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News



Maculan bets on new varieties

Maculan winery is betting big on resistant grape varieties. The firm led by Fausto Maculan together with his two daughters, Angela and Maria Vittoria, aims to gradually replace its old vineyards with new varieties, starting with 4.000 plants of Merlot and Sauvignon (to be replaced by Merlot Khorus and Sauvignon Rythos, developed by Udine University and Viva! Rauscedo) all the way to native ones, like Vespaioia. The process will drastically reduce the use of chemical treatments to once or twice a year, down from the current 10-11, and it should lead to the first bottles of wine made from resistant varieties coming out in 2023, just in time for Mr. Maculan's 50th harvest.



CMO funds, more delays

Last week the State-Regional Authorities roundtable was expected to ok the new draft of the decree for the 2017-2018 EU CMO funds for wine promotion in non-EU countries, but the decision was delayed once more, to the beginning of July. More time has been lost, in a situation that is bordering the bizarre - and the Regional Administrative Court ruling on the appeals of this year's ranking is yet to come, too. The delay, according to rumors WineNews has heard, comes at a moment when an agreement was almost within reach - there were only "multi-regional" projects and a few other small details to settle. Things being as they are, the national announcement (the one from which regional ones stem) won't arrive before the first half of July, at the soonest.

Report

Domori & Taittinger

Back in 2004 Riccardo Illy, at the helm of one of Italy's most important wine & food groups (and owner of Montalcino winery Mastrojanni), said, "we're looking for a bottle of Champagne that embodies the philosophy of our group, to be distributed through our "chocolate factory", Domori". And, next July 4th, in Milan, Illy himself will present, together with Pierre-Emmanuel Taittinger, the upcoming partnership between Domori and the world-famous Champagne maison Taittinger.



First Page

"Sanguis Jovis", Montalcino's culture of Sangiovese

The "Sanguis Jovis" project ("Jupiter's Blood" in Latin, that is, the ancient name of Sangiovese), created by the Banfi Foundation, which in turn has been active since 1986, aims to create a permanent study and divulgation center on Sangiovese in its noblest territory, Montalcino, to further study and spread the knowledge of the most cultivated grape variety in all of Italy (53.000 hectares, 8% of all Italian vineyards, according to OIV data). It will do so with both seminars and publications in the future, and for now, it is cataloging all available information and studies. Furthermore, next Sept. 25th-29th, its first Summer School will take place. "The Foundation", Rodolfo Maralli, its President, told WineNews, "is an autonomous entity. It is separate from Banfi, it is open to everyone and it has been working for the territory from a cultural standpoint, excluding nothing. We believe very much in "Sanguis Jovis", and at the helm there are two people whose authority on the matter is universally recognized: Attilio Scienza, Professor of Viticulture at Milan University, and Alberto Mattiacci, Professor of Economy and Marketing at Rome's La Sapienza University. We're hoping to have lots of partners, besides the current ones, like the Municipality of Montalcino, the Consortium of Brunello, the Bertarelli Foundation, A&E, Mia, MontalcinoNews and WineNews. And we want to include other great Sangiovese territories, be they Tuscan or not". The first edition of the Summer School is currently taking shape with "top-tier teachers", Maralli pointed out. "This edition will be open to 20 people, 10 being newly graduated students in various majors, with paid scholarships, and 10 wine professionals". "We want to exchange both theoretical and practical knowledge", Professor Attilio Scienza explained, "between those that work in wine everyday and those who just got out of an academic life. We aim to create new "prophets of Sangiovese", people who have a deep knowledge of the matter, with a multidisciplinary point of view, and that can therefore see ahead of others what the future brings for this great grape variety".

Focus

Tuscany's Piccini expands to Etna

Etna keeps attracting investments from other Italian wine regions and the latest name to join the list is Tuscan winemaker Piccini (16 million bottles per year, 78% going beyond national borders, and a turnover of over 60 million Euros). Piccini recently acquired Torre Mora estate, 12 hectares of vineyards between Castiglione di Sicilia and Linguaglossa cultivated with the typical varieties of the area, namely Nerello Mascalese, Nerello Cappuccio and Carricante. The investment neatly fits in the wider business project of Tenute Piccini, dedicated to high-quality wine production, in some of Tuscany's most prestigious territories: Chianti Classico (with Valiano, 230 hectares, and 70 for vineyards), Montalcino (Villa a Cortile, 12 hectares of Brunello), Maremma (Tenuta Moraia, 60 hectares of vineyards), Basilicata (Regio Cantina, in Venosa, land of Aglianico del Vulture, 12 hectares), bringing the total managed by the Piccini family to over 400 hectares. "Torre Mora", Mario Piccini said, "is part of a project that wants to give value to the jewels of Italian winemaking, respecting local traditions and style. The uniqueness and complexity of Etna have fascinated me for years".



Wine & Food

Tradition, tests make up for more Italian sparklings

Italian sparklings made from native grape varieties are growing at a remarkable pace. For some territories, like with Val d'Aosta's Prié Blanc, Marche's Verdicchio or Campania's Asprinio, it's a throwback to older times, and in other regions experimenting abounds. In Sicily, it's Nerello Mascalese and Carricante, in Campania, it's Greco, in Apulia Negroamaro, in Tuscany Sangiovese and Vernaccia are used to make sparkling wines. And even Nebbiolo, one of the Italian kings of red grapes, is being used to do the same, just like it used to be done in the 19th century.

For the record

Wine tourism on the upswing in Italy

Wine tourism is becoming an important national resource. According to the 13th National Report on Wine Tourism, showcased during the European

Symposium on Wine Tourism, infrastructures are still insufficient, but wine tourism is expected to grow 40.22% in 2016, to 14 million, and turnover to 2.5 billion Euros.

