers & Vosges.) and 6 months in bottle.	85% Chardonnay 15% Sauvignon <b>from 1996 vintage</b>	1,000 cases
--San Felice "Bianco" --	<b>Val d'Arbia DOC</b> Cold maceration for 12/24 hours at 46°F. Fermentation in stainless steel.	80% Trebbiano Toscano 20% Riesling	6,000 cases
--"Belcaro" -- Named after the vineyard.	<b>IGT Tuscany</b> Cold maceration for 12/24 hours at 46°F. Fermentation in stainless steel. Kept on the lees for 2 months.	70% Vermentino 30% Sauvignon	3,200 cases

**For information, call: Paolo Boselli -Tel (718) 263-4094 – fax 263-4409 - '06-09-00 - June 9, 2006**



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## San Felice

Producer 

[Chianti Classico DOCG](#), Tuscany, Italy

This large estate, in the historic hamlet of San Felice in Chianti, produces a very fine Chianti Classico Riserva Poggio Rosso ●●, a super [Brunello di Montalcino](#) Campogiovanni ●●● and a respectable [super-Tuscan](#) (Sangiovese/Cabernet) Vigorello ●. Other wines, including the Chianti Classico Riserva Il Grigio ● and [barrel-fermented](#) white from Chardonnay, Ancherona ● can also be good, if more variable.

Price range: Moderate to Very Expensive

Selected Wines:

**Brunello di Montalcino Campogiovanni ●●●**

[Best Years:](#) 1995 93 90 88 86 85

**Chianti Classico Riserva Poggio Rosso, San Felice ●●**

[Best Years:](#) (1997) 96 95 94 93 90 88 86 85

**Chianti Classico San Felice**

[Best Years:](#) (1999) 98 97 96 95

**Vigorello ●**

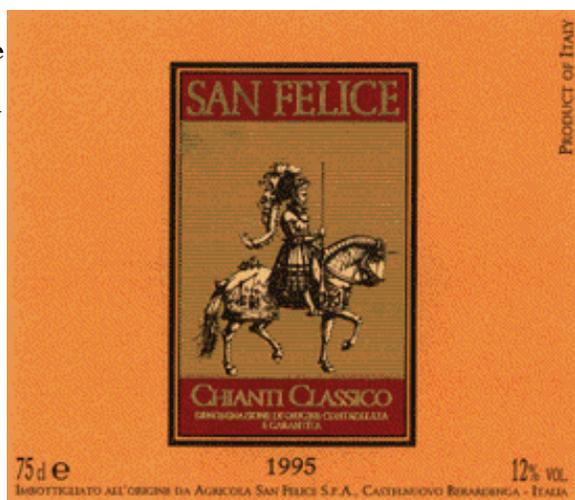
[Best Years:](#) (1997) 96 95 94 93 90 88

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# The Wines Of Fontodi



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In 1968, land in the Chianti region was cheap. The area's wines had fallen into disrepute, thanks largely to those wicker-wrapped bottles of plonk which generally ended up as candle-holders in bad restaurants. The area had also not yet caught the attention of Englishmen who would eventually come in droves for summer holidays and create something we now call "Chiantishire." So the opportunity was there for brothers Domiziano and Dino Manetti to buy the 222-acre Fontodi estate for what would be about \$20,000 today.



The Fontodi estate sits on hills in the heart of the Chianti Classico subregion (there are 7 subregions of Chianti, of which Classico is the most distinguished). Each wine estate along the "Chianti Road" south of Siena has its own unique climate depending on the steepness of the hills and the direction which the land faces. The Fontodi vineyards are highly desirable because of their western exposure, which gives the benefits of cooling sea breezes, and their superior elevation, which provides an abundance of rain. The name Fontodi is derived from an ancient Lombard phrase, *fonte de oro*, which means a place rich with water.

The price was right and the prospects for the vineyards were excellent, but there was an enormous amount of work to do in 1968. The estate had been neglected for years and everything, including the farm buildings, had to be restored. Between 1969 and 1974, all the vineyards were replanted. Winemaking facilities were restored and expanded. And so began the process of creating a world-class winery.

Today, Fontodi is managed by Macro and Giovanni Manetti, cousins who are sons of the 1968 visionaries. They are ably assisted by winemaker Franco Bernabei, who is now recognized as one of Chianti's leading oenologists. This team has made a conscious decision to continue traditional methods, including the *governo* process whereby grapes are allowed to dry (like raisins) for a period of time before being crushed for juice. This process creates wines which have great character when young but which will also age well.



A survey of Fontodi wines is like a quick course in contemporary Tuscan winemaking. Of their four red wines, the Chianti Classico is the most traditional, a blend of Sangiovese and other grapes aged in huge oak barrels. Next is the Chianti Classico riserva, similar to the "basic" wine with the addition of some Cabernet Sauvignon and with aging of a portion of the wine in small French oak barrels. Third is the Chianti Classico Vigna del Sorbo, made with grapes from a single, special vineyard, and a large portion of the aging occurring in small barrels. Finally, there is Flaccinello della

Pieve, made of pure Sangiovese and aged entirely in small barrels (smaller barrels give more oaky character and create wines that take longer to mature). Flaccinello, like Vigna del Sorbo, is the name of an old vineyard on the estate. Flaccinello is not Chianti because it does not contain other grape types as required by law, but it is a superb example of what is often called a "Super Tuscan," wine made with Italian grapes in a French manner. The results are, as the name promises, super.

Fontodi also produces a dry white wine called Meriggio, made of pinot bianco and other grapes and aged briefly in oak barrels. There is also very limited production of *vin santo*, a dessert wine made by allowing the grapes to dry almost completely to a raisin-like state before crushing. The result is a Sauterne-like wine that goes well with *foie gras*, fruit desserts or simple Tuscan *biscotti*. Fontodi wines and their excellent extra virgin olive oil are available at many wine shops in the U.S. (except the *vin santo*, which is not commercially exported). The basic Chianti Classico is quite affordable at around \$12 a bottle. A good vintage of Vigna del Sorbo will run about \$28 at release. The best vintages of recent years were 1985, 1988 and 1990. Fontodi is not open to the public but private tours are sometimes available by writing to the winery.

*Text and photographs by Sims Brannon, Los Angeles*

Contact Tenuta Agricola Fontodi, 50020 Panzano in Chianti (tel. 055-852-005, fax 852-537).



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## Fontodi

Producer 

[Chianti Classico DOCG](#), Tuscany, Italy

The Manetti family has steadily built this superbly sited 62-ha (153 acre) estate into one of the most admired in Chianti Classico with a consistent and increasingly good normale ••, richer Riserva •• and fine Riserva Vigna del Sorbo ••. An exemplary [super-Tuscan](#) Flaccianello della Pieve ••• is from a single vineyard of old vines and, though now better than ever, it has served as a shining example to other producers of what Sangiovese is capable in its own right (without the addition of other native or foreign varieties).

Two [varietals](#) are produced under the new Case Via label, of which the Syrah • looks the most promising though the atypical Pinot Nero • is improving year upon year. Riservas and Flaccianello should be drunk with at least five years' [age](#).



Price range: Moderate to Very Expensive

Selected Wines:

**Case Via Syrah •**

[Best Years:](#) 1996 95 94 93 92

**Chianti Classico Fontodi ••**

[Best Years:](#) (1998) 97 96 95 94 93 91 90 88

**Chianti Classico Riserva Vigna del Sorbo, Fontodi ••**

[Best Years:](#) (1997) 95 94 93 90 88 86 85

**Flaccianello della Pieve, Fontodi •••**

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**There were 9 matches to your search.**

Wine	Winery	Release Price	Score	Region	Designation	Date Reviewed
<b>1997 Colli della Toscana Centrale Flaccianello</b>	Fontodi	\$68.00	95	Tuscany		7/31/2000
<p>This builds and builds and builds on the palate. Gorgeous aromas of ripe berries, meat and spices. Full-bodied, with polished, well-integrated tannins and a long, long finish. Give it time. Best after 2005. (5000 cases produced)</p> <p><a href="#">View others' tasting notes</a></p>						
<b>1997 Chianti Classico</b>	Fontodi	\$23.00	92	Tuscany	Spectator Selection	11/30/1999
<p>The best Chianti [i]normale[n] of the vintage. This fantastic wine emits terrific aromas of plum and blackberry, with hints of vanilla. It's full-bodied and very chewy, with an ultralong finish. Best after 1999. (8000 cases produced)</p> <p><a href="#">View others' tasting notes</a> Spectator Selection</p>						
<b>1997 Chianti Classico Vigna del Sorbo Riserva</b>	Fontodi	\$46.00	91	Tuscany		10/31/2000
<p>Polished Chianti Classico. Good dried cherry, with crushed raspberries on the nose. Medium- to full-bodied, with ripe tannins and a long, silky-textured finish. Thoroughly delicious. Drink now through 2005. 3,500 cases made. (3500 cases produced)</p> <p><a href="#">View others' tasting notes</a></p>						
<b>1997</b>	Fontodi	\$42.00	91	Tuscany		10/15/2000

<b>Syrah Colli della Toscana Centrale Case Via</b>	Super Syrah. Vibrant blackberry and raspberry aromas follow through to a full-bodied palate with loads of fruit, velvety tannins and a long finish. Gorgeous red. Best after 2001. 1,000 cases made. (1000 cases produced) <a href="#">View others' tasting notes</a>
<b>1996 Colli della Toscana Centrale Flaccianello</b>	Fontodi   \$50.00   90   Tuscany   11/30/1999 All class and elegance. Bright aromas of blackberry, currant and red forest fruit. Medium- to full-bodied, with silky tannins and a long, enjoyable finish. Best after 1999. (3500 cases produced) <a href="#">View others' tasting notes</a>
<b>1998 Chianti Classico</b>	Fontodi   \$23.00   89   Tuscany   10/31/2000 Very good for the vintage. Lots of violet and floral character, with hints of ripe fruit. Medium body. Fine tannins. Fruity finish. Drink now through 2004. 11,000 cases made. (11000 cases produced) <a href="#">View others' tasting notes</a>
<b>1996 Chianti Classico Riserva</b>	Fontodi   \$28.00   87   Tuscany   11/30/1999 Pretty, with a plum, tobacco and raspberry character that follows through to the palate. Medium-bodied, with velvety tannins and a fruity, plummy finish that's slightly short. Best after 1999. (2800 cases produced) <a href="#">View others' tasting notes</a>
<b>1996 Syrah Colli della Toscana Centrale Case Via</b>	Fontodi   \$44.00   87   Tuscany   11/30/1999 Dark, brilliant ruby color. Extremely fruity, with loads of blackberry and a hint of wet earth on the nose. Medium-bodied with medium, velvety tannins and a short finish. Slight dilution midpalate. Drink now. (1450 cases produced) <a href="#">View others' tasting notes</a>
<b>1997 Pinot Nero Colli della Toscana Centrale Case Via</b>	Fontodi   \$38.00   79   Tuscany   11/30/1999 Incredibly raisiny, verging on burnt, with tobacco and game flavors. Medium-bodied. Overripe and overdone. (350 cases produced) <a href="#">View others' tasting notes</a>

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Wine	Winery	Release Price	Score	Region	Designation	Date Reviewed
<b>1997 Chianti Classico Il Grigio Riserva</b>	San Felice	\$20.00	84	Tuscany		10/31/2000
A Chianti Classico with good blackberry and plum aromas. Medium-bodied, with fresh acidity and a crisp finish. Slightly rustic, with an earthy, grassy aftertaste. Best after 2000. 40,000 cases made. (40000 cases produced) <a href="#">View others' tasting notes</a>						
<b>1996 Chianti Classico Il Grigio Riserva</b>	San Felice	\$18.00	84	Tuscany		11/30/1999
Shows the good, mature cedar, plum and leather character you expect in a Sangiovese. Medium-bodied, with a light finish. Drink now. (30000 cases produced) <a href="#">View others' tasting notes</a>						
<b>1998 Chianti Classico</b>	San Felice	\$15.00	81	Tuscany		10/31/2000
A bit thin, but some good berry character, with a light body and a fresh finish. Drink now. 50,000 cases made. (50000 cases produced) <a href="#">View others' tasting notes</a>						

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