

Piedmont DOCG's

- Barbera d'Asti 🍷 Barbera
- Barolo 🍷 Nebbiolo
- Barbaresco 🍷 Nebbiolo
- Gavi 🍷 Cortese
- ★ Asti - sweet, low alcohol sparkling wines made with Moscato in the Asti method

★ Prosecco DOC - dry or off-dry sparkling wine made in the tank method with the Glera grape in white + rose (splash of Pinot Noir for colour in rosé)

Veneto DOCG's

- 🍷 Corvina
- Amarone della Valpolicella
- Amarone della Valpolicella Classico
- ★ Recioto della Valpolicella - sweet, red wine made in the appassimento method
- 🍷 Garganega
- ★ Recioto di Soave - sweet, white wine made in the appassimento method

Veneto DOC's

- 🍷 Corvina
- Valpolicella
- Valpolicella Classico
- 🍷 Garganega
- Soave
- Soave Classico

Marche DOC's

- 🍷 Verdicchio
- Verdicchio dei Castelli di Jesi

Abruzzo DOC's

- 🍷 Montepulciano
- Montepulciano d'Abruzzo

Puglia IGT

- 🍷 Primitivo

Tuscany DOCG's

- 🍷 Sangiovese
- Chianti
- Chianti Classico
- Brunello di Montalcino

Campania DOCG

- 🍷 Fiano
- Fiano di Avellino

• Note: the names above in grey (such as Chianti) are noted as less important to WSET Level 2. The names that are in black correspond to the names in bold font in your textbook

