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News



Bikes and the "Black Rooster"

Talent, passion, and selflessness are a perfect combination for success, both in sports and in winemaking. If the sport in question is cycling and the wine is one of the top brands of global winemaking, the shared values are even stronger. This is the foundation of the newly created partnership between the Consortium of Chianti Classico and the Organizing Committee of the World Championship Cycling Tuscany 2013, which will have the "black rooster" as its official wine. The event is one of the most important sports gathering to take place in Italy in the last few years, and in one of one of Italy's most important winemaking regions.



SMS

Figures are not everything

The news that Italy is poised to produce more wine than France with 44 million hectolitres to France's 43.5 millions, putting the "Belpaese" in the top spot of the global podium has made quite a splash in national outlets. The figures come from farmers association Coldiretti, but they do not tell the whole story. First of all, these numbers are nothing but estimates, since the harvest has yet to really start on both sides of the Alps, and the real data is a different one: France makes roughly the same amount of wine that Italy does, but the revenues generated by it are twice those of Italy. Exports are a clear telling sign of this: in the first half of 2013 France has exported wine for 3.6 billion Euros, and Italy, in the first four months, has reached 1.55 billion. But this last figure has been growing steadily for years...

Report

"Organic" soars in Italy

The wine & food sector has been no stranger to the crisis, but there is a market niche whose growth seemingly knows no bounds: organic foods are on a roll, since in the first half of 2013 their consumption has gone up a startling 8.8%, the employees of the sector have gone up 3% and the land used for cultivating its produce has grown 6.4%, reaching 1.1 million hectares. The figures come from the International Salon of Organic and Natural Foods SANA, which took place last week in Bologna.



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First Page

An "80s" style harvest with "fresher" wines

"The harvest has just begun, so I wouldn't venture a forecast regarding quality: early varieties, especially in the South, have been harvested, but there is no definitive data so far. Weather will be key, but there is optimism", Attilio Scienza, Professor of Viticulture at Milan University, told WineNews. "I think", Scienza added, "that given the health of the grapes and of the plants we should be able to manage a few days of bad weather, which is bound to come from the Atlantic and we hope that the ripening continues. Speaking of wines, and of course these are opinions that are susceptible to changes, one could say that we are going back to the '80s, in terms of ripening, harvesting times and chemical composition. Very acidic musts, with growing amounts of sugar and also very coloured, so I think that we will get wines as we used to back then. Let us hope that the consumer notices this change and enjoys it. We might go back to lighter, fresher wines, but complex as well, with a long life. The wines that came from the '80s were like that, and I hope that young people can appreciate a style of wine that they've not had the chance to taste, since those were the wines that have made our country great: the wines from Piedmont, from Veneto, from Tuscany and Sicily. And I believe, market operators would be looking for those wines today". Scienza pointed out that those wines are not exactly better or worse, but a different style from the "very alcoholic, almost "marmalade-y" wines" dictated by California or Australia. Luigi Moio, oenologist and Professor at the University of Naples says, "the only certainty for the 2013 harvest is that we'll have more grapes, since we've had lots of rain, and an almost sub-tropical climate, from the Alps to Sicily. This, for those that have been able to cope with it, has given a great helping hand, since water has meant healthier grapes and higher quantities, but for others it has meant diseases for the plants themselves. All in all, September will be key to the current harvest: without a doubt, it has been a tough year, for a purely biological approach. 2013 wines will probably be fresher and more acid".

Focus

"Gambero Rosso" special awards

Every edition of the "Gambero Rosso" wine guide, "Vini d'Italia", has special awards, and these are the latest, as anticipated by WineNews: Alto Adige Pinot Bianco Sirmian 2012 by Nals Margreid is the best white, Amarone Classico della Valpolicella Calcarole 2009 by Guerrieri Rizzardi is the best red, Alta Langa Metodo Classico Zero 2007 by Enrico Serafino is the best sparkling and Orvieto Classico Superiore Muffa Nobile Calcaia 2010 by Barberani is the best dessert wine. The "winemaker of the year" award goes to Collemassari, the Tuscan estate whose HQ is at Poggio del Sasso, in Montecucco, with an unchallenged pre-eminence in the denomination from Maremma, but that also has Grattamacco at Bolgheri and Poggio di Sotto in Montalcino. Doro Princic from Friuli is the "grape-grower of the year" due to his pioneering work in Collio and his standards. The "emerging winemaker" award goes to Tenuta Pala from Sardinia, and the "sustainable winemaking" award has gone to Salcheto, in Montepulciano. The wine with the best price/quality ratio is Sicilian: Bianco Maggiore 2012 by Cantine Rallo (pictured right, the guide's editors: Marco Sabellico, Gianni Fabrizio and Eleonora Guerrini).



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Wine & Food

Marchesi Antinori takes "Taste Education" to Chianti

The "Taste Education" project created in Montalcino from an idea by the "WineNews Lab for Taste Education", focuses on teaching kids to know their territory better and aims to teach them the basics of healthy nutrition, both in classrooms and in vegetable gardens made at schools, with an agronomist and a teacher to give them the necessary know-how. The renowned Tuscan winemaker Marchesi Antinori has recently decided to endorse the project, and bring it to the schools of Chianti Classico, starting with the towns of San Casciano, Montefiridolfi and Bargino.

For the record

U.S. Master Chef winner is Italian

The winner of the 2013 edition of renowned American TV show "Master Chef" is Luca Manfè, hailing from Aviano, near Pordenone, in Friuli. Manfè was crowned king of

the hill by the trio of judges - Gordon Ramsay, Joe Bastianich and Graham Elliot - after besting the other finalist, 26-year-old Natasha from San Diego, California.

