

PRACTICE EXAM 9: ITALY

1. What is the highest classification level in Italian wine law?

- A. DOC
- B. IGT
- C. DOCG
- D. Vino

2. Which grape variety produces Barolo and Barbaresco?

- A. Nebbiolo
- B. Sangiovese
- C. Barbera
- D. Dolcetto

3. What is the minimum aging requirement for Barolo?

- A. 12 months
- B. 24 months
- C. 36 months
- D. 38 months (including 18 in wood)

4. Which Piedmont appellation produces wines that are typically ready to drink earlier than Barolo?

- A. Gavi
- B. Barbaresco
- C. Roero
- D. Moscato d'Asti

5. What is the primary grape variety of Chianti Classico?

- A. Montepulciano
- B. Nebbiolo
- C. Sangiovese
- D. Corvina

6. Which designation indicates Chianti Classico aged for a minimum of 24 months?

- A. Riserva
- B. Superiore
- C. Gran Selezione
- D. Classico

7. What is the name for the area historically considered the heart of the Chianti region?

- A. Chianti Rufina
- B. Chianti Classico
- C. Chianti Colli Senesi
- D. Chianti Montalbano

8. Which wine was the first DOCG in Italy?

- A. Barolo
- B. Chianti
- C. Barbaresco
- D. Brunello di Montalcino

9. What grape variety is Brunello di Montalcino made from?

- A. Sangiovese Grosso (Prugnolo Gentile)
- B. Montepulciano
- C. Sangiovese (locally called Brunello)
- D. Nebbiolo

10. What is the minimum aging requirement for Brunello di Montalcino?

- A. 5 years (including 2 years in wood)
- B. 3 years
- C. 4 years
- D. 6 years

11. Which Tuscan wine is made from the same grape as Brunello but with shorter aging requirements?

- A. Chianti Classico
- B. Rosso di Montalcino
- C. Vino Nobile di Montepulciano
- D. Morellino di Scansano

12. What is Vino Nobile di Montepulciano primarily made from?

- A. Montepulciano grape
- B. Nebbiolo
- C. Corvina
- D. Sangiovese (locally called Prugnolo Gentile)

13. Which term describes Tuscan wines made from international varieties outside traditional DOC regulations?

- A. Super Tuscan
- B. Riserva
- C. Classico
- D. Superiore

14. What was the original classification of groundbreaking wines like Sassicaia?

- A. DOCG
- B. DOC
- C. Vino da Tavola (later IGT)

D. Superiore

15. Which Tuscan coastal appellation is now a DOC known for Cabernet-based wines?

A. Chianti Classico

B. Bolgheri

C. Montalcino

D. Montepulciano

16. What is the primary white grape of Vernaccia di San Gimignano?

A. Trebbiano

B. Verdicchio

C. Grechetto

D. Vernaccia

17. Which sparkling wine method is used for Prosecco production?

A. Tank method (Charmat/Martinotti)

B. Traditional method

C. Ancestral method

D. Transfer method

18. What is the grape variety used for Prosecco?

A. Moscato

B. Chardonnay

C. Glera

D. Pinot Grigio

19. Which designation indicates the highest quality level for Prosecco?

A. DOC

B. Prosecco Superiore DOCG (Conegliano Valdobbiadene)

C. Frizzante

D. Spumante

20. What style of Prosecco is fully sparkling?

A. Frizzante

B. Tranquillo

C. Col Fondo

D. Spumante

21. Which grape variety dominates the blend in Valpolicella wines?

A. Corvina

B. Rondinella

C. Molinara

D. Corvinone

22. What is the production method for Amarone della Valpolicella?

A. Carbonic maceration

B. Appassimento (dried grapes)

C. Fortification

D. Cryoextraction

23. What style of wine is Recioto della Valpolicella?

A. Dry red

B. Sparkling

C. Dry white

D. Sweet red

24. What is Ripasso della Valpolicella?

- A. Basic Valpolicella
- B. Sweet wine
- C. Wine refermented on Amarone pomace
- D. Sparkling wine

25. Which white wine comes from the Veneto region around Verona?

- A. Soave
- B. Gavi
- C. Verdicchio
- D. Fiano

26. What is the primary grape variety in Soave?

- A. Trebbiano
- B. Garganega
- C. Pinot Grigio
- D. Vermentino

27. Which northeastern Italian region is known for high-quality Pinot Grigio?

- A. Veneto
- B. Lombardy
- C. Friuli-Venezia Giulia (and Trentino-Alto Adige)
- D. Piedmont

28. What is the Alto Adige (Südtirol) region's cultural heritage?

- A. French
- B. Spanish
- C. Swiss

D. Austrian/German

29. Which grape variety produces aromatic white wines in Alto Adige?

A. Gewürztraminer

B. Chardonnay

C. Pinot Grigio

D. Sauvignon Blanc

30. What is the Italian term for the traditional method of sparkling wine production?

A. Charmat

B. Metodo Classico

C. Ancestrale

D. Martinotti

31. Which Lombardy DOCG produces traditional method sparkling wine rivaling Champagne?

A. Valtellina

B. Oltrepò Pavese

C. Lugana

D. Franciacorta

32. What grape variety is Valtellina Superiore made from?

A. Sangiovese

B. Barbera

C. Nebbiolo (locally called Chiavennasca)

D. Corvina

33. Which Central Italian region produces Verdicchio?

A. Marche

- B. Umbria
- C. Abruzzo
- D. Lazio

34. What is the most planted red grape in Abruzzo?

- A. Sangiovese
- B. Montepulciano
- C. Primitivo
- D. Negroamaro

35. Which Umbrian DOCG features the tannic Sagrantino grape?

- A. Orvieto
- B. Torgiano Rosso Riserva
- C. Montefalco Sagrantino
- D. Rosso di Montefalco

36. What style of wine is Orvieto traditionally known for?

- A. Tannic red
- B. Sparkling
- C. Rosé
- D. White (dry to sweet)

37. Which Southern Italian region produces Taurasi?

- A. Campania
- B. Puglia
- C. Calabria
- D. Basilicata

38. What grape variety is Taurasi made from?

- A. Primitivo
- B. Aglianico
- C. Negroamaro
- D. Nero d'Avola

39. Which Campanian white grape produces wines in the Fiano di Avellino DOCG?

- A. Greco
- B. Falanghina
- C. Verdicchio
- D. Fiano

40. What is Greco di Tufo?

- A. Red wine from Puglia
- B. Sparkling wine
- C. White wine from Campania
- D. Sweet dessert wine

41. Which region is Italy's largest wine producer by volume?

- A. Veneto (or Sicily, depending on year)
- B. Tuscany
- C. Piedmont
- D. Puglia

42. What is Primitivo genetically identical to?

- A. Sangiovese
- B. Zinfandel
- C. Nebbiolo

D. Merlot

43. Which Puglian grape produces deeply colored, full-bodied red wines?

A. Primitivo

B. Aglianico

C. Negroamaro

D. Montepulciano

44. What is the primary red grape variety of Sicily?

A. Primitivo

B. Negroamaro

C. Frappato

D. Nero d'Avola

45. Which Sicilian wine region has volcanic soils and is known for elegant wines?

A. Etna

B. Marsala

C. Cerasuolo di Vittoria

D. Noto

46. What style of wine is Marsala?

A. Dry red

B. Fortified

C. Sparkling

D. Light rosé

47. Which grape produces the red wines of Etna DOC?

A. Nero d'Avola

- B. Primitivo
- C. Negroamaro
- D. Nerello Mascalese

48. What is Cerasuolo di Vittoria made from?

- A. Nero d'Avola only
- B. Nerello Mascalese only
- C. Nero d'Avola and Frappato
- D. Primitivo and Negroamaro

49. Which island produces Cannonau (Grenache)?

- A. Sardinia
- B. Sicily
- C. Elba
- D. Pantelleria

50. What is Vermentino di Gallura?

- A. Red wine from Sicily
- B. White wine DOCG from Sardinia
- C. Sparkling wine
- D. Sweet dessert wine

51. Which classification level sits between DOC and Vino in the Italian system?

- A. DOCG
- B. Classico
- C. IGT (Indicazione Geografica Tipica)
- D. Riserva

52. What does "Riserva" indicate on an Italian wine label?

- A. Estate bottled
- B. Single vineyard
- C. First pressing
- D. Extended aging beyond minimum requirements

53. What does "Classico" indicate on an Italian wine label?

- A. From the historical heartland of an appellation
- B. Made using traditional methods
- C. Highest quality
- D. Extended aging

54. What is the Italian term for a single vineyard wine?

- A. Riserva
- B. Vigna or Vigneto
- C. Classico
- D. Superiore

55. Which Piedmont DOCG produces sweet, slightly sparkling Moscato wines?

- A. Barolo
- B. Barbaresco
- C. Gavi
- D. Moscato d'Asti

56. What is Gavi (Cortese di Gavi) made from?

- A. Arneis
- B. Moscato
- C. Cortese

D. Favorita

57. Which Piedmont red grape produces wines known for high acidity and low tannins?

A. Barbera

B. Nebbiolo

C. Dolcetto

D. Freisa

58. What characterizes wines made from Dolcetto?

A. High acidity

B. Soft tannins with bitter almond finish

C. Age-worthiness

D. Pale color

59. What is Roero Arneis?

A. Red wine from Piedmont

B. Sparkling wine

C. White wine from Piedmont

D. Sweet dessert wine

60. Which consortium symbol appears on Chianti Classico bottles?

A. A wolf

B. A bull

C. A lion

D. A black rooster (Gallo Nero)

61. What is the newest top tier designation in Chianti Classico?

A. Gran Selezione

- B. Riserva
- C. Superiore
- D. Classico

62. What grape variety is Morellino di Scansano made from?

- A. Montepulciano
- B. Sangiovese
- C. Merlot
- D. Cabernet Sauvignon

63. Which Tuscan appellation was created specifically for Sassicaia?

- A. Chianti Classico
- B. Brunello di Montalcino
- C. Super Tuscan
- D. Bolgheri Sassicaia

64. What percentage of Sangiovese is required in Chianti Classico?

- A. 100%
- B. 70%
- C. Minimum 80%
- D. 50%

65. Which aging vessel is traditional for Barolo and Barbaresco?

- A. Large Slavonian oak botti
- B. Small French barriques
- C. Stainless steel
- D. Concrete eggs

66. What is the modern style of Barolo associated with?

- A. Large botti aging
- B. Small French barrique aging
- C. No oak aging
- D. Extended maceration only

67. What subzone of Barbaresco is considered among the finest?

- A. La Morra
- B. Serralunga
- C. Rabajà
- D. Asili and other top vineyards

68. Which Piedmont appellation allows both Nebbiolo red and Arneis white wines?

- A. Barolo
- B. Barbaresco
- C. Gattinara
- D. Roero

69. What is Gattinara made from?

- A. Nebbiolo (locally called Spanna)
- B. Barbera
- C. Dolcetto
- D. Freisa

70. Which wine is made using the governo technique of adding dried grapes?

- A. Barolo
- B. Some Chianti
- C. Brunello

D. Amarone

71. What is the appassimento technique?

A. Carbonic maceration

B. Fortification

C. Early harvesting

D. Drying grapes before fermentation

72. What type of wine is Vin Santo?

A. Sparkling

B. Dry red

C. Sweet dessert wine from dried grapes

D. Fortified

73. Which grape variety is often used for Vin Santo in Tuscany?

A. Trebbiano (and Malvasia)

B. Sangiovese

C. Vernaccia

D. Vermentino

74. What is the traditional aging vessel for Vin Santo?

A. Large botti

B. Small caratelli barrels

C. Stainless steel

D. Clay amphorae

75. Which sparkling wine is produced using the traditional method in Trentino?

A. Prosecco

- B. Lambrusco
- C. Trento DOC
- D. Franciacorta

76. What characterizes Lambrusco?

- A. Still dry red
- B. Dry white
- C. Fortified sweet
- D. Lightly sparkling red (and rosé)

77. Which region produces Lambrusco?

- A. Emilia-Romagna
- B. Veneto
- C. Lombardy
- D. Piedmont

78. What is Lugana made from?

- A. Garganega
- B. Turbiana (Trebiano di Lugana)
- C. Cortese
- D. Arneis

79. Which lake borders the Lugana DOC zone?

- A. Lake Como
- B. Lake Maggiore
- C. Lake Iseo
- D. Lake Garda

80. What grape is Bardolino made from?

- A. Nebbiolo
- B. Sangiovese
- C. Corvina (and others from Valpolicella)
- D. Barbera

81. What is Chiaretto?

- A. Rosé style wine
- B. Sweet white
- C. Sparkling
- D. Fortified

82. Which region produces Collio wines?

- A. Trentino-Alto Adige
- B. Friuli-Venezia Giulia
- C. Veneto
- D. Lombardy

83. What is Ribolla Gialla?

- A. Red grape
- B. Sparkling wine
- C. White grape variety from Friuli
- D. Sweet dessert wine

84. What style of wine is associated with extended skin contact in Friuli?

- A. Sparkling
- B. Fortified
- C. Sweet

D. Orange wine (amber wine)

85. Which island produces Passito di Pantelleria?

- A. Pantelleria
- B. Sicily mainland
- C. Sardinia
- D. Elba

86. What grape is used for Passito di Pantelleria?

- A. Nero d'Avola
- B. Zibibbo (Muscat of Alexandria)
- C. Malvasia
- D. Trebbiano

87. What is Carricante?

- A. Red grape from Puglia
- B. Fortified wine
- C. Sparkling wine
- D. White grape from Mount Etna

88. Which DOC surrounds Barolo and produces lighter Nebbiolo wines?

- A. Barbaresco
- B. Roero
- C. Langhe
- D. Gattinara

89. What is the Italian term for a wine estate?

- A. Azienda (or Tenuta)

- B. Château
- C. Domaine
- D. Bodega

90. Which grape variety is known as Tribidrag in Croatia and is related to Italian Primitivo?

- A. Negroamaro
- B. Zinfandel (genetically identical to Primitivo)
- C. Sangiovese
- D. Nero d'Avola

91. What is Aglianico del Vulture?

- A. White wine from Campania
- B. Sparkling wine
- C. DOCG red wine from Basilicata
- D. Rosé from Calabria

92. Which volcanic region produces Aglianico del Vulture?

- A. Mount Etna
- B. Mount Vesuvius
- C. Stromboli
- D. Mount Vulture (Basilicata)

93. What is Salice Salentino made from?

- A. Negroamaro (and Malvasia Nera)
- B. Primitivo
- C. Aglianico
- D. Nero d'Avola

94. Which southern region is known for both Primitivo and Negroamaro?

- A. Campania
- B. Puglia
- C. Calabria
- D. Basilicata

95. What is Greco di Bianco?

- A. Dry white from Campania
- B. Sparkling wine
- C. Red wine
- D. Sweet wine from Calabria

96. Which grape variety produces Cirò in Calabria?

- A. Negroamaro
- B. Primitivo
- C. Gaglioppo
- D. Aglianico

97. What does "Superiore" typically indicate on an Italian wine label?

- A. Higher alcohol and/or stricter standards
- B. Extended aging
- C. Single vineyard
- D. Estate bottled

98. Which classification replaced the former "Vino da Tavola" for quality-focused wines?

- A. DOC
- B. IGT
- C. DOCG

D. Vino

99. What is the Italian equivalent of France's AOC system?

A. IGT

B. Vino

C. DOC/DOCG

D. Riserva

100. Which organization oversees Italian wine appellations?

A. CIVB

B. INAO

C. Consorzio

D. Ministry of Agriculture (with local Consorzi)

Answer Explanations

1. C. Highest Italian classification - DOCG (Denominazione di Origine Controllata e Garantita) represents Italy's highest wine classification, with stricter production rules, lower yields, and mandatory tasting approval beyond DOC requirements.
2. A. Barolo and Barbaresco grape - Nebbiolo is the sole grape variety for both Barolo and Barbaresco, producing Italy's most age-worthy wines with distinctive tar, roses, and dried cherry character.
3. D. Barolo aging requirement - Barolo requires minimum 38 months aging (including 18 months in wood) before release. Barolo Riserva extends this to 62 months total aging.
4. B. Earlier-drinking Piedmont Nebbiolo - Barbaresco typically matures earlier than Barolo due to slightly warmer conditions and shorter minimum aging requirements (26 months versus 38 for Barolo).
5. C. Chianti Classico grape - Sangiovese is the primary grape of Chianti Classico, requiring minimum 80% of the blend and producing wines with cherry fruit, firm tannins, and bright acidity.
6. A. Chianti Classico Riserva - Riserva indicates Chianti Classico aged minimum 24 months before release, typically showing greater complexity and structure than non-Riserva bottlings.
7. B. Historical Chianti heart - Chianti Classico represents the historical heartland of the Chianti zone, distinguished from surrounding Chianti sub-zones by the black rooster (Gallo Nero) symbol.
8. D. First Italian DOCG - Brunello di Montalcino was among the first wines granted DOCG status in 1980, recognizing its exceptional quality and establishing the classification's credibility.
9. C. Brunello grape - Brunello di Montalcino is made from Sangiovese, locally called Brunello ("little dark one"), producing powerful, age-worthy wines requiring extended aging.
10. A. Brunello aging requirement - Brunello di Montalcino requires five years total aging (including two years in wood) before release, with Riserva requiring six years.

11. B. Shorter-aged Montalcino wine - Rosso di Montalcino uses the same Sangiovese grape but with shorter aging requirements, offering earlier accessibility and typically representing declassified Brunello fruit.

12. D. Vino Nobile grape - Despite its name suggesting the Montepulciano grape, Vino Nobile di Montepulciano is made primarily from Sangiovese, locally called Prugnolo Gentile.

13. A. International variety Tuscan wines - Super Tuscan describes premium Tuscan wines made from international varieties (Cabernet Sauvignon, Merlot) or Sangiovese blends that fall outside traditional DOC regulations.

14. C. Original Sassicaia classification - Sassicaia was originally classified as Vino da Tavola (table wine) because DOC regulations didn't accommodate its Cabernet Sauvignon base, demonstrating classification limitations that led to IGT creation.

15. B. Coastal Cabernet appellation - Bolgheri DOC on Tuscany's coast is now famous for Cabernet-based wines following Sassicaia's success, eventually receiving its own Bolgheri Sassicaia sub-designation.

16. D. San Gimignano grape - Vernaccia is the indigenous white grape producing Vernaccia di San Gimignano, Tuscany's only white DOCG, with distinctive almond and citrus character.

17. A. Prosecco production method - The tank method (Charmat/Martinotti) produces Prosecco, conducting secondary fermentation in pressurized tanks to preserve fresh, fruity character.

18. C. Prosecco grape - Glera (formerly called Prosecco) is the grape variety producing Prosecco, contributing apple, pear, and floral aromatics to these popular sparkling wines.

19. B. Highest Prosecco quality - Prosecco Superiore DOCG from Conegliano Valdobbiadene represents the highest quality tier, with hillside vineyards producing more complex wines than DOC-level Prosecco.

20. D. Fully sparkling Prosecco - Spumante indicates fully sparkling Prosecco (5-6 atmospheres pressure), while Frizzante is semi-sparkling (2.5-3.5 atmospheres) and Tranquillo is still.

21. A. Valpolicella dominant grape - Corvina dominates Valpolicella blends, providing cherry fruit and the structure that intensifies through the appassimento process for Amarone production.
22. B. Amarone production method - Appassimento (drying grapes for 3-4 months) concentrates sugars and flavors before fermentation, producing Amarone's powerful, raisined character at 15-16% alcohol.
23. D. Recioto style - Recioto della Valpolicella is a sweet red wine made using appassimento, where fermentation stops before all sugar converts to alcohol, contrasting with dry Amarone.
24. C. Ripasso definition - Ripasso della Valpolicella is refermented on Amarone pomace (grape skins), gaining additional color, body, and complexity while remaining more accessible than Amarone.
25. A. Veneto white wine - Soave comes from the Veneto region near Verona, producing white wines from Garganega that range from simple and fresh to complex single-vineyard expressions.
26. B. Soave grape - Garganega is Soave's primary grape variety, producing wines with almond, citrus, and subtle mineral character, particularly from hillside Soave Classico vineyards.
27. C. Premium Pinot Grigio region - Friuli-Venezia Giulia and Trentino-Alto Adige produce Italy's finest Pinot Grigio, with cooler climates and quality-focused producers creating more complex expressions than mass-market versions.
28. D. Alto Adige heritage - Alto Adige (Südtirol) has Austrian/German cultural heritage, reflected in grape varieties (Gewürztraminer, Riesling), winemaking styles, and bilingual labeling.
29. A. Alto Adige aromatic white - Gewürztraminer produces highly aromatic wines in Alto Adige, with the variety likely originating in the village of Tramin (Termeno) that gives it its name.
30. B. Italian traditional method term - Metodo Classico is Italy's term for traditional method sparkling wine production, used for Franciacorta, Trento DOC, and other premium Italian sparklers.

31. D. Lombardy prestige sparkling - Franciacorta DOCG produces Italy's finest traditional method sparkling wines, often compared favorably to Champagne and using similar grape varieties.
32. C. Valtellina grape - Nebbiolo (locally called Chiavennasca) produces Valtellina Superiore in Lombardy's alpine valleys, creating more delicate expressions than Piedmont's warmer sites.
33. A. Verdicchio region - Marche on Italy's Adriatic coast produces Verdicchio, a white grape making wines with citrus, almond, and distinctive green-tinged color, particularly from Castelli di Jesi.
34. B. Abruzzo red grape - Montepulciano (the grape, not the town) dominates Abruzzo plantings, producing deeply colored, plummy wines in Montepulciano d'Abruzzo DOC.
35. C. Sagrantino appellation - Montefalco Sagrantino DOCG features the indigenous Sagrantino grape, producing intensely tannic, powerful wines requiring extended aging from this small Umbrian zone.
36. D. Orvieto style - Orvieto traditionally produces white wines ranging from dry (Secco) to sweet (Abboccato, Amabile), made primarily from Grechetto and Trebbiano in Umbria.
37. A. Taurasi region - Campania produces Taurasi DOCG, often called "the Barolo of the South" for its powerful, age-worthy wines from Aglianico grown on volcanic soils.
38. B. Taurasi grape - Aglianico produces Taurasi, a variety requiring extended aging to soften its formidable tannins and reveal complex dark fruit and mineral character.
39. D. Fiano di Avellino grape - Fiano is the grape variety for Fiano di Avellino DOCG in Campania, producing aromatic, complex whites with honey, hazelnut, and spice notes.
40. C. Greco di Tufo definition - Greco di Tufo is a white wine DOCG from Campania, made from the Greco grape grown on volcanic tufo soils, producing mineral, age-worthy whites.
41. A. Largest Italian producer - Veneto (alternating with Sicily depending on vintage) produces Italy's largest wine volume, including massive Prosecco and Valpolicella production alongside quality estates.

42. B. Primitivo genetic match - Primitivo is genetically identical to California's Zinfandel, both descending from the Croatian variety Crljenak Kaštelanski (Tribidrag).
43. C. Negroamaro characteristics - Negroamaro ("black bitter") produces deeply colored, full-bodied wines in Puglia, often with bitter chocolate and dried fruit character, softening with age.
44. D. Sicily's primary red - Nero d'Avola is Sicily's most important red grape, producing wines ranging from simple everyday reds to concentrated, age-worthy single-vineyard bottlings.
45. A. Volcanic Sicilian region - Etna DOC on Mount Etna's volcanic slopes produces increasingly acclaimed wines, with elevation and volcanic soils creating elegant, distinctive character.
46. B. Marsala style - Marsala is a fortified wine from western Sicily, produced in various sweetness levels and aged categories, though quality has declined due to cooking wine associations.
47. D. Etna red grape - Nerello Mascalese produces Etna's distinctive red wines, often compared to Pinot Noir or Nebbiolo for elegance and aromatic complexity from volcanic terroir.
48. C. Cerasuolo di Vittoria blend - Sicily's only DOCG blends Nero d'Avola with the lighter Frappato grape, producing cherry-scented (cerasuolo = cherry-colored), medium-bodied reds.
49. A. Cannonau island - Sardinia produces Cannonau (Grenache), which DNA evidence suggests may have originated on the island before spreading to Spain and France.
50. B. Vermentino di Gallura - Vermentino di Gallura DOCG is Sardinia's only DOCG, producing aromatic, structured white wines from the island's northeastern granite-rich Gallura region.
51. C. Mid-tier classification - IGT (Indicazione Geografica Tipica) sits between DOC/DOCG and basic Vino, allowing more flexibility in varieties and production methods while indicating geographic origin.

52. D. Riserva meaning - Riserva indicates extended aging beyond minimum DOC/DOCG requirements, typically suggesting higher quality and greater complexity from additional maturation.

53. A. Classico meaning - Classico indicates wine from an appellation's historical heartland, typically the original, highest-quality zone before boundaries expanded to surrounding areas.

54. B. Single vineyard term - Vigna or Vigneto indicates a single vineyard wine in Italian, similar to French "cru" designations, identifying specific site character.

55. D. Sweet Moscato appellation - Moscato d'Asti DOCG produces sweet, gently sparkling wines from Muscat Blanc à Petits Grains, with low alcohol (5-6%) and intense grapey aromatics.

56. C. Gavi grape - Cortese is the grape variety producing Gavi (Cortese di Gavi) DOCG, creating crisp, mineral white wines from Piedmont's southeastern hills.

57. A. High-acid Piedmont red - Barbera produces wines with characteristically high acidity and relatively low tannins, making them food-friendly and increasingly respected as serious wines.

58. B. Dolcetto characteristics - Dolcetto produces soft, approachable wines with moderate tannins and distinctive bitter almond finish, designed for early drinking despite the name meaning "little sweet one."

59. C. Roero Arneis - Roero Arneis is a white wine DOCG from Piedmont's Roero hills, made from the indigenous Arneis grape producing aromatic, almond-scented wines.

60. D. Chianti Classico symbol - The black rooster (Gallo Nero) is the Chianti Classico consortium symbol, appearing on bottle necks to guarantee authentic origin from the historical Chianti zone.

61. A. Newest Chianti Classico tier - Gran Selezione (introduced 2014) is Chianti Classico's highest designation, requiring estate-grown grapes and 30 months minimum aging for top-quality wines.

62. B. Morellino di Scansano grape - Morellino di Scansano is made from Sangiovese (locally called Morellino) in Tuscany's coastal Maremma, producing earlier-drinking alternatives to inland Sangiovese.

63. D. Sassicaia appellation - Bolgheri Sassicaia DOC was created specifically for this iconic wine, the only Italian single-estate DOC, recognizing its exceptional quality and pioneering role.

64. C. Chianti Classico Sangiovese - Minimum 80% Sangiovese is required for Chianti Classico, with up to 20% other permitted varieties including Canaiolo, Colorino, Cabernet Sauvignon, and Merlot.

65. A. Traditional Barolo aging - Large Slavonian oak botti are traditional for Barolo and Barbaresco, providing gentle oxidation without overwhelming oak flavor, preserving Nebbiolo's varietal character.

66. B. Modern Barolo style - Modern Barolo style employs small French barriques, shorter maceration, and earlier release, producing more approachable wines with evident oak influence compared to traditional methods.

67. C. Fine Barbaresco subzone - Rabajà is among Barbaresco's most acclaimed vineyard sites, consistently producing wines of exceptional depth and elegance alongside other top crus like Asili and Martinenga.

68. D. Dual-variety Piedmont appellation - Roero DOCG produces both red wine from Nebbiolo and white wine from Arneis, unique among Piedmont's Nebbiolo appellations for this flexibility.

69. A. Gattinara grape - Nebbiolo (locally called Spanna) produces Gattinara DOCG in northern Piedmont, creating more austere, mineral wines than Langhe examples due to cooler conditions.

70. B. Governo technique - Some Chianti producers use governo, adding partially dried grapes to fermented wine to trigger secondary fermentation, softening tannins and adding richness.

71. D. Appassimento definition - Appassimento is the process of drying grapes before fermentation, concentrating sugars and flavors. This technique produces Amarone, Recioto, and various passito wines.

72. C. Vin Santo style - Vin Santo is sweet dessert wine made from dried grapes (typically Trebbiano and Malvasia), aged for years in small sealed barrels, producing oxidative, nutty character.

73. A. Vin Santo grapes - Trebbiano and Malvasia are traditional Vin Santo grapes in Tuscany, dried on mats or hung from rafters before pressing and extended barrel aging.

74. B. Vin Santo aging vessel - Small caratelli barrels (typically 50-200 liters) traditionally age Vin Santo, sealed and stored in attics where temperature fluctuation aids concentration and character development.

75. C. Trentino traditional method - Trento DOC produces traditional method sparkling wines from Trentino's mountain vineyards, rivaling Franciacorta for quality with distinctive alpine freshness.

76. D. Lambrusco character - Lambrusco is lightly sparkling (frizzante) red wine, ranging from dry to sweet, offering refreshing everyday drinking with food-friendly acidity and moderate alcohol.

77. A. Lambrusco region - Emilia-Romagna produces Lambrusco from multiple varieties across several DOC zones, with quality ranging from simple supermarket wines to serious artisanal productions.

78. B. Lugana grape - Turbiana (Trebbiano di Lugana) produces Lugana DOC wines, distinct from common Trebbiano clones and creating more complex, mineral whites from Lake Garda's shores.

79. D. Lugana lake - Lake Garda borders the Lugana DOC, with the lake's moderating influence and clay-limestone soils producing distinctive white wines from Turbiana.

80. C. Bardolino grapes - Bardolino uses the same varieties as Valpolicella (Corvina, Rondinella, Molinara), producing lighter, fresher wines from Lake Garda's eastern shores.

81. A. Chiaretto definition - Chiaretto is a rosé style wine, particularly associated with Bardolino Chiaretto and other northern Italian pink wines, typically lighter and crisper than southern rosatos.

82. B. Collio region - Friuli-Venezia Giulia produces Collio wines from hills bordering Slovenia, creating some of Italy's finest white wines from both international and indigenous varieties.

83. C. Ribolla Gialla identity - Ribolla Gialla is a white grape variety native to Friuli, experiencing revival for both conventional white wines and extended skin-contact "orange" wines.

84. D. Extended skin contact wines - Orange wine (amber wine) is made through extended maceration of white grapes on their skins, a traditional technique revived by Friulian producers like Josko Gravner.

85. A. Passito di Pantelleria island - Pantelleria, a tiny island between Sicily and Tunisia, produces Passito di Pantelleria from sun-dried Zibibbo grapes grown in UNESCO-protected traditional vineyards.

86. B. Passito di Pantelleria grape - Zibibbo (Muscat of Alexandria) produces Passito di Pantelleria, dried on mats under intense Mediterranean sun to concentrate sugars and aromatics.

87. D. Carricante identity - Carricante is the white grape of Mount Etna, producing distinctive, mineral-driven wines from volcanic soils, increasingly acclaimed as Etna's reputation rises.

88. C. Langhe DOC - Langhe DOC surrounds Barolo and Barbaresco, producing declassified Nebbiolo and other varieties at more accessible price points while maintaining regional character.

89. A. Italian estate term - Azienda (short for Azienda Agricola or Azienda Vinicola) or Tenuta is the Italian term for a wine estate, appearing on labels to indicate producer information.

90. B. Tribidrag relationship - Zinfandel is genetically identical to Primitivo and the Croatian Tribidrag (Crljenak Kaštelanski), all representing the same variety with different regional names.

91. C. Aglianico del Vulture - Aglianico del Vulture is a DOCG red wine from Basilicata, producing powerful wines from Aglianico grown on the slopes of the extinct Monte Vulture volcano.

92. D. Aglianico del Vulture location - Mount Vulture in Basilicata is the extinct volcano providing Aglianico del Vulture's distinctive volcanic soils, contributing mineral complexity to these age-worthy wines.

93. A. Salice Salentino grapes - Negroamaro (with Malvasia Nera) produces Salice Salentino DOC, one of Puglia's most recognized appellations for structured, warm-climate red wines.

94. B. Primitivo and Negroamaro region - Puglia (Apulia) produces both Primitivo (concentrated around Manduria) and Negroamaro (dominant in Salento), Italy's leading red wine volume region.

95. D. Greco di Bianco style - Greco di Bianco is a sweet DOC wine from Calabria's toe, made from partially dried Greco grapes, producing rare, honeyed dessert wines.

96. C. Cirò grape - Gaglioppo produces Cirò DOC in Calabria, one of Italy's oldest wine regions, creating medium-bodied reds with cherry and herbal character.

97. A. Superiore meaning - Superiore typically indicates higher alcohol (0.5-1% above minimum) and/or stricter production standards, suggesting quality above basic DOC requirements.

98. B. Vino da Tavola replacement - IGT (Indicazione Geografica Tipica) replaced the lowest Vino da Tavola category for quality-focused wines, providing geographic indication with production flexibility for innovative wines.

99. C. French AOC equivalent - DOC (Denominazione di Origine Controllata) and DOCG are Italy's equivalents to France's AOC system, regulating geographic origin, varieties, yields, and production methods.

100. D. Italian appellation oversight - The Ministry of Agriculture oversees Italian wine appellations nationally, while local Consorzi (producer consortiums) manage individual DOC/DOCG regulations, promotion, and quality control.