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News



More M&As in Montalcino

Montalcino has once more proved itself to be a magnet for foreign capital. La Cerbaiona winery (3.2 hectares and a yearly production of around 20.000 bottles, 8.000 of those being Brunello), property of ex airplane pilot Diego Molinari and his wife, was recently acquired by American entrepreneur Gary Rieschel, founder of many venture capital firms and currently at the helm of Shanghai's Qiming Venture Partners. La Cerbaiona is Rieschel's second investment in Montalcino. He invested in Castiglion del Bosco in the past, together with Massimo Ferragamo, and its Brunello has received very high grades from the likes of "The Wine Advocate", "Wine Spectator" and "Wine Enthusiast".



Prosecco and prophecies

Back in 2011 Gianluca Bisol stated his prophecy of reaching the target of one billion Prosecco bottles by 2035. Today, however, it could happen by 2030, if the timetable were to be the same as it was for overtaking Champagne. Production aside (306 million bottles of Prosecco DOC, 79 million of DOCG and 2.9 million of Asolo DOCG in 2014), Bisol said that prices will soon go up, since a bottle of Prosecco DOC costs 4.5 Euros now, but will go over 5 Euros by Christmas time. Production cannot grow for now, but it should hover around 450 million bottles in 2015. Currently, the three Consortiums amount to 28.000 hectares, and "it takes 60.000 to reach one billion bottles", Bisol said: "they are pondering the possibility of widening the DOC area since the price of base grapes has doubled in 5 years time".

Report

Vinality switches to scores

Vinality's wine contest has officially changed its nature to a score-based one, adopting the 100/100-point system and crowning only wines from 90 points upward. They have eliminated any kind of "Medals" and use specialized committees for each geographical area, allowing the market to understand the true value of the winners with clear scores. This new edition of the "Concorso Enologico Internazionale di Vinality", the 22nd, will take place at the 2016 Vinality, the 50th edition.



First Page

The sentiment of Italy's top chefs

WineNews has interviewed some of the most important and famous chefs in Italy, like the "three-starred" Massimo Bottura, Niko Romito, Annie Feolde, Heinz Beck and Enrico Crippa, the "two-starred" Davide Scabin, Ciccio Sultano and Moreno Cedroni and the "single-starred" Davide Oldani, Matteo Baronetto, Vito Mollica, Giancarlo Perbellini and Cristina Bowerman during the week when the 2016 editions of the two most important Italian restaurant guides, namely the one of "L'Espresso" publishing group - which for the very first time has given its "perfect" score, 20/20, to Massimo Bottura and his Osteria Francescana - and "Gambero Rosso" (that has awarded Bottura its very best score, followed by Heinz Beck at 95/100), have been published. This is before the verdicts of the most "feared" guide of them all, the Michelin Guide, will be unveiled next December 10th in Milan. Their thoughts, in a nutshell, are dedicated chiefly to the fact that even institutions have finally recognized the role of the great Italian chefs as ambassadors of the "Made in Italy" lifestyle. This is only the beginning of something more important, though, and long lasting for future generations, which is now possible also because of the "teambuilding" spirit that the Milan Expo has sparked as well as the knowledge of the harsh effects the economic crisis have had on catering, which have "cleansed", so to speak, the world of Italian restaurants and which are finally beginning to go away, at all levels. Then there is the "food porn" phenomenon that has taken TV shows and social networks alike by storm. It is not all bad, however, since even though it in a sense warps reality, especially for those who might want to try their hand at becoming professional chefs (a very rewarding career, potentially, but one that requires humility and a lot of effort), it still gives an important contribution to the world of cuisine and wine & food, since it widens the knowledge of what that world is made of and of its protagonists. Finally, it would be very important for Italy to acknowledge a sort of "copyright" for dishes, like Germany has tried to do in recent times, regarding those who have created them.

Focus

Simonit, Sirch and France's top vineyards

The well-known Italian "Wine Trainers" Simonit & Sirch and their vine pruning method have been collaborating with names such as Château d'Yquem (whose Sauternes, the world's most precious white, is the only Premier Cru Supérieur) and Champagne Maison Louis Roederer for some time. They have now been chosen by none other than Château Latour, one of Bordeaux's most prestigious winemakers, and by Moët & Chandon, the world's most famous Champagne, as well. "It gives us immense pride", Marco Simonit told WineNews, "and it is the acknowledgement of the work of a group of over 20 people who travel around the world every year to broaden their knowledge". The two work with over 25 vintners in France and 130 others around the world in places like Italy, California, Argentina and South Africa. They have been chosen because, as Simonit explained, "in the case of Latour, it is due to the effect of wood diseases, which affects 10% of all plants every year, mainly Cabernet Sauvignon, while Moët & Chandon called us to give more longevity and uniformity to their vineyards, as the cold weather amplifies the drying of the wood caused by pruning too aggressively".



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Wine & Food

Italy and the "Wine & Spirits" Top 100 Wineries ranking

Antinori, Le Macchiole and Le Ragnaie for Tuscany, Pecchenino and Produttori del Barbaresco for Piedmont, Cottanera for Sicily, Mastroberardino for Campania and Cirelli for Abruzzi: these are the Italian vintners selected by the authoritative US magazine "Wine & Spirits" for its 2015 Top 100 Wineries ranking, and they are going to be part of the tasting that will take place next Oct. 20th in San Francisco (www.wineandspiritsmagazine.com). The magazine's selection is made from a pool of 4.500 wines, selected among the over 15.000 blind tastings conducted every year.

For the record

Corkless Barolo, oh my!

It would've been unthinkable, up until now, to see a wine surrounded by an undeniable aura of prestige like Barolo, closed with something else than cork, but vintner Agricola

Brandini has chosen Nomacorc's Select Bio for its Barolo DOCG 2011. Italian law and the specification for Barolo both allow them to do so, after all...

