



Discover
**SOUTHERN
ITALY**

winecentral

CLIMATE AND GEOGRAPHY



Southern Italy encompasses the regions of Molise, Campania, Basilicata, Calabria, Puglia, and Sicily. These regions are quite different from each other, each with their own variety of soil types and micro-climates. However, despite their differences, there are some common features throughout Southern Italy:

Volcanoes



The Roman city of Pompeii was covered in ash when Mount Vesuvius erupted in 79 AD in the region of Campania. Luckily, it's been quiet ever since!

Like New Zealand, Southern Italy is geologically active. Volcanoes, earthquakes, and other geological events are quite common here. However, that hasn't stopped winemakers. Some vineyards in Sicily are actually planted on the slopes of Mount Etna, an active volcano.

Beaches



Italy is a long, skinny country, and the ocean is never far away – especially on the peninsulas and isles of Southern Italy. This proximity to the ocean means cool ocean breezes regularly blow through the landscape. These breezes temper the hot Mediterranean climate and help the grapes maintain their refreshing acidity.

Sunshine



Southern Italy is known for having long, dry, hot summers and temperate autumns. Grapes love this weather. However, to make vibrant wines, they need a bit of cool air every once in a while. Fortunately, elevation also helps moderate these warm temperatures. That is why so many vineyards dot the hillsides and mountains of Southern Italy.

LABEL TIPS



DENOMINAZIONE DI ORIGINE CONTROLLATA (DOC)

tells you the Region the Wine Originated from. In an NZ Context, you'd could say DOC Marlborough. However, unlike New Zealand, these regions often have legally binding restrictions and requirements for which grapes can be grown and how they are grown, harvested, and turned into wine.



DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (DOCG)

reserved for wine from a historic and prestigious wine region. Wine quality can vary, however, even within DOCGs! So, it's best to think of a DOCG as the place the wine is from but with stricter restrictions on how grapes are grown, harvested, and turned into wine than with a DOC. In an NZ Context, you'd could say DOCG Awatere Valley.



INDICAZIONE GEOGRAFICA TIPICA (IGT)

indicates a quality wine that does not 100% adhere to the strict regional requirements a DOC or DOCG designation requires. It doesn't have a ribbon sticker, like DOC or DOCG, but will instead be printed right on the wine label itself.

REGIONAL FACTS



MELTING POT

Because of its position between the Adriatic, Ionian, and Mediterranean Sea, the ports of Southern Italy have historically been very important for trade routes.

Over the years, Southern Italy has been controlled and influenced by several groups including the Romans, Byzantines, Arabs, Normans, and Spanish. Because of this, it's a melting pot of different cultures, which is reflected in its architecture, cuisine, and wine styles.



PIZZA

Pizza is synonymous with Italy. However, it's a distinctly Southern Italian dish that evolved from flatbreads made in Naples sometime in the 19th century.

It's no surprise though, given that Southern Italy's a world-renowned agricultural region. Olive trees and grazing buffalo are a common sight, and the area is known for its exceptional olive oil and fresh seafood.

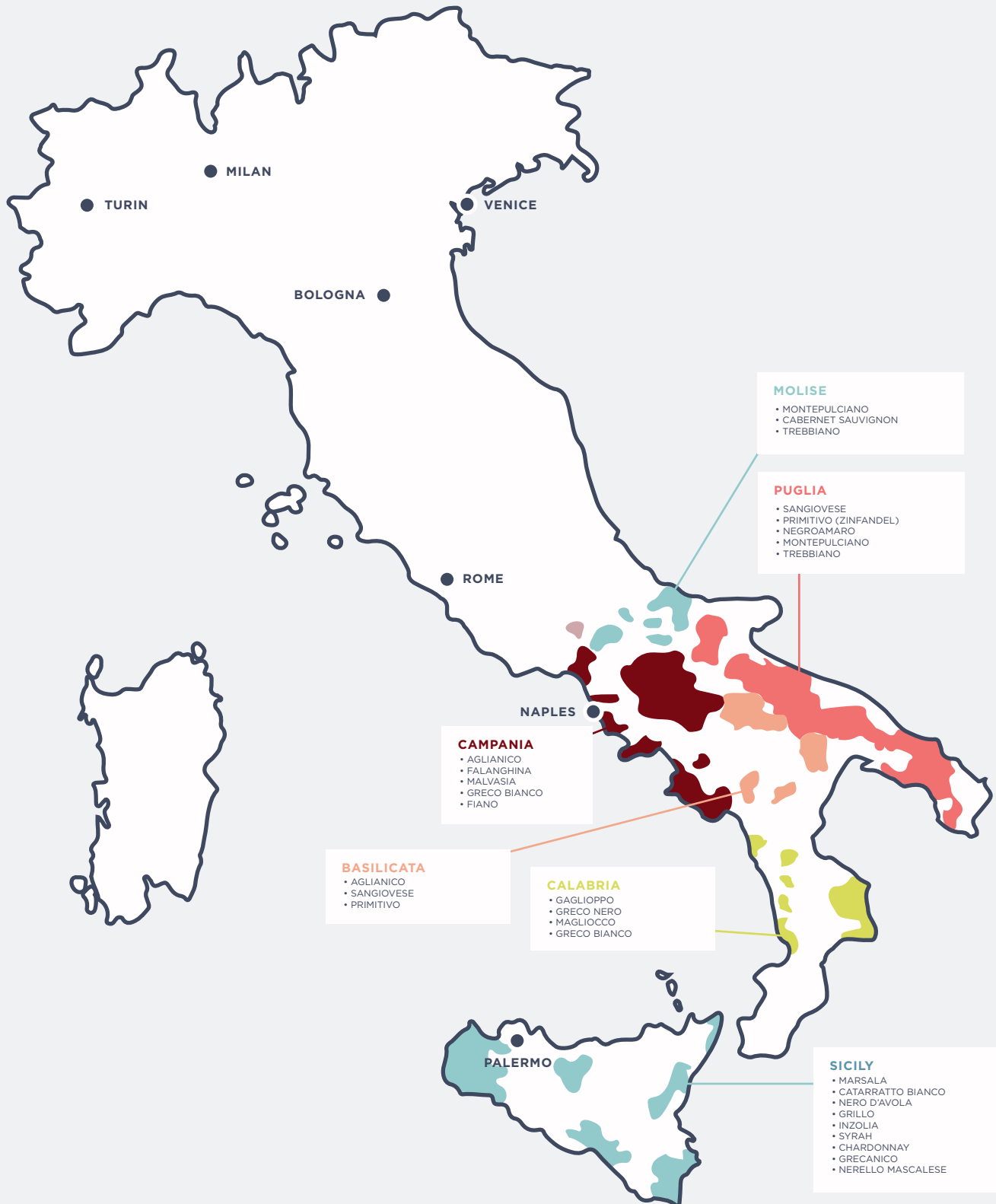


EXCELLENT VALUES

It's debated if they found Southern Italy covered in vines or planted them there, but the ancient Greeks coined this region Oenotria or "land of wine". With dozens of native and imported grape varieties and near perfect growing conditions, that moniker persists to this day.

However, for whatever reason, wines from this region don't have the same cachet as those from Central or Northern Italy. But that doesn't mean they're any less delicious! In fact, these wines are exceptional values. They make for excellent every day quaffers and pair with a wide variety of cuisine.

Discover SOUTHERN ITALY





AROMATIC WHITES

Where to find them: Puglia, Sardinia

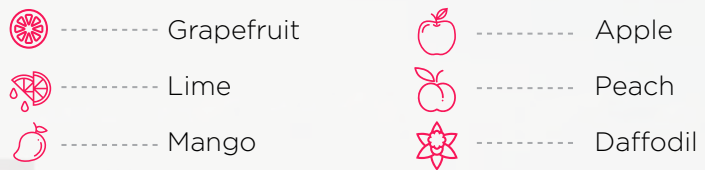
local LIKENESS

Pinot Gris,
Sauvignon Blanc



VERMENTINO

LOOK FOR



local LIKENESS

Albariño, Viognier



MALVASIA BLANCO (Mal-vas-e-ah Blanc-oh)

LOOK FOR





FRESH UNOAKED WHITES

Where to find them: Sicily, Puglia

local LIKENESS

Unoaked Chardonnay



GRILLO

LOOK FOR



Lemon



Tarragon



Yellow Apple



Sea Breeze



Mango

local LIKENESS

Unoaked Chardonnay



FIANO (Fee-an-oh)

LOOK FOR



Citrus



Apple



Melon



Ocean Breeze



Peach



Nuts



SOFT FRUITY REDS

Where to find them: Sicily, Sardinia, Puglia

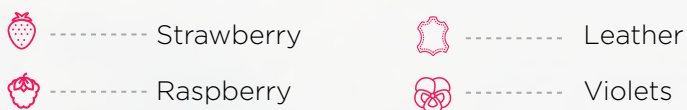
local LIKENESS

Aussie Grenache or GSM Blends



CANONAU aka GRENACHE

LOOK FOR



local LIKENESS

Syrah/Shiraz



NERO D'AVOLA

LOOK FOR



local LIKENESS

Aussie Grenache or GSM Blends



CARIGNANO aka CARIGNAN

LOOK FOR





FRESH SPICY REDS

Where to find them: Sicily, Calabria

local LIKENESS

Grippy Pinot Noir



NERELLO MASCALESE

LOOK FOR



Strawberry



Violets



Black Cherry



Leather



Raspberry



Volcanic Ash

local LIKENESS

Grippy Pinot Noir



GAGLIOPPO

LOOK FOR



Cedar



Cherry



Leather



Dried Cranberry



Dried Herbs



Pomegranate

local LIKENESS

Merlot



NEGROAMARO

LOOK FOR



Plum



Black Raspberry



Black Cherry



Dried Herbs



POWERFUL REDS

Where to find them: Campania, Basilicata, Puglia

Local LIKENESS

Syrah/Shiraz, Cabernet Sauvignon



AGLIANICO

LOOK FOR



Local LIKENESS

Malbec



PRIMITIVO aka ZINFANDEL

LOOK FOR



KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

