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#### News



## Brunellogate" not over yet?

"Brunellogate", the supposed adulteration scandal that came to light back in 2008, is not over yet. After the rulings and a single acquittal, that of Giampiero Pazzaglia of Argiano, now comes the libel citation for some of the journalists of the Italian weekly "L'Espresso" that the Consortium of Brunello di Montalcino's lawyer, Fabio Pisillo, started in the summer of 2008. The core of the matter lies in the article and cover story titled "Velenitaly" (a pun, 'veleno" means poison in Italian) which associated the troubles in Montalcino to the much more alarming episodes of adulterations that occurred in the same period in Veneto



# Tasting art in Italy

Italy owes its fame to two things, its art masterpieces and its wine&food, which have given the world unique tastes and pleasures. The problem, though, is that these two sides of the 'Belpaese" culture are rarely found together. This pairing has been going on for years abroad, where a gourmet meal at a museum has become an every day event. Of course, it is possible to dine among works of art in Italy as well, but cafeterias and restaurants are not everywhere and, when you find them, they often amount to little less than your run-of-the-mill diner. Therefore, the visual experience remains alone in the fascinating art temples in Italy, which are resistant to change. Maybe they could follow the examples of the Pompidou in Paris or New York's MoMA, where "The Modern" even has a Michelin star.

## the Tuscan denomination embodied by the world-famous "Black Rooster", which would end once and for all, the age-old problem of the historical confusion with "plain" Chianti. How? By introducing a set of "town denominations", which would represent the undoubtedly necessary change in order to appropriately differentiate the many different expressions of this terroir, not to mention its most shining quality performances. The Chianti Classico denomination would of course remain for all types, but names of the single territories would be added, beginning with cities and towns. It would be a painless change for all parties involved, and it would both strengthen the peculiarities of each player and the denomination at the same time. The Consortium of Chianti Classico has already shown its willingness to differentiate the quality level of its products from Chianti, and starting in 2014 the "Gran Selezione" type will be operative in its own denomination. "This topic has been front and centre for a couple of years now", Sergio Zingarelli, President of the Consortium of Chianti Classico explained to WineNews, "but it has to be a gradual change. In January the denomination will be modified in order

Chianti Classico to follow Burgundy?

modification per se, but I would like to talk about it some more, since it would produce more information for consumers and for the comprehension of the territory abroad. Production-wise, though, one should do well to keep in mind the possible ramifications of this change to the status quo of the territory. The topic will be addressed both among members of the Consortium and on the various Boards, but some have already voiced their dissent. Nonetheless, I think it is both doable and advantageous for the territory on the whole".

members of the Consortium and the Board of Directors introduced it. I'm not against this

to introduce the Chianti Classico Gran Selezione. But this topic is on the table also because both some

Is Chianti Classico Radda in Chianti the same as Bourgogne Gevrey-Chambertin or Barolo La Morra? The comparison might seem more than far-fetched, but it could be a simple solution for the state of

#### Focus

## Italian wine goes to Russia

While Premier Putin was busy visiting Italy and renewing commercial partnerships, Italian wine was on the spotlight in Moscow, with "Vinitaly Russia". The event came at a good moment for Italian exports there, since Italian winemakers are kings of the hill for sparkling imported wines, and second for bottled wines, even if any kind of advertising for alcoholic beverages is now banned in Russia. Difficulties abound, though, like the concentration of the market in the hands of a few importing firms that exert a lot of power over the distribution and the conditions in which Italian wines can reach that country. But the sentiment for Italian wine, on the other side of what once was called the "Iron Curtain", is definitely optimistic, since Russia is seen as a market rich with opportunities - and the "brand Italy" has a lot of traction in the minds of Russian consumers. "Italian wine", commented Stevie Kim, Managing Director of Vinitaly International, "is definitely less known here than in the United States, but is still known a lot more than in China: one could say that Italian wine in Russia is considered trendy by consumers, it is definitely in vogue, so to speak".







## Report

## Fraud averted in Valpolicella

80 tons of grapes and 35.000 litres of wine ready to be put on the market as fake Amarone, Recioto and Valpolicella, have been confiscated in the province of Verona by the Carabinieri police. The Consortium for the Protection of Valpolicella Wines applauded the operation as "an act that protects consumers, according to our policies", as well as those of the Famiglie dell'Amarone d'Arte, since "if one applies the logic of standardizing a unique product at a global level, frauds such as this one happen".



# Wine & Food

# Italy in the Top 10 of James Suckling's "Wines of The Year"

Tignanello 2010 by Antinori at number 4, Brunello di Montalcino Poggio alle Mura Riserva 2007 by Banfi at 6, Turriga 2008 by Argiolas at 9 and Luce 2010 by Luce della Vite (Frescobaldi) at 10: these are the Italian wines in the Top 10 ranking of the 2013 "Wines of The Year" according to James Suckling, which the world-famous critic has chosen among his best tastings of the year, considering not only quality, but also availability, price and so on and so forth. And, at the top spot sits Domaine de Chevalier 2010 from Bordeaux (www.jamessuckling.com).

## For the record

## The "Pollenzo index"

Keeping the 2015 Expo firmly in mind, Slow Food and the University of Food Sciences of Pollenzo have created an index - extracted from over 22 different parameters - to

evaluate wine&food firms' production according to the principles of "good, clean and fair". So far, 8 firms are on board, but there should be 40 by next year.

