

## News



### The wine of Siena

Siena is renowned the world over for its works of arts and beauty, surrounded by its famous vineyards. But, it is also rediscovering its "urban" wine roots, through a project of "wine archaeology" that after ten years of research, has rediscovered of indigenous varieties, both red (like Mammolo and Gorgogtesco) and white (San Colombano and Procanico). The project is called "Senarum Vineae" and was created by Siena University and the Cities of Wine association, with the goal of researching the matter, experimenting and creating a path along the places where these varieties were grown - but, most importantly, creating a "wine of Siena", potentially even starting from this year.



### Gaja "back to the present"

When some of a producer's, territory's and country's most iconic wines change their basic elements, it is a moment to stand up and take notice and that has happened for Gaja, one of the most important Italian vintners in the world. This is its "return to the present": from the 2013 vintage, Costa Russi, Sori Tildin and Sori San Lorenzo will not belong to the Langhe Nebbiolo denomination, but rather to the Barbaresco one (100% Nebbiolo grapes). "The choice belongs to Gaia, Rossana and Giovanni Gaja", the firm stated, pointing out this important step in its generational shift. Angelo has not taken a step backwards, "but a step alongside", Gaia Gaja told WineNews: "it is our choice to use other varieties in these three wines as it had been our father's in 1996. It was important for us, and he supported us".

## Report

### A better balance of trade

Italian wine & food exports have reached a new record in 2015, to 37.2 billion Euros (9% of all Italian exports, up a remarkable 7.4% over 2014), but imports in that sector have gone up as well, to 42 billion Euros, up 2%. Still, the wine & food trade balance, according to a report penned by CREA, ICE and SMEA (Catholic University of Milan), has gone below 5 billion Euros for the first time in the last 25 years, with 1.7 billion Euros less in 2015 than in 2014, to a total of 4.7 billions.



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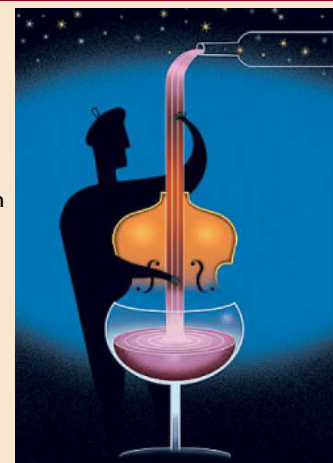
### Wine and "Collisionsi", the festival of Millennials

Summer is the season for festivals, and more and more of those unite culture and wine. The formula is a success, since the public is receptive to wine & food experiences while winemakers want to support culture - the result is a magic combination. One example of this trend is "Collisionsi", the truest expression of a festival that is one with its territory and whose success is embodied by the throngs of people that for the eighth year (July 14th-18th) are about to invade Barolo, in the Langhe region of Piedmont (UNESCO world heritage). More than half of its public is not older than 30 - and WineNews will be the media partner (www.collisionsi.it). The guest list is a who's who of global music and culture. Among them are Elton John and Nobel prize winner Svetlana Aleksievic, and the wine component is notable, especially considering the "Project Wine" initiative, a one-of-a-kind event in the event that will include conferences, interviews, tastings and tours of cellars. Curated by Ian D'Agata ("Decanter", "Vinous", and Scientific Director of Vinitally International Academy) and Filippo Taricco, Artistic Director of the festival, it will feature Antonio Galloni - a prestigious outsider of wine journalism and founder of "Vinous", who will narrate his opinion on the present and future of Italian winemaking - as guest star. It will bring over 70 journalists, sommeliers and international professionals to Barolo, like Jeffrey Porter (Wine Director of the Batali&Bastianich restaurants in the U.S.), Elin McCoy, wine & spirits writer for Bloomberg Markets, and Dorian Tang, National Education Manager of Asc Fine Wines. Their public will also be composed of young people, and winemakers - associations like the Consortium of Piedmont Wines, Barbera, Chianti, Franciacorta, Famiglie dell'Amarone d'Arte, Brunello, Istituto Marchigiano Tutela Vini, Assovini Sicilia, and vintners like Marchesi di Barolo, Ceretto, Pio Cesare, Vajra, Fontanafredda, Borgogno, ColleMassari, Gianfranco Fino, Cusumano, Tasca d'Almerita, Cantine Settesoli, Baglio di Pianetto, Donnafugata, Argiolas, Pala, Sella e Mosca - have chosen to share their great wines.

## Focus

### The "cultural season" of Italian wine

Italian wine is in the middle of its "cultural season", with high-level events and festivals in the most famous wine territories of our country. Castello Banfi created, and has been the driving force for 20 years now, the "Jazz & Wine in Montalcino" festival, which brings the world's leading jazz performers to the vineyards of Brunello (July 12th-17th). Cecchi will open the doors of its Estate in Maremma with "Val delle Rose presents..." (until Sept. 10th) and "Bolgheri Festival" has changed location to Marina di Castagneto Carducci (from July 29th). In Valpolicella, Villa Bertani-Mosconi will once more host famous musicians with its "International Chamber Music Festival" (until Aug. 1st), while "Teatro in Cantina" will take place in the cellars of, among others, Soave, Bardolino and Custoza (until Sept. 7th). Planeta will host the "Sciaranuova Festival" in its vineyard theatre on the slopes of Mount Etna (from July 29th), and Terrazza Florio, in Marsala, will host "AperiFlorio & Worldnights" (from July 14th). Istituto Marchigiano di Tutela Vini is partner of the "Macerata Opera Festival" (from July 22nd), and ditto for Tormaresca, with the "Locus Festival" in Valle d'Itria (from July 15th).



## Wine & Food

### Massimo Bottura fights food waste in Rio with "RefettorioRio"

The upcoming 2016 Olympic Games in Rio de Janeiro will be a global event, no doubt, and all the food that will be retrieved from the Olympic Village, thanks to the initiative called "RefettorioRio" and created by Massimo Bottura (Italy and the world's number one chef), will be transformed and given to those in need. Bottura has already done something like this in Milan during the 2015 Expo, with the "Refettorio Ambrosiano", and Davide Oldani, official chef of the Italian HQ at the Olympics, has already pledged his help for the initiative.

## For the record

### A hard road ahead for CETA

The EU Commission has not ratified the CETA free trade agreement between Canada and the EU. Now, the Parliaments of all member States must do so individually - not an easy

feat. That market is the fifth most important for Italy, and last year 699.152 hectolitres of Italian wine, worth 299 million Euros in total, were exported to Canada.

