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News



Open season for truffles

Good news ahead for those who love the white truffles of Alba in Piedmont: the harvest season which started a week ago is supposed to be good, thanks to humid climate and constant rains in the woods of the Langhe region during the summer. For the very best specimens, though, one will have to wait at least until the next International Fair of White Truffles of Alba, from October 12th to November 17th (and on November 10th the Truffle World Auction will take place at the Grinzane Cavour Castle, with a direct uplink to Hong Kong). According to the first estimates, given the harvest is estimated to be abundant, 100 grams might cost a "mere" 350 to 400 Euros...



The Independents' market

On every market - and wine is no exception - there is room for everybody, be they big producers or small artisans. And when differences become the basis for a constructive discussion and a true enrichment of the offer, and not for sterile contrast, they are more than welcome. This is the spirit that animates the Independent Winemakers Association of FIVI - that is, those winemakers that use a hands-on approach in their activity, from the plants to the shelves. During Piacenza Expo, from Nov. 30th to Dec. 1st, those winemakers will meet consumers and the public in their Wine Market. This, in a nutshell, is their motto: "we want the winemaker to stay in the territory to make wine, to preserve the terroirs, to defend the environment, and ultimately to make the consumer happier".

Report

A hymn to wine

"Inno" (hymn), one of the latest hits of long-time queen of Italian rock Gianna Nannini, has now become a wine, borne out of the union between two crus of Sangiovese in the Siena Chianti hills of La Certosa, which in 2010, with the help of Renzo Cotarella, had already created three wines. But "Inno" is something more, as it will enrich the Oscar Farinetti's "Free Wine" project, "because" the rocker from Siena said, "this wine will represent and narrate my story and my homeland".



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS



First Page

"The new capitalism comes from the territories"

The long crisis that has engulfed the Western world has shown all the limits of Fordism-based capitalism, where an unlimited growth both in terms of production and consumption was taken for granted. That model has been criticized by many including one of Italy's most respected sociologists, Aldo Bonomi: his latest studies have been dedicated precisely to the limits of the capitalist system, through the analysis of the territories, where in recent years some of the best entrepreneurial examples of a "green economy" have been created, starting with agriculture. "In all honesty", Bonomi told WineNews (the complete interview is available on www.winenews.tv), "all the major Italian enterprises have orbited around the primary sector - like Ferrero, which would have never become what it is today without the agricultural core of the hazelnut orchard. It is a deep link, like the one that connects Carlin Petrini's radical original approach with the marketing capabilities of Oscar Farinetti: the former has narrated and protected the niches of Italian wine & food excellence, and the latter has made a big commercial enterprise out of them. Then, there are "inverted" stories, so to speak, like that of Caprai: had Arnaldo not bet on one of the most representative productions of "sweet capitalism" in Umbria, like textiles, Marco would not have been able to double back and return to the land, rediscovering and revamping an ancient grape variety like Sagrantino". In this way, what was once the poorest sector is now a vanguard and as such, it attracts the best of young creativity, "because it is in wine & food", the sociologist added, "that what I call "the economy of experience" has the best means of coming about: wine & food products need the very best kind of creativity, they need stories to tell and new ways to let them be known, and that is why the knowledge of younger people is fundamental". But the "revolution" is social as well: "change, today, does not come from the "first people", the bourgeoisie of the cities, but from the "second people", the rural ones. The vanguard", Bonomi concluded, "is no longer the automaker FIAT, but Langhe".

Focus

Fiorano, "organic" and education

"Organic" is in vogue today in the wine world as well. But there are those who right after World War II in 1946, created the very first organic business in Italy in the Roman countryside, a mere 10 miles from the Coliseum. Prince Alberico Boncompagni Lodovisi, acting on advice from Tancredi Biondi Santi, planted only international grape varieties in the Fiorano Estate, and today, the Estate has been reinvented through the project created by Alessia Allegra and Albiera Antinori, grand-daughters of the Prince who embody the new generation of one of Italian wine's most important dynasties. Just like back then, everything will be centred on organic methods, a few steps from the heart of Rome: the vineyards will be replanted with Merlot, Cabernet, Malvasia of Candia and Sémillon, but there's more. The project also includes transforming Fiorano into a family place, a place to relax a few miles from the big city, with a short supply-chain restaurant - as all raw materials, from produce to meat to cheese, will come from the farm itself - but also a place to educate the younger generations, with "seasonal" labs on agriculture and wine & food (in partnership with the Taste Education Lab by WineNews).



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Wine & Food

2013 harvest to bring 44.5 million hectolitres, UIV and ISMEA say

With the 2013 harvest slowly shifting into high gear, estimates abound, and for once, there seems to be a consensus about the fact that quantitatively speaking this year is bound to be more plentiful compared to 2012. Quality-wise, it's definitely too soon to tell. The latest estimate comes from Unione Italiana Vini and state agency ISMEA, and is dated Sept. 15th: with a more "usual" timetable, this harvest could yield 44.5 million hectolitres, 8% more than the 41.1 million hectolitres in 2012 (the data comes from Italian statistics agency ISTAT).

For the record

The single-serving wine

Even in Italy wine, which is deeply entwined in everyday life and customs, is now packaged in single-servings as well: "Espresso Wine", a line of quality wines sold in

small cartons (187 ml.) by MT3Group of Mulazzano, near Lodi. The line-up includes a Sangiovese, a Trebbiano, a Merlot, a Chardonnay and a French rosé.

