



News



24 "I do's" at the Expo

China feels quite an attraction towards Europe, and the Expo may be the ideal way to connect these two worlds, considering that the 2010 edition was held in Shanghai. Among the pavilions that are "invaded", so to speak, on a daily basis by tens of thousands of visitors, one can even bump into twelve young couples coming all the way from Shanghai, who have decided to get married in the China Corporate Pavilion. Twenty four times "I do", celebrated with a sparkling gift by Asti DOCG: the denomination has decided to honour the newlyweds with an unforgettable dinner at the Moasca Castle, immersed in the vineyards and hills that are a UNESCO heritage site.



SMS

A "Telethon of wine"

Mario Pezzotti, Deputy Dean of the University of Verona - and one of the researchers who sequenced the DNA code of Corvina, the main grape variety used for Amarone - recently put forward quite an interesting proposition. He created a sort of "Telethon of wine" event, in order to ensure an innovative future for Italian viticulture and oenology through a steady stream of funds for research activities in the sector - as funding, not talent, is the element in short supply. "A simple 1 cent "tax" per bottle of DOC and DOCG wine", he added, "would be enough to collect 15 million Euros a year, which would in turn be managed by a foundation with representatives of winemakers on its board, to create 10-year-long research projects".

Report

Wine, health & Assoenologi

According to nutritionist Giorgio Calabrese and cardiologist Antonio Colombo, wine is a kind of food. It counts 80 calories a glass, should never be consumed on an empty stomach and above all never before turning 16, which is the right way to approach wine culture. The opinion comes from their joint presentation at the latest Assoenologi convention. Moreover, if one does not exceed in quantity, it is probably beneficial, since major league soccer players that follow Calabrese's diets are allowed to drink it.



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First Page

Science should be the guiding star for sustainability

"Enough with rejecting science: genetics is our future, copper is not a solution, it is one of the worst possible poisons. Enough with binding ourselves to the history and myths of wine, we need to look forward", stated Attilio Scienza, Professor of Viticulture at the University of Milan and one of the most prominent experts in the field, during a debate at the latest Italian oenologists association, Assoenologi convention. The first "sustainability" to keep in mind should be the economic sustainability of winemakers and firms on the production chain, "since without that, environmental sustainability, food security and quality of products, which are of course fundamental, are unattainable", as Renzo Cotarella, CEO of Antinori, said. Many today equate "sustainability" with "organic", but that is a mistake. "Today, 5% of all Italian vineyards are organic. If we reached 50%, but with a misguided conception of what organic is, i.e., that does not safeguard productivity as well, we would not have enough wine even for the domestic market", Scienza quipped, "because integral organic techniques lead to the loss of organic matter in the ground, which does not regenerate by itself but only with the help of fertilizer or green fertilizer. This is not the right way to see things". This is not a declaration of war against organic, but against organic as an end in itself, instead of as "a means to reach both quality and profits, with low environmental footprint and low costs. Using fewer treatments means both saving money and respecting the environment", said Ruggero Mazzilli, Professor at the University of Turin and founder of the Experimental Station for Sustainable Viticulture, "giving more value to the territory. Organic is the yardstick of vocation. It means knowing what to plant and where, to use the variety that needs less work overall, in order for it to be resistant to diseases and fungi". "Today", Marco Pallanti, oenologist, agronomist and winemaker at Castello di Ama, one of the most important Chianti Classico names, said, "almost anything is doable. Sustainability means asking oneself if it makes sense to plant a variety that needs lots of water in a dry area, just because we can irrigate".

Focus

The world's 50 best restaurants and Italy

Spanish restaurant El Celler de Can Roca (Girona), has once again climbed to the top of the "The World's 50 Best Restaurants 2015" ranking, the yearly "who's who" of the very best venues worldwide sponsored by Acqua Panna and San Pellegrino. The results were unveiled this week in London, and Osteria Francescana, led by Massimo Bottura, is second, "stealing" the silver medal from Copenhagen's Noma. Overall, Italy has performed remarkably well compared to the past edition of the ranking. Besides Bottura's venue, which has climbed one spot after two consecutive years in third place, one should mention Piazza Duomo in Alba, of chef Enrico Crippa, which was only at spot 39 last year, while this year it is up 12 positions, at spot number 27. Le Calandre, of the Alajmo brothers, has climbed the same length of the ranking, reaching spot number 34 from last year's number 46. Then, looking at the overall top 100 ranking, Scabin's Combal.Zero, in Rivoli, at spot number 65, and Umberto Bombana's 8½ Otto e Mezzo Bombana, which was the first to bring true Italian cuisine to Hong Kong, and has reached position number 62.



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Wine & Food

An Italian NBA superstar's day at Expo Milano 2015

Danilo Gallinari, star player of the American NBA and Ambassador of Expo Milano 2015, spent a full day at the Universal Exposition this week, and stated that "The Mediterranean diet is fundamental for an athlete because it is correct and balanced nutrition for high-level performances. But Italian cuisine", the Denver Nuggets player added, "is ideal for anyone who wants a healthy lifestyle, thanks to its variety". During his visit, Gallinari also met with the Commissar for the Expo, Giuseppe Sala, and Italian Minister for Agriculture Maurizio Martina.

For the record

Canadian scam, Italian "on tap"

According to "Wine Spectator" magazine, Italian "on tap" wine was used in Canada to fabricate fake top Italian wines, like Montepulciano d'Abruzzo and Barbera d'Asti. The

Montreal Police has arrested 12 people, including CEOs and oenologists. The scam, furthermore, also entailed almost 11 million Dollars in unpaid taxes.

