



OperaWine
www.operawine.it

Italian Weekly Wine News.it



Issue 181 - Feb 2nd-7th, 2015 - 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



The marvels of the Expo

"Domus Vinii", dedicated to wine history, "Wine and Cellars Aroma Tunnel", "Sea of Wine", "Futuristic Oenothèque", "Wine Library" and "Lounge Terrace". These are only a few of the marvels that await visitors at the 2015 Milan Expo, as depicted in the official website, www.vino2015.it. Marvels will abound from other countries as well, from "talking" products from Germany to the UK's beehive-shaped area, Angola's teaching garden, Oman's "secret garden" and Poland's "magic" garden, "edible towers" from Switzerland, Bangkok's water market and Slow Food's "farmstead". Each country is following a precise metaphor, and Italy's will be a veritable "tree of life".

First Page

The "healthy" intelligence of "Identità Golose"

The 2015 edition of "Identità Golose", the food event which will bring together some of Italy's and the world's most influential chefs in Milan (Feb. 8th-10th), will focus on "Healthy intelligence". The event, created by Paolo Marchi, will perceive the chef not just as a mere creator, but as a keeper of memories, knowledge and taste, constantly searching for raw materials and dishes that are a pleasure not only for the palate, but for the body and mind as well: intelligent satisfaction (www.identitagolose.it). Marchi's creation will have a lot of new features - "Extreme Identities", dedicated to topics like vegan pastry-making, sustainable cooking and cuisines hailing from the farthest reaches of the globe, or "Spicy Identities", with Thai, American, Australian and Italian chefs united to discuss spices and their use in haute cuisine and pastry-making. Or "Mountain Identities", high-altitude cuisine narrated by eight great chefs hailing from the Plateau of Asiago, Abruzzi National Park, Dolomite Mountains and Fassa Valley. But, of course, the main actors are going to be the chefs themselves, creators and stars of all the new trends in the catering business. The 2015 edition "Identità Golose" guest of honour will be none other than Alain Ducasse, with his "Passion for the genuineness of raw materials", a new food course featuring lots of Mediterranean fish, cereals and beans, keeping the planet's resources in mind and "naturalité" as the north star. Massimo Bottura, the author of the dish that is the symbol of the event, his "Leghorn-style mullet", and the Chef Ambassadors of the Expo - Enrico Bartolini, Carlo Cracco, Pietro Leemann and Davide Oldani - who will explain their views on the Expo theme, "Feeding the Planet. Energy for Life". During the "Natural Identities" panel, which will focus on the way to feed people in a healthy but also tasty way, one will be able to experience the haute pastry-making of Loretta Fanella, Simone Salvini's vegan cuisine and Daniela Cicioni's style, which hinges on uncooked foods. Finally, Sonia Peronaci, Italy's most followed food blogger, will explore some of the most famous denominations of Italy's cheeses.



BENVENUTO
BRUNELLO
2015

Montalcino - 20/23 febbraio 2015

SMS

CMO, a boon for wine

Last summer, the EU Court of Auditors published a stiff critique of the Common Market Organization (CMO) funds, which it deemed a not-so-useful privilege to the European wine sector. Many begged to differ, and apparently facts have proven them right. If one examines the macroeconomic data related to wine exports, both for Italy and for the EU, the funds (which were confirmed until at least 2020) have in all probability been a decisive factor in allowing the sector to grow 63% beyond the Union's borders in the last 5 years. It would be far-fetched indeed to imagine that the funds did not play a part in this, and one should consider that, overall, they have been spent efficiently by a lot of firms. Definitely not "an unjustified measure", as the EU called them...

Focus

The latest "Anteprima Amarone"

The 2014 edition of "Anteprima Amarone" with 60 producers of a true brand ambassador of one of Italy's top wine territories, was the first preview to take place this year, opening the veritable salvo of these events which will soon take place all over Italy. The 2011 vintage was the true protagonist for a wine that generated 550 million Euros in turnover and 60 million bottles in 2013, and is expected to bring lots of smiles both to vintners and consumers as 80% of total production goes abroad, mainly to Germany, Denmark, the United States and Canada. Average mass retail prices, according to a University of Verona study, are going up almost everywhere. In the first half of 2014 they grew 7% over 2013 in both emerging and consolidated markets. Quality-wise, great things are expected for the 2011 vintage. As Diego Tomasi of the Research Centre for Viticulture in Conegliano Veneto, stated, "so far Amarone 2011 is a great wine, but in a year it will become an exceptional Amarone, a landmark and unforgettable vintage. I'm sure that exports will go up rapidly. In the glass, the 2011 Amarone has strength, harmony and natural elegance that makes it a full-fledged son of Valpolicella".



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



Report

3.000-year-old grape seeds

Grapes might be indigenous to Sardinia, and not as previously thought - imported by the Phoenician colonists in 800 B.C. The hypothesis has been recently strengthened by the discovery of over 15.000 well preserved grape seeds, dating all the way back to 1.000 B.C., by the Biodiversity Conservation Centre of the University of Cagliari. The Centre's team, led by Professor Gianluigi Bacchetta, found the seeds in Cabras, near Oristano, in the Nuragic archaeological site of Sa Osa.



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Wine & Food

The Consortium of Prosecco DOC unlocks the 2014 production

Given the data of the harvest, the strong reduction in productive output created by an anomalous harvesting campaign - due to heavy rains - and the growing demand for its products (26.9% growth year-over-year), the Consortium of Prosecco DOC has decided to allow its President, Stefano Zanette, to unblock the entire 2014 production (150.000 hectolitres), which had been partially stocked before the harvest. "The definitive data", Zanette explained, "have demonstrated that it would have been useless to keep on stocking it".

For the record

2010, an "unmissable" vintage for Italy

According to Kerin O' Keefe, Italian Editor of "Wine Enthusiast" magazine, the 2010 vintage of Brunello "is eagerly awaited in the U.S., and the 2010 vintage of Barolo

has been a runaway success". Regarding Brunello, Walter Speller of janscisrobinson.com shares the opinion, and so does Monica Lerner, who called it "an iconic vintage".



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