Est. 2019

Wine 101: Tuscany

McGill Wine Society



Your Wine Society



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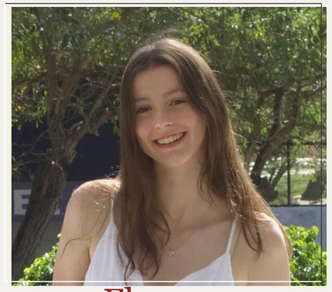
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VP Events



Finn
VP Events



Annie
First Year Rep



Florence
First Year Rep



Phillipe
VP External



Kate
Dir. of Comms



Francesco
Dir. of Comms

Land Acknowledgement

The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

How-den-o show-nay - Ah-nish-in-ah-bay

Toscana, Italia





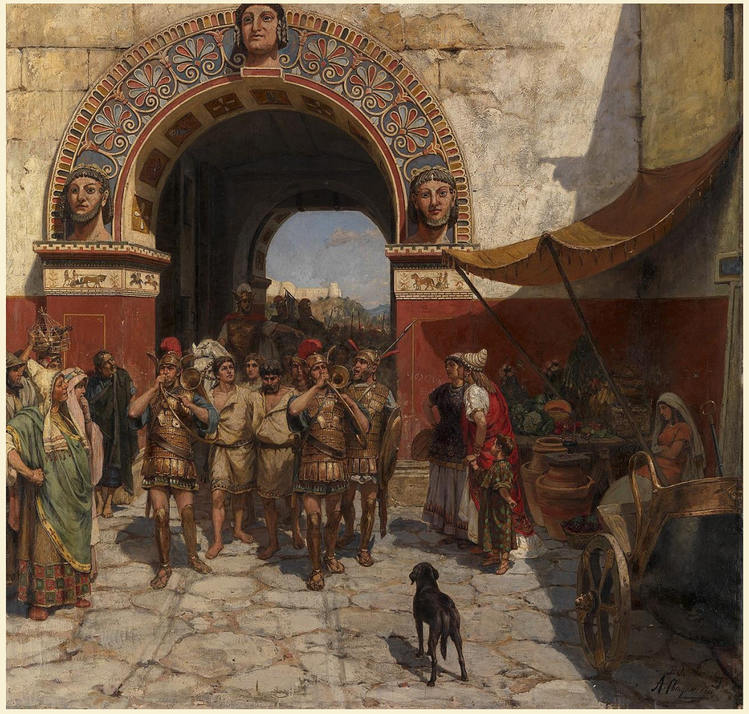


Prelude: Etruria

- 8th Century BC (Classical Antiquity)
- First civilization to cultivate vines in area
- Recognized hills as ideal growing conditions
- Etymological root: **Etruscans** = Tuscany



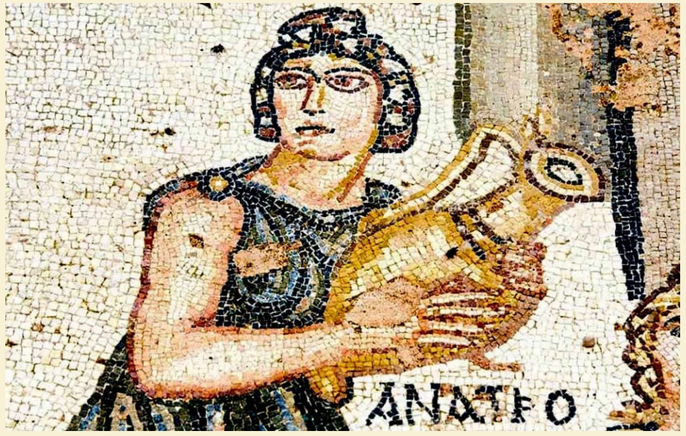
Amphoras





Prelude: The Holy Roman Empire

- 3rd Century BC: **Romans** conquer Etruria
- Campania established as premier wine region
- Punic wars and resulting sack of Carthage accidentally exchange viticulture knowledge and practices from north africa



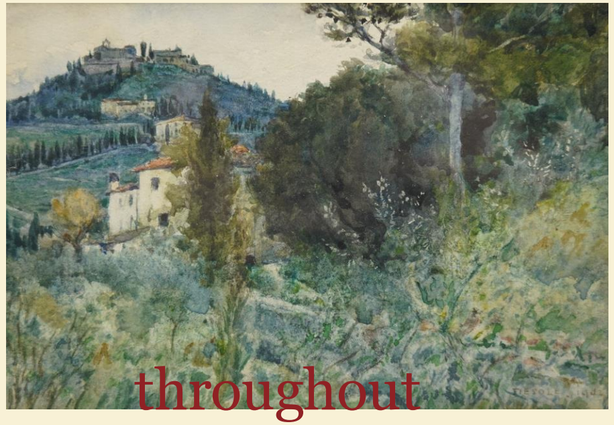
im on that good kush and alcohol



Prelude: Lombards and Franks

- 6th Century AD: **Lombards** (Germanic people) conquer most of the Italian Peninsula
- 783 AD: Charlemagne, King of the **Franks** conquers it all again
- During this time the viticulture work is largely taken up by monasteries, who would preserve the practice throughout the middle ages





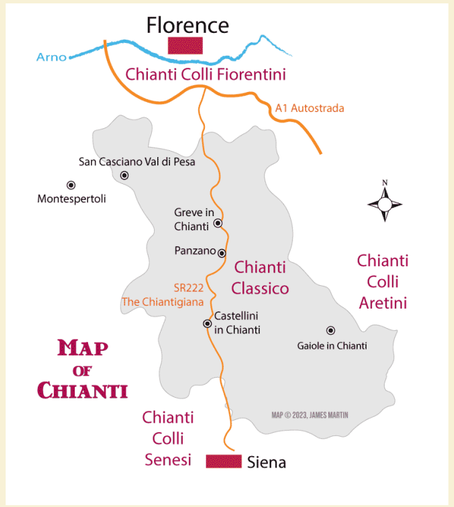
Prelude: Renaissance

- 14th Century: Major Tuscan city states (Florence, Siena, Pisa) begin exporting renowned wines
- 1716: Cosimo III de' Medici, Duke of Tuscany, issues one of the world's earliest wine-region regulations, defining **Chianti**, **Carmignano**, Pomino, Val d'Arno di Sopra
- ***Mezzadria*** *(Francais: Métayage)* takes hold, setting stage for *sharecropping* in Italian wines

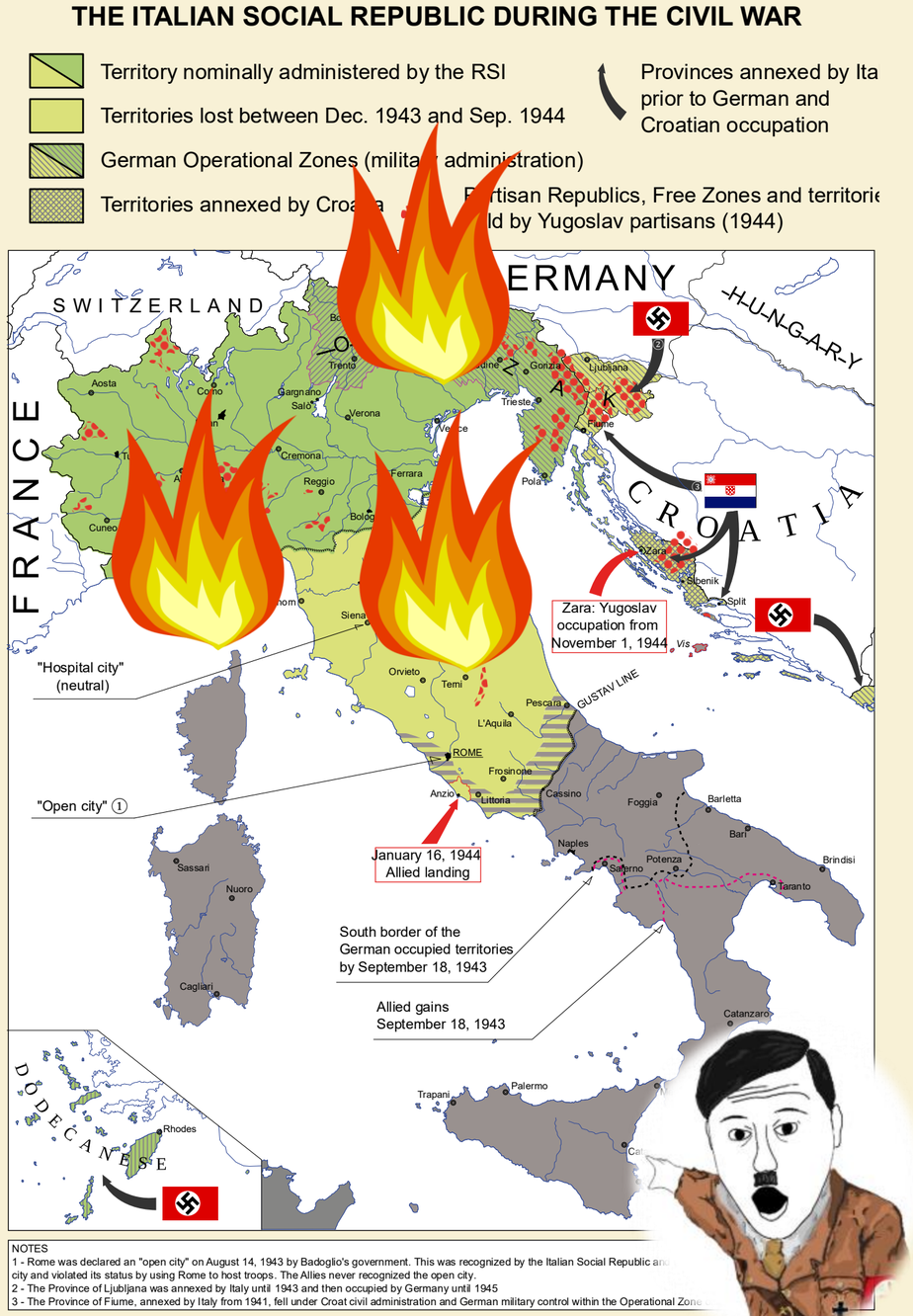


Prelude: WWII

- 19th Century: Baron Bettino Ricasoli (*The "Father of Chianti")* establishes the Chianti formula of mostly **Sangiovese**, with small amounts of Canaiolo and Malvasia. This has prevailed to today.
- Following WWII, Tuscan wines dropped in quality. Chianti is known as **mass-produced** and cheap wine.







Prelude: Rise of the Super Tuscans

- Cazzo! super tuscans.
- 1960's saw winemakers rebel against the old rules and start doing cool **Bordeaux-like** things
- **Sassicaia** (Tenuta San Guido) – 1968 commercial release; pure Cabernet style; a global shockwave.
- **Tignanello** (Antinori) – one of the first to eliminate white grapes and use small oak barrels

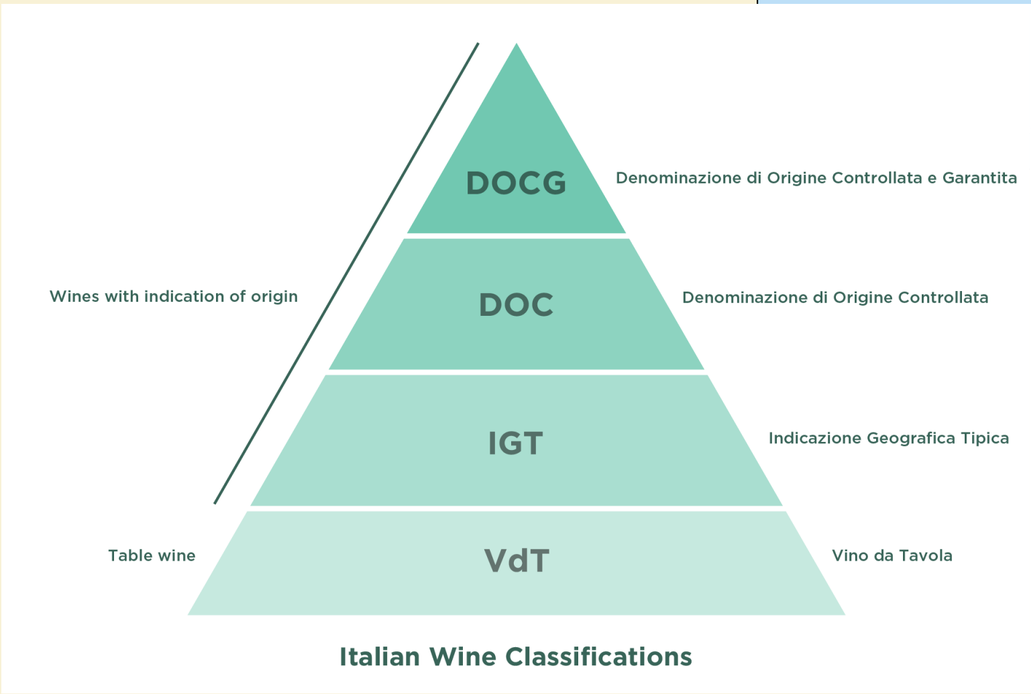




Prelude: DOC, DOCG Reforms

- 1980's Italy introduces DOC and DOCG quality labels
- **Brunello di Montalcino** and **Vino Nobile di Montepulciano** are given serious prestige
- 1994: **Bolgheri** gains DOC status, legitimizing the Super Tuscan wines





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Tuscany Today



- Italian wine region; Northeastern Italy
- Situated against the Tyrrhenian Coast
- 6 IGT, 41 DOC, 11 DOCG
- 3rd highest amount of Italian wine production
- 3rd highest area covered by vineyards in Italy
- More that 80% of Tuscan wine production is red wine







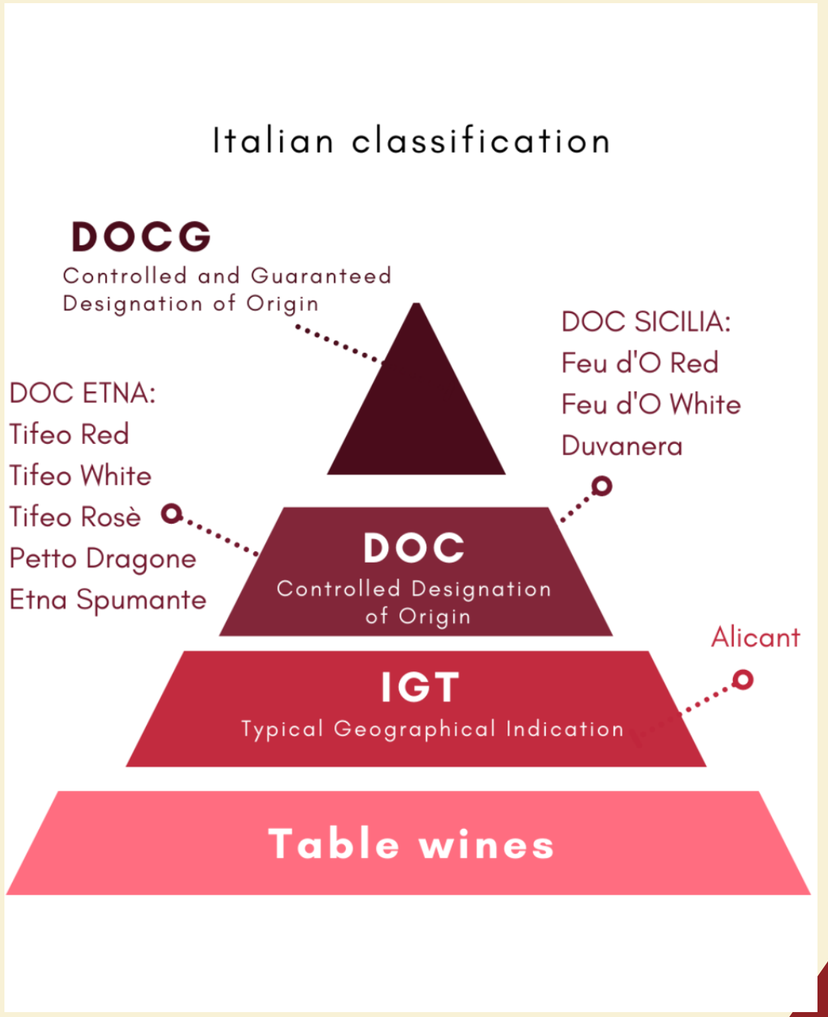
Sangiovese



- Tuscany’s celebrity grape
- Highly terroir-indicative
- Can be drank young or aged for a significant amount of time
- Ages very gracefully
- Young: Notes of strawberry, sour red cherry, cinnamon, tomato
- Aged: Red plum, candied fig, tar, leather, oregano, tobacco
- Also known as: Brunello, Prugnolo, Morellino

Italian Wine Classifications

- Italian DOC/DOCG System is incredibly strict
- Highly specific winemaking standards; deviating from the traditional formula by even the most minuscule amount will have your DOC/DOCG wine reclassified as an IGT/VdT
- Most wines classified as DOC/DOCG will have very little variance within their Denomination; Highly Consistent.



Coindicentally mirrors how we rank our competitive recruits

Chianti (DOCG)

- Climate: Continental (hot summer, cold winter)
- Soil: Galestro (schist-clay), alberese (marl), sandstone
- Altitude: 200-800m
- Altitude and climate allow the Sangiovese grapes to remain acidic and tannic
- Phenomenal soil drainage, forces the roots to work deeper underground.



Final resting place of Hannah Paterson

Wine No. 1 - Overview

: Gabbiano Chianti

: Sangiovese 100%

: No Vintage

: Chianti, DOC

: Tuscany





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Wine No. 1 - Specifics

: Sugar: 3,9 g/L

: Alcohol: 12%

: fish sticks, penne puttanesca, polpettes

: **cherry, spice, undergrowth**





https://www.saq.com/en/10754279

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Wine No. 1 - Vivino

Light	Bold
Soft	Acidic
Smooth	Tannic
Dry	Sweet

Cherry Red fruit Raspberry Strawberry
Red cherry Cranberry Sour cherry Red currant
Red plum Pomegranate Wild strawberry
Ripe strawberry



31,803 mentions of red fruit notes

Oak Vanilla Tobacco Chocolate Cedar
Clove Coffee Dark chocolate Butter Caramel
Baking spice Nutmeg



25,262 mentions of oaky notes

Leather **Earthy** Smoke Mushroom
Balsamic Minerals Forest floor Cocoa Stone
Tar Game Truffle



18,977 mentions of earthy notes



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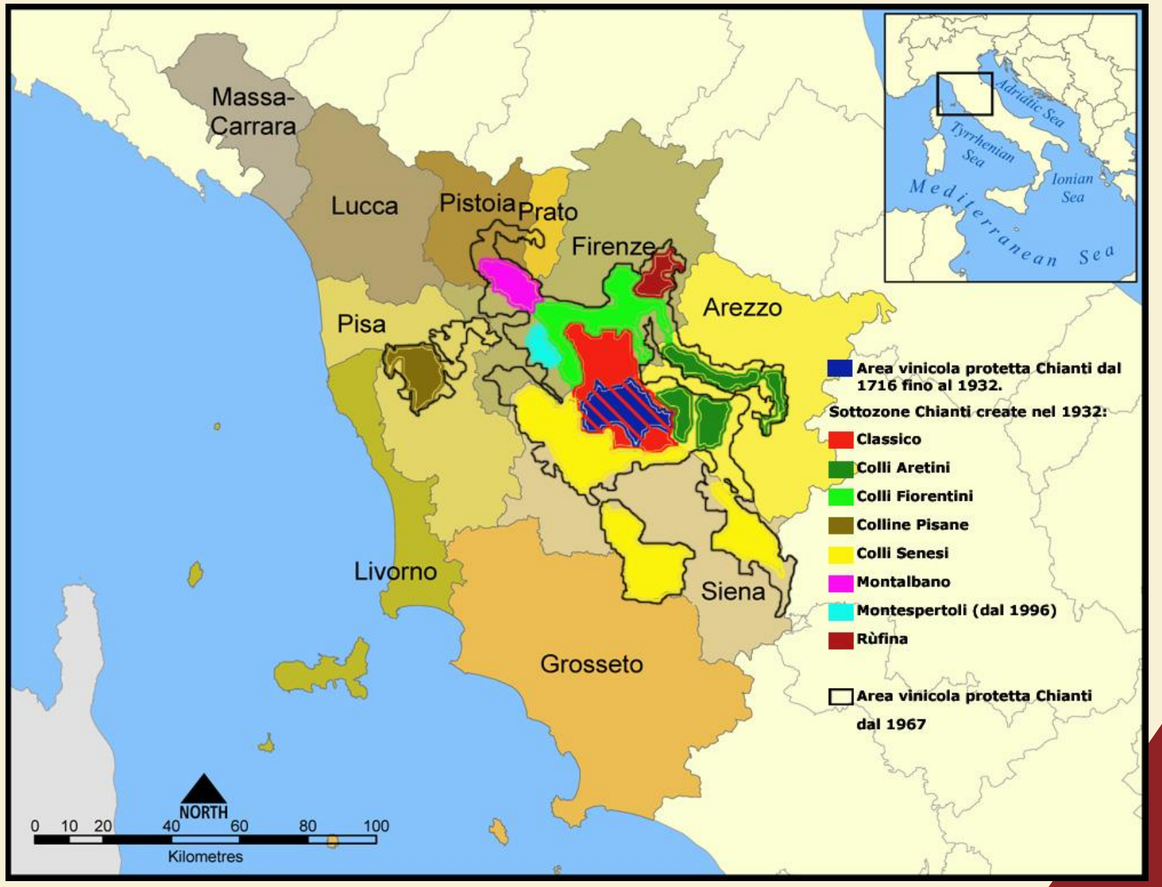
Wine No. 1 – Tell em whats up

Vivino is run by soft-palate weak-spined hypebeast losers. What do YOU think??



Chianti vs Chianti Classico

- Chianti and Chianti Classico are both classified DOCGs
- Chianti Classico is the original "heart" of Chianti, a smaller subset region between Florence and Siena
- Chianti Classico is generally considered a superior subcategory and has more stringent winemaking practices.



Wine No. 2 - Overview

: Piccini Chianti-Classico Riserva

: Sangiovese 100%

: nv

: Chianti Classico, DOCG

: Tuscany







Wine No. 2 - Specifics

: Sugar: 2,4 g/L

: Alcohol: 13,5%

: Portobello, lamb, bourguigon

: plums, spices, nightshades, woody



https://www.saq.com/en/11768795

Wine No. 2 - Vivino

Light	**Bold**
Soft	**Acidic**
Smooth	**Tannic**
Dry	Sweet

Cherry **Red fruit** **Raspberry** **Strawberry**
Red cherry **Cranberry** **Sour cherry** **Red currant**
Red plum **Pomegranate** **Wild strawberry**
Ripe strawberry



31,803 mentions of **red fruit** notes

Oak **Vanilla** **Tobacco** **Chocolate** **Cedar**
Clove **Coffee** **Dark chocolate** **Butter** **Caramel**
Baking spice **Nutmeg**



25,262 mentions of **oaky** notes

Leather **Earthy** **Smoke** **Mushroom**
Balsamic **Minerals** **Forest floor** **Cocoa** **Stone**
Tar **Game** **Truffle**



18,977 mentions of **earthy** notes



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Montepulciano

- Central Italy’s dark-skinned grape del'Abruzzo. From a town. montepulciano
- Naturally high-color and plush-textured
- Produces smooth, easy-drinking wines but can also show depth when handled well
- Built to feel rich without being too tannic
- Drinks well young but certain versions (especially from Abruzzo) can age for a decade

Wine No. 3 - Overview

: Masciarelli Montepulciano d'Abruzzo

: Montepulciano 100%

: 2023

: Montepulciano d'Abruzzo

: Tuscany



Wine No. 3 - Specifics



: Sugar: 2,3 g/L

: Alcohol: 13,5%

: sausage farfalle, tuna salad , pasta alla norma

: blackberries, roasted notes, undergrowth, violet

https://www.saq.com/fr/70540

Wine No. 3 - Vivino

Light	Bold
Soft	**Acidic**
Smooth	Tannic
Dry	Sweet

Oak **Vanilla** **Chocolate** **Tobacco** **Coffee**
Dark chocolate **Clove** **Cedar** **Caramel**
Baking spice **Butter** **Cola**



29,423 mentions of **oaky** notes

Cherry **Red fruit** **Raspberry** **Strawberry**
Cranberry **Red cherry** **Sour cherry** **Red currant**
Red plum **Pomegranate** **Bing cherry**
Cherry cola

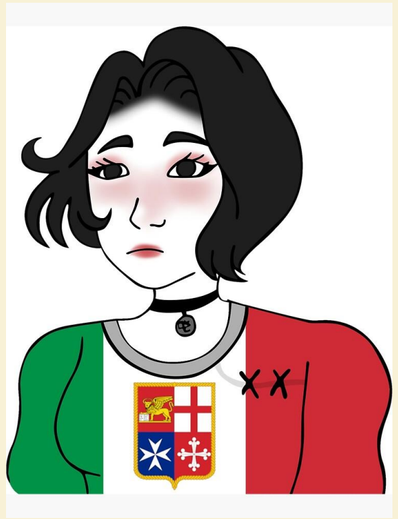


26,379 mentions of **red fruit** notes

Plum **Blackberry** **Dark fruit** **Black cherry**
Black fruit **Blackcurrant** **Blueberry** **Jam** **Cassis**
Black plum **Bramble** **Mulberry**



24,808 mentions of **black fruit** notes



i think about her all the time, man



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"Super Tuscan" Wines

- Tuscan reds made **outside traditional DOCG rules**, often blending **Sangiovese with Bordeaux grapes** like Cabernet Sauvignon, Merlot, and Syrah
- Created to show **higher quality and creativity** than strict Italian regulations once allowed
- Known for being **bold, rich, and powerful**, with smooth tannins and strong aging potential

Wine No. 4 - Overview

: Petra Zingari Toscana

: Merlot 25 %, Petit Verdot 25%,

Sangiovese 25 %, Syrah 25%

: 2019

: Tuscany

IGT!!



Fun fact! Zingari means Gypsies. This wine is all over the place (kinda like gypsies)

Wine No. 4 - Specifics

: Sugar: 3,9 g/L

: Alcohol: 13,5%

: florentine steak, braised duck, zyns

: blackberry, cherry, licorice, plum, cedar



https://www.saq.com/en/14019618

Wine No. 4 - Vivino

What did you think?? Speak now





Questions? Come see us!

- Looking for more Tuscan recs?
- Bug our execs. They like to talk. Bug them asap
- This is our last event of the year. See you in 2026 for our Ekklesia project.



Graduated execs get turned into dogs and sent to vineyards

Join us at our upcoming events:

Nov. 19. GG Cup

Dec. 3. Tuscany 101

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Thank You!

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