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News



The 2014 "Three Forks"

According to the 2014 edition of the "I Ristoranti d'Italia" guide by Gambero Rosso, the coveted "Three Forks" have gone to Osteria Francescana (Bottura) and to Vissani, while La Pergola, of the Rome Cavalieri Hilton (Heinz Beck), is out of the olympus. The guide confirmed the 95/100 points to Bottura, and to the chef that spearheaded TV cooking shows, Vissani, while Beck is down to 94/100. Among the new entries, Uliassi and Oasis Sapori Antichi (Fischetti) have lost the "Three Forks", while four establishments - Devero Ristorante di Devero Hotel, Antica Osteria da Cera, S'Apposentu at Casa Puddu and Trussardi at the Scala Theater - have got them for the first time.



SMS

The end of a cycle

Just when the future of Eataly has become a hot topic in Italy, with its founding father, Oscar Farinetti, telling WineNews that he will soon step down, leaving his creature to his sons, a sort of will to give this cycle a closure has come to light. The next opening of an Eataly store will be in a very important city for the history of Europe, of the world and of Farinetti himself: that is, Istanbul. It is here, as he often recalled, that Farinetti found the inspiration for creating Eataly as we know it today: "when I first discovered the bazaar of Istanbul I got out of it three days later, and Eataly is a sort of a mix between the bazaar of Istanbul and the Taste Salon created by Carlin Petrini. It has the perfumes and the harmony of a place where you can buy, eat and talk about food with people who know what they are talking about".

Report

London wine, Barbera grapes

London is ready for the first vintage of its urban winemaker, the London Cru. But the real piece of news is another - that is, that wine merchant Cliff Robertson, head of the project, has decided not to use French grapes for the much-awaited vintage, since they are "not up to par", and also very difficult to ship safely after such a hard year. The chosen grapes, therefore, are the Barbera ones by Luca Roagna: 4 tons of grapes ready to be shipped, with the first 17.000 bottles to be sold in 2014.



CONSORZIO PROMOZIONE
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First Page

Riccardo Cotarella answers Japan's call

The world of Italian wine, beside unique grape varieties and unmistakable terroirs, also enjoys a level of professionalism that is often recognized as such abroad, as well as domestically. The history of "Grape Pruners" Simonit & Sirch, whose craft is very much coveted in France as well, is an certainly an example of this, as well as the one of Riccardo Cotarella, Professor of Oenology at Viterbo University and probably the most famous Italian oenologist the world over. Cotarella manages to find the time to tackle some challenging projects quite outside of his neck of the woods as well, like the one that has brought him to Japan, for the first Japanese "Italian-style" wine": 8 hectares divided in two zones, for a total production of 35.000 bottles, between cold Hokkaido (a thousand kilometers north of Tokyo) and hot Katsunuma-Kofu, in the prefecture of Yamanashi (120 kilometers west of the Japanese capital). It all started in 2011, when, Cotarella told wineNews, "I was contacted by Overseas, one of the prominent Japanese importing firms of Italian wine & food products and owner of over 320 wine shops and supermarkets". Its President, Nobuo Oda, wanted Cotarella, since after years spent importing and selling Italian wine, his dream was producing one himself. And now the harvest on the slopes of mount Asahi is drawing to a close, in a territory that has proved to be hard and challenging enough to force Cotarella to deploy quite a number of deeply unconventional techniques: "at the end of the harvesting", Cotarella explained, "every plant is separated from its tutor (either wood stakes or cables) and laid on the ground, in order to let the winter snow cover it, and in doing so, shelter it from freezes and cold snaps". Around Sapporo, temperatures can easily reach 20 degrees Celsius below zero, while at Katsunuma-Kofu the climate is "almost subtropical, so less hostile to grapevines. The problem, though, is heavy rains, to the point that in order to protect the grapes, each one of them is protected by a sort of water-proof miniature umbrella". Quite the change from Italian sceneries, with their warm climates and gently sloping hillsides ...

Focus

"Music should learn from wine"

"What the Italian culture is missing, when records are made, is the belief that every singer should find his or her identity: especially after WWII, a lot of foreign music has been imported here, and it has spawned little more than clones. In wine, one believes in one's land, there is a sense of belonging, and it should be the same for music. And Sangiovese is kind of like my blood, I breathed it when I was little, I got oxygen and wine together". The statement, which comes from Italian "queen of rock" Gianna Nannini, is quite the compliment for the world of Italian wine, especially since the singer is now a winemaker as well, together with Certosa di Belriguardo, in Siena, a family estate which has been renovated and dedicated to biodinamic growing. Nannini, during the presentation of her "Inno" wine, inspired by her latest album and part of the "Free Wine" circuit created by Oscar Farinetti, told WineNews.tv that "being part of this project is a way to revolutionize Italy and its wine, because we should create music the same way we make wine - that is, very well". Nannini also added that "I never auditioned for anything without having a glass of good wine first".



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Wine & Food

Prosecco booms in China, holds in Germany, U.S. and the UK

"Chinese consumers like sparkling wines, to the point that Prosecco from Friuli Venezia Giulia and Veneto has gone up 300% in sales in the first five months of 2013". Such is the message coming from Luca Giavi, Director of the Prosecco Doc consortium. "60% of Prosecco coming from Friuli and Veneto is going abroad, and in any case", Giavi pointed out, "the trend is growing rapidly. Some markets, like Germany, the U.S. and the UK, are consolidated, but we are still growing there as well, and this harvest should get us close to 260 million bottles".

For the record

The very best of Italian wine for "L'Espresso"

The very best three Italian wines, according to the 2014 edition of the "I Vini d'Italia" guide by "L'Espresso" - which will be presented officially next Oct. 17th in Florence, but is

already on sale - are Moscato di Pantelleria 2009 by Ferrandes, Barbaresco Crichet Pajé 2004 by Roagna and Barolo Vigna Rionda 2007 by Massolino.

