

WINE



Wine is an alcoholic beverage made from fermentation of grape juice. The natural chemical balance of grapes is such that they can ferment without the addition of sugars, acids, enzymes or other nutrients. Although other fruits like apples and berries can also be fermented, the resultant "wines" are normally named after the fruit from which they are produced (for example, apple wine or elderberry wine) and are generically known as *fruit* or *country wine*. Others, such as barley wine and rice wine (e.g. sake), are made from starch-based materials and resemble beer more than wine, while ginger wine is fortified with brandy. In these cases, the use of the term "wine" is a reference to the higher alcohol content, rather than production process. The commercial use of the English word "wine" (and its equivalent in other languages) is protected by law in many jurisdictions. Wine is produced by fermenting crushed grapes using various types of yeast which consume the sugars found in the grapes and convert them into alcohol. Various varieties of grapes and strains of yeasts are used depending on the types of wine produced.

Wine stems from an extended and rich history dating back about 8,000 years and is thought to have originated in present day Georgia or Iran. Wine is thought to have appeared in Europe about 6,500 years ago in present-day Bulgaria and Greece and was very common in classical Greece and Rome. Wine has also played an important role in religion since ancient times. The Thracian God Dionysos and the Roman God Liber represented wine. Wine has also played an important role in ceremonies in the Catholic and Jewish religions such as Mass and Kiddush.

The word "wine" derives from the Proto-Germanic **winam*, an early borrowing from the Latin *vinum*, "wine" or "(grape) vine", itself derived from the Proto-Indo-European stem **win-o-* (cf. Ancient Greek *οἶνος* *oînos*). Similar words for wine or grapes are found in

the Semitic languages (cf. Arabic *نبيذ* *wayn*) and in Georgian (*ჭვინო*), and the term is considered an ancient *wanderwort*.

History

Archaeological evidence suggests that the earliest wine production came from sites in Georgia and Iran, dating from 6000 to 5000 BC. The archaeological evidence becomes clearer, and points to domestication of grapevine, in Early Bronze Age sites of the Near East, Sumer and Egypt from around the third millennium BC.

The very oldest known evidence suggesting wine production in Europe and second oldest in the world comes from archaeological sites in Greece and is dated to 6,500 years ago. The same archaeological sites in Greece also contain remnants of the world's earliest evidence of crushed grapes. In fact, Greek sources as well as Pliny the Elder describe how the ancient Greeks used partly dehydrated gypsum before fermentation and some type of lime after fermentation to reduce acidity. The Greek writer Theophrastus is actually the oldest known source to describe this aspect of Greek wine making.

In Egypt, wine became a part of recorded history, playing an important role in ancient ceremonial life. Wine was possibly introduced into Egypt by the Ancient Greeks. Traces of wine were also found in China, dating from the second and first millennium BC

Wine was common in classical Greece and Rome. The Ancient Greeks introduced vines such as *Vitis vinifera* and made wine in their numerous colonies in Italy, Sicily, southern France, and Spain. Dionysus was the Greek god of wine and revelry, and wine was frequently referred to in the works of Homer and Aesop. The Romans established many of the major wine producing regions of Western Europe. Wine making technology improved considerably during the time of the Roman Empire. Many grape varieties and cultivation techniques were known, and barrels were developed for storing and shipping wine.

Since Roman times, wine (potentially mixed with herbs and minerals) was assumed to serve medicinal purposes as well. During Roman times it was not uncommon to dissolve pearls in wine for better health. Cleopatra created her own legend by promising Marc Anthony she would "drink the value of a province" in one cup of wine, after which she drank an expensive pearl with a cup of wine. Another medieval application was the use of snake-stones (banded Agate resembling the figural rings on a snake) dissolved in wine against snake bites, which shows an early understanding of the effects of alcohol on the central nervous system in such situations.

In medieval Europe, the Christian Church was a staunch supporter of wine which was necessary for the celebration of the Catholic Mass. In places such as Germany, beer was banned and considered pagan and barbaric while wine consumption was viewed as civilized and a sign of conversion. Wine was also forbidden in the Islamic civilization, but after Geber and other Muslim chemists pioneered the distillation of wine, it was used for other purposes, including cosmetic and medical uses. In fact the 10th century Persian philosopher and scientist Al Biruni described recipes where herbs, minerals and even gemstones are mixed with wine for medicinal purposes. Wine was so revered and its effect so feared that elaborate theories were developed which gemstone-cups would best counteract its negative side effects.

Grape varieties



Wine is usually made from one or more varieties of the European species, *Vitis vinifera*. When one of these varieties, such as Pinot Noir, Chardonnay, or Merlot, for example, is used as the predominant grape (usually defined by law as a minimum of 75 or 85%) the result is a varietal, as opposed to a blended wine. Blended wines are in no way inferior to varietal wines; some of the world's most valued and expensive wines from the Bordeaux, Rioja or Tuscany regions are a blend of grape varieties of the same vintage.

Wine can also be made from other species or from hybrids, created by the genetic crossing of two species. *Vitis labrusca*, *Vitis aestivalis*, *Vitis rupestris*, *Vitis rotundifolia* and *Vitis riparia* are native North American grapes, usually grown for eating in fruit form or made into grape juice, jam, or jelly, but sometimes made into wine, eg. Concord wine (*Vitis labrusca* species).

Hybrids are not to be confused with the practice of grafting. Most of the world's vineyards are planted with European *vinifera* vines that have been grafted onto North American species rootstock. This is common practice because North American grape species are resistant to phylloxera, a root louse that eventually kills the vine. In the late 19th century, Europe's vineyards were devastated by the bug, leading to massive vine deaths and eventual replanting. Grafting is done in every wine-producing country of the world except for the Canary Islands, Chile and Argentina, which have not been exposed to the insect.

The variety of grape(s), aspect (direction of slope), elevation, and topography of the vineyard, type and chemistry of soil, the climate and seasonal conditions under which grapes are grown, and the local yeast cultures all together form the concept of "*terroir*." The range of possibilities lead to great variety among wine products, which is extended by the fermentation, finishing, and aging processes. Many small producers use growing and production methods that preserve or accentuate the aroma and taste influences of their unique *terroir*.

However, flavor differences are not desirable for producers of mass-market table wine or other cheaper wines, where consistency is more important. Producers will try to minimize differences in sources of grapes by using wine making technology such as micro-oxygenation, tannin filtration, cross-flow filtration, thin film evaporation, and spinning cone.

Classification



Regulations govern the classification and sale of wine in various regions of the world. France has an appellation system which ranges from Vin de Table ("table wine"), through Vin de Pays and Vin D limit  de Qualit  Sup rieure (VDQS) up to Appellation d'Origine Contr l e (AOC) and which is based on the concept of *terroir* (or region of origin) and wine quality. Like France, Portugal also has a governmental classification, based on the region of the grapes and the quality of the wine. Portugal is also pioneer in the creation of the DOC ("Denomina o de Origem Controlada" or AOC in Portuguese) by creating the Demarcated Douro Region and a system regulating its wine production and trade, by a royal charter in 1756. Germany developed a similar system in 2002 though this has not yet developed the authority of the French system. Spain and Italy also have a classification which is based on a dual system of region of origin and quality of product. New World wine, that is wines from outside of the traditional wine growing regions of Europe, tend to be classified by grape rather than by quality or region of origin, though there have been subjective attempts to classify by quality, most successfully by Langton's.

Wines are usually named either by their grape variety or by their place of production. Generally speaking, European wines are named both after the place of production (e.g. Bordeaux, Rioja, Chianti, Cotnari) and the grapes used (e.g. Pinot, Riesling, Chardonnay, Merlot). Wines from everywhere except Europe are generally named for the grape variety. More and more, however, market recognition of particular regions and wineries is leading to their increased prominence on non-European wine labels. Examples of recognized locales include: Margaret River, Napa Valley, Barossa Valley, Willamette Valley, Cafayate, Marlborough, Walla Walla, Douro etc.

Some blended wine names are marketing terms, and the use of these names is governed by trademark or copyright law, rather than a specific wine law or a patent on the actual varietal blend or process used to achieve it. For example, Meritage (pronounced to rhyme with "heritage") is generally a Bordeaux-style blend of

Cabernet Sauvignon and Merlot, and may also include Cabernet Franc, Petit Verdot, and Malbec, while the d le is made from the Pinot Noir and Gamay grapes. Use of the term Meritage is protected by licensing agreements by The Meritage Association.

Vintages

A vintage wine is one made from grapes that were all, or primarily, grown in a single specified year, and are accordingly dated as such. Variations in a wine's character from year to year can include subtle differences in color, palate, nose, body and development. Good quality red table wines in particular can improve in flavor with age if properly stored. Consequently, it is not uncommon for wine enthusiasts and traders to save bottles of an especially good vintage wine for future consumption. Most countries allow a vintage wine to include a portion of wine that is not from the labeled vintage.

In the United States for a wine to be vintage dated (and labeled with a country of origin or American Viticultural Area (AVA), such as "New Zealand" or "Napa Valley") it must contain at least 95% of its volume from wines harvested in that year. If a wine is not labeled with a country of origin or AVA, such as "Napa County", it must contain at least 85% of its volume from wines harvested in that year.

Vintage wines are generally bottled in a single batch so that each bottle will have a similar taste. Climatic factors can have a dramatic impact on the character of a wine to the extent that different vintages from the same vineyard can vary dramatically in flavor and quality. Thus, vintage wines are produced to be individually characteristic of the vintage and to serve as the flagship wines of the producer. Superior vintages, from reputable producers and regions, will often fetch much higher prices than their average vintages. Some vintage wines are only made in better-than-average years.

Non-vintage wines can be blended from more than one vintage for consistency, a process which allows wine makers to keep a reliable market image and also maintain sales even in bad vintage years.

One recent study suggests that for normal drinkers, vintage year may not be as significant to perceived wine quality as currently thought, though wine connoisseurs continue to place a great importance on vintage.

Tasting

Wines may be classified by their primary impression on the drinker's palate. They are made up of chemical compounds which are similar or identical to those in fruits, vegetables, and spices. The sweetness of wine is determined by the amount of residual sugar in the wine after fermentation, relative to the acidity present in the wine. Dry wine, for example, has only a small amount of residual sugar.

Specific flavors may also be sensed, due to the highly complex mix of organic molecules such as esters and terpenes that grape juice and wine can contain. Tasters will also distinguish between flavors characteristic of a specific grape (e.g., Cabernet Sauvignon and blackcurrant) and flavors that are imparted by other factors in wine making, either intentional or not. The most typical intentional flavor elements in wine are those that are imparted by aging in oak casks, and virtually every element of chocolate, vanilla, or coffee is actually a factor of oak and not the native grape.

Banana flavors (isoamyl acetate) are the product of yeast metabolism, as are spoilage aromas such as sweaty, barnyard, band-aid (4-ethylphenol and 4-ethylguaiacol), and rotten egg (hydrogen sulfide). Some varieties can also have mineral flavor, due to the fact that some salts are soluble in water (as limestone), and thus absorbed by the vine.

Wine aroma is the result of the interaction between components of the grapes and those produced during winemaking process, fermentation and aging. Being served at room temperature increases the vaporization of aroma compounds, making the wine more aromatic. For some red wines that are already highly aromatic, like Chinon and Beaujolais, the volatility of the wine makes it better served chilled.

Collecting

At the highest end, rare, super-premium wines are amongst the most expensive of all food, and outstanding vintages from the best vineyards may sell for thousands of dollars per bottle. Such wines are considered by some as Veblen goods. The most common wines purchased for investment include Bordeaux, cult wines and Port. The reasons for these choices over thousands of other products and regions are:

1. They have a proven track record of holding well over time.
2. Their plateau drinking window (the period for maturity and approachability) is of many, many years, when the taster will be able to enjoy the wine at its best.
3. There is a record of quality and consensus amongst experts as to the uniqueness of the wines.

Investment in fine wine has attracted fraudsters who play on fine wine's exclusive image and their clients' ignorance of this sector of the wine market.^[51] Wine fraud scams often work by charging excessively high prices for the wine, while representing that it is a sound investment unaffected by economic cycles. Like any investment, proper research is essential before investing. False labeling is another dishonest practice commonly used.

Production

Wine production by country 2005

Rank	Country (with link to wine article)	Production (tonnes)
1	 France	5,329,449
2	 Italy	5,056,648
3	 Spain	3,934,140
4	 United States	2,232,000
5	 Argentina	1,564,000
6	 China	1,300,000
7	 Australia	1,274,000
8	 South Africa	1,157,895
9	 Germany	1,014,700
10	 Chile	788,551
11	 Portugal	576,500
12	 Romania	575,000

Wine grapes grow almost exclusively between thirty and fifty degrees north or south of the equator. The world's most southerly vineyards are in the Central Otago region of New Zealand's South Island near the 45th parallel, and the most northerly is in Flen, Sweden, just above the 59th parallel.

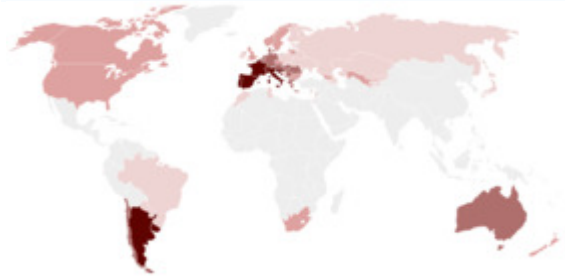
Exporting countries

The 15 largest exporting nations (2005 figures) – Italy, France, Spain, Australia, Chile, the United States, Germany, South Africa, Portugal, Romania, Moldova, Bulgaria, Hungary, Croatia and Argentina. California produces about 90% of the wine in the United States. In 2000, Great Britain imported more wine from Australia than from France for the first time in history.

Top ten wine exporting countries in 2005 2003 Export market shares

Rank	Country	Hectolitres ×1000	Rank	Country	Market share
1	 Italy	15,100	1	 France	22%
2	 Spain	14,439	2	 Italy	20%
3	 France	13,900	3	 Spain	16%
4	 Australia	7,019	4	 Australia	8%
5	 Chile	4,209	5	 Chile	6%
6	 United States	3,482	6	 United States	5%
7	 Germany	2,970	7	 Portugal	4%
8	 South Africa	2,818	8	 Germany	4%
9	 Portugal	2,800			
10	 Moldova	2,425			
TOTAL		78,729			

Uses



Wine yearly consumption, per capita:

- less than 1 litre.
- from 1 to 7 litres.
- from 7 to 15 litres.
- from 15 to 30 litres.
- More than 30 litres.

Wine is a popular and important beverage that accompanies

and enhances a wide range of European and Mediterranean-style cuisines, from the simple and traditional to the most sophisticated and complex. Wine is important in cuisine not just for its value as a beverage, but as a flavor agent (primarily in stocks and braising) in which its acidity lends balance to rich savory or sweet dishes. Red, white and sparkling wines are the most popular, and are also known as light wines, because they only contain approximately 10–14% alcohol. (Alcohol percentages are usually by volume.) The apéritif and dessert wines contain 14–20% alcohol, and are fortified to make them richer and sweeter than the light wines.

The labels on certain bottles of wine suggest that they need to be set aside for an hour before drinking to *breathe*, while other wines are recommended to be drunk as soon as they are opened. Decanting is a controversial subject in wine. In addition to aeration, decanting removes some of the bitter sediments from the bottle. Sediment is more common in older bottles but younger wines benefit more from the aeration.

During aeration, the exposure of younger wines to air often "relaxes" the flavors and makes them taste smoother and better integrated in aroma, texture, and flavor. Wines that are older generally fade (lose their character and flavor intensity) with extended aeration. Breathing, however, does not benefit all wines, and should not therefore be taken to the extreme. In general, wine should be tasted as soon as it is opened to determine how long it may be aerated, if at all.

Religious uses

The use of wine in religious ceremonies is common to many cultures and regions. Libations often included wine, and the religious mysteries of Dionysus involved wine as a sacrament of entheogen.

Wine plays an integral part of Jewish laws and traditions. The Kiddush, a blessing said before starting the first and second Shabbat or festival meals and Havdallah, a blessing said after the Shabbat or festival are required to be said over wine if available. On Pesach (Passover) during the Seder, it is also required to drink four cups of wine. In the Tabernacle and in the Temple in Jerusalem, the libation of wine was part of the sacrificial service. A blessing over wine said before indulging in the drink is: "Baruch atah Adonai elohaynu melech ha-olam, boray p'ree hagafen" (Praised be the Eternal, Ruler of the universe, who makes the fruit of the vine).

In Christianity, wine or grape juice is used in a sacred rite called the Eucharist, Lord's Supper, or Communion, which originates in Gospel accounts of the Last Supper when Jesus shared bread and wine with his disciples and commanded his followers to "do this in remembrance of me." Beliefs about the nature of the Eucharist vary between denominations, with Roman Catholics believing that the bread and wine are changed into the real body and blood of Christ.

Wine was used in the rite by all Protestant groups until an alternative arose in 1869. Methodist minister-turned-dentist Thomas Bramwell Welch applied new pasteurization techniques to stop the natural fermentation process of grape juice. The substitution of grape juice for wine spread quickly over much of the United States in Protestant rites, although the beverage is usually *called* wine in accordance with scriptural references. Some Christians who were part of the growing temperance movement pressed for a switch from wine to grape juice. There remains an ongoing debate between some American Protestant denominations as to whether wine can or should be used in moderation for the Eucharist or as a regular beverage.

The use of wine is forbidden under Islam. Iran used to have a thriving wine industry that disappeared after the Islamic revolution in 1979.

Health effects

Red	table	wine
Nutritional value per 100 g (3.5 oz)		
Energy 80 kcal 360 kJ		
Carbohydrates	2.6 g	
- Sugars	0.6 g	
Fat	0.0 g	
Protein	0.1 g	
Alcohol	10.6 g	
10.6 g	alcohol	is 13%vol.
100 g wine is approximately 100 ml (3.4 fl oz.)		
Sugar and alcohol content can vary.		
Source: USDA Nutrient database		

The health effects of wine (and alcohol in general) are the subject of considerable ongoing study. In the USA, a boom in red wine consumption was initiated in the 1990s by '60 Minutes', and other news reports on the French paradox. The French paradox refers to the lower incidence of coronary heart disease in France than in the USA despite high levels of saturated fat in the traditional French diet. Epidemiologists suspect that this difference is attributed to the high consumption of wines by the French, however this suspicion is based on limited scientific evidence.

Population studies have observed a J curve association between wine consumption and the risk of heart disease. This means that abstainers and heavy drinkers have an elevated risk, whilst moderate drinkers have a lower risk. Population studies have also found that moderate consumption of other alcoholic beverages may be cardioprotective, though the association is considerably stronger for wine. These studies have found a protective effect

from both red wine as well as white wine, though evidence from laboratory studies suggests that red wine may possess superior health benefits including prevention of cancer due to the fact red wine contains more polyphenols than white wine due to the production process.

A chemical called resveratrol is thought to be at least partly responsible for red wines' health benefits, as it has been shown to exert a range of both cardioprotective as well as chemoprotective mechanisms in animal studies. Resveratrol is produced naturally by grape skins in response to fungal infection, which includes exposure to yeast during fermentation. As white wine has minimal contact with grape skins during this process, it generally contains lower levels of resveratrol. Other beneficial compounds in wine include other polyphenols, antioxidants, and flavonoids.

Red wines from South of France (Bordeaux, Cotes du Rhone and Bourgogne) and Sardinia Italy have been found to have the highest levels of procyanidins — the compounds in grape seeds responsible for making red wine good for the heart. Wines from France and Sardinia have between two and four times as much procyanidins as other red wines. Procyanidins suppress the synthesis of a peptide called endothelin-1 that constricts blood vessels.

A 2007 study found that both red and white wines are effective anti-bacterial agents against strains of *Streptococcus*. Interestingly, wine has traditionally been used to treat wounds in some parts of the world.

Whilst evidence from both laboratory studies as well as epidemiology (observational studies) suggests wines' cardioprotective effect, no evidence from controlled experiments — of which long-term studies are still ongoing — currently exists to determine the specific effect of wine or other alcohol on the risk of developing heart disease or stroke. Moreover, excessive consumption of alcohol including wine can cause some diseases including cirrhosis of the liver and alcoholism. Also the American Heart Association cautions people "*not to start drinking ... if they do not already drink alcohol. Consult your doctor on the benefits and risks of consuming alcohol in moderation*".

Based on the UK unit system for measuring alcoholic content, the average bottle of wine contains 9.4 units.

Sulphites Sulphites are present in all wines and are formed as a natural product of the fermentation process. Additionally, many wine producers add sulphur dioxide in order to help preserve the wine. The level of added sulphites varies, and some wines have been marketed with low sulphite content.

Sulphites in wine are not a problem for most people, although some people, particularly people with asthma, can experience adverse reactions to them. Sulphur Dioxide is also added to many other foods though, for example in dried apricots and Orange Juice.

Packaging and storage



Most wines are sold in glass bottles and are sealed using a cork. Recently a growing number of wine producers have begun sealing their product with alternative closures such as screwcaps or synthetic plastic "corks." Some wines are packaged in heavy plastic bags, which are typically packaged further within cardboard boxes, similar to the packaging of breakfast cereal. One advantage of boxed-wine is that it can stay fresh for up to a month after opening, while bottled wine will start to oxidize immediately after opening. The contents of boxed wine are typically accessed via a tap on the side of the box. In addition to being less expensive, alternative closures prevent cork taint, although alternative closures can also cause other types of wine spoilage.

Wine cellars offer the opportunity to protect alcoholic beverages from potentially harmful external influences, providing darkness and a constant temperature. Wine is a natural, perishable food product. Left exposed to heat, light, vibration or fluctuations in temperature and humidity, all types of wine, including red, white, sparkling, and fortified, can spoil. When properly stored, wines not only maintain their quality but can actually improve in aroma, flavor, and complexity as they mature.

Professions

- Cooper: Someone who makes wooden barrels, casks, and other similar wooden objects.
- Négociant: A wine merchant who assembles the produce of smaller growers and winemakers, and sells them under his own name. Sometimes, this term is simply a synonym for wine merchant.
- Vintner: A wine merchant or producer.
- Sommelier: A person in a restaurant who specializes in wine, and is usually in charge of assembling the wine list, staff education and making wine suggestions to customers
- Winemaker: A person who makes wine. May or may not be formally trained.
- Garagiste: One who makes wine in a garage (or basement, or home, etc.) An amateur wine maker. Also used in a derogatory way, when speaking of small scale operations of recent inception, or without pedigree (ie. small scale winemakers of Bordeaux).
- Oenologist: Wine scientist or wine chemist, student of oenology. A winemaker may be trained as oenologist, but often instead uses a consultant oenologist
- Viticulturist: A person who specializes in the science of the grapevines themselves. Can also be someone who manages a vineyard (decides how to prune, how much to irrigate, how to deal with pests, etc.)

WINE TASTING DESCRIPTORS

The use of **wine tasting descriptors** allow the taster an opportunity to put into words the aromas and flavors that they experience and can be used in assessing the overall quality of wine. Many wine writers, like Karen MacNeil in her book *The Wine Bible*, note that the difference between casual drinkers and serious wine tasters is the focus and systematic approach to tasting wine with an objective description of what they are sensing. The primary source of a person's ability to taste wine is derived from their olfactory senses. A taster's own personal experiences play a significant role in conceptualizing what they are tasting and attaching a description to that perception. The individual nature of tasting means that descriptors may be perceived differently among various tasters.

A list of some wine tasting descriptors and a common meaning of the terms.

GLOSSARY of Wine-Tasting Terminology

The purpose of this glossary is to aid in the understanding of tasting notes posted to wine-fan groups and other Internet sites.

Wine-tasting group communication has currently evolved into a so-called "virtual" method invented by individuals who agree on a set of tasting principles and, although separated by great distances, keep notes of taste perceptions gained at private meals or public functions. These notes are later transmitted to an Internet list or Usenet group for comparison or comment purposes by members of that group.

New readers of this glossary will need to know that experienced tasters' notes have a four-part sequence of events. When analyzed, the remarks break down, in order, into perceptions about:

- a) Colour/clarity of the wine when the wineglass is tilted and its contents viewed against a light source.
- b) Smell - (known in the general sense as the "nose").
- c) Taste - (first in the "mouth" or "palate", followed by the "finish").

Using these perceptions, the tasters attempt to communicate their feelings about the wine under review to others by descriptive words or phrases. The following glossary is an attempt to categorize those words/phrases.

Glossary Index

A.O.C. :Abbreviation for Appellation d'Origine Contrôlée, literally a wine whose Appellation is of controlled origin, as specified under French law. The AOC laws specify and delimit the geography from which a particular wine (or other food product) may originate and methods by which it may be made. The regulations are administered by the Institut National des Appellations d'Origine, or INAO.

A.P. number :Abbreviation for Amtliche Prüfnummer, the official testing number displayed on a German wine label that shows that the wine was tasted and passed government quality control standards.

ABGANG (see also AFTERTASTE): Term used by Austrian winetasters. Expresses the total sensation following swallowing, not only in the palate and throat but also stomach etc.

ACETIC (see also ASCESCENCE): All wines contain acetic acid - (ie: vinegar). Normally the amount is insignificant and may even enhance flavor. At a little less than 0.10% content, the flavor becomes noticeable and the wine is termed acetic. Above 0.10% content is considered a strong fault. A related substance, ethyl acetate, contributes the smell associated with acetic acid content.

ACID/ACIDITY: Acid ... term used to describe a tart or sour taste in the mouth when total acidity of the wine is high. Acidity ... term used on labels to express the total acid content of the wine. The acids referred to are citric, lactic, malic and tartaric. Desirable acid content on dry wines falls between 0.6% and 0.75% of the wine's volume. For sweet wines it should not be less than 0.70% of the volume.

Acrid: Describes a wine with overly pronounced acidity. This is often apparent in cheap red wines

AFTERTASTE (see also FINISH, LENGTH, ABGANG) - a.k.a Farewell, Fairwell: Term used to describe the taste left in the mouth after swallowing the wine. Both character and length of the aftertaste are part of the total evaluation. May be harsh, hot, soft and lingering, short, smooth, tannic, or nonexistent.

AGE/AGED (see also MADERIZED, RIM): White wines tend to turn from a greenish hue in young wines to a yellowish cast/tono to a gold/amber color as they age. Reds usually possess a purple tone when young, turning to a deep red - (Bordeaux wines) - or a brick red color - (Burgundy wines) - detectable at the surface edge in a wineglass as they age. Rose's should be pink with no tinge of yellow or orange. Cellar aged red wines at their peak will show a deep golden-orange color as it thins at the surface edge. If the wine color has deepened into a distinctly brown-orange tint at the edge it usually indicates a wine past its peak and declining.

Aging barrel :A barrel, often made of oak, used to age wine or distilled spirits.

ALCOHOL (see also LEGS, TEARS):This constituent of wine is a natural by-product of fermentation. It is one of the main pillars of perceived flavor, the others being "Acid", "residual Sugar" (and/or "Glycerin") and "Tannin". The presence of these components define a wine that has "good balance". For tablewines the wine label must, by law, state the alcohol content of the wine within the bottle, usually expressed as a percentage of the volume. Table wines do not usually exceed 14% alcohol content - (11% to 12.5% is generally considered the optimum amount) - although a few, such as Zinfandel, can go up to a 17% level. Sweet dessert wines fall in the same range. Fortified wines - (eg: Sherry, Port etc) - range from 17% to 21% alcohol content.

Altar wine :The wine used by the Catholic Church in celebrations of the Eucharist.

Alternative wine closures :Various substitutes used in the wine industry for sealing wine bottles in place of traditional cork closures.

Amphora :A type of ceramic vase, used for transporting and storing wine in ancient times.

Angel's share :The portion of a wine in an aging barrel that is lost to evaporation.

ANGULAR (see also AUSTERE, CRISP, FRESH below):The total effect of dominant, tart-edged flavors and taste impressions in many young dry wines. Has opposite meaning to round, soft or supple.

Anthocyanin :Phenolic pigments that give red wine its colour.

Appellation :A geographical based term to identify where the grapes for a wine were grown.

APPLEY:Refers to smell or aroma of a wine, usually carrying additional modifiers. "Ripe apples" describes a full, fruity, clean smell associated with some styles of Chardonnay wine. "Fresh apples" does the same for some types of Riesling. "Green apple", however, is almost always reserved for wines made from barely ripe or underripe grapes. "Stale apples" applies almost exclusively to flawed wine exhibiting first stage oxidation.

AROMA (see also BOUQUET, NOSE below):The intensity and character of the aroma can be assessed with nearly any descriptive adjective. (eg: from "appley" to "raisiny", "fresh" to "tired", etc.). Usually refers to the particular smell of the grape variety. The word "bouquet" is usually restricted to describing the aroma of a cellar-aged bottled wine.

ASCESCENCE:"Ascescence" is the term used to mark the presence of acetic acid and ethyl acetate. Detected by sweet and sour, sometimes vinegary smell and taste along with a sharp feeling in the mouth.

Assertive: Upfront, forward.

ASTRINGENT:Descriptive of wines that have a rough, puckery taste. Usually can be attributed to high tannin content. Tannic astringency will normally decrease with age. However, sometimes the wine fails to outlive the tannin.

ATF :Abbreviation for the Bureau of Alcohol, Tobacco and Firearms, a United States government agency which is primarily responsible for the regulation of wines sold and produced in the United States.

ATTACK (see also LIGHT, THIN below). :The initial impact of a wine. If not strong or flavorful, the wine is considered "feeble". "Feeble" wines are sometimes encountered among those vinified in a year where late rain just before harvest diluted desirable grape content.

ATTRACTIVE :The winetaster liked it anyway. A veiled criticism of expensive wines, a compliment for others.

AUSTERE :Usually used in description of dry, relatively hard and acidic wines that seem to lack depth and roundness. Such wines may soften a bit with age. Term often applied to wines made from noble grape varieties grown in cool climates or harvested too early in the season.

BACKBONE (see also BODY). :Refers to big, full-bodied red wines with evident tannin and/or acidity.

BACKWARD :Describes a wine that retains youthful characteristics despite considerable aging. This usually indicates that it will take longer to reach maturity and requires even more aging in the bottle or barrel. Opposite of forward.

BALANCE :Denotes harmonious balance of wine elements - (ie: no individual part is dominant). Acid balances the sweetness; fruit balances against oak and tannin content; alcohol is balanced against acidity and flavor. Wine not in balance may be acidic, cloying, flat or harsh etc.

Barnyardy: Smell of farm animals. Negative

Barrel :A hollow cylindrical container, traditionally made of wood staves, used for fermenting and aging wine. Sometimes called a cask.

Barrique :The French name for a 225 litre Bordeaux style barrel (Bordeaux hogshead). Will yield 24 cases of 12 bottles each.

Baumé :A measure of the sugar concentration in the juice or wine.

Beeswing :A light sediment, chiefly mucilage, found in Port. A type of clay used in wine clarification.

BERRYLIKE (see also HERBACEOUS). :Equates with the ripe, sweet, fruity quality of blackberries, raspberries, cranberries and cherries. The aroma and taste of red wines, particularly Zinfandel, are often partly described with this adjective.

BIG :The overall flavor of a wine, white or red, that has full, rich flavors. "Big" red wines are often tannic. "Big" white wines are generally high in alcohol and glycerin. Sometimes implies clumsiness, the opposite of elegance. Generally positive, but context is essential - (eg: A Bordeaux red wine shouldn't be as "big" as a California Cabernet Sauvignon).

Biodynamic wine :Wines produced by the principles of biodynamic agriculture.

Bite: A marked degree of acidity or tannin. An acid grip in the finish should be more like a zestful tang and is tolerable only in a rich, full-bodied wine.

BITTER (see also SALTY, SOUR and SWEET). :One of the four basic tastes. A major source of bitterness is the tannin content of a wine. Some grapes - (Gewurztraminer, Muscat) - have a distinct bitter edge to their flavor. If the bitter component dominates in the aroma or taste of a wine it is considered a fault. Sweet dessert wines may have an enhanced bitter component that complements the other flavors making for a successful overall taste balance.

Blanc de Blancs :A white wine, usually sparkling, made exclusively from white grapes, often Chardonnay.

Blanc de Noirs :A white wine, usually sparkling, made from red grapes.

Blatina :a red wine grape of Bosnia and Herzegovina.

Blending :The mixing of two or more different parcels of wine together by winemakers to produce a consistent finished wine that is ready for bottling. Laws generally dictate what wines can be blended together, and what is subsequently printed on the wine label.

Blind tasting :Tasting and evaluating wine without knowing what it is.

Bodega :A Spanish wine cellar. Also refers to a seller of alcoholic beverage.

BODY :The effect on the taster's palate usually experienced from a combination of alcohol, glycerin and sugar content. Often described as "full", "meaty" or "weighty".

BOTRYTIS :"*Botrytis Cinerea*", a mold or fungus that attacks grapes in humid climate conditions, causing the concentration of sugar and acid content by making grapes at a certain level of maturity shrivel. On the Riesling grape it allows a uniquely aromatic and flavorful wine to be made, resulting in the extraordinary "Beerenauslese" style of wine.

Bottle :A bottle is a small container with a neck that is narrower than the body and a "mouth." Modern wine bottles are nearly always made of glass because it is nonporous, strong, and aesthetically pleasing.

Bottle shock :Also known as bottle-sickness, a temporary condition of wine characterized by muted or disjointed fruit flavors. It often occurs immediately after bottling or when wines (usually fragile wines) are shaken in travel. After several days the condition usually disappears.

Bottle variation :The degree to which bottled wine of the same style and vintage can vary.

BOUQUET (see NOSE). :Near synonym for "aroma". Term generally restricted to description of odors from poured bottled wines.

Box wine :Wine packaged in a bag usually made of flexible plastic and protected by a box, usually made of cardboard. The bag is sealed by a simple plastic tap.

Brandy :See "Burnt wine".

BRAWNY :Term used mainly to describe young red wines with high alcohol and tannin levels. Certain red wines from Amador County, California, can be examples. The mild epithet "tooth-stainers" is sometimes applied to this style of wine, denoting respect for strength.

BREATHE/BREATHING (see also OPEN-UP). :Denotes the act of allowing the wine to "breathe"; ie: when wine is poured into another container, such as a wineglass, the admixture of air seems to release pent-up aromas which then become more pronounced, in many cases, as minutes/hours pass.

BREED (see also COMPLEX, ELEGANT). :Term reserved for wines from the best grape varieties, the so-called "noble grapes". Denotes wines judged to have reached classical expectations of aroma, balance, structure and varietal character.

Brettanomyces :A wine spoilage yeast that produces taints in wine commonly described as barnyard or band-aids.

BRIARY :Denotes a wine having an aggressive, prickly taste best described as "peppery". Sometimes combined with the adjective "brawny" to characterize a young red wine with high alcohol and tannin content.

Bright :Describes a wine that has high clarity, very low levels of suspended solids.

BRILLIANT (see also CLOUDY, HAZY, UNFILTERED elsewhere). :Very clear (and transparent in white wines) appearance with no visible particulates or suspensions. May be sign of flavor deficiency in heavily filtered wines.

BRIX :Measurement system used for sugar content of grapes, wine and related products. A reading of 20 to 25 deg. Brix is the optimum degree of grape ripeness at harvest for the majority of table wines. A quick conversion method for users requiring Specific Gravity units of measurement is to take the Brix reading, deg. Brix (as Sucrose, for which most refractometers are calibrated), and multiply by 0.00425 and then add 0.9988 to the resulting number. This will give a close approximation to the equivalent figure for the S.G of Sucrose at 20 deg. C. Ex: A Brix reading of 18 equals S.G. 1.074. Using the conversion technique above gives a figure of 1.075 which is close enough for most users.

BROWNING (see also MADERIZED, OXIDIZED, RIM). :Denotes aging in a wine. Young wine color tints show no sign of such "browning". If possessed of good character and depth, a wine can still be very enjoyable even with a pronounced "brown" tint. In average wines this tint, seen along the wine surface edge in a tilted glass goblet, normally signals a wine is "past its peak", although still very drinkable.

Brut :A French term for a very dry champagne or sparkling wine. Drier than extra dry.

Bung :A stopper used to seal a bottle or barrel. Commonly used term for corks.

Burnt wine :Another name for Brandy, a liquor made from distilled wine. It is often the source of additional alcohol in fortified wines.

Butt :An old English unit of wine casks, equivalent to about 477 litres (126 US gallons/105 imperial gallons).

BUTTERY (see also CREAMY, MALOLACTIC FERMENTATION). :Describes taste sensation found in better white wines, particularly Chardonnay.

Cabernet Sauvignon :Cabernet Sauvignon is a variety of red grape mainly used for wine production, and is, along with Chardonnay, one of the most widely-planted of the world's noble grape varieties.

California cult wines :Certain California wines for which consumers and others pay higher prices than those of Bordeaux's First Growths (Premiers Crus).

CANDYLIKE :Refers to the perfumed fresh fruit aromas and flavors of the grape which can be attractive in wines made for early consumption. These include pink Rose style, "nouveau" Beaujolais etc. Many consider it a less desirable characteristic in longer-aging reds and better whites.

Capsule :The plastic or foil that covers the cork and part of the neck of a wine bottle.

Carbonic maceration :A winemaking practice of fermenting whole grapes that have not been crushed.

CAUDILIE :Term defined in time-seconds. (Eg. 10 "caudilie" = ten seconds of time).

CEDAR/CEDARWOOD (see also CIGARBOX). :Aroma component often found in fine red wines.

Cellaring :To age wine for the purpose of improvement or storage. Cellaring may occur in any area which is cool (12-15°C), dark, free from drastic temperature change, and free from vibrations. Bottled wines are typically cellared on their sides.

Chai :A wine shed, or other storage place above ground, used for storing casks, common in Bordeaux. Usually different types of wine are kept in separate sheds.

Champagne flute :A piece of stemware having a long stem with a tall, narrow bowl on top.

Chaptalization :A winemaking process where sugar is added to the must to increase the alcohol content in the fermented wine. This is often done when grapes have not ripened adequately.

Character :A wine with top-notch distinguishing qualities

Chardonnay :A type of wine, one of the "noble" white varieties.

Charmat process :The Charmat or bulk process is a method where sparkling wines receive their secondary fermentation in large tanks, rather than individual bottles as seen in Méthode champenoise.

CHARMING :A comment applied to wines that don't quite fulfil the first expectations. Means detecting a slight flavor lightness. Sometimes used to describe wines made from the Chenin Blanc grape styled after a type of wine originating from the Loire region of France.

Château :Generally a winery in Bordeaux, although the term is sometimes used for wineries in other parts of the world, such as the Barossa Valley.

CHEWY :Refers to a high total tannic component of a wine. Figuratively, one cannot swallow this wine without chewing first.

CIGARBOX :Near synonym for "tobacco" aroma detected in the nose, especially if a "cedarwood" component is present. Spanish cedarwood is the traditional material for making cigar boxes.

CITRUSY :Describes aroma and flavor reminiscent of citrus fruits. Most common is a perception of "grapefruit" content. Most often detected in white wines made from grapes grown in cooler regions of California or other countries.

Claret :British name for Bordeaux wine. Is also a semi-generic term for a red wine in similar style to that of Bordeaux.

Clarification :A winemaking process involving the fining and filtration of wine to remove suspended solids and reduce turbidity.

Cleanskin :In Australia, wine bottled without a commercial label, usually sold cheaply in bulk quantities.

CLOSED-IN (see also DUMB, OPEN-UP). :Term descriptive of currently poor character definition but with all the correct characteristics. Usually expected to develop with age. Applies mainly to young, intense wines vinified for long life expectancy.

CLOUDY (see also BRILLIANT, HAZY). :Opposite of clear. Noticeable cloudiness is undesirable except in cellar aged wines that have not been decanted properly. A characteristic of some unfiltered wines showing the result of winemaking mistakes and often possessing an unpleasant taste.

CLOYING (see also SWEET below). :Excessive sugar component annoys with dominating flavor and aftertaste. The wine is then demonstrably unbalanced relative to the other components.

Cold Duck :A mixture of red and white sparkling wine that has a high sugar content.

Cold stabilization :A winemaking process where wine is chilled to near freezing temperatures for several weeks to encourage the precipitation of tartrate crystals.

COMPLEX (see also ELEGANT). :Almost a synonym for "breed". Possesses that elusive quality where many layers of flavor separate a great wine from a very good one. Balance combines all flavor and taste components in almost miraculous harmony.

Cork :A wine bottle stopper made from the thick outer bark of the cork oak tree.

Cork taint :A type of wine fault describing undesirable aromas and flavours in wine often attributed to mould growth on chlorine bleached corks.

CORKED :Wine has unpleasant "wet cardboard" taste/smell. Reason is thought to be chemical changes in the wine caused by inadequately sterilized cork stopper inserted at bottling source.

Corkscrew :A tool, comprising a pointed metallic helix attached to a handle, for drawing Corks from bottles.

Country wine :See "Fruit wine".

Crackling :Semi-sparkling wine; slightly effervescent. Also called frizzante.

CREAMY :Refers to "silk-like" taste component of wines subjected to malolactic fermentation as opposed to the "tart/crisp" taste component of the same wine lacking the treatment. Almost a synonym for "buttery". Opposite of "crisp".

Crémant :French sparkling wine not made in Champagne region.

CRISP :Wine has definite but pleasing tartness, acidity. Generally used to describe white wines only, especially those of Muscadet de Sevres et Maine from the Loire region of France.

Crust :Sediment, generally potassium bitartrate, that adheres to the inside of a wine bottle.

Cult wines :Wines for which committed buyers will pay large sums of money because of their desirability and rarity.

Cutting Edge: Stylistic, hip.

Cuve :A large vat used for fermentation.

Cuvee:The pressing, or a blending of several wines.

DECANTING :A method by which cellar-aged bottled wine is poured slowly and carefully into a second vessel, usually a glass decanter, in order to leave any sediment in the original bottle before serving. Almost always a treatment confined to red wines. The traditional method uses a candle flame as the light for illuminating the neck of the bottle while the wine is passing by. The low intensity of the light is ideal for viewing since it does not strain the eyes. Care must be taken NOT to allow the flame to heat the wine while performing this ritual.

Dégorgement :The disgorging or removal of sediment from bottles that results from secondary fermentation.

DELICATE :Any wine demonstrating somewhat mild, but attractive characteristics. Occasionally used to describe well-made wines from the so-called "lesser grape" varieties.

Demi-sec :Moderately sweet to medium sweet sparkling wines.

Dense: Describes a wine that has concentrated aromas on the nose and palate, desirable in young wines.

DEPTH, DEEP (see also LINGERING). :Refers to a premium wine that demands more attention, it fills the mouth with a developing flavor, there are subtle layers of flavor that go "deep."

DESSERT WINE

1. Fortified wine - eg: Sherry - where alcohol is added in the form of Brandy or neutral spirits.
2. Sweet or very sweet wines of any alcohol level customarily drunk with dessert or by themselves and usually in small amounts.

DESSERT WINE :Has two meanings:

Devatting :The process of separating red must from pomace, which can happen before or after fermentation.

Developed: Refers to the maturity of a wine.

DIESEL (see also PETROL below). Aroma constituent reminiscent of diesel/petrol/gasoline engine fumes. Occasionally detected in botrytis affected sweet or semi-dry wines such as Riesling. Considered a flaw if too obtrusive.

DIRECT (see also EASY, SIMPLE). :Everything present in this wine is immediately obvious.

DIRTY (see also YEASTY/YEASTLIKE below). :Describes any of the undesirable odours that can be present in a wine that that was poorly vinified. A characteristic imparted by improperly cleaned barrels or various other processes

performed incorrectly. Usually detected first in a wine by the smell of the cork stopper or from a barrel sample. Not to be confused with corked wines where the stopper is thought to be responsible.

Diurnal temperature variation :The degree of temperature variation that occurs in a wine region from daytime to night.

DO :1. The abbreviation for Denominación de Origen, or "place name." This is Spain's designation for wines whose name, origin of grapes, grape varieties and other important factors are regulated by law.

2. The abbreviation for dissolved oxygen, the degree of oxygen saturation in a wine, which strongly affects oxidation of the wine and its ageing properties.

DOC :The abbreviation for Denominazione di Origine Controllata, or "controlled place name." This is Italy's designation for wine whose name, origin of grapes, grape varieties and other important factors are regulated by law. It is also the abbreviation for Portugal's highest wine category, which has the same meaning in that country.

DOCG :The abbreviation for Denominazione di Origine Controllata e Garantita, or controlled and guaranteed place name, which is the category for the highest-ranking wine in Italy.

Doux :The French word for sweet. Usually refers to the sweetest category of sparkling wines.

Drawing off :see Devatting.

Drip dickey :A wine accessory that slips over the neck of a wine bottle and absorbs any drips that may run down the bottle after pouring - preventing stains to table cloths, counter tops or other surfaces.

DRY :Description of a wine made deliberately to possess little or no sweetness. Commonly defined as containing less than about 0.5% residual sugar.

DUMB:Characteristic description of a young wine with yet-to-develop aromas and flavours. A synonym for "closed-in". Named so because it seems "unable to speak".

EARTHY (see also NOSE, STONEY, VEGETAL, YEASTY/YEASTLIKE). :Covers situations where a "mother-earth" component is present. Earth is soil-dirt, but an earthy wine is not dirty as in "DIRTY" above. The term appears to be applicable to wine thought, by some, to be made from certain young varietal grapes obtained from vines planted on land previously used for growing vegetables containing components which "marked" the soil in some way. European tasters use the term in a broader sense to describe "terroir" characteristics.

EASY (see also DIRECT, SIMPLE). :Undemanding but pleasant, doesn't require good taste, just tastes good.

Eiswein :German for ice wine, a dessert wine made from frozen grapes.

ELEGANT (see also COMPLEX). :What to say when there is great balance and grace in the wine, but you can't quite find apt words of description. Almost a synonym for "breed".

Empty: Flavourless and uninteresting.

en Tirage :French for "in pulling", refers to the period of time in which bottled sparkling wine is rested in contact with lees generated during secondary fermentation. Part of the Méthode Champenoise process.

Enology :American English spelling of oenology, the study of wine.

ESSENCE (see also NOSE below). :Two meanings:

1. Refers to "odor kits" containing vials of representative flavor essence.

2. Used occasionally by wineries to describe a late harvest, sweet red wine. Most frequently appears on bottle labels for Zinfandel red wine made from grapes picked at 35 deg. Brix or higher sugar content.

Estate winery :A United States winery license allowing farms to produce and sell wine on-site, sometimes known as a Farm winery.

ETHYL ACETATE :A substance which contributes the smell associated with acetic acid content.

Extra dry :A champagne or sparkling wine with a small amount of residual sugar (slightly sweet). Not as dry as Brut.

EXTRACTED :Refers to the coloring imparted to wines during the fermentation process by the skins of the grapes used. Can also occur in the further step known as "maceration" where new wine is allowed to steep with the skins again. This second step usually results in a "highly extracted" style of wine, deeply colored with strong flavors and tannin. Rose's, (aka "blush" wines), are normally made by limiting contact with the skins, the opposite of "extraction".

Fading: Describes a wine that is losing colour, fruit or flavour, usually as a result of age.

Farm winery :A United States winery license allowing farms to produce and sell wine on-site.

FAT :Fills the mouth in a positive manner. The wine "feels" and tastes a little obvious and often lacks elegance but is prized by connoisseurs of sweet dessert wines. Not quite desirable in a late harvest Moselle Riesling, but appropriate in a classic Sauternes. Fatness/oiliness is determined by the naturally occurring glycerol - (a.k.a glycerin) - content in the wine.

Fault :An unpleasant characteristic of wine resulting from a flaw with the winemaking process or storage conditions.

Fermentation :The conversion of grape sugars to alcohol by yeast.

Fiasco :The straw-covered flask historically associated with Chianti.

Fighting varietal :A term that originated in California during the mid 1980s to refer to any inexpensive cork-finished varietal wine in a 1.5 liter bottle.

FILTERED :Wines that have had suspended particulates resulting from the fermentation process removed. Important for future clarity and stability of a wine.

FINED :Use of various materials for clarifying wines. These materials precipitate to the bottom of the fermentation process vessel carrying any suspended particulate matter with them.

Fining :A clarification process where flocculants, such as bentonite or egg white, are added to the wine to remove suspended solids.

Finish :A tasting term for the lingering aftertaste after a wine has been swallowed.

FIRM (see AUSTERE). :Attacks the palate with acid or tannic astringency. Suggests that the wine is young and will age. Nearly always a positive comment and very desirable with highly flavored foods.

Flabby: Lacking acidity on the palate.

Flagon :A glass bottle that holds two litres of (usually inexpensive) table wine.

FLAT (see also MEAGER, THIN). :Opposite of "firm". Usually indicates very low acidity, so tasting insipid and lacking flavor.

FLESHY :Refers to both body and texture. A fleshy wine tastes fatter than a meaty wine, exhibiting some excess oiliness if too pronounced. Often suggests great smoothness and richness.

FLINT/FLINTY :Synonym for "stoney". Derived from French phrase "gout de pierre a fusil", literally a smoky, whiff of gunflint, almost acrid taste. These terms are presumably metaphorical approximations based on the flavor sensations allegedly present in wines made from grapes grown on a limestone/silica rich terroir. "Flinty" describes an initial evaluation indicating a young white wine made from cool region grapes under cold fermentation conditions. Characterized by high acidity, a tactile "mouthfeel" that is filling and yet has a flavor sensation that is cleanly "earthy".

Flor :The yeast responsible for the character of dry Sherries.

FLORAL/FLOWERY (see also NOSE). :Suggests the aroma or taste, usually aroma, of flowers in wine. "Floral" usually employed as an adjective without modifier to describe attributes of white wine aromas. Few red wines have floral aromas.

Fortified wine :Wine to which alcohol has been added, generally to increase the concentration to a high enough level to prevent fermentation.

FORWARD :Opposite of "closed-in" or, as used by some, backward. Means presence of "fruitiness" is immediately apparent. Usually employed as a term denoting that the wine is in peak condition and on its plateau of maturity.

FOXY (see also GRAPEY, VITIS LABRUSCA below). :Common descriptive word used to note the presence of the unique musky and grapey character attached to native American Vitis. labrusca grapes such as the Concord or Catawba varieties. The term "fox" has traditionally been a pejorative name given by grapegrowers to the fruit of a feral, ie. reverted to the wild species, cultivar grapevine. The earliest known reference to a "fox" grape occurs in the first part of the 17th century, specifically applied to cultivated North American grapes, and seems to refer to the unexpected results obtained from planted seeds, a notoriously unpredictable method of reproduction. The word itself may be an early corruption of the french word "faux", (ie. false). Some also claim the word is derived from the french "gout de renard" meaning, in all senses of the phrase, "taste of fox". The aroma and flavors defy verbal description. The best way to imprint "foxiness" in the memory is to mentally compare the flavor of fresh Concord grapes and any fresh California table grape. Most people find the juice or jelly from the Concord grape quite sprightly and delicious. In dry table wines the fermented flavor result is considered by many to be obtrusive and even quite disagreeable.

Free run :Juice obtained from grapes that have not been pressed.

FRESH :The wine has a lively fruity acidity, maybe a little bite of acid, as found in youthful light reds, rose's and most whites. All young whites should be fresh. The opposite is flatness, staleness.

Frizzante :See "crackling".

Fruit :The main component of the wine, usually grape but other fruits are also used to make wine, such as pear, plum, etc. Often mentioned when the fruit isn't grown in the same site as the winery, such as "the wine is produced here on-site, but the fruit is purchased from a vineyard upstate."

Fruit wine :A fermented alcoholic beverage made from non-grape fruit juice which may or may not include the addition of sugar or honey. Fruit wines are always called "something" wines (e.g., plum wine), since the word wine alone is often legally defined as a beverage made only from grapes.

FRUITY:A fruity wine has an "appley", "berrylike" or herbaceous character. "Fruitiness" usually incorporates the detection of a little extra sweetness as is found in really fresh grapes or berries.

FULL-BODIED :As opposed to "thin" or "thin-bodied". Fills the mouth, has a winy taste, alcohol is present, the wine has "weight on the tongue".

FUNKY :Defies precise definition. Appears to be a 1970's cannabis culture derived word sometimes used by N. American west coast winetasting reviewers when describing vegetal/ yeasty/yeastlike aromas so complex that individual identification is difficult. Can have positive or negative connotations depending on context.

GAMEY/GAMELIKE (see also NOSE). :Descriptive term for one of the flavors/aromas considered particular to Burgundian style Pinot Noir red wines. Reminiscent of taste and flavor associated with cooked wild duck and other "gamey" meats. Thought to be caused by contamination with "brett" - (brettanomyces strain of yeast). Sometimes referred to as "animale" by french winemakers or "sweaty saddle" by Australians. Considered a major flaw when flavor is overly-pronounced.

Gewürztraminer :Gewürztraminer is a white wine grape variety from the wine producing region of Alsace in France.

Globalization of wine :Refers to the increasingly international nature of the wine industry, including vineyard management practices, winemaking techniques, wine styles, and wine marketing.

GLYCERIN/GLYCEROL :Gives a sweet taste on the tongue tip. Higher concentrations are found in high-alcohol and late-harvest wines, leading to sensations of smooth slipperiness giving a sense of fullness to the wine body. Is a natural by-product of the fermentation process.

GNARLY (see also EXTRACTED above). :Perceived as rough-edged, overly extracted young wine that has been left too long in contact with the grapeskins. Applies only to red wines.

Graceful: Describes a wine that is subtly harmonious and pleasing.

Grape juice :The free-run or pressed juice from grapes. Unfermented grape juice is known as "must."

GRAPEFRUITY :Grapefruit flavours are characteristic of cool-climate Chardonnays. See citrusy above.

GRAPEY (see also VITIS LABRUSCA elsewhere). :Content has simple flavors and aromas reminiscent of a certain type of fresh wine or table grape. Used by some as adjective alternate for "foxy".

GRASSY :Slightly vegetal-tasting undertone often part of the overall character of Sauvignon Blanc and certain other grape varieties. European tasters sometimes use the word "gooseberry" to describe this flavor. In minute presence it can enhance flavors. As it becomes more dominant the more it loses appeal leading to unattractiveness.

GREEN (see also ANGULAR). :Strictly applied refers to the taste of wines made with underripe fruit. More loosely used it refers to some white wines, especially Riesling, possessing the greenish colour tint indicating youth; does not necessarily mean the sour and/or grassy taste of unripe fruit content as well.

Green harvest :The harvesting of green (unripe) grapes in an attempt to increase the yield of quality grapes.

Grenache :A red wine grape of the Rhone Valley of France, and elsewhere (especially Spain). In the southern Rhone, Grenache replaces Syrah as the most important grape (Syrah being more important in the north).

HARD :High acidity and/or tannin content leading to a sensation of dryness in the mouth, a degree of puckery-ness. Useful for detecting young red wines suitable for aging. Characteristic preferred in dry white wines that will accompany shellfish.

HARSH:Very astringent wines, usually with high alcohol component, often have this rough, rustic taste characteristic. May become more tolerable with aging but also may not be worth the wait.

HAZY (see also BRILLIANT, CLOUDY, FILTERED). :Refers to wines with slight particulate content when viewed against the light. Occurs most often in unfiltered or unfinned wines where there is no need to worry. If the haziness is intense enough to cause loss of clarity however it may indicate a flawed wine.

Heady: Used to describe the smell of a wine high in alcohol

HEARTY (see also STURDY). :Most often applied in description of full, warm qualities found in red wines with high alcohol component. Examples are found in the sturdier so-called "jug wines", some California Zinfandels, lesser French Rhone or Algerian red wines and in the occasional lesser Australian Shiraz.

Hectare :A metric measure that equals 10,000 m² (2.471 acres).

HERBACEOUS (see also GRASSY). :Adjective used in description of wine with taste and aroma of herbs, (usually undefined). Considered to be a varietal characteristic of Cabernet Sauvignon, and to less extent, Merlot and Sauvignon Blanc grapes.

Hock :Term for Rhine wines, usually used in England.

Hogshead :A wine barrel that holds approximately 239 litres (63 gallons).

HOLLOW (see also AFTERTASTE). :Missing middle between "attack" and "finish". Caused by too many grapes on insufficiently pruned vines. If very noticeable, called "empty".

HOT (see also AFTERTASTE). :Defines a wine high in alcohol and giving a prickly or burning sensation on the palate. Accepted in fortified wines, but not considered as a particularly desirable attribute in Cabernet Sauvignon or Chardonnay. Positively undesirable in light, fruity wines, (eg: Moselle Rieslings).

Ice wine :Wine made from frozen grapes. Called eiswein in German.

IGT :Abbreviation for "Indicazione Geografica Tipica", the lowest-ranking of the three categories of Italian wine regulated by Italian law.

JAMLIKE/JAMMY. :Word most often encountered in descriptions of California Zinfandel wines made with Amador County grapes. Refers to the natural berrylike taste of this grape.

Jeroboam :A large bottle holding three litres, the equivalent of four regular wine bottles.

Jug wine :American term for inexpensive table wine.

Kosher wine :Wine that is produced under the supervision of a rabbi so as to be ritually pure or clean. Although commonly sweet, it need not be so.

Late harvest wine :Also known as late picked, wine made from grapes that have been left on the vine longer than usual. Usually an indicator for a very sweet or dessert wine.

LEAFY (see YEASTY/YEASTLIKE). :Somewhat analogous to "vegetal". Desirable in minute detectable amounts, if adding to notes of complexity in the wine.

LEAN (see also BODY, THIN elsewhere). :More body would be good, sort of thin in the mouth, often too much astringency, sometimes a compliment for certain styles.

LEES (see also NUTTY). :Refers to residual yeast and other particles that precipitate, or are carried by the action of "fining", to the bottom of the fermentation vessel. US winemakers use the term "mud". Imparts distinctive flavors to the wine depending on type. Derived from French term "lies" as in "sur lies".

LEGS (see also TEARS). :Term used when referring to the liquid rivulets that form on the inside of a wineglass bowl after the wine is swirled in order to evaluate the alcohol concentration present. Usually the higher the alcohol content, the more impressive the rivulets appear because of reduced surface tension effects. (Some still cling to the erroneous belief that glycerin content causes these rivulets). Valuable technique when used in "blind" tasting competitions.

LEMONY :Descriptive of a somewhat acidic white wine. These wines contain flavors reminiscent of that fruit. Apart from that, may be well balanced in all other respects, sometimes with a touch of extra sweetness.

LENGTH (see also AFTERTASTE). :How long the total flavor lasts in the back of the throat after swallowing. Counted in time-seconds, known as "caudilie". Ten seconds (caudilie) is good, fifteen is great, twenty is excellent and fifty is superb. Almost a synonym for "finish", as in "this is a wine with an long, extraordinary finish".

LIGHT :Low alcohol and/or sugar. Since about 1981 a wine containing fewer calories per comparable serving than a regular glass of wine has been legally designated as such. Used as a tasting term, "light" is usually a polite expression meaning "watery".

Lightstruck :A tasting term for a wine that has had long exposure to Ultraviolet light causing "wet cardboard" type aroma and flavour.

LINGERING (see AFTERTASTE, LENGTH). :

Litre (US - Liter) :A metric measure of volume equal to 33.8 fluid ounces (U.S.) or 35.2 fl oz (imperial).

LIVELY :Almost a synonym for fresh. Implies detection of barely discernible spritzyness. Applies most often to white wines, but some reds also qualify.

Look :A tasting term for the casual sensory evaluation of a wine.

LUSH (see also SWEET below). :Describes impression of wines with high amounts of residual sugar. Adjective almost entirely reserved for sweet dessert wines.

Maceration :The contact of grape skins with the must during fermentation, extracting phenolic compounds including tannins, anthocyanins, and aroma.

MADERIZED (see also SHERRIFIED). :Distinctive brown color in wine due usually to period of air exposure. Regarded as synonym for "oxidized". Originates from the taste/appearance of fortified Madeira wines.

Magnum :A bottle holding 1.5 litres, the equivalent of two regular wine bottles.

MALOLACTIC FERMENTATION :Secondary fermentation occasionally detected in bottled wines. Its action converts the naturally occurring Malic acid into Lactic acid plus Carbon Dioxide gas. Reduces total acidity by this action. Since the gas is contaminated with undesirable odors, if it remains trapped in the bottle it becomes a minor fault unless allowed to dissipate. Malolactic fermentation is a commonly used technique for reducing the sharpness of cool climate Chardonnays and the Lactic acid component gives an admired "creamy" or "buttery" texture.

Marc :French for "fruit skins". See "pomace".

Master of Wine :A qualification (not an academic degree) conferred by The Institute of Masters of Wine, which is located in the United Kingdom.

MATCHSTICK :Describes the odor of Sulphur Dioxide gas, described by some as similar to the smell of "burnt matches", found in minute amounts very occasionally trapped in bottled white wines. Dissipates with airing or decanting.

May wine :A light German wine flavored with sweet woodruff in addition to strawberries or other fruit.

Mead :A wine-like alcoholic beverage made of fermented honey and water rather than grape juice.

MEAGER (see also THIN, WATERY). :Lacks "body" and "depth". Has definite feeling of flavor dilution. Seems to occur in some select varietal wines vinified from grapes subjected to late season rain, although there are other explanations as well.

MEATY (see also FAT, OILY). :With much body as though you could chew it. The reference is to lean meat, so indicates less body present than "fleshy".

Merlot :Merlot is a variety of wine grape used to create a popular red wine.

Méthode Champenoise :Process whereby sparkling wines receive a second fermentation in the same bottle that will be sold to a retail buyer. Compare with Charmat or bulk fermented.

Methuselah :A large bottle holding six litres, the equivalent of eight regular wine bottles.

Microoxygenation :The controlled exposure of wine to small amounts of oxygen in the attempt to reduce the length of time required for maturation.

Midpalate :A tasting term for the feel and taste of a wine when held in the mouth.

Millerandage :A French term referring to a viticultural problem in which grape bunches contain berries of greatly differing size and levels of maturity. Caused by cool weather during flowering.

Mis en bouteille au château :French for "bottled at the winery", usually in Bordeaux.

MOUTH-FILLING :Wines possessing intense flavors which seem to affect every sensory nerve in the mouth. Usually slightly high glycerin component, slightly low acid.

MSG :Acronym for Monosodium Glutamate, a common additive used in Chinese food recipes. Also known as an ingredient in the tastiness factor called Umami, identified with certain amino acids and nucleotides such as sodium inosinate and sodium guanylate. Recently found to be a fifth taste detectable by human tongue taste receptors (ie. see "Nature" magazine, April 2000).

Mud :See "Lees".

Mulled wine :Wine that is spiced, heated, and served as a punch.

Murky :Lacking brightness, turbid or swampy.

Must :Unfermented grape juice, including pips, skins and stalks.

Must weight :The level of fermentable sugars in the must and the resultant alcohol content if all the sugar was converted to ethanol.

MUSTY (also see DIRTY, CORKED). :A wine that displays unpleasant "mildew" or "moldy" aromas. Results from improperly cleaned storage vessels, moldy grapes or cork.

Nebuchadnezzar :A large bottle holding 15 litres, the equivalent of 20 regular wine bottles.

Négociant :French for "trader". A wine merchant who assembles the produce of smaller growers and winemakers and sells the result under its own name.

Neutral :Describes a wine without outstanding characteristics, good or bad.

New World wine :Wines produced outside of the traditional wine growing areas of Europe and North Africa.

Noble rot :Another name for the Botrytis cinerea mould that can pierce grape skins causing dehydration. The resulting grapes produce a highly prized sweet wine, generally dessert wine.

NOSE :Not the fleshy sense-organ/projection on the human face. Is near synonym word for "aroma" and includes "bouquet". Strictly applied it refers to the totality of the detectable odor, (grape variety, vinous character, fermentation smells), whether desirable or defective, found in a wine. One would speak of a mature wine as having, for example, "varietal aromas, flowery bouquet and hint of vanilla oak combining to give a balanced nose".

NOUVEAU (a.k.a. "Nuevo"). :Indicates young, immediately drinkable wine - (eg: "nouveau Beaujolais").

NUTTY (see also MADERIZED, OXIDIZED). :Table wines that have been exposed to air display this aroma which resembles that of certain sherry wines. Considered a flaw by some in red wines, but a desired flavor component in certain white wines by others, (eg: Chardonnays with extended "lees" contact in the fermentation vessel).

Oak chips :Small pieces of oak wood used in place of oak barrels in fermenting and/or ageing wine.

OAKY :The taste or aroma of freshly sawn oak. A wine, especially a red, is considered as correctly "oaked" when the "nose" carries a bare whiff of vanilla aroma. Sometimes oak flavors overpower other component wine flavors in which case it is considered overoaked. Oak flavor is introduced from contact with storage barrels made from that wood. New oak barrels contribute stronger flavor to a wine than older storage barrels. The "oaky" components encountered include "vanillin", and so-called "toasty", "charred" or "roasted" elements. "Vanillin" comes from the character of the hardwood. The three others derive from the "charring" of the barrel that occurs from heating the broad iron rings which hold the barrel staves in place after contraction and the flaming of the interior.

Oenology :The science of wine and winemaking.

Oenophile :A wine aficionado or connoisseur.

Off-dry :A wine that has the barest hint of sweetness; a slightly sweet wine in which the residual sugar is barely perceptible.

OILY (see also FAT, GLYCERIN/GLYCEROL elsewhere) :Describes the vaguely fat, slippery sensation on the palate in contact with the combination of high glycerin and slightly low acid content. Mostly encountered in high quality Chardonnays and late harvest sweet wines.

Old vine :Wine produced from vines that are notably old.

Old World wine :Wines produced inside of the traditional wine growing areas of Europe and North Africa.

OPEN-UP/OPENING-UP (see also CLOSED-IN) :Some bottled cellar-aged red wines possess the peculiarity that, when the cork is first pulled and the wine poured, the full flavors do not immediately make an appearance. However, after the passage of several minutes in an open glass goblet, the wine develops unsuspected flavor characteristics that can verge on the sublime. This phenomenon is referred to as "opening-up". Conversely, these flavors can disappear just as fast in just 30 minutes, leaving a subsequent impression of a flat, stale, "over-the-hill" and/or mediocre wine.

OVERRIPE :A grape precondition necessary for making certain styles of Californian Zinfandel wines. Left on the vine to dry in the sun, certain grape varieties will develop the desirable "raisiny" character and concentrated sugar necessary for making specialty wines such as the Hungarian "Tokay".

OXIDIZED (see MADERIZED, NUTTY).

Palate :A tasting term for the feel and taste of a wine in the mouth.

Pedestrian: Plain.

PEPPERY :Term almost solely applied to "spicy" wines, such as Gewurztraminer among the whites, or the red Rhone Syrah and Australian Shiraz wines. Is a component which can almost be described as pungent in quality, being reminiscent of anise, cinnamon etc.

PERFUMED (see CANDYLIKE, FLOWERY) :Synonym for "floral". Implies also a degree of extra residual sugar.

PETILLANT (see SPRITZY below).

PETROL (see DIESEL above).

pH :An acronym for "potential hydrogen" a measure of acidity. The lower the pH, the higher the acidity. However pH is actually a shorthand for its mathematical approximation: in chemistry a small p is used in place of writing $-\log_{10}$ and the H here represents $[H^+]$, the concentration of hydrogen ions.

Phylloxera :A microscopic underground insect that kills grape vines by attacking their roots.

Pip :Grape seeds.

Pipe :A cask holding two hogsheads or 126 U.S. gallons of wine.

Plan Bordeaux :A proposal for enhancing the economic status of the wine industry in Bordeaux.

Plonk :British English slang for an inexpensive bottle of wine. The term is thought to originate from the French word for white wine, "blanc".

PLUMP :Less than "fat", but otherwise nearly a synonym.

Pomace :The skins, stalks, and seeds that remain after making wine. Also called marc.

PONDEROUS :Even less balanced than a "hearty" or "sturdy" wine. The sole impact is one of high alcohol and "body" character. Little or no acid/tannin content. An everyday red wine, similar to a french "vin ordinaire" country wine sold by alcohol content, can be an example.

Port :A sweet fortified wine, which is produced from grapes grown and processed in the Douro region of Portugal. This wine is fortified with the addition of distilled grape spirits in order to boost the alcohol content and stop fermentation thus preserving some of the natural grape sugars. Several imitations are made throughout the world.

Porto :The legal name for a true Port wines sold in the United States since imitation ports may be labeled as a "port" there

Potassium sorbate :A wine stabilizer and preservative.

Potent: Describes a strong, intense, powerful wine.

POWERFUL :Close to being a synonym for BRAWNY.

Proof :Refers to the alcohol content of a beverage. In the United States, proof represents twice the alcohol content as a percentage of volume. Thus, a 100 proof beverage is 50% alcohol by volume and a 150 proof beverage is 75% alcohol. In the Imperial system, proof, (or 100% proof), equals 57.06% ethanol by volume, or 48.24% by weight. Absolute or pure ethanol is 75.25 over proof, or 175.25 proof.

PRUNEY :Overripe, sun-dried grapes can induce an undesirable pungent quality into table wines; sometimes compared to "the taste of dried prunes".

PUCKERY (see also HARD, TANNIC) :Synonym for ASTRINGENT.

Puncheon :A wine barrel that holds approximately 84 U.S. gallons (318 litres) .

Punt :The indentation found in the base of a wine bottle. Punt depth is often thought to be related to wine quality, with better quality wines having a deeper punt.

QPR :Acronym used by Mail-list users as shorthand for "Quality-Price-Ratio". Generally refers to a wine considered good value for the price asked.

Qualitätswein :A designation of better quality German wines.

Qualitätswein bestimmter Anbaugebiete :A designation of better quality German wines from recognized viticultural areas.

Qualitätswein mit Prädikat :A designation of best quality German wines that must conform to specific requirements of origin and composition.

RACKING (see also FILTERED, FINED) :Traditional method of wine clarification. Sequential transfer of wine to several containers, each transfer leaving behind some particulate matter.

RAISINY :Mildly rich flavor due to excessive heat in the growing area which dries out grapes still on the vine. Considered a fault in most dry table wines.

RANCIO :Word normally used to describe a flavor perception found in tawny brown, wood-aged and heated fortified wines such as some "Madeira". Refers to the peculiarly blowsy overly-ripe fruit aroma, analogous to overripe bananas, admired in Port-style fortified wines but considered a fault in dry table wines where the detectable presence of oxidized components is frowned on for the most part.

REFINED :Term for well-balanced wines. Mostly refers to reds, such as Zinfandel, that normally turn "powerful" in the barrel. Almost a synonym for "elegant".

Rehoboam :A large bottle holding 4.5 litres, the equivalent of six regular wine bottles.

Rémuage :See "riddling".

Reserva :Spanish and Portuguese term for a reserve wine.

Reserve :A term given to wine to indicate that it is of higher quality than usual.

RESIDUAL SUGAR (see also SWEET). :Percentage, by weight or volume, of the unfermented grape sugar in a bottled wine.

Reverse osmosis:A process used to remove excess water from wine.

RICH :Giving a full, rounded flavor impression without necessarily being sweet. Richness supplied by alcohol, glycerin and oak vanilla nuances in dry wine. The sweeter wines qualify for this adjective if also characterized by ripe, fruity flavors.

Riddling :Also known as "Rémuage" in French, part of the Méthode Champenoise process whereby bottles of sparkling wine are successively turned and gradually tilted upside down so that sediment settles into the necks of the bottles in preparation for degorgement. Part of the Méthode Champenoise process.

Riesling :Also known as White Riesling in countries outside of Germany. Riesling is a variety of grape used to make white wine. It is grown mainly in Germany, where the relatively cold climate enables it to produce grapes for some of the best white wines in the world. Riesling, however, is used for high quality wines also in Austria and can be found in countries like Australia, South Africa and Canada as well. Riesling is famous for its vivid acidity and fruitiness both in the nose and on the palate.

RIM (see also AGE/AGING, BROWNING, LEGS). :Refers to edge of wine surface as seen through a "ballon" (goblet) style wineglass held at an angle of about 30-40 deg. from the vertical and viewed against white piece of paper or cloth using natural light. Used in evaluation of wine age. In "blind" tasting is about the only way to get an informed perception about the probable life and/or condition of the wine from that date on.

RIPE :Favorable adjective bestowed when the varietal characteristics of the grape are optimally present in a well balanced wine. Ripe-tasting wines tend toward being slightly more fruity and sweet than otherwise normal wines.

ROBUST (see also BRAWNY). :Vigorous, full with a lot of heart, a big scaled wine.

Rosé wines :Pink wines that are produced from the shortened contact of red wine juice with its skins, reducing the red colour of the wine. These wines can also be made by blending a small amount of red wine with white wine.

ROTTEN EGG :Smell of Hydrogen Sulfide gas in wine. Thought to be a characteristic imparted by certain yeast strains. A decided flaw.

ROUGH (see also ASTRINGENT). :Flavor/texture is coarse. Acidity and/or tannin are predominant and unpleasant.

ROUND (see also REFINED). :Describes flavors and tactile sensations giving a feeling of completeness with no dominating characteristic. Almost the same as fat, but with more approval. Tannin, acid and glycerin are sufficiently present but appear as nuances rather than distinct flavors.

Ruby :A style of Port wine that is generally sweet.

RUSTIC :Synonym for "rough".

Sack :An early English term for what is now called Sherry.

Salmanazar :A large bottle holding nine litres, the equivalent of 12 regular wine bottles.

SALTY :One of the basic taste sensations detected by the receptors in the human tongue.

Sangria :A tart punch made from red wine along with orange, lemon and apricot juice with added sugar.

Screwcap :An alternative to cork for sealing wine bottles, comprising a metal cap that screws onto threads on the neck of a bottle. Also called a "Stelvin".

Sec :French for dry, except in the case of Champagne, where it means semi-sweet.

Seductive: A wine that is appealing.

Sekt:German sparkling wine.

Semi-generic :Wines made in the United States but named after places that the Alcohol and Tobacco Tax and Trade Bureau requires be modified by a US name of geographic origin. Examples would be New York Chablis, Napa Valley Burgundy or California Champagne.

SHARP (see also CRISP, HARD). :Excess acid predominates, disturbing the otherwise balanced flavors.

SHERRIFIED (see MADERIZED above).

Sherry :A fortified wine that has been subjected to controlled oxidation to produce a distinctive flavor.

Shiraz :Shiraz or Syrah is a variety of grape used to make red wine.

Short: Describes a wine that does not remain on the palate after swallowing

SIMPLE :Normal, everyday, well-vinified table wine of straightforward character.

SMOKE/SMOKY 1. Some use the word in the same sense as the smell/flavor that separates smoked (anything) from ordinary (anything).
2. Refers to aroma contributed by the charred oakwood in barrels. It can have a variety of impressions - (eg: such as the remains of a burnt-out fire). Needs a variant, such as "wood-smoke" or "barbecue smoke" or "sooty" to fully convey the meaning.

Solera system :A process used to systematically blend various vintages of Sherry.

Sommelier :A trained wine expert that often works in fine restaurants.

SOUR (see also CRISP, SHARP). :Almost a synonym for ACIDIC. Implies presence of acetic acid plus excess acid component. (Is also one of the four basic taste sensations detected by the human tongue).

Sparkling wine :Effervescent wine containing significant levels of carbon dioxide.

Spätlese :German for "late harvest".

SPECIFIC GRAVITY (see BRIX above).

SPICY :Almost a synonym for "peppery". Implies a softer, more rounded flavor nuance however.

Spinning cone column :Used to reduce the amount of alcohol in a wine.

Split :A wine bottle that holds approximately 6 oz (175-187 mL) or one-fourth the equivalent of a typical 750 mL bottle; a single-serving.

SPRITZY (see also LIVELY, PETILLANT). :Considered a fairly minor fault stemming sometimes from the onset of a brief secondary malolactic fermentation in the bottle. Consists of pinpoint carbonation typically released when the bottle cork is pulled. Frowned on more if occurring in white wines vinified to be dry.

Spumante :Italian for "sparkling". Generally any sparkling wine from Italy, although producers of Franciacorta have recently started stating that Franciacorta is not a "spumante".

STALE (see also TANKY). :Wine with lifeless, stagnant qualities. Usually found in wines that were kept in large vessel storage for an excessive length of time.

Stelvin :A brand of screwcap.

Still wine :Wine that is not sparkling wine.

STONEY/STONELIKE (see also FLINT/FLINTY). :Describes a _set_ of perceptions that seem to indicate a relatively young white wine fermented from ripe, but not overly so, grapes under cold fermentation conditions. Classic examples are made from Chardonnay grapes in the Chablis region of France. Wines from the Carneros region of the Napa Valley in California are sometimes so described as well. High acidity coupled with a tactile, mouth-filling sensation that has a cleanly "earthy" flavor characterize this type of wine.

Stoving wine :A production method of artificially mellowing wine by exposing it to heat.

STRUCTURE :Term for overall flavor. Used to suggest complete impression of the wine. Needs a modifier in order to mean something - (eg: "brawny" etc).

STURDY (see HEARTY above)

STYLISH (see also LIVELY). :The style is distinctive and characteristic of the grape(s) used. Carries a connotation of briskness or jauntiness. Commonly used to describe an Australian or New Zealand wine.

Sulfites :Compounds (typically: potassium metabisulfite or sodium metabisulfite) which are added to wine to prevent oxidation and microbial spoilage.

Sulphur dioxide :A substance used in winemaking as a preservative.

SUPPLE :Term often used for young reds which should be more aggressive. More lively than an easy wine with suggestions of good quality. The near synonym "amiable" is also sometimes employed but does not quite emphasize the extra connotation of "leanness" implied.

SWEET (see also CLOYING, RICH, RIPE). :Refers to one of the four basic tastes detected by the sensory nerves of the human tongue. In the description of wine taste-flavor the term "sweet" is almost always used as an identifier denoting the presence of residual sugar and/or glycerin. Wine aromas require a descriptive term to identify the source of the perceived sensation - (eg: "ripe", "lush").

Sweetness of wine :Defined by the level of residual sugar in the final liquid after the fermentation has ceased. However, how sweet the wine will actually taste is also controlled by factors such as the acidity and alcohol levels, the amount of tannin present, and whether the wine is sparkling.

Syndicat des Vins de Bordeaux et Bordeaux Superieur :An organisation representing the economic interests of wine producers in Bordeaux.

T budding :A technique that permits grafting of different grape varieties onto existing rootstocks in a vineyard.

T.B.A. :An abbreviation for the German wine Trockenbeerenauslese.

Table wine :Generally any wine that is not sparkling or fortified. In the US these wines must also be between 7% and 14% alcohol by volume.

TANKY :Synonym for "stale".

TANNIN (see also ASTRINGENT, PUCKERY). :A naturally occurring substance in grapeskins, seeds and stems. Is primarily responsible for the basic "bitter" component in wines. Acts as a natural preservative, helping the development and, in the right proportion, balance of the wine. It is considered a fault when present in excess.

TARRY/TARLIKE :Descriptive term used when comparing odor detected in the "nose" of a wine with similar odor retained in a memory trained by the use of a comparison kit of scent essences. Such kits include tar, mercaptan, apricots, mushrooms and other flavoring essences isolated from wines.

TART (see also SHARP, SOUR). :Synonym for "acidic".

Tartaric acid :The most important acid found in grapes.

TASTE :Refers to the basic sensations detectable by the human tongue. Current scientific opinion defines these as "sweet", "salty", "sour", "bitter" and "MSG" (Monosodium Glutamate) flavors all registered by the tongue taste receptors. The traditional view of the tongue having four distinct surface zones to register those tastes has recently been revised by a report of new research discoveries (ie. see "Nature" magazine, April 5, 2000).

Tasting flight :Refers to a selection of wines, usually between three and eight glasses, but sometimes as many as fifty, presented for the purpose of sampling and comparison.

TEARS (see also ALCOHOL). :Synonym for "legs".

TERROIR (see also EARTHY, FLINTY above). :French language term for all the characteristics of the vineyard site thought to be imparted to a particular wine. It is a term that includes geographic, geological, climatic and other attributes that can affect an area of growth as small as a few square metres.

Texture :A tasting term for the mouthfeel of wine on the palate.

The Berthomeau Report :Commissioned by French Ministry of Agriculture to better position the wine industry for the future.

The sense organs of the human nose can be educated by the use of purchased odor comparison kits known by such names as "Le Nez du Vin", "Component Collection" or "Winealyser". These can sometimes be obtained at the various Home Wine Makers mail suppliers (etc.) around the country.

Thief :A tubular instrument for removing a sample from a cask or barrel. Also called a pipe.

THIN/THIN-BODIED (see also LIGHT, MEAGER):.Opposite of "full-bodied".

TIGHT (see also ANGULAR, CLOSED-IN, HARD):.A term for young wines. Almost an synonym for "dumb".

Toast :The charcoal that is burned into the inside of wine casks. To toast refers to that process. It also refers to the practice of drinking an alcohol beverage along with wishing good health or other good fortune.

TOASTY (see also OAKY, SMOKE/SMOKY, VANILLIN). :Other, similar descriptors are "caramel" and "toffee". Some also add spicy flavours, such as "cinnamon" or "cloves".

TOBACCO :Descriptive term, used by some, to describe a flavor component resembling the taste of raw tobacco leaf in the finish of certain red wines. Seems to mainly apply to Cabernet Sauvignons from Bordeaux, France or the Napa region of California. "Cigarbox" is a common term often used as a near synonym especially if a cedar-wood note in the aroma is detected. (Non-smokers may have trouble with this word and its implication).

Transparency :The ability of a wine to clearly portray all unique aspects of its flavor-fruit, floral, and mineral notes. The opposite would be a wine where flavors are diffused and thoroughly integrated.

Trocken :German for "dry".

Trockenbeerenauslese :German for "dry berry selected". A type of German wine made from vine-dried grapes. Such grapes can be so rare that it can take a skilled picker a day to gather enough for just one bottle.

Tun :A wine cask that holds approximately, two butts, or 252 U.S. gallons.

Typicity :A wine tasting term used to describe how much a wine expresses the typical characteristics of the varietal.

Ullage :Also known as headspace, the unfilled space in a wine bottle, barrel, or tank.

UNDERIPE (see also ACIDIC, GREEN). :Resulting flavor when grapes that failed to reach optimum maturity on the vine are used in the vinification process.

UNFILTERED :Opposite of "filtered". However, does not exclude other clarifying processes such as "fining" etc.

UNFINED :Opposite of "fined", but does not exclude other clarifying processes such as "filtering" etc.

Unoaked :Also known as unwooded, refers to wines that have been matured without contact with wood/oak such as in aging barrels.

VANILLA (see also SWEET, TARLIKE). :Component detectable in the "nose" of a wine. The novice taster can compare odors with the vials of artificial ones provided in kit form.

VANILLIN :Component contributed by oakwood barrel staves. Considered to add a degree of "sweetness" to red wines when present in barely detectable amounts, so adding to a desirably complex style prized by connoisseurs.

VARIETAL CHARACTER (see also BREED, HERBACEOUS, GRAPEY). :The particular flavor characteristics associated with a grape picked at optimum maturity - (eg: distinctive "berrylike" taste of California Zinfandels, "blackcurrants" of Cabernet Sauvignon etc).

VEGETAL (see also EARTHY, LEAFY, YEASTY/YEASTLIKE). :Considered a flavor flaw when present in distinctive amounts over and above that occurring naturally in the grape. "Grassy" has somewhat the same connotation.

Velvety: Having rich flavour and a silky texture

Vermouth :A fortified wine that has been flavoured with as many as 40 herbs and spices.

Vertical and horizontal wine tasting :In a vertical tasting, different vintages of the same wine type from the same winery are tasted. This emphasizes differences between various vintages. In a horizontal tasting, the wines are all from the same vintage but are from different wineries. Keeping wine variety or type and wine region the same helps emphasize differences in winery styles.

Vignerons :French for vine grower.

Vin :French for wine.

Viña :Spanish for vineyard.

Vine :A plant on which grapes grow.

Vinegar :A sour-tasting, highly acidic, liquid made from the oxidation of ethanol in wine, cider, beer, fermented fruit juice, or nearly any other liquid containing alcohol.

Vineyard :A place where grape vines are grown for wine making purposes.

Vinho :Portuguese for wine.

Vinho verde :An effervescent white wine produced in Portugal.

Viniculture :The art and science of making wine. Also called enology (or oenology). Not to be confused with viticulture.

Vinification :The process of making grape juice into wine.

Vino :Italian and Spanish, Originally derived from Latin, for wine.

VINOUS (see also SIMPLE). :Akin to "amiable". Nothing basically wrong with the wine, just has no impact on the taster. Implies good "character" in that characteristics of a certain grape fruitiness are detectable but apparent lack of other flavor nuances amount to a dull experience.

Vintage :The year in which a particular wine's grapes were harvested. When a vintage year is indicated on a label, it signifies that all the grapes used to make the wine in the bottle were harvested in that year.

Viticulture :The cultivation of grapes. Not to be confused with viniculture.

VITIS LABRUSCA (see also GRAPEY). :The grape species believed to be an impure, cross-pollinated version of the wild grape native to North America. Makes tasty juice, jelly but has wine flavor often termed as "foxy".

VITIS VINIFERA (see also BREED, ELEGANT). :The premier grape species used for the world's most admired wines. Also referred to as the "European vine".

VOLATILE (see also HARSH). :Powerful, attack aroma. Usually denotes high level of acidity, alcohol and/or other flavor faults.

Volatile acidity: The level of acetic acid present within a wine. A popular type of corkscrew used commonly in the hospitality industry.

WARM :Possesses high alcohol flavor offset by counterbalancing flavors and other desirable qualities. Unlike "hot", is a positive attribute.

WATERY :Synonym for MEAGER or THIN.

WEIGHTY (see also BODY). :Well-structured/balanced wines with an implication of mildly excessive flavor or "heaviness".

WELL-BALANCED :Contains all of the essential elements - (ie: alcohol, flavors, acid or astringency etc) - in good proportions.

Wine :An alcoholic beverage made from the fermentation of unmodified grape juice.

Wine cave :A large cave that is excavated to provide a cool location for storing and aging wine. Similar to wine cellar.

Wine cellar:A cool, dark location in which wine is stored, often for the purpose of ageing.

Wine fault :Undesirable characteristics in wine caused by poor winemaking techniques or storage conditions.

Wine fraud :Any form of dishonesty in the production or distribution of wine.

Wine label :The descriptive sticker or signage adhered to the side of a wine bottle.

Wine lake :Refers to the continuing surplus of wine over demand (glut) being produced in the European Union.

Wine tasting :The sensory evaluation of wine, encompassing more than taste, but also mouthfeel, aroma, and colour.

WINE THIEF ::Sampling tube made from clear glass or plastic tube having a narrowed opening at either end. The tube is lowered into the wine container, usually a barrel, allowed to fill to a predetermined level and is then withdrawn, keeping the upper end sealed with a finger, so collecting a sample of wine. The wine sample is then disgorged into a wineglass or shallow "tastevin" cup held ready for use by the taster. (Cooks will recognize the similarity to the kitchen implement known as a "turkey baster").

Winemaker :A person engaged in the occupation of making wine.

Wine-press :A device, comprising two vats or receptacles, one for treading and bruising grapes, and the other for collecting the juice.

Winery :A building, property, or company that is involved in the production of wine.

WOODY :Almost a synonym for OAKY. However, implies an overstay in a wooden container which resulted in the absorption of other wood flavors besides "oak".

Yeast :A microscopic unicellular fungi responsible for the conversion of sugars in must to alcohol. This process is known as alcoholic fermentation.

YEASTY/YEASTLIKE (see also DIRTY, EARTHY, NUTTY, VEGETAL). :Term describing odors deriving from varietal yeasts carried on grapeskins, molds etc. Includes both desirable and undesirable characteristics. Examples would be the presence of "brett", (*brettanomyces*), a strain of yeast that produces "gamey/smokey" odors that are considered to add to the character of the wine when barely detectable. Considered a flaw when presence is pronounced. Another, similar example is the "dekkera" wild yeast strain which gives a "fresh dirt/cement-y" flavor component.

Young :Wine that is not matured and usually bottled and sold within a year of its vintage.

Zesty :A wine that's invigorating.

Zymology :The science of fermentation.

WINE ACCESSORY

A **Wine accessory** is generally any equipment that may be used in the storing or serving of wine. Wine accessories include many items such as wine glasses, corkscrews, and wine racks.

Wine glasses

Wine glasses are a type of glass stemware that are used to drink and taste wine from. Selection of a particular wine glass for a wine style is important, as the glass shape can influence its perception.

Wine bottle openers

Wine bottle openers are required to open wine bottles that are stoppered with a cork. They are slowly becoming obsolete with the increasing popularity of the screwcap closure. There are many different inceptions of the wine bottle opener ranging from the simple corkscrew, the screwpull lever, to complicated carbon dioxide driven openers. The most popular is the wine key or "waiter's friend" which resembles a pocket knife and has a small blade for cutting foil and a screw with a bottle brace.

Wine poppers are also a common means of opening wine. A hollow spike is driven through the cork of a bottle. A cartridge of carbon dioxide is then pressed to release a short burst of air. The sudden increase of air pressure dislodges the cork and the wine can then be served.

Wine coolers

A **Wine cooler** is any type of equipment used in the chilling or cooling of wine. They may refer to:

- Small table top units that rapidly chill a single bottle. These are useful for obtaining the correct wine serving temperature particularly in warmer climates. This style of wine cooler are more appropriate for white, rosé or sparkling wines which are usually served chilled.

- Larger refrigerator style units that store dozens of bottles at selected temperatures. These are useful for those who do not have access to a wine cellar, as temperature and humidity conditions can be replicated. Some units are controlled by a thermostat.

Wine decanters

Wine decanters are a glass serving vessel into which an entire bottle of wine is poured. Their use promotes the aeration of wine by maximising the wine-air interface, thereby introducing more oxygen which improves the wine's bouquet and taste. They also can make wine pouring easier by preventing dribbling. Decanters are important when serving older vintages which are more likely to accumulate potassium bitartrate crystal sediment in the process of aging.

Different types of decanters should be used for different varieties of wine. Port, in particular, should be decanted in a vessel with a wide, flat bottom.

Wine racks

Wine racks are storage devices that hold wine bottles in an orientation facilitating long term wine aging. Most wine racks are designed for a bottle to be stored on its side, with a slight slant downward towards the bottle's neck. This ensures that wine is always in contact with the cork, preventing the cork from drying out and the subsequent ingress of oxygen, which would ultimately spoil the wine. Wine racks can be made of many materials such as wood, steel, and stone, holding just several bottles to thousands.

Wine collar

A **wine collar** is a wine accessory that fits around the neck of a wine bottle. When in place it absorbs any drip that may run down the bottle after pouring. This is beneficial for preventing stains to surfaces that the bottle comes in contact with such as table cloths or counter tops. Wine collars are also commonly known as a *drip ring*, *drip dickey* or *drip collar*.

Designs for this simple accessory have varied for over a hundred years. In 1872, W.R. Miller was issued a patent for a "drip cup", which formed a circular gutter that would catch the fluid. The most recognized wine collar today is typically a plastic or silver ring with an interior lining of red or black felt. When slipped over the neck of the bottle the felt absorbs the drip.

Wine stopper

A **wine stopper** is an essential wine accessory to close leftover wine bottles before refrigerating them. Wine stoppers are used because it is hard to put the original cork back into the bottleneck.

Wine stoppers vary in shapes, sizes, and materials. The three typical types are the cork wine stopper, rubber wine stopper, and plastic wine stopper. All these wine stoppers look very different, especially the top. The top part can be made from plastic, wood, or even precious metals and crystals. However the bottom part of the stoppers are primarily made of the above 3 typical materials.

Wine Journal

It is a journal for record keeping purpose of wine drank. It provides a catalogue for wine enthusiast to record down bottles of wine, champagne and liquors for future reviewing.

Wine thief

A **wine thief** is a glass or food-grade plastic pipette used in the process of wine making. It may be anywhere from 12 to 24 inches (30 to 60 centimetres) in length and may have a bend near one end. The wine thief is used to remove a small amount of wine from a cask, carboy, or other fermentation device for testing.

Home winemakers may also use a wine thief in connection with a length of tubing to syphon wine from one container to the other (a process called *racking*) or to transfer the wine to bottles.

Tastevin



A **tastevin** is a small, very shallow silver cup or saucer traditionally used by winemakers and sommeliers when judging the maturity and taste of a wine.

The saucer-like cups were originally created by Burgundian winemakers to enable them to judge the clarity and color of wine that was stored in dim, candle-lit wine cellars. Regular wine glasses were too deep to allow for accurate judging of the wine's color in such faint light. Tastevin are designed with a shiny faceted inner surface. Often, the bottom of the cup is convex in shape. The facets, convex bottom, and the shiny inner surface catch as much available light as possible, reflecting it throughout the wine in the

cup, making it possible to see through the wine.

With the advent of modern electric lights, tastevin have very little practical use, although sommeliers often wear them around on a ribbon or chain around the neck as a nod to tradition.

Wine clip

The wine clip is described by its inventors as a *magnetic filter* that is designed to fit over a wine bottle. It is claimed to improve a wine's tannins and to remove potential impurities, thus purportedly simulating the effects of natural bottle aging. However, there is no scientific basis for the operation of the wine clip, and independent tests indicate that it has no effect on the taste of wine whatsoever.

ITALIAN WINE

Italy is one of the oldest wine regions in the world. Etruscans and Greek settlers produced wine in the country long before the Romans started developing their own vineyards in the second century BC. Roman wine-growing was prolific and well-organised, pioneering large-scale production and storage techniques like barrel-making and bottling. Two thousand years later, Italy remains one of the world's foremost producers, responsible for approximately one-fifth of world wine production in 2005.

Wine is a popular drink in Italy. Grapes are grown in almost every part of Italy, with more than 1 million vineyards under cultivation. Each region is proud of its carefully tended, neatly pruned vines. In some places the vines are trained along low supports. In others they climb as slender saplings. The people of each region are also proud of the wine they make from their own grapes.

Most winemaking in Italy is done in modern wineries, but villagers, making wine for their own use, sometimes tread the grapes with their bare feet until the juice is squeezed out. They believe this ancient method still makes the best wine.

As far as generalizations can be made, Italian wines tend to be acidic, dry (light-to-medium bodied, and subdued in flavour and aroma. Because of these characteristics, Italian wines are, in general, a better accompaniment to food than they are beverages to be enjoyed on their own.

History

Although wines had been elaborated from the wild *Vitis vinifera* grape for millennia, it wasn't until the Greek colonization that wine-making flourished. Viticulture was introduced into Sicily and southern Italy by the Mycenaean Greeks, and was well established when the extensive Greek colonization transpired around 800 BC. During the Roman defeat of the Carthaginians (acknowledged masters of wine-making) in the second century BC that Italian wine production began to further flourish. Large-scale, slave-run plantations sprang up in many coastal areas and spread to such an extent that, in AD92, emperor Domitian was forced to destroy a great number of vineyards in order to free up fertile land for food production.

During this time, viticulture outside of Italy was prohibited under Roman law. Exports to the provinces were reciprocated in exchange for more slaves, especially from Gaul where trade was intense, according to Pliny, due to the inhabitants being besotted with Italian wine, drinking it unmixed and without restraint. Roman wines contained more alcohol and were generally more powerful than modern fine wines. It was customary to mix wine with a good proportion of water which may otherwise have been unpalatable, making wine drinking a fundamental part of early Italian life.

As the laws on provincial viticulture were relaxed, vast vineyards began to flourish in the rest of Europe, especially Gaul (present day France) and Hispania. This coincided with the cultivation of new vines, like *biturica* (ancestor of the Cabernets). These vineyards became hugely successful, to the point that Italy ultimately became an import centre for provincial wines.

Depending on the vintage, modern Italy is the world's largest or second largest wine producer. In 2005, production was about 20% of the global total, second only to France, which produced 22%. In the same year, Italy's share in dollar value of table wine imports into the U.S. was 32%, Australia's was 24%, and France's was 20%. Along with Australia, Italy's market share has rapidly increased in recent years.

Today, Italy is the largest producer of wine in the world with more vineyards than any other place, including France.

Italian appellation system



Italy's classification system is a modern one that reflects current realities. It has four classes of wine, with two falling under the EU category *Quality Wine Produced in a Specific Region* (QWPSR) and two falling under the category of 'table wine'. The four classes are:

Table Wine:

- *Vino da Tavola* - Denotes wine from Italy. NOTE: this is not always synonymous with other countries' legal definitions of 'table wine'. The appellation indicates either an inferior quaffing wine, or one that does not follow current wine law. Some quality wines do carry this appellation.
- *Indicazione Geografica Tipica* (IGT) - Denotes wine from a more specific region within Italy. This appellation was created for the "new" wines of Italy, those that had broken the strict, old wine laws but were wines of great quality. Before the IGT was created, quality "Super Tuscan" wines such as Tignanello and Sassicaia were labeled *Vino da Tavola*.

QWPSR:

- *Denominazione di Origine Controllata* (DOC)
- *Denominazione di Origine Controllata e Garantita* (DOCG)

Both DOC and DOCG wines refer to zones which are more specific than an IGT, and the permitted grapes are also more specifically defined. The main difference between a DOC and a DOCG is that the latter must pass a blind taste test for quality in addition to conforming to the strict legal requirements to be designated as a wine from the area in question. Presently, there are 120 IGT zones. In February 2006 there were 311 DOC plus 32 DOCG appellations, according to the PDF document *V.Q.P.R.D. Vini (DOCG – DOC): Elenco e Riferimenti Normativi al 07.02.2006*, published by the Italian Ministry of Agriculture.

Geographical characteristics

Important wine-relevant geographic characteristics of Italy include:

- The extensive latitudinal range of the country permits wine growing from the Alps in the north to almost within sight of Africa in the south;
- The fact that Italy is a peninsula with a long shoreline, contributing moderating climate to coastal wine regions; and
- The extensive mountains and foothills providing a range of altitudes for grape growing and a variety of climate and soil conditions.

Italian wine regions

Italy's 20 wine regions correspond to the 20 political regions. Understanding of Italian wine becomes clearer with an understanding of the differences between each region; their cuisines reflect their indigenous wines, and vice-versa.



The regions are, roughly from Northwest to Southeast:

- Aosta Valley (*Valle D'Aosta*)
- Piedmont (*Piemonte*)
- Liguria
- Lombardy (*Lombardia*)
- Trentino-Alto Adige/Südtirol
- Friuli-Venezia Giulia
- Veneto
- Emilia-Romagna
- Tuscany (*Toscana*)
- Marche (*Le Marche*)
- Umbria
- Lazio
- Abruzzo
- Molise
- Campania
- Basilicata
- Apulia (*Puglia*)
- Calabria
- Sicily (*Sicilia*)
- Sardinia (*Sardegna*)

Key Italian wine varieties

Italy's Ministry of Agriculture and Forestry (MIRAF), has documented over 350 grapes and granted them "authorized" status. There are more than 500 other documented varieties in circulation as well. The following is a list of the most common and important of Italy's varieties.

Rosso (Red)

- **Sangiovese** - Italy's claim to fame, the pride of Tuscany. Its wines are full of cherry fruit, earth, and cedar. It produces Chianti Classico, Rosso di Montalcino, Brunello di Montalcino, Rosso di Montepulciano, Montefalco Rosso, and many others.
- **Nebbiolo** - The most noble of Italy's varieties. The name (meaning "little fog") refers to the autumn fog that blankets most of Piedmont where it is grown, a condition the grape seems to enjoy. It is a somewhat difficult variety to master, but produces the most renowned Barolo and Barbaresco, made in province of Cuneo, along with the lesser-known Sforzato, Inferno and Sassella made in Valtellina, Ghemme and Gattinara, made in Vercelli's province. The wines are known for their elegance and bouquet of wild mushroom, truffle, roses, and tar.
- **Montepulciano** - The grape of this name is not to be confused with the Tuscan town of Montepulciano; it is most widely planted on the opposite coast in Abruzzo. Its wines develop silky plum-like fruit, friendly acidity, and light tannin.
- **Barbera** - The most widely grown red wine grape of Piedmont and Southern Lombardy, most famously around the towns of Asti and Alba, and Pavia. The wines of Barbera were once simply "what you drank while waiting for the Barolo to be ready." With a new generation of wine makers, this is no longer the case. The wines are now meticulously vinified, aged Barbera gets the name "Barbera Superiore" Superior Barbera, sometimes aged in French *barrique* becoming "Barbera Barricato", and intended for the international market. The wine has bright cherry fruit, a very dark color, and a food-friendly acidity.
- **Corvina** - Along with the varieties *rondinella* and *molinara*, this is the principal grape which makes the famous wines of the Veneto: Valpolicella and Amarone. Valpolicella wine has dark cherry fruit and spice. After the grapes undergo *passito* (a drying process), the Amarone they yield is elegant, dark, and full of raisinated fruits. Some Amarones can age for 40+ years.

- **Nero d'Avola** - Nearly unheard of in the international market until recent years, this native varietal of Sicily is gaining attention for its robust, inky wines, and has therefore been nicknamed "the Barolo of the South".
- **Dolcetto** - A grape that grows alongside barbera and nebbiolo in Piedmont, its name means "little sweet one", referring not to the taste of the wine, but the ease in which it grows and makes great wines, suitable for everyday drinking. Flavors of concord grape, wild blackberries and herbs permeate the wine.
- **Negroamaro** - The name literally means "black and bitter". A widely planted grape with its concentration in the region of Puglia, it is the backbone of the acclaimed *Salice Salentino*: spicy, toasty, and full of dark red fruits.
- **Aglianico** - Considered the "noble varietal of the south," it is primarily grown in Campania and Basilicata. The name is derived from *Hellenic*, so it is considered a Greek transplant. Thick skinned and spicy, the wines are both rustic and powerful.
- **Sagrantino** - A native to Umbria, it is only planted on 250 hectares, but the wines are world-renowned. Inky purple, with rustic brooding fruit and heavily tannic, these wines can age for many years.
- **Malvasia Nera** - Red Malvasia varietal from Piedmont. A sweet and perfumed wine, sometimes elaborated in the passito style.

Other major red varieties are Ciliegolo, Gaglioppo, Lagrein, Lambrusco, Monica, Nerello Mascalese, Pignolo, Primitivo, Refosco, Schiava, Schioppettino, Teroldego, and Uva di Troia.

"International" varieties such as Merlot, Cabernet Sauvignon, Syrah, and Cabernet Franc are also widely grown.

Bianco (White)

- **Trebbiano** - Behind *catarratto* (which is made for industrial jug wine), this is the most widely planted white varietal in Italy. It is grown throughout the country, with a special focus on the wines from Abruzzo. Mostly, they are pale, easy drinking wines, but trebbiano from producers such as Valentini have been known to age for 15+ years. It is known as Ugni Blanc in France.
- **Moscato** - Grown mainly in Piedmont, it is mainly used in the slightly-sparkling (*frizzante*), semi-sweet Moscato d'Asti. Not to be confused with *moscato giallo* and *moscato rosa*, two Germanic varieties that are grown in Trentino Alto-Adige.
- **Nuragus** - An ancient Phoenician varietal found in southern Sardegna. Light and tart wines that are drunk as an aperitif in their homeland.
- **Pinot Grigio** - A hugely successful commercial grape (known as *Pinot Gris* in France), its wines are characterized by crispness and cleanliness. As a hugely mass-produced wine, it is usually delicate and mild, but in a good producer's hands, the wine can grow more full-bodied and complex. The main problem with the grape is that to satisfy the commercial demand, the grapes are harvested too early every year, leading to wines without character.
- **Tocai Friuliano** - A varietal distantly related to Sauvignon Blanc, it yields the top wine of Friuli, full of peachiness and minerality. Currently, there is a bit of controversy regarding the name, as the EC has demanded it changed to avoid confusion with the Tokay dessert wine from Hungary.
- **Ribolla Gialla** - A Slovenian grape that now makes its home in Friuli, these wines are decidedly old-world, with aromas of pineapple and mustiness.
- **Arneis** - A crisp and floral varietal from Piedmont, which has been grown there since the 15th century.
- **Malvasia Bianca** - Another white varietal that peeks up in all corners of Italy with a wide variety of clones and mutations. Can range from easy quaffers to funky, musty whites.
- **Pigato** - A heavily acidic varietal from Liguria, the wines are vinified to pair with a cuisine rich in sea-food.
- **Fiano (wine)** - Grown on the southwest coast of Italy, the wines from this grape can be described as dewy and herbal, often with notes of pinenut and pesto.
- **Garganega** - The main grape varietal for wines labeled Soave, this is a crisp, dry white wine from the Veneto wine region of Italy. It's a very popular wine that hails from northeast Italy around the city of Verona.

Currently, there are over 3,500 distinct producers of Soave.

Other important whites include Carricante, Catarratto, Coda de Volpe, Cortese, Falaghina, Grillo, Inzolia, Picolit, Tocai Friulano, Traminer, Verdicchio, Verduzzo, Vermentino and Vernaccia.

As far as non-native varieties, the Italians plant chardonnay, gewürztraminer (sometimes called *traminer aromatico*), riesling, petite arvine, and many others.

Super Tuscans

The term "Super Tuscan" describes any Tuscan red wine that does not adhere to traditional blending laws for the region. For example, Chianti Classico wines are made from a blend of grapes with Sangiovese as the dominant varietal in the blend. Super Tuscans often use other grapes, especially cabernet sauvignon, making them ineligible for DOC(G) classification under the traditional rules.

In the 1970s Piero Antinori, whose family had been making wine for more than 600 years, decided to make a richer wine by eliminating the white grapes from the Chianti blend, and instead adding Bordeaux varieties (namely, cabernet sauvignon and merlot). He was inspired by a little-known (at the time) cabernet sauvignon made by relatives called Sassicaia, which openly flouted the rules set down for traditional wines in Tuscany. The result was the first Super Tuscan, which he named Tignanello, after the vineyard where the grapes were grown. Other winemakers started experimenting with Super Tuscan blends of their own shortly thereafter.

Because these wines did not conform to strict DOC(G) classifications, they were initially labeled as vino da tavola, meaning "table wine," a term ordinarily reserved for lower quality wines. The creation of the Indicazione Geografica Tipica

category (technically indicating a level of quality between vino da tavola and DOCG) helped bring Super Tuscans "back into the fold" from a regulatory standpoint.

List of Italian DOCG wines

A list of the 34 Italian DOCG (*Denominazione di Origine Controllata e Garantita*) wines in alphabetical order by region. Note that not all of Italy's twenty regions produce wines with the DOCG status.

Abruzzo

- Montepulciano d'Abruzzo Colline Teramane (only as riserva) produced in the province of Teramo

Campania

- Fiano di Avellino (bianco), produced in the province of Avellino using the Fiano grape.
- Greco di Tufo (bianco, also as spumante), produced in the province of Avellino
- Taurasi (rosso also as riserva), produced in the province of Avellino

Emilia Romagna

- Albana di Romagna (Bianco as secco or asciutto, amabile, dolce, passito and passito riserva) produced in the provinces of Bologna, Forlì-Cesena and Ravenna

Friuli-Venezia Giulia

- Ramandolo (Bianco) produced in the province of Udine, in the area of Ramandolo in the commune of Nimis, Italy, and in part of the commune of Tarcento
- Colli Orientali del Friuli Picolit (Passito) produced in the province of Udine
- Colli Orientali del Friuli Picolit-Cialla (Passito) produced in the province of Udine

Lombardia

- Franciacorta (as Spumante, Spumante rosé and Spumante cremant) produced in the province of Brescia
- Sforzato di Valtellina or Sfurzat di Valtellina (Rosso) produced in the province of Sondrio
- Valtellina Superiore (Rosso as normale and Riserva) with the option to indicate one of the sub-regions Inferno, Grumello, Maroggia, Sassella and Valgella, produced in the province of Sondrio, or the sub-region Stagaflassi for wine bottled in Switzerland

Marche

- Conero (Rosso only as Riserva) produced in the province of Ancona
- Vernaccia di Serrapetrona (Rosso as Dolce and Secco) produced in the province of Macerata

Piedmont

- **Asti** in the sub-appellations Asti or Asti Spumante (Bianco) and Moscato d'Asti (Bianco) produced in the provinces of Asti, Cuneo and Alessandria
- **Barbaresco** (Rosso as normale and Riserva) produced in the province of Cuneo
- **Barolo** (Rosso as normale, Riserva and Chinato) produced in the province of Cuneo
- **Brachetto d'Acqui** or **Acqui** (Rosso as normale and Spumante) produced in the provinces of Asti and Alessandria
- **Dolcetto di Dogliani** Superiore or **Dogliani** (Rosso) produced in the province of Cuneo
- **Gattinara** (Rosso as normale and Riserva) produced in the province of Vercelli
- **Gavi or Cortese di Gavi** (Bianco as Frizzante, Spumante and Tranquillo) produced in the province of Alessandria
- **Ghemme** (Rosso as normale and Riserva) produced in the province of Novara
- **Roero** (Bianco as Roero Arneis and Roero Arneis Spumante, Rosso as normale and Riserva) produced in the province of Cuneo

Sardinia

- **Vermentino di Gallura** (Bianco as normale and Superiore) produced in the provinces of Nuoro and Sassari

Sicily

- Cerasuolo di Vittoria (Rosso as normale and Classico) produced in the provinces of Caltanissetta, Catania and Ragusa

Tuscany

- **Brunello di Montalcino** (Rosso as normale and Riserva) produced in the province of Siena
- **Carmignano** (Rosso as normale and Riserva) produced in the provinces of Firenze and Prato
- **Chianti** (Rosso as normale and Riserva) produced in the provinces of Arezzo, Firenze, Pisa, Pistoia, Prato and Siena; with the option to indicate one of the sub-regions
 - **Classico** as normale and Riserva produced in the provinces of Firenze and Siena ^[1]
 - **Colli Aretini** as normale and Riserva produced in the province of Arezzo
 - **Colli Senesi** as normale and Riserva produced in the province of Siena
 - **Colli Fiorentini** as normale and Riserva produced in the province of Firenze
 - **Colline Pisane** as normale and Riserva produced in the province of Pisa
 - **Montalbano** as normale and Riserva produced in the provinces of Firenze, Pistoia and Prato
 - **Montespertoli** as normale and Riserva produced in the province of Pisa
 - **Rufina** as normale and Riserva produced in the province of Firenze
 - **Superiore** produced throughout the Chianti region with the exception of the classico sub-region.
- **Vernaccia di San Gimignano** (Bianco as normale and Riserva) produced in the province of Siena
- **Vino Nobile di Montepulciano** (Rosso as normale and Riserva) produced in the province of Siena
- **Morellino di Scansano** (Rosso as normale and Riserva) produced in the province of Grosseto

Umbria

- **Sagrantino di Montefalco** (Rosso as Secco and Passito) produced in the province of Perugia

- Torgiano Rosso Riserva (Rosso only as Riserva) produced in the province of Perugia

Veneto

- Bardolino Superiore (Rosso) produced in the province of Verona
- **Recioto di Soave** (Bianco as normale, Classico and Spumante) produced in the province of Verona
- **Soave Superiore** (Bianco as normale, Classico and Riserva) produced in the province of Verona

List of Italian DOC wines

List of Italian DOC wines, in alphabetical order by region: the wine-making regions of Italy are equivalent to its twenty administrative regions, Trentino-Alto Adige/Südtirol (or just *Trentino-Alto Adige*), however, being subdivided into its two constituent parts.

Abruzzo

- **Controguerra** (Bianco and in the specific styles Frizzante, Spumante); Passito and Passito Annoso; Rosso also as Riserva and in the specific styles Novello, Passito and Passito Annoso; with specific grape variety: Chardonnay (Bianco); Malvasia (Bianco); Passerina (Bianco); Riesling (Bianco); Cabernet (Rosso also as Riserva); Ciliegiole (Rosso also as Riserva); Merlot (Rosso also as Riserva); Pinot Nero (Rosso also as Riserva); Moscato Amabile (Bianco); produced in the province of Teramo
- **Montepulciano d'Abruzzo** (Cerasuolo; Rosso also as Riserva) produced in the provinces of Chieti, L'Aquila, Pescara and Teramo
- **Trebbiano d'Abruzzo** (Bianco also with additional geographical specification as Trebbiano d'Abruzzo (Menzione Geografica Aggiuntiva)) produced in the provinces of Chieti, L'Aquila, Pescara and Teramo

Basilicata

- **Aglianico del Vulture** (Rosso also as Vecchio and Riserva also in the specific style Spumante) produced in the province of Potenza
- **Matera** (Bianco also in the specific style(s) Spumante; Rosso); with specific grape variety: Greco (Bianco); Moro (Rosso); Primitivo (Rosso) produced in the province of Matera
- **Terre dell'Alta Val d'Agri** (Rosato; Rosso also as Riserva) produced in the province of Potenza

Calabria

- **Bivongi** (Bianco; Rosato; Rosso in the specific styles normale, Novello and Riserva) produced in the provinces of Reggio Calabria and Catanzaro
- **Cirò** (Bianco; Rosato; Rosso) produced in the province of Crotona
- **Donnici** (Bianco; Rosato; Rosso in the specific styles normale, Novello and Riserva) produced in the province of Cosenza
- Greco di Bianco (Bianco) produced in the province of Reggio Calabria
- **Lamezia** (Bianco; Rosato; Rosso in the specific styles normale, novello and Riserva); with specific grape variety: Greco (Bianco); produced in the province of Catanzaro
- **Melissa** (Bianco; Rosso in the specific styles normale and Riserva) produced in the province of Crotona
- **Pollino** (Rosso in the specific styles normale and Superiore) produced in the province of Cosenza
- Sant'Anna di Isola Capo Rizzuto rosso o rosato produced in the provinces of Crotona and Catanzaro
- **San Vito di Luzzi** (Bianco; Rosato; Rosso) produced in the province of Cosenza
- **Savuto** (Rosato; Rosso in the specific styles normale and Superiore) produced in the provinces of Cosenza and Catanzaro
- **Scavigna** (Bianco; Rosato; Rosso) produced in the province of Catanzaro
- **Verbicaro** (Bianco; Rosato; Rosso in the specific styles normale and Riserva) produced in the province of Cosenza

Campania

- **Aglianico del Taburno** (Rosato; Rosso also as Riserva) produced in the province of Benevento
- **Aversa Asprinio** (Bianco also in the specific style Spumante and with the possibility of specifying that it is the product of vines trained over trees alberata aversana) produced in the provinces of Caserta and Napoli
- Campi Flegrei (Bianco; Rosso in the specific styles normale, Novello and Passito); with specific grape variety: Falanghina (Bianco in the specific styles normale and Spumante), Piediroso or "Per" e Palummo" (Rosso in the specific styles normale, Riserva, Novello and Passito); produced in the province of Napoli
- Capri (Bianco; Rosso) produced in the province of Napoli
- Castel San Lorenzo (Bianco; Rosato; Rosso); with specific grape variety: Barbera (Rosso in the specific styles normale and Riserva); Moscato (Bianco in the specific styles normale, Lambiccato and Spumante); produced in the province of Salerno
- Cilento (Bianco; Rosato; Rosso); with specific grape variety: Aglianico (Rosso); produced in the province of Salerno
- Costa d'Amalfi (Bianco; Rosato; Rosso) produced in the province of Salerno; one of the following more limited geographical areas may be specified:
 - Furore (Bianco; Rosato; Rosso in the specific styles normale and Riserva)
 - Ravello (Bianco; Rosato; Rosso in the specific styles normale and Riserva)
 - Tramonti (Bianco; Rosato; Rosso in the specific styles normale and Riserva)
- **Falerno del Massico** (Bianco; Rosso also as Riserva); with specific grape variety: Primitivo (Rosso also as Riserva or Vecchio); produced in the province of Caserta
- **Galluccio** (Bianco also as Riserva; Rosato also as Riserva; Rosso also as Riserva) produced in the province of Caserta

- **Guardiola** or **Guardia Sanframondi** (Bianco also in the specific style(s) Spumante; Rosato; Rosso also in the specific style(s) Novello and as Riserva); with specific grape variety: Falanghina (Bianco); Aglianico (Rosso also as Riserva); produced in the province of Benevento
- Ischia (Bianco in the specific styles normale, Superiore and Spumante; Rosso); with specific grape variety: Forastera (Bianco); Biancolella (Bianco); Piediroso or "Per' e Palummo" (Rosso in the specific styles normale and Passito); produced in the province of Napoli
- Penisola Sorrentina (Bianco; Rosso in the specific styles normale and Frizzante Naturale) produced in the province of Napoli; one of the following more limited geographical areas may be specified:
 - Sorrento (Bianco; Rosso)
 - Gragnano (Rosso Frizzante Naturale)
 - Lettere (Rosso Frizzante Naturale)
- **Sannio** (Bianco also in the specific styles Frizzante and Spumante metodo classico; Rosato also in the specific style(s) Frizzante; Rosso and in the specific styles Frizzante and Novello); with specific grape variety: Aglianico (Rosso and in the specific styles Spumante and Passito); Barbera (Rosso and in the specific styles Spumante and Passito); Coda di Volpe (Bianco and in the specific styles Spumante and Passito); Falanghina (Bianco and in the specific styles Spumante and Passito); Fiano (Bianco also in the specific style(s) Spumante); Greco (Bianco and in the specific styles Spumante and Passito); Moscato (Bianco and in the specific styles Spumante and Passito); Piediroso or Per' e Palummo (Rosso and in the specific styles Spumante and Passito); Sciascinoso (Rosso and in the specific styles Spumante and Passito); produced in the province of Benevento
- **Sant'Agata de' Goti** or **Sant'Agata dei Goti** (Bianco; Rosato; Rosso); with specific grape variety: Falanghina (Bianco also in the specific style(s) Passito); Greco (Bianco); Aglianico (Rosso also as Riserva); Piediroso (Rosso also as Riserva); produced in the province of Benevento
- **Solopaca** (Bianco anche con la specificazione Classico also in the specific style(s) Spumante; Rosato; Rosso also with the specification Classico; Rosso superiore; Riserva also with the specification Riserva Classico); with specific grape variety: Falanghina (Bianco); Aglianico (Rosso) produced in the province of Benevento
- **Taburno** (Bianco also in the specific style(s) Spumante; Rosato; Rosso also in the specific style(s) Novello); with specific grape variety: Coda di Volpe (Bianco); Falanghina (Bianco); Greco (Bianco); Piediroso (Rosso); produced in the province of Benevento
- Vesuvio (Bianco; Rosato; Rosso) and Lacryma Christi or Lacryma Christi del Vesuvio (Bianco as normale, Spumante Naturale and Liquoroso; Rosato; Rosso)

Emilia-Romagna

- Bosco Eliceo (Bianco in the specific styles normale and Frizzante); with specific grape variety: Sauvignon (Bianco in the specific styles normale and Frizzante); Fortana (Rosso in the specific styles normale and Frizzante); Merlot (Rosso) produced in the provinces of Ferrara and Ravenna
- Cagnina di Romagna (Rosso) produced in the provinces of Forlì and Ravenna
- Colli Bolognesi (Bianco in the specific styles Tranquillo, Vivace and Frizzante); with specific grape variety: Barbera (Rosso in the specific styles Tranquillo, Vivace, Frizzante and Riserva); Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Chardonnay (Bianco in the specific styles Tranquillo, Vivace, Frizzante and Spumante); Merlot (Rosso); Pignoletto (Bianco in the specific styles Tranquillo, Vivace, Frizzante, Spumante and Superiore); Pinot Bianco (Bianco in the specific styles Tranquillo, Vivace, Frizzante and Spumante); Riesling Italico (Bianco in the specific styles Tranquillo, Vivace and Frizzante); Sauvignon (Bianco in the specific styles Tranquillo, Vivace, Frizzante and Superiore); produced in the provinces of Bologna and Modena. one of the following more limited geographical areas may be specified:
 - Colline di Oliveto with specified grape variety: Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Chardonnay (in the specific styles normale and Spumante); Pignoletto (Bianco in the specific styles normale, Passito and Frizzante); Sauvignon (Bianco); produced in the province of Bologna
 - Colline di Riosto, with specified grape variety: Barbera (Rosso in the specific styles normale and Riserva); Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Pignoletto (Bianco in the specific styles normale and Frizzante); Sauvignon (Bianco); produced in the province of Bologna
 - Colline Marconiane with specified grape variety: Barbera (Rosso in the specific styles normale and Riserva); Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Pignoletto (Bianco in the specific styles normale, Passito and Spumante); Sauvignon (Bianco); produced in the province of Bologna
 - Monte San Pietro with specified grape variety: Barbera (Rosso); Cabernet Sauvignon (Rosso); Pignoletto (Bianco); Pinot Bianco (Bianco); Sauvignon (Bianco); produced in the province of Bologna
 - Serravalle with specified grape variety: Barbera (Rosso in the specific styles normale and Riserva); Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Pignoletto (Bianco); Sauvignon (Bianco); produced in the province of Bologna
 - Terre di Montebudello with specified grape variety: Barbera (Rosso Riserva); Cabernet Sauvignon (Rosso Riserva); Pignoletto (Bianco in the specific styles normale, Superiore and Spumante); Sauvignon (Bianco in the specific styles normale and Superiore); produced in the provinces of Bologna and Modena
 - Zola Predosa with specified grape variety: Cabernet Sauvignon (Rosso); Chardonnay (Bianco); Merlot (Rosso); Pignoletto (Bianco); Sauvignon (Bianco); produced in the province of Bologna
- Colli Bolognesi Classico Pignoletto (Bianco) produced in the province of Bologna
- Colli di Faenza (Bianco; Rosso in the specific styles normale and Riserva); with specific grape variety: Pinot Bianco (Bianco); Trebbiano (Bianco); Sangiovese (Rosso in the specific styles normale and Riserva); produced in the provinces of Forlì and Ravenna

- Colli di Imola (Bianco in the specific styles normale, Superiore and Frizzante; Rosso in the specific styles normale, Riserva and Novello); con indicazione del vitigno; Barbera (Rosso in the specific styles normale and Frizzante); Cabernet Sauvignon (Rosso in the specific styles normale and Riserva); Chardonnay (Bianco); Pignoletto (Bianco); Sangiovese (Rosso in the specific styles normale and Riserva); Trebbiano or Trebbiano Romagnolo (Bianco); produced in the province of Bologna
- Colli di Parma produced in the province of Parma
- Colli di Rimini produced in the province of Rimini
- Colli di Scandiano e di Canossa produced in the province of Reggio Emilia
- Colli Piacentini produced in the province of Piacenza: Gutturino (Rosso); Bonarda (Rosso); Ortrugo (Bianco)
- Colli Romagna Centrale produced in the provinces of Ravenna and Forlì
- Lambrusco di Sorbara produced in the province of Modena
- Lambrusco Grasparossa di Castelvetro produced in the province of Modena
- Lambrusco Salamino di Santacroce produced in the province of Modena
- Pagadebit di Romagna produced in the provinces of Ravenna and Forlì
- Reggiano produced in the province of Reggio Emilia
- Reno produced in the provinces of Bologna and Modena
- Romagna Albana Spumante (Bianco Spumante) produced in the provinces of Bologna, Forlì and Ravenna
- Sangiovese di Romagna produced in the provinces of Bologna, Forlì and Ravenna
- Trebbiano di Romagna produced in the provinces of Bologna, Forlì and Ravenna

Friuli-Venezia Giulia

- Carso produced in the provinces of Gorizia and Trieste
- Colli Orientali del Friuli produced in the province of Udine
- Colli Orientali del Friuli Cialla produced in the province of Udine
- Colli Orientali del Friuli Rosazzo produced in the province of Udine
- Collio or Vino Collio Goriziano produced in the province of Gorizia
- Friuli Annia produced in the province of Udine
- Friuli Aquileia produced in the province of Udine
- Friuli Grave produced in the provinces of Pordenone and Udine
- Friuli Isonzo or Isonzo del Friuli produced in the province of Gorizia
- Friuli Latisana produced in the province of Udine
- Lison Pramaggiore an inter-regional DOC produced in the provinces of Pordenone (Friuli-Venezia Giulia) and Venezia and Treviso (Veneto)

Lazio

- Aleatico di Gradoli produced in the province of Viterbo
- Aprilia produced in the province of Latina
- Atina produced in the province of Frosinone
- Bianco Capena produced in the province of Roma
- Castelli Romani produced in the province of Roma
- Cervetri produced in the provinces of Roma and Viterbo
- Cesanese del Piglio or Piglio produced in the province of Frosinone
- Cesanese di Affile produced in the province of Roma
- Cesanese di Olevano Romano produced in the province of Roma
- Circeo produced in the province of Latina
- Colli Albani produced in the province of Roma
- Colli della Sabina produced in the provinces of Rieti and Roma
- Colli Etruschi Viterbesi produced in the province of Viterbo
- Colli Lanuvini produced in the province of Roma
- Cori produced in the province of Latina
- Est! Est!! Est!!! di Montefiascone produced in the province of Viterbo
- Frascati produced in the province of Roma
- Genazzano produced in the provinces of Frosinone and Roma
- Marino produced in the province of Roma
- Montecompatri Colonna or Colonna or Montecompatri produced in the province of Roma
- Nettuno produced in the province of Roma
- Orvieto an inter-regional DOC produced in the provinces of Viterbo (Lazio) and Terni (Umbria)
- Tarquinia produced in the provinces of Roma and Viterbo
- Velletri produced in the provinces of Latina and Roma
- Vignanello produced in the province of Viterbo
- Zagarolo produced in the province of Roma

Liguria

- Cinque Terre (Bianco) produced in the province of La Spezia; one of the following more limited geographical areas may be specified:
 - Costa de Sera (Bianco)
 - Costa de Campu (Bianco)
 - Costa de Posa (Bianco)

- Cinque Terre Sclachetrà (Bianco in the specific styles normale and Riserva) produced in the province of La Spezia
- Colli di Luni (Bianco; Rosso in the specific styles normale and Riserva); with specific grape variety: Vermentino (Bianco); an inter-regional DOC produced in the provinces of La Spezia (Liguria) and of Massa-Carrara (Toscana)
- Colline di Levante (Bianco; Rosso in the specific styles normale and Novello) produced in the province of La Spezia
- Golfo del Tigullio (Bianco in the specific styles normale, Spumante, Frizzante and Passito; Rosato in the specific styles normale and Frizzante; Rosso in the specific styles normale, Frizzante and Novello); with specific grape variety: Bianchetta Genovese (Bianco); Moscato (Bianco in the specific styles normale and Passito); Vermentino (Bianco); Ciliegiole (Rosso); produced in the province of Genova
- Riviera Ligure di Ponente (Bianco; Rosso); with specific grape variety: Pigato (Bianco), Rossese (Rosso), Vermentino (Bianco); for those wines only which specify the variety of grape, one of the following more limited geographical areas may be specified:
 - Riviera dei Fiori
 - Albenga or Albenganese
 - Finale or Finalese
- Rossese di Dolceacqua or Dolceacqua
- Val Polcevera (Bianco in the specific styles normale, Spumante, Frizzante and Passito; Rosato in the specific styles normale and Frizzante; Rosso in the specific styles normale, Frizzante and Novello); with specific grape variety: Bianchetta Genovese (Bianco in the specific styles normale and Frizzante); Vermentino (Bianco in the specific styles normale and Frizzante); produced in the province of Genova; con l'eventuale indicazione della sottozona
 - Val Polcevera Coronata or Bianco di Coronata (Bianco) produced in the commune of Genova
- Pornassio or Ormeasco di Pornassio

Lombardia

- Botticino produced in the province of Brescia
- Capriano del Colle produced in the province of Brescia
- Cellatica produced in the province of Brescia
- Garda an inter-regional DOC produced in the provinces of Brescia and Mantova (Lombardia) and Verona (Veneto)
- Garda Colli Mantovani produced in the province of Mantova
- Lambrusco Mantovano produced in the province of Mantova
- Lugana an inter-regional DOC produced in the provinces of Brescia (Lombardia) and Verona (Veneto)
- Oltrepò Pavese produced in the province of Pavia
- Riviera del Garda Bresciano or Garda Bresciano produced in the province of Brescia
- San Colombano al Lambro or San Colombano produced in the provinces of Lodi, Milano and Pavia
- San Martino della Battaglia an inter-regional DOC produced in the provinces of Brescia (Lombardia) and Verona (Veneto)
- Scanzo or Moscato di Scanzo produced in the province of Bergamo
- Terre di Franciacorta produced in the province of Brescia
- Valcalepio produced in the province of Bergamo
- Valtellina Rosso or Rosso di Valtellina produced in the province of Sondrio

Marche

- Bianchello del Metauro produced in the province of Pesaro-Urbino
- Colli Maceratesi produced in the province of Macerata
- Colli Pesaresi produced in the province of Pesaro
- Esino produced in the provinces of Ancona and Macerata
- Falerio dei Colli Ascolani or Falerio produced in the province of Ascoli Piceno
- Lacrima di Morro d'Alba produced in the province of Ancona
- Offida produced in the province of Ascoli Piceno
- Rosso Conero produced in the province of Ancona
- Rosso Piceno produced in the provinces of Ancona, Ascoli Piceno and Macerata
- Verdicchio dei Castelli di Jesi produced in the provinces of Ancona and Macerata
- Verdicchio di Matelica produced in the provinces of Ancona and Macerata

Molise

- Biferno produced in the province of Campobasso
- Molise produced in the provinces of Campobasso and Isernia
- Pentro di Isernia produced in the province of Isernia

Piemonte

- Albugnano produced in the province of Asti
- Alta Langa produced in the provinces of Alessandria, Asti and Cuneo
- Barbera d'Alba produced in the province of Cuneo
- Barbera d'Asti produced in the province of Asti
- Barbera del Monferrato produced in the provinces of Alessandria and Asti
- Boca produced in the province of Novara
- Bramaterra produced in the provinces of Biella and Vercelli
- Canavese produced in the provinces of Biella, Torino and Vercelli
- Carema produced in the province of Torino
- Cisterna d'Asti produced in the provinces of Asti and Cuneo

- Colli Tortonesi produced in the province of Alessandria
- Collina Torinese produced in the province of Torino
- Colline Novaresi produced in the province of Novara
- Colline Saluzzesi (Rosso); with the specified grape varieties Pelaverga and Quagliano produced in the province of Cuneo
- Cortese dell'Alto Monferrato produced in the provinces of Alessandria and Asti
- Coste della Sesia produced in the provinces of Biella and Vercelli
- Dolcetto d'Acqui produced in the province of Alessandria
- Dolcetto d'Alba produced in the province of Cuneo
- Dolcetto d'Asti produced in the province of Asti
- Dolcetto delle Langhe Monregalesi produced in the province of Cuneo
- Dolcetto di Diano d'Alba or Diano d'Alba produced in the province of Cuneo
- Dolcetto di Dogliani produced in the province of Cuneo
- Dolcetto di Ovada produced in the province of Alessandria
- Erbaluce di Caluso or Caluso produced in the provinces of Biella, Torino and Vercelli
- Fara produced in the province of Novara
- Freisa d'Asti produced in the province of Asti
- Freisa di Chieri produced in the province of Torino
- Gabiliano produced in the province of Alessandria
- Grignolino d'Asti produced in the province of Asti
- Grignolino del Monferrato Casalese produced in the province of Alessandria
- Langhe produced in the province of Cuneo
- Lessona produced in the province of Biella
- Loazzolo produced in the province of Asti
- Malvasia di Casorzo d'Asti produced in the provinces of Alessandria and Asti
- Malvasia di Castelnuovo Don Bosco produced in the provinces of Alessandria and Asti
- Monferrato produced in the provinces of Alessandria and Asti
- Nebbiolo d'Alba produced in the province of Cuneo
- Piemonte produced in the provinces of Alessandria, Asti and Cuneo
- Pinerolese produced in the provinces of Cuneo and Torino
- Rubino di Cantavenna produced in the province of Alessandria
- Ruché di Castagnole Monferrato produced in the province of Asti
- Sizzano produced in the province of Novara
- Valsusa produced in the province of Torino
- Verduno Pelaverga or Verduno produced in the province of Cuneo

Puglia

- **Aleatico di Puglia** (dolce naturale, liquoroso and riserva) produced throughout the region
- Alezio produced in the province of Lecce
- **Brindisi** (as Brindisi rosso and Brindisi rosato) produced in the province of Brindisi
- Cacc'e mmitte di Lucera produced in the province of Foggia
- Castel del Monte produced in the province of Bari
- Copertino produced in the province of Lecce
- Galatina produced in the province of Lecce
- Gioia del Colle produced in the province of Bari
- Gravina produced in the province of Bari
- Leverano produced in the province of Lecce
- Lizzano (*Rosso* in the specific styles normale, Frizzante, Giovane, Malvasia Nera, Malvasia Nera Superiore, Negroamaro; *Rosato* in the specific styles normale, Frizzante, Giovane, Spumante, Negroamaro; *Bianco* in the specific styles normale, Frizzante, Spumante) produced in the province of Taranto
- Locorotondo produced in the provinces of Bari and Brindisi
- **Martina** or **Martina Franca** (normale and spumante) produced in the provinces of Bari, Brindisi and Taranto
- Matino produced in the province of Lecce
- Moscato di Trani produced in the provinces of Bari and Foggia
- Nardò produced in the province of Lecce
- Orta Nova produced in the province of Foggia
- **Ostuni** (Bianco, Ottavianello) produced in the province of Brindisi
- **Primitivo** (normale, dolce naturale, liquoroso dolce naturale and liquoroso secco) produced in the provinces of Brindisi and Taranto
- Rosso Barletta produced in the provinces of Bari and Foggia
- Rosso Canosa produced in the province of Bari
- Rosso di Cerignola produced in the province of Bari
- Salice Salentino produced in the provinces of Brindisi and Lecce
- **San Severo** (San Severo bianco, San Severo bianco spumante, San Severo rosso o rosato) produced in the province of Foggia

- Squinzano produced in the provinces of Brindisi and Lecce

Sardegna

- Alghero produced in the province of Sassari
- Arborea produced in the province of Oristano
- Campidano di Terralba or Terralba produced in the provinces of Cagliari and Oristano
- Cannonau di Sardegna produced throughout the region
- Carignano del Sulcis produced in the province of Cagliari
- Girò di Cagliari produced in the provinces of Cagliari and Oristano
- Malvasia di Bosa produced in the province of Nuoro
- Malvasia di Cagliari produced in the provinces of Cagliari and Oristano
- **Mandrolisai** (Mandrolisai rosato, Mandrolisai rosso, Mandrolisai rosso superiore) produced in the provinces of Nuoro and Oristano
- Monica di Cagliari (*rosso* also in the styles liquoroso dolce, liquoroso riserva, liquoroso secco) produced in the provinces of Cagliari and Oristano
- Monica di Sardegna (*rosso*, also in the specific style superiore) produced throughout the region
- Moscato di Cagliari produced in the provinces of Cagliari and Oristano
- Moscato di Sardegna produced throughout the region
- Moscato di Sorso Sennori or Moscato di Sorso or Moscato di Sennori produced in the province of Sassari
- Nasco di Cagliari produced in the provinces of Cagliari and Oristano
- Nuragus di Cagliari produced in the provinces of Cagliari, Nuoro and Oristano
- Sardegna Semidano produced throughout the region
- Vermentino di Sardegna produced throughout the region
- Vernaccia di Oristano produced in the province of Oristano

Sicilia

- Alcamo or Bianco d'Alcamo produced in the provinces of Palermo and Trapani
- Contea di Sclafani produced in the provinces of Agrigento, Caltanissetta and Palermo
- Contessa Entellina produced in the province of Palermo
- Delia Nivolelli Nero d'Avola produced in the province of Trapani
- Eoro produced in the provinces of Ragusa and Siracusa
- Erice produced in the province of Trapani
- Etna produced in the province of Catania
- Faro produced in the province of Messina
- Malvasia delle Lipari produced in the province of Messina
- Mamertino di Milazzo produced in the province of Messina
- Marsala produced in the province of Trapani
- Menfi produced in the provinces of Agrigento and Trapani
- Monreale produced in the province of Palermo
- Moscato di Noto Naturale or Moscato di Noto produced in the province of Agrigento
- Moscato di Pantelleria or Passito di Pantelleria or Pantelleria produced in the province of Trapani
- Moscato di Siracusa produced in the province of Siracusa
- Riesi produced in the province of Caltanissetta
- Salaparuta produced within the communal territory of Salaparuta in the province of Trapani
- Sambuca di Sicilia produced in the province of Agrigento
- Santa Margherita di Belice produced in the province of Agrigento
- Sciacca produced in the province of Agrigento

Toscana

- Ansonica Costa dell'Argentario produced in the province of Grosseto
- Barco Reale di Carmignano or Barco Reale produced in the provinces of Firenze and Prato
- Bianco della Valdinievole produced in the province of Pistoia
- Bianco dell'Empolese produced in the provinces of Firenze and Pistoia
- Bianco di Pitigliano produced in the province of Grosseto
- Bianco Pisano di San Torpè produced in the province of Pisa
- Bianco Vergine della Valdichiana or Valdichiana produced in the provinces of Arezzo and Siena
- Bolgheri and Bolgheri Sassicaia produced in the province of Livorno
- Candia dei Colli Apuani produced in the province of Massa-Carrara
- Capalbio produced in the province of Grosseto
- Colli dell'Etruria Centrale produced in the provinces of Arezzo, Firenze, Pisa, Pistoia, Prato and Siena
- Colli di Luni (Bianco; Rosso in the specific styles normale and Riserva); with specific grape variety: Vermentino (Bianco); an inter-regional DOC produced in the provinces of Massa-Carrara (Toscana) and of La Spezia (Liguria)
- Colline Lucchesi produced in the province of Lucca
- Cortona produced in the province of Arezzo
- Elba produced in the province of Livorno
- Montecarlo produced in the province of Lucca
- Montecucco produced in the province of Grosseto

- Monteregio di Massa Marittima produced in the province of Grosseto
- Montescudaio produced in the provinces of Livorno and Pisa
- Morellino di Scansano produced in the province of Grosseto
- Moscadello di Montalcino produced in the province of Siena
- Orcia produced in the province of Siena
- Parrina produced in the province of Grosseto
- Pomino produced in the province of Firenze
- Rosso di Montalcino produced in the province of Siena
- Rosso di Montepulciano produced in the province of Siena
- San Gimignano (Rosso in the specific styles normale, Riserva and Novello) produced in the province of Siena
- Sant'Antimo produced in the province of Siena
- Sovana produced in the province of Grosseto
- Val d'Arbia produced in the province of Siena
- Val di Cornia produced in the provinces of Livorno and Pisa
- Vin Santo del Chianti produced in the provinces of Arezzo, Firenze, Pisa, Pistoia, Prato and Siena
- Vin Santo del Chianti Classico produced in the provinces of Firenze and Siena
- Vin Santo di Montepulciano produced in the province of Siena

Trentino-Alto Adige/Südtirol

Bolzano-Bozen

Wines from Bolzano-Bozen have official designations in both the Italian and German languages. Labels typically use the German form.

- Südtirol, or Südtiroler (Italian: Alto Adige) produced in the province of Bolzano; one of the following sub-regions may be specified and, depending on the sub-region, it may be permitted or required to specify the grape variety :
 - Südtiroler Bozner Leiten (Italian: Colli di Bolzano)
 - Südtiroler Meraner, or Meraner Hüge (Italian: Meranese, or Meranese di Collina)
 - Südtiroler Sankt Magdalener (Italian: Santa Maddalena)
 - Südtiroler Terlaner (Italian: Terlano)
 - Südtiroler Eisacktaler (Italian: Valle Isarco)
 - Südtiroler Vinschgau (Italian: Valle Venosta)
- Kalterersee, or Kalterer (Italian: Lago di Caldaro, or Caldaro) a DOC produced both in the provinces of Bolzano-Bozen (Alto Adige/South Tyrol) and Trento (Trentino)
- Valdadige an inter-regional DOC produced in the provinces of Bolzano-Bozen and Trento (Trentino-Alto Adige/Südtirol) and Verona (Veneto)

Trentino

- Casteller produced in the province of Trento
- Teroldego Rotaliano produced in the province of Trento
- Trentino produced in the province of Trento
- Trento produced in the province of Trento
- Lago di Caldaro or Caldaro (German: Kalterersee or Kalterer) a DOC produced both in the provinces of Bolzano-Bozen (Alto Adige/South Tyrol) and Trento (Trentino)
- Valdadige an inter-regional DOC produced in the provinces of Bolzano and Trento (Trentino-Alto Adige/Südtirol) and Verona (Veneto)

Umbria

- Assisi produced in the province of Perugia
- Colli Altotiberini produced in the province of Perugia
- Colli Amerini produced in the province of Terni
- Colli del Trasimeno produced in the province of Perugia
- Colli Martani produced in the province of Perugia
- Lago di Corbara produced in the provinces of Perugia and Terni
- Montefalco produced in the province of Perugia
- Orvieto an inter-regional DOC produced in the provinces of Terni (Umbria) and Viterbo (Lazio)
- Rosso Orvietano or Orvietano Rosso produced in the province of Terni
- Torgiano produced in the province of Perugia

Valle d'Aosta

- Valle d'Aosta or Vallée d'Aoste (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive); Rosato or Rosé; Rosso or Rouge in the specific styles normale and Novello or Nouveau); with specific grape variety: Chardonnay (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive); Cornalin (Rosso); Fumin (Rosso); Gamay (Rosso); Mayolet (Rosso); Merlot (Rosso); Müller Thurgau (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive); Nebbiolo (Rosso); Petit Arvine (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive), Petit Rouge (Rosso); Pinot Bianco or Pinot Blanc (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive); Pinot Grigio or Pinot Gris (Bianco or Blanc in the specific styles normale and Vendemmia Tardiva or Vendange Tardive), Pinot Nero or Pinot Noir (Bianco; Rosso), Prématta (Rosso); Syrah (Rosso); Torrette (Rosso in the specific styles normale and Superiore or Supérieur); one of the following more limited geographical areas may be specified:

- Arnad Montjovet (Rosso in the specific styles normale and Superiore or Supérieur)
- Blanc de Morgex et de la Selle (Bianco in the specific styles normale, Spumante and Vendemmia Tardiva or Vendange Tardive)
- Chambave (Bianco in the specific styles Moscato or Muscat and Moscato Passito or Muscat Flétri; Rosso in the specific styles normale and Superiore or Supérieur)
- Donnas (Rosso in the specific styles normale and Superiore or Supérieur)
- Enfer d'Arvier (Rosso in the specific styles normale and Superiore or Supérieur)
- Nus (Rosso in the specific styles normale and Superiore or Supérieur) and Nus Malvoisie (Bianco in the specific styles normale and Passito or Flétri)
- Torrette (Rosso in the specific styles normale and Superiore)

Veneto

- Arcole produced in the provinces of Verona and Vicenza
- Bagnoli di Sopra or Bagnoli produced in the province of Padova
- Bardolino produced in the province of Verona
- Bianco di Custoza produced in the province of Verona
- Breganze produced in the province of Vicenza
- Colli Berici produced in the province of Vicenza
- Colli di Conegliano produced in the province of Treviso
- Colli Euganei produced in the province of Padova
- Corti Benedettine del Padovano produced in the provinces of Padova and Venezia
- Gambellara produced in the province of Vicenza
- Garda an inter-regional DOC produced in the provinces of Verona (Veneto) and Brescia and Mantova (Lombardia)
- Lison Pramaggiore an inter-regional DOC produced in the provinces of Venezia and Treviso (Veneto) and Pordenone (Friuli-Venezia Giulia)
- Lugana an inter-regional DOC produced in the provinces of Verona (Veneto) and Brescia (Lombardia)
- Merlara produced in the province of Padova
- Montello e Colli Asolani produced in the province of Treviso
- Monti Lessini or Lessini produced in the province of Vicenza
- Piave or Vini del Piave produced in the provinces of Treviso and Venezia
- Prosecco di Conegliano-Valdobbiadene or Prosecco di Conegliano or Prosecco di Valdobbiadene produced in the province of Treviso
- Riviera del Brenta (wine) produced in the provinces of Padova and Venezia
- San Martino della Battaglia an inter-regional DOC produced in the provinces of Verona (Veneto) and Brescia (Lombardia)
- Soave produced in the province of Verona
- Valdadige an inter-regional DOC produced in the provinces of Verona (Veneto) and of Bolzano and Trento (Trentino-South Tyrol)
- Valpolicella produced in the province of Verona
- Vicenza produced in the province of Vicenza
- **Vin Santo di Gambellara** (normale, classico) produced in the province of Vicenza

Organic Grape, 'Organic' Wine

When it comes to wine, an organic label does not necessarily tell the whole story. If you have had disappointing tasting experience concerning 'organic' wine (we have!) take a few minutes to read through our notes: it might give you some idea of why this happened.

There is no European legislation to comply with when it comes to regulate organic wine making. In fact, according to European legislation, there is not such a thing as "organic wine" but only "wine obtained from organically produced grapes". This is laid out in the EU Directive 2092/91, which came into effect with the 1992 vintage. It recognizes agricultural crop products as organic only when they are in an unprocessed state. Thus it applies to the grapes but not the wine. To qualify as organic, grape has to be grown without the help of synthetic fertilizers, weed-killers or insecticides.

The cornerstone of organic farming is the soil. Maintaining a healthy, biologically active soil is the main objective for an organic farmer. In the vineyard it means cultivating the soil and planting cover crops, instead of applying herbicides. It means using natural fertilizers, such as composted animal manure, versus chemical fertilizers. Organic farmers promote "biodiversity" and allow plants other than vines to grow in and around the vineyard. Biodiversity helps regulate the vineyard soil by attracting beneficial insects, spiders and predatory mites, as well as provide shelter and food (pollen, nectar and other bugs), and replaces the need for chemical pesticides or insecticides. What cannot be fully controlled through biodiversity can still be managed organically, through the use of naturally occurring plant or mineral extracts, which leave no residues in the soil.

For the producer, the organic certification of a vineyard requires the precise localisation of the vineyard, from which date certified organic culture began, and which officially recognised body certified the vineyard. A number of organisations exist across Italy and the rest of Europe. Some of them, have set rules for their associate that regulate what happens in the cellar throughout the phases of the wine making process.

In the cellar, "organic" guidelines suggests minimal processing and no use of chemical additives. Organic winemakers should pay particular attention to three factors: the use of yeasts, the filtration/fining method, and the use of sulfur dioxide. The need for cultured yeasts in organic winemaking is reduced by the farming practice itself, for wild yeasts remain

naturally present. The physical treatment of the wine (like filtering and fining) is also kept to a minimum in order to maintain intact the original personality and fragrance. Minimizing the use of sulfur dioxide as an antioxidant is one of the most widely debated issues as it might be rather difficult to make a wine that will keep well without adding at least some additional sulfites to those naturally produced. Quantity really matters and make a difference here.

Indeed standards for processing, packaging and preserving wines from organic agriculture have been developed in some EU countries since the 1980's. However, the content of such standards that has been widely discussed at national and European level, is not always consensual.

At the time of writing, work is still in progress. Recently a European funded research project has been created that aims at providing a scientific background for the development of a specific European legislative framework, and a code of best practices for organic wine production and labeling. Keep an eye on our Newsletter for development on this and other wine related issue.

Our wines have been carefully handcrafted in winery where respect for nature and tradition is first and foremost. Each one of them has been individually tasted and selected by us because they taste great and truly reflect the soil and grape variety they came from. Our organic producers are recognized by Organic body such as Suolo e Salute that has carefully put together and implements strict guidelines that not only applies to the grape, but to everything that happen in the cellar, from grapes to bottle. Grapes are often picked by hand and the wines made gently, with minimal handling and filtration. Taste is threatened by standardized production processes, by industrialized farming, by the loss of biodiversity - all factors that have erased the variety and intensity of many flavours. Here at Vigna Bella we aim to bring you the true flavour of Italian wine from dedicated producers: their efforts, their rare skill and the quality they promote we must never forget or take for granted.