

## **Some Italian Wine Label terms**

Fattoria – a large wine estate

Cascina – farm house

Cantina – Winery/cellar

Classico – the original delimited wine zone

Bricco or Bric – hilltop vineyard

Azienda Agricola – an estate that produces its wines from at least half estate-grown fruit

Podere – small farm holding, typically of a sharecropper

Poggio – small hill

Riserva – usually indicates extended oak ageing but varies by DOC & DOCG

Superiore – usually a higher standard, often .5% higher potential alcohol, sometimes ageing, often in oak for a period of time.

Tenuta – wine estate

## **Italian Wine Law**

Vino da Tavola – VdP, simple table wine, often non-vintage, from any grape or combination of grapes

Indicazione Geografica Tipica – IGT, a step up from VdP but below DOC, creating a greater number of “classified” wines, often designating the grape(s) used. Not subject to the stricter DOC rules.

Denominazione di Origine Controllata - DOC, Denomination of Controlled Origin, both a place name *and* a production formula. These regulations were created in 1963 and modeled after the French appellation system. DOC regulates where the grapes are grown, which grapes may be used, how long the wine must be aged and, sometimes, where the wine is vinified. Tasting samples of each DOC wine are required annually from each producer so committees can certify the wine as DOC. There are over 332 DOC's.

Denominazione di Origine Controllata e Garantita – DOCG, the most rigidly controlled Italian wines, usually granted to historically important zones. Alas, this is changing quickly. There are 76 DOCG's at present (2021). The number of DOCG's has nearly tripled since 2002, when there were only 23!