



OperaWine
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Italian Weekly Wine News.it



Issue 110 - Oct. 14th-19th, 2013 - 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



Cruciani's "Chocolate"

After Sagrantino di Montefalco by Caprai, selling by the millions the world over, the famous Cruciani woven bracelet has joined chocolate with "Chocolate" by Cruciani C, the sweet limited edition created for the 2013 edition of Eurochocolate, which celebrates its 20 years of activity. The event will take place in Perugia from October 18th to the 27th, and is an important collaboration for Eurochocolate and Cruciani, the prestigious brand of the Caprai Group. The "Chocolate" bracelets, like other creations by Cruciani, will be featured at the event with two locations in the historical centre of Perugia, to once more marry fashion and taste (www.braccialetticruciani.it).



SMS

"Bursôn" gets knighted

Hats off to Antonio Longanesi, nicknamed "Bursôn" due to his creation of the red wine of the same name - and spear-tip of "Il Bagnacavallo" consortium production - who has recently received the title of "Knight of the Order of Merit of the Italian Republic" for his contribution to the development and to the progress of Italian winemaking. The award follows many long years of hard work in protecting an ancient indigenous grape from extinction. As the story goes, Antonio Longanesi, due to his love of hunting, used to spend winter days in a hunting shed near an oak tree, which in turn hosted a wild grapevine that produced sweet and healthy fruit through late autumn. And that is how the "Longanesi grape" and the red Bursôn were born. From now on, though, it should be called the Knight's wine.

Report

A great harvest, says the EU

During this phase of the harvest, numbers should be taken with a grain of salt - to speak about quality, moreover, is more than hasty. And even though producers' associations sometimes fail to meet their forecasts, some are coming all the way from Brussels. Thierry Coste, President of COPA-COGECA wine sector, has stated that "Italy will be the leading country in Europe, with 46.4 million hectolitres, ahead of both France and Spain, and Europe will produce 170 million, 15.2% more than in 2012".



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS



First Page

Italy's "Vintage-style" 2013 harvest

The 2013 harvest, which will soon draw to an end, could be defined "vintage", with more than a tinge of the '80s. It's not only for the timing, which is closer to the traditional, but also for the potential features of the wines - generally speaking, they will be less concentrated and have a lower alcoholic content, but more fruity, with richer aromas. Moreover, quantity should definitely be higher than last year's very scarce vintage, but not particularly abundant, at least considering the average quantities over the last 10 years. With half of the grapes in the cellars, this is the snapshot of "vineyard Italy" according to producers and Consortiums from all of the terroirs in Italy, as polled by WineNews. According to the points of view of this vintage's protagonists, it will be both interesting and fascinating, precisely because of its traditional nature. Italian producers had to cope with a particularly rainy Spring (which has caused more than a few problems, especially where yields were concerned) and with a cool Summer, which has forced them to postpone harvesting to end of September or the beginning of October, if not even further ahead. Definitely not business as usual, considering what has been happening in Italy since the beginning of the 21st century, with harvest times being both very hot and very early. It is hard - if not outright impossible - to speak numbers at this moment, given the uncertainty that always accompanies such a late harvest: but this year's has underscored the producers' capacity to face fungal diseases of the plants, especially late blight (which has sometimes taken its toll all the same). Which also reminds one of the reason why a lot of hectares, in both Northern and Southern Italy, have been planted with early grape varieties, given their capacity to come out on top of a cool summer, and thus balancing out the lack of maturation in late varieties. Then one will have to take different productive practices into account, like musts enrichment, which has become a bit of a rarity in times when high-concentration, highly alcoholic vintages have become a bit of a standard.

Focus

The dream team of Italian guides

Barolo Villero Riserva 2006 Vietti, Bolgheri Sassicaia 2009 Tenuta San Guido, Brunello di Montalcino Riserva 2007 Biondi Santi, Il Caberlot 2010 by Il Carnasciale, Primitivo di Manduria Es 2011 by Gianfranco Fino: here is the "dream quintet" of the best at the "All Star Game" of Italian wine. That is, those wines for which all five major Italian wine guides (published by "L'Espresso", Gambero Rosso, Ais-Bibenda, Veronelli and Slow Food) have had no doubts regarding top marks, according to the analysis of the 2014 edition of the guides, compiled by WineNews.it. Three of the five members of this dream team are Tuscan, with the "classic" Brunello di Montalcino Riserva 2007 by Biondi Santi (pictured right, Franco, Jacopo and Tancredi Biondi Santi) accompanied by a peculiar kind of "Supertuscan" (as it would have been called some time ago) based on a natural combination of Cabernet Franc and Merlot. Then comes the classic, elegant and eternal Sassicaia 2009, with a Piedmont jewel of balance between tradition and modernity, like Barolo Villero 2006 by Vietti, and the "newcomer" Primitivo di Manduria Es 2011 by Gianfranco Fino, closing the 2014 roster of the very best of the best.



A CAMPAIGN FINANCED
ACCORDING TO
EC REGULATION
N. 1234/2007



Wine & Food

Italians spent 73 billion Euros at bars & restaurants in 2012

35% of all Italian food spending is done outside the home, and in 2012 that sum amounted to 73 billion Euros (1.2 billion less than in 2011), according to data revealed at a meeting organized by Italian trade organizations FIPE and Confcommercio. The average yearly sum spent per capita in this way is 1200 Euros, 32% more than the French and a whopping 53% more than Germans: 28.3% of Italians have dinner out at least once a week, even in these times of crisis, and half of them choose a pizzeria, while only 25% choose a restaurant.

For the record

The best Italian restaurants for 2014

Massimo Bottura and his "Osteria Francescana", are king of the hill for the fourth time, with 19.75/20 points, according to the 2014 "I Ristoranti d'Italia" guide. 26 chefs

were awarded "three hats" (18 points and up): after Bottura, there is Enrico Crippa's Piazza Duomo, Massimiliano Alajmo's Le Calandre and Heinz Beck's La Pergola.

