

News



A complicated year for truffles

A 645-gram Tuber Magnum Pico, worth 3,000 Euros, was crowned as the "Royal Truffle of 2016" of the 86th edition of the "International Fair of Alba White Truffles" - but the season, rain notwithstanding, has not taken off: prices in Alba have gone from 2,800 to 4,500 Euros per kilo in two weeks for average weights (20 grams), and have now dropped to 3,500. Same thing for the Tuscan area of Crete Senesi (2,500 Euros), and the "Observatory on Prices" of the Truffle Exchange of Acqualagna concurs, with prices hovering around 2,200 Euros per kilo. The biggest event of the year for truffles is close: the "International Fair of Alba White Truffles" will go on until Nov. 27th.



SMS

Diplomacy, wine & food

The world is hungry for true "made in Italy" products, and Italy answered with "the greatest diplomatic and cultural initiative ever created for the sector, which is worth 37 billion Euros in exports. This is the first time that diplomacy has entered "the kitchen", with the Ministries of Agriculture, of Economic Development, State broadcaster RAI and some of the most renowned representatives of our food culture". This, in the words of Foreign Minister Paolo Gentiloni, is the first "Week of Italian Cuisine in the World", which took place worldwide by engaging all Italian chefs the world over and enmeshing them in the "diplomatic net" of Italy. "We'll be the voice of those who narrate territories and craftsmanship", Cristina Bowerman, President of the "Ambassadors of Taste" association, said.

Report

Bottura, Beck & "Gambero"

Massimo Bottura's "Osteria Francescana" in Modena, Heinz Beck's "La Pergola", at the Cavalieri Hilton hotel in Rome, with 95/100 (same score as last year), Antonino Cannavacciuolo's "Villa Crespi" in Orta San Giulio and Antonio Jaccarino's "Don Alfonso 1890", in Sant'Agata sui Due Golfi (94/100): here are the very best restaurants (out of 29) of the "three forks" (top marks) tier of the 2017 edition of the "Guida Ristoranti d'Italia" guide, by "Gambero Rosso" publishing group.



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First Page

Italian oenologists divided over the 2016 harvest

2015 has been a good year for Italian wine, harvest-wise, but this year, the picture is more complicated, with different areas showing a big divide between each other: where things have gone well, though, they have gone better than last year, according to a WineNews poll of some of the country's top oenologists and wine professionals. In Franciacorta and Oltrepò, where sparklings rule, things look very good indeed, and ditto for Nebbiolo in Piedmont, especially in Langa, for Verdicchio in Marche and for the Montepulciano of Abruzzo, according to Leonardo Valenti, Professor of Viticulture at the University of Milan, while for Carlo Ferrini the situation looks rosy on the slopes of Etna and in Trentino, where 2016 looks like one of the best harvests for reds of recent times. According to Lorenzo Landi, 2016 is going to be a good year, generally speaking, with some areas being particularly "blessed", so to speak, while for Valentino Ciarla this harvest, being complicated to manage, will generate wines that "won't "wink" to those who drink them, but they will be capable of showing great elegance, balance and personality". According to Emiliano Falsini the harvest will be great in Tuscany, with reds "rich in acidity, and therefore freshness", and very good for Lambrusco and Sangiovese in Emilia Romagna, while Riccardo Cotarella, president of oenologist association Assoenologi, defined the 2016 harvest as "a very good one, the climate's been more forgiving, but it won't be superior to 2015, and with lower yields". Andrea Mazzoni concurs - "it won't be a year for great selections, but it will give us interesting wines" - as well as Roberto Cipresso, for whom 2016 is not going to be far, quality-wise, from 2015. For Fabio Mecca, 2016 will give us leaner wines with less alcohol, from Calabria to Tuscany, and for Dora Marchi, of the Enosis Meraviglia project (with Donato Lanati), the white and early red grape varieties of southern Italy will be the stars of 2016. Finally, Nicola Biasi, coordinator of the Wine Research Team, said that 2016 will be inferior to 2015, quality-wise, but with more evident outliers, and it won't be penalized by plant illnesses, added Vincenzo Mercurio.

Focus

"Vineyard Italy" reaches 642,367 hectares

In 2016, Italian vineyards have reached 642,367 hectares, 4,700 more than 2015, thanks to the new European wine CMO initiative, active since 2008, that has cancelled the cap on public financing for renovating and converting vineyards. According to a document of the EU Commission on the expenditures of the first two years of 2014/2018, analyzed by "Corriere Vinicolo" - UIV (www.uiv.it), Italy is the European country that has spent the most on that, with 11.700 Euros, on average, for each of the 28,000 hectares that have been renovated, for a total of 325 million. Overall, from 2011 to 2015 Italy has spent 1.8 billion Euros for 220,000 hectares, with the recent surge that could bring the total for the 2014/2018 period to 70,000 hectares, 10,000 more than the Ministry for Agriculture estimated, for a total financing of 820 million Euros, 40% more compared to the 2009/2013 period. What is going to be planted in Italy, though? According to the latest data on vine nurseries by the National Service on Vine Certification of Conegliano's CREAVIT, Glera dominates, with 23.6 million plants, followed by Pinot Grigio (18.7 million), Sangiovese (12), Primitivo (5.9), Merlot (5.8) and Moscato (5.2).



Wine & Food

Italians increasingly spending less on food, says CENSIS data

According to a recent research penned by Italian socio-economical research institute CENSIS and titled "Italians at the dining table: what is changing", food is acting as a barrier between social strata once more, just like it used to be. 12% of Italian families have cut their food budget, starting with meat and fish - and the reason is money, since that percentage skyrockets to 19.4% in lower-income families, and to 28.4% among those with unemployed adults. Still, as CENSIS President De Rita dryly pointed out, "some deem it more important to have a new phone than meat on the table everyday".

For the record

The very best of Italian wine meets in Merano

From November 4th to the 8th, the very best of Italian wine, in all its expressions and territories, will converge on Merano, in Trentino-Alto Adige, for the 25th

edition of "Merano WineFestival": the event will feature some of the country's most iconic wine protagonists, and will also focus on wines from the world over.

