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News



Terlano's "cellar of rarities"

The top-tier "rare wines" of Cantine di Terlano, the remarkable winemaker from Trentino Alto Adige, in northern Italy, now have a brand new home. The vintages, which age for at least 10 years in order to fully mature, are now hosted in a new version of the firm's old cellar, which was created in the 1920s and that was both preserved and extended through this renovation process. This new "cellar of rarities" currently hosts 18 steel tanks, with a capacity of 2.500 litres each (pictured above). At the moment, they contain 13 different varieties: Pinot Bianco, Sauvignon Blanc and Cuvée Terlaner among them, and vintages going as far back in time as 1979.



SMS

Too much of a good thing

The food & beverage sector is one of Italy's vital assets, and the quality-focused parts of it should be cultivated. But the country cannot hope to get through the day only with the gospel of "Eat & Drink", no matter its dimensions, especially related to tourism. This opinion was spurred by the latest data from the Rome chapter of business owners association CNA. From 2003 to 2012 catering businesses (generally speaking, belonging to the "fast and cheap" end of the spectrum) have grown 219%, while other businesses have witnessed a bloodbath - 56% fewer shoemakers, 52% fewer woodworkers and so on for glassmakers, tailors, goldsmiths and the like. Free market and free enterprise must of course be respected: but the risk of overinflating the system should not be underestimated.

Report

Will pay to work?

Who knows what old-school farmers, with their calloused hands and aching backs, will think of the idea of world-famous rock star Sting to have people pay 262 Euros a day for the privilege of harvesting at his "Il Palagio" estate in Chianti. The endeavour, which includes a picnic and a "lesson in agriculture", is deemed to be "therapeutic" - hence, one supposes, the hefty price tag. Probably, they would've simply thought that work, real work, is a completely different (and entirely serious) thing altogether.



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS

CAMPAGNA FINANZIATA SECONDO
IL REGOLAMENTO (UE) 1345/2013

First Page

Are there "too many vineyards" in Tuscany?

The image of Tuscany, one of the most important wine regions in Italy and the world, is inextricably linked to the beauty of its landscapes studded with vineyards. One just has to think of "Chianti", but also the vineyards combing the hills of Montalcino and Montepulciano, Maremma and its Morellino, Bolgheri, and so on, and in most cases, these landscapes go hand in hand with woods and olive orchards. But in some areas, according to the latest Plan for Territorial Development compiled by the Regional Authority of Tuscany, there are too many vineyards, almost to the point of being a monoculture. They could become a potential danger from a hydrogeological point of view, and may represent a historical deviation of the landscapes. According to the document, which is quite rigid compared to similar national ones, vineyards should give way to more pastures and woods, through a cap on new plantings, and with the intention to convert some of the existing ones into land for other purposes by law. A striking point of view, if one considers that it comes from a region that exports 750 million Euros of wine every year (almost 20% of all national wine exports), and one that has been challenged by pretty much all the Tuscan Wine Consortiums, from Chianti to Chianti Classico, Brunello di Montalcino, Nobile di Montepulciano, Morellino, Bolgheri, all the way to Vernaccia, and met with a call for a complete revision. The Regional Authority has set the deadline for remarks to next Sept. 20th, and then the document will be approved. Regional Council Member Anna Marson, whose department oversaw the creation of the Plan, has stated, "Vineyards are a part of the Tuscan landscape. New intensive plantings are something else, since they have cancelled places that have always hosted a complex mosaic of cultivations. We want to avoid the abandonment of fringe areas and the transformations that do not take into account the nature of places". Her words, though, have failed to convince winemakers - because the Plan sets general principles and guidelines, which every lesser authority could enforce and interpret in a myriad of different ways.

Focus

Sassicaia, Soldera, Giacosa under fire

Sassicaia Tenuta San Guido, Brunello di Montalcino Case Basse Gianfranco Soldera and Barolo Bruno Giacosa are, in this order, the most counterfeited Italian wines in the world, particularly in Asia. Before the Italians, though, the top of this unpleasant ranking is led by Domaine de la Romanée-Conti, Henri Jayer, Domaine Dujac, Château Cheval Blanc, Château Petrus, Château Lafite Rothschild, Château Latour, Château Mouton Rothschild, Château Lafleur, Château Le Pin, Château Latour à Pomerol, Château Rayas and Jaboulet La Chapelle Hermitage. The list was published by wine-searcher.com, and was created by Maureen Downey, founder of Chai Consulting, which is one of the most important firms to be consulted on the matter of the authenticity of a wine. Downey was also a consultant in the Kurniawan trial, which ended with a 10-year sentence and almost 50 million Dollars worth of damages for the greatest wine counterfeiter of all time. The presence of fake fine wines is evidently starting to be an issue for Italian vintners as well, and is alarming collectors. But, Downey has stated that the vintages targeted by counterfeiters are actually very few.



Chianti
THE WINE

A CAMPAIGN FINANCED
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EC REGULATION
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CASTELLO DI SPESSE
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Wine & Food

Urban vegetable gardens take Italian cities by storm

In 2013 an astounding 35.5 million square feet of city land have been divided into small patches, with the explicit goal of being used for cultivating vegetables and for recreational gardening, according to an ISTAT analysis of data compiled by farmers association Coldiretti. The number has tripled since 2011. "The reasons", Coldiretti stated, "are to be found in the growing need for green areas in cities, which dovetails with the needs of 25% of Italians to cultivate their own produce at rock-bottom prices. One can find these urban gardens in at least half of the Municipalities in Italy".

For the record

A new victim of late blight

Late blight is threatening not only grapes but also basil - the main ingredient of Pesto sauce, which hails from coastal Liguria. In order to save 6 million Euros worth of plantations,

then, growers have asked their Regional Authority to authorize the use of medicinal countermeasures in order to nip the threat in the bud, and have received an assent.

