

News



Italy and WS' "Top 100"

The 2016 edition of the "Top 100" ranking by "Wine Spectator", the prestigious American magazine led by Thomas Matthews, has been unveiled in its entirety yesterday, and Italy has managed to reach the top 10 with two different wines: Tignanello 2013 Antinori, one of the world's most beloved wines, is at spot number 8, and Barbaresco Asili Riserva 2011 Produttori del Barbaresco - one of the top products from the galaxy of Piedmontese wine cooperatives - is at spot number 5. More than half of the top 10 is made of wines from the United States, and, for the very top, the magazine chose another American, Cabernet Sauvignon Napa Valley 2013 Lewis.



SMS Nuo Capital, Asia and Italy

"Nuo means promise. The promise to give our very best in order to bring Italy to the Asian market, thanks to the strong personal relationships the Cheng Pao family enjoys. And it also means "New Understandings and Opportunities" - and the opportunity is, of course, the Chinese market. We want to take our place alongside the families, not above them, by sharing their values in order to build long-term projects". This is what Tommaso Paoli, CEO of NUO Capital SA, told WineNews about the objectives of the Cheng Pao family regarding the first big investment of Asian capital in Italian wine, together with the Terra Moretti group. And this, Paoli continued, is only the first step in the Italian wine world for NUO Capital. The firm aims to get to 300 million Euros to invest, and soon...

Report

E-commerce in Italy growing

Food & grocery is growing very fast in Italian e-commerce, reaching 575 million Euros in turnover in 2016 (30% growth over 2015), while wine & food has grown 17%, to 240 million Euros. Furthermore, online grocery shopping through the websites of "brick & mortar" mass retail, with home delivery, has grown 40%, to 188 million Euros. The data comes from the eCommerce B2C Observatory, promoted by the School of Management of Milan Polytechnic University and Netcomm.

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Moretti acquires Sella & Mosca, Teruzzi & Puthod

The Terra Moretti group, in partnership with Simest and N.U.O. Capital S.A. Investment Company (with the support of the Cheng Pao family, hailing from Hong Kong) is the new owner of two first-tier names in Italian wine. Namely, the firms acquired are Sardinian winery Sella & Mosca, founded in 1899 by the engineer Sella and the lawyer Mosca - with 541 hectares of vineyards, 520 of those being in a single lot, which is one of a kind in Europe both for its beauty and dimensions - and Teruzzi & Puthod, one of the most important winemakers in San Gimignano, Tuscany, the land of white wine Vernaccia, with over 94 hectares of vineyards. The deal, as anticipated by WineNews, was closed with "a particularly significant investment of 62 million Euros", Vittorio Moretti explained. This latest acquisition has given the Terra Moretti group more than 1.000 hectares of vineyards in some of Italy's very best terroirs. 300 in Lombardy's Franciacorta, 190 in Bellavista and 100 in Contadi Castaldi, and in Tuscany, Petra a Suvereto (100 hectares) in Val di Cornia, and 30 in La Badiola (Tenuta L'Andana) in Castiglion della Pescaia, Maremma - and now, the 540 hectares of Sella & Mosca, in the areas of Alghero, Gallura and Sulcis, plus the 90 hectares of Teruzzi & Puthod in San Gimignano. The deal came about because of Terra Moretti Group's wish to expand further, and to solidify its foothold as one of the premier names in the world of Italian wine, as well as high-level tourism and wine tourism (where it is already operating, with L'Albereta, in Franciacorta, and L'Andana in Maremma, hosting La Trattoria Enrico Bartolini, fresh with its first Michelin star), and that of Italian beverage behemoth Campari to focus on its core business - spirits - by pulling out of the wine business. The process began last year, in June 2015, when it sold its 100% stake in Piedmont winery Enrico Serafino to Krause Holdings Inc. for 6.1 million Euros, and, more recently, Sella & Mosca and Teruzzi & Puthod. Now, the Campari group is no longer in the still wine business in Italy, but is still the owner of sparkling wine brands Cinzano, Riccadonna and Mondoro, as the CEO of Campari, Bob Kunze-Concewitz, explained.

Focus

The "Unified Law on Wine" is complete

The Italian "Unified Law on Wine" - a total of 90 articles, containing all the regulations and legislation pertaining to winemaking in Italy, from production to commerce, and from labelling to fines, with checks for firms registered in the Unified Registry of Checks and, most importantly, less paperwork - was approved, finally, this Monday. The text, which was saluted by PM Renzi, Minister of Agriculture Martina, MP Florio, President of the House Agriculture Commission Sani, as well as all sector operators (Cia, Confagricoltura, Alleanza delle Cooperative, Federvini, Unione Italiana Vini, Federdoc e Assoenologi), contains a lot of new items. Now, a wider-spread denomination, or geographical indication, can be put on the label, compared to just the denomination of the wine indicating its geographical origin, also considering more than one grape variety. And, it is possible to put 20% of the overproduction of a DOP or PGI wine to another DOP or PGI. Furthermore, wine and its territories are explicitly defined national cultural heritage. Now, the next step for the "Unified Law" is to activate the decrees, which will define how the law will be applied.



Wine & Food

Chefs rate their colleagues in the 2017 "100 Chefs" ranking

The 534 best chefs in the world (with two or three Michelin stars) have rated each other in the "100 Chefs" 2017 ranking. 8 Italians are in the ranking, which is dominated by France, and they are: Massimo Bottura ("Osteria Francescana", Modena) at 35; Enrico Crippa ("Piazza Duomo", Alba) at 37; Massimiliano Alajmo ("Le Calandre", Rubano) at 41; Nadia Santini ("Dal Pescatore", Canneto sull'Oglio) at 58; Heinz Beck ("La Pergola", Rome) at 61; Stefano Baiocco ("Villa Feltrinelli", Gargnano) at 75; Mauro Uliassi ("Uliassi", Senigallia) at 80 and Ciccio Sultano ("Duomo", Ragusa Ibla) at spot 90.

For the record

Italians cook less and less, says Nielsen data

Even if chefs and recipes are all the rage on Italian TV channels, Italians themselves, according to a Nielsen study, spend increasingly less time cooking: 50% of them spends less

than half an hour a day in the kitchen (87%, if women are excluded), while women spend 77 minutes a day cooking, 5 minutes less than they did back in 2010.

