



The Everyday Guide to Wines of Italy

Jennifer Simonetti-Bryan
Master of Wine





The Everyday Guide to Wines of Italy takes you on a journey to the romantic and mysterious country of Italy, where wine has been part of the culture for thousands of years. The most well-known poets, politicians, and historians of the ancient world—Horace, Ovid, Virgil, and Pliny—all wrote in praise of this “elixir of the gods.” In these sessions, we’ll travel to the Veneto and sample the Prosecco enjoyed at Carnevale, visit the Piemonte region and taste crowd-pleasing whites, and tour the heartland of Italy to uncover secret gems, such as Umbria’s Sagrantino. We’ll taste wines in many styles, ranging from ancient to modern; learn professional tips for selecting high-quality wines; and in our last lecture, we’ll even choose wines for a pizza party!

This Course Reference Guide provides all the information you need to get started—wine lists and food pairings for each lecture, a review of the five S’s of tasting wine, a map of the regions of Italy we’ll visit, and a briefing with some important takeaway points from the course.

Lecture 1: Wines from Julius Caesar’s Day to Today

Wine List:

- 2007 Planeta (Nero d’Avola from Sicily)
- 2012 Azienda Agricola COS (Amphora)
- 2010 Pighin (Pinot Grigio)
- 2009 Mantellassi Maremma Toscana Sangiovese (Sangiovese)
- Viberti (Nebbiolo)

Suggested Food Pairings:

- Pinot Grigio: Fettuccine pesto.



Lecture 2: Northeast Italy—Beloved Whites to Rich Reds

Wine List:

- Taittinger (Champagne)
- Dom Bertiol Prosecco (Prosecco)
- 2009 Poderi di Carlo (Pinot Grigio)
- Mass-Produced Pinot Grigio
- 2010 Tamellini (Soave)
- 2007 Niedermayr Lagrein Gries Blacedelle (Lagrein)
- 2010 Masi Bonacosta (Valpolicella)
- 2007 Masi Costasera Amarone Classico (Amarone)



Suggested Food Pairings:

- Valpolicella: Thanksgiving turkey.
- Amarone: Spaghetti carbonara, honey drizzled on aged Parmigiano-Reggiano.

Lecture 3: Northwest Italy—Sophisticated Wines

Wine List:

- Berlucchi (Franciacorta)
- Michele Chiarlo Moscato d'Asti Nivole (Moscato d'Asti)
- 2011 Villa Rosa Gavi (Gavi)
- 2010 Renato Ratti Torriglione (Barbera d'Alba)
- 2007 Giuseppe Cortese Rabajà (Barbaresco)
- 2007 Fontanafredda Serralunga d'Alba (Barolo)
- 2003 Lo Zoccolao (Aged Barolo)

Suggested Food Pairings:

- Prosecco: Risotto alla Milanese.
- Franciacorta: Oysters, light seafood dishes, and surprisingly, fried foods, such as fried chicken or French fries.
- Moscato d'Asti: Spicy Indian or Thai dishes, such as massaman curry.
- Cinque Terre Bianco: Seafood, pesto pasta.
- Barbera: Margherita pizza, ravioli in butter sauce with shaved white truffles.
- Barolo and Barbaresco: Pot roast or grilled filet mignon.

Lecture 4: Tuscan Stars—Chianti to Super Tuscans

Wine List:

- 2010 Gattavecchi (Vernaccia di San Gimignano)
- 2011 Altadonna (Vermentino)
- 2010 Renato Ratti Torriglione (Barbera d'Alba)
- 2008 Nozzole Chianti Classico Riserva (Chianti Classico Riserva)
- 2007 Tenute Silvio Nardi (Brunello di Montalcino)
- 2009 Sassicaia (Super Tuscan)
- 1992 Farnito (Vin Santo)



Suggested Food Pairings:

- Vernaccia di San Gimignano and Vermentino: Dishes made with cannellini beans, such as the classic Tuscan soup called ribollita.
- Chianti Classico: Pappardelle with rabbit.
- Brunello di Montalcino: Pappardelle with wild boar sauce.
- Super Tuscan: Steak topped with Gorgonzola dolcelatte.
- Vin Santo: Biscotti, dried fruits, nut tarts, or Parmigiano-Reggiano.

Lecture 5: Central Italy—Secret Gems

Wine List:

- 2011 Sanrochetto (Verdicchio dei Castelli di Jesi)
- 2010 Rocca delle Macie Orvieto Classico (Orvieto-Umbria)
- 2009 Barone Ricasoli Brolio (Chianti Classico)
- 2010 Citra (Montepulciano d'Abruzzo-Abruzzi)
- 2007 Còlpetrone Sagrantino di Montefalco (Sagrantino-Umbria)
- Donelli Lambrusco Reggiano Amabile (Lambrusco-Emilia)

Suggested Food Pairings:

- Verdicchio and Orvieto: Crudo (Italy's answer to sushi—raw fish dressed with olive oil, sea salt, and citrus juice or vinegar).
- Montepulciano: Seafood, cured sausage, or lamb.
- Sagrantino: Steak, lamb, a rich meat pizza, or a dish with shaved black truffles.
- Lambrusco Secco: Prosciutto di Parma.

Lecture 6: Southern Italy—Juicy Reds and Pizza Pairings

Wine List:

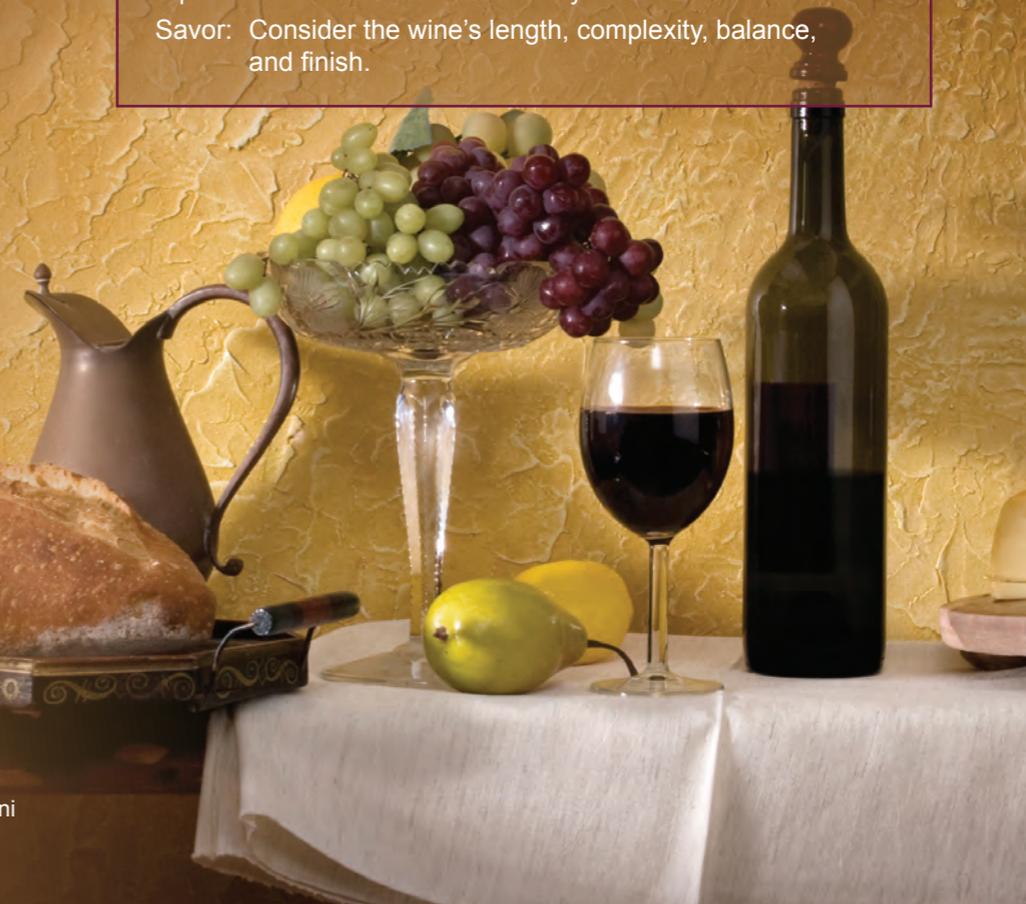
- 2011 Monte Faliesi (Fiano di Avellino)
- 2010 Feudi di San Gregorio (Greco di Tufo)
- 2009 Kaila (Nero d'Avola from Sicily)
- 2009 Feudi di San Gregorio (Primitivo)
- 2007 Tenuta del Portale (Aglianico)

Suggested Food Pairings:

- Greco di Tufo and Fiano di Avellino: Insalata Caprese.
- Primitivo: Orecchiette with a sausage sauce or pizza with sausage and porcini mushrooms (also with Aglianico and Negroamaro).
- Chianti Classico: White pizza.

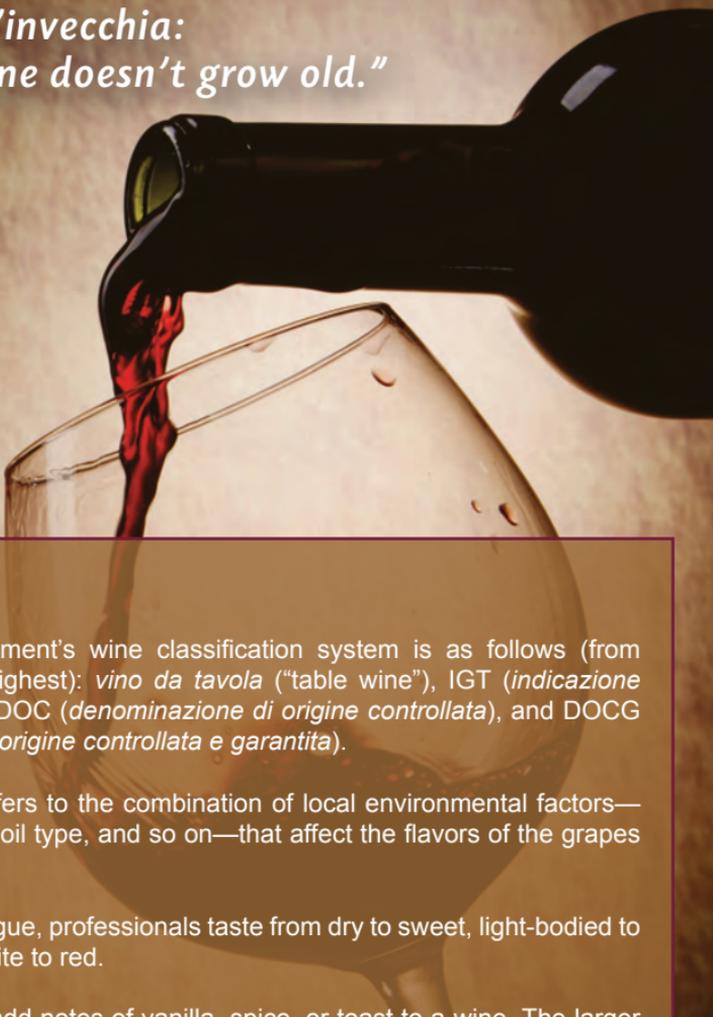
Five S's of Tasting

- See:** Tilt the glass over a white surface, such as a napkin, to assess the wine's color and transparency.
- Swirl:** Gently swirl the glass to release aromatic compounds in the wine.
- Sniff:** Note the wine's aromas and aromatic strength.
- Sip:** Assess the flavors and body of the wine.
- Savor:** Consider the wine's length, complexity, balance, and finish.



To download a Tasting Notes template, go to www.thegreatcourses.com, log in to your account, select "Course Starter Materials," and then select *The Everyday Guide to Wines of Italy*.

*A tavola, non s'invecchia:
"At the table, one doesn't grow old."*



Wine Essentials

- The Italian government's wine classification system is as follows (from lowest quality to highest): *vino da tavola* ("table wine"), IGT (*indicazione geografica tipica*), DOC (*denominazione di origine controllata*), and DOCG (*denominazione di origine controllata e garantita*).
- The term *terroir* refers to the combination of local environmental factors—climate, topology, soil type, and so on—that affect the flavors of the grapes and the wines.
- To avoid palate fatigue, professionals taste from dry to sweet, light-bodied to full-bodied, and white to red.
- Aging in oak may add notes of vanilla, spice, or toast to a wine. The larger the size of the barrel in which a wine is aged, the lower the impact the oak has on flavor. The age and origin of the oak also influence flavor; the newer the barrel, the more intense the oak flavors.

Course No. 9171 © 2012 The Teaching Company.

Cover Image: © Kobrand. © Isabelle Rozenbaum/PhotoAlto sas/Alamy. © Photroller/Shutterstock.

© Steven Wright/Shutterstock.

Inside Images: © iStockphoto/Thinkstock. © Ryan McVay/Photodisc/Thinkstock.

Bottle courtesy of Kobrand Corporation.

The Everyday Guide to Wines of Italy is for responsible adults of legal drinking age and is for informational and entertainment purposes only. The Teaching Company takes no responsibility for the effects of drinking the wines demonstrated in this course and encourages you to always drink responsibly.