



OperaWine
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Italian Weekly Wine News.it



Issue 115 - Nov. 18th-23rd, 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



Masseto and the others

Asian collectors are ever more thirsty for Italian wines, according to the results of the latest Gelardini & Romani auction held in Hong Kong, titled "The Italian Sale". The catalogue, made of over 1.000 lots (more than 75% Italian), was sold out for over 550.000 Euros. The top lot was composed of two exceptionally rare 1/4 format by Brenta (over 27 litres) of Barolo Monfortino Giacomo Conterno 1955, which went for 15.000 Euros, but Masseto by Tenuta dell'Ornellaia took the lion's share of the auction, confirming its role as the Italian king of the hill in auctions worldwide, given the fact that its lots have been rebated for at least 45%, and for up to 75%, of the base price.



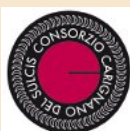
Italy, a leader in tech

SIMEI, the international exhibition of the winemaking machinery sector, has just concluded its 2013 edition, confirming its role as both an attractor for international operators and a stage for Italian excellence in the sector (exports totalling 2 billion Euros have been going steadily up for ten years now and increased 14% in the first 7 months of 2013 over 2012). The latest edition indicated once again that the firms of this sector - which, incidentally, need better communication given the technological finesse - are thriving, just like the wine sector, thanks to exports and to the success of "Made in Italy" abroad. Not to mention the fact that wine&food, even in times like these, is one of Italy's most dynamic sectors.

Report

"Operation: Paris"

Project "Operation: Paris" will see Massimo Bottura and other famous chefs (Uliassi, Cedroni, Esposito, Perbellini, Cuttaia, Sultano, Romito, Alajmo, Cannavacciuolo, Cracco, Scabin, Beck, Crippa, Berton, Cerea and Niederlofer) working together to bring Italian food culture right to the heart of the food capital of the world. The project will feature lessons for apprentice chefs at the Italian Institute of Culture in Paris, held by some of the most important Italian chefs according to the Michelin guide.



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS



First Page

2013 harvest to yield 47 million hectolitres

The 2013 vintage is beginning to show an increasingly clearer profile, according to the latest data released by the Italian oenologists' association, Assoenologi: the harvest is now complete pretty much everywhere in Italy, and total production should hover between 47 and 48 million hectolitres - that is, 15% more than 2012, which has been one of the scarcest in the last few years in Italy. According to the latest data from the association, the vintage should prove very interesting quality-wise, for whites, while for reds the situation is still a tad unclear, given the fact that the grapes were harvested at the beginning of a very rainy October. Nonetheless, the grapes are now in the cellars (including Nebbiolo from Valtellina, Cabernet from Alto Adige, Aglianico in Campania and the late varieties coming from the slopes of mount Etna), and the latest data from Assoenologi paint quite a different picture, both quality- and quantity-wise, from the one gleaned from their data back from August. Sicily and Apulia, in southern Italy, have grown the most in production (almost 30% more over 2012), together with Lombardy (+20%), Trentino Alto Adige, Emilia Romagna and Sardinia (+15%). Umbria, on the other hand, has been hit hard by the weather, with territories like Sagrantino plummeting in quantity (30% less over 2012) and Lazio as well, where Frascati dropped 25%. Quality-wise, the whites look great almost all over, while reds are the biggest question mark at the moment, although something can be said about them as well. Barolos in Piedmont have been showing good to great quality, while Amarones in Veneto have a good acidity and an elegant structure. In Tuscany, the analytical values for Brunello di Montalcino have been confirmed by sensory analysis, showing both good aromatic complexity and good acid structure. In Campania, the red grapes have been showing less phenols, but the quality of the very first samples of Taurasi could indicate an interesting vintage, and finally in Sicily, the wines from mount Etna are very interesting, quality-wise, and with lower alcoholic content compared to the 2012 vintage.

Focus

Italy in Wine Spectator's "Top 100"

Piedmont and Tuscany are still the most renowned Italian wine regions, but Valtellina, Sicily, Campania and Basilicata are increasingly enjoying the spotlight, according to the 2013 edition of Wine Spectator's "Top 100" ranking, with 16 Italians. Barolo Monprivato 2008 by Giuseppe Mascarello & Figlio (pictured right) is the only one in the top 10 at number 6, and then come Barolo Albe 2008 by G.D. Vajra at 16, Chianti Classico 2010 by Poggerino at 18, Bolgheri 2011 by Le Macchiole at 21, Brunello di Montalcino Pertimali 2008 by Livio Sasseti at 24, Cerasuolo di Vittoria Classico 2010 by Cos at 50 (the first Sicilian), Vino Nobile di Montepulciano 2010 by Avignonesi at 58, Barbaresco 2007 by Produttori del Barbaresco at 61, Aglianico del Vulture Macari 2007 by Macarico, from Basilicata, at 66, Maremma Toscana Mongrana 2010 by Querciabella at 80, Valtellina Superiore Sassella 2009 by Mamete Prevostini at 82, Barolo La Rosa 2008 by Fontanafredda at 86, Taurasi Radici Riserva 2006 by Mastroberardino at 91, Barolo Prapò 2009 by Schiavenza at 94, Brunello di Montalcino Montosoli 2008 by Altesino at 96 and Toscana Cancelli 2011 by Badia a Coltibuono at number 100.



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Wine & Food

Eataly's burger joint in the heart of the "dolce vita"

When one says Rome, many think of Via Veneto and Fellini's "Dolce Vita". And it is right in one of these symbolic streets of Italy's capital that Eataly has decided to open its first "Roman satellite", with its "Hamburgeria": the 900-square foot venue will be inaugurated tomorrow, with "Slow Food" - approved burgers made with meat from La Granda Consortium, a breeder association founded by Sergio Capaldo that aims to protect and safeguard the Piedmont variety. The high-quality burger trend has been spreading very successfully, all over Italy.

For the record

Truffles, Barolo & Barbaresco in Hong Kong

Truffles from Alba, Barolo and Barbaresco have taken Hong Kong by storm during the latest uplink with the "World Auction of White Truffles of Alba": the lots, composed

of truffles and precious bottles, have sold for a combined amount of 262.500 Euros, with the top lot (two truffles weighing 950 grams) going for 90.000 Euros.

