



Issue 340 - November 13th-18th, 2017 - Expressly for wine lovers, professionals and opinion leaders the world over
Registration number 709, Courthouse of Siena, March 31st, 2001 - Editor-in-chief: Alessandro Regoli

News



“Fico is Italy”, says Italian PM

“If a foreigner asked me what Fico is, I would answer that Fico is Italy. Here, through the description of processes, products and showcases, one can find a summary of what we are and of our extraordinary qualities as a country. Come visit Fico, it will be a way to have a direct, strong and immediate relationship with one of the world’s most important and beautiful countries”: this is what Prime Minister Paolo Gentiloni has stated while officially inaugurating Fico Eatlay World in Bologna, the “food theme park” created by Eatlay’s Oscar Farinetti and Professor of Agronomy Andrea Segrè. “Your presence here confirms the idea that we’ve done this for Italy”, Farinetti commented.



Italy in WS’ Top 100

The world of Italian wine had to wait until spot number 4 to be featured in Wine Spectator magazine’s “Top 100 Wines of 2017” ranking, but it finally happened, with Casanova di Neri’s Brunello di Montalcino 2012. Giacomo Neri’s winery has now been featured in the ranking for the second time, after an historic first place in 2006 thanks to its iconic Brunello di Montalcino Tenuta Nuova 2001. The rest of the ranking, though, is the undisputed domain of France and the United States, with 4 and 5 wines each: Syrah Walla Walla Valley Powerline Estate 2014 K Vintners is at number 3 and Barsac 2014 Château Coutet is at number 2, while the crown of number 1 has gone to Merlot Napa Valley Three Palms Vineyard 2014 by Duckhorn.

Report

White truffles, a record auction

The current truffle season has been one of the scarcest ever, but quality is good, and even if prices have shot up all the way to 6,000 Euros per kilo, the latest World Auction of Alba White Truffles, which took place in real time in the Castle of Grinzane Cavour, Dubai and Hong Kong, saw Asian businessman Eugene Fung snagging the top lot, three twin truffles (850 grams total), for 75,000 Euros. The auction raised more than 370,000 Euros, and all proceedings will go towards charity projects.



A CAMPAIGN FINANCING IN ACCORDING TO REG. EC N. 1308/2013

First Page

Wine prices soar due to scarce 2017 harvest

After a scarce 2017 harvest (28% less y-o-y, according to the estimates of Italian oenologist association Assoenologi), a raise in wine prices was not only in the cards, but expected, and it has happened, according to the partial (some great denominations’s prices are still to be released) monitoring of prices by State agency ISMEA - prices that have been calculated without VAT and straight from the producer’s warehouse, and on statistical averages, meaning that they might differ from those seen by trade operators. With few exceptions, prices are up across the board, and in some cases they’ve almost doubled: a fact that will be probably felt by consumers as well, especially if one considers that for some producers, and for some wines, margins are quite thin already. Table wine prices have skyrocketed (up 73.2% over 2016 for whites and up 61% for reds): those of TGI wines have gone up more than 10%, and those of some of the most important denominations of the country have followed suit. When it comes to whites (even though the prices of all Alto Adige wines are absent, and they usually are the highest), Chardonnay from Oltrepò Pavese has shot up 70.4%, to 230 Euros per 100 liters, but the highest one is the one of Prosecco di Conegliano e Valdobbiadene DOCG (up 20% y-o-y, to 300 Euros). Prosecco DOC’s prices have gone up 12% (to 210 Euros), and the same has happened for those of Trento’s Pinot Nero for sparkling wines (up 12.8%, to 265 Euros). Brunello di Montalcino’s prices are on top when it comes to reds (up 12.6%, to 1,030 Euros per 100 kilograms), while Barolo’s (at 820 Euros) and Amarone della Valpolicella’s (between 800 and 900 Euros, according to the Consortium) are stable. In other great denominations, though - from Barbaresco to Nebbiolo d’Alba and Barbera in Piedmont to Chianti and Chianti Classico in Tuscany, Sangiovese and the “galaxy” of Lambrusco in Emilia Romagna, all the way to Etna and Sicily - prices are on the rise. What remains to be seen, now, is how this will impact domestic consumption and exports alike, for a market campaign that will probably be just as complicated as the harvest.

Focus

Michelin crowns a new “three-starred”

By awarding the fabled third star to Norbert Niederkofler’s St. Hubertus, the 2018 edition of the Michelin Guide has upgraded Italy’s “Magnificent 8” (Enrico Crippa with Alba’s Piazza Duomo, the Cerea brother’s Da Vittorio in Brusaporto, the Santini family’s Dal Pescatore in Canneto sull’Oglio, Niko Romito’s Reale in Castel di Sangro, Giorgio Pinchiorri’s and Annie Feolde’s Enoteca Pinchiorri in Florence, Massimo Bottura’s Osteria Francescana in Modena, Heinz Beck’s La Pergola of the Rome Cavalieri Hilton and the Alajmo brothers’ Le Calander in Rubano) to a band of “fantastic 9”. “It’s a great emotion to be part of these excellences, it’s a great message abroad, and it’s also a great responsibility for the future, not to mention an award for our territory and for the young chefs that aspire to greatness in this job, which is very hard”, Niederkofler told WineNews. Alberto Faccani’s Magnolia, Matteo Metullio’s La Siriola and Andrea Aprea’s Vun all got their second star, for a total of 41 venues (since Carlo Cracco and Sadler both lost one), and 22 got their first star, for a total of 306. All in all, Italy now has no less than 356 “starred” restaurants, a number surpassed only by France.



ARNALDO CAPRAI
Viticoltore in Montefalco

CAMPAIGN FINANCED ACCORDING TO EC REGULATION N.1308/13

Wine & Food

The second “Week of Italian Cuisine in the World” kicks off

The second “Week of Italian Cuisine in the World” will begin on Nov. 20th, with more than 1.000 events, 170 tastings and a lot more, in order to combine “high-quality cuisine and wine”. The event was created by the Italian Ministries of Foreign Affairs, Agriculture and Culture, together with many trade associations. “We’re putting diplomacy at the service of Italian excellence”, Minister for Foreign Affairs Alfano stated, “in order to reach 50 billion Euros in exports by 2020, and to promote the UNESCO candidacies of the Art of Neapolitan Pizza Chefs and of the Hills of Prosecco”.

For the record

A “concentrated” record in exports for Italy

Great wine & food products come from all over Italy, but 60% of all exports come from Veneto (17%), Lombardy (16%), Emilia Romagna (15%) and Piedmont (12%). Still,

exports have gone very well in q1-q2 2017, and by year’s end, they might grow 6% over 2016, to over 40 billion Euros, according to Nomisma Agrifood Monitor’s analysis.

