

styles

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### **Autochthon**

**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.

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### **Barolo**

**Barolo** is an [Italian wine](#), one of many to claim the title "Wine of kings, and king of wines".<sup>[1]</sup> 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](#).<sup>[2]</sup>

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".<sup>[1]</sup>

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### **Biodynamic**

**Biodynamic** growing 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. The practice of biodynamics in [viticulture](#) (grape growing) has become popular in recent years[1] in several growing regions, including France, Switzerland, Italy, Austria, Germany, Australia, Chile, South Africa, Canada, and the United States.[2][3] A number of very high-end, high-profile commercial growers have converted recently to biodynamic practices. According to an article in [Fortune](#), many of the top estates in France, "including Domaine Leroy in [Burgundy](#), [Château de la Roche-aux-Moines](#) in the [Loire](#), [Maison Chapoutier](#) in the [Rhône Valley](#), and [Domaine Zind-Humbrecht](#) in [Alsace](#)," follow biodynamic viticulture.[4] There are currently more than 450 biodynamic wine producers worldwide.[2][3] Currently, for a wine to be labeled "biodynamic" it has to meet the stringent standards laid down by the Demeter Association,[5] which is an internationally recognized certifying body.

Like biodynamic agriculture in general, biodynamic viticulture stems from the ideas and suggestions of [Rudolf Steiner](#) (1861–1925), who gave his now famous Agriculture Course in 1924, predating most of the organic movement. The principles and practices of biodynamics are based on his spiritual/practical philosophy, called [anthroposophy](#), which includes understanding the ecological, the energetic, and the spiritual in nature.

As a practical method of farming, biodynamics embodies the ideal of ever-increasing ecological self-sufficiency just as with modern agro-ecology, but includes ethical-spiritual considerations. This type of viticulture views the farm as a cohesive, interconnected living system.[6]

Some grape growers who have adopted biodynamic methods claim to have achieved improvements in the health of their [vineyards](#), specifically in the areas of biodiversity, soil fertility, crop nutrition, and pest, weed, and disease management. For example, Anne-Claude Leflaive of Domaine Leflaive estate in Burgundy claims that the use of biodynamic methods saved a badly diseased vineyard, to the point that it now produces some of her most highly prized wines.[4] A long-term study of one California luxury wine-farm found that improved quality for both biodynamic and organic could not be explained. This study in different vineyard blocks at a commercial vineyard in Ukiah, California found no difference between biodynamic methods with general organic farming methods with respect to soil quality, nor in the yield per vine, clusters per vine, and cluster and berry weight. However, one of the authors, Leo McCloskey has made the case that consumer quality scores, 100-point scores, are expected to be higher for both biodynamic and organic over traditional farming.[7] Biodynamic winemakers claim to have noted stronger, clearer, more vibrant tastes, as well as wines that remain drinkable longer. Biodynamic wines are more "floral", according to Spanish biodynamic vintner Perez Palacios.[8] Biodynamic producers also note that their methods tend to result in better balance in growth, where the sugar production in the grapes coincides with [physiological ripeness](#), resulting in a wine with the correct balance of flavor and alcohol content, even with changing climate conditions.[9]

In a blind tasting of 10 pairs of biodynamic and conventionally-made wines, conducted by [Fortune](#) and judged by seven wine experts including a [Master of Wine](#) and head [sommeliers](#), nine of the biodynamic wines were judged superior to their conventional counterpart.[10] The biodynamic wines "were found to have better expressions of [terroir](#), the way in which a wine can represent its specific place of origin in its aroma, flavor, and texture." [11] Critics caution that such comparisons of wines of the same type need to be controlled for differences in soil and subsoil, and the farming and processing techniques used.[12]

Critics acknowledge the high quality of biodynamic wines, but question whether many of the improvements in vineyard health and wine taste would have happened anyway if [organic farming](#) were used, without the [mysticism](#) and increased effort involved in biodynamics.[12][13] Other critics attribute the success of biodynamic viticulture to the winemakers' higher craftsmanship and meticulous attention to detail.[11] Ray Isle, managing editor of [Wine & Spirit](#) magazine, says, "So

what if they also think burying cow horns full of manure will help them channel new life forces from the cosmos?"[\[11\]](#)

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### Brunello

**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,[\[1\]](#) is the unofficial name of the clone of [Sangiovese](#) (also known as Sangiovese Grosso[\[2\]](#)) 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.[\[3\]](#)

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### Cartizze

The hill of [Cartizze](#) is a 1,000-foot-high vineyard of 107 [hectares](#) (260 [acres](#)) of vines,[\[13\]](#) owned by 140 growers.[\[5\]](#) The Prosecco from its grapes, of which comparatively little is produced, is widely considered to be of the highest quality,[\[4\]](#)[\[12\]](#)[\[14\]](#)[\[15\]](#)[\[5\]](#) or even as the [Grand Cru](#) of prosecco.[\[2\]](#) [\[16\]](#)Accordingly, a hectare of Cartizze grape land is estimated to be worth in excess of one million [US dollars](#).[\[9\]](#)

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.[\[12\]](#) Nonetheless, in a [blind tasting](#) at the 2006 [Vinitaly](#) trade fair, Cartizze spumanti were ranked consistently behind "normal" Prosecco.[\[17\]](#)

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### Chablis

The Chablis region 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](#).[\[1\]](#)

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.[\[2\]](#)

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.[3]

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## Champagne

**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](#), [1] 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.[2] 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.[3]

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.[1]

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### 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.[1]

[Sovetskoye Shampanskoye](#) or 'Soviet champagne' was produced using a similar method.

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### DOCG/ DOC/ IGT

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 Origine [\[citation needed\]](#) [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.

DOCG

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.

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### **Governo**

The [governo](#) winemaking technique that was used to ensure complete fermentation.[1] 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.[3] Canaiolo's resistance to rotting while going through the partial drying process made it an ideal grape for this technique.[1]

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### **Natural wine**

**Natural** winemaking is 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. In the simplest case, the fields and vineyards are organic and often no fertilizers are applied, no pesticides (although some use special insects to eat others). In the vinification there is typically no extraneous yeasts added, and the use of any sulfites is minimal. There are many variations on this theme and the easiest path to understanding a natural wine, is by thinking about minimal intervention on behalf of the human hands.

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### **Noble Rot / Botrytis**

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.[18]

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### **Sulfite / Sulfur dioxide**

**Sulfur dioxide** (also sulphur dioxide) is the [chemical compound](#) with the formula [SO<sub>2</sub>](#). It is produced by [volcanoes](#) and in various industrial processes. Since [coal](#) and [petroleum](#) often contain

sulfur compounds, their combustion generates sulfur dioxide unless the sulfur compounds are removed before burning the fuel. Further oxidation of SO<sub>2</sub>, usually in the presence of a catalyst such as NO<sub>2</sub>, forms H<sub>2</sub>SO<sub>4</sub>, and thus [acid rain](#).<sup>[2]</sup> Sulfur dioxide emissions are also a precursor to [particulates](#) in the atmosphere. Both of these impacts are cause for concern over the environmental impact of these fuels. As a preservative

Sulfur dioxide is sometimes used as a [preservative](#) for dried [apricots](#) and other [dried fruits](#) owing to its [antimicrobial](#) properties, and it is sometimes called [E220](#) when used in this way. As a preservative, it maintains the appearance of the fruit and prevents [rotting](#).

In winemaking

Sulfur dioxide is an important compound in winemaking, and is designated as parts per million in wine, [E number](#): E220.<sup>[4]</sup> It is present even in so-called un sulphurated wine at concentrations of up to 10 milligrams per litre.<sup>[5]</sup> It serves as an antibiotic and antioxidant, protecting wine from spoilage by bacteria and oxidation. It also helps to keep volatile acidity at desirable levels. Sulfur dioxide is responsible for the words "contains sulfites" found on wine labels. Wines with SO<sub>2</sub> concentrations below 10 ppm do not require "contains sulfites" on the label by US and EU laws. The upper limit of SO<sub>2</sub> allowed in wine in the US is 350 ppm; in the EU it is 160 ppm for red wines and 210 ppm for white and [rosé wines](#). In low concentrations SO<sub>2</sub> is mostly undetectable in wine, but at over 50ppm, SO<sub>2</sub> becomes evident in the nose and taste of wine.<sup>[citation needed]</sup>

SO<sub>2</sub> is also a very important compound in winery sanitation. Wineries and equipment must be kept clean, and because bleach cannot be used in a winery<sup>[citation needed]</sup>, a mixture of SO<sub>2</sub>, water, and citric acid is commonly used to clean and sanitize equipment. Compounds of ozone (O<sub>3</sub>) are now used extensively as cleaning products in wineries<sup>[citation needed]</sup> due to their efficiency, and because these compounds do not affect the wine or equipment.

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## Orange

**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.<sup>[1][2]</sup>

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.<sup>[3]</sup>

The practice has a long [history in winemaking](#) dating back thousands of years to the European wine producing country of [Georgia](#).<sup>[1]</sup> 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](#).<sup>[4]</sup>

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.<sup>[5]</sup>

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## Passito / Recioto

In Italy, the generic name for wines vinified using dried grapes 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.

Tuscany

[Cantucci](#) e Vin Santo in a restaurant in Milan, Italy.

See also: [Vin Santo](#)

Vin Santo is made in Tuscany from hand-picked grapes that are hung from the rafters to dry. They are fermented in small cigar-shaped barrels called caratelli, and then aged in the caratelli for up to ten years in the roof of the winery. The wine develops a deep golden or amber color, and a sweet, often nutty, taste. Vin Santo is often served as '[Cantucci](#) e Vin Santo', with almond or hazelnut biscuits which are then dipped in the wine.

Veneto

Main article: [Amarone](#)

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.[8] 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 [Valdastico](#) 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](#).

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## Prosecco

**Prosecco** is an Italian [wine](#) — generally a dry [sparkling wine](#)[1] — 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](#),[2][3] is also known under the name of ghera, glera, grappolo spargolo, prosecco balbi, prosecco bianco, prosecco tondo, prosecco, sciorina or serprina.

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## Organic farming

**Organic farming** is the form of [agriculture](#) that relies on techniques such as [crop rotation](#), [green](#)

[manure](#), [compost](#) and [biological pest control](#) to maintain soil productivity and control [pests](#) on a [farm](#). Organic farming excludes or strictly limits the use of manufactured [fertilizers](#), [pesticides](#) (which include [herbicides](#), [insecticides](#) and [fungicides](#)), [plant growth regulators](#) such as [hormones](#), livestock [antibiotics](#), [food additives](#), and [genetically modified organisms](#).<sup>[1]</sup>

Organic agricultural methods are internationally regulated and legally enforced by many nations, based in large part on the standards set by the [International Federation of Organic Agriculture Movements](#) (IFOAM), an international [umbrella organization](#) for organic farming organizations established in 1972. IFOAM defines the overarching goal of organic farming as:

"Organic agriculture is a production system that sustains the health of soils, [ecosystems](#) and people. It relies on ecological processes, [biodiversity](#) and cycles adapted to local conditions, rather than the use of inputs with adverse effects. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved.."

—[International Federation of Organic Agriculture Movements](#)<sup>[2]</sup>

Since 1990, the market for organic products has grown from nothing, reaching \$55 billion in 2009 according to Organic Monitor ([www.organicmonitor.com](http://www.organicmonitor.com)). This demand has driven a similar increase in organically managed farmland. Approximately 37,000,000 hectares (91,000,000 acres) worldwide are now farmed organically, representing approximately 0.9 percent of total world farmland (2009) (see Willer/Kilcher 2011).

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### 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.

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### Sparkling wine

There are four main methods of [sparkling wine](#) production. The first is simple injection of [carbon dioxide](#) (CO<sub>2</sub>), 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.<sup>[a]</sup> 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.<sup>[1]</sup>

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### Spontaneous fermentation

**Spontaneous fermentation** refers to a wine making process where no selected or cultured yeasts are added to the must to begin fermentation (the conversion of sugar to alcohol). The yeast are found from the flora in the air and the outside of the grape skins.

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### 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

styles

produced by Carlo Gancia which was then sold as "Moscato Champagne".[17]  
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.[18]

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.[17][19] Franciacorta Satèn, a Blanc de blancs, is produced with the reduced 4.5 [atmospheres](#) of pressure instead of 6 for an expression of softness.[17]

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 vien yield of 150 q.l. per hectare for all varietals, 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.[20]

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### Sur Lies

**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.

Beer on lees is also sometimes made. Many of the beers offered by the [Quebec](#), [Canada](#) based [Unibroue](#) are on lees. 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](#).

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