BET*WIXT*

Studies in Linguistics and Communication

27

SERIES EDITOR:

Giuseppe BALIRANO

Università di Napoli L'Orientale (IT)

ADVISORY BOARD:

Paul BAKER Lancaster University (UK)
Susan BASSNETT University of Warwick (UK)
Vijay Kumar BHATIA Macquarie University (Australia)

Giuditta CALIENDO Université de Lille (FR)
Antonio FRUTTALDO University of Macerata (IT)
Catalina FUENTES RODRÍGUEZ Universidad de Sevilla (ES)
Maria Cristina GATTI Free University of Bolzano (IT)

Rudy LOOCKUniversité de Lille (FR)Bettina MIGGEUniversity College Dublin (IE)Tommaso MILANIGöteborgs Universitet (SE)

Kay **O'HALLORAN** Curtin University, Perth (Australia)

Corinne **OSTER** Université de Lille (FR)
Maria Grazia **SINDONI** Università di Messina (IT)

FRANCESCO NACCHIA

THE TASTE OF SUSTAINABILITY

A corpus-assisted comparative ESP analysis of promotional tasting notes for conventional and alternative wines



Volume pubblicato con il contributo del Dipartimento di Studi Letterari, Linguistici e Comparati, Università degli Studi di Napoli 'L'Orientale' (progetto di ricerca dipartimentale di interesse strategico Interazioni e Transizioni Critiche: Dialoghi di Lingue, Letterature e Culture per un Modello Inclusivo del Sapere Umanistico).

Proprietà letteraria riservata

On the cover: Fermenti selvaggi di Giulia Annicchiarico

Finito di stampare nel mese di dicembre 2024

ISBN 979-12-81068-63-6

ISSN 2611-1349 (collana)



© 2024 **Paolo Loffredo** Editore s.r.l. Via Ugo Palermo, 6 - 80128 Napoli www.loffredoeditore.com paololoffredoeditore@gmail.com

TABLE OF CONTENTS

ACKNOWLE	DGEMENTS	11
LIST OF FIG	GURES AND TABLES	13
Preface		17
Introducti A note abou	on at objectivity: the linguist and the winemaker	21
CHAPTER ON		
	NTIONAL WINE-TASTING LANGUAGE	
	ge for specific purposes	33
1.2. The win	ne discourse community	35
	features: specialised terminology and creativity	37 38
	Personification	42
	osyntactic features: timeless present	43
-	features: the tasting note	44
	peak: a genuine LSP?	46
CHAPTER TW	VO	
WINE, ECOL	OGY, AND SUSTAINABILITY	
2.1. Alterna	tive winemaking and wines	55
2.1.1.	Natural wine	56
	Organic wine	58
	Sustainably produced wine	59
	Environmentally friendly wine	60
	Fairtrade wine	60
	Preservative free wine	60
	Wine from a carbon-neutral winery	60
	Sulphite free wine	61
2.1.9.	Pét-nat (pétillant naturel)	61

TABLE OF CONTENTS

2.1.10	. Biodynamic wine	61
2.1.11	Orange and skin contact wine	63
2.1.12	. Vegetarian wine	63
2.1.13	. Vegan wine	63
CHAPTER T	HREE	
THEORETIC	CAL FRAMEWORK	
3.1. Ecolin	guistics	65
	s-assisted critical (specialised) discourse analysis	67
CHAPTER F	OUR	
CORPORA A	AND METHOD	
4.1. Corpo	ra compilation	73
4.2. Corpu	s tools	77
4.2.1.	Wmatrix	77
4.2.2.	AntWordProfiler	78
	#LancsBox 6.0	78
	nological tools	79
4.4. Metho	d	79
CHAPTER F	IVE	
Analysis:	CAN YOU TASTE SUSTAINABILITY?	
5.1. Lexico	on: terminological and semantic profiling	87
5.1.1.	ϵ	87
	5.1.1.1. Word coverage: ALT_UK_WINE2223 corpus	87
	5.1.1.2. Word coverage: CON_UK_WINE19 corpus	97
	Key domains	108
_	stic creativity: a critical metaphor analysis of personi-	
fication		112
	Metaphor identification	112
5.2.2.	1 1	128
	5.2.2.1. Age within the human lifecycle	128
	5.2.2.2. Anatomy and (physical) appearance	131
	5.2.2.3. Personality, behaviour, and temperament	
	features	135
	5.2.2.4. Actions	138
	5.2.2.5. Kinship and social relationships	142

TABLE OF CONTENTS

5.2.2.6. Gender	143
5.2.2.7. Socio-economic status	145
5.3. Human-environment interaction and taste: a thematic analysis	147
Conclusion	157
BIBLIOGRAPHY	167
	10,
Index	185
INDEA	10.



ACKNOWLEDGEMENTS

First and foremost, I would like to express my heartfelt gratitude to my friend, Marina Niceforo. Our ten years of shared academic life have been both constructive and immensely rewarding, both professionally and personally. Collaborating with someone upon whom I can rely in any situation has been a source of comfort, and has undoubtedly enriched us both by enabling us to achieve significant milestones.

I owe a great debt of gratitude to Giuseppe Balirano, without whose guidance I would not be where I am today. I am grateful for his trust over the years and for the genuine support he has provided. I promise to do my utmost not to let him down and to reciprocate the kindness I have received to the best of my ability.

Then, I would like to express my deep appreciation to Antonio Fruttaldo for being a wonderful human being. His willingness to extend a helping hand without hesitation has been invaluable. His insights regarding my work provided the crucial impetus that I needed to complete my tasks. Also, I wish to extend my sincere thanks to Annalisa Raffone for consistently offering reliable support whenever I needed it. The exchange of ideas over the years, coupled with the sincere friendship that has developed, has been both enriching and gratifying.

My heartfelt thanks also go to Raffaella Antinucci for her trust and enduring presence over the years. Although we may not see each other as frequently as before, each meeting feels as if no time has passed. Likewise, my sincere appreciation goes to Bianca Del Villano, whose steady and comforting presence has been of invaluable help over the years.

I would also like to express my gratitude to my mother and sister for their resilience in creating a new sense of "normal" in the wake of tragedy, and to Frankie for showing me how strong the human soul can be when life turns against you.

Finally, I am thankful to Veronica, who continually inspires me and from whom I learn so much. While I may never fully approach her inner beauty, I consider myself fortunate to glimpse its depths. She is my true love. Our souls knew each other before we met.

LIST OF FIGURES AND TABLES

List of Figures

	Key domain cloud for the ALT_UK_WINE2223 corpus. Key domain cloud for the CON_UK_WINE19 corpus.	110 111
List of T	Tables	
Table 1:	Alternative wines according to Wine Intelligence in the Global Wine Opportunity Index 2022 (Wine	
	Intelligence n.d.) listed based on ranking.	55
Table 2.	English translation of the 'Manifesto' section of the	33
14010 2.	Podere Veneri Vecchio (n.d.) website.	56
Table 3:	` '	75
Table 4:		76
Table 5:		
	pre-processing operations.	80
Table 6:	Wine Aroma Wheel: number of occurrences of each	
	term in the ALT_UK_WINE2223 corpus.	88
Table 7:	Red Wine Mouthfeel Wheel (Gawel et al. 2000):	
	number of occurrences of each term in the ALT_UK_	
	WINE2223 corpus.	90
Table 8:	White Wine Mouthfeel Wheel (Pickering 2006):	
	number of occurrences of each term in the ALT_UK_	
	WINE2223 corpus.	92
Table 9:	, 11	
	number of occurrences of each term in the ALT_UK_	0.2
T-1-1- 10.	WINE2223 corpus.	93
Table 10:	Wine Aroma Wheel: number of occurrences of each term in the CON_UK_WINE19 corpus.	97
Toble 11:	Red Wine Mouthfeel Wheel (Gawel <i>et al.</i> 2000):	97
Table 11.	number of occurrences of each term in the CON_UK_	
	WINE19 corpus.	99
Table 12:	White Wine Mouthfeel Wheel (Pickering 2006):	,,,
1000 12	number of occurrences of each term in the CON_UK_	
	WINE19 corpus.	101
	1	

LIST OF FIGURES AND TABLES

Table 13: WSET Systematic Approach to Tasting Wine: number of occurrences of each term in the CON_UK_WINE19	
corpus.	102
Table 14: Word coverage analysis of the ALT_UK_WINE2223	
corpus.	106
Table 15: Word coverage analysis of the CON_UK_WINE19	
corpus.	106
Table 16: 10% of the key semantic domains in the ALT_UK_	100
WINE2223 corpus. Table 17: 10% of the key semantic domains in the CON_UK_	109
WINE19 corpus.	110
Table 18: Metaphor identification: ALT_UK_WINE2223 corpus	110
and CON_UK_WINE19 corpus – steps 1 and 2.	113
Table 19: Metaphor identification: ALT_UK_WINE2223 corpus	110
- steps 3, 4, 5, 6, 7, and 8.	115
Table 20: Metaphor identification: CON_UK_WINE19 corpus –	
steps 3, 4, 5, 6, 7, and 8.	116
Table 21: Metaphorical expressions for the metaphor WINE IS A	
HUMAN BEING found in the ALT_UK_WINE2223 corpus.	116
Table 22: Metaphorical expressions for the metaphor WINE IS A	120
HUMAN BEING found in the CON_UK_WINE19 corpus. Table 23: Metaphor identification: ALT_UK_WINE2223 corpus	120
and CON_UK_WINE19 corpus – step 9.	125
Table 24: MRWs in the 'Age within the human lifecycle' category	123
in context – ALT_UK_WINE2223 corpus.	127
Table 25: MRWs in the 'Age within the human lifecycle' category	12,
in context – CON_UK_WINE19 corpus.	127
Table 26: MRWs in the 'Anatomy and (physical) appearance'	
category in context - ALT_UK_WINE2223 corpus -	
part 1.	129
Table 27: MRWs in the 'Anatomy and (physical) appearance'	
category in context – CON_UK_WINE19 corpus.	130
Table 28: MRWs in the 'Anatomy and (physical) appearance'	
category in context – ALT_UK_WINE2223 corpus – part 2.	132
Table 29: MRWs in the 'Personality, behaviour and temperament	132
features' category in context – ALT_UK_WINE2223	
corpus.	133
Table 30: MRWs in the 'Personality behaviour and temperament	

LIST OF FIGURES AND TABLES

features' category in context - CON_UK_WINE19	
corpus.	135
Table 31: MRWs in the 'Actions' category in context – ALT_	
UK_WINE2223 corpus.	136
Table 32: MRWs in the 'Actions' category in context – CON_	
UK WINE19 corpus.	137
Table 33: MRWs in the 'Kinship and social relationships'	
category in context – ALT_UK_WINE2223 corpus.	138
Table 34: MRWs in the 'Kinship and social relationships'	
category in context – CON_UK_WINE19 corpus.	140
Table 35: MRWs in the 'Gender' category in context – ALT_UK_	1.0
WINE2223 corpus.	142
Table 36: MRWs in the 'Gender' category in context – CON_	1 12
UK_WINE19 corpus.	142
Table 37: MRWs in the 'Socio-economic status' category in	172
context – ALT_UK_WINE2223 corpus.	143
Table 38: MRWs in the 'Socio-economic status' category in	143
context – CON_UK_WINE19 corpus.	144
Table 39: Frequency profile of the semantic tag [F4] 'Farming &	177
Horticulture' – ALT_UK_WINE2223 corpus.	145
Table 40: Frequency profile of the semantic tag [F4] 'Farming &	143
Horticulture' – CON_UK_WINE19 corpus.	148
Table 41: ALT_UK_WINE2223 corpus – thematic analysis:	140
TASTE IS A CONSEQUENCE OF WINEMAKING PRACTICES —	
	150
general references to cultivation practices. Table 42: ALT_UK_WINE2223 corpus – thematic analysis:	130
·	
TASTE IS A CONSEQUENCE OF WINEMAKING PRACTICES —	152
specific references to cultivation practices.	152
Table 43: ALT_UK_WINE2223 corpus – thematic analysis: TASTE	
is a consequence of winemaking practices – comparison	1.50
between conventional and alternative wines.	152

PREFACE

This book was conceived during my research period at the University of Sussex as a Visiting Research Fellow following a two-year sabbatical from academic activity. This break was not induced by global challenges such as those posed by the COVID-19 pandemic, but rather by a deeply personal experience: the loss of my father. This bereavement cast a shadow over my way of being, profoundly undermining, not to say nullifying, any ability I had to focus on the developing trajectory of my academic career. At the moment, as I write this preface with a very partial conception of its final form, I am enjoying (as far as possible) the feeling of having regained focus on my studies.

The preface to this book dwells on its origin and the encounters that were instrumental in its birth. I must mention two separate encounters, which took place in 2022: one with natural winemaker Raffaello Annicchiarico – henceforth Raffaello – and one with Professor Arran Stibbe. Both encounters profoundly transformed my perception of the ecosystem, offering a unique and enlightening perspective from the point of view of a human being inhabiting the earth and, subsequently, as a linguist.

During my first meeting with Raffaello, I had the privilege of touring the vineyard, listening to his fascinating stories about living in harmony with the ecosystem, and tasting some of his natural wines; amongst them, the encounter with his white wine is etched on my mind. At first sight, it appeared to me as a cloudy, greenish water containing suspended sedimentary particles. I was struck by the stark contrast between this wine and the transparent white wines to which I was accustomed. Before meeting Raffaello, I believed that the quality of a wine was inexorably linked to its degree of transparency; that is, the clearer, the better. However, thanks to Raffaello's explanation, the first sips transcended the boundaries of a mere tasting experience and helped me to understand a term that Raffaello insisted on during our meeting: 'symbiosis'. He used this term with reference to different types of relationships: between the vineyard and the human being, between the vineyard and the soil, and amongst the vineyard and the surrounding mountains, the wind, the local flora, and the fauna; in other words, the vineyard and the entire ecosystem. Looking at the dictionary definition, it is clear how the concept aligned perfectly with the innate naturalness of his wines: "[A] close connection between different types of organisms in which they live together and benefit from each other"

PREFACE

(Cambridge Dictionary n.d.: online). Raffaello's passion has profoundly influenced my view of nature and the environment, making me aware of how it is possible to change the perception of nature as a resource that belongs to humankind, and which is subject to limitless exploitation, degradation, and subjugation, even in a case such as his, of a person working in direct contact with and making a living from the produce of nature. It is clear from Raffaello's words that we are inextricably linked to the earth and, as an inseparable component of its intricate web, we cannot grant ourselves the right to exploit it simply because we have attributes such as bipedalism, advanced encephalisation, the development of an articulate language, and the creation of culture. If the result of these supposed advances is the current state of disconnection from the symbiosis with the natural world, something has gone wrong in the history of humans on this planet. This topic played a crucial role in the context of writing this book, if not that of a prerequisite. However, returning to the main topic, wine discourse, following my meeting with Raffaello, it is impossible for me to taste a glass of wine without inevitably recalling his words, which resonate in my mind and with my taste buds.

However, not being a linguist, Raffaello could not influence my research approach in the strict sense. Given my previous studies of the language of wine tasting, I had already considered delving into the discursive dynamics of online wine sales. Nonetheless, I was unclear about the approach to addressing the subject. During my research period in Brighton at the University of Sussex, the second crucial encounter that I mentioned took place, which had a profound impact on my research approach. Thanks to my colleague and friend Marina Niceforo, I had the privilege of attending a lecture by Arran Stibbe, a distinguished scholar of ecolinguistics, at the University of Gloucester. Stibbe's presentation, which included an analysis of the translation of Studio Ghibli's animated film My Neighbour Totoro (Miyazaki 1988) from the original Japanese into English, was as enlightening as were Raffaello's words. Stibbe clearly explained how certain themes were backgrounded when transitioning from one cultural context to another while giving salience to thematic elements that were not included in the original. An example of this was a scene in the Japanese version of the film in which a little girl grabs a damaged bucket and wonders: "What can I do with this bucket?". However, in the English translation, the question was turned into a statement containing a derogatory adjective: "What a stupid bucket!" In the translated version, the addition of a negative connotation to the bucket stands in stark contrast to the neutral tone of the original text, bringing the

PREFACE

Western tendency to evaluate an object based solely on its usefulness to the fore. Stibbe's lecture was not limited to the field of film translation, but extended to the world of haiku; this form of typical Japanese poetry, which is based on thematic and syllabic precision, reinforced the focus on the interaction between language and the environment that I was craving.

Synthesising the insights that crystallised during the meetings with Raffaello Annicchiarico and Arran Stibbe, I was finally convinced that attention should be paid to examining the language of wine tasting by adopting an ecolinguistic approach.

And here it is.