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News



White truffle prices, oh my!

Solid, healthy and fragrant, not big, but great quality - the season of Italian white truffles is at its zenith, but scarcity due to a dry season is driving prices to unprecedented levels. White truffles of Alba, in Piedmont, go for 6.000 Euros per kilogram, just as much as for those from the Sieneese Clays, while the more "affordable" ones from San Miniato, Tuscany, go for 3.000 Euros. In Umbria, those from Città di Castello are selling for 2.500-5.000 Euros, while those from Acquafagna, in Marche, have reached a record price of 6.000 Euros. Finally, the white truffles from San Pietro Avellana, in Molise, are currently selling for around 4.500 Euros per kilogram.



SMS **Amarone, EUIPO steps in**
After the Oct. 24th ruling of the Venice courthouse that basically outlawed the trademark of the Famiglie dell'Amarone d'Arte association, EUIPO, the European Union's Intellectual Property Office, has rejected the request of the Consortium of Valpolicella Wines to concur on the question. According to document I 1 863 C, which WineNews has been able to consult (and which was created on July 11th, before the Italian ruling), the EUIPO stated that the A at the centre of the trademark and the "Famiglie Amarone d'Arte" logo does not generate confusion in consumers. The document, then, will in all probability come into play when it comes to a solution between the Famiglie and the Consortium, which should be forthcoming - but will constitute an important precedent in any case.

Report

Vivino crowns Amarone

Vivino's "Wine Style Awards", with the highest-rated wines of the last 12 months, include a lot of Italy: Amarone della Valpolicella Classico 2000 Quintarelli, Amarone della Valpolicella Classico Campo dei Titari 2012 and Amarone della Valpolicella Classico Campo Inferi 2011, both by Brunelli, Amarone della Valpolicella Vigneto Monte Lodoletta 2003 Dal Forno, Gaja & Rey 2011 Gaja, Ornellaia 2000, Brunello di Montalcino Case Basse Riserva 2006 Soldera and Masseto 2004.



First Page

Italy & Montalcino in WS' "Top 100" ranking

The States have hit it out of the park when it comes to the three top spots of "Wine Spectator" magazine's "Top 100" ranking, one of the most anticipated ones in the global wine world, with Merlot Napa Valley Three Palms Vineyard 2014 Duckhorn at the very top. Italy has come close with Brunello di Montalcino 2012 Casanova di Neri, at spot 4, confirming a steadfastness in quality that has few rivals indeed, after the number one spot granted to the same producer in 2006 with its Tenuta Nuova 2001. Italy has 16 wines in the chart, a far cry from the record of 2001, when no less than 21 of the 100 came from Italy. The States have 31, and France has managed to get 18 wines in the ranking, with Spain (9), Australia (6) and Portugal (4) all behind Italy. Additionally, Tuscany gets the lion's share of the laurels, with 6 wines in the ranking, followed by Piedmont, Veneto and Campania, with two each, and a single one for Umbria, Calabria, Sicily and Marche. Behind Casanova di Neri's Brunello, there is Altesino Brunello di Montalcino 2012 Montosoli at spot 11 and Campogiovanni Brunello di Montalcino 2012 Agricola San Felice at 20, for an Italian podium that hails completely from Montalcino. Then, at 23, comes Mazzei Maremma Toscana 2013 Tenuta Belguardo, followed by Poderi Luigi Einaudi Dogliani 2015 (at spot number 38), Poggione Rosso di Montalcino 2015 (46), Cantina del Pino Barbaresco Ovello 2013 (61). Five spots under that, at number 66, comes Scacciadiavoli Montefalco Sagrantino 2011, then Gini Soave Classico 2016 (69), Donnachiara Aglianico Irpinia 2015 (number 71), Michele Castellani Valpolicella Classico Superiore San Michele Ripasso 2015 (80), Simone Santini Vernaccia di San Gimignano Tenuta Le Calcinie 2015 (at spot number 84), Garofoli Verdicchio dei Castelli di Jesi Podium 2014 (92), Di Meo Greco di Tufo G 2016 two spots under that, at 94, Feudi del Pisciotto Nero d'Avola Terre Siciliane Versace 2015 at 96 and, finally, Odoardi Calabria 2014 at spot number 97, for a wine delegation that has probably never been as diverse and representative of Italy's oenological wealth, even though there are two wines less than in the 2016 edition.

Focus

Piedmont triumphs in WE's "Top 100"

The most important ranking of the U.S. magazine "Wine Enthusiast", "The Enthusiast 100 of 2017", granted its silver medal to Produttori del Barbaresco, for its Barbaresco Rabaja 2011 Riserva. The Piedmont cooperative thus confirms a remarkable steadfastness in quality through the years, considering that Barbaresco Asili Riserva 2011 came in at spot 5 in the "Wine Spectator" 2016 "Top 100" ranking. Praepositus Kerner 2015 Abbazia di Novacella follows, at spot number 7, then Lessona Pizzaguerra 2013 Colombera e Garella at 12. Next, Brunello di Montalcino 2011 Il Colle (22), Vitalba Albana di Romagna in Anfora 2015 Tre Monti (25), Chianti Classico Gran Selezione Il Grigio 2013 San Felice (at spot number 30), Soave Classico La Frosca 2015 Gini (37), Lambrusco di Sorbara Radice 2016 Paltrinieri (43), Bardolino Brol Grande 2015 Le Fraghe (at spot 48), Barolo Marcanasco 2013 Renato Ratti (at number 54), Etna Bianco 2016 Tornatore (at number 60), Barbera d'Asti Monte Bruna 2014 Braida Giacomo Bologna (at 71), Valdobbiadene Prosecco Superiore Dirupo Brut 2016 Andreola (86) and, finally, Etna Nero d'Avola Fontanelle 2012 Curto at spot 100.



Report

Wine & Food

The remarkable patronage of Umbria's Lungarotti

Torgiano's MUVIT, the Museum of Wine created by the Lungarotti Foundation, has revolutionized the way people see wine, thanks to the passion of founders Maria Grazia Lungarotti, an art historian, and winemaker Giorgio Lungarotti. Thanks to over 3.000 works of art spanning over five millennia, the "New York Times" has crowned it "the best in Italy", and it recently received the Corporate Art Award, the "Oscar" of business patronage, from Italy's Ministry of Culture, joining a club that includes Ferragamo, Banca Intesa and Assicurazioni Generali, among others.

For the record

A historic day for Slow Food's Pollenzo

"Today's a historic day for Pollenzo, and an unthinkable goal 13 years ago": this is how Carlo Petrini, founder of Slow Food and the University of Food Sciences of

Pollenzo, commented the approval of the new B.A. and M.A. of the University by none other than PM Paolo Gentiloni, who called it "a great achievement for Italy".

