Italian Reds, Decoded

Sangiovese, Nebbiolo & the aromas that make them memorable.



MONTALCINO / TUSCANY



LANGHE / PIEDMONT

THE WINE

TYPICAL AROMA CUES

Brunello di Montalcino

TUSCANY / DOCG

Grape: 100% Sangiovese

Full-bodied, with bright acidity and firm tannins. Look for cherry, herbs and, with age, leather.

The difference: From Montalcino; at least 2 years in oak. Released in the 5th year after harvest.

Pour with: Steak or mushroom ragù.



Cherry



Herbs

Barolo

PIEDMONT / DOCG

Grape: 100% Nebbiolo

Fragrant yet powerful: cherry and rose, with high acidity and firm tannins. Often needs time to soften.

The difference: At least 38 months ageing, including 18 in wood. Pale colour can hide serious structure.

Pour with: Braised beef or truffle pasta.



Cherry



Rose

Barbaresco

PIEDMONT / DOCG

Grape: 100% Nebbiolo

Raspberry, violet and spice. High acidity and tannins; often more approachable young than Barolo.

The difference: Same grape, a different growing area. At least 26 months ageing, including 9 in wood.

Pour with: Duck or mushroom risotto.



Raspberry



Violet

A little tasting vocabulary

Acidity = mouthwatering freshness. **Tannins** = a drying grip on your gums.
Body = the wine's weight and fullness. Fruit aromas can be vivid in a dry wine.

Photos show aroma and flavour associations. The foods and flowers pictured are not added ingredients. Producer, vintage and bottle age shape what you notice.

Italian Reds, Decoded

Tuscan blends, Ripasso & Amarone - plus the letters on the label.



TUSCANY



VALPOLICELLA / VENETO

THE WINE

TYPICAL AROMA CUES

Super Tuscans

TUSCANY / OFTEN IGT / DOC

Grape: Often Cabernet, Merlot and/or Sangiovese

Many are rich and polished, with blackberry or plum notes. Body, tannins and aromas vary widely.

The difference: An informal term, not an appellation. Often Toscana IGT; some carry a DOC, such as Bolgheri.

Pour with: Grilled lamb or steak.



Blackberry



Plum

Valpolicella Ripasso

VENETO / DOC

Grape: Corvina / Corvinone / Rondinella blend*

Ripe cherry, plum and spice. Medium to full-bodied, with a rounded, generous feel.

The difference: Valpolicella wine is refermented on Amarone and/or Recioto grape skins, adding richness.

Pour with: Lasagna or roast pork.



Cherry



Plum

Amarone della Valpolicella

VENETO / DOCG

Grape: Corvina / Corvinone / Rondinella blend*

Dried fruit, fig and cocoa. Full-bodied, concentrated and typically higher in alcohol; a dry style.

The difference: Made from grapes dried before fermentation (appassimento), concentrating the fruit.

Pour with: Short ribs or aged cheese.



Dried fig



Cocoa

**Corvina and/or Corvinone, Rondinella and other permitted grapes. Typical styles vary.*

DOC, DOCG & IGT

Origin and rules, rather than a personal taste ranking.

DOC **Controlled origin.** Defined place, grapes and production rules; tested wines.

DOCG **Controlled & guaranteed origin.** Higher Italian classification; generally tighter rules and a numbered state seal.

IGT **Typical geographical indication.** A geographic designation with more flexibility; includes many Super Tuscans.

Ageing shown is for standard bottlings; Riserva rules differ. Sources: consortia, WSET, Wine Folly, IWC.

Photos: Adobe Stock • Wine names and source labels link to references.