



OperaWine
www.operawine.it

Italian Weekly Wine News.it



Issue 21 - Feb. 27th-Mar. 3rd, 2012 - 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



Here comes Divino Tuscany

Five new entries (Cantina Dei, Querciabella, Castello Romitorio, Donna Olga and Saiagricola's Tenute di Fattoria del Cerro and La Poderina) and the confirmation of Tuscan's wine most prominent winemaking dynasties, the "founders", Barone Ricasoli, Marchesi Antinori, Castello Banfi, Principe Corsini, Frescobaldi and Petrolò: here are Tuscan wine's standard-bearers as chosen by James Suckling, those who, during "Divino Tuscany" (May 17th-20th, divinotuscany.com), will represent the Italian Region that, according to Wine Spectator's former pundit, is the only one that can rouse the interest of the world of wine as much as Champagne and Bordeaux.



For a change...

For a change (and we mean it only half-jokingly), Italy can look down on France. And that's because Italy only needed a law (with the Consortium of Chianti Classico as trailblazer), but beyond the Alps the Constitutional Council of Paris had to weigh in, even if the result was the same: those who benefit from the prestige of a denomination must give a contribution to those who build and safeguard it. The Council agreed, saying that some Bordeaux producers and shopkeepers - who refused to pay the contribution of affiliation to the Bordeaux Wine Bureau (the equivalent of an Italian Consortium), because for them it mismanaged resources and was not transparent - were wrong. Apart this issue, the message is loud, clear and global: those who enjoy the allure of a territory must contribute to its management.

Report

49.000 bucks for a Masseto

49.000 US dollars for one of the only eight Nabucodonosor bottles (15 litres) of Masseto 2007, one of the most praised Italian wines in the world: this is the price that the "legendary" wine of Tenuta dell'Ornellaia reached at the latest auction at Sotheby's in New York. And, as usual, the lot was snatched up by an Asian collector. A great signal not only for the label, but for all great Italian wines, if wealthy Asians, who so far have been mainly devoted to French wines, are raising the stakes toward Italy as well.



First Page

"Made in Italy" worthy of an Academy Award

Italian wine & food exports are truly worthy of an Oscar this year, flying to tables the world over despite the global crisis, to the point that the 30 billion Euros threshold in value was crossed in 2011, with a growth of 9%, says Coldiretti, one of Italy's main farmers' associations, after evaluating Istat, Italy's Institute of Statistics data for the first 11 months of 2011. Italy's more traditional sectors like cheeses, grew the most, with Grana and Parmigiano Reggiano in the lead at 22%, but also wine (+13%), olive oil (+7%), pasta (+7%), and then bakery products and delicatessen. And there are startling results as well, like the boom of Italian beer in Great Britain, whose exports grew 20%. And just to linger in Academy territory, at the gala dinner of Hollywood's big night - which saw Italy awarded on the big screen as well, with the Ferretti-Lo Schiavo duo getting the Award for best art direction in "Hugo" - the stage was all for Italian flavours in chef Wolfgang Puck's menu, with treats such as pizza and tomato, basil and parmigiano-filled "arancini" as finger food, cow buffalo mozzarella, cured ham and grissini (breadsticks) as appetizers, and then tortellini, cheeses, polenta, burrata and citrus fruits for the main courses. All of it washed down with rivers of Barolo, one of Italy's most renowned wines with Brunello di Montalcino - which is still getting accolades from continent to continent, as Ceri Smith, of the famous "Biondivino" San Francisco wine shop, and Pino Piano, director of the "Gaià" luxury restaurant chain (with venues all over Asia, from Hong Kong to Shanghai) confirmed at the 2012 "Benvenuto Brunello" preview. But, from Brunello to Barolo and from cured ham to cheeses, Italy is a leading country for all products of the Mediterranean diet which, as Katherine Esposito of Naples University stated at the "Reproductive Medicine" congress in Abano Terme, is not only a life-prolonging elixir, since Italy is ranked tenth in the world for longevity (81.7 years on average), but also an aphrodisiac, thanks to the antioxidant properties of its dishes, with beneficial effects on the health of arteries and therefore, on sexual performances...

Focus

A green-and-gold interest for Ceci

Italy and Brazil have a strange relationship. It is made up of many rivalries; the first and foremost historic one is soccer, but also of many common traits, like the eagerness to party. And among the many Italian wines that Brazilians seem to definitely like there is Lambrusco, which represents 70% of all wines that the great South American country imports from Italy. The Brazilians supposedly have made their move by expressing a financial interest towards Cantine Ceci (one of the main producers of the typical Emilian sparkling red), Alessandro Ceci told Winenews - which is an uncommon event, when financial negotiations are the topic. "We speak with them often and have been doing so for some time, but there's nothing to talk about yet in concrete terms. In any case the firm is not for sale. The option to open its capital in order to keep growing, on the other hand, might be a possibility worth considering". More news might come from Vinality (March 25th-28th, Verona). Who knows, by then the negotiation might have evolved, and the first "Italo-Brazilian" Lambrusco might see the light of day. In any case, the interest of foreign capital in Italian wine is a noteworthy thing in itself.



SMS



www.vinalitytour.com



OperaWine
www.operawine.it

Wine & Food

Italian catering's new trends, from disco dinners to AYCE

The Italian catering business is worth 72 billion Euros a year for 290.000 businesses, whose customers number close to 12 million. Lunch breaks are now a quick and modestly priced affair (7 Euros on average), and the coolest trends come after dusk, with clubs and discos putting tables on the floor. And if quality is always in vogue, quantity is back with a vengeance, as the many "all you can eat" customers (6 out of 10 Italians tried it once) can testify. With a twist: 88% of them are also satisfied by the food's quality, and for 55% the formula can coexist with traditional cuisine.

For the record

Champagne, the crisis-proof wine

More and more Champagne is leaving France for destinations like the U.S., Japan, Germany, Belgium, Australia, Russia, China, India, Saudi Arabia and so on, and it is now

worth 4.4 of the 7 billion Euros all French wine exports were worth in 2011 (+7% in 2010), with 323 million bottles - and an average price of 13.6 Euros.

