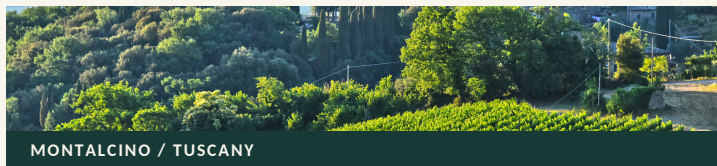


Italian Reds, Decoded

Sangiovese, Nebbiolo & the aromas that make them memorable.



MONTALCINO / TUSCANY



LANGHE / PIEDMONT

THE WINE

TYPICAL AROMA CUES

Brunello di Montalcino

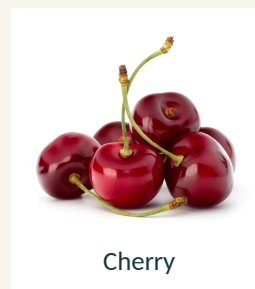
TUSCANY / DOCG

Grape: 100% Sangiovese

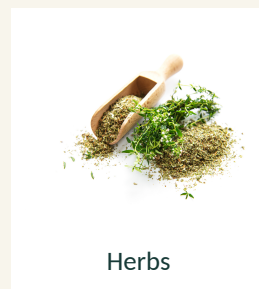
Full-bodied, with bright acidity and firm tannins. Look for cherry, herbs and, with age, leather.

The difference: From Montalcino; at least 2 years in oak. Released in the 5th year after harvest.

Pour with: Steak or mushroom ragù.



Cherry



Herbs

Barolo

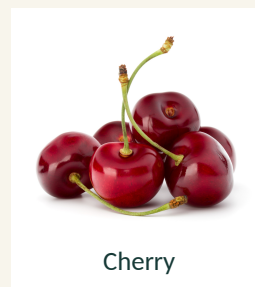
PIEDMONT / DOCG

Grape: 100% Nebbiolo

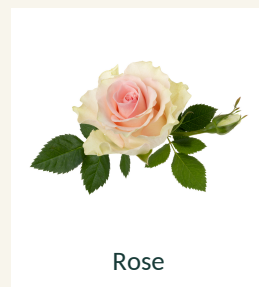
Fragrant yet powerful: cherry and rose, with high acidity and firm tannins. Often needs time to soften.

The difference: At least 38 months ageing, including 18 in wood. Pale colour can hide serious structure.

Pour with: Braised beef or truffle pasta.



Cherry



Rose

Barbaresco

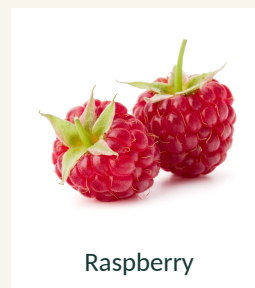
PIEDMONT / DOCG

Grape: 100% Nebbiolo

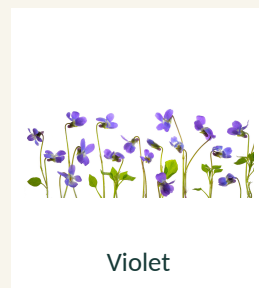
Raspberry, violet and spice. High acidity and tannins; often more approachable young than Barolo.

The difference: Same grape, a different growing area. At least 26 months ageing, including 9 in wood.

Pour with: Duck or mushroom risotto.



Raspberry



Violet

A little tasting vocabulary

Acidity = mouthwatering freshness. **Tannins** = a drying grip on your gums.

Body = the wine's weight and fullness. Fruit aromas can be vivid in a dry wine.

Photos show aroma and flavour associations. The foods and flowers pictured are not added ingredients. Producer, vintage and bottle age shape what you notice.

Italian Reds, Decoded

Tuscan blends, Ripasso & Amarone - plus the letters on the label.



THE WINE

TYPICAL AROMA CUES

Super Tuscans

TUSCANY / OFTEN IGT / DOC

Grape: Often Cabernet, Merlot and/or Sangiovese

Many are rich and polished, with blackberry or plum notes. Body, tannins and aromas vary widely.

The difference: An informal term, not an appellation. Often Toscana IGT; some carry a DOC, such as Bolgheri.

Pour with: Grilled lamb or steak.



Valpolicella Ripasso

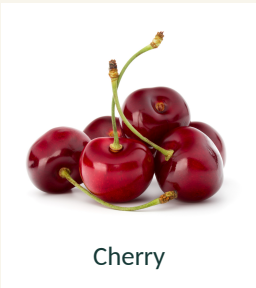
VENETO / DOC

Grape: Corvina / Corvinone / Rondinella blend*

Ripe cherry, plum and spice. Medium to full-bodied, with a rounded, generous feel.

The difference: Valpolicella wine is refermented on Amarone and/or Recioto grape skins, adding richness.

Pour with: Lasagna or roast pork.



Amarone della Valpolicella

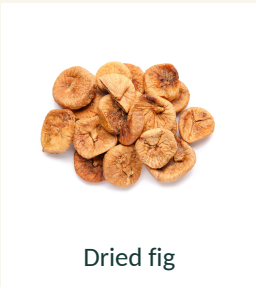
VENETO / DOCG

Grape: Corvina / Corvinone / Rondinella blend*

Dried fruit, fig and cocoa. Full-bodied, concentrated and typically higher in alcohol; a dry style.

The difference: Made from grapes dried before fermentation (appassimento), concentrating the fruit.

Pour with: Short ribs or aged cheese.



**Corvina and/or Corvinone, Rondinella and other permitted grapes. Typical styles vary.*

DOC, DOCG & IGT

DOC **Controlled origin.** Defined place, grapes and production rules; tested wines.

Origin and rules, rather than a personal taste ranking.

DOCG **Controlled & guaranteed origin.** Higher Italian classification; generally tighter rules and a numbered state seal.

IGT **Typical geographical indication.** A geographic designation with more flexibility; includes many Super Tuscans.

Ageing shown is for standard bottlings; Riserva rules differ. Sources: consortia, WSET, Wine Folly, IWC.