

News



Bottura, Cerea top "La Liste"

The guide of guides of global restaurants, French "La Liste", which collates the scores of 400 guides and the online reviews of the gourmands of over 135 countries, sports the top 1,000 venues of the world: at the top, one finds Paris' Hotel de la Monnaie, with chef Guy Savoy, followed by Tokyo's Kyo Aji and New York's Le Bernardin, led by Magui le Coze and Eric Ripert, both at spot 2. Massimo Bottura, the best chef of Italy for two years, and at the top of the "50 Best Restaurants" with his Osteria Francescana, is at 4 (two years ago, he was at 8). And, a great performance came from Da Vittorio, of the Cerea family, up 81 spots at number 9, from 90.



China and Vinitaly

The new business plan of Vernoafi, which freshly became a limited company, includes a task force for internationalization, business oriented and open to institutional partnerships, with innovative initiatives both online (e-commerce) and offline (events). The plan includes 90 million Euros in investments until 2020, and the word "wine" features prominently in it, together with "development" and "innovation". The main target is China, with most of the investments focused on that country, to create wine-related events and the development of associated services, as was explained during the "Wine2Wine" b2b forum by Veronafi and Vinitaly that took place this week in Verona. The event also showcased the 104 Italian wines chosen by "Wine Spectator" for the "Opera Wine" grand tasting of 2017.

Report

The weight of packaging

According to Luca Fois, Creative Advisor and Professor at Milan's Technical University, "studies say that, if one puts 100 as the value of a wine bottle, 52% of that is made of what is not wine - brand, label, packaging and communication. And in some cases, it can go as high as 75%, when a wine is still not known". Packaging, Fois continued, is therefore vital in the buying process, and wine design is a primary element in the process of creation of that part of a wine bottle.



First Page

18 Italian labels, 10 Tuscan in WS' "Top 100"

The 2016 edition of the "Top 100" ranking by American magazine "Wine Spectator" is sporting the stars and stripes, with almost 30% of all labels coming from the USA. When it comes to Italy, 18 labels are in, 2 less than 2015, with Tuscany on top with 10, followed by Piedmont, with 3, and 1 each for Veneto, Apulia, Basilicata, Umbria and Sardinia. And not only the "top 10" is as patriotic as they come, with 6 American wines, 2 Italian and 2 French, but the grand total sees America on top too, with 32 labels, followed by Italy, with 18, France with 17, Spain with 11 and then, at a distance, Portugal and Argentina (with 4), Chile and New Zealand with 3, Australia and Israel with 2, and South Africa, Germany, Austria and Greece with 1 each. Cabernet Sauvignon Napa Valley 2013 Lewis, from California, is the very best of 2016, and the two Italians in the top 10, for the magazine directed by Thomas Matthews, are Barbaresco Asili Riserva 2011 Produttori del Barbaresco - one of the most interesting cooperative realities of Piedmont - at number 5, and Tignanello 2013 Antinori, one of the world's most beloved wines, at number 8. The other Italian wines are the following: Barolo Bricco delle Viole 2012 M. Marengo is at 15, followed, at 19, by Il Fauno 2012 Arcanum and, at spot number 23, by Brunello di Montalcino 2011 Mocali. Spot 25 is for Borgoforte 2014 Villa Pillo, while at number 29 one can find Le Cupole 2014 Tenuta di Trinoro. At 36, there's Barolo Bricco delle Viole 2011 G.D. Vajra, right ahead of Chianti Classico Berardenga 2013 Fattoria di Felsina at spot number 40, and of Brunello di Montalcino Riserva 2010 Renieri. In the second half of the ranking, there are Chianti Classico Riserva 2013 Castello di Monsanto, at spot number 58, San Vincenzo 2015 Roberto Anselmi at 60, Primitivo di Manduria Antica Masseria del Sigillo 2014 Tenute di Eméra at number 63, Vino Nobile di Montepulciano Riserva 2011 Carpineto at 76, Aglianico del Vulturno Piano del Cerro 2012 Vigneti del Vulture at number 86, Grechetto dei Colli Martani Grecante 2015 Arnaldo Caprai at 88, Isola dei Nuraghi di Montessu 2014 Agricola Punica at 91 and, finally, Bolgheri 2013 Le Macchiole at 97.

Focus

Grape, territory, technique: the "Italian way"

According to the experts gathered at the "Wine2Wine" b2b forum, the "Italian way" to wine is made of grape variety, territory and growing techniques. "We can define the Italian way as the third way", Antonio Calò, of the Academy of Vine and Wine, explained "between the wines of variety and those of territory, Italian wines are those that are made of Italian cultivars, which, thanks to the interaction with ideal pedoclimatic conditions in traditional winemaking locations, create high-quality wines with a clear identity". According to Professor Angelo Costacurta, "The starting point of interaction with the environment is the vine itself. And, the wider the variety in its genetic heritage, the more it reacts to the growing conditions". "In this interaction" Diego Tomasi, Director of Conegliano's CreaVit, added, "the enormous number of Italian varieties, higher than in any other country, and the great diversity of Italian territories, amplify further the potential of the wines". And then "there's technique", Rosario Di Lorenzo, of Palermo University, explained "one of the three elements that determine the final output of the Italian way of winemaking".



Report

Wine & Food

A law for wine tourism in Italy is in the works

During the "Wine2Wine" b2b forum, MP Colomba Mongiello, President of the Agriculture Commission of the Italian House, announced that an ad hoc law for wine tourism, a sector worth 2.5 billion Euros a year, is incoming. The law, according to MP Mongiello, will focus directly on all the activities related to wine tourism from a fiscal standpoint, and the idea was welcomed by both the Italian Movement of Wine Tourism, whose President, Carlo Pietrasanta, often declared that such a law has been necessary for quite some time now, and by Unione Italiana Vini.

For the record

Prosecco fights Aldi on "Prosecco Tea"

Italian Prosecco producers definitely did not like the fact that British mass retail chain Aldi has decided to put on the market a Prosecco-flavoured tea called "Prosecco festive infusion

tea". According to Stefano Zanette, President of "Sistema Prosecco", "they cannot use that brand in such a way, they lack a proper authorization".

