Summer Wine Grape Workshop
Simmons Winery
June 18, 2007

Tour of ITALY:
wine, food & culture

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Maymester: Viticulture, Enology and Food Science in Italy

- May 14-29, 2007
- 3 Credits
- Attend four intro-seminars
- Team Project -- 30%
- Oral Presentation – 20%
- Photo journal – 20%
- Attendance & Participation – 30%
Instructors
Dr. Bordelon
Dr. Ferruzzi
Ms. Blume

Students
6 -- Food Science
4 -- Animal Science
4 -- Management
2 -- Pharmacy
2 -- Communication
1 -- Aero Engineering
1 -- Building
Construction Mgmt.
Our Guides

Claudia

Simone

The Bus
**DOC**

- **G** = guaranteed quality
- Traditional grape varieties
- Traditional winemaking methods
- Production limits ~ 4.5 tons/acre
- Sensory analysis
- Wine analysis ~ higher alcohol content
- Secured with a numbered seal
- Priced higher

http://www.italianmade.com/wines/laws-and-labels.cfm
1. Tuscany
2. 80 to 100% Sangiovese
3. Ruby-red color
4. 12% alcohol minimum
5. Aroma of violets
6. Aged 12 months in oak, Riserva aged 24 months

http://www.chianticlassico.com
Vino Nobile di Montepulciano

- Tuscany, town of Montepulciano
- 70 to 100% Sangiovese, Canaiolo up to 20%
- Ruby-red color
- 12.5% alcohol minimum
- Aged 26 months, Riserva aged 36 months
- “King of all wines”

http://www.vinonobiledimontepulciano.it/
Brunello di Montalcino

- Tuscany, near town of Montalcino
- 100% Sangiovese (Brunello)
- Garnet color
- Scents of brushlands, aromatics woods, small fruit, a light trace of vanilla and fruity jams
- 12.5% alcohol minimum
- Aged 24 months in oak, plus 4 months in the bottle
- Available for sale 5 yrs after the vintage
- Can withstand lengthy ageing
- “Modern Italian wine” created in 1880

http://www.consortziobrunellodimontalcino.it/
1. Montesissa
   Emilia Romagna

2. Tenuta la Novella
   Tuscany

3. Geografico
   Tuscany

4. Cantina Del Redi
   Tuscany

5. Banfi
   Tuscany
Montesissa

- Estate winery -- 60 acres of grapes
- Emilia Romagna, DOC
- Reds: Gutturnio, Bonarda, Barbera, Pinot Nero, Cabernet Sauvignon
- Whites: Ortrugo, Malvasia, Chardonnay
- Frizzante style wines

http://www.vinimontesissa.it/
Tenuta La Novella

- Estate winery -- organic & biodynamic
- Tuscany, DOCG
- Reds: Sangiovese, Cabernet Sauvignon, Merlot
- Whites: Trebbiano, Malvasia, Moscato
- Vin Santo – Italian dessert wine

http://www.tenutalanovella.com/
Tuscany
Produce 6 DOCG wines
Cooperative winery
200 members, 1200 acres
2 million bottles of wine
3000 tons of grape
$11.4 million in wine sales
Reds: Sangiovese, Canaiolo, Mammolo, Colorino, Cabernet Sauvignon, Merlot
Whites: Vernaccia, Malvasia, Trebbiano, Chardonnay
“Wines express territorial distinction”

http://www.chiantigeografico.it
Geografico’s 6 DOCG wines

Wine Tasting

Chainti aging in 600H/L oak

Vineyard Tour
Cantina Del Redi

- Tuscany
- Town of Montepulciano
- Renaissance palace, caves
- Vino Nobile di Montepulciano DOCG

http://www.cantinadelredi.com
Cave tour

Katie with the wine holder

Wine Tasting
Banfi
http://www.banfi.com

- Tuscany
- Town of Montalcino
- Brunello di Montalcino DOCG & Chianti DOCG
- Largest winery in Italy
- American owned (Mariani family), Italian run
- Wines available in 50 countries around the world
- State-of-the-art equipment

Winemaker and Assistant
2nd largest producer of wine worldwide, BUT a decrease in number of grape growers AND decrease in grape production

2nd largest consumer of wine worldwide, BUT a decrease in domestic wine consumption

29 million wine drinkers above 14 yrs old, BUT only 1 million “experts”

Export mostly table wine, not the higher priced DOCG’s

Average grape grower: over 60 yrs, 2.5 acres, weekend activity, poor technology

Most growers just sell grapes

...Some challenges for Italian wine in the near future....GLOBAL MARKETING, NATIONAL MARKETING, LOCAL MARKETING
Salami

http://www.salumificiolarocca.com

Salt curing the pork

Tying the meat

Air Curing
Parmigiano Caseificio

Parmesan Cheese Factory

Cutting the curd

9 wheels per day

http://www.parmigiano-reggiano.it
Parmigiano Caseificio
Parmesan Cheese Factory
Aged 2 years

#1 grade

#2 grade

#3 grade
Balsamic Vinegar

http://www.modenaceti.it

Obtained by the blend of grape must and wine vinegar

Barrels of different sizes.
Chestnut, oak, mulberry, juniper, cherry, ash and locust.

All the grape musts produced in the Emilia Romagna region.

Aaged 12 to 25 years in wooden barrels
Conserve Italia
fruit and vegetable processing company

Conveyor – Made in the USA

Packaged beans

Tasting

http://www.conserveitalia.it
Casa Buitoni
Nestle Research and Development

Research Chef in the test kitchen

Lunch

www.buitoni.com
Florence

Firenze

Basilica di Santa Maria del Fiore

Statue of David

Scooters everywhere!
Florence

Firenze

Outdoor Cafes

Espresso and Frizzante Water

Mini Cars
Florence
Villa Agape Monastery

Sister Serella

Beautiful gardens, olives grapes…and overlooks the city
Florence
Villa Agape Monastery

Great food and wine

Simple Rooms
Rome

Roma

Coliseum

Across from the Pantheon

Gladiator
Roma

Vatican Museum Tour

St. Peter's Basilica - Vatican

Pope's window

Michelangelo's Sistine Chapel
Roma

Climbing to the top of the Vatican

Inside the top of the Vatican dome

Outside the dome overlooking Vatican City
Roma

Trevi Fountain

The Mouth of Truth (La Bocca della Verità)

Circus Maximus (Chariot Races)
Naples

Villa Posillipo Monastery

Situated right on the sea with views of Vesuvius and Capri
Naples
Villa Posillipo Monastery
Naples

Villa Posillipo Monastery

Everyone’s view

My window view
Wine Tasting
Organized by Prof. Boris Basille at the Villa Posillipo Monastery

6 Whites
6 Reds

Wine Writer
Winemakers
Naples

79 A.D. eruption of Vesuvius buried the city under ash and rock, which allowed preservation of the whole city.
Naples

Prof. Boris Basille (center)

Royal Palace of Portici
Hort in the boot
That's Italian
Doors Galore
Brooms in Italy