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News



Antinori, "Honoured Vintner"

Piero Antinori has officially been nominated as the Honoured Vintner of the 2015 edition of the Naples Winter Wine Festival, the most important wine-themed charity festival in the States, which will take place next Jan. 23rd-25th in Florida. The festival, which has been going on since 2001, is dedicated to gathering funds for children in need, and has managed to raise more than 123 million Dollars so far, through both grand gala dinners with winemakers and auctions of great bottles. "It is the first time that an Italian producer has received such an honour, and I consider it a great tribute to all the wines and vintners of my country", Antinori commented.



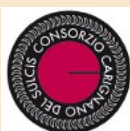
Champagne loves Prosecco

According to the Lanson report, Champagne is collectively welcoming the growth of Prosecco in the United Kingdom. Its own growth is slow but steady, and it is precisely thanks to the runaway success of the sparkling wine from Veneto, and more in general of all sparkling wines, that the audience of potential consumers can expand for all producers. The limit for Champagne is represented by its price, and it is quite the hurdle, especially for younger people that focused on whites and roses in pubs and bars in the UK. That is, until Prosecco exploded on the scene with 54% growth in one year, and its fast conquest of both supermarket aisles and bar shelves made sparkling wines young and popular in the blink of an eye. And that is good for Champagne as well, of course.

Report

Planeta's "social" harvest

The grape harvest is an ancient rite, and it has been a staple of agriculture for millennia. Planeta, one of the winemakers that has contributed the most to the Renaissance of Sicilian wines, has just begun its twentieth harvest and will be narrating it with modern tools, like social media, on www.vederevendemmia.com, a blog that will describe the harvest on a daily basis through videos and pictures authored by harvesters, oenologists and such. In other words, narrating an ancestral ritual through modern languages.



CONSORZIO PROMOZIONE
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First Page

Tough 2014 harvest, say top oenologists

Not all is lost, but the 2014 vintage, save a handful of exceptions, will in all probability go down as not one of the best for Italian wine. This sentiment is echoed by quite a few vintners, and has recently been confirmed to WineNews by some of the most renowned Italian wine consultants. For the bulk of the harvest, of course, forecasts are still premature, but the situation is complicated, especially in northern Italy, while things are a little easier in the South, particularly in Sicily. Generally speaking, "it is going to be a very heterogeneous vintage", Giuseppe Martelli, Director of oenologists association Assoenologi, explained, "and even in the same Region, the good might rub elbows with the great and the mediocre with the excellent. But anything can happen". "Some zones in the South and in the Centre do not look glum - they are quite the opposite", quipped Riccardo Cotarella, godfather of Italian oenologists and President of Assoenologi. "But the farther north one goes the worse the weather has been. Still, it would not be the first time that the plants surprise us, so let us hope this is one of those times". "I am an optimist by nature", world-famous oenologist Carlo Ferrini said, "and I think it is still too soon to call it. The harvest is in progress and we are way behind. It reminds me of the old vintages of the 90s, with grapes changing colour in August. It all hangs on September". According to "flying winemaker" Roberto Cipresso "one must take into account the fact that at least in the rockiest, sunniest areas, the plants have not been able to store that much water. And it is in these cases that the personality and character of the wine will shine through". "It is a complicated vintage", Valentino Ciarla stated, "for two reasons: the health of the grapes, since all this rain has fostered the growth of all the main illnesses, and because the frequency of rain also means a lack of sunlight, and therefore later ripening". Piedmont oenologist Giuseppe Caviola also considers 2014 a difficult vintage, "But I am hopeful: for non-early varieties like Nebbiolo and Sangiovese, which are late right now, good results may be achieved where grapes are healthy".

Focus

Italian wine still top in the States

It has been a difficult summer for Italian wine. Heavy rains are complicating the harvest and worrying signals coming from two of the "new" markets that lots of people have been betting on - namely China, whose imports are slowing noticeably, and Russia, with the "sword of Damocles"; that is, an embargo on all wine products coming from European countries. But there is a silver lining, and it comes, unsurprisingly, from the most important foreign market for Italian wine, the United States. According to data from the Italian Wine & Food Institute, led by Lucio Caputo, the first half of 2014 has been kind to the "Belpaese", with exports growing 0.7% in quantity and 8% in value year over year. A marked outperformance, compared to the average of American imports, which have dropped 0.1% in quantity (to 4.7 million hectolitres) and grown 4.1% in value (to 2.015 billion Dollars). Italy, therefore, is still the leader among foreign wines, with 26.5% market share in volume (1.25 million hectolitres) and 33.9% in value (682.9 million Dollars). Italian sparklings, moreover, have shot up 18.4% in quantity (175.210 hectolitres) and 23.9% in value (101.7 million Dollars).



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Wine & Food

Harrods department store to host Italian cuisine in London

World-famous British department store Harrods and Identità Golose have recruited quite the line-up of Italian chefs for their "Stars of Stars" initiative, which will host top Italian chefs in the store for five months. The list includes Cracco, Crippa, Enrico and Roberto Cerea, Gennaro Esposito, Giorgio Pinchiorri and Annie Féolde. The chefs will rotate at the helm of one of the Harrods restaurants. Cracco will be the first chef, next September, followed by the Cerea brothers, Gennaro Esposito, Pinchiorri and Feoldé and finally Enrico Crippa in January 2015 (www.harrods.com).

For the record

Towards a Russian wine monopoly?

According to Decanter magazine, Russia might up the ante: the rumoured embargo on wine imports is yet to come, but the country could introduce a State monopoly

on winemaking. The proponents of the measure tout it as a way to raise quality, but some think it could be a way to continue getting wine, in case the embargo becomes active.

