

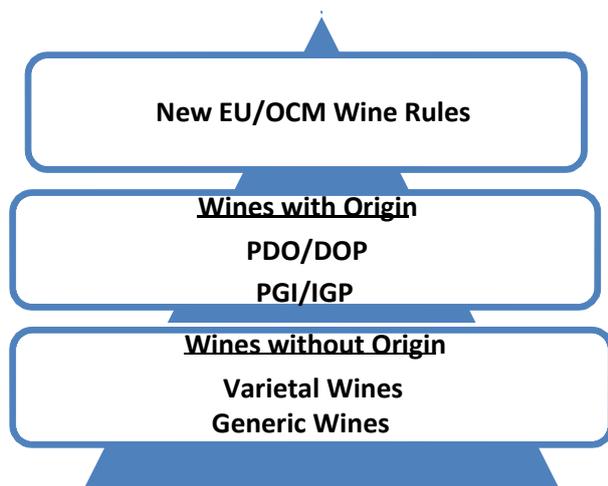


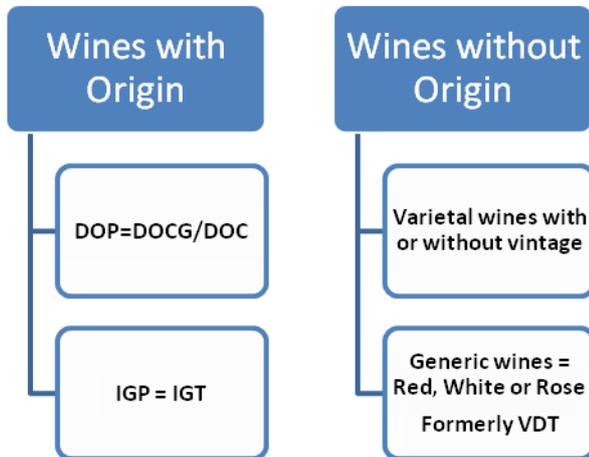
## ITALIAN WINE LAWS

by Sharron McCarthy

In ancient times, Italy was dubbed the "Land of Wine," and for three millennia, no product has ever been more closely identified with that country. The vine thrives in every region. Yet, despite paeans of poets, philosophers and essayists, it wasn't until late in the 20th century that Italian wines gained a reputation for products of the highest international quality. Passage of the Wine Law of 1963 spurred the industry's modernization. Highly comprehensive, the Denomination of Origin laws are, in part, patterned after France's respected Appellations Contrôlées. They define Italy's winemaking traditions and regulate every phase of viticulture and viniculture, including vine types, grapes, their processing, aging and bottling. More recently, in response to pressure from winemakers, the laws have been amended to encourage experimentation with untraditional grape varieties and techniques.

Additionally, since 1992 the EU has begun updating basic rules which member countries are required to follow. These new EU rules are not meant to usurp or subordinate member countries own regulations. The EU rules now divide wine production into two different categories, wines with origin and wines without origin



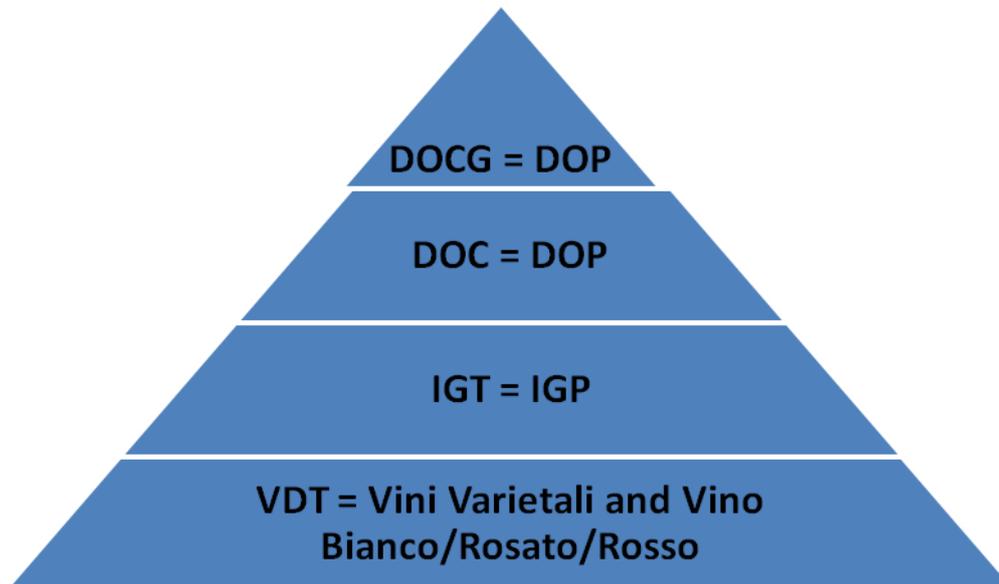


PDO (Protected Designation of Origin) or DOP and PGI (Protected Geographical Indication) or IGP are geographical indications to protect names of regional foods (including wines). The purpose of this law is to protect the reputation of regional foods and eliminate the unfair competition by non-genuine products which may be of inferior quality or different flavor. These laws protect the names of wines, cheeses, hams, sausages, olives, beers, balsamic vinegar and even regional breads, fruits, raw meats and vegetables.

Foods such as Gorgonzola, Parmigiano, Chianti, etc. may only be labeled as such if they come from the designated region.

In many cases the EU PDO/PGI (Italy DOP/IGP) works parallel with the system used in the specified country, and in some cases is subordinated to the appellation system that was already instituted, particularly, with wine. So if a DOC/IGT classification is already in place that may be used instead of DOP/IGP.

To qualify for a PDO (DOP-Italy), the product must have qualities and characteristics which are essentially due to its region of production. It must be produced, processed and prepared exclusively within that region. The requirement for PGI (IGP-Italy) are slightly less strict; a good reputation of a product from a given region is sufficient (rather than objectively different characteristics) if any of the steps of production, processing and preparation may take place within the region. Otherwise, the protection afforded by the two terms is equivalent.



Current Italian wine categories:

**Vino da Tavola (VDT)** - Simple generic wines that list only red, white or rose. Additionally, it is now legal in the EU to produce a varietal wine from a particular country of origin with regard to only the following seven varieties....Cabernet, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Chardonnay and Sauvignon. So you may see Merlot - Italy on a label...without a specific zone of production. These seven wines may now carry a varietal name and a vintage date. Now to be known as Wines or Varietal Wine - when using the specific 7 grapes listed above.

**Indicazione Geografica Tipica (Typical Geographic Indication, IGT)** - This appellation, instituted in 1992, falls between Vino da Tavola and Denomination of Controlled Origin. The government's purpose is to upgrade a major portion (about 40 percent) of Italy's table wine production by placing these products on a par with the French Vin du Pays or German Landwein. The wine's label must declare its specific region and may cite varietal type and vintage. Growers or regional governments are required to apply for IGT status just as they do for a DOC or DOCG appellation. Currently, there are more than 100 IGTs. This equates to IGP/PGI

**Denominazione di Origine Controllata (Denomination of Controlled Origin, DOC)** - Wines bearing this appellation are registered by the government. Their labels must state their zone of origin and the wines are required to meet certain production standards. Only approved methods of planting, cultivating and fertilizing can be employed, for example.



Maximum yields are controlled, as are bottling specifications, alcohol content and aging. The products and their claims are subject to government review at any time. There are currently about 300 DOCs. This equates to PDO/DOP.

**Denominazione di Origine Controllata e Garantita (Denomination of Controlled and Guaranteed Origin, DOCG)** - The most stringent of the categories, this appellation embraces all DOC assurances and further requires a producer *to control and guarantee* everything claimed on the wine's label: zone of origin, net contents, name of grower and bottler, place of bottling and product's alcohol strength. Affixed to the bottle is a government seal of approval, and the wine is subject to analysis at any time by government inspectors. This equates to PDO/DOP.

The wines and regions of the current DOCGs are:

**Tuscany:** Brunello di Montalcino, the first to be awarded this appellation; Carmignano Rosso, Chianti, Chianti Classico, Vernaccia di San Gimignano, Vino Nobile di Montepulciano, Morellino di Scansano, Elba Aleatico Passito

**Piedmont:** Asti/Asti Spumante-Moscato d'Asti, Brachetto d'Aqui, Barbaresco, Barolo, Brachetto d'Acqui, Dolcetto di Dogliani Superiore/Dogliani, Gattinara, Gavi/Cortese di Gavi, Ghemme, Roero, Ruche' di Castagnole Monferrato, Barbera del Monferrato, Dolcetto di Ovada Superiore, Erbaluce di Caluso, Dolcetto di Diano d'Alba, Roero, Alta Langa

**Lombardy:** Franciacorta, Sfurzat di Valtellina/Sforzato di Valtellina, Valtellina Superiore (Sassella, Grumello, Inferno and Valgella), Oltrepo Pavese Metodo Classico, Moscato di Scanzo

**Emilia-Romagna:** Albana di Romagna

**Umbria:** Sagrantino di Montefalco, Torgiano Rosso Riserva

**Campania:** Fiano di Avellino, Greco di Tufo, Taurasi

**Abruzzo:** Montepulciano d'Abruzzo Colline Teramane

**Sardinia:** Vermentino di Gallura

**Marche:** Rosso Conero Riserva, Vernaccia di Serrapetrona, Verdicchio dei Castelli di Jesi; Verdicchio di Matelica, Terre di Offida

**Veneto:** Bardolino Superiore/Classico Superiore, Recioto di Soave, Soave Superiore/Classico Superiore, Amarone della Valpolicella, Colli Asolani Prosecco, Colli Euganei Fior d'Arancio, Conegliano-Valdobbiadene Prosecco, Lison, Malanotte Piave,



Recioto della Valpolicella, Recioto di Gambellara .

**Friuli:** Ramandolo, Colli Orientali del Friuli Picolit

**Sicily:** Cerasuolo di Vittoria

**Lazio:** Cesanese del Piglio

**Basilicata:** Aglianico del Vulture Superiore

*Although DOC and DOCG were established in 1963, the first DOC was not awarded until 1966 (Vernaccia di San Gimignano), and the first DOCG not until 1980 (Brunello di Montalcino).*

#### **Listing of Castello Banfi wines by category:**

##### **IGT Toscana**

[Le Rime](#)

[Fumaio](#)

[Col-di-Sasso](#)

[Collepino](#)

[Centine Rosso](#)

[Centine Bianco](#)

[Centine Rosè](#)

[San Angelo](#)

[Fontanelle](#)

[Tavernelle](#)

[Colvecchio](#)

[Belnero](#)

[Cum Laude](#)

[SummuS](#)

[ExcelsuS](#)

##### **DOC**

[Florus](#)

[Castello Banfi Rosso di Montalcino](#)



## **DOCG**

[Banfi Chianti Classico Riserva](#)

[Banfi Chianti Classico](#)

[Banfi Chianti Superiore](#)

[Banfi Chianti](#)

[Castello Banfi Brunello di Montalcino](#)

[Poggio alle Mura Brunello di Montalcino](#)

[Poggio all'Oro Brunello di Montalcino Riserva](#)