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## **Aglianico**

(pronounced [aʎʎaniko], roughly "ah-LYAH-nee-koe") is a black grape grown in the Campania and Basilicata regions of Italy. The vine originated in Greece and was brought to Campania by Greek settlers. The name may be a corruption of *Vitis hellenica*, Latin for "Greek vine". Another etymology derives the name Aglianico from a corruption of *Apulianicum*, the Latin adjective which indicates the whole of southern Italy in the Roman age. In early Roman times, it was the principal grape of the famous Falernian wine which was the Roman equivalent of a First Growth wine today. Win *prosecco\_wine\_grape.jpg* produced from Aglianico tend to be full bodied with firm tannins and high acidity, making this a wine that has aging potential. The rich flavors of the wine make it appropriate for matching with rich meats such as lamb. In Campania, the grape has been blended with Cabernet Sauvignon and Merlot in the production of some *Indicazione Geografica Tipica (IGT)* wines.

In its youth the wine is very tannic and concentrated, with need of a few years of ageing before it can be approachable. As it ages the fruit becomes more pronounced and the tannins more balanced with the rest of the wine. The trademark colouring of the wine is a deep garnet. In well made examples of the wine, it can have chocolate and plum aromas.

## **Alicante**

Alicante Bouschet is a wine grape variety that has been widely cultivated since 1866. It is a cross of Grenache with Petit Bouschet (itself a cross of the very old variety *Teinturier du Cher* and *Aramon*). Alicante is a *teinturier*, a grape with red flesh. It is the only *teinturier* grape that belongs to the *Vitis vinifera* family. Its deep color makes it useful for blending with light red wine. It was planted heavily during Prohibition in California for export to the East Coast. Its thick skin made it resistant to rot during the transportation process. The intense red color was also helpful for stretching the wine during prohibition, as it could be diluted without detracting from the appearance. At the turn of the 21st century, Alicante Bouschet was the 12th most planted red wine grape in France with sizable plantings in the Languedoc, Provence and Cognac regions.

## **Ansonica**

Inzolia is a white Italian wine grape planted primarily in western Sicily where it can be used to produce Marsala. The grape is noted for its nutty aroma. In Tuscany, the grape is known as Ansonica.

## **Cabernet Franc**

Cabernet Franc is believed to have been established in the Libournais region of southwest France sometime in the 17th century when Cardinal Richelieu transported cuttings of the vine to the Loire Valley. They were planted at the Abbey of Bourgueil under the care of an abbot named Breton, whose name became associated with the grape. By the 18th century, plantings of Cabernet Franc (known as Bouchet) were found throughout Fronsac, Pomerol and St-Emilion, making quality wines. As Cabernet Sauvignon became more popular in the 18th & 19th century, the close similarity of the two grapes was observed and theories emerged as to the extent of the relationship. In 1997 DNA evidence emerged to show that Cabernet Franc crossed with Sauvignon blanc to produce Cabernet Sauvignon. Cabernet Franc shares many of the same phenolic and aroma compounds as Cabernet Sauvignon but with some noticeable differences. Cabernet Franc tends to be more lightly pigmented and produces wines with the same level of intensity and richness. Cabernet Franc tends to have a more pronounced perfume with notes of raspberries, black currants, violets and graphite. It is often characterized by a green, vegetal strike that can range from leaves to green bell peppers. It has slightly less tannins than Cabernet Sauvignon and tends to produce a wine with a smoother mouthfeel. New World examples of Cabernet Franc tend to emphasize the fruit more and may delay harvesting the grapes to try and minimize the green leafy notes.

## **Cabernet Sauvignon**

Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. It is grown in nearly every major wine producing country among a diverse spectrum of climates from Canada's Okanagan Valley to Lebanon's Beqaa Valley. Cabernet Sauvignon became internationally recognized through its prominence in Bordeaux wines where it is often blended with Merlot and Cabernet Franc. From France, the grape spread across Europe and to the New World where it found new homes in places like California's Napa Valley, Australia's Coonawarra region and Chile's Maipo Valley. For most of the 20th

century, it was the world's most widely planted premium red wine grape until it was surpassed by Merlot in the 1990s.

Despite its prominence in the industry, the grape is a relatively new variety, the product of a chance crossing between Cabernet franc and Sauvignon blanc during the 17th century in southwestern France. Its popularity is often attributed to its ease of cultivation - the grapes have thick skins and the vines are hardy and resistant to rot and frost - and to its consistent presentation of structure and flavours which express the typical character ("typicity") of the variety. Familiarity and ease of pronunciation have helped to sell Cabernet Sauvignon wines to consumers, even when from unfamiliar wine regions. Its widespread popularity has also contributed to criticism of the grape as a "colonizer" that takes over wine regions at the expense of native grape varieties. The style of Cabernet Sauvignon is strongly influenced by the ripeness of the grapes at harvest. When more on the unripe side, the grapes are high in pyrazines and will exhibit pronounced green bell peppers and vegetal flavors. When harvested overripe the wines can taste jammy and may have aromas of stewed black currants. Some winemakers choose to harvest their grapes at different ripeness levels in order to incorporate these different elements and potentially add some layer of complexity to the wine. When Cabernet Sauvignon is young, the wines typically exhibit strong fruit flavors of black cherries and plum. The aroma of black currants is one of the most distinctive and characteristic element of Cabernet Sauvignon that is present in virtually every style of the wine across the globe. Styles from various regions and producers may also have aromas of eucalyptus, mint and tobacco. As the wines age they can sometimes develop aromas associated with cedar, cigar boxes and pencil shavings. In general New World examples have more pronounced fruity notes while Old World wines can be more austere with heightened earthy notes.

## **Canaiolo**

Canaiolo (also called Canaiolo Nero or Uva Canina) is a red Italian wine grape grown through Central Italy but is most noted in Tuscany. Other regions with plantings of Canaiolo include Lazio, Marche and Sardegna. In Umbria a white berried mutation known as Canaiolo Bianco exist. Together with Sangiovese and Colorino is if often used to create Chianti wine and is an important but secondary component of Vino Nobile di Montepulciano. In the history of Chianti it has been a key component blend and during the 18th century may have been the primarily grape used in higher percentage than Sangiovese. Part of its

popularity may have been the grape's ability to partially dry out without rotting for use in the governo method of prolonging fermentation. In the 19th century, the Chianti recipe of Bettino Ricasoli called for Canaiolo to play a supporting role to Sangiovese, adding fruitiness and softening tannins without detracting from the wine's aromas. In the aftermath of the phylloxera epidemic, the Canaiolo vines did not take well to grafting onto new American rootstock and the grape began to steadily fall out of favor. As of 2006, total plantings of Canaiolo throughout Italy dropped to under 7,410 acres (3,000 hectares). Today there are renewed efforts by Tuscan winemakers to find better clonal selections and re-introduce the variety into popular usage.

### **Chardonnay**

Chardonnay is a green-skinned grape variety used to make white wine. It is believed to have originated in the Burgundy wine region of eastern France but is now grown wherever wine is produced, from England to New Zealand. For new and developing wine regions, growing Chardonnay is seen as a "rite of passage" and an easy segue into the international wine market. The Chardonnay grape itself is very neutral, with many of the flavors commonly associated with the grape being derived from such influences as terroir and oak. It is vinified in many different styles, from the elegant, "flinty" wines of Chablis to rich, buttery Meursaults and New World wines with tropical fruit flavors. Chardonnay is an important component of many sparkling wines around the world, including Champagne. A peak in popularity in the late 1980s gave way to a backlash among those wine drinkers who saw the grape as a leading negative component of the globalization of wine. Nonetheless, it remains one of the most widely-planted grape varieties, with over 400,000 acres (175,000 hectares) worldwide, second only to Airén among white wine grapes and planted in more wine regions than any other grape – including Cabernet Sauvignon.

### **Ciliegiolo**

Ciliegiolo is a variety of red wine grape from Italy, named after the Italian for 'cherry'. It is a minor component of traditional blends such as Chianti, but interest has revived in recent years. In Umbria it is made into a light quaffing wine, in Tuscany it is made into a bigger, more structured style. Recently it was found to be one of the parents of Sangiovese.

## **Garganega**

is a variety of white Italian wine grape widely grown in the Veneto (wine) region of North East Italy, particularly in the provinces of Verona and Vicenza. It is Italy's 6th most widely planted white grape. It forms the basis of Venetian white wine Soave and is also a major portion of the blend used to make Gambellara. Ampelographers believe the grape to be related to the Grecanico grape of Sicily due to the similarities of clusters, berries and leaf characteristics but there has been conclusive DNA evidence linking the two vines.

## **Inzolia**

Inzolia is a white Italian wine grape planted primarily in western Sicily where it can be used to produce Marsala. The grape is noted for its nutty aroma. In Tuscany, the grape is known as Ansonica.

## **Malvasia Nera**

Malvasia [malva'zi:a] (also known as Malvazia) is a group of wine grape varieties grown historically in the Mediterranean region and the island of Madeira, but now grown in many of the winemaking regions of the world. In the past, the names Malvasia, Malvazia, and Malmsey have been used interchangeably for Malvasia-based wines; however, in modern oenology, "Malmsey" is now used almost exclusively for a sweet variety of Madeira wine made from the Malvasia grape. Grape varieties in this family include Malvasia Bianca, Malvasia di Schierano, Malvasia Negra, Malvasia Nera Malvasia Nera di Brindisi and a number of other varieties. Malvasia wines are produced in Italy (including Lombardia, Sicily, Lipari, and Sardinia), Slovenia, Croatia, Corsica, the Iberian Peninsula, the Canary Islands, the island of Madeira, California, Australia and Brazil. These grapes are used to produce white (and more rarely red) table wines, dessert wines, and fortified wines of the same name, or are sometimes used as part of a blend of grapes, such as in Vin Santo. Given the broad expanse of the Malvasia family, generalizations about the Malvasia wine are difficult to pin point. Most varieties of Malvasia are derived from Malvasia Bianca which is characterized by its deep color, noted aromas and the presence of some residual sugar. The red varieties of Malvasia tend to make wines with pale, pinkish to light red color. In its youth, Malvasia wines are characterized by their heavy body that is often described as "round" or "fat" and soft texture in the mouth. Common aroma notes

associated with Malvasia include peaches, apricots and white currants. Red Malvasia wines are characterized by a richness and chocolate notes. Fortified Malvasia, such as Madeira, are noted for their intense smokey notes and sharp acidity. As Malvasia ages, the wines tend to take on more nutty aromas and flavors though many Malvasia have a short life span of only a few years after vintage.

### **Marzemino**

Marzemino is a red Italian wine grape that is primarily grown around Isera, south of Trentino. The wine is most noted for its mention in the opera Don Giovanni of Wolfgang Amadeus Mozart ("Versa il vino! Eccellente Marzemino!"). The vine ripens late and is susceptible to many grape diseases including oidium. Wine produced from the grape has a characteristic dark tint and light plummy taste. Ampelographers have long theorized that the grape originated in northern Italy. Recent DNA profiling conducted at the research facility in San Michele all'Adige revealed Marzemino to have a parent-offspring relationship with the Friuli-Venezia Giulia wine grapes Refosco dal Peduncolo Rosso and Teroldego which gives further evidence to its likely origins in this region. Marzemino is very susceptible to various fungal diseases and can be prone to high yields and over cropping. The vine requires a long growing season and ripens late. Marzemino can produce light wines with lively acidity that can be slightly sparkling. In cooler climates, the acidity can come across as grass with light cherry fruit flavors. Some sweet passito examples of Marzemino, often blended with other grapes, can also be found throughout northern Italy.

### **Nero d'Avola**

("Black of Avola" in Italian) is "the most important red wine grape in Sicily" and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavours. It also contributes to Marsala blends.

### **Pignol**

Pignolo is a red Italian wine grape grown predominantly in the Friuli-Venezia Giulia region of northeast Italy. Believed to have been cultivated in the hills of Rosazzo, the grape is now a prominent variety in the Colli Orientali del Friuli Denominazione di origine controllata

(DOC). In Italian the grape's name means "fussy" which does describe the viticultural profile of the grape which often produces low and uneven yields. The first recorded mention of the grape was in Abbot Giobatta Michieli's late 17th century book *Bacchus in Friuli* in which he described the grape making "excellent black wine". Today the grape is used to make rich, deep colored, full bodied wine that does well with some time in oak. Well made examples of the wine have good balance between the grape's acidity and tannins with flavor notes of plum and blackberry. Most experts believe that it is not related to the Lombardy Pignola grape of the Valtellina region.

### **Prosecco**

is an Italian wine — generally a dry sparkling wine — made from a variety of white grape of the same name. The grape is grown mainly in the Veneto region of Italy, traditionally in an area near Conegliano and Valdobbiadene, in the hills north of Treviso.

### **Riesling**

Riesling is a white grape variety which originates in the Rhine region of Germany. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It is used to make dry, semi-sweet, sweet and sparkling white wines. Riesling wines are usually varietally pure and are seldom oaked. As of 2004, Riesling was estimated to be the world's 20th most grown variety at 48,700 hectares (120,000 acres) (with an increasing trend), but in terms of importance for quality wines, it is usually included in the "top three" white wine varieties together with Chardonnay and Sauvignon Blanc. Riesling is a variety which is highly "terroir-expressive", meaning that the character of Riesling wines is clearly influenced by the wine's place of origin. In 2006, Riesling was the most grown variety in Germany with 20.8% and 21,197 hectares (52,380 acres), and in the French region of Alsace with 21.9% and 3,350 hectares (8,300 acres). There are also significant plantings of Riesling in Austria, Luxembourg, northern Italy, Australia, New Zealand, United States, Canada, South Africa, China and Ukraine. In the countries where it is cultivated, Riesling is most commonly grown in colder regions and locations.

### **Sangiovese**

Sangiovese (san-jo-veh-zeh [sandʒo'veze]) is a red Italian wine grape variety whose name derives from the Latin *sanguis Jovis*, "the blood of

Jove". Though it is the grape of most of central Italy from Romagna down to Lazio, Campania and Sicily, outside Italy it is most famous as the main component of the Chianti blend in Tuscany, as well as Vino Nobile di Montepulciano and Morellino di Scansano, although it can also be used to make varietal wines such as Brunello di Montalcino, Rosso di Montalcino or Sangiovese di Romagna, as well as modern "Super Tuscan" wines like Tignanello. Young Sangiovese has fresh fruity flavours of strawberry and a little spiciness, but it readily takes on oaky, even tarry, flavors when aged in barrels. Sangiovese was already well known by the 16th century. Recent DNA profiling by José Vouillamoz of the Istituto Agrario di San Michele all'Adige suggests that Sangiovese's ancestors are Ciliegiolo and Calabrese Montenuovo. The former is well known as an ancient variety in Tuscany, the latter is an almost-extinct relic from the Calabria, the toe of Italy. At least fourteen Sangiovese clones exist, of which Brunello is one of the best regarded. An attempt to classify the clones into Sangiovese grosso (including Brunello) and Sangiovese piccolo families has gained little evidential support. Wines made from Sangiovese tend to exhibit the grape's naturally high acidity as well as moderate to high tannin content and light color. Blending can have a pronounced effect on enhancing or tempering the wine's quality. The dominant nature of Cabernet can sometimes have a disproportionate influence on the wine, even overwhelming Sangiovese character with black cherry, black currant, mulberry and plum fruit. Even percentages as low as 4 to 5% of Cabernet Sauvignon can overwhelm the Sangiovese if the fruit quality is not high. As the wine ages, some of these Cabernet dominant flavors can soften and reveal more Sangiovese character. Different regions will impart varietal character on the wine with Tuscan Sangiovese having a distinctive bitter-sweet component of cherry, violets and tea. In their youth, Tuscan Sangiovese can have tomato-savoriness to it that enhances its herbal component. Californian examples tend to have more bright, red fruit flavors with some Zinfandel-like spice or darker fruits depending on the proportion of Cabernet blended in. Argentine examples showing a hybrid between the Tuscan and California Sangiovese with juicy red fruit wines that end on a bitter cherry note.

Sangiovese based wines have the potential to age but the vast majority of Sangiovese wines are intended to be consumed relatively early in its life. The wines with the longest aging potential are the Super Tuscans and Brunello di Montalcino wines that can age for upwards of 20 years in ideal vintages. These premium examples may need 5 to 10 years to develop before they drink well. The potentially

lighter Vino Nobile di Montepulciano, Carmignano and Rosso di Montalcino tend to open earlier (around 5 years of age) but have a shorter life span of 8 to 10 years. The aging potential of Chianti is highly variable, depending on the producer, vintage and sub-zone of the Chianti region it is produced in. Basic Chianti is meant to be consumed within 3 to 4 years after vintage while top examples of Chianti Classico Riserva can last for upwards of 15 years. New World Sangiovese has so far, shown a relatively short window of drinkability with most examples best consume with 3 to 4 years after harvest with some basic examples of Argentine Sangiovese having the potential to only improve for a year after bottling.

### **Schioppettino**

Schioppettino (meaning "gunshot" or "little crack" also known as "Ribolla Nera") is a red Italian wine grape grown predominately in the Friuli-Venezia Giulia region of northeast Italy. The grape is believed to have originated between the comune of Prepotto and the Slovenian border where records of the Schioppettino wine being used in marriage ceremonies date to 1282. The grape was nearly lost to extinction following the phylloxera epidemic of the late 19th century when vineyard owners decided against replanting the variety in favor of French wine grapes like Cabernet franc, Cabernet Sauvignon, Pinot gris, Sauvignon blanc and Merlot. Some isolated plantings continued to exist till a 1978 European Union decree encouraged its planting in the province of Udine. Today the *Vitis vinifera* grape is a prominent planting in the Colli Orientali del Friuli Denominazione di origine controllata (DOC) where it produces very aromatic, medium bodied wines with Rhône-like qualities of deep dark coloring with violet, raspberry and pepper notes. In addition to thriving in the Prepotto area, the grape also seems to do well in the Buttrio-Manzano area. The grape's high acidity and low alcohol levels bodes well for a semi-sparkling style that is mostly consumed domestically and rarely exported.