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News



A white vineyard

The images of "Vigneto 1350" in Cortina, the highest vineyard in Europe, are truly breathtaking, since the project's vineyards, created by Fabrizio Zardini together with Francesco Anaclerio, are currently completely covered in snow. "As the saying goes, "under the snow, bread", and we hope one can find wine there as well", Zardini told WineNews. The structures have suffered some light damage, "but the plants are doing fine, with an ideal temperature around 0 degrees Celsius, not to mention the fact that the ground has remained warm, and has not frozen. These are good signs for the first true harvest, which should be this year".



SMS

"Tasty intelligence"

The theme for the next edition of "Identità Golose", the food festival which will take place in Milan this weekend, is "Tasty Intelligence" (www.identitagolose.it): the event will feature the likes of Pino Cuttaia, Carlo Cracco, Yoshiaki Takazawa, Enrico Crippa, Heinz Beck, Jean-François Piège, Quique Dacosta, Davide Scabin, Niko Romito, Massimo Bottura, Davide Oldani and Moreno Cedroni. The guest country for this edition will be Thailand, but some of the best "Made in Japan" products will also be given their due attention, and the tastings will include bottles of Guido Berlucchi, Zenato, Negri, Cecchi, Ca' del Bosco, Florio, Castiglion del Bosco, Caparzo, the Meregalli Group and many more.

First Page

The many ambassadors of Italian wine

Gaja and Antinori are at the top, but many a name can be found in the list of the standard-bearers of Italian wine compiled by WineNews, based on data from a joint WineNews-Vitality survey dedicated to the brands that keep the flag of Italy flying high the world over. The names mentioned include Carlo Petrini, founder of the Slow Food movement, and Oscar Farinetti, founder of Eataly is there as well, since his chain is now established in a staggering number of countries. Not to mention sommeliers, with Luca Gardini, the best sommelier in the world in 2010 and World Ambassador of Winemaking in 2013, and Luca Martini, current holder of the title according to the Worldwide Sommelier Association. "Honourable Mention" goes to Vinality-Veronafiere, as an aggregating association for the entirety of Italian wine and one of the most important showcases for Italian winemakers. Regarding the most popular firms, Antinori is accompanied by Bellavista, one of the most important firms in Franciacorta, founded by Vittorio Moretti; Tenuta dell'Ornellaia, the charming Tuscan winemaker, and Tenuta San Guido in Bolgheri, owned by Marchesi Incisa della Rocchetta, whose name rhymes with Sassicaia. Then there is Biondi Santi, the godfather of all Brunellos, created at the end of the 19th century at the Greppo Estate thanks to the genius of Ferruccio Biondi Santi, Ca' del Bosco and Ferrari, eponymous with high-quality classic method. Gaja comes next, together with Tasca d'Almerita, Planeta, Donnafugata, Giacomo Conterno (Monfortino), Castello Banfi, Allegrini, Berlucchi, Frescobaldi, Masi, Zonin, Santa Margherita, Rotari (Mezzacorona), Marchesi di Barolo, Ruffino, Cavit, Cecchi, Barone Ricasoli, Rocca delle Macie, Duca di Salaparuta, the many firms of Gruppo Italiano Vini, Caprai and Masciarelli, Terlano and Castello di Ama, Nino Negri and Valentini, Voerzio and Mascarello (both Giuseppe and Bartolo), Poggio di Sotto and Venica, San Michele Appiano and Bertani, Mastroberardino and Altare, Sandrone and Felsina, Chiarlo and Argiolas. A telling list, that embodies the true kaleidoscope that "vineyard Italy" is today...

Focus

Tuscan vineyards worth 3.3 billion Euros

"Vineyard Tuscany" is apparently crisis-proof, as one hectare in Montalcino is valued at 350.000 Euros, and Bolgheri is right on its heels, at 320.000 euros. The 33.000 hectares of vineyards in Tuscany are collectively worth between 3 and 3.3 billion euros, according to WineNews estimates elaborated right before "Anteprime di Toscana", the event promoted by Toscana Promozione, which will take place in Florence (Feb. 15th-22nd). After Montalcino and Bolgheri comes Montepulciano, where one hectare is worth around 150 to 200.000 Euros. One hectare in Chianti Classico is worth 120 to 130.000 Euros, and those belonging to the "historical" zones reach 150.000, especially in the Siena area of the denomination. One hectare in the area of Morellino di Scansano is worth around 100.000 Euros, and 80.000 Euros should be enough for one hectare in the Chianti area. Regarding the younger denominations that will also be featured at "Anteprime di Toscana", like Orcia Doc, Montecucco, Valdarno di Sopra Doc, Carmignano, Terratico di Bibbona, Elba, Val di Cornia and Cortona, only the future knows how high their values might go, as time goes by...



Report

Dalle Vigne enters Cesari

Caviro, the market-leading wine consortium in Italy, has recently become a shareholder of Cesari Spa through its subsidiary Dalle Vigne, which in turn controls Cantina di Montalcino. Cesari, a firm from Veneto which is a winemaker since 1936 (Amarone Bosan and Jèma Corvina Veronese first of all), reached a turnover of 25 million Euros in 2013, with 85% from exports. The scope of the alliance with Caviro is "to create synergies on foreign markets through high-quality products", Cesari stated.



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS



Wine & Food

Is Chinese capital headed towards the land of Brunello?

The land of Brunello di Montalcino has been seeing its share of delegations of Chinese entrepreneurs, both in catering and distribution, for quite some time now, but the first hints of interest in Chinese capital for local winemakers have only just come up, since according to Italian business daily "Il Sole 24 Ore", one firm in Montalcino in particular should already be in a stage of advanced negotiations. According to the author of the article, Italian journalist Carlo Festa, the rumours come from sources in the banking sector.

For the record

Italians go back to pasta

After years of shrinking numbers regarding consumption, Italians have rekindled their historical love for pasta once more: after five years of lower budgets for food, Italians still

eat it at least once a day, and spaghetti obviously tops the list, with 14.4% of total consumption according to data from the Barilla Academy.

