



OperaWine
www.operawine.it

Italian Weekly Wine News.it



Issue 140 - April 28th-May 3rd, 2014 - 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



A "green" label for Soave

Starting from next May, the "Green Label for all Denominations" project will allow all winemakers in the Venetian region of Soave to put a "Green Label" on the back of their bottles. This is the result of the project created in order to attest the "Soave System", level of sustainability, promoted by the local Consortium in cooperation with Sprim Italia. The label, through the use of a method called "Life Cycle Assessment", aims to calculate the environmental impact of all production phases of the wines, from grape planting to bottle making firms, and from the work in the cellar to the transportation of the finished product, all the way to consumers' glasses of wine.



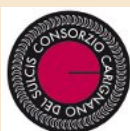
"Sold Out" for the Masters

The Institute of Masters of Wine, one of the oldest and most prestigious institutions in the global wine world, has chosen for the very first time Italy (namely Florence) as the location for its next Symposium, edition number eight. That is undeniable proof that Italy, the "Belpaese", is one of the centrepieces of the wine world, and regarding the event, Florence is "sold out" to boot, with 413 participants from 32 different countries, compared to the 311 of the last edition, in Bordeaux - and 118 have the coveted title of MW. This has been made possible also thanks to the effort of the main sponsor, the Italian Istituto Grandi Marchi, led by Piero Antinori, an association of some of the country's most important producers. WineNews, as media partner, will follow all of the Symposium activities.

Report

"Encore" in New York

According to "The New York Post", Eataly will soon open a new venue in New York, following its first American adventure on Fifth Avenue. Now, Oscar Farinetti's creation has allegedly decided to set up shop in the New World Trade Center, right over the place where the Twin Towers collapsed on fateful 9/11/2001. According to the "Post", the new shop will span over 36.000 square feet, and will be created with an eye towards the workers of the financial district in the "Big Apple".



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First Page

Bottura still third in the "50 Best Restaurants"

The 12th edition of the prestigious "The World's 50 Best Restaurants" ranking, sponsored by San Pellegrino and Acqua Panna and organized by the renowned British magazine "Restaurants" (www.theworlds50best.com), had good news in store for Italy, and namely for Osteria Francescana, Massimo Bottura's restaurant, which is on the lowest step of the podium for the second year in a row, after René Redzepi's Noma (back at number one, second last year) and El Celler de Can Roca, of brothers Joan, Joseph and Jordi Roca. Furthermore, Enrico Crippa and his Piazza Duomo have gone up two spots, to position 39. The ranking bore not as good news, instead, for Le Calandre of Alajmo, dropping 19 spots to number 46, and especially for Davide Scabin's Combal Zero, which has plummeted, quite frustratingly, to spot 51, just out of the main ranking. Widening the analysis towards the "extended" version of the ranking, which goes to the 100 best restaurants of the world, the Santini family, with Dal Pescatore, is at number 90, and the only "three-starred" Italian restaurant outside of Italy, 8½ Otto E Mezzo Bombana of chef Umberto Bombana, located in Hong Kong, is at spot number 67. Overall, the ranking depicts a shifting landscape, where the nexus of excellence is no longer in "Old Europe": Spain might be at the top of the countries with the most awarded venues, with 7 restaurants, but the U.S. and France are right behind, with five. Italy has 3 restaurants in the ranking, just like the UK, and South America has held its ground, from Brazil to Peru - just like Asia, from China to Singapore and Japan. Paris leads the ranking of single cities, with 4 venues, together with New York, followed by London and San Sebastian, with 2 each. The ranking has not changed much at the top, but there are four new entries nonetheless: Gaggan Anand, of Thai chef Gaggan, is at 17, the Spanish Eneko Atxa of Azurmendi (who also won the "Sustainable Restaurant Award") at 26, Luke Dale-Roberts of The Test Kitchen in South Africa at 48 and Daniel Patterson of Coi, from the States, at position number 49.

Focus

Wine & the U.S., a long-lasting love

Just as consumption is still nosediving in Europe, the last 20 years have been a string of good ones for wine in the United States: from 1993 to 2013 consumption in the States has practically doubled, reaching 3.38 billion hectolitres, with a 3% growth in value and a 5% growth in value over 2012. Americans have collectively spent 36.3 billion dollars for wine at retail in 2013, and Italy has had the lion's share, since Italian imports in the States have reached 1.07 billion euros (7.1% more year-over-year) and 2.95 million hectolitres, according to data from ISMEA. Average price per bottle was 8.06 dollars, including "bag-in-boxes" and 5-litre bottles: still, the States have enjoyed their own wine quite a lot, with domestic production absorbing 57% of all sales in volume and 64% in value. According to Nielsen data, the most consumed variety is still Chardonnay (20%), followed by Cabernet Sauvignon (13%) and Merlot (9%), but Moscato and Malbec are also very much appreciated, together with many more. The Federal Tax & Trade Bureau has approved something like 99.000 new wines, almost all from abroad, and that also confirms the interest of the American consumer for new products.



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Wine & Food

A shocking study on the effects of pesticides on bees, humans

72 samples of pollen from 12 countries, out of a total of 107, have shown traces of chemical residues: these are the results of "Bees, the poisoned loot", the most far-reaching report on pesticides in pollen harvested by bees, authored by Greenpeace. The widest variety, furthermore, has been found right in Italy: according to Francesco Panella, President of Italian producers association UNAAPI, "the agricultural model must change", since a third of our food, vegetables included, is linked to the work of bees, a "service" worth 265 billion euros per year.

For the record

Piedmont and the "World Heritage List"

The Piedmont areas of Langhe-Roero and Monferrato, among Italy's most important and famous wine landscapes, are very close to making it on the UNESCO

World Heritage List: the second inspection of ICOMOS has led to a positive judgement, and the final word on the matter will be expressed next June in Qatar.

