

The Wine Regions of Italy

It certainly is no big secret that more wine is produced in Italy than any other country in the world. Truth is in Italy's wine regions it's making has been raised to the level of an art form. An art that has been passed down from generation to generation and throughout many decades. Wine making thrives in Italy because it's climate allows for the growing of a large variety of grapes. More so than any other region in the world. The majority of this production is done in the world famous region of Tuscany. Tuscany can be found right in the center of Italy. The famous fashion capital Milan is far to the north, near the borders of France and Switzerland, while Rome is a little to the south. Tuscany is a jewel set between the Tyrrhenian Sea on the west and the Apennines mountain range on the east. It consists of ten provinces, one of which is Pisa. A city famous for it's Leaning Tower. The capital city is Florence. The wine history in Tuscany is just as historic as Italy's architecture and art. A history that extends as far back as the beginning of time. Everybody has heard of the well-known wines such as Chianti from Tuscany, Valpolicella and Soave, but what about the marvelous Rondinella, Malvasia and Sangiovese? These are marvelous wines, and the little known Malvasia is superb. There are more different types of vine grown in Italy than any other country, and Italy can truly be awarded the accolade of wine growing country of the world. The French, Germans and all of the New World Australian and American wine producing areas pale into insignificance when compared to Italy. At least for volume. This geography provides every type of climate possible for growing grapes, and the cold loving vines and those larger and juicier grapes that prefer more heat are all well catered for. It never gets too dry, and never gets too wet. Were you to personally design a country and climate ideal for growing just about every variety of grapes, you would end up with Italy.

About the Author

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