

News



"An essential figure"

Riccardo Cotarella - President of Assoenologi, the association of Italian oenologists - has opened the 71st edition of the national convention, which took place this week in Verona and also celebrated the 125th birthday of the association itself, by pointing out that oenologists now have a very different role in winemaking. "Science, culture and passion are the three pillars of our profession, which used to be marginal back in the '60s, but today it is essential not only in production, but also in communication, in marketing, in a firm's management and in everything that concerns innovation, controls and certifications in the world of Italian wine", he stated.



Here comes Collisioni

The 2016 edition of "agri-rock" festival Collisioni (Barolo, July 14th-18th, with WineNews as a media partner), will feature top-tier musicians - such as Modà, Elton John, Mengoni, Mika, Niccolò Fabi and Negramaro - and the presence of many intellectuals, writers and other VIPs, such as Ligabue, Guccini, Abel Ferrara, Gianni Vattimo, Cristiano De André, Roberto Vecchioni and Nobel Prize winner Svetlana Aleksievic, all with the great wines of Piedmont close at hand. But next Monday, Collisioni's "Project Wine" will kick off, with a panel on the cultural and historical origins of terroir with Ian D'Agata, Aubert de Villaine (co-owner and Director of Domaine de la Romanée-Conti), Christine Vernay (owner of Domaine Georges Vernay) and wine writer Jacky Rigaux.

Report

A fire in Pantelleria

A recent fire has engulfed the small Sicilian island of Pantelleria - home of UNESCO heritage head-trained bush vines - and the good, but still sad, news is that all in all it could've gone much worse for the vineyards, since damage was light - as Antonio Rallo, owner of Donnafugata, the biggest winemaker there with 68 hectares out of 500, told WineNews. The damage was much heavier, sadly, for the local flora, which took the brunt of the fire for no less than three days before getting some relief.



First Page

The latest "on tap" prices for Italian wines

Summer grows near, and Italian winemakers are of course watching closely the situation in their vineyards, but are also clearing space for the 2016 grapes. It is therefore interesting to "take the pulse", so to speak, of the state of the game for "on tap" prices regarding the most important wine regions, according to data coming from ISMEA dated April 2016. Among DOC and DOCG reds, Brunello di Montalcino (885 Euros for 100 liters) and Barolo (820 Euros) top the list, understandably, followed by Barbaresco (460 Euros) and by Chianti Classico (272.5 Euros for 100 liters). The top five is closed by Nebbiolo d'Alba, which sells for 265 Euros per hectoliter. The data, though, does not cover the great reds of Valpolicella, which is one of the most important territories of Italian wine; Amarone, according to the Consortium of Wines of Valpolicella, goes for 800 to 900 Euros per 100 liters, Ripasso for 350 to 370 Euros, and Valpolicella and Valpolicella Classico change hands for 250 and 270 Euros per hectoliter, respectively. Going back to the ISMEA data, Alto Adige Lago di Caldaro Classico goes for 187 Euro every 100 liters, Teroldego Rotaliano is at 180 Euros, Lago di Caldaro is at 162.5 for 100 liters, Barbera d'Alba sells for 150 Euro per hectoliter (105 for the one of Monferrato and 90 for Piemonte Barbera), and Trentino Merlot reaches 145 Euros. Chianti is worth a separate mention, since it reaches 107.5 Euros per hectoliter. Among DOC and DOCG whites (but the data does not cover Alto Adige, where the prices are usually the highest), Prosecco di Conegliano Valdobbiadene is at the top of the list, with a price of 260 Euro for 100 liters, followed by Trento Pinot Nero (235 Euros for 100 liters), Gavi and Cortese di Gavi (both at 230 Euros) and by Prosecco, at 225 Euros. The "top 10" list of whites then sees Asti Moscato and Roero Arneis, both at 160 Euros, Cirò (at 138.3 Euros for 100 liters), Marsala at 127.5 and Chardonnay Oltrepò Pavese at 120 Euros per hectoliter. Finally, Friuli Grave Friulano sells for 105 Euros per hectoliter, and Soave Classico sells for 102.5 Euros for 100 liters (while Soave goes for around 77.5 Euros).

Focus

A good 2016 for Italian winemakers

According to a joint survey conducted by the Wine2Wine Observatory (created by VeronaFiere and Vinitaly) and by GRS Ricerca e Strategia on a sample of 180 Italian vintners, 2016 is treating Italy well so far, with 53.4% of the sample saying that their economic performance is satisfying, with a very positive grade (7 to 9 on a 1 to 9 scale), and an average one of 6.3. There is a direct correlation between both a firm's dimension and its satisfaction, and between the latter and its level of internationalisation, and the North-West region is permeated by more optimism compared to the Center and the South. Expectations for 2016 are good, with 67.1% of the sample forecasting a growth in turnover, and only 1.2% fears that sales will go down. Winemakers in southern Italy are optimistic particularly regarding the domestic market, and 92% of the firms that already export between 16% and 50% of their output expect their exports to go up more - and, that percentage reaches 95% for those that are in 6 to 10 foreign markets. 52% of the sample is satisfied by direct sales, followed by catering (35%), and mass retail is the least satisfactory channel, both in Italy and abroad.



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Wine & Food

An Italian hand behind the 2016 Olympic toast in Brazil

Brazil is a far different place in 2016 compared to the country that hosted the Soccer World Cup back in 2014, but nonetheless, this year's Olympic Games are without a doubt, and as usual, something much bigger than a sports event. And for that, Brazilian vintner Lidio Carraro has created "Faces", the official wines of "Rio2016": all sparkling wines, with Brut for the gold medal, Moscatel for the silver and Brut Rosé for the bronze. All created, it should be pointed out, by Italo-Brazilian oenologist Monica Rossetti for the World Cup.

For the record

The future of Italian wine for Attilio Scienza

"Science and genetics", Attilio Scienza, Professor of Viticulture at Milan University, stated at the convention of Assoenologi, "are the future of wine, but must be properly

explained in order to quell unjustified fears: we are at a turning point, and should invest in grape varieties that are resistant to climate change and diseases".

