

Study Checklist for the Italian Wine Professional Certification

Instructions: Use this document as a checklist when studying for the Italian Wine Professional certification exam. Turn each bullet point into flashcards, or simply write out the answers in list format. Combine this activity with the workbook exercises to prepare for the test.

General

- Recall Italy's world ranking in grape growing, wine production, overall exports, and exports to the U.S.
- Recall basic Italian history of interactions with other countries that impacted the wine industry, including the Etruscans, the ancient Greeks, the ancient Romans, other cultures during the Renaissance and later, and the European Union
- Know Italy's geographic position in Europe and its neighboring countries and seas
- Know Italy's most important topographical features
- Identify all 20 political/administrative regions in Italy on a map
- Know which regions
 - have the most denominations
 - produce the most wine
 - have strong non-Italian cultural influences
- Recall in which regions Florence, Milan, Naples, Rome, and Venice are located

Wine Label Terms and Wine Laws

- Understand the quality pyramid for Italian wine under both EU and national law
- Recall the general requirements a wine must meet to use a protected place-name on its label
- Understand the relationships among the DOP, DOC, and DOCG designations
- Know the general relationship between DOPs and IGPs in terms of geographic areas, quality, and price
- Understand the meaning of common labeling terms, including *riserva*, *superiore*, and *classico*
- Understand terms used in Italy for pink wines and where those terms are most often used
- Know the minimum standard for labeling a wine as a varietal
- Understand the term *super* in the context of “super Tuscan” and similar wines

Viticulture and Vinification

- Understand the differences between making red wines and white wines
- Understand the differences between making still wines and sparkling wines
- Know the grape varieties used to make Italy's key sparkling wines
- Understand basic sparkling wine terminology used in Italy
- Understand the differences between making table wines and sweet and/or fortified wines
- Understand basic dessert wine terminology used in Italy
- Understand how vermouth, amaro, grappa, and table wine differ from one another

Denominations

For the following denominations, know:

- the correct spelling
- in which region(s) they're located
- what their quality level is (DOCG, DOC, IGP)
- what type(s) of wines they make (white, rosato, red, sparkling, dessert)
- what the primary grapes of their best-known wine(s) are
- whether their wines are blends, varietals, or pure examples of one variety
- denominations with the highest volumes of production

For the denominations covered in Lesson 8, also recall:

- grape varieties and percentages allowed, aging requirements, styles, subzones, and primary communes of production

Piedmont: Alta Langa, Asti, Barbaresco, Barbera d'Alba, Barbera d'Asti, Barolo, Brachetto d'Acqui, Diano d'Alba, Dogliani, Dolcetto DOCs, Erbaluce di Caluso, Gattinara, Gavi, Ghemme, Langhe, Monferrato, Nizza, Ovada, Piemonte, Roero

Valle d'Aosta: Valle d'Aosta/Vallée d'Aoste

Lombardy: Franciacorta, Garda, Lugana, Oltrepò Pavese, Oltrepò Pavese Metodo Classico, Riviera del Garda Classico, Valtellina denominations

Trentino–Alto Adige: Alto Adige/Südtirol, Delle Venezie, Trentino, Trento, Valdadige, IGP Trevenezie

Veneto: Amarone della Valpolicella, Asolo Prosecco, Bardolino, Bardolino Superiore, Bianco di Custoza, Conegliano Valdobbiadene Prosecco, Delle Venezie, Garda, Lugana, Prosecco, Recioto della Valpolicella, Recioto di Soave, Soave, Soave Superiore, Valdadige, Valpolicella, Valpolicella Ripasso, IGP Trevenezie, IGP Veneto

Friuli–Venezia Giulia: Collio, Delle Venezie, Friuli, Friuli Colli Orientali, Prosecco, IGP Trevenezie

Emilia Romagna: Colli Bolognesi Pignoletto, Emilia Romagna, Lambrusco denominations

Tuscany: Bolgheri, Brunello di Montalcino, Carmignano, Chianti and its subzones, Chianti Classico, Maremma Toscana, Morellino di Scansano, Rosso di Montalcino, Rosso di Montepulciano, Sant'Antimo, Vernaccia di San Gimignano, Vino Nobile di Montepulciano, Vin Santo, IGP Toscana

Marche: Castelli di Jesi Verdicchio Riserva, Cònero, Offida, Rosso Cònero, Rosso Piceno, Verdicchio dei Castelli di Jesi, Verdicchio di Matelica, Verdicchio di Matelica Riserva

Abruzzo: Cerasuolo d'Abruzzo, Colline Teramane Montepulciano d'Abruzzo, Montepulciano d'Abruzzo, Trebbiano d'Abruzzo

Umbria: Montefalco Sagrantino, Orvieto

Lazio: Cesanese del Piglio, Est! Est!! Est!!! di Montefiascone, Frascati, Frascati Superiore, Orvieto

Campania: Aglianico del Taburno, Falanghina del Sannio, Fiano di Avellino, Greco di Tufo, Taurasi, Vesuvio

Basilicata: Aglianico del Vulture, Aglianico del Vulture Superiore

Puglia: Castel del Monte denominations, Primitivo di Manduria, Salice Salentino, IGP Puglia, IGP Salento

Calabria: Cirò

Sicily: Cerasuolo di Vittoria, Etna, Marsala, Pantelleria, Sicilia, IGP Terre Siciliane

Sardinia: Cannonau di Sardegna, Nuragus di Cagliari, Vermentino di Gallura, Vermentino di Sardegna, IGP Isola dei Nuraghi

Grape Varieties

For each of the following grape varieties, know:

- its color (red or white)
- whether it is an international or Italian variety
- with which region(s) it is most closely associated
- the correct spelling
- additional facts covered in the course (e.g., which are the most planted varieties, common alternative names) for a few varieties

Red: Aglianico, Barbera, Bombino Nero, Brachetto, Cabernet Franc, Cabernet Sauvignon, Cannonau, Carignano, Cesanese, Corvina, Croatina, Dolcetto, Frappato, Freisa, Gaglioppo, Grignolino, Lagrein, Lambrusco, Merlot, Monica, Montepulciano, Nebbiolo, Negroamaro, Nerello Mascalese, Nero d'Avola, Piediroso, Pinot Nero, Primitivo, Raboso, Refosco, Rondinella, Sagrantino, Sangiovese/Brunello/Morellino/Prugnolo Gentile, Schiava, Syrah, Teroldego, Uva di Troia/Nero di Troia

White: Ansonica/Insolia, Arneis, Carricante, Catarratto, Chardonnay, Coda di Volpe, Cortese, Erbaluce, Falanghina, Fiano, Friulano/Tai, Garganega, Gewürztraminer, Glera, Grecanico Dorato, Grechetto/Pignoletto, Greco, Grillo, Malvasia, Moscato, Nuragus, Passerina, Pecorino, Pinot Bianco, Pinot Grigio, Ribolla Gialla, Sauvignon Blanc, Trebbiano, Verdicchio, Vermentino, Vernaccia, Zibibbo