

Barolo - crus/subzones/communes

when it comes to Barolo - there are 9 geological zones, reduced to 2 main areas created in different geological moments divided by the town of Barolo, all the soils on the left/west of the diagonal line are earlier maturing, faster to appreciate earlier appeal Barolo 5-8 aging required; all the soils on the right/eastern part are much more compact, more limestone, chalk, tough wines needs 8-10 years. Blue-grey marls of the western side are Tortonian are much faster maturing earlier appeal these are still long aging wines wines from 60s/70s are still singing today (mid 2010), on eastern side *Serravallian* soil consists more limestone compacted sand gives tough tannins requires long years of aging to resolve but they age beautifully, you've got different towns just like Bordeaux/Burgundy eg Musigny is different than Corton, St Estephe is much different than St Julien or Pauillac or Margaux. the same in Barolo - the communes of La Morra gives graceful finer wines like Musigny/Margaux and on the eastern side Serralunga and Montforte much like St Estephe, Pauillac, Corton.

the commune of **Barolo**: Barolo is mainly characterized by the more graceful Barolo communes. in fact **Cannubi** comes from the name Cannubio meaning "togetherness/mixture of" that's where people thought the Tortonian and *Serravallian* soils met therefore the vineyards growing there have the best of both worlds. in reality its not true - its the history/lore/myth of the place - cannubi is the very few vineyards in Italy as the very best quality vineyard site as early as 1752, unlike France Italy only became a nation/country in 1861 so we dont have the benefit of France's having kings therefore cru classifications created over time but cannubi is believed to have something special like the meeting of different soils which is probably not true as it's **mainly Tortonian** the early maturing Barolo. If there is an area of Barolo where could be true it'd be **Castiglione Falletto** where the wines are most balanced but I'd start there at Barolo Barolo not just Cannubi. Think of **Sarmassa** the other grand cru of Barolo which gives a **much fatter wine** than Cannubi with a lot of clay in the soils whereas Cannubi is mainly sandy depending on which part of Cannubi you look at.

Cannubi is the one everyone knows but it can be divided into sub zones. Northeast part is Cannubi Boschis made famous by one producer in particular ([Sandrone](#)), used to be called Monghisolfo in the early 80s "Cannubi Monghisolfo". Boschis is the name of a local family. Cannubi Boschis has much more clay-centric soils as opposed to the central part of Cannubi which is quite sandy (25-40% soils are sandy). Cannubi Centrale wines - central Cannubi wines are more fragrant sleek elegant much like Margaux of Barolo whereas Boschis is more clay much like St Estephe. More importantly Cannubi Centrale wines are better in rainy years and poor years with the sand draining away the rainwater. Cannubi is not so hot in the dry years but Boschis is because of the water retentive clay. Sarmassa nearby is like Cannubi Boschis - it is not all good, the big Sarmassa area is good but it's probably the most powerful Barolo there is. The rest of Cannubi moves into Cannubi San Lorenzo and Cannubi Valletta - nobody is labeling wine Cannubi Valletta just now. Finally Cannubi Muscatel another clay-ish site which is right next to the city of Barolo up till now there are only two producers that had a majority of nebbiolo vines there. only one person bottle it. scoop: that estate has been bought by the other one - so now a monopole of Cannubi Muscatel and it'd be interesting to see if they come up with a coteditar?? cotedi lambrei wine

even within Barolo the terrain is undulating greatly with different exposures like a bowl eg one estate has three different vineyards literally 30 seconds walk away and produces three radically different wines vinified separately wrt exposure temperature

all the barolo crus were recognized because of warmth at the time when climate change was not a problem nowadays people look for northern exposure

its a good exercise to compare side by side a cannubi boschis vs a cannubi centrale or san lorenzo or muscatel its clear that cannubi is the graceful cannubi boschis the structured ~like some people like volnay some like jecsobolic?? some tinto reto?? pinot noir

sand in cannubi cannubi influences its gracefulness

eg volcanic wines like in pantelleria very powerful wines, Forst in Pfalz - the schuitzergarten nierkierschutook?? some of these are basil?? rich? much potassium in soils grapes are early ripening wines are powerful, rangen vineyard in Hengst (with Zind Humbrecht) produces one of the most powerful wines in Alsace

sandy - grace, volcanic - powerful, gravel - mineral

attributes of valletta? historically there are not much made from cannubi valletta there are a couple of producers who have a lot of grapes there but do not label their wines as such. with a broad stroke, its in between the wines of centrale (?? **cerequio**) and the wines of Cannubi Muscatel, not Boschis. Boschis gives the most chunkiest biggest most structured wines of Cannubi. Muscatel even though one of the most cherished sites lower lying wines have a softer tactile mouthfeel - earlier maturing, structured more so of cannubi centrale wines but very soft mouthfeel. valletta in between it has soft round mouthfeel but it has more grace like muscatel. there are a couple producers who could bottle their wines as valletta but chose not to because

cannubi is so important just like if you are allowed to label your wines as Montrachet why label it Batard or Chevalier?

cannubi was the first named vineyard but has it always been planted with vines? Cannubi Muscatel was originally planted with Muscat which was highly coveted historically. Similarly Montalcino (Brunello) for the longest time the most famous wine of Montalcino is the white sweet Moscatello di Montalcino made from white Muscat grape - it has always been an important grape in Italy, indicative of the importance/fame of site Cannubi Muscatel historically. in comparison Boschis is a more recent discovery.

cru quality: there are 11 communes of Barolo, with exceptions but the more south the area is characterized by much tougher/compacted soils - wines harsher mouth coating tannins requires much more time. eg **Novello** in the south soils are *Serravallian tough and compact even though its right beside the Tortonian soils of Barolo that's because when geological formations happen they did not just move down they moved in circular counter clockwise fashion thus Novello/Barolo communes right above Novello area are characterized by **very tough tannins** where it is less interesting compared to wines from **Monforte** or **Serralunga**, much **rigid** not quite as **depth** of flavor as those from Monforte or Serralunga of other compacted Serravallian soils. how to understand Novello? since more and more producers are bottling it. just like **Montforte** where more producers are bottling **Mosconi** too. Novello was an area that noone ever thought much about for nebbiolo/barolo only caught on because barolo got so popular and everyone is growing nebbiolo left and right (sometimes in places perhaps not best suitable). the credit for discovering Novello goes to Elvio Cogno - theres all timers late Bartolo Mascarese, Giuseppe Renaldi, Mairo Mascarello, Aldo Conterno - all these people really created the myths of Barolo. Elvio Cogno worked for years in La Morra made some great great wines of La Morra and moved to Novello because of his belief in its potential and created the 1st major estate there. What he saw was that Novello is a huge area but the sweet sweet spot is in the center of it like a tennis racket that can be reduced to the Ravera cru - its leaps and bounds ahead of most Novello - some other good ones are Bergera, Pezzole but Ravera seems to be very high quality site where the wines have a bit more depth and more quality than other Novello areas where wines are more linear. The central part of Ravera vineyard - a higher spot which is called bricco pernicia (meaning tartrates) gives more deep concentrated wine thus Novello has every right to be considered among Serralunga La Morra Barolo communes valley opening from the south, very wide at the beginning, as you move towards Barolo it becomes thinner, the wine pattern will hit wide areas very hard - also where the hail comes so it follows Novello gets hailed upon first and by the time wind/snow/hail its enery has wasted so Barolo is saved in that way because everywhere else is getting the brunt of it first*

Novello and La Morra share a famous vineyard **Brunate** - for anyone Brunate is considered top 5 if not the best - eg a very famous producer historically from La Morra got his hand on some grapes from Brunatte vineyard from a friend and got a chance to make the wine. when you drink the same Barolo from producer X from a 1er cru vineyard vs from Brunate vineyard the difference is revelatory its night and day. La Morra has two other vineyards at the same level of unearthly transcending extraordinary-ness: **Cerequio** and **Rocche dell'Annunziata** - the bottom line is Brunate is an amazing site - its a hot site and mostly of it in La Morra with a piece into Barolo but a little less qualitative, sandy soils and clay mainly marl with Magnesium and Magnee, visibly blue soils. the wines are rare combinations of power and grace, more powerful than Cannubi, less powerful than Sarmassa, very very balanced between power and grace when well made thus probably one of the most unique wines of Barolo - elevation makes a huge difference because its a hot site. unfortunately with climate change some of these cru sites are suffering in warm years, might take some changes in viticulture

cerequio - for some even better than Brunate - today has a few problems because its so **hot** there some of its **gracefulness is lost** which is the soul of Barolo/Pinot Noir similarly in **Barbaresco commune of Barbaresco**, generally considered the most well balanced of all Barbaresco in which **Rabaja** is located - Rabaja is a heat/sun trap and grapes often ripen and for a long time its the la tache or DRC of Barbaresco. but in 2003 real hot vintage Rabaja is a real difficulty now the wines are nothing to write home about - disappointing by Rabaja standards so much so that **Montestefano** right next to Rabaja at much higher elevation ~**500m** (which was never considered a grand cru vineyards always a good 1er cru) today the Barbaresco of Montestefano are often (if not better) more enjoyable than anything from Rabaja. Rabaja has more of **red soil - iron oxide** rich soils lower portions redder than higher, not everything as good as it could be but still a great parcel

La Morra - some parcels lost its gracefulness (cerequio) and in some warm years but Gracefulness/elegance is always associated with **Rocche dell'Annunziata** - also considered a bless because some parcels have some of the oldest vines of Barolo ~70 years old - gives more graceful wines than Brunate which can be hurt?? by heat/exposure. it's like an amphitheater - seeing the sun all the day morning-noon-afternoon and wines are when they are great even more balanced than Brunate, really along with Cannubi and Brunate, one of the top 5 vineyards in Barolo, an iron fist in a velvet glove remarkable balance - just like Brunate, a good Rocche

dell'Annunziata its really revelation

north of/connected to La Morra is **Verduno** - another township in Barolo much like Castiglione Falletto or La Morra. It's like Novello, its an area noone talked about 15 years ago - **Monvigliero** cru put it on the map! full ability, really deserves to be a top 10 or 20 site of Barolo. its unique because (exposure/geology) no matter which producer there's this pungent fragrant aromatics of herbs - quinine, flowers like geranium lavender red rose more of a bouquet of flowers not just rose but peony lavender very unique that you dont get in other major barolo vineyards where its always about roses and violets - very recognizable. great balance with a bunch of producers obtaining the same result - speaks of somewhere in the glass. its close to la morra. blue clay soil faster maturing barolos perhaps not as fast as the central cannubi portion there are some compacted soils there but verduno usually are mainly faster maturing barolos from marly sandy soils a lot like barolo la morra - a very exciting site likely the next hot place for barolo. an example paolo scavino makes barolos from many different sites. he's got rocche dell'annunziata, cannubi, fiasco (close to Castiglione Falletto), Ravera, etc. and yet nowadays monvigliero is often his best wine - indicative of its potential Kerin O'Keefe: most producers say verduno's soils (opinions differ on its soil composition - some say chalky some say clay) imparts the spicy character to the village's barolos - no scientific evidence but backed by the production of Pelaverga which performs well only in verduno; comm GB Burlotto, Fratelli Alessandria, Castello di Verduno (la massara)

Cherasco another area less talked about, doesnt seem to have the momentum of verduno however has its own peculiarity. it's the eleventh of the eleven communes, it is an add-on. many people in barolo say it should NOT be included. it only got included in barolo township because the famous local family pushed for it. Cherasco is a world famous place for snails/escargot. the wines of cherasco there is only one main producer to go for Umberto Fracassi - i find them perfectly fine. i think it has every right to be a barolo township probably the most deep the most complex the longest lived barolo but perfectly fine

high elevation: la morra more than any other place in barolo has the highest elevation of all barolo some quite sandy, the only other place as high elevation would be treiso in barbaresco. A cru in la morra - **Serra di Nere** where vineyards are 500m above sea level - cool and windy totally different than warmer places like sarmassa or brunate. its a recently discovered area, 10 years ago there was't any serra di nere barolo, 5 years ago we would be able to talk about one serra di nere barolo, now a bunch of them: higher acidity, lower pH, sleek mouthfeel, great potential but there's not enough made yet to judge

the best thing about **Castiglione Falletto** is that its the most balanced of all barolos - power and strength of eastern communes of montforte and serralunga but also the grace and finesse of western ones such as la Morra and barolo. CF is not just about the latitude they really are the most balanced you never get a CF barolo that's brutally tannic, there's no single vineyard there that would be associated with that quality there are quite a few graceful. CF maybe it sits in the middle and got forgotten but the vineyards of CF are all important because the three in particular: **Fiasco** (sometimes Fiasc), **Rocche**, **Villero** are really among the top 10 vineyards in all of barolo. Fiasco means flask because the shape of the vineyard will remind you of the water bottle flask, others say in fact its because its a hot site and the workers used to go to the fields and pick grapes with water flasks with them to avoid dehydration - the great sites of barolo have always been considered to be warm to allow grapes to ripen. winter is brutally cold and its changing now. so **Fiasco is a hot site** - chewy barolos, tactile, fleshy, lovely; then Villero, and Rocche which is the most balanced Rocche possibly the top 5 vineyard of Barolo. Villero a bit more of a powerful site. they cellar well. Rocche appears to varies on that ridge depending on where you are. its a long ridge like cannubi. the top portion is interesting in barolo/barbaresco and called "**Bricco**" aka singular referring to the top of the hill which is not necessarily a win for nebbiolo grape but the top part always sunny most exposed to sun and nebbiolo likes sun. Bricco Rocche is a monopole owned by one estate, its more on the other side called Serra but so close to rocche that people considered it the same vineyard - those are remarkably smooth wines not as fleshy as Fiasco but more minerality more elegance. Rocche is a good synthesis of qualities of Fiasco and Villero. **Monprivato** always associated with a great producer (actually two)... Bartolo Mascarello, Giaperre?? Rinaldi, Giacomo Conterno are well known but Mauro Mascallese is the name most associated with Monprivato today but Violante Subrierro??? who was the first gentleman to be associated with monprivato. Subrierro?? was up up there with mascarello and perrres??? and all the great great names of barolo. He's no longer with us, he sold his vineyards to mauro mascarello which is one of those examples where great vineyards wound up in great hands so that the majesty of the vineyards continues. Monprivato - a wine steely austerity sometimes but ages magnificently and very mineral - one of the most minerally of CF.

Monforte - most diverse sites eg **Bussia** vs **Ginestra**

Bussia: most graceful barolo from monforte but has the typical monforte tough tannins. silky/satiny but with

underlying firm tannins. "firm fist under satin glove" certain gracefulness but no comparison of tannins/texture - steely

Ginestra - southeast, wines much fleshier and richer more normally associated with monforte barolo rich long lived powerful not much of grace but make up for it with so much power and fleshy charm

Q: watertable different? one producer says theres a wealth of water in monforte compared to other parts of barolo the problem is monforte is one of the biggest commune much like la morra you cant really generalize thus some regions watertables are high up some where its farther down thus older vines go farther down fish deep, but with monforte it the place to look for powerful barolos without being too powerful or mean.

Serralunga requires more patience and time whereas Monforte is easier to get your mind around. more clay (thus monforte barolos are good in rainy vintages like 2002??? - wat shouldnt be the opposite since clay is better for hot dry years?, less limestone (serralunga has more limestone)

Perno made famous by one estate, fallen between Bussia and Ginestra in that they are readier sooner more fleshier softer not quite the same power of Ginestra but a bit fleshier readier than Bussia, a couple of famous sites

Serralunga one of the hottest communes - wines characterized by **sleekness refined power** potentially great of all barolo. historically never had great fame as far as single estates or producers since most are grape growers who sold grapes to negociants but the grapes from here are always paid more for than most other communes. Pio Bufaz or Bruno Giacosa are always looking for serralunga grapes not only bc the backbone they provide strcutre but just great grapes. but now as more grape growers are making turning to be producers themselves - not sure the quality/skill of serralunga as high as warranted but its changing - more complex wines coming out, starting to see great potentials, there are a lot more stellar producers/wines coming out like **Ceratta** and **Prapo**

East Serralunga has always been well known with **Vigna Rionda**, **Margheria**, **Craschina?? Francia**; west serralunga is not always well known - Ceratta/Prapo only got better known during past 10 years **Lazzarito** has always been well known but not many people made Lazzarito other than Vietti - a truly great great cru gone under the radar. Only one side of the slope has been well known but now overall getting more recognition. Climate change factor playing out with Serralunga? its getting rather warm - those from highly priced southern part are getting very warm fleshy and style even Bruno Giacosa Falletto estate even changed the parcels to bottle his red labels riserva - he used to use the three parcels at the top of hill "bricco" top part of the hill/summit now he often fills in some parcels from the bottom because of climate change

Vigna Rionda: grand cru, a library of great wines esp bruno giacosa, now we see from other producers too like wineya??, Oddero, Pira, etc. nobility/greatness of it never fails. historic part of vigna rionda was the small southfacing piece but 20 years ago they added a westfacing piece that faces monforte, even though critics usu argue the other piece is not as good but in fact it is good. the question is is it getting too warm over time? some of the highest crus cocina francia is a monopole so there's no way of knowing what else it can give because just one guy roberto conterno, theres no arguing what he's done. Francia was never as famous as it is today which they bought in 1974? Giovanni bought it in the 70s when vinegrowers started to not sell grapes any more and started to concern that people may loose some source of fruits so Giovanni started buying parcels. cocina francia strikes me as less affected by heat subjectively - southern exposure at the begining of the stripe of serralunga's crus i find the wines remain more or less the same from 10 years ago wheras vigna rionda is southeast/south facing, afternoon sun/warmth, maybe it gets more heat than some other crus certainly more than lazzarito, cerretta, prapo on the other side

lesser crus - we dont know enough about the potential of them as great crus:

Diano d'Alba: even lesser known, monolithic, rigid, lesser expression of Novello (Gallo d'Alba)

Grinzane Cavour: monolithic, rigid, lesser expression of Novello

Theres not much coming out from these areas that expresses somewhereeness

serralunga sits on Helvetian soils or *Serravallian soils* - so is *Grinzane cavour* but in reality its more complex eg serralunga itself probably sits on three different soil formations or 9 at least. some part of serralunga has soils similar to la morra, some similar to castiglione falletto, and some pure soil most associated with serralunga so its a mosaic of soils "laquio formations etc." you combine it with exposure, altitude, great producer then something great will come out

Map work by alessandro masnaghetti (benchmark book: MGA)

Barbaresco communes

its great that we have barolo crus in order, even though we still dont have a quality hierarchy but its what we are doing now - Galloni, Massa Giutti ?? have done, and vernalli ?? the great late italian wine writer even before them

for barbaresco to become a world class wine: they need to improve the level of quality of the wines - now can be fantastic but on average not as well made as barolo, and they need to promote the crus more as they have a bevy of very high quality MGAs/crus: 4 communes - **Barbaresco, Neive, Treiso, San Rocco Seno d'Elvio** **San Rocco Seno d'Elvio** smallest hamlet, sometimes referred to as Alba because its in the periphery of Alba. Elvio refers to the stream nearby called Elvio after the Roman Emperor Elvio ?? born there

Barbaresco most balanced: some of the greatest vineyards/cru sites that can be translated into the glass:

Rabaja, Asili, an amphitheater with Rabaja at one end and Asili at the other end and **Martinenga** (a monopole) in between - fantastic beautiful slope some of the most beautiful Barbarescos are made, to the north and east of that - **Montestefano** which is higher up thus much fresher; **Rio Sordo** in the south lower lying gives rounder softer supple Barbaresco perhaps not as distinct power as Montestefano but certainly a fantastic site

Neive biggest most structured, most famous site **Santo Stefano** [JR: Giacosa's Santo Stefano from Albesani cru demonstrated that Barbaresco could be every bit as good as Barolo. Today santo stefano albesani is made exclusively by Castello di Neive] equivalent to Vigna Rionda in Barolo, powerful but remarkably elegant, small part of the bigger cru Albesani - Bruno Giacosa fans can find in early 70s and now again labelled Albesani - just a great site - large site supposed some variation within. Santo stefano is the most powerful most balanced deepest fleshiest longest lived but vey elegant. Compared to **Gallina** a great site too which gives much chunkier wines, but no such grace refinement "the breed" of those from Santo Stefano

Treiso most elegant refined, usually considered the coolest microclimate in Barbaresco which is not always true in that a part of Treiso of very high up highest sites ~500m like Serra di Nere in La Morro of Barolo ~500m. wines of Treiso are remarkably fine, lithe, sleek, bordering on lean in some years but magically perfumed and lovely in good years eg **Bricco de Treiso, Nervo, Bernadot**; the western lower lying portion of Treiso gives full bodied wines eg **Rombone** vineyards. a lot of Treiso vineyards are very steep, wind swept. they are some of the toughest when young Barbaresco's/Barolo's but as they blossom they are fantastic; my all time favorite of all Barbaresco/Barolo is **Pajore** now mainly associated with **Sottimano** wines but for many years was associated with producer **Giovanni Moresco** 1967-1979 whose estate bought by **Gaja** - in fact most of the grapes that go into Gaja's Barbaresco are from that portion they bought therefore Treiso grapes. Pajore combines the best of Treiso worlds: power of Rombone and the breed/elegance of Bernadot/Bricco de Treiso. Pajore is probably the best (or second best) Barbaresco you could possibly have.

San Rocco Seno d'Elvio faster maturing more similar to Barvaresco in style because of warmer microclimate at the periphery of the town just like Pessac(-Leognan) is faster maturing than St Estephe Barbaresco wines are readier than Barolo not only because of one year less in oak but the hills are gentler, softer, lower lying, warmer, MUCH CLOSER to the Tanaro River than Barolo so the river's thermo-regulating capacity is much more felt in Barbaresco than in Barolo, so they are sooner maturing earlier like plenty of earlier appeal wines

Dolcetto di Treiso (remarkably fragrant perfumed), **Barbera di Neive, Moscat di Neive** are all famous sometimes winemaking skills of Barbaresco are not on par with Barolo - its difficult to fine pre-maturely oxidized or poorly made might not be true of Barbaresco though vast majority are well made just not always the case, very much like **Grinzane Cavour** we dont have as much of a history with the area. again we have a few communes that we know of but Treiso grapes were mostly sold to make big blends to add backbone acidity but now sure how to generalize but i agree the fragrance/perfume of Treiso wines are so unique so different than Barbaresco/Neive

Alto Piemonte

with climate change AP might as well be the place for Nebbiolo, some parts of Barolo/Barbaresco are getting too warm which could perhaps be fixed by viticulture. in the past alto Piemonte can rarely ripen grapes but no longer the case now, a lot of the old wines from AP benefited from grapes down south that are matured. in fact AP makes some of the greatest wines. Theres huge documentations of the cost/importance of wines in Lessona/Gattinara in the past few centuries more so than the wines in Barolo/Barbaresco which were only referred to as Nebbiolo wines whereas Gattinara/Lessona wines were frequently cited in literature as highly sought after expensive wines.

appellations: Lessona, Bramaterra, **Gattinara**(, Sesia River), Boca, Ghemme, Sizzano, Fara, Valli Ossolane, Carema

regional: Coste della Sesia, Colline Novaresi

in Barolo/Barbaresco: 100% Nebbiolo

in AP 85% Nebbiolo, <15% other local varieties eg **Vespolina, Croatina, Uva Rara. Vespolina**: high rotundone. The Nebbiolo theme 100% ever increasing number made. A pure Gattinara: rigid, minerals, austere, doesnt have the flesh of Barolo/Barbaresco but ages extremely well, graceful/classy wines.

The last area in Alto Piemonte that many people feel should not be included, a bit removed is: **Carema**, right

below Valle d'Aosta, technically part of Canavese and not Alto Piemonte on VdA bordering Turin. Distinct geologically. Carema has a special biotype of Nebbiolo called Pico terriner (French name for Pico tang, which is Nebbiolo's name in Valle d'Aosta - smallest region right above Piemonte bordering France). Pico-tang or Pico terrina in Carema of French origins is remarkably graceful, pale red wine, very typical of Nebbiolo. For some reason if you take the biotype picoterriner from Valle d'Aosta and bring to Piemonte it turns into a gorzilla type wine it gives blacker than black red wine not aromatic at all. so if you take the Carema biotype (or VdA biotype) and plant it in Barolo because of the exposure/heat, it gives very uninteresting dark non aromatic Nebbiolo wines and since have been ripped up.

There really is a matter of a specific area/grape/climate/soil, these interactions give a product specific of that area and sometimes its not enough to bring that particular grape to another area to duplicate the result at least for Nebbiolo - a change of 1000km is night and day for the resulting wine, speaks volumes of the difficulty to make truly great Nebbiolos outside Italy

Real connections of grapes and places less well known? The observation that transporting a grape type from one area to another may not be a panacea people expected it to be came from Pico terriner not a sin qua non: i'm not saying you have to have that biotype but if a biotype has been adopted for hundreds of years its probably the right variety of that area, adapted to the stress/demands of the area, when taken somewhere else of a different climate

An example: Cannonau in Sardegna - the local varietal of Grenache, the Cannonau is very different than any other Grenache which makes sense as Sardegna is isolated, difficult to get to and the interior is rocky inhospitable, very little generic contamination over centuries so Cannonau of Sardegna is locally adapted very site specific. Many producers pointed out the Cannonau in their vineyard gives very different wine than those in another vineyard ~50km with the same viticulture techniques. When the boom occurred in 80s people started planting/replanting in the vineyards and there were enough vines in the island. so they got vines from major nurseries that are pseudo Cannonau - aka Cannonau grown elsewhere eg in Veneto there's Tocai Rosso now Tai?? which is Cannonau, in Umbria there's Gamay Peonginno?? that is another Grenache typical of Umbria. They all got sent to Sardegna. San Lodottoria or Lower E family they will tell you as much as 60% of Cannonau in the island is not of Sardegna origin and of much lower quality level esp the Veneto biotype Tai is very poor. It's not necessarily poor in itself its just it had the bad fortune to have to adapt to a completely different climate

A counter example: in Campania and Basilicata, many biotypes of Aglianico are planted elsewhere: Vulture Aglianico are planted in Campania, Taurasi and Tobbuno Aglianico now in Basilicata. I would not say its not a good thing as I cant really tell the difference...

Ruche: aromatic ~Gewurz love or hate it. like a red Muscat. A noble grape, used to make wines poured at important celebrations. Unique wine cinnamon nutmeg quinine rose violet bright red cherry fruit age better than many people expected. Great with anything with **soy sauce**

I love aromatic varieties: **Aleatico**, Malvasia Sciaccheta?? is an unknown red wine **Malvasia di Castelnuovo Don Bosco** light wines often fizzy made with Malvasia Sciaccheta, red and sweet, like fruit cocktails with a bit of alcohol ~6-7%

Best white grape varieties:

Verdicchio: great when controlled low yields in great hands

Fiano: great unless in warm areas picked up diesel smoke rubbery notes early in life; four subsections (Summonte, Montevergine, Sant'Angelo a Scala, Capriglia, all about 400m above sea level all gives fruity smoky fume wines due to calcareous soils with a thin layer of volcanic ash though Antonio Mastroberardino believes true Fiano never gives smoky wines and suspects some might be unknowingly using a similar but distinct variety) in **Fiano di Avellino**: the warmest is the **Summonte** (more smoky more ripe), some say its the way they pressed the grape too hard... dubious as every single producer gets the same smoky result Fiano almost extinct in 50s, in dire trouble in 60s, 1978 Fiano di Avellino DOC down to 4 hectares, now found everywhere in the world from California to Australia

Picolit! Lovely sweet wine, a lot of bad Picolit wines but when well made fantastic, Colli Orientali del Friuli COF, more delicate than Sauternes, honey, acacia, peach, apricot, goes very well with Gargonzola, apple tarts, match even with scallops and pumpkin soup

Garganega

Carricante

advant of temperature control and stainless steel helped preserving some almost extinct grapes because without temperature control they were difficult to vinify into great wines eg Ruche, Paleverga, in both cases they develop high sugars very quickly and had it not been temperature control they would have stopped fermentation due to high sugar content, same as Nebbiolo (always vinified sweet in early days), Schiopettino - name of which NOT from the fact that berries are crunchy and explode in your mouth but the bottle are exploding due to stuck fermentation that continued in the bottle. Freisa is another example told by Aldo Conterno that he hated to walk to the cellar when young because of all the broken glass of wine bottles.

There are many reasons why traditional grapes went extinct. eg back in the days quantity trumps quality, any sickly difficult to grow are abandoned - Trebbiano Toscano everywhere like weed, constraints like technology def matters, any grapes of high sugar that lead to stuck ferment are easily got rid of for others. Others suffer from asynchronous ripening thus labor intensive cost ineffective and got removed. Other times its because grapes look alike and got confused but they are not the same grape. Life turning experience: Trebbiano Abruzzese (name of the grape), Trebbiano Abruzzo (name of the wine), TA has long been considered a poor workhorse grape but it doesnt make sense that Valentini makes the best Italian white with it! Its because Valentini is uniquely talented blahblah but even more so its because he has a unique grape that the government has looked at to replicate and realize in other vineyards it is not TA but Trebbiano Toscano (poor workhorse grape), Bombino, or Bianco di Custoza, because they all look alike and good-faith wineries and nurseries made the mistake replanting vineyards not with the authentic Trebbiano Abruzzese but with Bombino Bianco or Costonza and often with a mixed variety in the vineyard which is not a good thing since each ripens at the different rate, prefers different exposure/soils/roostocks/harvest times, and if harvested at the same time so the end result would be poor. But people like Valentini and Tiberio have pure TA in the vineyards they make fantastic Chablis like wines that age forever

Etna Rosso: Nerello Mascallese and Cappuccio have certain nobility. neither is perfect - NM low in color lovely tannin, NC lots of color but no tannins so blending together sum is better than its parts + unique terrior mount etna microclimate, volcanic soils, site specific unlike anywhere else; Contrada - crus 100m?? up wines are radically different, wines from cru Feddori-metzo?? are fleshy ripe and rich, wines from Caldilara Sultana?? mineral sleek Burgundian old world Pinot Noir like, wines from Ferro di Metzo more new world pinot like.

Vino Nero - non labelled bottle of wine from a farmer in Etna Rondazzo - one of the hot beds of Etna Rosso production. Fleshy mineral long

Dry grapes and make wines out made into sweet or dry wines: in some parts of Italy, air drying grapes is a necessity because red grapes will not ripen there its not by chance that major areas of Italy that make air dried grapes are Veneto and Friuli. In Friuli it rains and cold so to make a wine in Graves in Friuli is a major undertaking so air drying makes sense. also true of Valpolicella area being north rainy and cold than it is today. one difference is that in Veneto the ancient Romans have set up shops and Romans liked air dried wines and air dry everyting thus made sweet wines but also dry wines probably accidentally. Valpolicella in Latin many cellars it has always been a hot bed of wine production. in the south it's even easier because air drying started on the vine already naturally

Vernaccia di Oristano locally Garnaccia, Moranina, Vernaccia