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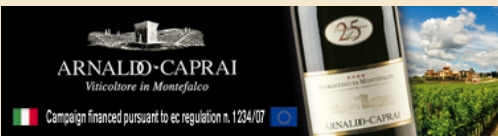
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News



Prosecco at the "Giro d'Italia"

Following Barolo last year, another wine will feature prominently in the next edition of the Giro d'Italia, the most important cycling event in Italy. Prosecco and its territory, will be showcased during stage number 14, which will take place on May 23rd, 2015, between Treviso and Valdobbiadene. It is the stage which experts consider one of the most difficult of all, spanning 40 miles between flat terrain and hills. This "ideal" ascent will cross the entire pyramid of the most famous sparkling wines of Italy abroad, from Prosecco Doc to Conegliano-Valdobbiadene Doc. And, as often happens, the Venetian territory will definitely not be the only wine territory included in the race...



"Good" bureaucracy

It is certainly true that bureaucracy is one of Italy's gravest problems, as well as one of the most common hindrances worldwide. But there is a "good" bureaucracy at work as well - the one that makes routine checks go as planned, and therefore protects consumers, honest producers and territories alike. Just like the ones that have evidently been ramped up during the harvest, and that in the last few days, have led to seizures of counterfeit or irregular products. It happened with 7.000 hectolitres of Morellino di Scansano Docg, 80.000 bottles of Falanghina and Aglianico that were made in Bulgaria and 312 hectolitres of wine with a fake Nobile di Montepulciano Docg denomination. All in all, these episodes show that counterfeiting is a clear danger, but also that checks can be efficient and spot-on.

Report

Tasca to lead "Grandi Cru"

Lucio Tasca d'Almerita, one of the undisputed gentlemen of Italian wine and one of the creators of the renaissance of Sicilian winemaking, is the new President of the association "Grandi Cru d'Italia", which comprises the 101 most prestigious wineries in Italy - those that have been making Italy's top-rated wines for at least the last 20 years. Tasca d'Almerita was elected after Carlo Guerrieri Gonzaga, at the helm of San Leonardo, resigned from his post for "personal reasons".



CONSORZIO PROMOZIONE
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First Page

Italian cuisine for Enzo Vizzari ("L'Espresso")

"The catering business has become very lively since eating locations have multiplied: fast foods, street food joints, pizzerias, piadina places, hamburger locales and delis, which offer anything from breakfast to quick meals, appetizers to full-bodied dinners. And, not only the people who want to go out, but also those who need to, oftentimes choose these types of venues. Then there is the high-level catering business, which is not in perfect health, but it is hanging in there. The middle range though, is seriously hurting, because it is the one that should offer culinary experiences to a range of customers that instead has cut heavily on spending. Eating for pleasure, and not for satisfying a need, is one of the first targets of any spending review. Regarding the number of businesses, there are a lot more closing than opening, according to the latest FIPE data". This is the snapshot of the current state of Italian cuisine and catering that Enzo Vizzari, Director of the guides of "L'Espresso" publishing group told WineNews this week during the presentation of the 2015 editions of the "I Vini d'Italia" and "I Ristoranti d'Italia", which took place at the Leopolda Station in Florence. "Our guide", he added, "is a sort of investigative report which takes a year to complete, and it makes economic sense, since our group is still publishing it". Regarding innovation in the kitchen, Vizzari said "the last decade has seen a lot of innovation, and I believe it is going to be hard to push the limits much further". To those that think Italian cuisine has always been the result of encounters with other cultures and cuisines, Vizzari states, "I don't particularly buy into that. Just as I'm not convinced that Italian cuisine is only the sum of its regional cuisines. Today, this could not be lot less true. In the last six months some of Italy's best chefs have opened venues abroad, like Bottura in Istanbul, Scabin in New York and Alajmo in Paris. We are exporting true "Made in Italy" because these chefs represent a new Italian cuisine, which is open to new techniques, but retains a strong core identity". Vizzari said that one thing is certain: improvising will not get anyone anywhere any more.

Focus

Bottura's "five-starred crown"

The 2015 edition of "I Ristoranti d'Italia" guide, by "L'Espresso" publishing group has nominated Massimo Bottura at "Osteria Francescana" in Modena the best restaurant in Italy for the fifth time. The current edition has seen an increase in the number of "three hats", its top marks, which are given only to those venues that scored at least 18/20 points. Last year there were 26, and now there are 27. Bottura is still at the very top, with a remarkable 19.75/20. Niko Romito, of "Casadonna Reale" in Castel di Sangro, was given 19.5/20, together with Heinz Beck of "La Pergola" at the Rome Cavalieri Hilton hotel, Massimiliano Alajmo of "Le Calandre" in Rubano and Enrico Crippa of "Piazza Duomo", in Alba. Quality has gone up overall, according to the guide: 81 restaurants have been given 2 "hats" (scores between 16.5 and 17.5), compared to 63 last year, and a whopping 315 have been given one "hat", for a minimum score of 15 points. A total of 423 restaurants have been awarded this year, while last year there were only 382. On the regional level, little has changed: Lombardy, Campania and Piedmont are still the regions with the most "hatted" restaurants.



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Wine & Food

Italy in the 2014 "Top 100 Best Buys" by "Wine Enthusiast"

There are 7 Italian wines in the latest edition of the "Top 100 Best Buys" ranking by the American magazine "Wine Enthusiast". The ranking joins quality with a price tag no higher than 15 Dollars: Soave Fontego 2012 by La Cappuccina is the first at number 15, followed by Morellino di Scansano 2011 by Erik Banti at 40; then comes Nebbiolo d'Alba 2012 by Veglio at number 54, Verdicchio dei Castelli di Jesi 2012 by Fattoria Laila, at 61, Rosso di Montepulciano 2013 by Gracciano della Seta at 78, Verdicchio dei Castelli di Jesi Classico 2012 by La Staffa at 90 and Pinot Nero 2012 by Stemmari at 97.

For the record

Slow Food, Ebola and the IS

The next Taste Salon will take place Oct. 22nd-27th in Turin, and Slow Food has been forced to reckon with the consequences of recent international crises: the event will not host delegates from countries affected by the Ebola outbreak, nor from the Middle East, because of the recent crisis created by the "Islamic State".

