

Malica, Anne. 9/28

What is in a glass of wine from Vino Nobile Di Montepulciano Dogg usually confused w/ ?



Med fruit
Med-high body
" " tannin
" " acidity
med alcohol

2 ideologies!
New oak or none.

- has had a reputation for low-priced juicy "pizza-friendly" red wines.

Producers of Abruzzo have shown the potential of this grape by producing inky black fruit driven chocolatey wines best enjoyed after 4 years of aging.
• Hint of cherry and plum

Vino Nobile di Montepulciano & Rosso di Montepulciano

Prugnolo gentile clone of Sangiovese

Canaiolo fine riserva Chianti classico.

Oak-aged
Neutral-aged

Food ~~pairing~~ pairing: Medium bodied elevated acidity herbal + tobacco like flavors, grippy tannin

cherry + Plum 6-25 years



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Donald J. Rowe
Sohnnie Davis

What is in a glass of wine from _____?



Chianti Classic

- From Chianti, in Tuscany
- Red Wine
- Grape Variety • Merlot, Cabernet Sauvignon
- Climate; Mediterranean

Is any wine produced in the Chianti region in central ~~region~~ Tuscany Italy. It is historically associated with a squat bottle enclosed in a straw basket called a fiasco. The fiasco is only used by a few makers of ~~wine~~ wine now; most Chianti is now bottled in more standard shaped wine bottles.



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What is in a glass of wine from Veneto Valpolicella ? DOC status



Grape Varieties

- Red wine
- Corvina veronese
- Rondinella
- Molinara

Climate

Mediterranean
North eastern Italy

Vinification

- usually a light red
- Sweet
- Use diff techniques to deepen color.
- aged 1 year
- 12% alcohol
-

Passito vs Ripasso
 dried out weeks before fermentation
 re-ferment the passito wine

Fun Fact -



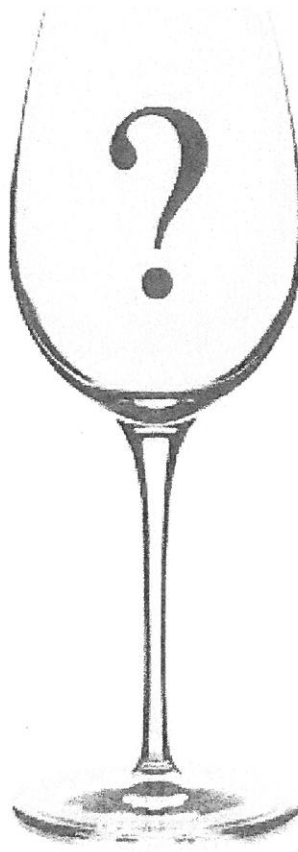
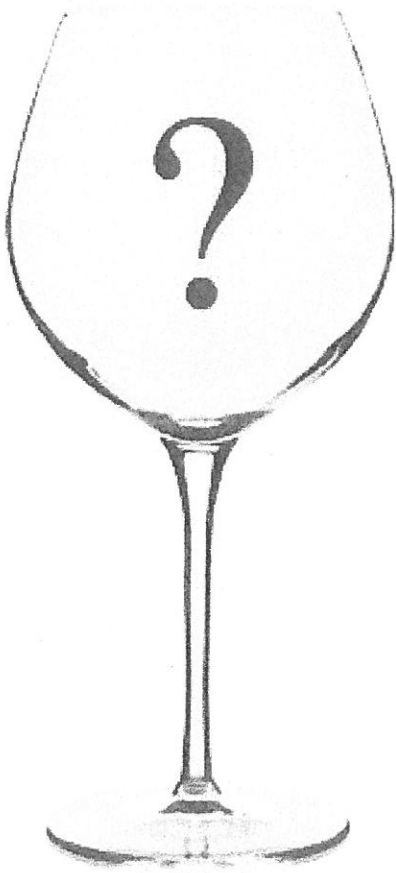
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Asti piedmont

Stephon & Mirza

What is in a glass of wine from _____?



- sparkling wine
- moscato ^{Blanco} grape
- south eastern piedmont
asti & alba
- sweet & low in alch.
- single tank fermentation
charmat method.
- One of the oldest
grapes in the region
- 1870 by carlo
Gancia
- salads, spicy food,
Asian cuisine.
- Floral Aromas
- Continental climate
Winters warmer
Summers cooler
- Soil - limestone
and sandstone
second fermentation
takes place in bottle
with yeast and sugar
added the yeast
converts to carbon
dioxide which makes
bubbles
- tappo a fungo



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Gavi Piedmont

What is in a glass of wine from Gave Piment?



Region - south west corner
of Piedmont.

Grape variety - cortese

Color - white

Taste - crisp floral

Soil -

Climate - cold, snow fall
warm, dry
frequent fog.

Viticultural practices -

Vinification practices -

Fun fact - Also known as
Cortese Di Gavi or
Gavi Di Gavi.



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- Amarone is high in alcohol, with intense aromatics that range from resin & dried plums to cherry cola.
- **Grape variety:** Corvina, Rondinella & Molinara.
- ~~Cool~~ handpicked at harvest time, but instead going to the press, they are set out to dry.
- Grapes are traditionally placed in a special slatted boxes, laid on open

What is in a glass of wine from Barolo Piedmont ?



- Red wine
- Nebbiolo grape
- DOCG
- ~~di~~ diurnal climate.
- robust tannin & high acidity.



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What is in a glass of wine from soave veneto ?



Region - North East Italy, around city of Verona

Grape variety - Garganega grapes

Soil - limestone, stone fruit, red + yellow soils
It varies.

Climate - mediterranean

~~Viticulture~~ ^{Vinification} - Guyot system or classic method.



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