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News



Renzo Cotarella's version

The 2017 vintage has led to an unprecedented level of tense wait in order to know its level of quality, and the first one to express his opinion on the matter is Renzo Cotarella, oenologist and CEO of Marchesi Antinori, a symbol of Italian wine, who has begun by stating that the year's hot weather "has led to lower yields. It's hard to speak numbers, I would say around 30% less". When tasted, the first reds "have a wonderful color, with a great quantity of polyphenols: some have riper notes of fruit, because the grapes have ripened more, and in some cases, slightly overripened. From an economic standpoint, it's a complicated year, but quality is better than expected".



Slow Food in China

The seventh convention of Slow Food, the first one that took place in China, recently ended in Chengdu, and its creator, Carlo Petrini, explained the objectives and goals of the next three years of the association he fathered. "We will defend diversity in all its forms, we will work to fight inequality and to grant the access to knowledge to all", he stated, before pointing out that the guiding principles of Slow Food still are access to good, clean, fair and healthy food, access to knowledge as common right and equal status for traditional and academic knowledge, the refusal of any exclusion on a political, economic or social basis, the protection of the environment as core priority, the affirmation of diversity as the biggest human treasure and the will to fight inequality in the access to resources and opportunities.

Report

Prosecco, no to speculation

Average grape prices in the area of Prosecco have climbed from 50 cents per kilogram in 2008 to 1.17 in 2016, and, following the same trend, the prices of base wine have gone from 1.06 to 1.87 Euros per liter. A growth trend that must be defended in hard years as well, and to do so, one must respect "the only tool that we have to grant everybody the same profitability and stability to the markets, namely the supply chain agreements of last July", Consortium President Stefano Zanette warned.



A CAMPAIGN FINANCING IN ACCORDING TO REG. EC N. 1306/2013

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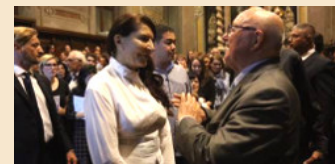
Tough year, sky-high prices for Italian truffles

Aficionados of Italian white truffles - an undisputed and global symbol of food pleasure - are in for rough news, since this year, because of very hot weather and lack of rain, supply will most likely not be able to meet demand. Quantity-wise, the word "scarce" is almost an understatement, and quality is still unknown, but prices are already well over 2,500 Euros per kilogram, on average, because of the usual high demand, and they'll likely reach 3,500 Euros per kilo by the time the 87th edition of the International Fair of White Truffles of Alba officially starts (Oct. 7th-Nov. 26th, with the international auction scheduled for Nov. 12th at the Grinzane Cavour castle). "The hot summer, with constantly high temperatures and almost no rain", Antonio Degiacomi, President of the National Center for Truffle Studies, told WineNews from Alba, Piedmont, "gave all a very uphill start. Between August and September, with a widening temperature range between day and night and a bit more humidity, the situation became marginally better, but this year will be a scarce one, and a tough one to turn around. Demand remains high, and we're over 2,500 Euros per kilogram already, with the best pieces going all the way to 4,500". "This is a terrible year for both quantity and dimensions of the truffles", Paolo Valdambri, head of the Siense Truffle Association, commented from San Giovanni d'Asso, deep in the Siense Clays area: "the lack of rain and humidity has definitely been felt, and prices start from 2,000 Euros per kilo, reaching over 2,500". In San Miniato, Tuscany, "the season start has brought few truffles", said Renato Battini, President of the local truffles association, "and prices currently go from one to 2,000 Euros". Same thing in Umbria, according to Mauro Severini, Commissioner of the local Mountain Community. "With the woods suffering, we're basically at ground zero when it comes to truffles", Paolo Topi, at the helm of the truffles association of Aqualagna, "and the race for the few ones that are present has begun already, leading prices over 2,000 Euros per kilo. One should be careful regarding quality: it'd be better to wait until mid-October".

Focus

Marina Abramovic's "kitchen-born" art

This week, performing art "priestess" Marina Abramovic inaugurated its "Holding the Milk" video-installation in the Coro della Maddalena choir in Alba, together with the Ceretto family (pictured right, Abramovic with Bruno Ceretto. Credits: Muriado/Muratore). The installation is the latest in a series of exhibitions that the winemaking family of Langhe created in order to bring some of the world's most renowned international artists, and lots of visitors, to the area, together with the Municipality of Alba, for the 87th International Fair of White Truffles of Alba. "That autumn", Abramovic explained, "I went to Gijón, Spain, for a new work: a series of videos and photos titled "The Kitchen", and set in a real one, an extraordinary space in a former convent of Cartusian nuns that had, in time, fed millions of orphans. Even though that work was born as an homage to Saint Theresa of Avila, who wrote of a mystic levitation in the kitchen of her convent, it quickly turned into an autobiographic meditation on my childhood, when my grandma's kitchen was the center of the world: the place where all stories were told, all suggestions on life passed on and the future read in coffee grounds".



ARNALDO CAPRAI
Viticoltore in Montefalco
CAMPAIGN FINANCED ACCORDING TO EC REGULATION N.1306/13

Wine & Food

Italy's most expensive wines for "Wine-Searcher.com"

According to the most recent "The World's Top 50 Most Expensive Wines" ranking by Wine-Searcher, Romanée-Conti Domaine de la Romanée-Conti is at the top spot (15,703 Dollars per bottle, on average), and there are no Italian wines in the top 10. Nonetheless, the "Most Expensive Italian Wine" ranking has Barolo Riserva Monfortino di Giacomo Conterno (736 Euros) in the lead, followed by Supertuscan darling of international auctions Masseto (616 Euros) and by the embodiment of the story of an entire territory, Brunello di Montalcino Riserva di Biondi Santi (497 Euros).

For the record

Wine, the only regulated EU agrifood product

With the recent end of the limit to sugar production, winemaking is now the only regimented agricultural sector of the European Union, given the fact that the new planting rights

system is, at the end of the day, a compromise geared towards stemming a much-feared (and hard-fought) liberalization which left no-one happy.

