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News



UNESCO honours Pantelleria

Three days ago the grape-growing technique typical of the Sicilian island of Pantelleria, the "vite ad alberello", was inserted in the UNESCO World Heritage List. It is the very first time an agricultural technique makes its way onto the list. The success marks the end of a 5-year-old procedure, with the support of the Ministry of Agriculture. "I am very proud", the current Minister, Maurizio Martina has stated, "because now the values of agriculture, which are social as well, are officially recognized as a global heritage of all peoples". It is a sign of where Italy's true resources lie, after the success of the wine landscapes of Langhe Roero and Monferrato and of the Mediterranean Diet.



SMS

Renzi, Blair and pizza

The grape-growing technique typical in Pantelleria called "vite ad alberello" is officially part of the UNESCO World Heritage list. It is yet another victory for the "Belpaese", so that now many are looking forward to another possible crowning, that of Neapolitan Pizza. And, the undisputed symbol of Italian cuisine has two brand new sponsors, too. Italian Prime Minister Matteo Renzi and former UK Prime Minister Tony Blair met for dinner three days ago in Palazzo Chigi, and they both chose pizza. Also on the table, one could spot Fillette water, a can of Coca Cola and beer. It might have been even nicer to see a more unconventional pairing - maybe a sparkling wine, which is now very popular with pizza...

Report

The very best of the best

Osteria Francescana in Modena, La Pergola at Rome's Cavalieri Hilton and Le Calandre in Rubano, near Padova are the three "emperors" of the best 50 restaurants in Italy, according to the cross-referencing of the latest editions of Italy's top guides - "Ristoranti d'Italia" by Gambero Rosso, "I Ristoranti d'Italia" by "L'Espresso" and the Michelin Guide, all authored by Andrea Cuomo. Then come Reale, Piazza Duomo, Dal Pescatore, Villa Crespi, Casa Vissani, Enoteca Pinchiorri and Da Vittorio.



CONSORZIO PROMOZIONE
CARIGNANO DEL SULCIS



First Page

A "MeGa" label for Barolo and Barbaresco

Many have tried their hand at fractioning the hills of Barolo and Barbaresco. The first was Lorenzo Fantini in 1879, followed by Domizio Cavazza in 1904, Renato Ratti in the seventies and Slow Food in recent times - all trying to pinpoint and classify the very best zones for making Barolo and Barbaresco. "Crus" of sorts are mentioned on labels going all the way back to the 18th century, but using geographical names of municipalities or administrative areas located inside the territories of the Denominations was officially accepted only a few years ago. They are called "MeGa", the Italian acronym for Additional Geographical Mentions, which were the subject of the latest AIS, the association of Italian sommeliers, national convention that took place in Turin - as these are the first wines with these mentions have just entered the market. 181 of these "MeGa" are now on the market for Barolo (11 mention a specific municipality) and 66 are for Barbaresco, starting with the 2007 vintage. The "MeGa" project also has an app, created by Oikos in Alba, which will allow its users to "fly" through the vineyards. Its twin names are Barolo Official Map and Barbaresco Official Map - and they will grant access to the official maps of these denominations, with the indication of the "crus" of the two DOCGs contained in no more than 11 and 4 municipalities, respectively. The names of these hills, starting with Cannubi - mentioned in a 1752 label produced by vintner Manzone Giovanni in Bra - are on the labels themselves, but, until 2010 for Barolo and 2007 for Barbaresco, their value was not regulated, leading to possible abuse. "A few meters of land", journalist Alessandro Masnaghetti, author of the maps, told WineNews, "can make all the difference in wine". Now, the first bottles of Barolo where the "Mega" will be protected by law are on the market. "It is the beginning of a very important journey", Pietro Ratti, President of the Consortium, explained, "we needed a modern tool in order to communicate these mentions. The aficionado needs to know more and starting from today, with the names on the labels, he can go and see the very plant that gave birth to a wine".

Focus

Italy in Wine Enthusiast's "Top 100"

"Wine Enthusiast" magazine has published its "Top 100" ranking, and Italy is on there with 17 wines. Piedmont is on top, with 6 wines (4 Barolos), followed by Tuscany with 5. The first of the Italians is Soave Classico 2011 La Rocca by Pieropan, at 2, followed by Barolo 2010 Villa Santa Caterina by Guido Porro at spot 6. Then come Sauvignon 2012 del Collio by Russiz Superiore (at 12), Barolo 2010 Rocche di Castiglione by Monchiero (16) and Etna Bianco 2010 Pietramarina by Benanti (20), Aglianico del Vulture 2009 Damaschito by Grifalco at 30, Barbaresco 2011 Bricco San Giuliano by Pasquale Pelissero at 36 and Chianti Classico Riserva 2010 Il Campitello by Monteraponi (39). Barolo 2010 Gabutti by Sordo is at 42, followed by Etna Carricante 2012 by Cottanera at 46 and Chianti Classico Riserva 2010 Il Grigio by San Felice, at 50. Then come Barolo 2010 Ravera di Monforte by Principiano Ferdinando, at 53, Toscana Fontalloro 2010 by Felsina (57), Bolgheri 2010 Piastraia by Michele Satta at 72, Praepositus Kerner 2012 by Abbazia di Novacella at 78, from Alto Adige. The "Italian pack" ends with Barbaresco 2011 by Cantina del Nebbiolo, at 81, and with Rosso di Montalcino 2012 by Le Chiusse, at 93.



Chianti
THE WINE

A CAMPAIGN FINANCED
ACCORDING TO
EC REGULATION
N. 1234/2007

CASTELLO DI SPESSA
CAMPAIGN FINANCED ACCORDING
TO EC REGULATION, 1234/07



Wine & Food

Barolo and Brunello strike a successful partnership

Barolo and Brunello di Montalcino have proven that unity is strength, following the resounding success of their first joint events at Copenhagen's Borsen Palace and at Castello di Barolo. "Copenhagen was great", Bernardo Losappio, Vice President of the Tuscan consortium, commented: "more than 1.200 people participated. A great start". "The best thing that happened in Barolo", Stefano Pancera of WineZone echoed, "was seeing the producers of these two territories side by side, together". Because two strong brands of quality Italian wine, together, cannot help but become even stronger.

For the record

Menus to become like drug leaflets?

Starting next Dec. 13th, due to European regulations, menus will have to include a full list of all substances that can create allergies or food intolerances. "The

regulation is three years old", FIPE President Lino Stoppani commented, "and to this day we still don't know what exactly to write on our menus. It's unacceptable".

