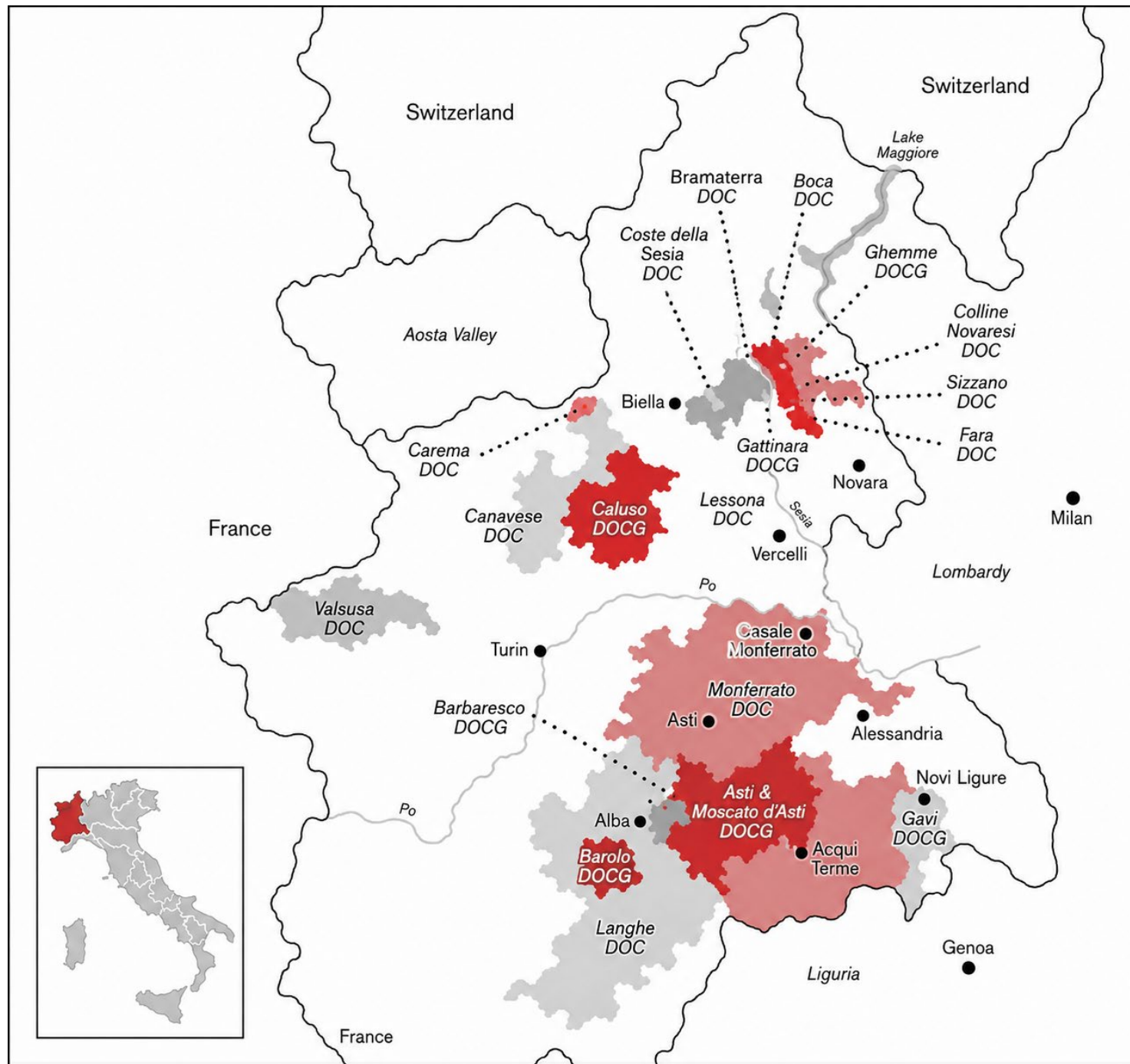






THIRSTY and WISE

Piemonte

STYLE, QUALITY & PRICE FACTORS

CLIMATE AND GRAPE GROWING

- NW Italy — landlocked, moderate continental, sheltered by the Alps
- Cold winters, warm summers — vintage variation, frost risk at budbreak
- Warm, dry autumns — essential for ripening late-budding Nebbiolo
- Hail — major hazard, nets used increasingly
- Fog (Nebbia) — cooling affect
- Rain shadow — one of Italy's driest regions
- Altitude — Barolo (300–500m, cooler) vs Barbaresco (200–400m, warmer)
- River Po — flat basin north; hill zones to the south
- Lake Maggiore — moderating influence in northern Piemonte
- Aspect — south/SW slopes essential

REGIONS AND WINES

- Barolo DOCG — 100% Nebbiolo, 11 communes, key MGAs: Cannubi, Serralunga, La Morra
- Barbaresco DOCG — 100% Nebbiolo, 4 communes, earlier-drinking than Barolo
- Barbera d'Asti DOCG / Barbera d'Alba DOC
- Dolcetto d'Alba DOC — everyday, approachable
- Gavi DOCG (Cortese di Gavi) — 100% Cortese
- Moscato d'Asti DOCG — lightly sparkling, low alcohol, sweet

GRAPES AND WINEMAKING

- Nebbiolo — the noble grape, tar & roses, only great in Piemonte
- Barbera — most planted, high acid, low tannin, food-friendly
- Dolcetto — everyday red, soft, low acid, early drinking
- Cortese — Gavi DOCG, fresh, light
- Moscato Bianco — Moscato d'Asti & Asti DOCG
- Barolo traditional — large Slavonian oak, long maceration, austere young
- Barolo modern — small French barriques, rounder tannins, approachable
- Barolo ageing — min 3yr (18mo oak); Riserva: 5yr
- Barbaresco ageing — min 2yr (9mo oak); Riserva: 4yr
- Gentle extraction — manages Nebbiolo's harsh young tannins

LAWS / APPELLATION / CLASSIFICATION

- No IGT in Piemonte — all wines are DOC or DOCG
- Piemonte has more DOCGs than any other Italian region
- MGA (Menzione Geografica Aggiuntiva) —Cru system in Italy

SHORT WRITTEN ANSWER EXAM TOPICS

- **Climate and hazards**
- **Grapes, wine, style and quality**