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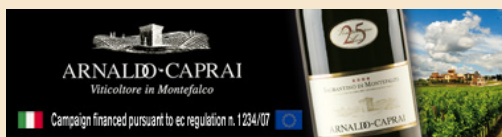
Issue 159 - Sept. 1st-6th, 2014 - Expressly for wine lovers, professionals and opinion leaders the world over
Registration number 709, Courthouse of Siena, March 31st, 2001 - Editor-in-chief: Alessandro Regoli

News



Prosecco soars in the UK

The entire sector of Italian sparklings in the United Kingdom is being both spear-headed and pulled up by Prosecco alone: according to the Lanson International's 2014 Champagne Category Report, the real driving force are private labels - that is, those bottles that bear the brand of mass retail chains - since their sales have basically doubled (90% growth) in a year, reaching 95 million Pounds. And, according to the Top 10 Best-Selling Proseccos In The UK ranking by The Drinks Business, the pack is led by Prosecco Borgo San Leo (15 million Pounds in sales and a 25% growth over 2013) and Asti Martini (at 13.4 million Pounds, and an 8% drop over 2013).



Some food for thought

To dare and to experiment, with tranquility if needs be, but without improvising, and only where the circumstances allow it: betting on complete transparency and on the true value of one's history, quality and prestige, provided that these three pillars really exist, and being extra careful in order to avoid half-truths or excessive praises, because today, if one considers communication, travels, the Internet and word-of-mouth, the truth shines through a lot faster than it used to. Maybe these are the roads that the territories of wine should travel in order to narrate themselves to an ever bigger, demanding world, and one which is less and less incline to forgive those that promise a lot more than they can deliver. A world, furthermore, where the simple promise of quality "eat & drink" does not cut it anymore.

Report

A century of Livio Felluga

Livio Felluga, one of the godfathers of winemaking in Friuli Venezia Giulia, turned 100 this September 1st, and an artistic project, called "Vigne Museum", has been created to celebrate the occasion. It includes a permanent work of art by Yona Friedman and Jean-Baptiste Decavèle on the hills of Rosazzo, among the vineyards of the firm, and it will be an homage to someone that has truly dedicated a lifetime's work to making the region home to some of the Belpaese's best white wines.



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First Page

The prices of pre-harvest "on tap" wine in Italy

According to the latest polling of various sources of WineNews, including Consortiums, the prices of "on tap" wine in some of Italian wine's top territories look to be stable, or rising slightly. But the forecasting on the 2014 harvest, quality-wise, might bring a lot of surprises in that sector, while from a quantitative point of view things look a little better. In Piedmont, Barolo goes for around 800 Euros per hectoliter, while an hectoliter of Barbera changes hands for around 100 to 150 euros, and one of Dolcetto for 80 to 120 Euros. In Franciacorta, even if the market for "on tap" is minuscule at best, prices hover around 150 Euros per hectoliter. In Trentino Alto Adige, one of the most interesting territories for "classic method" sparklings, "on tap" Trentodoc goes for around 160 to 200 Euros per 100 liters, and, unsurprisingly, Veneto still finds itself in a very good situation indeed, thanks to its two top denominations, Prosecco and Amarone, but it must be said that there is some reticence regarding the prices for their respective "on taps". Therefore, an hectoliter of Prosecco might go for 180 to 200 Euros per 100 liters, while the same amount in the denomination of Conegliano-Valdobbiadene could go for 220 to 230 Euros, give or take. Amarone della Valpolicella gets another confirmation of its high value, with an hectoliter going for no less than 800 Euros: one of Valpolicella goes for around 300 euros, and Soave Classico should change hands for 100 to 100 Euros per hectoliter. In Montalcino, an hectoliter of "on tap" Brunello goes for around 900 Euros: Nobile di Montepulciano, with a remarkable stability in prices, goes for 300 Euros, and the same goes for the reds of Bolgheri, with a price tag of around 400 Euros. 100 liters of Chianti Classico go for around 200 Euros, but they can go as high as 250, while Chianti goes for 100 to 150 Euros per hectoliter. In the region of Marche, Verdicchio goes for 120 to 150 Euros, and in Apulia, a hundred liters of Primitivo can change hands for 140 to 160 Euros while a hectoliter of Negroamaro goes for 80 to 100 Euros. Same thing for the most important wine of Sicily, Nero d'Avola, going for 80 to 100 Euros per hectoliter.

Focus

Italy and the 2014 Wine Star Awards

American magazine Wine Enthusiast has published the nominations for its 2014 Wine Star Awards, and Italy has managed to snag four remarkable ones: they star Chianti Classico, one of the most beloved Italian wine territories, Bellavista, the winemaking firm from Franciacorta, Antonio Capaldo, the entrepreneur that has revamped Feudi di San Gregorio winery, and oenologist Donato Lanati. Chianti Classico, soon after the introduction of its "Gran Selezione", has been nominated as "Wine Region of the Year" with Champagne, New York State, Red Mountain and Sonoma Coast. Bellavista has been nominated as "European Winery of the Year" together with Château d'Esclans (France), Domäne Wachau (Austria), Weingut Robert Weil (Germany) and Viña Real (Spain); Lanati as "Winemaker of the Year" together with Angelos Iatridis, Charles Smith, Celia Welch and Virginia Willcock, and Capaldo will strive for the title of "Innovator/Executive of the Year" against Robert D. Torres (Trinchero Family Estates), Charles Banks (Terroir Capital), Christophe Baron (Cayuse Vineyards) and Michael Votto (Votto Vines Importing).



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Wine & Food

Italy's top chefs increasingly look for success abroad

2014 is going to be a remarkable year for Italian cuisine and its top chefs' endeavors around the world, since three of them have managed to "export" themselves, with the added bonus of getting new wind under their sails: three Michelin-starred Massimo Bottura has gone to Eataly Istanbul with his "Ristorante Italia", his colleague Massimiliano Alajmo will open a bistrot in Paris no later than this autumn, and finally, two-starred Davide Scabin will curate the menu of New York's "Mulino a Vino" after the venue's recent restyling.

For the record

Veneto's vintners divided over the harvest

The 2014 harvest - a complicated one, to put it mildly - has led Bertani, one of the historical wineries of Valpolicella, to the conclusion that it will not produce its Amarone

Classico. On the other hand, the 11 wineries of the Families of Amarone d'Arte association have issued a call for caution regarding negative opinions on the 2014 vintage.

