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WINE TOURISM EXCURSION IN ITALY

Winemaking in Italy is a powerful industry, rivaled only by France in the quantity and quality of wine produced for world consumption. They say that 99% of people who like to drink wine don't really like to read about it.

If you look a little into history, the Greeks, who imported the first vines around 800 BC, were also present. Since then, the history of Italy and the history of wine coexist on the same plane. However, the quality of Italian wine at the beginning of winemaking was, let's say, not ideal and not stable. Climatic conditions are a powerful lever, so little by little the Italians achieved the desired quality.

Italy's entry into the EU and the receipt of grants for winemaking have brought the country to the level it proudly supports now. As a member of the EU, Italy introduces wine labeling. So, now, when buying a bottle of Italian, it will be easy for you to navigate in quality and origin:

1. Denominazione di Origine Controllata e Garantita (DOCG) – the highest quality, the wine is bottled in the region of production, the wine was tasted at the Ministry of Agriculture!

2. Denominazione di Origine Controllata (DOC) – regulated zone of origin and grape varieties. It has a minimum alcohol content.

3. Indicazione Geografica Tipica (IGT) – this category has less requirements, so it is used mainly in the south of Italy, where there are fewer wines with a high reputation.

4. Vino da Tavola – Italian table wines of low quality, grapes can come from any region of Italy [1].

Chianti is one of the most popular Italian wines. Chianti is made in Tuscany. Red and dry, it has the DOCG category, that is, the highest quality of production. And the most valuable is Chianti, the grapes for which are grown in the Chianti Classico zone. The grape variety must be Santgiovese only. White grapes of this variety can be added as a component to red, because since 1967 chianti can only be red. The peculiarity of

Chianti is that these Italian wines are not the most expensive and are not able to bring gastronomic superecstasy, but are made according to clear regulations. Their quality is always at the same high level and cannot be doubted. There are the following varieties of Chianti:

– Chianti Superiore – production is very strictly regulated. They start aging it from January 1 after the harvest. The wine must be aged for 9 months and three of them in the bottle. Previously it was forbidden to sell it;

– Chianti Classico – in general, the historic Chianti Classico region, where the grapes for Chianti wines are grown, Chianti has 9 provinces, but this type of Chianti is made only from grapes grown in 4 of them (Castellina, Gaiole, Greve and Radda). The wines are made according to very strict classical regulations and are considered an example of true Chianti. In connection with the counterfeiting of this type of wine, the Consortium of Chianti Classico wines was created, which united approximately 600 producers. The coat of arms of the Consortium depicts a black rooster as a guarantee and symbol of quality;

– Chianti Classico Riserva – Riserva means aging and the highest degree of Chianti wine classification. This wine is aged for 24 months and has a minimum alcohol content of 12.5%. These wines can be aged much longer, which will increase their value and acquire new flavors. Such a wine can be made in one of the best vineyards in the region and contain 100% Sangiovese grapes from the oldest vines.

Chianti wines can also be sweet and dessert, they are made from dried grapes in which sugar is concentrated. To make sweet wines, grapes are dried immediately on the vine, or immediately after harvesting they are laid out on straw. Berries are laid out in a special way so that they do not get moldy. So the producer can get a sweet Chianti, but it is already, as they say, beyond the basic standards.

Prosecco. One of the most favorite wines of Italians. A sparkling dry wine made from the Glerais grape, it is an inexpensive substitute for French champagne. Even 70 years ago it was sweet, but now technologies have changed. Every year, Italy produces more than 150 million bottles of prosecco. This wine cannot be aged, so it should be drunk young. Italians drink it on any occasion, even as an aperitif at dinner [2].

Yes, you may want to buy an exquisite vintage wine for the festive table, but a few glasses of simple table wine will be enough to prepare ribs or, for example, pasta sauce. There is a buyer for every product. In general,

Italians drink constantly, but do not get drunk, because they clearly monitor what exactly they drink, control the region of production and the yield of the year. We should learn from them in this matter.

References:

1. Italian wine. URL: https://uk.wikipedia.org/wiki/

2. The most popular regions of Italy for wine tourism are named. URL: https://life.com.eng/society/2012/02/2/94628/.