



Some stylistic explanations, and some borrowed from Wikipedia...

Autochthon: (from Greek αὐτόχθων "indigenous", from αὐτο- + χθων "earth, soil"), or the anglicized adjective *autochthonous* or abstract noun *autochthony* may refer to: autochthonous means originating in the place where found

Biodynamic: is a concept adopted by producers thinking in a different manner. The phrase is often mixed or confused with organic. Biodynamic practices may have commonality with organic practices, but there is more emphasis on philosophy of how to grow for example what is the correct way to generate and apply fertilizers and prepare the soil. It typically does not involve any modern measures such as chemical fertilizers or pesticides.

Barolo: is an Italian wine, one of many to claim the title "Wine of kings, and king of wines". This *Denominazione di Origine Controllata e Garantita* (DOCG) wine is produced in the Cuneo province, south-west of Alba, within the region of Piemonte. The Barolo zone extends into the communes of Barolo, Castiglione Falletto, Serralunga d'Alba and parts of the communes of Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba, Novello, Roddi, Verduno, all in the province of Cuneo. Only vineyards planted in primarily calcareous-clay soils in the hills with suitable slopes and orientations are considered suitable for Barolo production. Barolo is made from 100% Nebbiolo and usually has the aromas of tar and roses. Barolos are noted for this ability to age and usually take on an orange tinge as they get older. When subjected to aging of at least five years, the wine can be labeled a *Riserva*. In the past all Barolos used to be very tannic, and they took more than 10 years to soften up. Fermenting wine sat on the grape skins for at least three weeks, extracting huge amounts of tannins; then it was aged in large, wooden casks for years. In order to meet the international taste, which preferred fruitier, more accessible styles, the "modernists" cut fermentation times to a maximum of ten days and put the wine in new French barriques (small oak barrels). The results, said "traditionalists", were wines that weren't even recognizable as Barolo and tasted more of new oak than of wine. The controversies between traditionalists and modernists have been called the "Barolo wars".

Brunello di Montalcino: (broo NEL lo dee mon tal CHEE no) is a red Italian wine produced in the vineyards surrounding the town of Montalcino located about 70 miles (110 km) southwest of Florence in the Tuscany wine region. Brunello, roughly translated as "nice dark one" in the local dialect, is the unofficial name of the clone of Sangiovese (also known as Sangiovese Grosso grown in the Montalcino region. In 1980, the Brunello di Montalcino was awarded the first Denominazione di Origine Controllata e Garantita (DOCG) designation and today is one of the Italy's best-known and most expensive wines.

Cartizze: The hill of Cartizze is a 1,000-foot-high vineyard of 107 hectares (260 acres) of vines, owned by 140 growers. The Prosecco from its grapes, of which comparatively little is produced, is widely considered to be of the highest quality, or even as the Grand Cru of prosecco. Accordingly, a hectare of Cartizze grape land is estimated to be worth in excess of one million US dollars. According to a local legend, Cartizze grapes were traditionally harvested last, as the vines were situated on steep slopes and hard to reach, which made vintners discover that this extended ripening period improved the flavour.

Champagne: is a sparkling wine produced by inducing the in-bottle secondary fermentation of the wine to effect carbonation. It is produced exclusively within the Champagne region of France, from which it takes its name.

The primary grapes used in the production of Champagne are Chardonnay, Pinot noir and Pinot Meunier. Through international treaty, national law or quality-control/consumer protection related local regulations, most countries limit the use of the term to only those wines that come from the Champagne appellation. In Europe, this principle is enshrined in the European Union by Protected Designation of Origin (PDO) status. Other countries, such as the United States, have recognized the exclusive nature of this name, yet maintain a legal structure that allows certain domestic producers of sparkling wine to continue to use the term "champagne" under limited circumstances. The majority of US produced sparkling wines do not use the term "champagne" on their labels and some states, such as Oregon, ban producers in their states from using the term as it can be confusing to consumers.

Champagne first gained world renown because of its association with the anointment of French kings. Royalty from throughout Europe spread the message of the unique sparkling wine from Champagne and its association with luxury and power. The leading manufacturers devoted considerable energy to creating a history and identity for their wine, associating it and themselves with nobility and royalty. Through advertising and packaging they sought to associate Champagne with high luxury, festivities and rites of passage. Their efforts coincided with an emerging middle class that was looking for ways to spend its money on symbols of upward mobility.



Chablis: A wine region that is the northernmost wine district of the Burgundy region in France. The grapevines around the town of Chablis are almost all Chardonnay, making a dry white wine renowned for the purity of its aroma and taste. The northern location along the 48th parallel north place Chablis at the northern extremes of viable viticulture. The cool climate of this region produces wines with more acidity and flavors less fruity than Chardonnay wines grown in warmer climates, The wines often have a "flinty" note, sometimes described as "goût de pierre à fusil", tasting of gunflint, and sometimes as "steely". In comparison to the white wines from the rest of Burgundy, Chablis has on average much less influence of oak. Most basic Chablis is completely unoaked, and vinified in stainless steel tanks. The amount of barrel maturation, if any, is a stylistic choice which varies widely among Chablis producers. Many Grand Cru and Premier Cru wines receive some maturation in oak barrels, but typically the time in barrel and the proportion of new barrels is much smaller than for white wines of Côte de Beaune. Chablis lies about 100 miles (160 km) north of Beaune, situated roughly halfway between Burgundy's heartland in Côte d'Or and Paris. It is closer to the southern Aube district of Champagne than the rest of Burgundy. Of France's wine-growing areas, only Champagne and Alsace have a more northerly location. The region covers 15 kilometres (9.3 mi) x 20 kilometres (12 mi) across 27 communes located along the Serein river. The soil is Kimmeridge clay with outcrops of the same chalk layer that extends from Sancerre up to the White Cliffs of Dover, giving a name to the paleontologists' Cretaceous period. The Grand Crus, the best vineyards in the area, all lie in one small southwest facing slope located just north of the town of Chablis.

It is likely that vines came to the region with the Romans, if not before. As elsewhere, the Dark Ages saw monasteries putting great effort into viticulture for communion wine, and the proximity of Auxerre

meant that the market in Paris was readily accessible. There are records in the mid-15th century of

Chablis wine being shipped to England, Flanders and Picardy. But in February 1568 the town was razed by the Huguenots, and the region did not really recover until the 18th century. Then came the ravages of the French Revolution, the Little Ice Age and Prussian invasions. Just as the vineyards were being built back up, they were hit first by oidium in the 1880s, and then by the phylloxera epidemic. Following two World Wars, the Chablis wine industry wouldn't recover till the second half of the 20th century.

Charmat: The Charmat process is known as Metodo Charmat-Martinotti (or Metodo Italiano) in Italy, where it was invented and is most used. The wine undergoes secondary fermentation in stainless steel tanks or steel vessels covered with vitreous enamel rather than individual bottles, and is bottled under pressure in a continuous process. Many grape varieties, including Prosecco, are best suited for fermentation in tanks. Charmat method sparkling wines can be produced at a slightly lower cost than méthode champenoise wines.

Denominazione di origine controllata: ("Controlled origin denomination") is an Italian quality assurance label for food products and especially wines (an appellation). It is modelled after the French AOC. It was instituted in 1963 and overhauled in 1992 for compliance with the equivalent EU law on Protected Designation of Origin, which came into effect that year.

There are three levels of labels:

DO — Denominazione di Origin [seldom used]

DOC — Denominazione di Origine Controllata

DOCG — Denominazione di Origine Controllata e Garantita

DOCG seal on a bottle of Chianti Classico Riserva 1995

All three require that a food product be produced within the specified region using defined methods and that it satisfy a defined quality standard.

The need for a DOCG identification arose when the DOC denomination was, in the view of many Italian food industries, given too liberally to different products. A new, more restrictive identification was then created, as similar as possible to the previous one so that buyers could still recognize it, but qualitatively different.

A notable difference for wines is that DOCG labelled wines are analysed and tasted by government-licensed personnel before being bottled. To prevent later manipulation, DOCG wine bottles then are sealed with a numbered governmental seal across the cap or cork.

Italian legislation additionally regulates the use of the following qualifying terms for wines: *classico*: is reserved for wines produced in the region where a particular type of wine has been produced "traditionally". For the Chianti classico, this "traditional region" is defined by a decree from July 10, 1932. *riserva*: may be used only for wines that have been aged at least two years longer than normal for a particular type of wine. Wines labeled DOC or DOCG may only be sold in bottles holding 5 liters or less.

Indigenous: The region where the grapes comes from. For example the Pignol grape arises in northern Italy in the Friuli region and not in Portugal.

Indicazione geografica tipica: is the second of four classifications of wine recognized by the government of Italy. Created to recognize the unusually high quality of the class of wines known as Super Tuscans, IGT wines are labeled with the locality of their creation, but do not meet the requirements of the stricter DOC or DOCG designations, which are generally intended to protect traditional wine formulations such as Chianti or Barolo. In wine terms, it is considered the rough Italian equivalent of the French *vin de pays* designation.



Governo: A winemaking technique that was used to ensure complete fermentation. At the time various wine faults would plague unstable Chiantis due to the fact that they were not able to fully complete fermentation and yeast cells would remain active in the wine. The lack of full fermentation was partly due to cooler temperatures following harvest that stuns the yeast and prohibits activity prior to technological advances in temperature control fermentation vessel. The technique of governo was first developed by Chianti winemakers in the 14th century. This involves adding half dried grapes to the must to stimulate the yeast with a fresh source of sugar that may keep the yeast active all the through the fermentation process. Canaiolo's resistance to rotting while going through the partial drying process made it an ideal grape for this technique.



Grappa: is a fragrant grape-based pomace brandy of between 37.5% and 60% alcohol by volume (75 to 120 US proof) of Italian origin, similar to Spanish orujo liquor, Serbian, Croatian, Bosnian and Montenegrin lozovača or komovica or Chacha Republic of Georgia and Portuguese aguardente. Literally "grape stalk", most grappa is made by distilling pomace and grape residue (mainly the skins, but also stems and seeds) left over from winemaking after

pressing. It was originally made to prevent waste by using leftovers at the end of the wine season. A similar drink, known as acquavite d'uva, is made by distilling whole must. The flavour of grappa, like that of wine, depends on the type and quality of the grape used as well as the specifics of the distillation process.

Grappa is now a protected name in the EU, just like Barolo wine and Parmigiano cheese. To be called grappa, the following criteria must be met:

- (1) Produced in Italy.
- (2) Produced from pomace.
- (3) The fermentation and distillation must occur on the pomace. No water can be added.

Criterion 2 rules out the direct use of fermentation of pure grape juice, which is the method used to produce brandy. Criterion 3 has two important implications. First, the distillation must occur on solids. Thus it is carried out not with a direct flame but using bain-marie or steam distillation; otherwise, the pomace may burn. Second, the woody parts of the grapes such as stems and seeds are co-fermented with the sugar-rich juice, producing wood alcohol which is toxic. This part must be removed first during distillation and it requires care and skills. In fact, this is why now there is an Italian law requiring winemakers to sell their pomace to grappa makers; even if moonshine operations will never completely disappear, they are now very rare. The legend tells that a Roman soldier first distilled Grappa in the northern Italian town of Bassano del Grappa using a distilling equipment stolen in Egypt ("Crisiopea di Cleopatra" 2nd century AD), however this equipment cannot produce grappa and this is probably a legend. However, distillation useful for producing beverages was not discovered until the eighth century, and it likely took about two more centuries for the technology to travel from its home in the Levant and Persia to Italy (likely by route of the Crusades). It was only around 1300-1400 AD however that the introduction of water as a coolant in the distilling equipment made it possible to produce substantial bigger amount of distilled wine and to distill pomace. Around 1600 AD the Jesuits in Spain, Italy and Germany studied and codified the techniques use to produce brandy or grappa and their methods were used until recent times.

In Italy, grappa is primarily served as a "digestivo" or after-dinner drink. Its main purpose was to aid in the digestion of heavy meals. Grappa may also be added to espresso coffee to create a caffè corretto meaning corrected coffee. Another variation of this is the "ammazzacaffè" (literally, "coffee-killer"): the espresso is drunk first, followed by a few ounces of grappa served in its own glass. In the Veneto, there is resentin: after finishing a cup of espresso with sugar, a few drops of grappa are poured into the nearly empty cup, swirled and drunk down in one sip. Among the most well-known producers of grappa are

Nonino, Berta, Sibona, Nardini, Jacopo Poli, Brotto, Domenis and Bepi Tosolini. While these grappas are produced in significant quantities and exported, there are many thousands of smaller local and regional grappas, all with distinct character.

Most grappa is clear, indicating that it is an un-aged distillate, though some may retain very faint pigments from their original fruit pomace. Lately, aged grappas have become more common, and these take on a yellow, or red-brown hue from the barrels in which they are stored.

Orange wine: is wine made from white wine grape varieties that have spent some maceration time in contact with the grape skins. Typically white wine production involves crushing the grapes and quickly moving the juice off the skins into the fermentation vessel. The skins contain color pigment, phenols and tannins that are often considered undesirable for white wines while for red wines, skin contact and maceration is a vital part of the winemaking process that gives red wines its color, flavor and texture. Orange wines get their name from the darker, slightly orange tinge that the white wines receive due to their contact with the coloring pigments of the grape skins.

This winemaking style is essentially the opposite of rosé production which involves getting red wine grapes quickly off their skins, leaving the wine with a slightly pinkish hue. However in the case of Pinot gris, among the more popular grapes to apply a skin-contact treatment that is neither red nor white, the diffuse nature of the term becomes illustrated, as both an orange wine and a rosé might achieve a similar expression of pink/orange/salmon-colored wine. The practice has a long history in winemaking dating back thousands of years to the European wine producing country of Georgia. In recent years the practice has been adopted by Italian winemakers, chiefly in the Friuli-Venezia Giulia wine region, while there is also production in Slovenia, Croatia, France, and California. Orange wines were not uncommon in Italy in the 1950s and 1960s, but gradually became obscure as technically correct and fresh white wines came to dominate the market.

Natural wine: A concept in wine making to perform the process in a natural way. The easiest way to think of this is to consider how the ancient Romans and Greeks made wine. Then there were no chemicals and little additives to consider. There is considerable debate as to what is a natural wine, since many have definite ideas on how a natural wine should be prepared.

Noble Rot: The most expensive wines made from Riesling are late harvest dessert wines, produced by letting the grapes hang on the vines well past normal picking time. Through evaporation caused by the fungus *Botrytis cinerea* ("noble rot") or by freezing, as in the case of ice wine (in German, Eiswein), water is removed and the resulting wine offers richer layers on the palate. These concentrated wines have more sugar (in extreme cases hundreds of grams per litre), more acid (to give balance to all the sugar), more flavor, and more complexity. These elements combine to make wines which are amongst the most long lived of all white wines. The beneficial use of "noble rot" was discovered in the late 18th century at Schloss Johannisberg. Permission from the Abbey of Fulda (which owned the vineyard) to start picking the grapes arrived too late and the grapes had begun to rot; yet it turned out that the wine made from them was still of excellent quality.

Organic: A practice used in farming that attempts to use only natural fertilizers and no chemical pesticides in the production of the fruit.

Passito/recioto: In Italy, the generic name for these wines is passito. The method of production is called rasiante (to dry and shrivel). The Moscato Passito di Pantelleria has already been mentioned above. Other famous passitos include Vin Santo in Tuscany, Recioto and Amarone around Verona, and



Sciachetrà from the Cinque terre east of Genoa.

Recioto di Soave is the passito white wine from around Verona, made from the Garganega grape used in Soave. The name comes from a local dialect word, *recie* meaning 'ears', a reference to this variety's habit of forming two small clusters of extra-ripe grapes sticking out of the top of the main bunch, that were preferred for this wine. It seems to be an ancient wine, in the 5th century AD, Cassiodorus refers to a sweet white wine from Verona that sounds like Recioto di Soave. The classic accompaniment is Pandoro, Verona's version of panettone. Torcolato is also passito style white wine from the region. It has a warm golden color and sweet flavor, pleasantly persistent, round and thick; it is an excellent dessert wine, one of the top national wines. It is produced in Breganze, along the Strada (or Wine Road) between the Astico and Brenta rivers, in the strip of land between the city of Bassano del Grappa and the Valdadastico valley. Another match up that could be recommended is between *bussolà* and Verduzzo Friulano (from Friuli). Not to be confused with other types of Verduzzo produced in the Po Plain, this wine, produced in the Friuli hills, is sweet, full-bodied. More famous are the passito wines made from the blend of red wine grapes typical of Valpolicella: 40-70% Corvina, 20-40% Rondinella and 5-25% Molinara. The grapes are dried on traditional straw mats or on racks on the valley slopes. There are two styles of red passito produced in Veneto. If fermentation is complete, the result is Amarone della Valpolicella ("Amarone" - literally "extra bitter", as opposed to sweet). Amarone is a very ripe, raisiny red wine with very little acid, often >15% alcohol (the legal minimum is 14%). Typically Amarone is released five years after the vintage, even though this is not a legal requirement. The pomace left over from pressing off the Amarone is used in the production of *ripasso* Valpolicellas. Amarone was awarded Denominazione di Origine Controllata status in December 1990.

If fermentation is incomplete, the result is a sweet red wine called Recioto della Valpolicella.

Fermentation may stop for several reasons including low nutrient levels, high alcohol, and Botrytis metabolites. Grapes dried in the valley bottoms are more prone to noble rot and are favoured for Recioto, whereas grapes intended for Amarone are dried on the higher slopes to avoid Botrytis. Recioto della Valpolicella is regarded as a good companion to chocolate desserts because of the high acidity in cocoa.

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. The wine, known as the main ingredient of the Bellini cocktail and more recently becoming popular as a less expensive substitute for champagne, is also known under the name of *ghera*, *glera*, *grappolo spargolo*, *prosecco balbi*, *prosecco bianco*, *prosecco tondo*, *prosecco*, *sciorina* or *serprina*.



Single Vineyard: Typically in relation to where the fruit or grapes of a wine are generated, do they arise from single or multiple vineyards. A single vineyard can provide special local characteristics that may be diluted in wines arising from multiple vineyards.

Sparkling wine: There are four main methods of sparkling wine production. The first is simple injection of carbon dioxide (CO₂), the process used in soft drinks, but this produces big bubbles that dissipate quickly in the glass. The second is the Metodo Italiano - Charmat process, in which the wine undergoes a secondary fermentation in bulk tanks, and is bottled under pressure. This method is used for Prosecco and Asti in particular, and produces smaller, longer-lasting bubbles. This is now used widely around the world to produce light, delicate sparkling wines. The third method is the traditional method or *méthode champenoise*. With this method the bubbles for more complex wines are produced by secondary fermentation in the bottle. As the name suggests, this is used for the production of Champagne and other quality sparkling wines, but is slightly more expensive than the Charmat process. The fourth method is

the "transfer method". This method will take the cuvee to bottle for secondary fermentation, which allows for the additional complexity, but then will transfer the wine out of the individual bottles into a larger tank after it has spent the desired amount of time on yeast.

Spontaneous fermentation: Is a wine produce without the addition of additional yeast. The natural yeasts found on the grape are used. This is typical of natural wines.

Spumante: According to etymological sources, the term "spumante" was not used in a wine context until 1908, more than 40 years following the first Italian sparkling wine using the méthode champenoise produced by Carlo Gancia which was then sold as "Moscato Champagne". Sparkling wines are made throughout Italy but the Italian sparklers most widely seen on the world market are the Franciacorta from Lombardy, Asti from Piedmont, Lambrusco from Emilia and Prosecco from Veneto. The Trento DOC is also famous. Though Franciacorta wines are made according to the traditional method, most Italian sparkling wines, in particular Asti and Prosecco, are made with the Charmat method. Asti is a slightly sweet sparkler made from the Moscato grape in the province of Asti. The wine is noted for its low alcohol levels around 8% and fresh, grapey flavors. Moscato d'Asti is a frizzante style slightly sparkling version of Asti. The Franciacorta region, located northwest of Brescia, is home to the largest segment of Italian sparkling wine production. Made predominately from Chardonnay and Pinot bianco, sparklers labeled under the Franciacorta DOCG are permitted to include no more than 15% Pinot nero. Both vintage and non-vintage Franciacorta sparklers are made which require 30 and 18 months, respectively, of aging on the lees. Franciacorta Satèn, a Blanc de blancs, is produced with the reduced 4.5 atmospheres of pressure instead of 6 for an expression of softness. Trento DOC is an appellation for white and rosé sparkling wines made according to the méthode traditionnelle. Chardonnay, Pinot Noir, Pinot Blanc and Pinot Meunier grapes are used. There is a maximum vine yield of 150 q.l. per hectare for all varieties, and a maximum grape yield of 70%. The wines must rest for a minimum of 15 months on their lees for non-vintage, 24 months for vintage, and 36 for riserva. Minimum alcohol content must be of 11.5%, or 12% for riserva. Trento DOC wines are distinguished by their straw-yellow color. Prosecco is made in both fully sparkling (spumante) and lightly sparkling (frizzante) styles. The wine is produced in the cool hills around the town of Valdobbiadene and are generally dry but sweeter examples are produced.

Sur Lees: refers to deposits of dead yeast or residual yeast and other particles that precipitate, or are carried by the action of "fining", to the bottom of a vat of wine after fermentation and aging. The yeast deposits in beer brewing are known as trub. However, yeast deposits from secondary fermentation of beer are referred to as lees. Normally the wine is transferred to another container (racking), leaving this sediment behind. Some wines, (notably Muscadet), are sometimes aged for a time on the lees (a process known as sur lie), leading to a distinctive yeasty aroma and taste. The lees may be stirred (batonnage in French) in order to promote uptake of the lees flavor. The lees are an important component in the making of Ripasso where the left-over lees from Amarone are used to impart more flavor and color to partially-aged Valpolicella. References go as far back as the early translations of Jewish scriptures where the phrase "Wine on the Lees" is used in Isaiah 25:6 in the King James version of the Bible. Sur lie literally translates from the French as 'on lees', lees being the yeasty residue remaining in the cask after fermentation. 'Sur lie' wines are bottled directly from the lees without racking (a process for filtering the wine), giving an added freshness and creaminess to the wine. Muscadet is made in this fashion.