

# Central Italy

	Emilia-Romagna	Colli Piacentini DOC (est 1967)	Umbria	Orvieto DOC (est 1971)	Sagrantino di Montefalco (DOCG est 1992)
<b>H A</b>		2,610 ha. 74,100 hl volume.		Classico 1700ha Regular zone 600ha	
<b>L O C A T I O N</b>	North central area. Adriatic sea to Liguria. Inland Emilia district from coast Romagna. Best vineyards from sub-Appennine strip along southern border.	Western edge of region. Eastern border of Oltrepo Pavese.	Central land-locked region. SE of Tuscany. Lake Trasimeno (very large).	Also in Lazio.	SE region of Umbria. Province of Perugia.
<b>C L I M A T E</b>	Continental Annual high 17.8C/55.6F Annual low 8.5C/47.3F Annual rainfall 709mm/27.9in Growing season rainfall 419mm/16.5in		Continental. Moderated by maritime wines from the Tyrrhenian Sea. Annual high 18.7C/65.7F Annual low 7.3C/45.1F Annual rainfall 816mm/32in Growing season rainfall 464mm/18in		
<b>S O I L</b>	Most deep alluvial plain of the PO river - fertile agricultural land. Elevation 29-300m		Elevation 336-493m	Tuffeau soil.	
<b>V A R I E T I E S</b>	Trebbiano 27.8%, Lambrusco 12.3%, Ancellotta 7.3% Malvasia, Barbera 3.9%, Bonarda. Sangiovese 15.3%, best from SE, can rival Tuscany.	Varietal Bianco: Chardonnay, Malvasia, Pinot Grigio, Sauvignon. Varietal Frizzante Bianco: Chardonnay, Malvasia, Pinot Grigio, Sauvignon. Varietal Spumante Bianco: Chardonnay, Malvasia, Pinot Grigio. Varietal Pinot Nero Rosato. Varietal Pinot Nero Frizzante Rosato. Rosso Novello. Varietal Rosso: Barbera, Bonarda, Cabernet Sauvignon, Pinot Nero. Varietal Frizzante Rosso: Barbera, Bonarda, Pinot Nero. Varietal Spumante Rosso: Barbera, Bonarda, Pinot Nero. Vin Santo: bianco. Varietal Malvasia Passito. Best known for Gutturmo: blend of Barbera & Croatina aged in barrel, now a DOC.	Sangiovese: 19.7%, significant improvement in quality during the 80s-90s. Sagrantino: 7.3%, rustic & tannic, improving with modern techniques. Trebbiano: 11.6%. Grechetto: 10.9%, thick skins resist downy mildew, great for Vin Santo.	Min 60% Trebbiano Toscano (Procanico) and Grechetto. Max 40% other white grapes suitable in Umbria.  Orvieto Abboccato: 5% production, semi sweet and sweet styles.	100% Sagrantino.
<b>V I T I</b>		Min 3,000 vines/ha planting density. Max yields: Rosso Novello/Barbera/Bonarda/Malvasia 13 tons/ha. Chard/CS/PN/PG/Sauvignon/Vin Santo 10 tons/ha.		Yields 11 tons/ha. Superiore: 8 tons/ha.	Max yields 8 tons/ha.
<b>V I N I</b>		Vin Santo to sparkling slightly frizzante.		Historical lightly sweet with some botrytis. Now dry, white blend.	Min 37 mo aging w/ 12 mo in wood.
<b>S U B S</b>	2 DOCGs: Colli Bolognesi Pignoletto, Romagna Albana (Italy's 1st DOCG). 19 DOCs.	2 sub DOC's.	2 DOCGs: Montefalco Sagrantino, Torgiano Rosso Riserva. 13 DOCs.	Classico region.	2 DOCGs: Montefalco Sagrantino (dry red), Montefalco Sagrantino passito (sweet red).
<b>P R O D</b>	6.5m hl production. Only 15% is DOC. Often IGT. Area most known for Lambrusco.	Generally IGT.	1M hl production. Only 17% DOC. 4th smallest region. 1990s increase in quality, many high quality wines from international varieties. Orvieto native Riccardo Coratella & Tuscan oenologists raised the bar. Success due to lower prices compared to Tuscany.	80% of Umbria DOC production.	

	Tuscany (Toscana)	Bolgheri DOC (est 1994)	Vernaccia di San Gimignano DOCG (1st DOC in 1966, DOCG 1993)
H A			
L O C A T I O N	Famously undulating countryside. 68% of land is classified as hilly, 8% flat. Hillsides enjoy lower fertility, higher altitudes produce best wines. Most planted between 150m-500m elevation. Reds planted up to 500m, whites up to 700m. Higher the vines, longer the ripening season, greater the acidity.	Small town.	Southwest of Florence.
C L I M A T E	Mediterranean climate. Summers are long and fairly dry. Winters not as harsh as northern Italy. Abundant sun allows Sangiovese to ripen at this latitude. Large diurnal temp swings create aromatics. Altitude can increase this effect. Average rainfall 830mm / 33in.	Proximity to the sea tempers climate. Grapes ripen earlier often before autumn rains arrive. Sunny, dry, moderately windy.	
S O I L	Best zones have calcium-rich marls. Galestro - friable rock in marl soils rich in limestone (mostly Chianti Classico).		Sandstone based soils.
V A R I E T I E S	<b>Sangiovese: 63.9%</b> Workhorse grape domesticated by Etruscans. Best with low yields, selected clones, low training. Tendency towards high acid, light color, oxidation. Best in calcium rich marls. Loves small oak barrels. Blends well with Bordeaux varieties. Many guises. <b>Trebbiano Toscano: 5.2%</b> High productivity, lacks character. Over 12 DOC-based wines. Mostly used for Vin Santo. <b>Vermentino: &lt;1%</b> Mostly along coastal areas. Chardonnay. Cabernet Sauvignon 4.3% Merlot 4.8% Syrah 1.2%	Predominantly CS and Merlot. Sangiovese permitted up to 70%.	<b>Vernaccia:</b> Unrelated to any other Vernaccia. Crisp, refreshing, pleasant bitter finish. Must be 90% Vernaccia with 10% max non-aromatic varieties.  Seeing success with Sangiovese, CS, Chard.
U V I T I	<b>Then:</b> Many unsuitable clones and poor rootstocks. 1960s a period of replanting. <b>Now:</b> New vineyards, superior clones.		
V I N I	<b>Then:</b> Sangiovese blended with reds and whites. <b>Now:</b> Up to 100% Sangiovese.	Whites and Roses tend to be ordinary. Rosso must be aged 24 months for DOC.	Some small barrel maturation. Still modest quality and price. Riserva min 12 mo aging, 4 mo in bottle.
S U B S	<b>DOC History:</b> DOC creation favored low quality and high yields. Quality minded producers in the 60s and 70s did not follow DOC rules - mostly French varieties aged in small barrels. Wines were downgraded to VdT, but high quality, expensive, and received acclaim. "Super Tuscans" were born. DOC laws changed creating new categories.	2 famous Super Tuscans: Ornellaia Sassicaia (has own sub-zone appellation, up to 85% CS, 15% CF, aged 26 months).	
P R O D U C T I O N	3M hl production.	Lots of outside investment. Sold as Vino de Tavola or IGT before 1994.	

	Chianti DOCG (DOCG est 1984)	Chianti Rufina DOCG (DOCG est 1984)	Chianti Colli Senesi DOCG (DOCG est 1984)	Chianti Classico DOCG (DOCG est 1984)	Brunello di Montalcino DOCG	Vino Nobile di Montepulciano DOCG (est 1980)
H A	17,000 ha	745 ha	3,553 ha	7,142 ha		820 ha
L O C A T I O N	Large area stretching between Florence and Siena, south to Montepulciano.	Northeastern zone. Vineyards 150-300m.	South of Classico region. Siena hills. Includes Brunello di Montalcino and Vino Nobile.	Large diverse area. Vineyards planted 250-500m. Soils and aspect vary considerably.	South-central Tuscany.	Southeast corner of Tuscany. 120km south of Florence. Vineyards 250-600m, best towards the bottom. Most exposure with east or south-east.
C L I M A T E		Dry microclimate protected by northern mountains. Cool maritime breezes flow through mountain pass giving greater aromatics and longevity.		900mm rainfall.	Climate significant factor in style. Warmer, drier than Chianti. Driest DOCG, 700mm. Cool maritime breeze from the SW gives cool nights and excellent ventilation. North: Galestro soils, higher elevation, more aromatic. South: clay, higher temps, earlier harvest, fuller, more forward.	
S O I L		Clay and limestone marls.		Galestro (soft marl-like soil), alberese (sandstone), clay schist, and sand.		Higher sand concentration. No limestone.
V A R I E T I E S	Sangiovese: 70-100% Max 30% combined other local grapes. Whites: max 10% (being phased out). Cab Franc and/or Cab Sauv: max 15%.		Sangiovese: 75-100% Whites: no allowed as of 2015 vintage. Max 25% combined other local grapes. Cab Franc and/or Cab Sauv: max 10%.	Sangiovese: 80-100%. Max 20% other grapes, no restrictions. No white varieties as of 2006 vintage. Max 20% other local red grapes.	Sangiovese Grosso: Clone isolated by Biondi-Sandi. Achieves max ripeness. Full, richer than elsewhere. Regular exceeding 14% abv.	Prugnolo Gentile (Sangiovese): Min 70%, can be 100%. CS used in blending. Fuller bodied, higher abv than Chianti. Not as aromatic or elegant.
V I T I	Min planting density 4,000 vines/ha. Max yields 9 tons/ha; 63 hl/ha. All subzones 8 tons/ha; 56 hl/ha. Superiore: 7.5 tons/ha; 52.5 hl/ha.	Min planting density 4,000 vines/ha. Max yields 8 tons/ha; 56 hl/ha. Old vines.	Min planting density 4,000 vines/ha. Max yields 8 tons/ha; 56 hl/ha.	Min planting density 3,350 vines/ha. Max yields 7.5 tons/ha. Emergency irrigation allowed.		
V I N I	Min 11.5% abv. 12% Riserva & Superiore. Chianti: Not be released before March 1 following harvest. Superiore: Not be released before September 1 following harvest. Riserva: min 2 years.	Min 12% alc. May not be released until September 1 following harvest. Riserva: 12.5% min alc. Min 6 months in wood.	Min 12% alc. May not be released until March 1 following harvest. Riserva: 12.5% min alc. Min 8 months in wood, 4 months in bottle.	Min 12% abv. May not be released before October 1 following harvest. Riserva: 12.5% min alc. Min 24 months aging including 3 months in bottle. Gran Selezione (est 2013): 13% min alc. Must be estate fruit. Min 30 months aging including 3 months in bottle. Small barrel maturation standard for top producers. New oak for riserva and IGT.	Min 24 mo in wood, 4 mo bottle. May be released 48 mo after harvest. Riserva 60 mo. Barrique standard but not required. Rosso: 1 year ageing.	Min 24 mo wood. Riserva 36 mo in wood.
S U B S	8 subzones: Classico, Rufina, Colli Fiorentini, Colli Senesi, Colline Pisane, Colli Aretini, Montalbano, and the last to be added in 1997, Montespertoli.	Delimited in 1716 as superior.	Other zones: Montalbano 318ha Colli Fiorentini 905ha Montespertoli 57ha Colline Pisane 154ha Colli Aratini 649ha	Delimited area in 1716. Negatively expanded in 1932. Expansion confirmed DOC in 1966.		
P R O D	650,000 hl basic Chianti.	Frescobaldi owns 20% of land. Salvapiara a top producer. Regarded most consistent in quality behind Classico.				

	Carmignano DOCG (est 1990)	Vin Santo "Holy Wine"	Marche	Verdicchio del Castelli di Jesi DOC (est 1968)	Rosso Conero DOC (est 1968)	Rosso Piceno DOC (est 1968)
H A				3,150ha planted.		4,800 ha
L O C A T I O N	Northwest of Florence. Originally part of Chianti. 1975: Independence and DOC. Vineyards 50-200 m.		Eastern most region in central Italy. Toscana thru Umbria to Adriatic. Land rises from costal plains to rolling hills to Apennines spine. Mediterranean vegetation.	30km from the Adriatic sea. Classico zone 90%.	Small coastal area named for Monte Conero. Within Rosso Piceno DOC.	Large area, southern hill country. Classico zone in for south of region but does not guarantee quality. Excludes vineyards found within Rosso Conero DOC.
C L I M A T E			Temperate climate: hot, dry summers, not as uniform as west. North: continental. South: mediterranean. Wetter than Tuscany.			
S O I L			Calcareous soils.			
V A R I E T I E S	Sangiovese: min 50%. 10-20% CS & CF. Max 20% Canaiolo. Max 10% Trebbiano. Lower acidity and firmer tannins than Chianti Classico.	Trebbiano, Malvasia. Sangiovese version exists. Bone dry to ultra sweet.	Verdicchio: 13.7%. Often bland, enormous potential with reduced yields and careful winemaking. Known as Trebbiano di Soave, Lugana. Montepulciano: 19.2%. Dominates red DOCs. More in blend the better. Sangiovese: 21.3%. Used for blending. More in blend, lighter wine.	Verdicchio: min 85%. Max 15% Trebbiano & Malvasia. Sparkling and sweet passito styles made.	Rosso only. Montepulciano: min 85%. Max 15% Sangiovese and other red grapes.	Rosso, Rosso Superiore, Varietal Sangiovese. Montepulciano: 35-85%. Sangiovese: 15-50%. Better producers increase portion of Montepulciano.
V I T I		Dried on mats or hung from rafters in hot, well ventilated areas. Grapes crushed end of November to end of March. Longer = sweeter.	Yields: Whites 13-14 tones/ha. Reds 100 hl/ha. Tendone training. 2,000 vines/ha.	Yields 14 tones/ha. Classico 11 tons/ha.	Yields 100hl/ha. 13 tons/ha.	Yields 100hl/ha, 13 tons/ha. Superiore: 12 tons/ha.
V I N I	Some experimentation with barriques and large wood casks.	Aged in small barrels 50-300L called caratelli. Historically chestnut, more oak since 1980s. Once filled, sealed, never topped off. Oxidative. Min 3 years aging. Better producers rarely before 5 years. 4-10 years in cask typical.			Winemaking can be inconsistent.	Winemaking can be inconsistent. Superiore: wine may not be released before Nov 1st the following year.
S U B S			5 DOCGs. 15 DOCs.			
P R O D U C T I O N			1.9M hl production. 17% DOC (11 total). Significant economic improvement between 1960-1990.	60% production co-ops. Top producers show capability of high quality.		Of potential 465,000 hl DOC wine, less than 30,000 hl is declared.

	Lazio	Frascati DOC (est 1966)	Abruzzo	Montepulciano d'Abruzzo DOC (est 1968)	Trebbiano d'Abruzzo DOC (est 1972)
H A	100,000 ha	2,600 ha			
L O C A T I O N	Home to Rome.	SE of Rome.	Immediately south of Marche, east of Lazio. Mountainous region. Significant Adriatic coastline. Favorable hillside vineyards that descend to the Adriatic.		
C L I M A T E			Warm climate, summer heat, abundant sunshine.		
S O I L					
V A R I E T I E S	85% white: Malvasia, Trebbiano. No significant red: occasional Merlot, CS blend suggests area suited to reds.	Bianco, Spumante. Malvasia: min 70% Malvasia di Candia and/or Malvasia del Lazio. Max 30% combined Bellone, Bombino Bianco, Greco Bianco, Trebbiano Toscano, Trebbiano Giallo. Light sweet and botrytis sweet wines also.	Montepulciano: region's most cultivated varietal. Ripe, tannic, and full-bodied wines of deep color. Rosato = Cerasuolo, referring to cherry red hue.	Montepulciano: min 85% Up to 15% Sangiovese (23%) permitted. 2 styles: Fruity, soft tannins, drank young. Serious style aged in oak.	Min 85% Trebbiano d'Abruzzo (better, distinct, known as Bombino), Trebbiano Toscano. Max 15% other non-aromatic white grapes. Generally better than Trebbiano Toscano. Capable of being very distinctive.
V I T I	Yields 14 tonnes/ha. Tendone training.	Min planting density 3,000 vines/ha. Max Yields 14 tons/ha.	Very high yields. Favors quantity over quality. Tendone training systems.	Yields: 14 tons/ha. Min planting density 2,500 vines/ha.	Yields: 14 tons/ha. Min planting density 2,500 vines/ha.
V I N I				Riserva: min aged 2 years, 9 months in wood.	Riserva: aged 18 months.
S U B - R E G I O N S	3 DOCGs. 27 DOCs.		8 DOCs: Abruzzo, Cerasuolo d'Abruzzo, Controguerra, Montepulciano d'Abruzzo, Ortona, Terre Tollesi, Trebbiano d'Abruzzo, Villamagna. 1 DOCGs: Montepulciano d'Abruzzo Colline Teramane.	Montepulciano d'Abruzzo Colline Teramane DOCG: Est 2003. Min 90% Montepulciano. Min 2 years aging, 1 in oak, 6 months in bottle. Riserva 3 years aging, 1 in oak, 6 months in bottle. Min planting density 3,000. Max yields 9.5 tons/ha.	
P R O D U C T I O N	High volume, low prices. No incentive for quality. 2.7M hl production. 15% of vineyards DOC. 6th in Italian production. 75% by co-ops.	180,000 hl production.	4M hl production. 5th in production. A huge contributor to Italy's lower quality wine lake.	55.4% of plantings.	

	Campania	Puglia	Basilicata
H A	48,000 ha / 1,100 ha DOC	100,000 ha	
L O C A T I O N	SW Italy. The "shin". Hillside vineyards. Mt. Vesuvius.	Extreme south east of Italy. The heel of the boat. Narrow 350km long strip. Least mountainous region in Italy. Broad plains and low hills. Salento peninsula: lower half into Adriatic and Ionian seas. Viticulturally 3 regions: North: Flat land. Large quantities of indistinguishable wines. Trebbiano, Sangiovese, Montepulciano. Central: Decent Uva di Troia in Castel del Monte DOC. Montepulciano showing promise. South: Flat plains of Salento peninsula. Puglia's best wines. Negroamaro, Primitivo.	Southern region. "Sole of the boot" Mountainous, nearly land locked. Italy's 3rd least populated region. Poverty & abandonment.
C L I M A T E	Abundant sunshine.	Apulia means "lack of rain". Mediterranean climate. Cooling from Adriatic and Ionian seas.	
S O I L	Volcanic soils.	Calcareous base overlaid with iron oxide rich top soils.	
V A R I E T I E S	Interesting local varieties. Falanghina 12%. Greco Bianco 4.2%. Fiano. Aglianico 29.6%: deep colored, high tannin, marked acidity, early budding, late ripening.	Trebbiano Toscano & Gtallo 10.4%. Negroamaro 13.8%. Primitivo 14.2%. Sangiovese 15.1%. Montepulciano 11%	Aglianico: 47.5%. Quality. Malvasia 2.4%, Moscato: Limited quantities of dry, sweet, lightly sparkling wines.
V I T I		Negroamaro often goblet trained. Castel del Monte 98-105 hl/ha. Negroamaro DOCs 98-126 hl/ha. Primitivo di Monduria 63 hl/ha.	
V I N I			
S U B S	<b>Taurasi DOCG - 1993</b> 421 ha. Boundaries are generous. Best at 400-500m elevation, Aglianico thrives on volcanic soil. Can produce high quality. 3 years aging, 1 year in wood. Riserva 4 years.  <b>Falernodel Mossico DOC</b> Coastal area planted on slopes of Mount Mossico. Blend of Aglianico, Piediroso, Primitivo, Barbera. Varietal whites.  <b>Fiano d'Avellino DOCG</b> Whites from Fiano.  <b>Greco di Tufo DOCG</b> Grown around Tufo village. Whites made from a clone of Greco Bianco. Historically aged in wood. Modern style fermented at cooler temps.	Over 2 dozen DOCs. 4 DOCGs. 6 IGTs: Salento, Tarantino, Daunia, Valle d'Itria, Le Murge, Puglia, Negroamaro del Salento. 8 Negroamaro DOCs: Salice Salentino (most important), Copertino, Alezio, Brindisi, Leverano, 2 Primitivo DOCs: Manduria, Giola del Colle. Mostly in the western half of Salento.	4 DOCs: Aglianico del Vulture, Grotтино di Roccanova, Matera, Terre dell'Alta Val d'Agri. 1 DOCG: Aglianico del Vulture Superiore. Aglianico del Vulture DOC: 400 ha. Vulture is extinct volcano. Northern part of region. Cool nights at high altitude, 450-600m. Need to reduce yields and pick late or will not be ripe. New french oak replacing old chestnut casks.
P R O D U C T I O N	2.2M hl production. 80,000 hl DOC.	540 ha DOC, only 2%. 7M hl (13M hl in 1980s) Less than 25% sold in bottle. Co-ops 60%. Producers abandoning DOC. No incentive for producers to work with lower yields. Mass production devoted to base wines for vermouth, bulk blending, or distillate. EU vine pulling scheme has considerably lowered production since the 1980s.	500,000 hl production. Less than 2% DOC. Little commercial, industrial, or viticultural activity.

	Calabria	Silicia (Sicily)	Sardinia (Sardegna)
H A	35,000 ha	125,000 ha planted.	40,000 ha
L O C	Rugged southern terrain. "Toe of the boot" 60% classified hillsides. 15% mountains.	Island in the Tyrrhenian sea. Separated from Calabria by the narrow Strait of Messina. Hilly mountainous terrain. Mt Etna highest peak 3329 m. Madonie mountain range next highest. Hillside vineyards with excellent exposures.	Mediterranean island 200km off coast. South of Corsica. Home to many cultures including Catalans.
C L I M A T E	Region climatically divided between the hot Mediterranean coast and the more continental, higher-altitude interior.	Intense summer heat. Abundant sun. Good diurnal temp variation. Low rainfall. Arid Mediterranean heat is countered by altitude allowing large diurnal swings to even ripening.	Hot, dry Mediterranean climate.
S O I L		Volcanic soil - poor.	
V A R I E T I E S	90% red. Gaglioppo: Base for most DOC wine. Potential especially with oak. Often blended with Greco, Trebbiano, Nerello Mascalese. Greco Bianco 4.2%. Greco Nero 6.5%. Some experiments with international varieties.	Whites: Catarratto 33.4%: Grape concentrate. Most planted grape. Only found in western Sicily. Inzolia 5.7%: Showing potential. Grillo 6%: 2300 ha. Chardonnay 4.7%: Most popular international variety. results suggest maybe too hot climate. Zibibbo (Muscat of Alexandria): Sweet wines. Grecanico. Carricante.  Reds: Nero d'Avola (Calabrese) 15.7%: Historically blended for color and tannin. Perricone Nerello Mascalese: Potential to rival Nero d'Avola. Nerello Cappuccio. Frappato: Cerasuolo di Vittoria DOC Syrah 5.1%: Suited to climate. Exciting wines. Cab Sauv and Merlot: Climate may be too hot.	Whites Vermentino 17% Nuragus 7.3%  Reds Cannonau (Garnacha/Grenache) 29.4% Carignano (Carinena, Carignan) 10.1%  Most varieties are Spanish origin.
V I T		Restoration of sweet wine tradition. Experimental plantings on high slope of Mt Etna. 1960-90s poor viticultural practices. Focus on quantity, overproduction, and poor marketing.	Carignano del Sulcis 105 hl/ha Vermentino di Sardegna 130 hl/ha Nuragus di Cagliari 140 hl/ha Little matching grapes to site.
V I N		Movement to quality and modern technology.	
S U B S	No DOCGs / 9 DOCs  <b>Greco di Bianco DOC (1980)</b> Very tip of the 'toe'. Greco. Bianco Passito, partially dried. Interesting dessert wine. 17% min alc.  <b>Ciró DOC (1969)</b> Most important DOC. Greco Bianco min 80%. Gaglioppo for Rosato/Rosso. Only 850 ha out of 2700 ha make DOC wine. 1/4 of potential.	1 DOCG / 23 DOCs  <b>Alcamo DOC</b> Area in the NW. Sicilia's most extensive vineyards mostly whites from Cataratto. Some rose and red.  <b>Cerasuolo di Vittoria DOCG (est 2005)</b> SE corner. Iron-rich clay over limestone with more sand to the east and south. 50-70% Nero d'Avola (Calabrese) 30-50% Frappato  <b>Passito di Pantelleria DOC</b> Small island Pantelleria near South Africa. Luscious dessert wines from Moscato. 100% Zibibbo.	1 DOCG / 17 DOCs  <b>Vermentino di Gallura DOCG (1st DOCG in 1996)</b> Small area, extreme north end. Hot, high-elevation. Poor, rocky, granite soils. Min 95% Vermentino. Bianco, Spumante, Frizzante, Passito. Aromatic, rich wines and may see oak. Fresher styles more common.  <b>Cannonau di Sardegna DOC (Est 1972)</b> Entire island. Best from Nuragus, eastern province. Rosato, Rosso, Passito. Min 85% Cannonau. Classico min 90%. Often rustic and spicy, with a fuller body than its color would indicate. Premature oxidation can be an issue.
P R O D U C T I O N	1M hl production. DOC production 3%. 5% of agricultural land planted to vines. Average property size under 1/2 ha.	Avg 7M hl down from 10M hl. Falling demand for blended wine. Historically bolstered northern lighter wines. Usually surpassed in volume only by Veneto.	DOC largely abandoned. Zones expanded to include entire island. 800K hl down from 4.5M hl. 167K hl DOC production, 4%. 40% of land for livestock. 70,000 ha down to 40,000 ha.