

UN PICCOLO VIAGGIO ...

ITALIA NORD-EST : VENETO

ST-BAAFS VYVE – SESSIE 3

RONNY DEBAERE ® WSET

ITALIA NORD-EST

- 1. ITALIA NORD-EST
- 2. FRIULI – VENEZIA GIULIA
 - RIBOLLA GIALLA
- 3. VENETO ALGEMEEN
- 4. SOAVE
 - SOAVE CLASSICO DOCG
 - GARGANEGA
 - TREBBIANO DI SOAVE
- 5. VALPOLICELLA
 - RIPASSO
 - AMARONE

Wine Regions of Veneto



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1. ITALIA NORDEST

- FRIULI-VENEZIA GIULIA – VENETO - TRENTINO ALTO-ADIGE
- 45.3 – 47 ° NB – 0 – 900 m
- BODEM
 - # KALKSTEEN – GRIND – ZAND – ALLUVIAAL TOT VULKANISCH
- VEEL # MESOKLIMATEN
 - BESCHERMING ALPEN – DOLOMIETEN
 - INVLOED
 - LAKE GARDA
 - ADRIATISCHE ZEE
 - ZUID GERICHTE WIJNGAARDEN
 - HETE ZOMER – MILDE WINTER
 - RISICO
 - WEINIG VORST GEZIEN ZUID GERICHT
 - HAGEL – REGEN
 - DROOGTE
- VEEL # DRUIVENRASSEN



2. FRIULI – VENEZIA GIULIA

- REGIO MEEST NO
 - GRENST AAN OOSTENRIJK – SLOVENIË = BERGACHTIG
 - HOOFSTAD : TRIESTE
- COMPLEX
 - < PRODUCTIE - > DRUIVENVARIËTEITEN
 - KLEINE DOC - > PRODUCENTEN
- VOORAL WIT
 - TOPDRUIF IS PINOT GRIGIO
 - FRIULANO – RIBOLLA GIALLA – SAUV BLANC – CHARDONNAY
- ROOD
 - VEEL MERLOT – CAB FRANC/SAUV - REFOSCO
 - GRONDLEGGER VAN REVOLUTIE VOOR WIT IN '80 JAREN
 - MODERNE RASSEN - MODERNE VINIFICATIE
- WETGEVING – ONG 28 500 Ha
 - 4 DOCG
 - 12 DOC (*PINOT GRIGIO DELLE VENEZIE DOC!*)
 - 3 IGP
- PRODUCTIE REGIO PROSCIUTTO DI SAN DANIELE



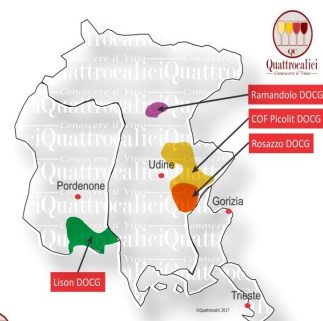
WETGEVING

- 4 DOCG (WIT)
 - RAMONDOLO (VERDUZO FRIULANO / ZOET)
 - ROSAZZO (FRIULANO min 50 %)
 - LISON (FRIULANO min 85 %)
 - COLLI ORIENTALI DEL FRIULI PICOLIT (W)

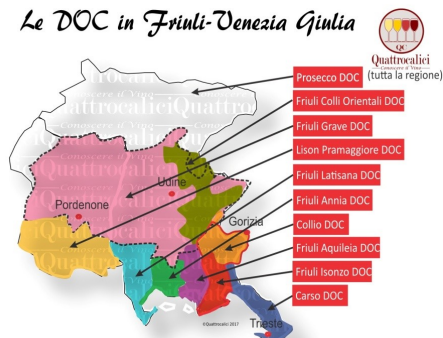
- 12 DOC : BESTE GRENS SLOVENIË
 - FRIULI COLLI ORIENTALI
 - RIBOLLA REGIO
 - COLLIO GORIZIANO
 - RIBOLLA REGIO
 - 'ORANGE' WINE

- 3 IGP

Le DOCG in Friuli-Venezia Giulia



Le DOC in Friuli-Venezia Giulia



RIBOLLA GIALLA

- BEKEND 13^{de} EEUW
- WEINIG BEKEND – ZEER REGIONAAL
 - 70% AL HIER – 13% PUGLIA
 - 435 Ha IN FRIULI
- VAAK GEBRUIKT VOOR “ORANGE WINES” I/D REGIO
- KENMERKEN
 - LICHTE KLEUR
 - LIMOEN – MANDERIJN – WITTE PEPER ...
 - PRESENTE ZUREN I/D MOND
- TOP ALS ZOMERSE LICHTE WIJN!

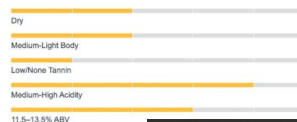


Ribolla Gialla

PRIMARY FLAVORS



TASTE PROFILE



WINE FOLLY



3. VENETO

- BELANGRIJKE WIJNREGIO VAN ITALIË
 - Z = PO VLAKTE - N = OOSTENRIJK - O = FRIULI
 - VEEL # WIJNEN = W - r - R - M - RIPASSO - RECIOTO
 - 14 DOCG - 29 DOC - 10 IGP
 - PROSECCO - SOAVE - VALPOLICELLA
 - > 1 MILJARD FLESSEN (MET KWALITEIT) - 80 % WIT (> MOUSS)
- GESCHIEDENIS
 - EERSTE VERMELDINGEN VANAF 7de EEUW BC!
 - MIDDELEEUWEN = ZEER BELANGRIJK!
 - NA DE 16 de EEUW = TELOORGANG
 - MAAR FUNDAMENTEN VOOR REGIO VALPO + TREVISO
 - 19de EEUW = PHYLLOXERA + OIDIUM/MILDIOU
 - EINDE = ° SOCIETEITEN
 - HEDEN = ABSOLUTE TOPREGIO
- GEOGRAFIE
 - KLIMAAT = MEDITERRAAN
 - ZACHTE ZOMERS + VERRADERLIJKE WINTERS
 - BODEM = KALKSTEEN (ROCHE MERE) - ZAND - MERGEL - BASALT
 - LIGGING = ZUID GERICHTE HEUVELS ZIJN TOP!



Sapor Di Vino
RASSEGNA DEI VINI DEL VENETO

- WETGEVING - 14 DOCG
 - AMARONE DELLA VALPOLICELLA
 - ASOLO PROSECCO
 - BAGNOLI FRIULARO
 - BARDOLINO SUPERIORE
 - COLLI DI CONEGLIANO
 - COLLI EUGANEI FIOR d'ARANCIO
 - CONEGLIANO VALDOBBIADENE PROSECCO
 - LISON
 - MONTELLO ROSSO
 - PIAVE MALANOTE
 - RECIOTO DELLA VALPOLICELLA
 - RECIOTO DI GAMBELLARA
 - RECIOTO DI SOAVE
 - SOAVE CLASSICO SUPERIORE
- ROOD
 - MERLOT 12% - CORVINA 10% - CABERNET SAUV/FR
 - RONDINELLA - RABOSO - REFOSCO
- WIT
 - GLERA (PROSECCO - 24%) - GARGANEGA 14% - PINOT GRIGIO 9% - CHARDONNAY - PINOT BIANCO - FRIULANO
- TOERISME
 - VENETIË - VERONA - PADUA - VICENZA - GARDA MEER - DOLOMIETEN



4. SOAVE

- REGIO VERONA
- ZEER OUDE REGIO
 - VEEL VULKANISCHE ONDERGROND
- KEY DRUIF = GARGANEGA
- SOAVE DOC 1968
 - GARGANEGA MIN 70%
 - TREBBIANO DI SOAVE (=VERDICCHIO) OF CHARDONNAY MAX 30%
- RECIOTO DI SOAVE DOCG 1998
- SOAVE CLASSICO DOCG 2001
- 2 STIJLEN
 - INOX
 - AGED IN WOOD (CLASSICO ZONE)



SOAVE CLASSICO DOCG

- DOCG 2001
- 65 Ha - ONG 3 700 HL WIJN
- UIT 12 GEMEENTES (> SOAVE - MONTEFORTE d'ALPONE)
- UITSLUITEND UIT HISTORISCHE CLASSICO REGIO
 - 33 UGA
- MIN 70% GARGANEGA
- SUPERIORE = MIN 12° - 6 M AGEING
- RISERVA = MIN 12,5° - MIN 12/13 M AGEING + 3 M/FLES

SOAVE

TYPES OF SOAVE

- SOAVE
An affordable simple style of Soave that is predominantly produced in the flat-lands
- SOAVE SPUMANTE
A sparkling Soave wine
- SOAVE COLLI SCALIGERI
Soave made in the hills outside of the Classico zone
- SOAVE CLASSICO
The original or "Classico" wine growing

GARGANEGA

- GARGANEGA (COMMUNE)
 - 5de MEEST AANGEPLANTE WITTE DRUIF
 - UITSLUITEND IN VENETO
 - # BIOTYPES
- TOP ... < RENDEMENT!
- DE DRUIF VAN SOAVE + GAMBELLARA
- # VINI
 - INOX – HOUT
 - SKINCONTACT/LIE
 - INDROGEN
- KENMERKEN NON-OAKED
 - WITTE BLOEMEN – ABRIKOOS – FRISSE CITRUS – APPEL (GOLDEN DELICIOUS) – HOOI – MARJOLEIN
 - STEELY- MINERALITY

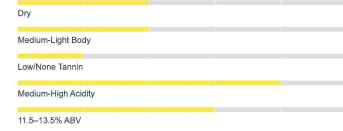


Garganega

PRIMARY FLAVORS



TASTE PROFILE

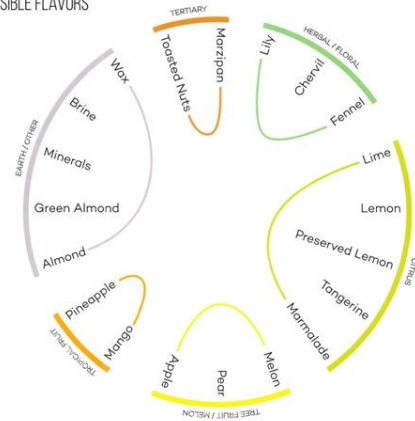


FLAVORS IN SOAVE



Garganega

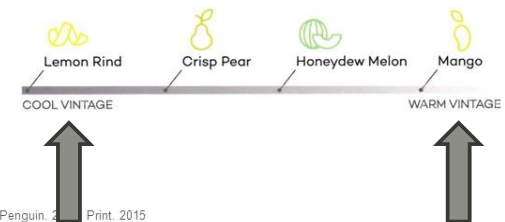
POSSIBLE FLAVORS



PROFILE



DOMINANT FLAVORS



Graphics: Mannack, Justin and Puckette, Madeline. Wine Folly: The Essential Guide to Wine. New York: Penguin. 2015. Print. 2015

TREBBIANO DI SOAVE

- Aka VERDICCHIO
 - # DNA PROFILING
 - ANDER BIOTYPE
- NEUS
 - JONG = BLOEMIG – FRUIT (CITRUS) – MARSEPEIN
 - OUDER ... RIESLING TOETS (!)
- MOND
 - VEEL ZUREN = VIBRANT FRESHNESS
- PS : # TREBBIANO TOSCANO = UGNI BLANC

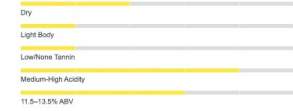


Verdicchio

PRIMARY FLAVORS



TASTE PROFILE

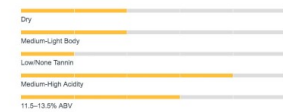


Trebbiano Toscano

PRIMARY FLAVORS

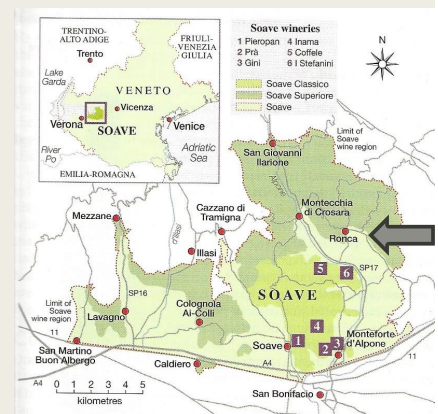


TASTE PROFILE



TENUTA DI CORTE GIACOBBE

- **TENUTA DI CORTE GIACOBBE**
 - DAL CERO FAMILY – 1934 – 3 ESTATES
 - JUIST NAAST CLASSICO REGIO NABIJ RONCA
 - STOKKEN OP HELLINGEN VAN VULKANISCHE OORSPRONG
- **4. SOAVE SUPERIORE DOCG RUNCATA 1er CRU 2021**
 - RUNCATA = VINEYARD CRU
 - PLATEAU TS 2 VULKANEN (CAVARINA – CROCETTA)
 - 450 m – ZW – 10 à 70 J
 - BODEM
 - SOL = CALCAREOUS VAN MARINE DEBRIS
 - SS = BASALT + GREY/BLACK TUFF
 - VINI
 - MANUELE OOGST + KOELING CLUSTERS/48 u
 - AF ONDER T° CONTROLE : 11 – 15° OAK BOTTI
 - AGEING : BOTTI 20 hl/12 m + 8 m/FLES



UNDER VALPOLICELLA SKY



VALPOLICELLA DOC

■ VALPOLICELLA DOC

- 8 600 Ha - IN TOTO voor DOC(G)
- CORVINA 45 – 95 %
- CORVINONE (= / < DAN CORVINA) – RONDINELLA 5 – 30 %
 - MAX 10% ANDEREAZ AGR COFFELE



Valpolicella

PRIMARY FLAVORS



TASTE PROFILE



WINE FOLLY

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REFOSCO

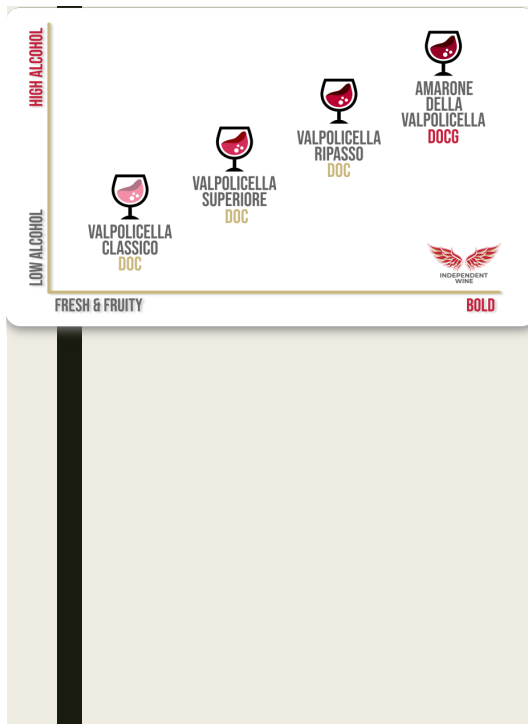
- GROEP # NIET VERBONDEN BIOTYPES
- 2 BELANGRIJKSTE
 - **REFOSCO DAL PEDUNCOLO ROSSO**
 - GEDROOGDE KERS – MARSEPEIN – KRUIDIG – BLOEMEN (LAVENDEL – VIOOLTJES – GERANIUM)
 - STEVIGE TANNINE
 - CAVE : REDUCTIEVE GEUREN (BEASTY)
 - REFOSCO NOSTRANO
 - BLOEMEN (LAVENDEL – IRIS – ROOS) – ZOETHOUT – KRUIDEN (CARDEMON – KANEEL)
 - MEER ACIDITEIT – ZACHTERE TANNINE



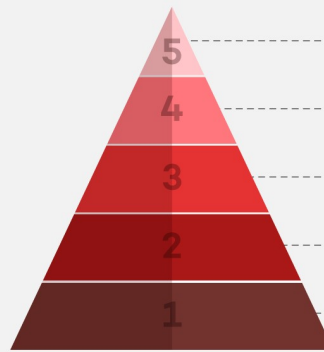
5. VALPOLICELLA

- NABIJ VERONA - ALLEEN REGIO VENETO
- WETGEVING – UITSLUITEND ROOD
- **VALPOLICELLA DOC° 1968**
 - 8 600 Ha - IN TOTO voor DOC(G)
 - CORVINA 45 – 95 %
 - CORVINONE (= / < DAN CORVINA) – RONDINELLA 5 – 30 %
 - MAX 10% ANDERE
- **VALPOLICELLA CLASSICO DOC**
 - IDEM + DRUIVEN UIT CLASSICO REGIO
- **VALPOLICELLA SUPERIORE DOC**
 - IDEM + MIN 1 j AGEING + MIN 12 °
- **VALPOLICELLA RIPASSO DOC° 2010**
 - BLEND VAN VALPO SUP + FERMENTERENDE REST VAN DE SCHILLEN VAN AMARONE/RECIOTO
 - RIJKE STIJL TUSSEN SUP - AMARONE
- **AMARONE DELLA VALPOLICELLA DOGG 2010**
- **RECIOTO DELLA VALPOLICELLA DOCG**
 - ZOET NIET VERSTERKT VAN GEDROOGDE DRUIVEN





Valpolicella Wine Styles



RECIOTO DELLA VALPOLICELLA (DOCG)

✕ Classic pairing for dark chocolate
 💰 Price Range: \$40+ sold in half bottles

AMARONE DELLA VALPOLICELLA (DOCG)

✕ Pairing: Braised meats, aged cheese
 💰 Price Range: \$50+

VALPOLICELLA RIPASSO (DOC)

✕ Pairing: Steak, mushrooms, dark flavors
 💰 Price Range: \$20 - \$25

VALPOLICELLA CLASSICO SUPERIORE (DOC)

✕ Pairing: Burgers, roasted chicken, fresh cheese, charcuterie
 💰 Price Range: \$15-\$20

VALPOLICELLA CLASSICO (DOC)

✕ Pairing: Lots! Pizza, pasta, light meats, veggies
 💰 Price Range: \$12-\$15

DOCG

"Guaranteed controlled designation of origin"
 A quintessential wine of an Italian wine region

DOC

"Controlled designation of origin"
 A wine officially from an Italian wine region

WINE FOLLY

UVA PRINCIPALE : CORVINA 45 à 95 %

- VOORAL IN ASSEMBLAGE (BEHALVE IGP)
- TOP = HOOG GELEGEN
 - GEVAAR : OVERPRODUCTIE UIT DE LAGE REGIO'S
- AANPLANT IN PERGOLA-SYSTEEM
 - DUNNE SCHIL = GOED VOOR INDROGEN
- KENMERKEN
 - KLEUR = LICHTE INTENSITEIT - PAARS - BLAUW (lijkt op PN - NEBBI/SANGIO)
 - NEUS = VIOOLTJES - ZWARTE BES - RODE KERS - KRUIDIG
 - MOND
 - SOEPEL - FRUITIG
 - HOGE ACIDITIE - WEINIG TANNINE

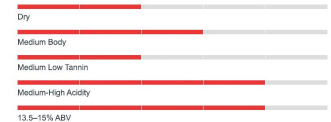


Corvina

PRIMARY FLAVORS



TASTE PROFILE



13.5-15% ABV

WINE FOLLY

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UVA VALPOLICELLA ...

■ CORVINONE

- SUBVARIETEIT = GROTE CORVINA (ALTIJD IN BLEND)

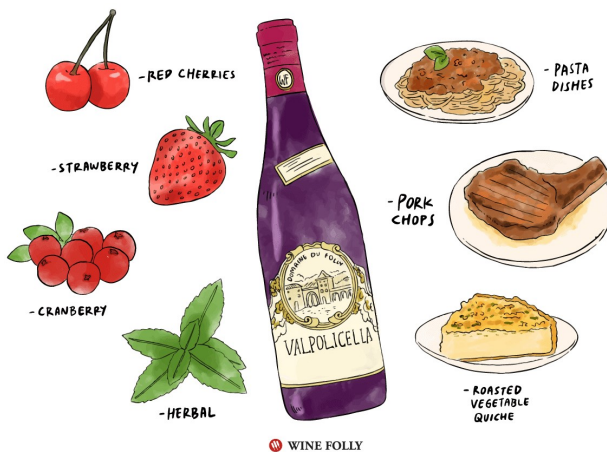
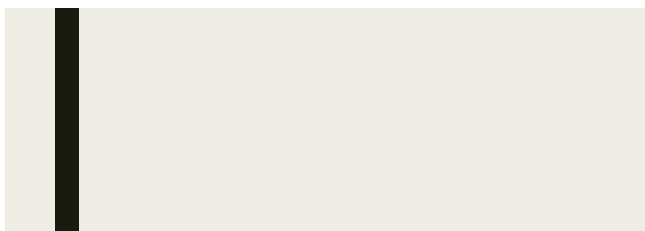
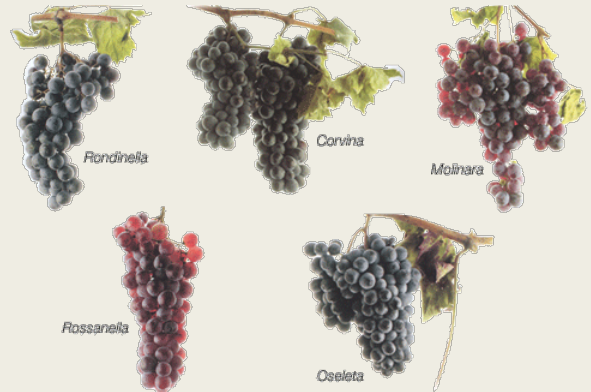
■ RONDINELLA

- DNA VERWIJST NAAR CORVINA
- "ZWARTE" KLEUR VAN ZWALUWEN (= RONDINE)
- VOEGT WAT KLEUR + BODY TOE

■ MOLINARA

- QUASI NIET MEER TOEGEVOEGD

■ APPASSIMENTO = DROGEN OP ZOLDER

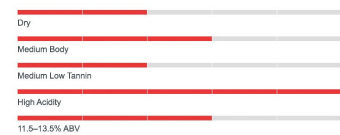


Valpolicella

PRIMARY FLAVORS



TASTE PROFILE



WINE FOLLY

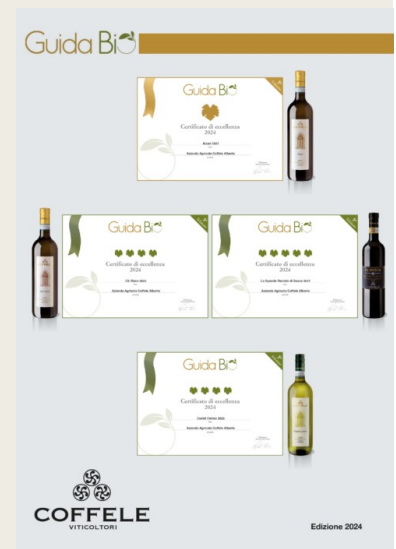
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VALPOLICELLA RIPASSO DOC

- DOC 2010
- GANSE REGIO + 2 SUBZONES (CLASSICO – VALPANTENA)
- BLENDEN VAN “FINISHED WINE” + STILL FERMENTING LEES (UNPRESSED SKINS) LEFT OVER AFTER AMARONE/RECIOTO DELLA VALPO DOCG IS RACKED TO A DIFFERENT CONTAINER FOR FINISHING. RESULTING SECOND FERMENTATION – MIN 3 DAYS - ADDS RICHNESS AND DEPTH.
- MIN ALC ROSSO = 12,5 ° - SUPERIORE = 13.0 °
- RS : MAX 10 g/l AGEING : MIN 1 J

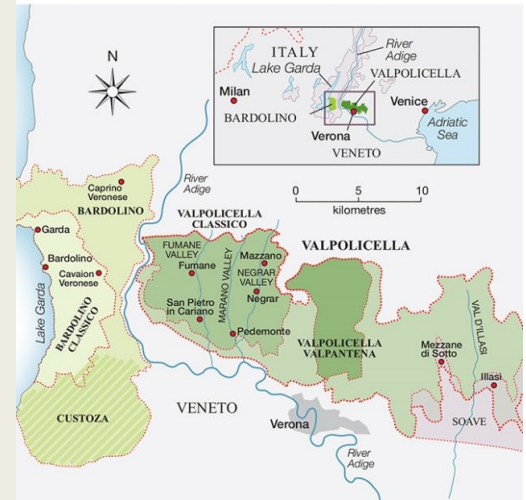
IL VINO

- IT'S FAR EASIER TO MAKE AMARONE THAT'S ALL ABOUT EXUBERANCE AND POWER THAN TO AIM FOR ELEGANCE AND FINESSE ...

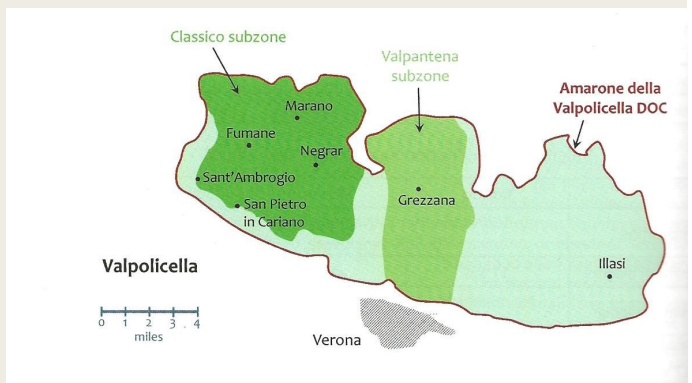


AMARONE DELLA VALPOLICELLA DOCG

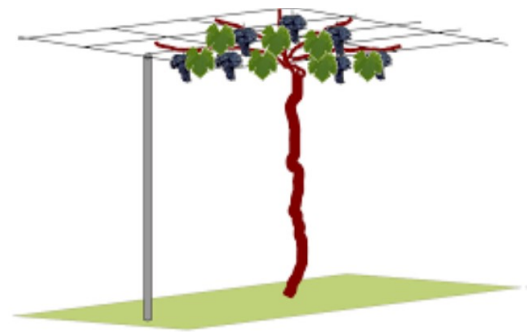
- DOCG ° 2010 – TOPWIJN
- < 100 000 hl/J – 200 PRODUCENTEN
- AMARONE = AMER = BITTER
 - AMARONE = 2 J AGEING
 - AMARONE RISERVA = 4 J AGEING
 - HOUTLAGERING IS NIET VERPLICHT!
- DRUIVEN = IDEM VALPO
 - CORVINA 45 – 95% – RONDINELLA 5 – 30% – ...
 - MIN. ALC % = 14.0 °
- VINI
 - MANUELE OOGST OP VOLLE RIJPHEID
 - DROOGKAMER = APPASSIMENTO (< H2O - > SUIKER) /4 à 5 m
 - DAN ALC FERM TOT VOLLEDIG DROOG
 - MIN 14 ° - MAX 12 gr RS



- 3 ZONE'S
 - GROTE (EXTENDED)ZONE = ALLARGATA
 - SUBZONE VALPALTENA
 - SUBZONE CLASSICO (BESTE) : 5 GEMEENTES
 - FUMANE – MARANO – NEGRAR – SAN PIETRO – SANT'AMBROGGIO
- # BODEM - GEOGRAFIE
 - CLASSICO REGIO
 - ELEGANTIE + > AROMA'S
 - NABIJ GARDA MEER = FRISSER + HELLINGEN
 - VALPALTENA
 - > FRUIT + LICHTER
 - LANGE SMALLE VALLEI
 - ALLARGATA = > ALC – RIJK – STEVIG
- MESOKLIMAAT
- BODEM = HOMOGEEN
 - ARGILLO – CALCAIRE (# PERIODEN)
 - ENKELE VOLCANIC SPOTS
- CAVE
 - HELLINGEN : 150 à 50 m
 - GARDA MEER



- VINE-SYSTEM
 - 80% PERGOLA = LAGE DENSITEIT
 - BESCHERMT BIJ > T°
 - TRAGE RIJPING = > ACIDITEIT
 - 20% GUYOT = HOGE DENSITEIT
 - > ALC CONCENTRATIE
- DRUIVEN
 - CORVINA (DOMINANT)
 - ELEGANTIE - PARFUM (ZWARTE PEPER)
 - CORVINONE
 - > KLEUR - > TANNINE - TABAK
- HOE GEBEURT APPASSIMENTO IN DE "FRUTTAIO" ?
 - NATUURLIJKE vs TECHNISCHE OMSTANDIGHEDEN
 - ZONDER vs MET BOTRYTIS
 - CAVE POURRITURE GRISE
 - TIJDSDUUR
 - RESTSUIKER :
 - MAX 16 G/L BIJ 17.5°
 - STANDAARD 5-6 GR/L
- HOUT
 - MIN 2 JAAR ... TOT 10 JAAR
 - TYPE :
 - FRANSE EIK - SLAVONISCH
 - KASTANJE - KERSELAAR - ACACIA
 - BARRELL - BOTTI



pergola veronese



RECIOTO DI SOAVE DOCG

- ° DOCG 1998 : APARTE DOCG BINNEN DE SOAVE REGIO
 - 5 360 Ha IN TOTO VOOR DE GANSE REGIO
 - SUBZONE CLASSICO
 - MIN 70% GARGANEGA
 - MIN 12° - RS = MIN 70 G/L - MIN AGEING 10 M



VALPOLICELLA – AMARONE

2021 5/5

2021 will go down as one of the great vintages for both Amarone and the lighter red wines of the Valpolicella. Yields varied across the appellation due to heavy freak downpours of hail, with some estates reporting losses of as much as 25%. This makes generalisations quite difficult. Despite this, reflections on the vintage are generally very positive. Warm, dry weather punctuated by intermittent periods of rain helped create a long, stress free ripening period. Grapes were very healthy with few producers reporting botrytis. Wide temperature fluctuations between night and day, up to 10 degrees, helped create vibrant, expressive aroma profiles, but also the development of thicker skins, essential for the drying process.

2020 4 ½ /5

Similar to Piedmont, as it was a warm vintage, yet temperatures were not too high. Early reports have producers commenting on the bright fruit and acidity, along with excellent concentration and elegant tannins.

2019 4 ½ /5

A cool and rainy spring, especially in April and May, which saw the coolest temperatures for those months in the last 30 years; this following a hot and dry March. A very hot summer with heat waves at the end June and July; temperatures reached 38°C (100°F) at the extreme. Hailstorms also took place in July and August, while drought conditions marked June. Temperatures returned to normal in early August and throughout September; harvest took place in mid-September, one week later than in 2018. Some Valpolicella have been released, and display good color and fruit aromas with very good acidity. While the Amarone are still in barrel, producers are enthused about the potential of these wines, as they offer excellent richness and notable freshness. 2019 could be an outstanding vintage for Amarone, with wines of excellent aging potential.

2018 3 ½ /5

Spring began with 20 days of sub-normal temperatures, followed by soaring temperatures at the end of April. Heavy rains were common in the mountain and hillsides plantings. The beginning of summer was relatively cool and rainy; rain continued on and off throughout much of the summer, while temperatures were quite warm. Overall, 2018 was a warmer than usual year, while the constant rains caused flooding in some vineyards. Harvest started only three or four days earlier than normal; grapes displayed high polyphenols and good acidity levels. The size of the harvest was larger than most years during the decade. While the 2018 Amarone wines are still in the cellar, producers report wines that have less body than 2017 or 2016, but offer interesting and complex fruit aromatics.