



WINES FROM NORTH ITALY:

1. SUPER-WHITE (Friuli Venezia Giulia)
2. ORANGE WINE (Trentino)
3. CHIAVENNESCA AND SFORZATO (Lombardia)

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A photograph of three wine glasses filled with white wine, arranged on a rustic wooden table. In the background, there is a plate with a bunch of green grapes and a knife. The scene is set outdoors with a blurred green background. The text "1. THE SUPER WHITE OF FRIULI VENEZIA GIULIA" is overlaid in white, bold, sans-serif font across the center of the image.

1. THE SUPER WHITE OF FRIULI VENEZIA GIULIA

FRIULI VENEZIA GIULIA

- SMALL AUTONOMOUS REGION (1963) IN NORTHEAST ITALY
- NEXUS OF ITALIAN, AUSTRIAN, GERMAN, AND SLAVIC CULTURES
- BIRTHPLACE OF MODERN ITALIAN WHITE WINEMAKING
- LATE 1960S: CLEAN, FRESH AND FRUITY WHITE WINES REPLACED OXIDIZED VERSIONS
- DISTINCTIVE GRAPES, HIGH QUALITY STANDARDS, OPEN EXPERIMENTATION, MODERN AND TRADITIONAL WINEMAKING PRACTICES PLUS A REMARKABLE TERROIR (SOIL AND CLIMATE)
- AROMATIC PURITY AND CLEAN VARIETAL EXPRESSION: DEPTH, COMPLEXITY, AND STRUCTURE
- TOPOGRAPHY: BETWEEN THE ALPS (NORTH) AND THE ADRIATIC SEA (SOUTH)
- CLIMATE: MILD TEMPERATE CLIMATE OVERALL (INTERPLAY BETWEEN COOL ALPINE AIR AND WARMER ADRIATIC SEA BREEZES)



GRAPE VARIETIES: FRIULI

- WIDE RANGE OF GRAPE VARIETIES – BOTH NATIVE AND INTERNATIONAL
- WHITE GRAPES: MORE THAN 70% OF TOTAL VINEYARD AREA
- MAIN NATIVE AND TRADITIONAL WHITE GRAPES: FRIULANO, RIBOLLA GIALLA, MALVASIA ISTRIANA, PICOLIT, VERDUZZO FRIULANO, VITOVSKA
- MAIN INTERNATIONAL WHITE GRAPES: PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, PINOT BIANCO
- MAIN NATIVE AND TRADITIONAL RED GRAPES: REFOSCO DAL PENDUCOLO ROSSO, PIGNOLO, SCHIOPPETTINO, TAZZELENGHE, TERRANO
- MAIN INTERNATIONAL RED GRAPES: MERLOT, CABERNET FRANC, CABERNET SAUVIGNON



FRIULI'S FIRST WINEMAKING REVOLUTION

- LATE 1960S: White Wine Revolution
 - PRODUCERS: MARIO SCHIOPETTO AND LIVIO FELLUGA
 - INFLUENCE OF WINEMAKING PRACTICES OF GERMANY
 - TEMPERATURE CONTROLLED FERMENTATION, STAINLESS STEEL, REFRIGERATOR UNITS, PNEUMATIC PRESSES AND STERILE BOTTLING
 - BETTER VINEYARD MANAGEMENT
 - OBJECTIVE: AVOID OXYGEN CONTACT WITH WINE (OXIDATION)
 - ADDITIONALLY, EAGERNESS TO EXPERIMENT



THE “SUPER WHITE”

LATE 1970s

- JERMANN CREATED “VINTAGE TUNINA”
- COMPLEX BLEND OF NATIVE AND INTERNATIONAL WHITE GRAPES
- BECAME ICONIC AMONG FRIULI’S SUPERIOR WHITE BLENDS
- INSPIRED OTHER PRODUCERS: 1980s AND 1990s
- RAISED THE BAR OF WHITE WINE PRODUCTION IN FRIULI AND ITALY
- GAVE VOICE TO FRIULANO, RIBOLLA GIALLA, MALVASIA ISTRIANA, PICOLIT, CHARDONNAY, SAUVIGNON, RIESLING, PINOT BIANCO, AND PINOT GRIGIO – OFTEN IN COMBINATION
- SOME OF THE MOST COMPLEX AND STRUCTURED WHITE WINES PRODUCED IN ITALY TODAY
- TWO MAIN CATEGORIES:
 1. INTENSELY AROMATIC, RACY BLENDS FERMENTED IN STAINLESS STEEL
 2. RICHER, BARREL FERMENTED AND BARREL AGED BLENDS
- EXPENSIVE AND UNIQUE WINES. MAJORITY ARE USUALLY LABELLED UNDER THE BIANCO CATEGORY WITHIN THE DOCs OF COLLIO AND FRIULI COLLI ORIENTALI, AND THE VENEZIA GIULIA IGT
- THE NAME “SUPER WHITE” IS RARELY USED TODAY ALTHOUGH THE WINES STILL EXIST



JERMANN, VINTAGE TUNINA, VENEZIA GIULIA IGT, 2016



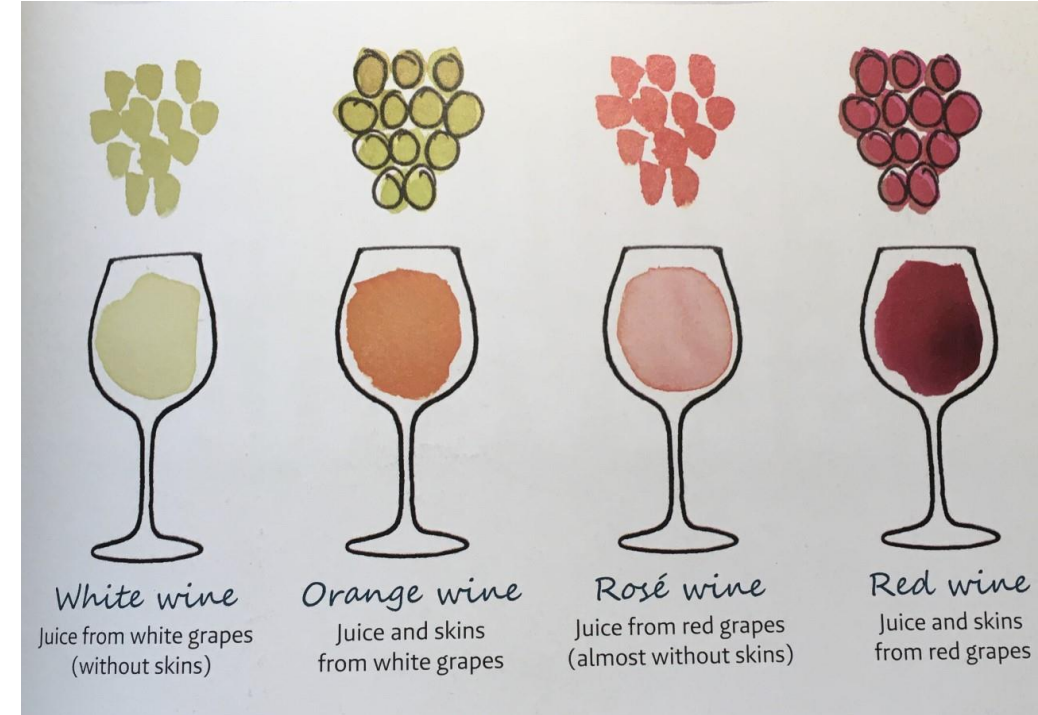
- Field Blend
- Grape varieties: Sauvignon and Chardonnay (50%); Ribolla Gialla and Malvasia (45%); and Picolit (5%).
- Venezia Giulia IGT: regional IGT covering all of Friuli Venezia Giulia
- Alcohol content: 13.5%
- Vinification: Stainless Steel Tanks
- Ageing: in 83-hectolitre barrels (11 months) and in bottle (8 months)
- Vineyard location: Collio Goriziano

A stone cellar with a floor made of irregular stone tiles. Several circular wooden barrels are set into the floor, each surrounded by a ring of stone. The barrels are arranged in a grid-like pattern. In the background, there is a stone wall. On the right, a red wooden barrel is standing on a red wooden stand. On the left, there is a red decorative object. In the foreground, there are orange cables or hoses. The text "2. ORANGE WINE (TRENTINO)" is overlaid in the center of the image.

2. ORANGE WINE (TRENTINO)

ORANGE WINE, AMBER WINE OR SKIN-FERMENTED WHITE WINES

- Definition: “White wines made with extended grape skin contact during fermentation or maceration, imparting an orange hue to the finished wine, along with tannins.”
- Technical Definition: “Skin-fermented white wines” or “Skin-contact white wines” (not always orange)
- Official Definition: “White wine with maceration” (International Organization of Vine and Wine -OIV)
- Origin: Georgia (Caucasus) thousands of years ago
- Orange Wine’s Heartlands: Georgia, Friuli-Venezia Giulia, and Slovenia
- Styles: Huge range of styles – color (light orange to amber gold) and tannins



ORANGE WINE IN NORTHERN ITALY

1990s: The FVG second Revolution

- Josko Gravner and Stanko Radikon
- Oslavia (Friuli Collio)
- Slovenia and Friuli Venezia Giulia: traditional winemaking culture
- Georgia's influence: Buried amphorae (qvevris)

Ramato: a copper-coloured pinot grigio

- Pinot grigio: clonal is a mutation of pinot noir and has pink skins
- PG skins contact with the fermenting must: wine with pink or even copper hue
- *Rame*: Italian for copper
- Traditional all over the Veneto
- Ramato style declined in popularity since the 1990s



TRENTINO

- Autonomous province part of administrative region of Trentino-Alto Adige in northeast Italy
- Mountainous: 70% of the province lies above 1000m in elevation
- Four main winegrowing areas: Valdadige, Val di Cembra, Valle dei Laghi, and Valsugana
- Climate: combination of alpine and continental influences but with different conditions based on location (altitude, exposure, and distance from Lake Garda)



GRAPE VARIETIES: TRENTINO

- White varieties represent almost 70% of total plantings
- Native and traditional White varieties: Nosiola, Moscato Giallo, Manzoni Bianco
- International White varieties: Chardonnay, Pinot Grigio, Muller Thurgau, Traminer Aromatico (Gewurztraminer), Pinot Bianco
- Native and traditional Red varieties: Teroldego, Marzemino, Schiava, Enantio, Lagrein, Moscato Rosa
- International Red varieties: Merlot, Cabernet Sauvignon





FORADORI, 'FUORIPISTA', PINOT GRIGIO, VIGNETI DELLE DOLOMITI IGP, 2019

- Grape Variety: Pinot Grigio
- Vineyard location: Campo Rotaliano, Trentino
- Vigneti delle Dolomiti IGT: inter-regional appellation- Trentino, Alto Adige, and Belluno province in Veneto
- Soil: Alluvial and gravel
- Farming: Biodynamic (certified)
- Age of vines: Planted in 1994
- Harvest: "Last week of August was wet and hot. This had a bad impact on Pinot Grigio, which is our earliest ripening grape. Botrytis appeared, we were forced to pick in order to not lose brightness."
- Winemaking: Grapes destemmed but not pressed
- Fermentation: 8 months on skins in tinajas (clay amphorae). Fermentation was 'regular'.
- Ageing: Two months in acacia casks
- Fining/Filtration: Unfined/Unfiltered
- Alcohol: 12%



3. CHIAVENNESCA/SFORZATO FROM
VALTELLINA (LOMBARDIA)

LOMBARDIA

- Italy's most populated region
- Wealthy and industrialized
- Milan: second largest city in Italy and center of finance and fashion
- Smaller producer of wine than neighboring Piemonte, Veneto, and Emilia-Romagna.
- Smaller number of indigenous varieties compared to other regions
- Well known appellations: Valtellina, Lugana, and Franciacorta
- Topography sectors: Alps, Prealps, Padana Plain, and Appennines Foothills
- Climate: Continental with considerable variation (mountain ranges, hills, rivers, and lakes)



GRAPE VARIETIES

- Smaller number of indigenous varieties compared to other regions of Italy
- Approximately same vineyard areas of white and red grapes
- Main Native and Traditional White Varieties: Turbiana
- Main International White Varieties: Chardonnay
- Main Native and Traditional Red Varieties: Croatina, Barbera, Nebbiolo, Gropello, Uva Rara, Ughetta (Vespolina), Lambrusco
- Main International Red Varieties: Pinot Nero



THE VALTELLINA SUB-REGION

- Lombardia's most northerly winegrowing area
- Vineyards lie along a very narrow (in a rare east-west direction) strip of land on the northern bank of the Adda River in the foothills of the Alps
- Vineyards are divided into a multitude of small parcels planted on small terraces sustained by dry-stone retaining walls (2,500 km of walled terraces!)
- Topsoil is extremely thin in many places: earth has had to be brought up
- Vineyards lie up to 700-800 m in altitude
- A labor of love "heroic" viticulture: labor-intensive and costly 'rarified air' vineyards
- Vineyards have a perfect south-facing aspect
- The Adda River flows into Lake Como, which provides warm air that travel back up the valley to remain trapped by the mountain ranges
- Large stones in walls: catch and store daytime heat and release it slowly during the night to the hanging grapes



VALTELLINA APPELLATIONS AND VARIETIES

APPELLATIONS:

- ROSSO DI VALTELLINA (VALTELLINA ROSSO) DOC
- VALTELLINA SUPERIORE DOCG
- SFORZATO (SFURZAT) DI VALTELLINA DOCG

GRAPE VARIETIES:

- All three appellations must be made from a minimum of 90% Chiavennasca (Nebbiolo)
- Valtellina is the only major growing winegrowing area outside of Piemonte where the Nebbiolo grape thrives and where a considerable quantity of wines from the variety is produced
- Local varieties (up to 10%): Brugnola, Rossola, and Pignola



CHIAVENNASCA: 'THE NEBBIOLO OF THE ALPS'

- Nebbiolo Italy's greatest native grape probably original to Valtellina (close genetic ties to local varieties)
- Requires specific terroirs: Piedmont, Valle d'Aosta, Lombardy and Sardinia in Italy
- Strong tannins and high acidity
- Tar and Roses: Magical perfume of sour to ripe red cherries, delicate sweet spices, and red rose petals and, with age, notes of tar add complexity
- Chiavennasca: a local Nebbiolo biotype of Valtellina
- "*Ciù Venasca*": local dialect meaning "a grape variety with great vigor" or "a grape variety that gives more wine"
- The word *chiavennasca* first appeared in the literature in 1595
- Benedictine monks were growing the variety as early as the tenth to twelve centuries



ROSSO DI VALTELLINA DOC

- The 'entry level' wine of Valtellina
- Simplest wine produced in the region in terms of quality and complexity
- Traditionally made from 90% Nebbiolo complemented by local varieties
- Local varieties up to 10%: Brugnola, Rossola, and Pignola
- Minimum aging requirement: 6 months
- Represent a more approachable and straightforward version of Nebbiolo



VALTELLINA SUPERIORE DOCG

- Most wines are made from 100% Nebbiolo although the official requirement is 90%
- Minimum age requirement is 2 years (at least 1 year in oak). *Riserva* requires a minimum of 3 years of aging
- Compared to Barolo or Barbaresco, Valtellina Superiore tends to be more approachable and perfumed with a leaner overall structure
- Finesse and elegance rather than power and depth

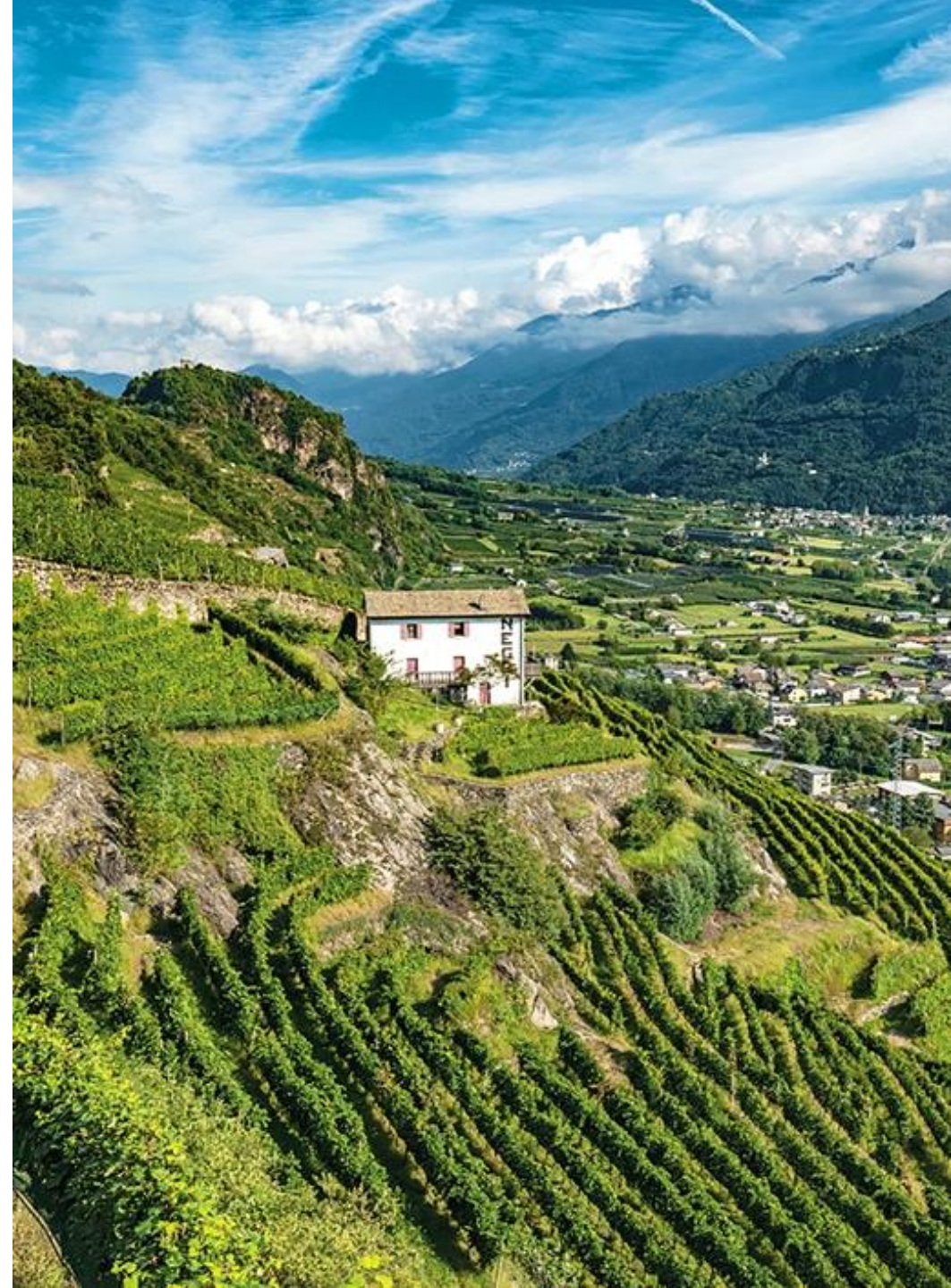


VALTELLINA SUPERIORE OFFICIAL SUB-ZONES

Wine labels can carry the name of one of the five subzones:

- VALGELLA: Largest and most easterly – soft, floral, and forward wines
- INFERNO: Steep, rocky vineyards and hotter conditions – structured, tannic, and austere
- GRUMELLO: Fragrant wines with soft tannin
- SASSELLA: Long-standing renown – elegant wines
- MARROGIA: Smallest and most recent sub-zone – velvety with firm tannins

It is not easy to distinguish the wines of each subzone even for the specialist. Climate and altitude appear to play a more important role in determining the qualities of the finished wine





ARPEPE, VALTELLINA SUPERIORE, SASSELLA, STELLA RETICA, 2015

- Grape Variety: Chiavennasca (Nebbiolo) 100%
- Vineyard: South/East exposure – Altitude 400/550m
- Soil: Dry-stone walls hold back poor soils composed of flaked granite
- Manual harvest
- Fermentation: Large wooden vats (50 hl)
- Ageing: 18 months in big barrels (50 HL), concrete, bottles
- Alcohol: 13% vol

SFORZATO DI VALTELLINA DOCG

- The pinnacle of the wines of Valtellina (best and richest)
- Healthy, fully ripe clusters of Nebbiolo are picked and air-dried via the *appassimento* process
- Grapes are required to be desiccate until at least the 10th of December after Harvest. (It is common practice to prolong the drying process for 3 to 4 months before starting vinification.)
- Minimum ageing: 20 months (at least 12 months in oak)
- Wine: Dry and minimum alcohol level of 14% abv.
- Compared to Amarone della Valpolicella DOCG: Both are smooth and velvety. Sforsats tend to be less powerful but more elegant (refined and 'lighter')





NINO NEGRI, SFORZATO DI VALTELLINA, 2017

- Grape Variety: Nebbiolo (Chiavennasca)
- Vineyard: South facing – Altitude 300-550 m
- Grapes: selected grapes entirely handpicked
- *Appassimento*: grapes are left to dry for 100 days in the *fruttaio* (fruit shed).
- *Forzato*: “Forced” natural drying (grapes lose almost 30% of their weight)
- Ageing: Two Years (One year in wooden vats).
- Alcohol: 16% abv



MENU

MENU

- ZUPPA DI ARAGOSTA
- RISOTTO ALLA MILANESE
- VITELLO ALLA MILANESE
- FORMAGGI
- DOLCI



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WEBSITES LINKS

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- <https://www.agricolaforadori.com>
- <https://www.arpepe.com>
- [https://www.jermann.it/ uk/](https://www.jermann.it/uk/)
- [Nino Negri Winery - Gruppo Italiano Vini](#)
- [OIV - International Organisation of Vine and Wine](#)
- [Schiopetto The pioneer of modern white wine of Friuli](#)



KEEP ON TASTING