

**DOC WINES  
ITALIAN EXCELLENCES  
IN USA**



FEDER



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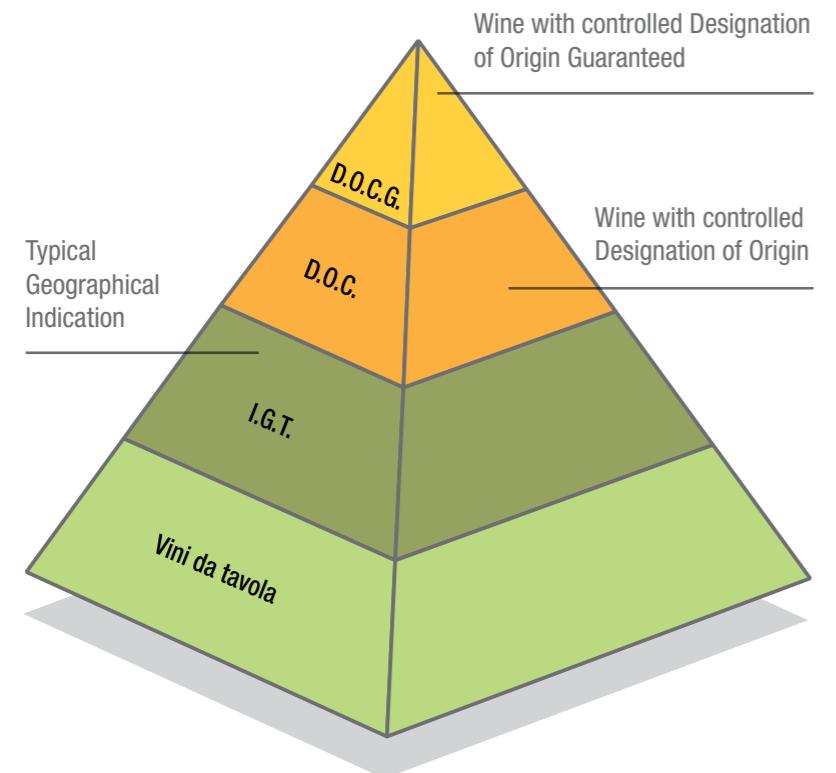


## **FOR OVER 30 YEARS SERVING THE CONSORTIA.**

Federdoc is the National Confederation of Voluntary Consortia for the Protection of the Designations of the Italian Wines. This body, established in 1979, represents more than 70% of the Italian wine production: almost 80 Protection Consortia are members of Federdoc. Every day Federdoc represents them and supports them at the institutional, legal and legislative. Throughout the year promotes the protected names with information and promotion campaigns in Europe and worldwide.

**Federdoc: “the designation of origin” of Italian consortia.**

## THE PYRAMID OF ITALIAN WINES (UNTIL 2009)



### "Vini da tavola"

At the base of the pyramid there are "Vini da tavola". These are products that are produced without any reference to the territory or a certain geographical area. These wines don't have any specific quality characteristics, but that doesn't mean that they are of low quality or that they aren't genuine.

In addition to the denominations that derive from the color (eg. white, red, rosé) they sometimes display the year of production on the label. In the absence of other indications, it can be a simple product that could be the result of a set of different grape varieties or wineries from different geographical areas.

### I.G.T. wines

On the second level of the pyramid there are wines with "Indicazione Geografica Tipica" (I.G.T.) - Indication of geographical Tipicity.

These rank among generic wines and wines with Designation of Origin. The main features of I.G.T. wines are the indication of the geographical area where they come from (for example Lazio and Veneto), the basic grape variety (for example Chardonnay) and the vintage year. At least 85% of these wines comes from the geographical area that is shown on the label. Finally, they must meet certain parameters that are indicated in the production regulations, such as:

- the maximum yield of grapes per hectare;
- the transformation yield of grapes into wine;
- the minimum natural alcoholic proof;
- the alcoholic strength for consumption;
- the vines from whom they can be obtained.

### D.O.C. wines

One level up in the pyramid we find wines with Registered Designation of Origin (D.O.C. - Denominazione di Origine Controllata). They are produced in a bordered land area with precise chemical and organoleptic features, that are fixed in the rules of manufacture, the so-called production rules, beforehand. The specifications include the types of wine that can be produced (as Rosso Riserva, or Vendemmia Tardiva), the quantities of grapes that can be obtained per hectare of vineyards, the varieties to be used, the yield of transformation from grapes into wine, the minimum natural alcoholic strength and consumption and the type and length of aging. Practically, the entire production cycle (from the vineyard to the bottle) must respect the production rules.

Besides, wines with Designation of Origin are controlled qualitatively, unlike the previous categories: before being put on the market they must undergo chemical-physical and organoleptic analysis in order to ensure their compliance with the parameters that are set in the product specification.

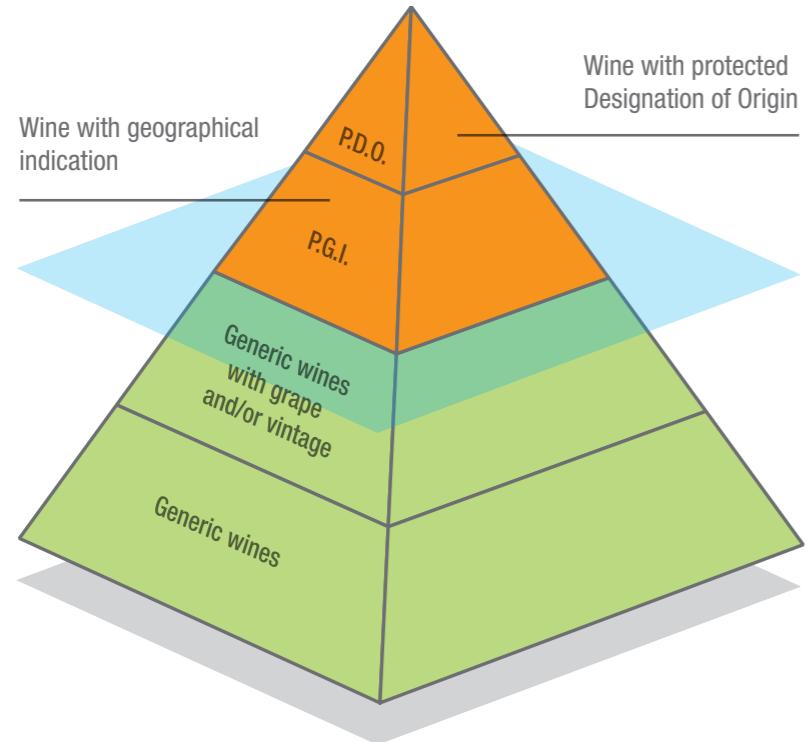
### D.O.C.G. wines

At the top of the pyramid we find wines with Denomination of Controlled and Guaranteed Origin (D.O.C.G.). The naming D.O.C.G. is reserved for wines of great value, with high intrinsic quality, that is also due to the incidence of natural, human and historical factors, and that have gained renown and commercial value both nationally and internationally.

They are subjected to stricter production rules and have more restrictive production regulations than D.O.C. wines. Before being recognized as D.O.C.G. these wines should have been among D.O.C. wines for at least 5 years.

The law also establishes the maximum capacity of sold bottles, which can not exceed 5 liters. Each bottle must be equipped with a state mark, ie a band bearing an alphanumeric code that is issued by the State. This label is assigned to the bottlers for each single produced bottle.

## THE NEW PYRAMID OF ITALIAN WINES (FROM 1<sup>ST</sup> AUGUST 2009)



### D.O.P. (P.D.O.) - Protected Designation of Origin

It indicates the name of a region, a specific place or, in exceptional cases, a country, that is used to describe a wine variety - that comes from that region, specific place or country - whose quality or characteristics are essentially or exclusively due to the geographical environment with its natural and human factors. The grapes that are used to make a D.O.P wine are 100% produced, processed and prepared in the stated geographical area.

### I.G.P. (P.G.I.) - Protected Geographical Indication

It indicates the name of a region, a specific place or, in exceptional cases, a country that is used to describe a wine variety - that comes from that region, specific place or country - which possesses a specific quality, reputation or other characteristics that are attributable to that geographical origin. At least 85% of the grapes that are used to make these wines come from this geographical area. For wines with P.G.I. a demarcation of the wine-making grapes has been introduced. This means that it will no longer be possible to produce a wine with P.G.I. from grapes that are harvested in a region, but vinified in another (except for the 15% of the grapes that can come from outside the area). In addition to that, P.G.I. wines will be subjected to more stringent control procedures.

### Generic wines (with the possibility of indicating vintage and/or grape)

These are wines that are not origin indication-related and that can be produced with grapes from different areas and / or from different Member States. On the label they can show a reference to the vintage and / or the variety of used grapes. The indication on the label of the vinery is limited to only a few varieties: Cabernet, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon, Syrah.



In derogation to the provisions of EC Regulations, Member States may continue to use their traditional names that refer to Appellations of Origin and Geographical Indications.

You may continue to use (at least in Italy) acronyms such as:

- D.O.C.G.
- D.O.C.
- I.G.T.

# THE LABEL OF WINES WITH DESIGNATION OF ORIGIN



The label applied on a bottle can be regarded as the identity card of the wine, and therefore must contain precise details and illustrations specially designed to help the consumer understand the true nature of the product it refers to. The label takes, therefore, an important significance, since it determines the first contact of the consumer with the wine. Actually, in current commercial reality, the only message that the bottler may get to those who will drink the product consists of the information provided on the label.

The label thus transmits a whole series of important information about the wine and its characteristics. Such information must be clear, complete and verifiable. The European Community issued in this regard a series of precise rules in order to create uniform legislation at European level. The EC legislation brings together wines with D.O.C. and D.O.C.G. labels under one acronym, i.e. D.O.P. (P.D.O. - Protected Designation of Origin).

## 1. Specific region from which the product comes

Indicates the geographical area from which the product comes (e.g. Alba), which may be accompanied by a reference to the related vine (e.g. Dolcetto).

## 2. Specific traditional mentions D.O.C. or D.O.C.G.

The expressions Controlled Designation of Origin (D.O.C.) or Controlled and Guaranteed Designation of Origin (D.O.C.G.) mean that it is a highly qualified product, obtained observing the strict rules that ensure a high quality. This information may be accompanied by the acronym D.O.P. (P.D.O.) which defines, at European level, the Wines with Designation of Origin.

## 3. Nominal volume of wine

The nominal volume of wine must be stated in litres, centilitres or millilitres.

## 4. Vintage

Starting from the 2010 harvest, the indication of the year is mandatory for all D.O.C.G. and D.O.C. wines, except for sparkling, fizzy and fortified wine types.

## 5. Indication of the manufacturer or bottler

Any reference to the corresponding manufacturer and/or bottler should always be specified (alternatively, for imported wines, the importer or retailer) including company its name and location of the production plant. In addition, it is possible to use a code (where prescribed in the Member State) that further identifies one of these subjects.

## 6. Indication of origin

The term "produced in" (or equivalent terms such as "wine of", "product of", etc.) followed by the name of the Member State, indicate the area where the grapes were harvested and vinified.

## 7. Indication of the batch

A numbering that indicates a set of bottles belonging to the same lot or parcel, produced in virtually identical circumstances. As a rule, it is usually preceded by the letter "L".

## 8. Ecological information

On the containers or labels of the products put on the market there should also appear an invitation not to dispose of the containers in the environment after use.

## 9. Contains sulphites

Indicates that the product was treated with allergens such as sulphur dioxide.

## 10. Actual alcoholic strength

The alcohol content must be expressed in units or half units of percentage by volume (e.g. 10% vol., 10.5% vol.) and may be preceded by the wording "actual alcoholic strength" or "actual alcohol" or just by the abbreviation "alc".

## **DESIGNATIONS OF ORIGIN OF THE ITALIAN WINES: PRODUCTION AREAS**

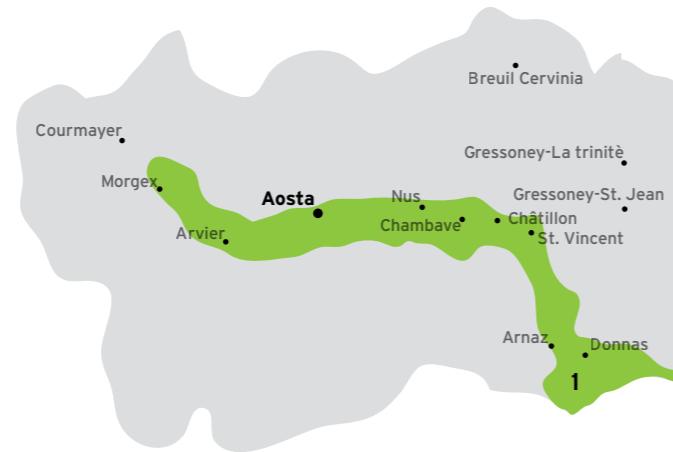
Wines with Designation of Origin, are wines from a specified geographical area of origin produced according to the rules laid down in the product specifications. Before being marketed, these wines must be subjected to a preliminary chemical-physical and organoleptic analysis that certifies their compliance with the requirements of the specifications themselves. All this, to ensure the quality of the product and to protect consumers.

The following pages present all the geographical areas of the Italian Designations of Origin, updated in September 2015.

## AOSTA VALLEY

### D.O.C.

Valle d'Aosta or Valée d'Aoste..... **1**



## LIGURIA

### D.O.C.

Cinque Terre e Cinque Terre Sciacchetrà.....	<b>1</b>
Colli di Luni .....	<b>2</b>
Colline di Levanto.....	<b>3</b>
Dolceacqua or Rossese di Dolceacqua .....	<b>6</b>
Golfo del Tigullio-Portofino or Portofino.....	<b>4</b>
Pornassio or Ormeasco di Pornassio .....	<b>8</b>
Riviera Ligure di Ponente.....	<b>5</b>
Val Polcèvera.....	<b>7</b>



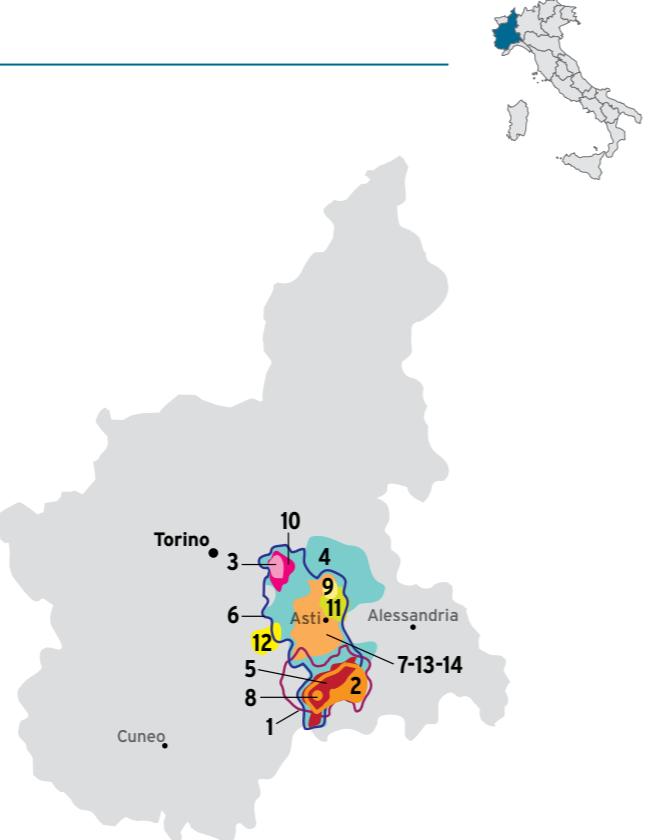
## PIEDMONT “ASTI AREA”

### D.O.C.G.

Asti .....	1
Barbera d'Asti .....	4
Brachetto d'Acqui or Acqui .....	2
Ruché di Castagnole Monferrato .....	11

### D.O.C.

Albugnano .....	3
Calosso .....	14
Cisterna d'Asti .....	12
Dolcetto d'Asti .....	5
Freisa d'Asti .....	6
Grignolino d'Asti .....	7
Loazzolo .....	8
Malvasia di Casorzo d'Asti .....	9
Malvasia di Castelnuovo Don Bosco .....	10
Terre Alfieri .....	13



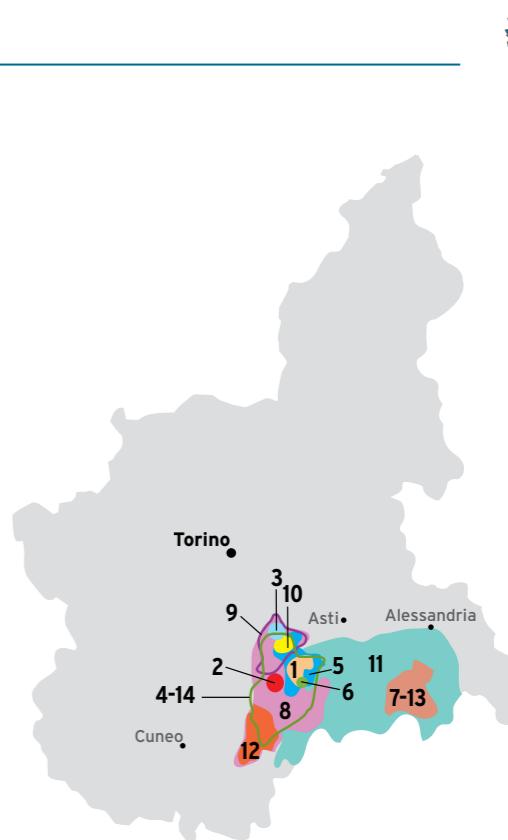
## PIEDMONT “LANGHE AREA”

### D.O.C.G.

Alta Langa .....	11
Barbaresco .....	1
Barolo .....	2
Dogliani .....	12
Dolcetto di Diano d'Alba or Diano d'Alba .....	6
Dolcetto di Ovada Superiore or Ovada .....	13
Roero .....	3

### D.O.C.

Alba .....	14
Barbera d'Alba .....	4
Dolcetto d'Alba .....	5
Dolcetto di Ovada .....	7
Langhe .....	8
Nebbiolo d'Alba .....	9
Verduno Pelaverga .....	10

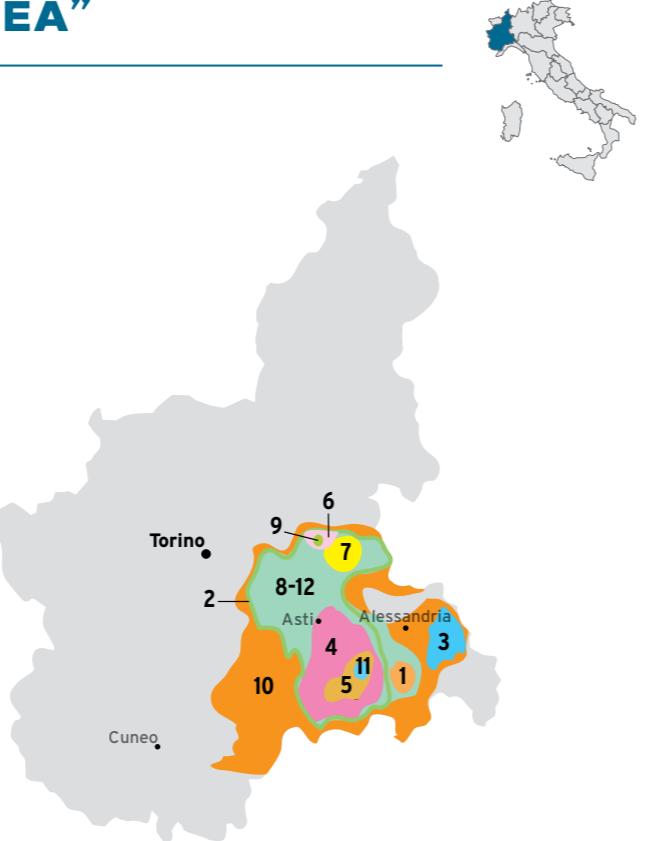


## PIEDMONT “MONFERRATO AREA”

<b>D.O.C.G.</b>	
Barbera del Monferrato Superiore .....	<b>2</b>
Gavi <i>or</i> Cortese di Gavi .....	<b>1</b>

<b>D.O.C.</b>	
Barbera del Monferrato .....	<b>12</b>
Colli Tortonesi .....	<b>3</b>
Cortese dell’Alto Monferrato .....	<b>4</b>
Dolcetto d’Acqui .....	<b>5</b>
Gabiano .....	<b>6</b>
Grignolino del Monferrato Casalese .....	<b>7</b>
Monferrato .....	<b>8</b>
Piemonte* .....	<b>10</b>
Rubino di Cantavenna .....	<b>9</b>
Strevi .....	<b>11</b>

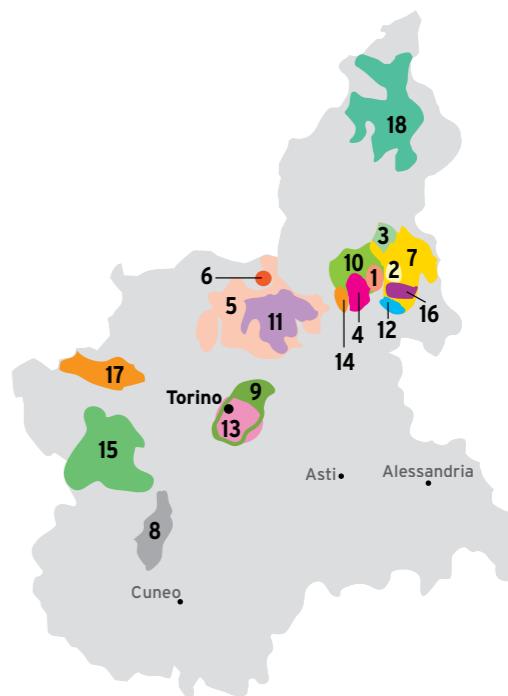
\* In the areas of:  
Alessandria, Asti, Cuneo.



## PIEDMONT “NORTH”

<b>D.O.C.G.</b>	
Erbaluce di Caluso <i>or</i> Caluso .....	<b>11</b>
Gattinara .....	<b>1</b>
Ghemme .....	<b>2</b>

<b>D.O.C.</b>	
Boca .....	<b>3</b>
Bramaterra .....	<b>4</b>
Canavese .....	<b>5</b>
Carema .....	<b>6</b>
Colline Novaresi .....	<b>7</b>
Colline Saluzesi .....	<b>8</b>
Collina Torinese .....	<b>9</b>
Coste della Sesia .....	<b>10</b>
Fara .....	<b>12</b>
Freisa di Chieri .....	<b>13</b>
Lessona .....	<b>14</b>
Pinerolese .....	<b>15</b>
Sizzano .....	<b>16</b>
Valli Ossolane .....	<b>18</b>
Valsusa .....	<b>17</b>



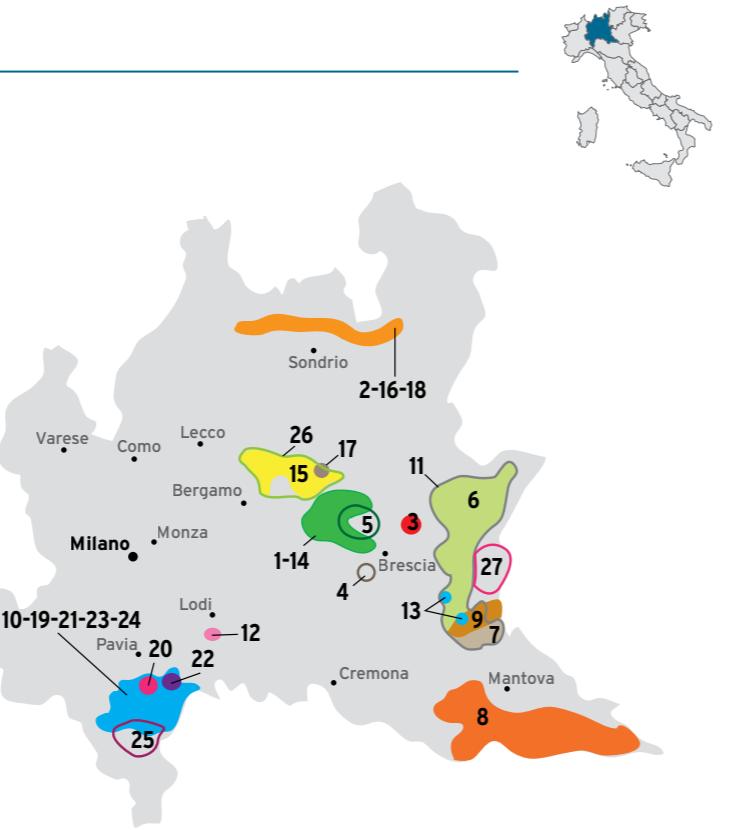
## LOMBARDY

### D.O.C.G.

Franciacorta .....	<b>1</b>
Oltrepò Pavese Metodo Classico .....	<b>19</b>
Scanzo or Moscato di Scanzo .....	<b>17</b>
Sforzato di Valtellina or Sfursat di Valtellina .....	<b>18</b>
Valtellina Superiore .....	<b>2</b>

### D.O.C.

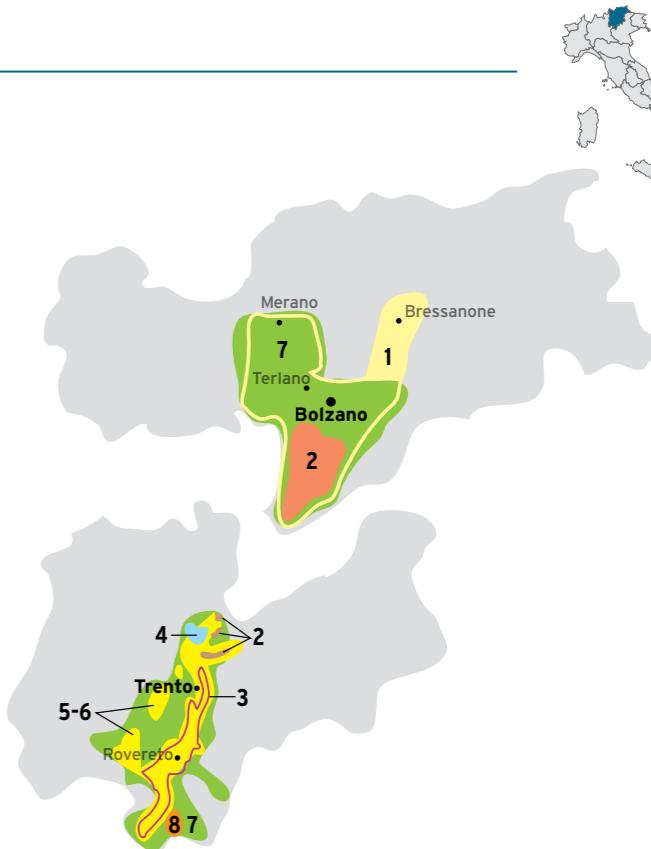
Bonarda dell'Oltrepò Pavese .....	<b>24</b>
Botticino .....	<b>3</b>
Buttafuoco dell'Oltrepò Pavese or Buttafuoco .....	<b>22</b>
Capriano del Colle .....	<b>4</b>
Casteggio .....	<b>25</b>
Cellatica .....	<b>5</b>
Curtefranca .....	<b>14</b>
Garda .....	<b>6</b>
Garda Colli Mantovani .....	<b>7</b>
Lambrusco Mantovano .....	<b>8</b>
Lugana .....	<b>9</b>
Oltrepò Pavese .....	<b>10</b>
Oltrepò Pavese Pinot Grigio .....	<b>23</b>
Pinot Nero dell'Oltrepò Pavese .....	<b>21</b>
Riviera del Garda Bresciano or Garda Bresciano .....	<b>11</b>
San Colombano al Lambro .....	<b>12</b>
San Martino della Battaglia .....	<b>13</b>
Sangue di Giuda dell'Oltrepò Pavese or Sangue di Giuda .....	<b>20</b>
Terre di Colleoni or Colleoni .....	<b>26</b>
Valcalepio .....	<b>15</b>
Valtellina Rosso or Rosso di Valtellina .....	<b>16</b>
Valtènesi .....	<b>27</b>



## TRENTINO-ALTO ADIGE

### D.O.C.

Alto Adige or dell'Alto Adige or Südtirol or Südtiroler ...	<b>1</b>
Casteller .....	<b>3</b>
Lago di Caldaro or Caldaro or Kalterersee or Kalterer ..	<b>2</b>
Teroldego Rotondo .....	<b>4</b>
Trentino .....	<b>5</b>
Trento .....	<b>6</b>
Valdadige or Eschalter .....	<b>7</b>
Valdadige Terradeiforti or Terradeiforti .....	<b>8</b>



## VENETO

### D.O.C.G.

Amarone della Valpolicella .....	<b>33</b>
Bagnoli Friulare or Friulare di Bagnoli .....	<b>40</b>
Bardolino Superiore .....	<b>24</b>
Colli Asolani-Prosecco or Asolo-Prosecco .....	<b>30</b>
Colli di Conegliano .....	<b>8</b>
Colli Euganei Fior d'Arancio or	
Fior d'Arancio Colli Euganei .....	<b>35</b>
Conegliano Valdobbiadene-Prosecco or	
Conegliano-Prosecco or Valdobbiadene Prosecco .....	<b>18</b>
Lison .....	<b>36</b>
Montello Rosso or Montello .....	<b>39</b>
Piave Malanotte or Malanotte del Piave .....	<b>37</b>
Recioto della Valpolicella .....	<b>34</b>
Recioto di Gambellara .....	<b>29</b>
Recioto di Soave .....	<b>1</b>
Soave Superiore .....	<b>25</b>

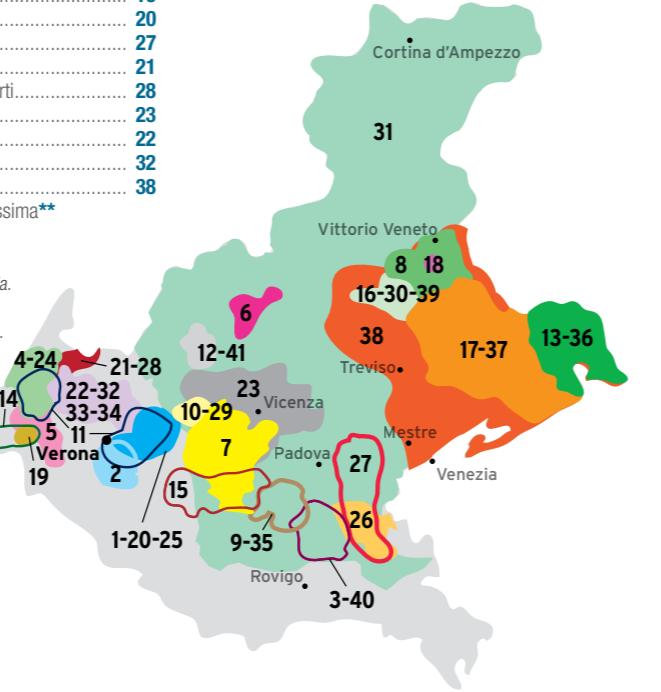
### D.O.C.

Arcole .....	<b>2</b>
Bagnoli di Sopra or Bagnoli .....	<b>3</b>
Bardolino .....	<b>4</b>
Bianco di Custoza or Custoza .....	<b>5</b>
Breganze .....	<b>6</b>
Colli Berici .....	<b>7</b>
Colli Euganei .....	<b>9</b>
Corti Benedettine del Padovano .....	<b>26</b>
Gambellara .....	<b>10</b>
Garda .....	<b>11</b>
Lessini Durello or Durello Lessini .....	<b>12</b>
Lison-Pramaggiore .....	<b>13</b>
Lugana .....	<b>14</b>

Merlara .....	<b>15</b>
Montello-Colli Asolani .....	<b>16</b>
Monti Lessini .....	<b>41</b>
Piave .....	<b>17</b>
Prosecco* .....	<b>31</b>
San Martino della Battaglia .....	<b>19</b>
Soave .....	<b>20</b>
Riviera del Brenta .....	<b>27</b>
Valdaghe .....	<b>21</b>
Valdadige Terradeiforti or Terradeiforti .....	<b>28</b>
Vicenza .....	<b>23</b>
Valpolicella .....	<b>22</b>
Valpolicella Ripasso .....	<b>32</b>
Venezia .....	<b>38</b>
Vigneti della Serenissima or Serenissima** .....	

\* In the areas of:  
Belluno, Padova, Treviso, Vicenza, Venezia.

\*\* In the areas of:  
Belluno, Padova, Treviso, Vicenza, Verona.



## FRIULI VENEZIA GIULIA

### D.O.C.G.

Colli Orientali del Friuli Picolit .....	<b>11</b>
Lison .....	<b>12</b>
Ramandolo .....	<b>1</b>
Rosazzo .....	<b>13</b>

### D.O.C.

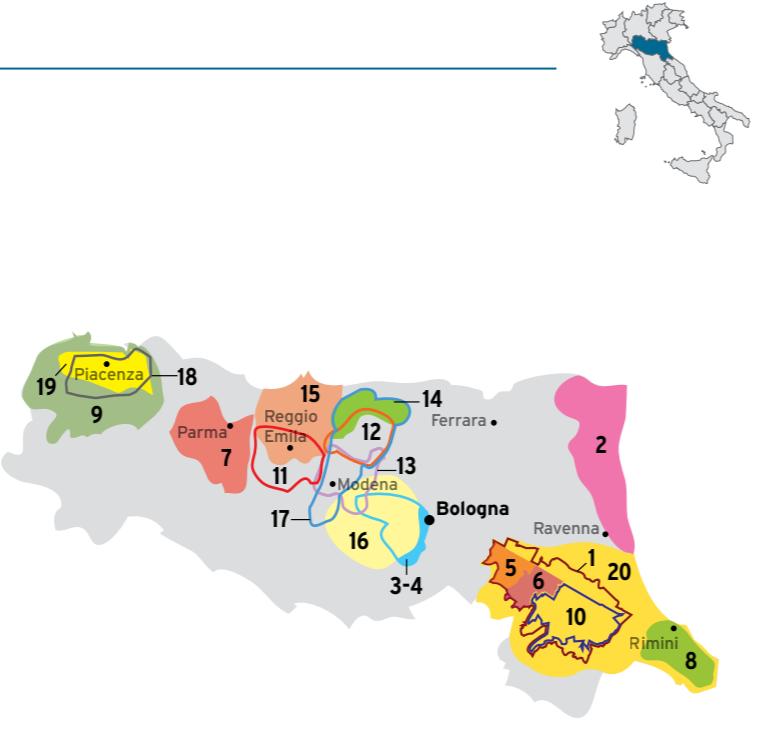
Carso or Carso-Kras .....	<b>2</b>
Collio Goriziano or Collio .....	<b>4</b>
Friuli Annia .....	<b>5</b>
Friuli Aquileia .....	<b>6</b>
Friuli Colli Orientali .....	<b>3</b>
Friuli Grave .....	<b>7</b>
Friuli Isonzo or Isonzo del Friuli .....	<b>8</b>
Friuli Latisana .....	<b>9</b>
Lison-Pramaggiore .....	<b>10</b>
Prosecco* .....	

\* In the areas of:  
Pordenone, Udine, Gorizia, Trieste.



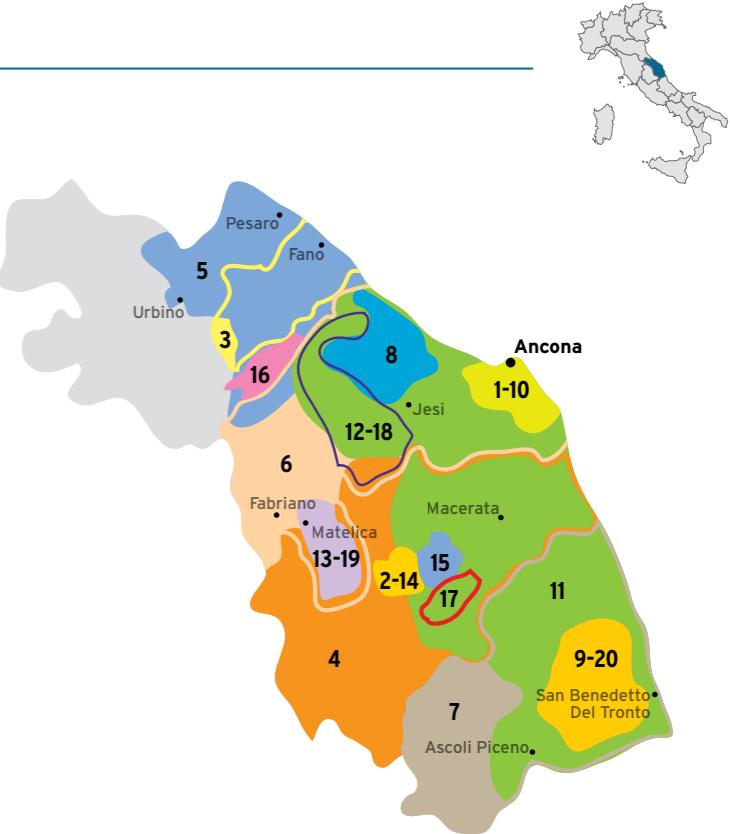
# EMILIA ROMAGNA

<b>D.O.C.G.</b>	
Colli Bolognesi Classico Pignoletto .....	
Romagna Albana.....	
<b>D.O.C.</b>	
Bosco Eliceo.....	
Colli Bolognesi .....	
Colli d'Imola.....	
Colli di Faenza .....	
Colli di Parma .....	
Colli di Rimini.....	
Colli di Scandiano e di Canossa .....	1
Colli Piacentini .....	
Colli Romagna Centrale .....	1
Gutturnio .....	1
Lambrusco di Sorbara .....	1
Lambrusco Grasparossa di Castelvetro.....	1
Lambrusco Salamino di Santa Croce .....	1
Modena or Di Modena .....	1
Ortrugo dei Colli Piacentini or	
Ortrugo-Colli Piacentini.....	1
Reggiano.....	1
Reno .....	1
Romagna.....	2



# MARCHES

<b>D.O.C.G.</b>	
Castelli di Jesi Verdicchio Riserva.....	<b>18</b>
Cônero .....	<b>1</b>
Offida.....	<b>20</b>
Verdicchio di Matelica Riserva.....	<b>19</b>
Vernaccia di Serrapetrona.....	<b>2</b>
 <b>D.O.C.</b>	
Bianchello del Metauro.....	<b>3</b>
Colli Maceratesi .....	<b>4</b>
Colli Pesaresi.....	<b>5</b>
Esino.....	<b>6</b>
Falerio.....	<b>7</b>
I Terreni di Sanseverino .....	<b>15</b>
Lacrima di Morro <i>or</i> Lacrima di Morro d'Alba .....	<b>8</b>
Pergola .....	<b>16</b>
Rosso Cônero .....	<b>10</b>
Rosso Piceno <i>or</i> Piceno .....	<b>11</b>
San Ginesio .....	<b>17</b>
Serrapetrona .....	<b>14</b>
Terre di Offida.....	<b>9</b>
Verdicchio dei Castelli di Jesi .....	<b>12</b>
Verdicchio di Matelica .....	<b>13</b>



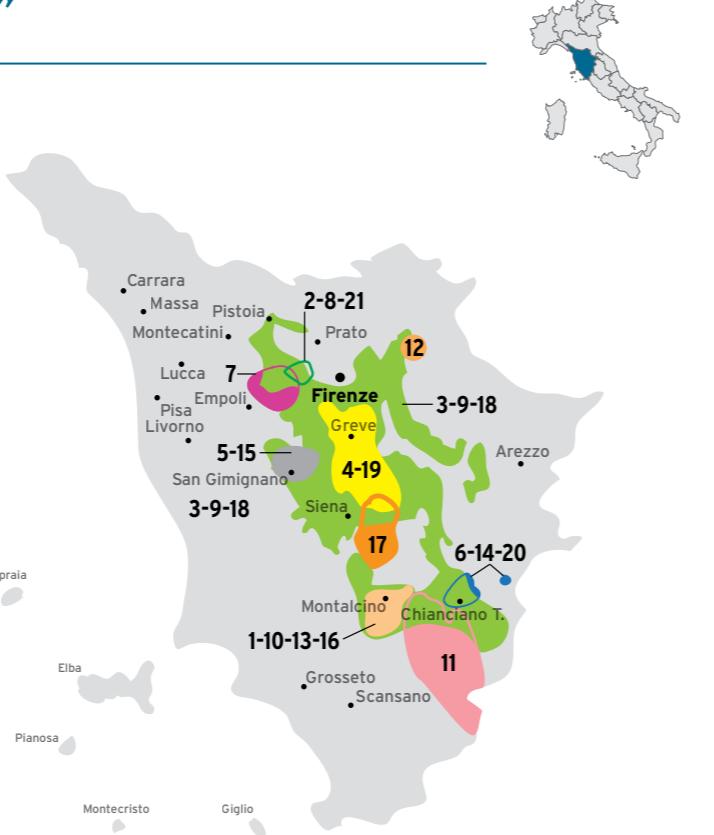
## TUSCANY “ANTIQUE HEART”

### D.O.C.G.

Brunello di Montalcino .....	1
Carmignano .....	2
Chianti .....	3
Chianti Classico .....	4
Vernaccia di San Gimignano .....	5
Vino Nobile di Montepulciano .....	6

### D.O.C.

Barco Reale di Carmignano .....	8
Bianco dell'Empolese .....	7
Colli dell'Etruria Centrale .....	9
Moscadello di Montalcino .....	10
Orcia .....	11
Pomino .....	12
Rosso di Montalcino .....	13
Rosso di Montepulciano .....	14
San Gimignano .....	15
Sant'Antimo .....	16
Val d'Arbia .....	17
Vin Santo del Chianti .....	18
Vin Santo del Chianti Classico .....	19
Vin Santo di Carmignano .....	21
Vin Santo di Montepulciano .....	20



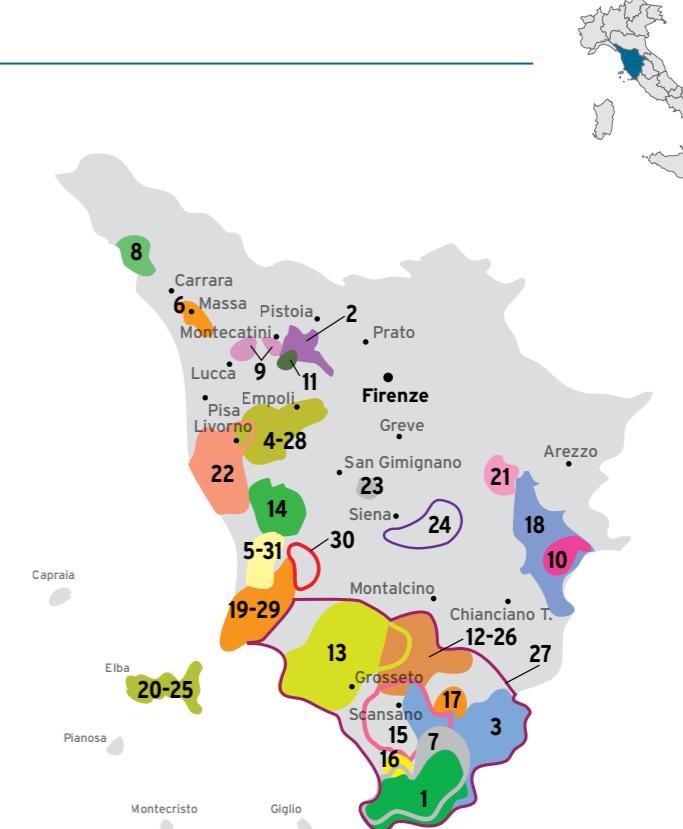
## TUSCANY

### D.O.C.G.

Elba Aleatico Passito or Aleatico Passito dell'Elba .....	25
Montecucco Sangiovese .....	26
Morellino di Scansano .....	15
Suvereto .....	30

### D.O.C.

Ansonica Costa dell'Argentario .....	1
Bianco di Pitigliano .....	3
Bolgheri .....	5
Bolgheri Sassaiola .....	31
Candia dei Colli Apuani .....	6
Capalbio .....	7
Colli di Luni .....	8
Colline Lucchesi .....	9
Cortona .....	10
Elba .....	20
Grance Senesi .....	24
Maremma Toscana .....	27
Montecarlo .....	11
Montecucco .....	12
Monteregio di Massa Marittima .....	13
Montescudaio .....	14
Parrina .....	16
San Torpè .....	4
Sovana .....	17
Terratico di Bibbona .....	22
Terre di Casole .....	23
Terre di Pisa .....	28
Val di Cornia .....	19
Val d'Arno di Sopra or Valdarno di Sopra .....	21
Valdichiana Toscana .....	18
Valdinievole .....	2



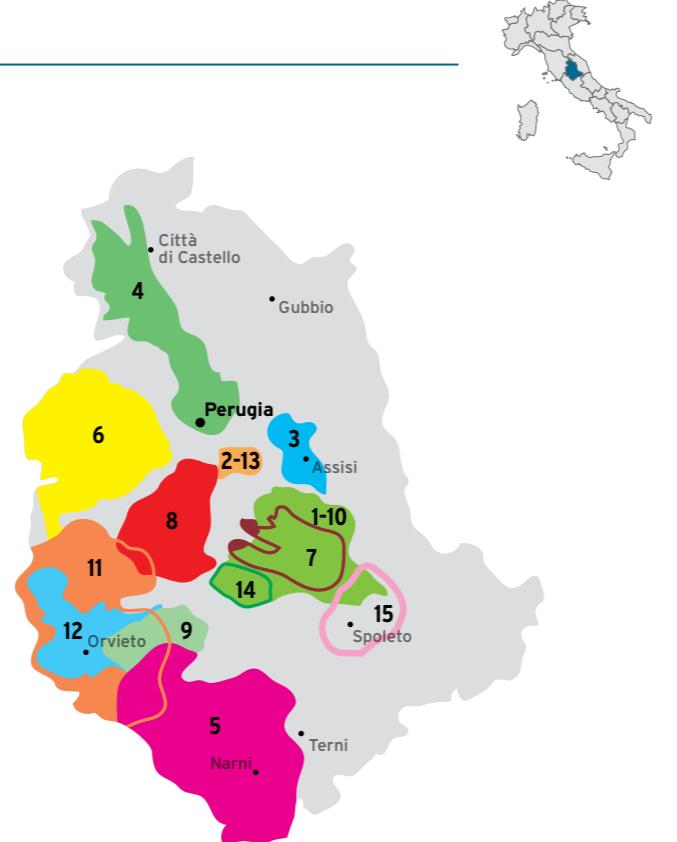
## UMBRIA

### D.O.C.G.

Montefalco Sagrantino .....	<b>1</b>
Torgiano Rosso Riserva .....	<b>2</b>

### D.O.C.

Amelia .....	<b>5</b>
Assisi .....	<b>3</b>
Colli Altotiberini .....	<b>4</b>
Colli del Trasimeno or Trasimeno .....	<b>6</b>
Colli Martani .....	<b>7</b>
Colli Perugini .....	<b>8</b>
Lago di Corbara .....	<b>9</b>
Montefalco .....	<b>10</b>
Orvieto .....	<b>11</b>
Rosso Orvietano or Orvietano Rosso .....	<b>12</b>
Spoleto .....	<b>15</b>
Todi .....	<b>14</b>
Torgiano .....	<b>13</b>



## LATIUM

### D.O.C.G.

Cannellino di Frascati .....	<b>28</b>
Cesanese del Piglio or Piglio .....	<b>7</b>
Frascati Superiore .....	<b>29</b>

### D.O.C.

Aleatico di Gradoli .....	<b>1</b>
Aprilia .....	<b>2</b>
Atina .....	<b>3</b>
Bianco Capena .....	<b>4</b>
Castelli Romani .....	<b>5</b>
Cerveteri .....	<b>6</b>
Cesanese di Affile or Affile .....	<b>8</b>
Cesanese di Olevano Romano or Olevano Romano .....	<b>9</b>
Circeo .....	<b>10</b>
Colli Albani .....	<b>11</b>
Colli della Sabina .....	<b>12</b>
Colli Etruschi Viterbesi or Tuscia .....	<b>13</b>
Colli Lanuvini .....	<b>14</b>
Cori .....	<b>15</b>
Est! Est!! Est!!! di Montefiascone .....	<b>16</b>
Frascati .....	<b>17</b>
Genazzano .....	<b>18</b>
Marino .....	<b>19</b>
Montecompatri Colonna or Montecompatri or Colonna .....	<b>20</b>
Nettuno .....	<b>26</b>
Orvieto .....	<b>21</b>
Roma .....	<b>30</b>
Tarquinia .....	<b>22</b>
Terracina or Moscato di Terracina .....	<b>27</b>
Velletri .....	<b>23</b>
Vignanello .....	<b>24</b>
Zagarolo .....	<b>25</b>



## ABRUZZO

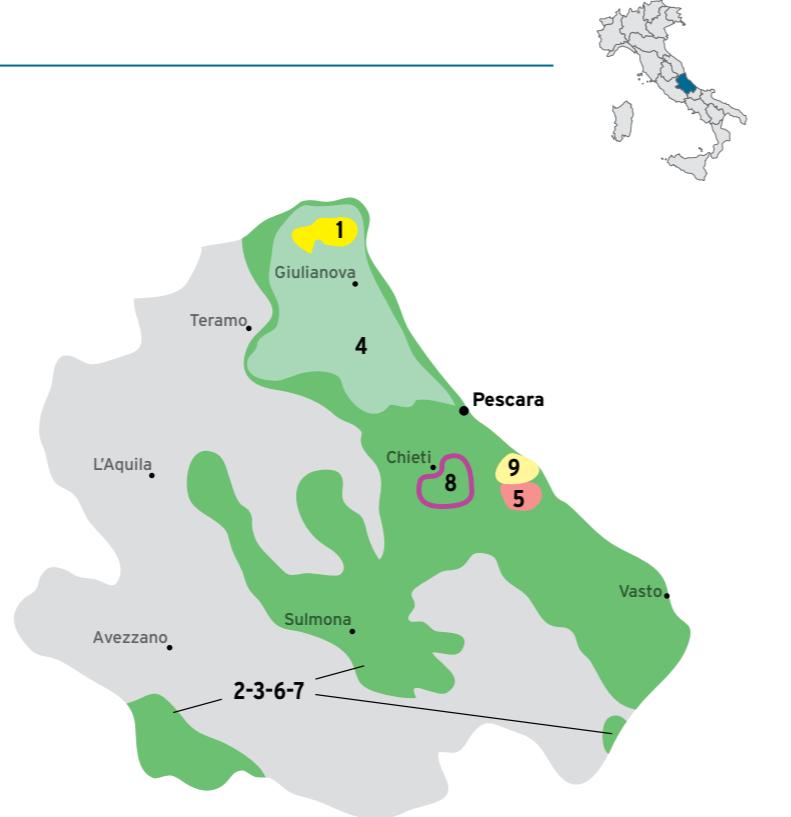
### D.O.C.G.

Montepulciano d'Abruzzo Colline  
Teramane .....

4

### D.O.C.

Abruzzo .....	7
Cerasuolo d'Abruzzo .....	6
Controguerra .....	1
Montepulciano d'Abruzzo .....	2
Ortona .....	9
Terre Tollesi or Tullum .....	5
Trebbiano d'Abruzzo .....	3
Villamagna .....	8

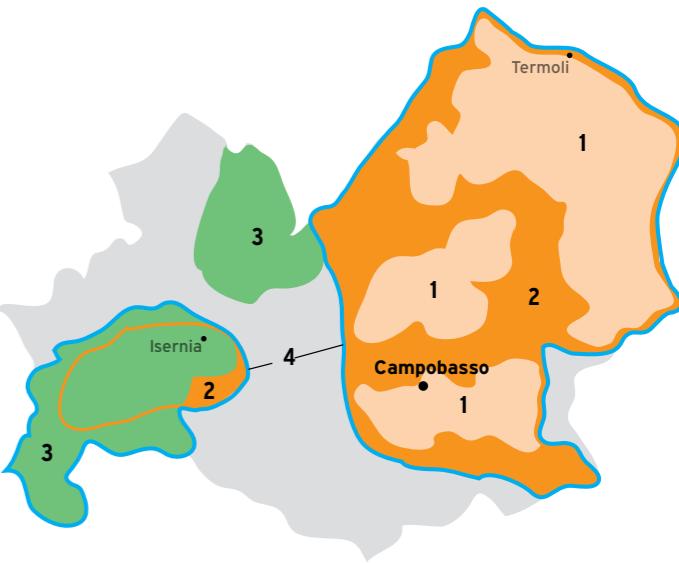


## MOLISE

### D.O.C.

Biferno .....	1
Molise or del Molise .....	2
Pentro d'Isernia or Pentro .....	3
Tintilia del Molise* .....	4

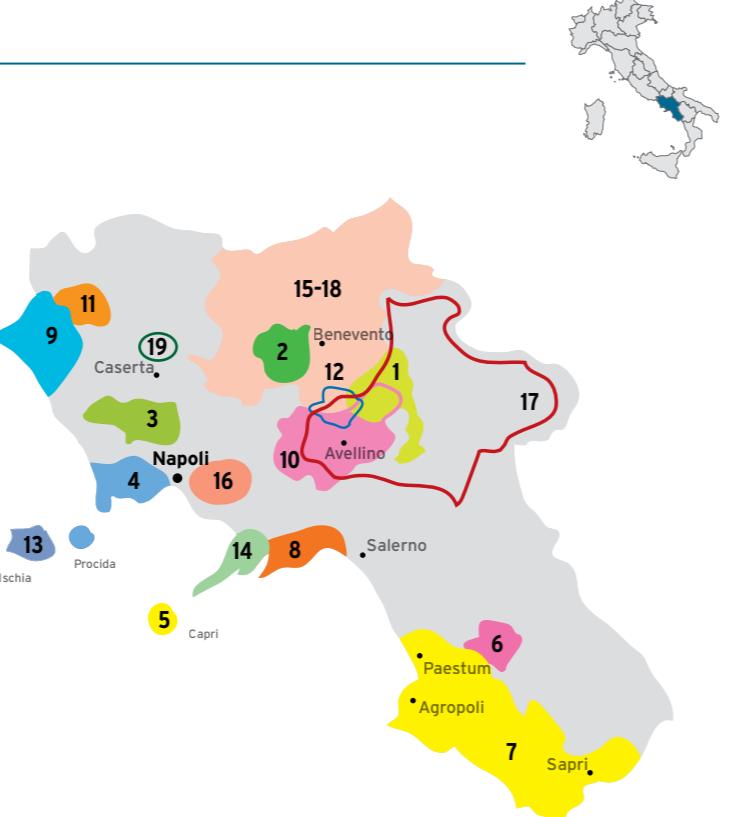
\* In the areas of:  
Isernia e Campobasso.



## CAMPANIA

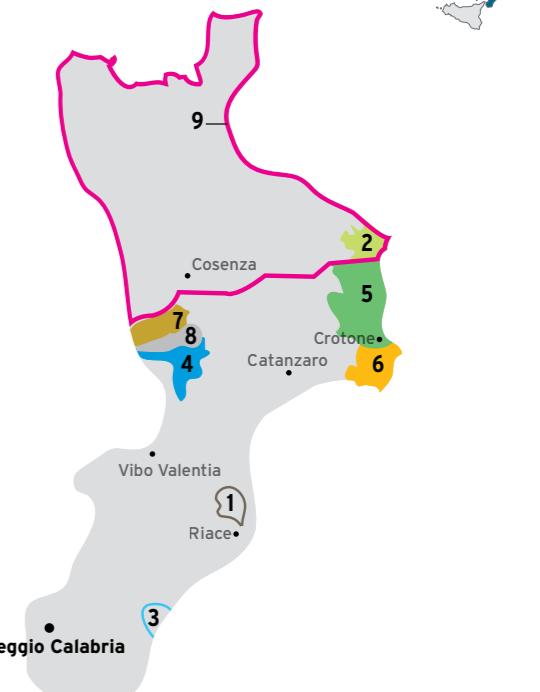
<b>D.O.C.G.</b>	
Aglianico del Taburno .....	<b>2</b>
Fiano di Avellino.....	<b>10</b>
Greco di Tufo .....	<b>12</b>
Taurasi.....	<b>1</b>

<b>D.O.C.</b>	
Aversa.....	<b>3</b>
Campi Flegrei .....	<b>4</b>
Capri.....	<b>5</b>
Casavecchia di Pontelatone .....	<b>19</b>
Castel San Lorenzo .....	<b>6</b>
Cilento .....	<b>7</b>
Costa d'Amalfi .....	<b>8</b>
Falanghina del Sannio .....	<b>18</b>
Falerno del Massico .....	<b>9</b>
Galluccio .....	<b>11</b>
Irpinia.....	<b>17</b>
Ischia.....	<b>13</b>
Penisola Sorrentina .....	<b>14</b>
Sannio.....	<b>15</b>
Vesuvio .....	<b>16</b>



## CALABRIA

<b>D.O.C.</b>	
Bivongi .....	<b>1</b>
Cirò.....	<b>2</b>
Greco di Bianco .....	<b>3</b>
Lamezia .....	<b>4</b>
Melissa .....	<b>5</b>
S. Anna di Isola Capo Rizzuto .....	<b>6</b>
Savuto.....	<b>7</b>
Scavigna .....	<b>8</b>
Terre di Cosenza .....	<b>9</b>



## BASILICATA

### D.O.C.G.

Aglianico del Vulture Superiore..... 5

### D.O.C.

Aglianico del Vulture ..... 1  
Grottino di Roccanova ..... 4  
Matera ..... 3  
Terre dell'Alta Val d'Agri ..... 2



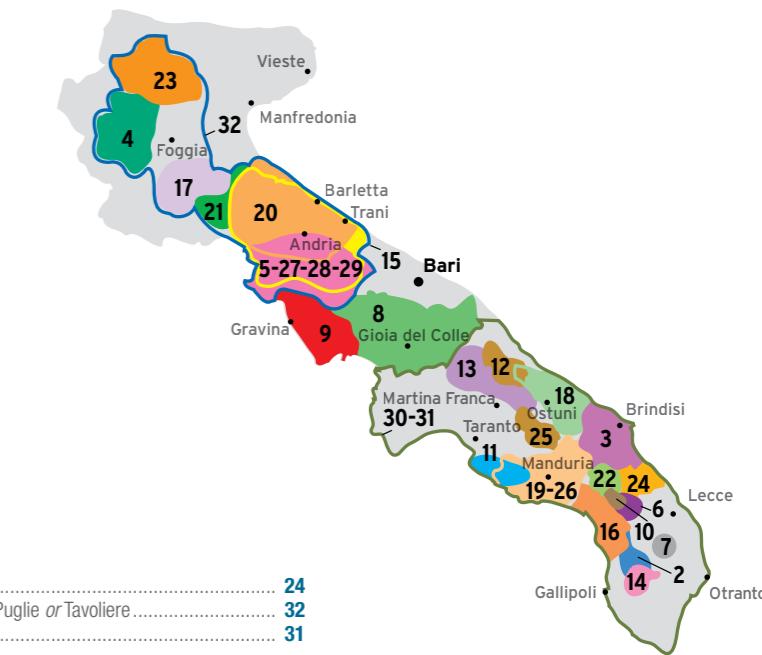
## APULIA

### D.O.C.G.

Castel del Monte Bombino Nero ..... 27  
Castel del Monte Nero di Troia Riserva ..... 28  
Castel del Monte Rosso Riserva ..... 29  
Primitivo di Manduria Dolce Naturale ..... 26

### D.O.C.

Aleatico di Puglia\* ..... 1  
Alezio ..... 2  
Barletta ..... 20  
Brindisi ..... 3  
Cacc'è mmitte di Lucera ..... 4  
Castel del Monte ..... 5  
Colline Joniche Tarantine ..... 25  
Copertino ..... 6  
Galatina ..... 7  
Gioia del Colle ..... 8  
Gravina ..... 9  
Leverano ..... 10  
Lizzano ..... 11  
Locorotondo ..... 12  
Martina or Martina Franca ..... 13  
Matino ..... 14  
Moscato di Trani ..... 15  
Nardò ..... 16  
Negroamaro di Terra d'Otranto ..... 30  
Orta Nova ..... 17  
Ostuni ..... 18  
Primitivo di Manduria ..... 19  
Rosso di Cerignola ..... 21  
Salice Salentino ..... 22  
San Severo ..... 23



\* In all the areas of the region.



## SICILY

**D.O.C.G.**  
Cerasuolo di Vittoria ..... 22

**D.O.C.**  
Alcamo ..... 1  
Contea di Sciaffani ..... 3  
Contessa Entellina ..... 4  
Delia Nivolelli ..... 5  
Eloro ..... 6  
Erice ..... 21  
Etna ..... 7  
Faro ..... 8  
Malvasia delle Lipari ..... 9  
Marsala ..... 10  
Mamertino di Milazzo or Mamertino ..... 20  
Menfi ..... 11  
Monreale ..... 12  
Noto ..... 13  
Pantelleria ..... 14  
Riesi ..... 19  
Sambuca di Sicilia ..... 16  
Santa Margherita di Belice ..... 17  
Salaparuta ..... 23  
Sciacca ..... 18  
Sicilia\* ..... 24  
Siracusa ..... 15  
Vittoria ..... 2

\* In all the areas of the region.

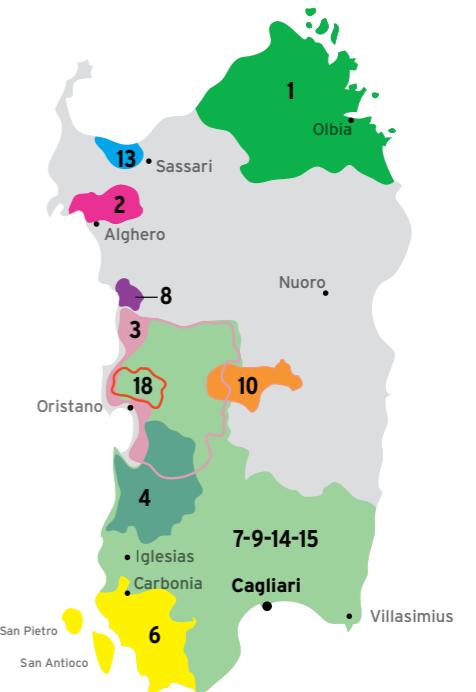


## SARDINIA

**D.O.C.G.**  
Vermentino di Gallura ..... 1

**D.O.C.**  
Alghero ..... 2  
Arborea ..... 3  
Cagliari ..... 9  
Campidano di Terraflba or Terraflba ..... 4  
Cannaiu di Sardegna\* ..... 5  
Carignano del Sulcis ..... 6  
Girò di Cagliari ..... 7  
Malvasia di Bosa ..... 8  
Mandrolisai ..... 10  
Monica di Sardegna\* ..... 11  
Moscatu di Sardegna\* ..... 12  
Moscatu di Sorso-Sennori or Moscatu di Sorso or  
Moscatu di Sennori ..... 13  
Nasco di Cagliari ..... 14  
Nuragus di Cagliari ..... 15  
Sardegna Semidano\* ..... 16  
Vermentino di Sardegna\* ..... 17  
Vernaccia di Oristano ..... 18

\* In all the areas of the region.



**FRASCATI** —



## THE CONSORTIUM

### CONSORZIO TUTELA DENOMINAZIONI VINI FRASCATI

The Consortium was founded on the 23rd of May 1949. Thanks to its labours 'Frascati' became one of the first Italian wines to obtain Denomination of Controlled Origin, D.O.C. status.

From the initial 18 founding-producers, protecting the denomination of just a single wine, 'Frascati' DOC, today the Consortium represents over 90% of all those involved in the local wine production, with more than 30 cellars and over 650 grape growers, and now protects three denominations.

The Consortium, thanks also to the granting of 'Erga Omnes' recognition, protects, supervises, enhances the divulgation of information and takes care of the general interests of the Denomination and its players; to proceed in the continuous improvement of product quality and strengthening of the historical, environmental and cultural bonding with its Territory.

[www.consortziofrascati.it](http://www.consortziofrascati.it)



## THE TERRITORY AND HISTORY

The production area falls within the municipalities of Frascati, Grottaferrata, and Monte Porzio Catone, a portion of Monte Compatri and Rome.

The volcanic earth, the rolling hills, the Mediterranean climate, make this area particularly well suited to quality vine cultivation, and enhance the production of aromatic precursors that favour the intensification of organoleptic properties and typical traits of the different varieties.

The ancient history of vine growing and wine making in the land of 'Tusculum' is the proof of correlation between human factors, the quality and the particular characteristics of "Frascati" wines: it is the evidence of how human intervention over the centuries has handed down and improved upon the cultivation and oenological techniques that have led to today's renowned "Frascati" wines.

Amongst the most ancient and illustrious connoisseurs of "Frascati" the following are foremost: Marcus Porcius Cato the Elder, also known as the Censor (*De agri cultura*), who set out in his treatise the manner of cultivation and producing of wine; Varrone recalls the Tuscolanum "Vinalia" feasts for the new wine of Tusculum and various measures relevant to its export in Rome.

Its recent history is characterized by a positive evolution of the Denomination, with planting of new vineyards, the birth of new cellars, that, together with the expertise of its professionals, have led to an ever increasing quality and reputation of Frascati DOC, Frascati Superiore DOCG and Cannellino di Frascati DOCG.

## THE PRODUCTION AREA



# THE WINES



## Cannellino di Frascati DOCG

Cannellino di Frascati DOCG, a sweet wine produced from a late harvest which undergoes partial raisining, as well as possible ageing in wood; of an intense straw-yellow colour and characteristic enveloping and fruity palate.

**HISTORY:** Formerly part of the Frascati DOC; established as a separate DOCG in 2011

**VINEYARD AREA:** 31 ha / 77 acres

**PRODUCTION:** 654 hl

**PRINCIPAL WHITE GRAPE VARIETIES:** Malvasia

### STYLES AND WINE COMPOSITION:

#### DESSERT AND SPECIALTY WINES

- Vendemmia Tardiva (WhSw):** Minimum 70% Malvasia Bianca di Candia and/or Malvasia del Lazio (locally Malvasia Puntinata); maximum 30% Bellone, Bombino Bianco, Greco, and/or Trebbiano; maximum 15% OAWG

### SIGNIFICANT PRODUCTION RULES:

- Minimum alcohol level:** 12,5%
- Residual sugar:** Minimum 35 g/l (3.5%)
- Aging:** No minimum specified



## Frascati Superiore DOCG

Frascati Superiore DOCG, an important wine, with body, elegance and of a more or less intense straw-yellow colour. Dry on the palate, sapid, soft and balanced, fine and velvety, with intense fruity notes on the nose, especially in the "Riserva" version which undergoes a period of 12 months ageing, sometimes also in wood, of which at least 3 months is bottle-ageing.

**HISTORY:** Formerly part of the Frascati DOC; established as a separate DOCG in 2011

**VINEYARD AREA:** 156 ha / 385 acres

**PRODUCTION:** 7,753 hl

**PRINCIPAL WHITE GRAPE VARIETIES:** Malvasia

### STYLES AND WINE COMPOSITION:

#### WHITE WINES

- Superiore (Wh):** Minimum 70% Malvasia Bianca di Candia, Malvasia del Lazio (locally Malvasia Puntinata); maximum 30% Bellone, Bombino Bianco, Greco, and/or Trebbiano; maximum 15% OAWG
- Riserva (Superiore)**

### SIGNIFICANT PRODUCTION RULES:

- Minimum alcohol level:** 12.0% for Superiore; 13.0% for Riserva
- Aging:** For Riserva, minimum 12 months, including 3 months in bottle



## Frascati DOC

Frascati DOC, young fresh and acidulous with a straw-yellow colour, vinous and delicate bouquet, soft and balanced taste, dry, off-dry or semi-sweet with intense floral notes. The 'Spumante' version offers a fine and persistent effervescence, a pale straw-yellow colour, a delicate and characteristic bouquet and balanced palate. From Brut to Extra Dry.

**HISTORY:** Established as a DOC in 1966; Cannellino di Frascati and Frascati Superiore were established as separate DOCGs in 2011

**VINEYARD AREA:** 865 ha / 2,137 acres

**PRODUCTION:** 61,720 hl

### STYLES AND WINE COMPOSITION:

#### WHITE WINES

- Bianco (Wh, WhSw):** Minimum 70% Malvasia Bianca di Candia and/or Malvasia del Lazio (locally Malvasia Puntinata); maximum 30% Bellone, Bombino Bianco, Greco, and/or Trebbiano; maximum 15% OAWG

#### SPARKLING WINES

- Spumante (WhSp):** Minimum 70% Malvasia; maximum 30% Bellone, Bombino Bianco, Greco, and/or Trebbiano; maximum 15% OAWG

### SIGNIFICANT PRODUCTION RULES:

- Minimum alcohol level:** 11.0% for Spumante; 11.5% for Bianco
- Residual sugar:** Spumante may be brut or extra dry
- Aging:** No minimum specified

### LEGEND:

· Wh = White

· Ro = Rosè

· Rd = Red

· Fo = Fortified

· Ar = Aromatized

· Fr = Frizzante  
(effervescent)

· Sp = Sparkling  
(fully effervescent)

· Sw = Sweet

· OAG =  
"other authorized  
grapes" which  
may be further  
restricted by the  
letters:  
N (nonaromatic),  
R (red),  
W (white)

## THE RECIPE

# Pasta with cheese and pepper

(PASTA CACIO E PEPE)

### INGREDIENTS

Kosher salt  
6 ounces pasta (such as egg tagliolini, bucatini, or spaghetti)  
3 tablespoons unsalted butter, cubed, divided  
1 teaspoon freshly cracked black pepper  
3/4 cup finely grated Grana Padano or Parmesan  
1/3 cup finely grated Pecorino



### PREPARATION

Bring 3 quarts water to a boil in a 5 quart pot. Season with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving 3/4 cup pasta cooking water.

Meanwhile, melt 2 tablespoons butter in a large heavy skillet over medium heat. Add pepper and cook, swirling pan, until toasted, about 1 minute.

Add 1/2 cup reserved pasta water to skillet and bring to a simmer. Add pasta and remaining butter. Reduce heat to low and add Grana Padano, stirring and tossing with tongs until melted.

Remove pan from heat; add Pecorino, stirring and tossing until cheese melts, sauce coats the pasta, and pasta is al dente. (Add more pasta water if sauce seems dry.) Transfer pasta to warm bowls and serve.



# CASTEL DEL MONTE

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## THE CONSORTIUM

### CONSORZIO DI TUTELA VINI DOC CASTEL DEL MONTE

The Protection Association of wines with Registered Designation of Origin "Castel del Monte" was constituted by notarial deed dated February 4th 1998 by will of six wine-production and farming entrepreneurs with the aim of enhancing, boosting and protecting the production of wines with Registered Designation of Origin "Castel del Monte".

It is based in Corato, in the province of Bari, Corso Cavour 23, and its consortium structure to date is composed of 806 vine growers and 16 wine-producing and bottling firms with an average yearly production of 90,000 hl of wine with RDO and approximately 6,500,000 bottles, covering an overall production surface of 1.300 ha included in a wide production area located in the Murgia coastline of the north-western part of the province di Bari, in the region of Apulia.

The associated wineries represent approximately 80% of all the producers on the Register of RDO vineyards, while the associated wine-producing and bottling firms represent 100% of the firms operating in the production territory.



**Consorzio di Tutela  
Vini DOC Castel del Monte**



## THE TERRITORY AND HISTORY

The territory of the production area of the RDO grapes and wines Castel del Monte, strongly characterized by the imposing mansion built in the 13th century by Frederick II of Swabia, recognized in 1996 by the UNESCO as a World Heritage Site, falls almost completely within the territorial scope of the Upper Murgia National Park, has a medium high hilly nature (230/600 m. ASL) and is almost completely characterized by calcareous soil, which allowed over time the formation of swamps and ravines, crevices in the ground typical of the plateau of the Murgia.

All this contributes to trace out a complex hydrography of surface which sinks from time to time into the underground and disappears in subterranean ways unreachable in the drier periods. Wells, cisterns, snow reservoirs and artificial swimming pools which were once used to collect rainwater and make it available for irrigating the fields and watering the flocks.

Today, they constitute curious examples of rural architecture of great interest, perfectly integrated in a rural landscape made of green boxes corresponding to vineyards, tree plantations and olive groves.

This territory has been famous for its wines since the 8th century B.C. (period of Magna Graecia), with several vestiges deriving from the depictions of ancient vases dating from that period kept in the National Museum Jatta in Ruvo di Puglia. Since 1971 the area has been associated with the production of wines with Registered Designation of Origin of great value, due to the fact that they are distinguished by a taste which can only be guaranteed by the characteristics of the territory and the climate where they have developed. Wines with Registered Designation of Origin "Castel del Monte" are produced in the municipal territories of Minervino Murge, Andria, Trani, Corato, Ruvo di Puglia, Terlizzi, Bitonto, Toritto and Palo del Colle.

In this area are situated many of the region's most prestigious wineries, some of which have evocative historical sites to visit, besides the oenological products you cannot absolutely fail to taste. In Apulia wine-growing can boast a glorious history dating back to the Roman times which still today earns it the name of "Italy's cellar".

## THE PRODUCTION AREA



# THE WINES



## Castel del Monte Bombino Nero DOCG

**HISTORY:** Formerly part of the Castel del Monte DOC; established as a separate DOCG in 2011

**VINEYARD AREA:** 16 ha / 40 acres

**PRODUCTION:** 660 hl

**PRINCIPAL RED GRAPE VARIETIES:** Bombino Nero

### STYLES AND WINE COMPOSITION:

#### ROSATO WINES

- **Rosato (Ro):** Minimum 90% Bombino Nero + OANRG
- Significant Production Rules:

#### SIGNIFICANT PRODUCTION RULES:

- **Minimum alcohol level:** 12.0%
- **Residual sugar:** Maximum 10 g/l (1.0%)
- **Aging:** No minimum specified



## Castel del Monte Nero Di Troia Riserva DOCG

**HISTORY:** Formerly part of the Castel del Monte DOC; established as a separate DOCG in 2011

**VINEYARD AREA:** 64 ha / 158 acres

**PRODUCTION:** Approx. 3,500 hl

**PRINCIPAL RED GRAPE VARIETIES:** Uva di Troia

### STYLES AND WINE COMPOSITION:

#### RED WINES

- **Riserva (Rd):** Minimum 90% Uva di Troia + OANRG

### SIGNIFICANT PRODUCTION RULES:

- **Minimum alcohol level:** 13.0%
- **Residual sugar:** Maximum 10 g/l (1.0%)
- **Aging:** Minimum 2 years, including 1 year in barrel



## Castel del Monte DOC



**HISTORY:** Established as a DOC in 1971; incorporated the

Rosso Canosa DOC in 2011; Castel del Monte Bombino Nero, Castel del Monte Nero di Troia Riserva, and Castel del Monte Rosso Riserva were established as separate DOCGs in 2011

**VINEYARD AREA:** 417 ha / 1,030 acres

**PRODUCTION:** 20,700 hl

**PRINCIPAL WHITE GRAPE VARIETIES:** Bombino Bianco, Chardonnay, Sauvignon Blanc

**PRINCIPAL RED GRAPE VARIETIES:** Aglianico, Bombino Nero, Cabernet Franc, Cabernet Sauvignon, Montepulciano, Pampanuto, Uva di Troia

### STYLES AND WINE COMPOSITION:

#### WHITE WINES

- **Bianco (Wh, WhFr):** Any proportions of Bombino Bianco, Chardonnay, and/or Pampanuto (locally Pampanino); maximum 35% OANWG

- **Bombino Bianco (Wh, WhFr):** Minimum 90% Bombino Bianco + OANWG

- **Chardonnay (Wh, WhFr):** Minimum 90% Chardonnay + OANWG

- **Sauvignon (Wh, WhFr):** Minimum 90% Sauvignon Blanc + OANWG

#### ROSATO WINES

- **Rosato (Ro, RoFr):** Any proportions of Aglianico, Bombino Nero, and/or Uva di Troia (locally Nero di Troia); maximum 35% OANRG

### RED WINES

- **Rosso (Rd):** Any proportions of Aglianico, Montepulciano, and/or Uva di Troia; maximum 35% OANRG

- **Aglianico (Ro, RoFr, Rd):** Minimum 90% Aglianico + OANRG

- **Cabernet (Rd):** Minimum 90% Cabernet Franc and/or Cabernet Sauvignon + OANRG

- **Nero di Troia (Rd):** Minimum 90% Uva di Troia + OANRG

#### Novello (Rosso)

- **Riserva (Aglianico, Cabernet):** Spumante (WhSp): Any proportions of Bombino Bianco, Chardonnay, and/or Pampanuto; maximum 35% OANWG

- **Bombino Bianco Spumante (WhSp):** Minimum 90% Bombino Bianco + OANWG

- **Rosato Spumante (RoSp):** Any proportions of Aglianico, Bombino Nero, and/or Uva di Troia; maximum 35% OANRG

### SIGNIFICANT PRODUCTION RULES:

- Spumante wines may undergo second fermentation either in bottles or in autoclaves

- **Minimum alcohol level:** 10.5% for Bianco tranquillo, white varietals (tranzillo and frizzante), and Aglianico Rosato frizzante; 11.0% for Bianco frizzante, Rosato (tranzillo and frizzante), and Aglianico Rosato tranquillo; 11.5% for spumanti and Novello; 12.0% for Rosso and Nero di Troia; 12.5% for Cabernet; 13.0% for Aglianico and riservas

- **Residual sugar:** Maximum 10 g/l (1.0%) for still (tranzillo) wines; maximum 35 g/l (3.5%) for spumanti

- **Aging:** For Riserva, minimum 2 years, including 1 year in barrel

### LEGEND:

• Wh = White

• Ro = Rosè

• Rd = Red

• Fo = Fortified

• Ar = Aromatized

• Fr = Frizzante  
(effervescent)

• Sp = Sparkling  
(fully effervescent)

• Sw = Sweet

• OAG =

"other authorized grapes" which  
may be further  
restricted by the  
letters:  
N (nonaromatic),  
R (red),  
W (white)

## THE RECIPE

# Orecchiette with broccoli rabe

(ORECCHIETTE CON CIME DI RAPA)

## INGREDIENTS

1 pound broccoli rabe  
1 1/2 pounds dried orecchiette  
Kosher salt  
1/2 cup extra-virgin olive oil  
4 garlic cloves, sliced  
1 teaspoon red pepper flakes (optional)  
3/4 cup freshly grated Pecorino Romano



## PREPARATION

1. Trim all the leaves away from the broccoli rabe and remove the central core from each leaf. Remove the bottom 3 inches of the stem and peel the rest up to the flower buds. Rinse well in cold running water.
2. Bring a large pot of salted water to a boil. Add the broccoli rabe and stir to submerge. Cook, uncovered, until tender and deep green in color, 3 to 4 minutes. Using a slotted spoon or tongs, lift the greens out of the water and rinse under cold running water. Drain the leaves in a colander for a few minutes then coarsely chop them and set aside.
3. Bring another large pot of salted water to a boil. Add the orecchiette and stir to submerge and separate the pasta. Cook, uncovered, until the pasta is al dente, about 8 minutes. Reserve about 1/4 cup of the pasta cooking water for finishing the dish if necessary.



Buon appetito!



4. While the pasta is cooking, in a large skillet over moderate heat, warm the oil. Add the garlic and sauté, stirring frequently, until light golden in color, about 1 minute. Add the red pepper flakes, if using, the blanched broccoli rabe, and the reserved pasta cooking water as needed. Drain the orecchiette in a colander, shaking well to remove excess water, then add it to the broccoli rabe in the skillet and toss together over moderate heat until heated through, about 1 minute.
5. Serve the pasta garnished with Pecorino Romano.



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