

News



A chat with Debra Meiburg

"It'd be great to see an Italian MW, the Institute has done a lot to encourage Italian candidates to enroll in the program", Debra Meiburg, newly appointed head of the Education Committee of the historic British institution, and Hong Kong-based MW herself, told WineNews. In the last few years, the Institute has seen a new influx of prospective MWs and graduates, "without losing its prestige: our mission is to promote excellence, and with the growth of Asia there is the need for new Masters of Wine". And they should always keep their fingers on the pulse of the world, because "after France, Italy and Spain, the world of wine is always evolving, and we need to keep up".



SMS

EU funds, it's chaos

Chaos reigns unbridled regarding the national ranking for the distribution of EU funds for wine promotion initiatives in non-EU countries, published last July by the Ministry for Agriculture: the recent appeals of some participants have to all extents and purposes dismantled the first ranking, resulting in 16 out of 26 projects being excluded from the new version. Therefore, so far only 13 out of the 30 million Euros that are distributed nationally will be available, with the others that could, according to rumors, go towards other CMO projects. So far, the situation, as is amply clear, is quite chaotic: not to mention the fact that the first round of appeals will in all probability be answered by more counter-appeals after this new ranking (<https://goo.gl/7qNgSd>).

First Page

G&R's "Grand Cru d'Italia 2016" ranking

According to a sneak peek granted to WineNews, the top three first-tier (priced over 300 Euros, on average) wines in the new ranking of the "Grand Cru d'Italia 2016" by Gelardini & Romani Wine Auction (<http://grwineauction.com>) - the first Italian auction house that specializes in wine, and the only Italian one with offices in Hong Kong, where it is a leader in the sector of Italian fine wines since 2011 - are Brunello di Montalcino Riserva Biondi Santi Tenuta Greppo, Barolo Riserva Monfortino Giacomo Conterno and Masseto. The ranking includes the 30 most searched for, and sought after, wines by collectors and investors the world over, and was created based on criteria such as the highest average prices and the lowest percentage of unsold lots in auctions. Looking at the second tier (200 to 300 Euros), there are Amarone Romano Dal Forno and Amarone Quintarelli, Barbaresco Etichetta Rossa and Barolo Riserva le Rocche del Falletto Bruno Giacosa, Brunello di Montalcino "Case Basse" Gianfranco Soldera and Redigaffi Tua Rita, while in the third tier (150 to 200 Euros, on average) one can find Sassicaia Tenuta San Guido, Montepulciano d'Abruzzo Valentini, Fiorano Rosso Tenuta di Fiorano Boncompagni Ludovisi, Sperss Gaja and Barolo Riserva Granbussia Aldo Conterno. Between 100 and 150 Euros, then, come Messorio Le Macchiole, Barolo Cannubi Boschis Sandrone, Solaia Antinori, Ornellaia, Barolo Cascina Francia Giacomo Conterno and Barbaresco Gaja. Finally, in the fifth tier (50 to 100 Euros, on average), come L'Apparita Castello di Ama, Barolo (Brunate and San Lorenzo) Giuseppe Rinaldi, Le Pergole Torte Montevertine, Chianti Riserva Il Poggio Castello di Monsanto, Flaccianello Fontodi, Brunello di Montalcino Riserva Castelgiocondo Frescobaldi, Tignanello Antinori, Aglianico Terra di Lavoro Galardi, Paleo Le Macchiole and Oreno Tenuta Sette Ponti. "Among top-tier wines", the auction house wrote in a note, "Masseto outperformed all challengers, with a 5% growth, on average, in price, while Monfortino, which grew 7% between 2013 and 2015, grew another 2% this year".

Focus

A toast in memory of Dario Fo

Wine and theater have common origins, both inextricably linked to the cult of Dionysus. "Theater, the cult of inebriation, of pleasure that is both sacredness and parody, is rite and immolation, and at its roots, it tied people together, freeing them from anguish and tension. It was a moment of freedom and catharsis": this is what Dario Fo, one of the greatest authors of Italian theater and Nobel prize laureate in 1997, told WineNews editor-in-chief Alessandro Regoli in a 1986 interview in Montalcino, where Fo performed the "Mistero di Vino" play. But, on www.archivio.francareme.it, there are a lot of connections between Fo and wine, from the "wine-tinged" passages of his "Mistero Buffo", to the labels that Fo (one of the founders of Slow Food) designed himself, like the ones of the "Wine of Peace" of Cantina dei Produttori Cormòns in 2001, to the 2010 Chianti Classico "Casanuova di Nittardi" Fattoria di Nittardi. "Those who intoxicate themselves with bad wine", he wrote, "are bad drunkards. One must get intoxicated occasionally and with respect for the rite: only on celebrations!". This is how we like to remember him, after he passed away this Thursday.



Report

Protecting "terraces"

Viticulture counts for a mere 3% of the 170.000 terraced hectares of land in Italy, according to a survey authored by the University of Padua, from Valtellina to Pantelleria, Liguria, Ischia, and most importantly Veneto, with the Hills of Soave and of Valdobbiadene, and Valpolicella with its "marogne". And this week, these territories have hosted the Congress of the International Terraced Landscapes Association, which aims to create a Manifesto to better protect this kind of landscapes the world over.

Wine & Food

The ten best wines of 2017 for FIS' "Bibenda"

"Bibenda", the publishing arm of Italian sommelier association FIS, led by Franco Ricci, will unveil its guide next Nov. 17th at Rome's Cavalieri Hilton, but its top 10 includes Barbaresco Asili Riserva 2011 Bruno Giacosa, San Leonardo 2011 Tenuta San Leonardo, Ribolla 2008 Gravner, Massifitti 2013 Suavia, Bolgheri Rosso Camarcanda 2013 Gaja, Sagrantino di Montefalco "25 Anni" 2012 Marco Caprai, Cesanese del Piglio Superiore Romanico 2014 Coletti Conti, Aglianico del Vulture Superiore La Firma 2012 Cantine del Notaio, Etna Rosso Arcuria 2014 Graci and Bianco Romangia 2015 Dettori.

For the record

Food culture becomes "social" in Italy

The Italian Ministry for Cultural Affairs has dedicated October to wine and the harvest through a digital "treasure hunt" for museum visitors, with the #ottobrealmuseo

hashtag - and starting tomorrow, the #ItalyFoodWeek will start, with Twitter Italy and the Ministry for Agriculture, and wine day (#vinoFW) will be next Oct. 18th.

