

News



Simonit, Sirch go to Bordeaux

After exporting "Made in Italy" know-how among some of France's most iconic vineyards, like Château d'Yquem and Moët & Chandon, Simonit & Sirch, inventors of their own method of vine pruning, will teach it the Université de Bordeaux. Starting next October, as Marco Simonit told WineNews, "The first university diploma in the world for pruning and sprout selection will be active, thanks to the University and in partnership with its research arm, the Isvv-Institute des Sciences de la Vigne et du Vin". Simonit & Sirch will teach the hands-on part of the diploma in the vineyards, while theory will be taught by the University's professors.



Wine and masterpieces

Wine will be one of the protagonists of #OperaforEverybody, the Kickstarter crowdfunding campaign created by the Maggio Musicale Fiorentino in order to raise 300.000 Euros (in 45 days, <http://kck.st/1spHvYr>) to be used to stream the world over the shows of the Opera of Florence and to create a virtual stage door for auditions. Funders will be able, among other things, to have their name beamed on the curtains of one of the world's most modern theaters, have the stage for a private exhibition, enjoy a visit in the cellars of Marchesi Antinori, from Chianti Classico to the Napa Valley, to collect reproductions of sketches of Maison Ferragamo, or to visit Palazzo Vecchio with Mayor Dario Nardella as guide, or enjoy a private visit to the Uffizi gallery.

Report

A nice start for Italy

According to the latest data of ISTAT, as analysed by ISMEA for the Wine Observatory of Unione Italiana Vini, 2016 has started very well for Italian wine exports, since they've gone up 3% year-over-year, to 1.23 billion Euros. Denomination wines have gone up 11% in value and 7% in volume, while sparklings have reached 230 million Euros (up 21%) and 678.000 hectoliters (up 26%), led by Prosecco (up 31% in value, to 164 million Euros, and 33% in volume, to 461.000 hectoliters).



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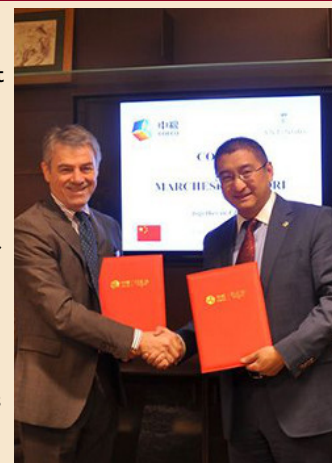
Bottura & Italian cuisine on top of the world

Italian cuisine is for the first time the best in the world: Massimo Bottura and his "Osteria Francescana" in Modena have been awarded the top spot in "The World's 50 Best Restaurants" ranking, which was unveiled this week in New York. This is without a doubt the crowning achievement of Bottura's career, after the two third places of 2013 and 2014 and the second place of last year, in the most important ranking of global haute cuisine - not to mention an excellent way to celebrate an year when Bottura has received the "three stars" from the Michelin guide and, for the very first time in its history, a perfect score (20/20) from the "I Ristoranti d'Italia" guide of L'Espresso. And now, he overtakes the Roca brothers, down to second place with Girona's "El Celler de Can Roca", and third place, previously occupied by Renè Redzepi with "Noma" in Copenhagen (now at spot 5) was given to Will Guidara and chef Daniel Humm's "Eleven Madison Park" in New York (who also were awarded the Ferrari Trento Art of Hospitality special prize). "First of all I need to thank my wife, my sons and my team", Bottura commented, as reported by www.finedininglovers.it, the web magazine of San Pellegrino and Acqua Panna, longtime main sponsors of the ranking: "it was hard, our work is all about effort". Moreover, the 2016 edition of "The World's 50 Best Restaurants" ranking has been particularly kind to Italy, with four more restaurants in the "top 50": Enrico Crippa's "Piazza Duomo" in Alba has gone up ten spots, to 17, "Le Calandre" of the Alajmo brothers in Rubano is at 39 and Davide Scabin's "Combal-Zero" is at 46, up from last year's 65, thus getting a "vindication" of sorts for the loss of his second Michelin star. And, in the "top 100", Niko Romito, with "Il Reale" in Castel di Sangro, has reached spot 84, and the only "three-starred" Italian restaurant abroad, "8 e 1/2 Otto e Mezzo Bombana" in Hong Kong, of chef Umberto Bombana, is at 86. Therefore, all the rumors regarding the ranking have been confirmed, with Italy finally at the very top of the world of international haute cuisine.

Focus

Antinori goes to China (with a bang)

The ink was scarcely dry on the exclusive distribution agreement that Antinori (the most important private winemaker in Italy, with 180 million Euros in turnover in 2015) signed with Chinese importing and wine & food behemoth Cofco, and all bottles allocated for the Chinese market were already sold out. All were pre-ordered by last Monday, at the same time that the agreement between the wine brand and the wine & spirits branch of Cofco was made official, for a total of 6 million Euros - an unprecedented sum, at least in China, for a wine pre-order. To the point that Antinori might be ready to send a new stock already, without losing sight of the main objective - namely, acquiring a distribution network that can generate significant margins in order to make China not only an additional market, but a pivoting point for future strategies. After all, Antinori is not new to the Chinese market and its peculiarities: the agreement with Cofco is only the latest result of a long-term strategy, one that has seen Albiera Antinori at the helm of the process of building a brand reputation for the Chinese market, with tastings and events from Peking to Shanghai.



A CAMPAIGN FINANCED
ACCORDING TO
EC REGULATION
N. 1308/2013



MONTEFALCO SAGRANTINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
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Wine & Food

Modulgraf's hi-tech meets the tradition of Biondi Santi

QR codes and RFID are two different technologies - the former is aimed at the public, and the second to production and distribution - but Pisa's Modulgraf has been able to join them in "Sono", a smart wine label. The QR code can, among other things, identify any single bottle, while the RFID component of the label allows a winemaker to create an automated management of the productive process, from bottling to warehousing. The invention makes every bottle unique, and has been chosen by Tenuta Greppo - Biondi Santi, the historic birthplace of Brunello di Montalcino.

For the record

Italy at the "Decanter World Wine Awards"

The 2016 edition of one of the world's most prestigious competitions has seen two Italians win the "Platinum - Best in Show" prize, out of a total of 31: they are

Chianti Classico 2013 Carobbio (Best Red Italian Varietals under 15 Pounds) and Barolo Riserva 2007 Casa di Mirafiore (Best Red Italian Varietals above 15 Pounds).

