

WINE

MAREMMA TUSCANY



Maremma
IS GOOD FOR YOU



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The grapevine and wine are symbolic products of the province of Grosseto (and also of Tuscany).

They characterize the provincial agriculture and have great importance on both the economy and production.

They are also important to the surrounding landscape and environment as well as to tourism and commerce.

Wine-growing in Grosseto, as in all of Tuscany, has undergone and still is undergoing deep change through expanding territories, further investment and quality production.

Our wines represent the excellence of a territory which is growing and is in continuous search for a standard in line with international market requests.

The Maremma in Grosseto is a land rich in history, natural beauty, traditions and antique flavours.

All this is favoured by extensive agriculture, located in an uncontaminated environment and far from industrial and large commercial shopping areas, and also by numerous agricultural businesses which offer hospitality, food and wine tasting and other quality services, with a wide choice for guests and numerous opportunities for visitors.

“The Maremma is good for you”.

The Maremma: a land at the top in the Italian art of wine-making, with deep red wines, thanks to the pedoclimatic characteristic of the area, to the capacity of the producers and to the considerable amount of capital invested.

Wines : D.O.C.G. – D.O.C. – I.G.T.

Wine classification in Italy is regulated by law n° 164/1992 which substituted the previous law n° 930/63. his classification starts with “common table” wines and continues on with IGT, DOC, DOCG wines.

D.O.C.G. : registered designation of origin and guaranteed

This recognition is given to some DOC wines of particular prestigious quality with national and international fame. These wines undergo severe control and are allowed on the market only after accurate chemical and sensory analysis. They cannot be marketed in bottles superior to five litres and have to have a government identification mark which guarantees its origin, the quality and allows the numbering of the bottles produced. The vinification must be carried out in the same territory of production.

D.O.C. : registered designation of origin

This recognition of quality is given to wines produced in limited areas (usually small/medium) bearing their geographical names. Usually the name of the species of the vine follows the name DOC and rules and regulations of production are strict. These wines are allowed to be consumed only after accurate chemical and sensory analysis.

I.G.T. : typical geographical indication

This recognition of quality is given to table wines characterized by fairly large productive areas with low restrictive production regulations. It can be accompanied by other mentions, for example the species of the vine. IGT wines correspond to “Vin de Pays” French wines and “Landwein” German wines.

The MAREMMA TUSCANY : LAND OF QUALITY WINES

The Maremma is a territory between the sea and the mountain, it is a land which finds its most profound meaning in the diversity of its landscape and atmosphere. Wine producers, whether they are big or small, make their wines great for richness, variety and excellence. They are produced in a territory where technique and innovation are in symbiosis with the genuineness of country traditions, so as to offer a product which also keeps in mind the international modern market.

Type of Quality Wines

<i>D.O.C.G.</i>	<i>Wines Recognized</i>
Morellino di Scansano	Rosso, Riserva
<i>D.O.C.</i>	<i>Wines Recognized</i>
Bianco di Pitigliano	Bianco, Spumante
Parrina	Bianco, Rosato, Rosso, Riserva
Montegio di Massa Marittima	Bianco Vermentino, Bianco, Rosato, Rosso, Riserva, Vin Santo, Vin Santo occhio di pernice
Ansonica Costa dell'Argentario	Bianco
Montecucco	Bianco Vermentino, Bianco, Rosso Sangiovese, Riserva
Sovana	Sangiovese, Rosso, Rosso Superiore, Aleatico
Capalbio	Bianco Vermentino, Bianco, Rosato, Rosso, Rosso Riserva, Vin Santo
<i>I.G.T.</i>	<i>Wines Recognized</i>
Maremma Toscana	Rosato, Rosso, Novello
Toscana o Toscano	Rosato, Rosso, Novello

TYPOLOGY OF **I.G.T.** WINE IN THE PROVINCE OF GROSSETO

“**Toscano**” or “**Toscana**” : produced in the territory of the Tuscany region; “**Maremma Toscana**” : produced in the province of Grosseto. For these wines it is possible to add the different species of the vine used in production in the various typologies allowed by regulation.

Aleatico	Aleatico Novello
Aleatico Rosato	Alicante
Alicante Novello	Alicante Rosato
Ansonica	Ansonica Frizzante
Bianco	Bianco Frizzante
Cabernet Franc	Cabernet Franc Novello
Cabernet Franc Rosato	Cabernet Sauvignon
Cabernet Sauvignon Novello	Cabernet Sauvignon Rosato
Canaiolo Nero	Canaiolo Nero Novello
Canaiolo Nero Rosato	Chardonnay
Chardonnay Frizzante	Ciliegiolo
Ciliegiolo Novello	Ciliegiolo Rosato
Gamay Nero	Gamay Nero Novello
Gamay Nero Rosato	Greco
Greco Frizzante	Malvasia Bianca di Candia
Malvasia Bianca di Candia Frizz.	Malvasia del Chianti
Malvasia del Chianti Frizzante	Merlot
Merlot Novello	Merlot Rosato
Pinot Bianco	Pinot Bianco Frizzante
Pinot Grigio	Pinot Grigio Frizzante
Pinot Nero	Pinot Nero Novello
Pinot Nero Rosato	Riesling Italico
Riesling Italico Frizzante	Riesling Renano
Riesling Renano Frizzante	Rosato
Rosso	Rosso Novello
Sangiovese	Sangiovese Novello
Sangiovese Rosato	Sauvignon
Sauvignon Frizzante	Sirah
Sirah Novello	Sirah Rosato
Traminer	Traminer Frizzante
Trebbiano Toscano	Trebbiano Toscano Frizzante
Verdello	Verdello Frizzante
Vermentino	Vermentino Frizzante

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Maremma

Tuscany

ITALY



The following is a profile of D.O.C.G. and D.O.C. wines from the province of Grosseto

These profiles do not intend to present the complete range of wines available, but offer an opportunity to learn about the characteristics of some wines in a few comments.

There is no absolute truth in these profiles but only general information: you may feel free to personally interpret the given information. It may be also possible to find differences referring to the vintage, the method of aging and production.

Taste and aroma are closely connected and that is the reason why pleasant or unpleasant sensations can often involuntarily set off emotions.

Taste and aroma sensations combine together to give us information, for example, if we sip a drink we will notice that the taste and the aroma are both important to appreciate the quality but obviously they will be different among different types.

When choosing a particular wine to accompany a certain food dish a number of factors are involved. Firstly, there is individual taste, without forgetting the temperature of the food, the ingredients, the seasoning, the cook's touch and the wine itself (producer, vintage etc.).

They are all elements which are impossible to reproduce in time but offer unique sensations.

Ansonica Costa dell'Argentario

Is a DOC wine and it is produced in some areas along the south coast in the province of Grosseto using Ansonica B. grapes: minimum 85%; other white vines alone or mixed to a maximum of 15% which are recommended or authorized for the province of Grosseto. The name of this wine derives from the vineyards which grow in the area of Mount Argentario and on the island of Giglio. This vine can be also found on the island of Elba, in some areas of Sardinia and Sicily, where it is called "Inzolia": in these three areas the wine that is produced has another denomination. The Ansonica vine requires particular microclimatic conditions, that is, intense exposure to sunlight, high temperatures and rare or no rainfall at all especially during the growing stage, all for a correct ripening. The areas in which Ansonica Costa dell'Argentario DOC can be produced are Magliano in Toscana, Orbetello, Mount Argentario, Capalbio and the island of Elba. **Colour:** more or less an intense pale yellow. **Aroma :** a fruity character with a mediterranean scent. **Flavour :** dry, clean, lively and harmonious.



Serving suggestions:

it should be served at a temperature between 8-10° C. and can accompany seafood dishes (starters, pasta, main courses) and vegetable soups; it has been also served with sushi. Furthermore, shellfish and oysters are a perfect combination, even better than champagne. Perfect with botargo.

Bianco di Pitigliano

This is a DOC wine which is produced in the province of Grosseto: Pitigliano, Sorano, Manciano and Scansano. This wine must be produced with grapes grown on the producers' farms: Tuscan Trebbiano 50%-80%; Greco, white Malvasia and Verdello, alone or mixed maximum 20%; Grechetto, Chardonnay, Sauvignon (white), white Pinot, and Riesling Italico (white), alone or mixed maximum 30%. It is possible to use authorized white grapes maximum 10%.



"Bianco di Pitigliano" is made with grapes which have a natural alcohol content not inferior to 12% and is qualified as "superior". Grapes containing a natural alcohol content less than 9,5% can be used only to produce spumante "bianco di Pitigliano".

Serving suggestions:

appears in a pale yellow colour with greenish tints; the nose has delicate aromas that are confirmed in the mouth by the dry, lively flavours, medium body with a slightly bitter aftertaste at the finish, typical of Trebbiano grapes.

The minimum alcohol content is 11%-12%, but some years in can be 13%. Should be served between 9°-11° C, perfect as an aperitif, with mixed seafood starters (shellfish), also with vegetable and bread soups like the Tuscan "acquacotta", vegetables in batter and with soft cheeses. Perfect with white meat cooked in a simple way.

Parrina

The DOC "Parrina" **red and rosé** wines must be produced with grapes grown on the farms: Sangiovese at least 70%; other authorized red grapes from the province of Grosseto can be used. This wine has a ruby red colour, a winy perfume and is dry and smooth. The **Reserve Red** must have a total alcoholic volume of 12.5%, total acidity of 5 ‰.



The "Parrina" **white** wines must be produced with grapes grown on the producers' farms using: Tuscan Trebbiano (Procanico): from 30% to 50%; Ansonica and/or Chardonnay: from 30% to 50%; other authorized non aromatic white grapes may be added to a maximum of 20%, the alcohol content must be minimum 11.5%. The grapes used to make all these types of wines must be grown in the province of Grosseto, which includes the area of Orbetello and the locality of Parrina.

Serving suggestions:

it has ruby-red colour, (Parrina Red), with a garnet tint, the nose is intense revealing a hint of violet, rose and wild berry marmalade aromas. The palate is fresh, lively and balanced. Serve at 16°-18° C.

The Parrina red wine would go well with meat dishes, meat with mushrooms, filled pasta dishes and vegetable pies. Perfect with partially matured cheeses. The Parrina white wine should be served at maximum 10° C. Best with seafood starters and eggs with vegetables. The rosé is very good with fresh cold meats such as the Tuscan "Salame".

Sovana

The denomination DOC "Sovana" includes: superior red, reserve red and rosé. The names "superior red" and "reserve red" are allowed using the following grapes: Sangiovese, Aleatico, Cabernet, Sauvignon and Merlot.

"Sovana" **red, superior red and rosé wines** (without specifying the vine): Sangiovese: at least 50%.

Authorized non-aromatic red grapes from the province of Grosseto may be used to a maximum of 50%. The "Sovana" DOC **superior red** wine and **reserve red** with one of the following vines: Sangiovese, Aleatico, Cabernet, Sauvignon and Merlot, must contain at least 85% of grapes from the mentioned vines. Authorized non-aromatic red grapes from the province of Grosseto can be used. The areas of production include Pitigliano and Manciano.



Serving suggestions:

best with wild game and red meat.

A well-balanced wine which goes well with typical Tuscany recipes for example stews, chicken cacciatore and beef "alla pizzaiola".

The reserve red goes perfectly with wild boar recipes and roasted venison. Ideal with mushroom canapes, Tasty dishes like salami and sausages enhance the harmony of "Sovana" DOC wine. The "Sovana" Sangiovese is an excellent companion for mature pecorino cheese typical of this region.

Capalbio

The production of "Capalbio" DOC is located in the hilly southern areas in the province of Grosseto, which includes Capalbio, Manciano, Magliano and Orbetello. Wines "Capalbio" must be produced with grapes grown on the producers' farms and with the following composition: **red, rosé and**



reserve red: Sangiovese minimum 50%.. The remaining 50% can be authorized non-aromatic red grapes, grown in the province of Grosseto. **White and vin santo:** Tuscan Trebbiano minimum 50%. The remaining 50% can be no aromatic white grapes, grown in the province of Grosseto. **Vermentino:** at least 85% of Vermentino. Authorized non-aromatic white grapes from the province of Grosseto may be added. **Sangiovese:** at least 85% of Sangiovese. The remaining 15% can be authorized non-aromatic red grapes, grown in the province of Grosseto. **Cabernet Sauvignon:** at least 85% of Cabernet Sauvignon. Authorized non-aromatic white grapes, grown in the province of Grosseto can be used for the remaining 15%.

Serving suggestions:

Capalbio red are best served with bruschetta or canapes with rabbit liver spread. It also goes well with wild boar meat dishes, barbecued meat, pasta dishes with simple vegetables sauces. The white wine suits seafood starters, seafood soups, typical of the southern areas in the Maremma.

Monteregio di Massa Marittima

Produced in the areas of Massa Marittima, Monterotondo, Roccastrada, Gavorrano, Castiglione della Pescaia, Scarlino and Follonica, except the valley area. Five different typologies DOC exist. **Red, reserve, rosé and "novello"** (non-vintaged wine): 80% minimum of Sangiovese; authorized non-aromatic red grapes, grown in the province of Grosseto can be used in the limits of 10%.



White: Tuscan Trebbiano minimum 50%; Vermentino, white Malvasia, White "candia" Malvasia and Ansonica, alone or combined and not more than 30%; other white grapes in the limits of 15%. **Vermentino:** Vermentino, minimum 90%; other authorized white grapes from the province of Grosseto not exceeding 10%. **Vin santo:** Tuscan Trebbiano and Malvasia, alone or combined, minimum 70%; other authorized white grapes from the province of Grosseto, alone or combined not exceeding 30%. **Vin Santo occhio di pernice:** Sangiovese 50%-70%; red Malvasia 10%-50%; other authorized red grapes from the province of Grosseto, maximum 30%.

Serving suggestions:

best with prosciutto, soft cheeses, white meat and soups. The red wines can be served with rabbit cacciatore, a typical dish of the Maremma. The white wines are best with simply cooked white meats and fish, such as grilled squid. Vin Santo goes well with dry biscuits. Vin santo occhio di pernice has a warm intense colour with a sweet, smooth and round flavour, perfect for ricotta cheese tarts and desserts.

Montecucco

This wine is produced in areas in the province of Grosseto: Cinigiano, Civitella Paganico, Arcidosso, Roccalbegna and Seggiano. Four different typologies denominated Montecucco DOC exist.



Montecucco red: Sangiovese: minimum 60%. Other authorized non-aromatic red grapes from the province of Grosseto, can be used in the limit of 40%.

Montecucco sangiovese: Sangiovese, at least 85%. other authorized non-aromatic red grapes from the province of Grosseto, alone or combined can be added up to 15%.

Montecucco white: Tuscan Trebbiano. At least 60%. Other authorized white grapes from the province of Grosseto, can be used in the limit of 40%.

Montecucco vermentino: Vermentino, at least 85%. Other authorized white grapes from the province of Grosseto, alone or combined in the limit of 15%.

Serving suggestions:

Montecucco red wines go well with red meats, wild boar, roasted meat and matured pecorino cheese. In particular, Montecucco Sangiovese is a perfect companion to lasagne, a typical dish of the area. Montecucco white and Montecucco Vermentino can be served with soups, antipastos and seafood dishes. Montecucco red is excellent with IGP chestnuts from Mount Amiata.

Morellino di Scansano (D.O.C.G.)

This wine is produced in hilly areas between the rivers Ombrone and Albegna, which include the areas of Scansano and nearest comuni. "Morellino di Scansano" wine must be produced from grapes from Sangiovese vines, minimum 85%. Other authorized red grapes from the province of Grosseto, to a limit of 15%. "Morellino di Scansano"



wine produced with grapes which have a natural minimum alcohol content of 11.5% , if aged for at least two years, of which one year in an oak barrel, and put on the market with an alcohol content of 12% minimum can have the denomination of a "reserve" on the label. The aging period commences from the first January after the year the grapes were grown. On the bottles of "Morellino di Scansano" the year the grapes were grown may appear; this information is compulsory for the "reserve".

This wine was declared **D.O.C.G.** on 29 November 2006

Serving suggestions:

The colour of this wine is of an intense ruby red to a garnet tint after aging, the bouquet should be intense, fine, fresh, fruity with a hint of red berries, marasca cherry, plum and have oaky aromas; the palate is dry, warm, and smooth with a hint of tannins after aging. It should be drunk at 18° C, uncorking the bottle an hour before drinking. A wide and large wine glass should be used. It can be considered as a wine for all types of meals, suitable with canapes, pasta with meat sauces, barbecued meat. The Reserve wines go well with pappardelle pasta and wild boar meat sauce, and the "stracotto al Morellino".

STRADA DEL VINO e dei sapori COLLI DI MAREMMA

The road to the wines and flavours in the Maremma hills is situated in the north-east of the province of Grosseto, representing the essence and heart of the Maremma itself. On this road there are thirteen municipalities of the province and it is one of the longest wine roads in Italy. It offers numerous suggestions and opportunities, from the sea to Mount Amiata. It is a territory rich in history, traditions and typical ways, a ray of true and authentic genuineness: the jewel and famous Morellino di Scansano DOCG wine and the other five DOC wines: Bianco di Pitigliano, Parrina, Sovana, Ansonica Costa dell'Argentario and Calpabio. Not forgetting the extra virgin olive oil which is an absolute genuine essential for Tuscan gastronomy.

STRADA DEL VINO DI MONTECUCCO e dei sapori dell'Amiata

The road to the wines and flavours of Montecucco is situated in the province of Grosseto in the municipalities of Civitella Paganico, Campagnatico, Cinigiano, Seggiano, Castel del Piano, arcidosso and Roccalbegna. Driving along this road one can discover the atmosphere of this territory rich in history, culture and gourmet appeal. The information centre is located in Cinigiano in Palazzo Bruchi, which has been recently restored, there is also a complete food and wine tasting room.

STRADA DEL VINO e dei sapori MONTEREGIO DI MASSA MARITTIMA

This road is situated within the Metalliferous Hill district north of Grosseto. The tourist route starts with the discovery of wine cellars on wine producers' farms, also by visiting holiday farms, vintage wine cellars, excellent restaurants, producers of typical local products and quality artisan and craftsman shops. Travellers along this road will find themselves in a natural environment where distinctive Tuscan traits blend in with wild characteristics. All the villages found along the road have many historical, artistic and environmental aspects which make them all rich.

WINE MAREMMA TUSCANY



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Morellino di Scansano



DOCG

Ansonica



DOC

Capalbio



DOC

Montecucco



DOC

Maremma Toscana



IGT

Parrina



DOC

Monregio di Massa M.ma



DOC

Bianco di Pittigliano



DOC

Sovana



DOC

Toscana



IGT

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