

How the 25 marks are allocated

The Specification compiles every paper the same way. This question follows that pattern:

QUESTION	LEARNING OUTCOMES TESTED
1	LO1 & LO2
2	LO1 & LO2 ◀ this question
3	LO1, LO2 & LO5 (storage and service)
4	LO1, LO3, LO4 & LO5 (storage and service)

Across the whole paper: LO2 = 70 marks, LO3 & LO4 = 20 marks, LO5 = 10 marks. LO1 is tested inside all four questions.

This question: LO2 = 25 marks (with LO1 factors applied). No storage and service in Questions 1 and 2.

ITEM	VERB	FOCUS	MARKS
1a	State, Explain	Grape + vineyard sites	5
1b	Identify, State	Hazard: hail	3
1c	Explain	Commerce: price	4
2a	Explain	Natural factors	3
2b	State	Law: ageing	2
3a	Describe	Grape + winery styles	4
3b	Name, Explain	Grape + natural factors	4
		TOTAL	25



Part 1 · Barolo DOCG

5 marks

a. Barolo is a wine with high acidity and well-defined aromas of sour cherries. **State** the grape variety used and **explain** how the vineyard sites of Barolo contribute to these style.

DISTINCTION ANSWER

Nebbiolo (1).

The vineyards are on steep **south-facing slopes** (1) at an **altitude of 300–500 metres** (1).

The south facing slopes and altitude provides **more sun intensity** (1) **and cooler conditions that allows grapes to ripen slowly** (1), developing well defined aromas and retaining acidity and freshness.

KEY · Context · **Command verb** · **What is asked** · **Answer point (1 mark each)**



Part 1 · Barolo DOCG

3 marks

b. Piemonte's summers can be subject to thunderstorms and hail. **Identify** the damage hail can cause and **state** TWO measures growers can use against it.

DISTINCTION ANSWER

Hail can **damage the grapes and even the vine**, and in the worst cases **destroy an entire crop** (1).

Measures, 1 mark each:

- **Netting** to protect the vines.
- **Owning several vineyard sites in different locations**, as hail storms are very localised.



Part 1 · Barolo DOCG

4 marks

c. A Barolo from a named cru, such as Barolo Cannubi DOCG, sells at a premium price. **Explain** why this wine is expensive.

DISTINCTION ANSWER

- Barolo is one of the **most prestigious DOCGs** in Piemonte, so it has a **high reputation and high demand** (1).
- The best wines come from a **single named vineyard (cru)**, so **production is limited** (1).
- By law it must be **aged for three years before release**, which **raises production costs** (1).
- At least **18 months must be in oak**, and **oak is expensive** (1).

KEY [Context](#) · **Command verb** · [What is asked](#) · **Answer point (1 mark each)**



Part 2 · Barbaresco DOCG

3 marks

a. Barbaresco is also made from Nebbiolo, but the wines are typically fruitier and less perfumed than Barolo. **Explain why.**

DISTINCTION ANSWER

Barbaresco's south-facing slopes are at **lower altitudes, 200–400 metres** (1).
There is **influence from a local river** (1).
So Nebbiolo **ripens earlier** here (1), giving wines that are fruitier and less perfumed.

KEY Context · **Command verb** · **What is asked** · **Answer point (1 mark each)**



Part 2 · Barbaresco DOCG

2 marks

b. Barbaresco DOCG has the acidity and tannin to age in bottle, and the law controls how long it is aged before sale. **State** the minimum ageing requirements for Barbaresco DOCG.

DISTINCTION ANSWER

Two years before release (1),
including **nine months in oak** (1).

KEY Context · **Command verb** · What is asked · **Answer point (1 mark each)**



Part 3 · Asti, Alba and Gavi

4 marks

a. Barbera is the most grown black grape in Piemonte. **Describe** the TWO styles in which Barbera is typically made and natural factors that contribute to this style.

DISTINCTION ANSWER

Style 1: **youthful and fruity** (1), with **high yields and no oak influence** (1).

Style 2: **lower yields from and barrel-aged** (1), which gives more **flavor intensity and ability to age and develop complexity** (1).

KEY Context · **Command verb** · **What is asked** · **Answer point (1 mark each)**



Part 3 · Asti, Alba and Gavi

4 marks

b. Gavi DOCG is pale and light-bodied, with high acidity and floral, citrus and green apple aromas.

Name the grape variety and **explain** how the natural factors contribute to this style.

DISTINCTION ANSWER

Cortese (1).

The vines are grown in **hills at altitude** (1) and benefit from **sea breezes** (1).

This gives a long, slow ripening that **retains high acidity, floral character and produces grapes with low sugar levels that produces low alcohol** (1).

KEY Context · **Command verb** · **What is asked** · **Answer point (1 mark each)**

