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## News



### A new Piero for Grandi Marchi

After Piero Antinori, who has been at its helm since its foundation, ten years ago, Grandi Marchi has a new President, and he is Piero Mastroberardino. The Institute unites 19 of the most authoritative and famous vintners of Italy (Alois Lageder, Argiolas, Biondi Santi, Ca' del Bosco, Michele Chiarlo, Carpenè Malvolti, Donnafugata, Ambrogio e Giovanni Folonari Tenute, Gaja, Jermann, Lungarotti, Masi, Marchesi Antinori, Mastroberardino, Pio Cesare, Rivera, Tasca d'Almerita, Tenuta San Guido, Umani Ronchi - for a total of 7% of all exports of bottled wine in value), and has spent a grand total of 60 million Euros in promotion during its lifetime.

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### Bolaffi, Slow Food and Masseto in Milan

The joint Bolaffi-Slow Food wine auction that took place this week in Milan had a single, dominating protagonist, and its name is Masseto: the great red wine from Bolgheri raked in 158.000 Euros with 27 lots - and the top one was a 15-litre bottle of its 2010 vintage, which went for 28.000 Euros, from a base price of 10.000. The auction, furthermore, definitely consolidates the growing success of Piedmontese auction house Bolaffi in the world of fine wines. A total of 500 lots of rare fine wines, both Italian and international, went under the hammer last Wednesday: 90% of them sold, for an average mark-up over starting prices of 50%, and total proceeds reached 670.000 Euros. Other remarkable lots in the top 20 of the auction include a 12-litre bottle of Ornellaia 2011 (which went for 8.600 Euros), a bottle of Romaneé-Conti Grand Cru 1988 (5.600 Euros), the collection of nine 2009 bottles of the crus of Bordeaux (10.000 Euros) and 10 bottles of 1982 Domaine de la Romaneé-Conti (11.900 Euros). In third place, a 6-litre bottle of Masseto 2006 (10.000 Euros), followed by the aforementioned 12-litre bottle of Ornellaia and, at spot number 6, another 6-litre bottle of Masseto, 2004 this time, which sold for 7.900 Euros - the same price of two double magnum bottles of Masseto 2006, while another 6 litre-bottle of Masseto 1998 was at spot 8, with a final price of 7.200 Euros. Masseto again for spot number 10, with six 2001 bottles, which went for 6.900 Euros, followed by two double magnums of Masseto 2010 (6.300 Euros) and by a magnum of Masseto 2011 (6.050 Euros). According to Giulio Filippo Bolaffi, CEO of the Bolaffi Group, "the success of this second auction after our debut in the world of fine wines in 2014, once more with our fruitful partnership with Slow Food", he told WineNews, "is encouraging us to proceed down this path in order to further raise the value of quality wines. The fact that the events of the Milan Expo are taking place at the same time has surely helped in spreading curiosity and interest even among those who usually do not participate in this kind of auctions", Bolaffi concluded (info: [www.bolaffi.it](http://www.bolaffi.it)).



### Expo, contents needed

The third weekend of the Expo is about to begin: the event has started on the right foot, judging from the number of visitors and the participants. Still, some were expecting a bit more regarding contents, given the theme ("Feeding the Planet"), which is being overshadowed by what more than an authoritative voice has dubbed "the theme park effect" that permeates the pavilions of the Expo. Still, we believe that there is still time for that, as European MP and former Italian Minister for Agriculture Paolo De Castro stated: "we will be able to provide contents, this is the true great challenge. Expo is not simply a fair through which we can showcase the very best of "Made in Italy" products. It is also the opportunity to address these themes in order to communicate the fact that everyone can do something".

## Focus

### International Wine Report's Top 100

American web portal "International Wine Report" ([www.internationalwinereport.com](http://www.internationalwinereport.com)) has published a yearly top 100 ranking since 2011, and it has become one of the most important of its kind when it comes to winemaking regions and tasting notes. The ranking is compiled considering a wine's quality, its "excitement" level - that is, all the factors that concern the vintner - and its price/quality ratio. And, in the 2014 edition, an Italian label is at the very top: it is Prephylloxera 2012 Tenuta delle Terre Nere, from Sicily, followed by two wines from California, Cabernet Sauvignon Kronos Vineyard 2011 Corison and Chardonnay Bentrock Vineyard 2012 Sandhi. As usual, France - with 34 wines - and Italy, with 30, are the two main countries in the ranking, with the latter leading in the first 10 positions and quite a lot of top-tier vintners in the ranking, like Vietti, Tenuta di Trinoro, Salvioni, Aldo Conterno, Tenuta di Biserno, Domenico Clerico, Tenuta dell'Ornellaia, Casanova di Neri, La Spinetta, Renato Ratti, Oddero, Cos, Mauro Molino, Altesino, Passopisciaro, Ciacci Piccolomini d'Aragona, Donnafugata, Foradori, Arnaldo Caprai and Firriato, among others.



## Report

### Bottura and the Expo

"Ten years ago", Italian superstar chef Massimo Bottura told WineNews during the inauguration of the Expo, "it would have been unthinkable to imagine a chef on the opening stage of such an event, together with the country's most important authorities. Everything changed: culture has led to knowledge, and that led to conscience, which in turn has brought commitment. Contemporary chefs put the true heroes of our day - growers and farmers - in the spotlight: every recipe is a social gesture".



## Wine & Food

### Italian cured meats to have an easier time in the US

American authorities have officially revoked their "100% reinspection" policy towards Italian cured meat products exported to the United States. This, in turn, will also allow the Ministry of Health to issue new export permits to Italian firms. The news comes from Italian meat producers association ASSICA, and it is a notable and encouraging one indeed: in 2014, despite the difficulties caused by the old policy, the States have been the first non-European destination for Italian cured meats exports, with 7.365 tons (a 16.4% growth) worth 86.8 million Euros (18% more year-over-year).

## For the record

### The Top 100 ranking of European restaurants

Web portal "Opinionated About Dining" has just published its 2015 ranking of the top 100 European restaurants, and the first Italian one - out of 14 - is Le Calandre (Alajmo), at number 8, followed by Dal Pescatore (Nadia Santini, at 15), Osteria Franceseana (Massimo Bottura, at 17) and Piazza Duomo (Enrico Crippa, at 34).

