Wine Terminology

acidity — the liveliness and crispness in wine that activates our salivary glands

aeration — the deliberate addition of oxygen to round out and soften a wine

ageing / aging — holding wine in barrels, tanks, and bottles to advance them to a more desirable state

alcohol — ethanol (ethyl alcohol), the product of fermentation of sugars by yeast

anosmia — the loss of smell

appellation — a delineated wine-producing region particular to France

aroma — the smell of wine, especially young wine (different than "bouquet")

astringent — tasting term noting the harsh, bitter, and drying sensations in the mouth caused by high levels of tannin

balance — a term for when the elements of wine – acids, sugars, tannins, and alcohol – come together in a harmonious way

barrel — the oak container used for fermenting and aging wine

barrique — a 225-litre oak barrel used originally for storing and aging wines, originating in Bordeaux

bitter — a taste sensation that is sensed on the back of the tongue and caused by tannins

blend — a wine made from more than one grape varietal

body — a tactile sensation describing the weight and fullness of wine in the mouth. A wine can be light, medium, or full bodied.

Bordeaux — the area in Southwest France considered one of the greatest wine-producing regions in the world

botrytis — a beneficial mould that pierces the skin of grapes and causes dehydration, resulting in natural grape juice exceptionally high in sugar. Botrytis is largely responsible for the world's finest dessert wines.

bouquet — a term that refers to the complex aromas in aged wines

breathing — exposing wine to oxygen to improve its flavours

brettanomyce — a wine-spoiling yeast that produces barnyard, mousy, metallic, or bandaid-ish aromas

brilliant — a tasting note for wines that appear sparkling clear

brut — French term denoting dry champagnes or sparkling wines

bung — the plug used to seal a wine barrel

bung hole — the opening in a cask in which wine can be put in or taken out

chaptalization — adding sugar to wine before or during fermentation to increase alcohol levels.

citric acid — one of the three predominate acids in wine

claret — the name the English use when referring to the red wines of Bordeaux

closed — term describing underdeveloped and young wines whose flavours are not exhibiting well

complex — a wine exhibiting numerous odours, nuances, and flavours

cork taint — undesirable aromas and flavours in wine often associated with wet cardboard or mouldy basements

corked — a term that denotes a wine that has suffered cork taint

cru classé — a top-ranking vineyard designated in the Bordeaux Classification of 1855

cuvée — in Champagne, a blended batch of wine

demi-sec — French term meaning “half-dry” used to describe a sweet sparkling wine

dry — a taste sensation often attributed to tannins and causing puckering sensations in the mouth; the opposite of sweet

earthy — an odour or flavour reminiscent of damp soil

enology / oenology — the science of wine and winemaking

fermentation — the conversion of grape sugars to alcohol by yeast

fining — the addition of egg whites or gelatin (among other things) to clear the wine of unwanted particles

finish — the impression of textures and flavours lingering in the mouth after swallowing wine

flavours — odours perceived in the mouth

foxy — a term that describes the musty odour and flavour of wines made from vitis labrusca, a common North American varietal

fruity — a tasting term for wines that exhibit strong smells and flavours of fresh fruit

full-bodied — a wine high in alcohol and flavours, often described as “big”

grapevine / vine - a vine on which grapes grow

herbaceous — a tasting term denoting odours and flavours of fresh herbs (basil, oregano, rosemary, etc.)

hot — a description for wine that is high in alcohol

lees — sediment consisting of dead yeast cells, grape pulp, seed, and other grape matter that accumulates during fermentation

leesy — a tasting term for the rich aromas and smells that results from wine resting on its lees

length — the amount of time that flavours persist in the mouth after swallowing wine; a lingering sensation

malic acid — one of the three predominate acids in grapes. Tart-tasting malic acid occurs naturally in a number of fruits, including, apples, cherries, plums, and tomatoes.

malolactic fermentation — a secondary fermentation in which the tartness of malic acid in wine is changed into a smooth, lactic sensation. Wines described as “buttery” or “creamy” have gone through “malo”.

mature — ready to drink

mouth-feel — how a wine feels on the palate; it can be rough, smooth, velvety, or furry

must — unfermented grape juice including seeds, skins, and stems

negociant — French word describing a wholesale merchant, blender, or shipper of wine

noble rot — the layman’s term for botrytis

nose — a tasting term describing the aromas and bouquets of a wine

oak/oaky — tasting term denoting smells and flavours of vanilla, baking spices, coconut, mocha or dill caused by barrel-aging

open — tasting term signifying a wine that is ready to drink

oxidation — wine exposed to air that has undergone a chemical change

phenolic compounds — natural compounds present in grape skins and seeds

phylloxera — a microscopic insect that kills grape vines by attacking their roots

plonk — British slang for inexpensive wine; also used to describe very low-quality wines

rough — the tactile “coarse” sensation one experiences with very astringent wines

sec — French word for “dry”

Sommelier — A wine butler; also used to denote a certified wine professional

Sparkling wine - a wine with significant levels of carbon dioxide in it, making it fizzy

spicy — a tasting term used for odours and flavours reminiscent of black pepper, bay leaf, curry powder, baking spices, oregano, rosemary, thyme, saffron or paprika found in certain wines

structure — an ambiguous tasting term that implies harmony of fruit, alcohol, acidity, and tannins

sweet — wines with perceptible sugar contents on the nose and in the mouth

tannins — the phenolic compounds in wines that leave a bitter, dry, and puckery feeling in the mouth

tartaric acid — the principal acid in grapes, tartaric acid promotes flavour and aging in wine

terroir — French for geographical characteristics unique to a given vineyard

texture — a tasting term describing how wine feels on the palate

typicity — a tasting term that describes how well a wine expresses the characteristics inherent to the variety of grape

ullage — the empty space left in bottles and barrels as a wine evaporates

vegetal — tasting term describing characteristics of fresh or cooked vegetables detected on the nose and in the flavours of the wine. Bell peppers, grass, and asparagus are common “vegetal” descriptors

vineyard - a plantation of grape-bearing vines, grown mainly for winemaking

vinification — the process of making wine

vinology — the scientific study of wines and winemaking.

vitis vinifera — the species of wine that comprises over 99% of the world’s wine

vintage / crush— the specific year the grapes were harvested in and bottled.

viticulture: the study and, or act of grape growing.

weight — similar to “body”, the sensation when a wine feels thick or rich on the palate

wine — fermented juice from grapes

wine cellar - a storage room for wine in bottles or barrels

winery – a building or property that produces wine, a wine company

yeast — a microorganism endemic to vineyards and produced commercially that converts grape sugars into alcohol

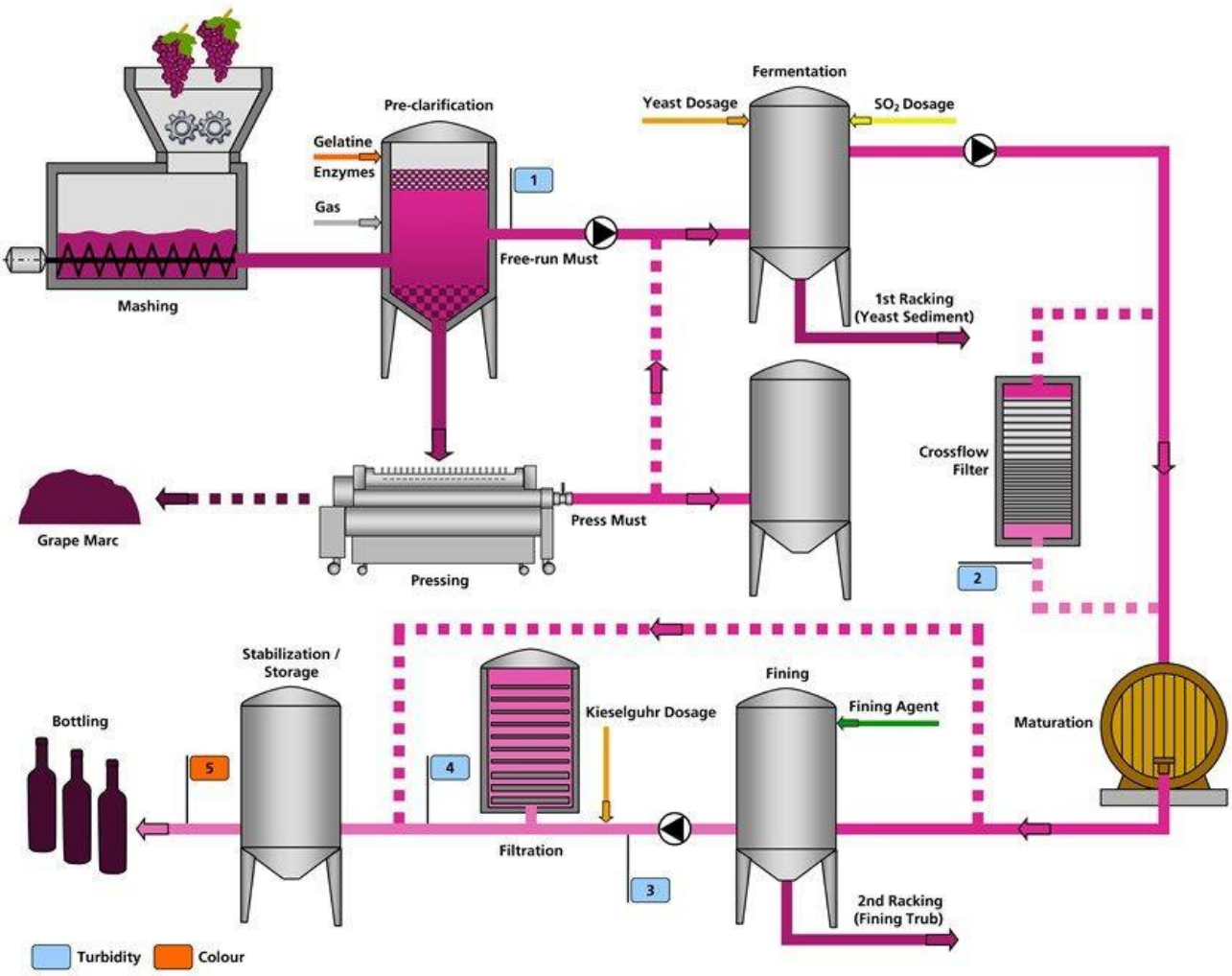
yield — the productivity of a vineyard

young — an immature wine that is usually bottled and sold within a year of its vintage. Wines meant to be drunk “young” are noted for their fresh and crisp flavours.

Wine making

https://www.youtube.com/watch?v=4UJmB3EqhU0 longer video

https://www.youtube.com/watch?v=7gquYRxLMFI shorter video



Denominazione di origine controllata (DOC)

The Italian “controlled designation of origin” classification requires a wine to satisfy a defined quality standard, and to be produced within the specified region. DOC specifies stringent rules regarding permitted grape varieties, harvest yields, minimum ageing including use of barrels, minimum alcohol content. Wines labelled DOC or DOCG must be sold in bottles holding no more than 5 litres.

Since the 2008 EU reforms, both the DOC and DOCG wine classifications and the broader DOP classification are equivalent to the EU Protected Designation of Origin (PDO) status. Despite this, most Italian wines still use the DOC or DOCG designations on the label.

Denominazione di origine controllata e garantita (DOCG)

The Italian “controlled and guaranteed designation of origins” is a superior classification to DOC, and is the highest classification in Italy. All DOCG wines from each producer are analysed and tasted by government–licensed judgement panel before being bottled. Once approved, the wines are “guaranteed” with a numbered governmental seal across the cap or cork, to prevent later manipulation. Where the DOCG classification represents a refinement of an existing DOC wine, the rules for the DOCG wine usually require more stringent quality controls. These controls are usually some combination of a lower proportion of blending grapes, lower yields, higher minimum alcohol, longer ageing requirements.

The need for a DOCG identification arose when the DOC designation was, in the view of many Italian food industries, given too liberally to different products. A new, more restrictive identification was then created as similar as possible to the previous one so that buyers could still recognize it, but qualitatively different. The three original DOCGs were Brunello di Montalcino, Vino Nobile di Montepulciano, and Barolo, all approved by a presidential decree in July 1980, followed by Barbaresco three months later.

Other label rules

Italian legislation additionally regulates the use of qualifying terms for wines. Classico (“classic”) is reserved for wines produced in the region where a particular type of wine has been produced "traditionally". For Chianti Classico, this traditional region is defined by a 1932 decree. Riserva (“reserve”) may be used only for wines that have been aged at least two years longer than normal for a particular type of wine.

Apulian DOCG wines

Castel del Monte Bombino Nero, produced in the provinces of Bari and Foggia

Castel del Monte Nero di Troia Reserva, produced in the provinces of Bari and Foggia

Castel del Monte Rosso Riserva, produced in the provinces of Bari and Foggia

Primitivo di Manduria Dolce Naturale, produced in the province of Taranto

Apulian DOC wines

Aleatico di Puglia produced throughout the region

Alezio produced in the province of Lecce

Barletta produced in the province of Barletta-Andria-Trani

Brindisi produced in the province of Brindisi

Cacc'e mmitte di Lucera produced in the province of Foggia

Castel del Monte produced in the province of Bari

Colline Joniche Taratine produced in the province of Taranto

Copertino produced in the province of Lecce

Galatina produced in the province of Lecce

Gioia del Colle produced in the province of Bari

Gravina produced in the province of Bari

Leverano produced in the province of Lecce

Lizzano produced in the province of Taranto

Locorotondo produced in the provinces of Bari and Brindisi

Martina produced in the provinces of Bari, Brindisi and Taranto

Matino produced in the province of Lecce

Moscato di Trani produced in the provinces of Bari and Foggia

Nardò produced in the province of Lecce

Negroamaro di Terra d'Otranto produced in the province of Lecce

Orta Nova produced in the province of Foggia

Ostuni produced in the province of Brindisi

Primitivo di Manduria produced in the provinces of Brindisi and Taranto

Rosso Barletta produced in the provinces of Bari and Foggia

Rosso Canosa produced in the province of Bari

Rosso di Cerignola produced in the province of Bari

Salice Salentino produced in the provinces of Brindisi and Lecce

San Severo, produced in the province of Foggia

Squinzano produced in the provinces of Brindisi and Lecce

Tavoliere delle Puglie or "Tavoliere", produced in the provinces of Foggia and Barletta-Andria-Trani

Terra d'Otranto produced in the provinces of Brindisi, Lecce and Taranto

BONE DRY — VERY SWEET

WINE SWEETNESS CHART

WHITE WINES

BONE DRY LEMONS & MINERAL FLAVORS	DRY SAVORY FLAVORS & HERBS	DRY GRAPEFRUIT & GREEN APPLE	DRY YELLOW APPLE & PINEAPPLE	DRY PEACH, FLOWERS & SWEET LEMON	OFF-DRY HONEYCOMB & LEMON	SEMI-SWEET TROPICAL FRUIT & PERFUME	SWEET SWEET LEMON & HONEY	VERY SWEET GOLDEN RAISIN, FIG APRICOT JAM
ITALIAN PINOT GRIGIO	FRENCH SAUVIGNON BLANC	VERMENTINO	CHARDONNAY	AMERICAN PINOT GRIS	KABINETT RIESLING	MOSCATO	LATE HARVEST WHITE WINES	WHITE PORT
ALBARIÑO	VERDEJO	NEW ZEALAND SAUVIGNON BLANC	MARSANNE	VIOGNIER	SPÄTLESE RIESLING	GEWÜRZTRAMINER	SAUTERNES	MOSCATEL DESSERT WINE
GARGANEGA	GRÜNER VELTLINER	DRY CHENIN BLANC	ROUSSANNE	DRY RIESLING	CHENIN BLANC		ICE WINE	PASSITO WINES
DRY FURMINT	VERDICCHIO	DRY TORRONTÉS	SÉMILLON		TORRONTÉS		AUSLESE RIESLING	VIN SANTO
GAVI	COLOMBARD		TREBBIANO		MÜLLER-THURGAU		TOKAJI	
MUSCADET								
CHABLIS								
GRENACHE BLANC								
MACABEO								
VINHO VERDE								
GRILLO								
ARINTO								

TIP:
Most wines fall within their listed sweetness level but sometimes they won't because of the winemaker's style, the vintage or regional differences.

BONE DRY — VERY SWEET

WINE SWEETNESS CHART

RED WINES

BONE DRY BOLD BITTER FINISH	BONE DRY SAVORY FLAVORS	DRY VEGETABLES & HERBS	DRY TART FRUITS & FLOWERS	DRY RIPE FRUITS & SPICES	DRY FRUIT SAUCE & VANILLA	SEMI-SWEET CANDIED FRUIT & FLOWERS	SWEET FRUIT JAM & CHOCOLATE	VERY SWEET FIGS, RAISINS & DATES
TANNAT	CHIANTI	SANGIOVESE	MENCÍA	GARNACHA	SHIRAZ	LAMBRUSCO	PORT	TAWNY PORT
NEBBIOLO	BORDEAUX	CARMÉNÈRE	VALPOLICELLA	AMARONE DELLA VALPOLICELLA	MONASTRELL	BRACHETTO D'ACQUI	BANYULS	VIN SANTO ROSSO
SAGRANTINO	TEMPRANILLO	CABERNET FRANC	RHÔNE BLEND	NEGROAMARO	MALBEC	RECIOTO DELLA VALPOLICELLA	MAURY	
FRENCH MALBEC	FRENCH MOURVÈDRE	LAGREIN	BEAUJOLAIS	PINOTAGE	NERO D'AVOLA			
	AGLIANICO	COOL CLIMATE CABERNET SAUVIGNON	BURGUNDY	WARM CLIMATE CABERNET SAUVIGNON	AMERICAN PETITE SIRAH			
	ITALIAN BARBERA		FRENCH SYRAH	SUPERTUSCANS	PRIMITIVO			
	MONTEPULCIANO		FRENCH MERLOT	AMERICAN MERLOT	ZINFANDEL			
			TRINCADEIRA	ALFROCHEIRO	AMERICAN GRENACHE			
				ALICANTE BOUSCHET	GSM BLEND			
					TOURIGA NACIONAL			

TIP:
Most wines fall within their listed sweetness level but sometimes they won't because of the winemaker's style, the vintage or regional differences.

Aromas Charts

Aroma characteristics Wine from some Main Grape Varieties

Odour:

The objective of the olfactory examination is to judge the intensity, complexity and quality of a wine's aroma, and subsequently to identify and describe the character of the specific odours of which it is composed. The sense of smell is the key to enjoying wine, because it enables us to perceive both aroma and subtleties of flavour.

Complexity:

Term for wine exhibiting depth of aromas, and variety of odorous sensations after being inhaled.

Intensity:

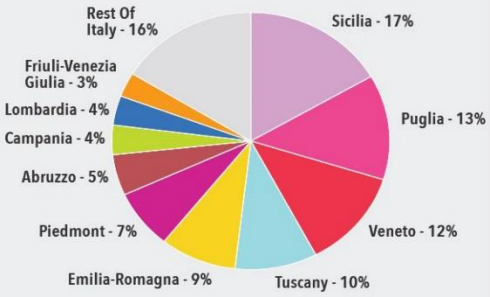
Is made up of various odorous sensations coming together at once. Is a measure of quantity and not necessarily quality: in a fine wine an intense bouquet is an attribute but in a poor-quality wine a strong odour can be negative factor.

Quality:

Represents the synthesis relating both to olfactory intensity and complexity, as well as finesse, elegance, frankness and tipicity. The taster's experience and knowledge of wines play an important role in the evaluation of the olfactory quality.

A COMPLETE INTRO TO THE WINES OF ITALY

REGION'S SHARE OF PLANTED VINEYARDS



(National % Hectares - 2010)

QUICK FACTS ABOUT ITALIAN WINE

#2 - Global wine production rank at 41.6 Million hectoliters in 2014. This was down 14% from the previous year, due to poor weather.

#3 - Per capita global wine consumption rank at 40 liters/person.

110+ Liters/Person - Per capita wine consumption in Italy in the 1970s!

$6.8 Billion - Value of Italian wine exports in 2014.

$1.5 Billion - Value of Italian wine exported to the United States, the world's largest importer of Italian wine :)

Estimated 2014 Data via U.S.D.A as of Dec-2014

ITALY'S WINE CLASSIFICATION SYSTEM EXPLAINED!

Italian wines fall under four tiers of generally increasing quality. We say "generally" because Italy being the Italy we love, there are some major exceptions to these tiers!

DOCG

Denominazione di Origine Controllata e Garantita is the top tier. Many aspects of winemaking are regulated, including grape varieties, yields, and aging times.

DOC

Denominazione di Origine Controllata is the second tier. There are over 300 DOCs, all of which have different local rules.

IGT

Indicazione Geografica Tipica is the third tier. It refers solely to where the wine was grown. This designation was created partly due to the rising popularity of "Super Tuscans."

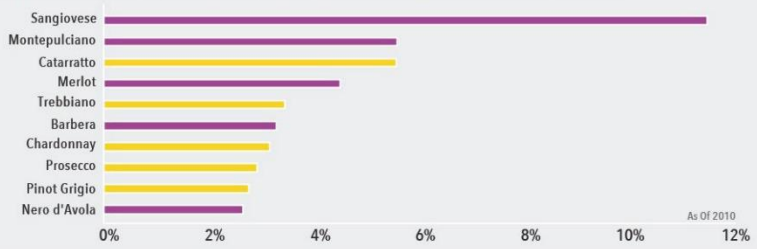
VdT

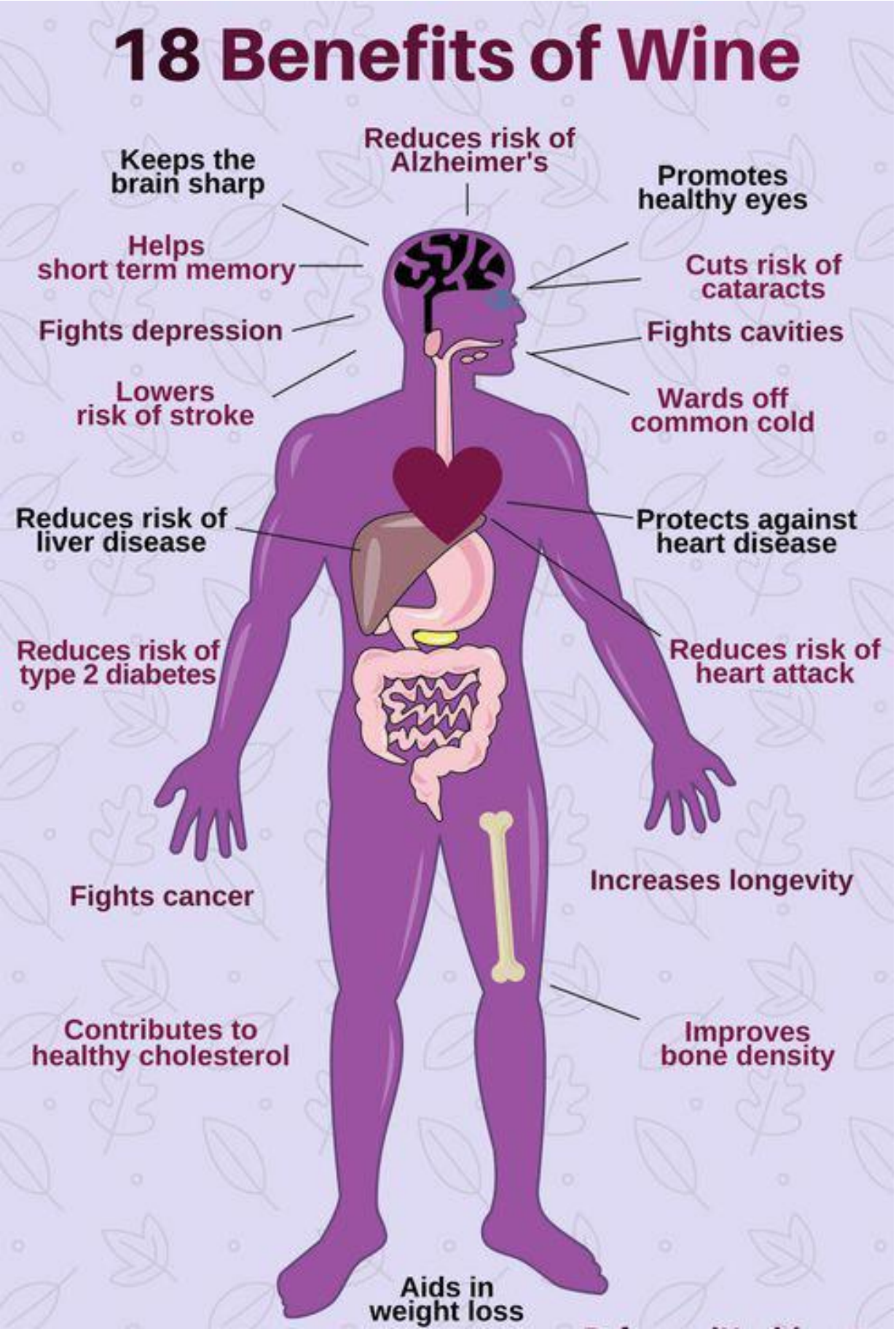
Vino de Tavola is the lowest tier of Italian wine, which translates to "table wine" in English.

"Super Tuscan"

The term "Super Tuscan" was coined to refer to Tuscan wines which violated DOC(G) rules due to the use of Bordeaux varieties in their blends such as Cabernet Sauvignon & Merlot. As these wines won worldwide acclaim in the early 1980s, the VdT labelling became rather confusing. The IGT designation was introduced in 1992, partially to remedy this situation.

ITALY'S 10 MOST POPULAR GRAPE VARIETIES BY AREA PLANTED




18 Benefits of Wine
Reduces risk of Alzheimer's
Keeps the brain sharp
Promotes healthy eyes
Helps short term memory
Cuts risk of cataracts
Fights depression
Fights cavities
Lowers risk of stroke
Wards off common cold
Reduces risk of liver disease
Protects against heart disease
Reduces risk of type 2 diabetes
Reduces risk of heart attack
Fights cancer
Increases longevity
Contributes to healthy cholesterol
Improves bone density
Aids in weight loss