

Delicious Italy Wine

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Introduction. Wine in Italy is nearly as essential as eating or sleeping. It is so ubiquitous there that there are about one million producers of wine in the country and nearly one thousand varieties of wine grapes are grown there. There are vineyards in all of Italy's regions from the Alps in the north to the islands in the south totaling over two million acres. There are 20 wine regions in Italy.

Materials and methods. Italy has been always an ideal land for tourism, based mostly on natural beauties and on the ancient tracks. Italian tourism industry is extremely wide spread, due to old tradition, such as wine production. Only recently, the importance of wine in Italy has been felt not only related to production and consumption but also to the attractiveness of this product so deeply connected to the territory. Wine tourism in Italy represents a very important source of income for small firms and generally for territories.

Results. Wine tourism in Italy is one of the best ways to discover the true essence of the country- the idyllic wine roads and castles of Tuscany and Piemonte, the haute cuisine of Lombardy, the romance and Villas of the Veneto, the delightful fishing villages on the Ligurian and Amalfi Coasts, etc. The official Italian survey of vineyards lists about 440 different grape varieties growing in Italy.

According to Italian law there are 4 categories of wines:

1. **Vino da Tavola.** Table wine. The origin of this wine isn't subjected to control. It can be obtained by blending of wines from different regions of Italy).

2. **IGT (Indicazione Geografica Tipica).** Wines with geographical marking. They have control from the point of view grape varieties and contents of alcohol. It is the young category of Italian wines (20%).

3. **DOC (Denominazione di Origine Controllata).** Branded wines that show their origin. These wines are the most noble wines of Italy. They meet stringent requirements in respect of the territory of origin and grape varieties, and standards of wine and procent of alcohol.

4. DOGG (Denominazione di Origine Controllata e Garantita). It is the highest body in the hierarchy of wines in Italy. These wines pass a serious inspection before bottling.

Special brand of DOGG is pasted around the bottle neck. This symbol indicates a quality wine.

Italy produces a huge number of sparkling wines. They are called “Spumante”. The best Italian wine produced in Tuscany. The most famous alcoholic drink from red wine Chianti. The most delicious Chianti is produced in the Chianti region. In Italy are very popular vermouth such as “Martini” and “Cinzano”. Fans can try taste liqueurs “Amaretto di Saronno”. This liqueur has an memorably aroma and taste. In Northern Italy most popular red wine: “Nebbiollo”, “Barbera”, “Sangiovese” and white: “Trebiano”, “Moscato”. In the center Italy most popular red wine: “Sangiovese”, “Canaiolo” and white: “Trebiano”, “Malvasia”. In South Italy most popular red wine: “Bombino Nero”, “Nerello mascalese” and white: “Greco”, “Aglianico”.

Conclusions. From all the above I want to offer wine tours in Italy that will be assigned to each of 4 categories. Tour into the first category will be the cheapest because this kind of wine isn't checked and it is a “home wine”. For other tours, the prices will rise because other categories more higher class. Delicious Italian wine will become even better known and accessible to people from all over the world.