WINE ENTHUSIAST

A Beginner's Guide to Italian Wine

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Americans love Italian wines for its diversity of styles, protection of indigenous varieties, food-friendliness and, quite often, great value. Romantic landscapes don't hurt Italy's brand, either. While there are seemingly endless granular idiosyncrasies of Italian wine, this broad overview of the country's 20 regions will get you started, ordered from north to south.

Veneto

Rich in history, beauty and wine, Veneto offers a breadth of grapes and styles due to numerous microclimates.
Consider its natural contours. It boasts Alps in the north, Lake Garda in the west and the Adriatic Sea to the southeast.





Though Veneto turns out many storied wines, it's the volume of Pinot Grigio and demand for Prosecco that have made it famous. Great versions of the latter come from Conegliano Valdobbiadene DOCG and Cartizze DOCG. The red wines of Valpolicella DOC and Amarone della Valpolicella DOCG are both based largely on black grape Corvina, as are the rosé and red wines of Bardolino DOC. East of Verona, Garganega is the main white grape in Soave DOC, while Trebbiano dominates in the white wines of Lugana DOC on the southern shores of Lake Garda.

Other varieties: Cabernet Franc, Corvinone, Merlot, Molinara, Rondinella

