





Issue 262 - July 18th-23rd, 2016 - 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



Barolo homages Sir Elton

Barolo could not find a better way to celebrate the 50 years of its appellation, achieved in 1966 and celebrated in the backstage of the "Collisioni" festival, the event that for the eighth year in a row has transformed the wine capital of Langhe into one of Italy's most important art stages. On that stage, Filippo Taricco, Artistic Director of the event, gave a bottle of Barolo 2012 Enoteca del Barolo, with a unique label created by Transavantgarde maestro Sandro Chia - also a Brunello producer with Castello Romitorio - to pop music legend Sir Elton John, who chose Barolo as one of the two stops on his "Wonderful Crazy Night" tour (the other being Pompeii).



Farinetti in Barolo

Capital moves around the world, as everyone knows. And, to see it invested in quality is good, especially if the investments are geared towards development and continuity on the road to excellence. This is the philosophy of Oscar Farinetti, the founder of "Eataly" and a Barolo producer with names like Borgogno and Fontanafredda, as he told WineNews, commenting the much-discussed sale of Vietti to the American Krause Holdings Inc. "The history of Vietti is nothing less than a lesson, especially on how wine is sold in the States. Moreover, the family is still at the helm of the winery, they will keep on making great wines because they have fantastic vineyards. Barolo? It gets better and better, quality is achieved both in small and big firms. It is sold well. I'd say it is very good shape".

Report

Bottura, De Niro & the Bronx

"Planning the new Refettorio in the Bronx!!! 2017 with Bob": this is what Massimo Bottura, the number one chef in the world, wrote on his Instagram profile, pictured together with no less than Robert De Niro in his Osteria Francescana in Modena, announcing the opening of a new "Refettorio" (after the one in Milan and the one in Rio for the Olympics) in New York's Bronx borough. Once more, Food for Soul, his non-profit organization will transform food waste into meals for those in need.



A CAMPAIGN FINANCING IN ACCORDING TO REG. EC N. 1308/2013

First Page

Italian wine in the U.S. for Batali & Bastianich

One of the components of loe Bastianich's restaurant success, who opened 25 of them in collaboration with chef Mario Batali, is undoubtedly the wine list and the Beverage Director Jeff Porter - one of the top sommeliers in the US - buys hundreds of Italian wines. He told WineNews of the ever-deeper and solid relationship between Italian food and its almost limitless wine production. "Anywhere in the States", he explained during the "Collisioni" festival, "Italian wine is a key component at the table. Italy has long become a benchmark, also thanks to tourism, which has allowed people from New York, Pittsburgh, Dallas and Los Angeles to know Italy. Americans love to immerse themselves in Italian culture". The growth of Italian wine, the Beverage Director of Batali & Bastianich Hospitality Group recalls, "started in New York, the privileged entry point for small producers as well. From there, the movement spread to Los Angeles, and then to the rest of the country. Another key element was the Wine and Spirits Education Trust, which accelerated the knowledge of Italian winemaking among American wine professionals, and not only on the two coasts, but also in places like Texas, Illinois, Wyoming, Kansas, basically everywhere, thanks to Internet. "What I expect now", he continued, "is that a consumer will go to a restaurant or a wine shop with a clear idea of what he wants to drink, starting with the territory. Because the tendency to make wines with a "standardized" taste is dying out, and rightly so: I don't want an Italian wine that tastes the same as one from California, it makes no sense. Some wineries have been trying for a long time to make wines that taste like Bordeaux using Sangiovese, but why? It's nice to see people that are capable of recognizing, and appreciating, Barolo, Barbaresco, Tuscan or Apulian wines, like Nero di Troia. I like the idea of making a small trip to Italy only through its wines - each one narrates a different feature and a different Region, exalting the different dishes of local traditions - without having to move from the States, because today it's possible. There is room and awareness for less-known territories as well".

Focus

Galloni: Italian wines "are record material"

Antonio Galloni, one of the most famous wine critics in the world, founder and head of "Vinous" magazine, has very deep ties with the "macrocosm" of Italian wine, since he knows it well enough to incite its protagonists to collectively aim for the sky, because "just like in fashion, food and the arts, with no inferiority complex towards France, in Regions like Tuscany, and even more so Piedmont, one can find levels of quality that are comparable to Bordeaux and Burgundy wines", he told WineNews during the "Collisioni" festival in Barolo. "There are enormous margins for growth", he continued, "both in southern Italy, as Campania and Sicily are capable of boasting an extraordinary richness in indigenous grape varieties, which is Italy's true strongpoint, and in northern Italy, in Regions like Veneto and Friuli that have everything it takes to emerge". Regarding "Vinous", that has a team including Ian D'Agata and Alessandro Masnaghetti, Galloni told WineNews that "it will still hold Italy as a reference point, but our job is not to convince readers to drink what we like, rather to offer the right interpretation in order to discover new things, things that can meet the tastes of everyone"







Wine & Food

lan D'Agata: the present and future of Italian wine

According to renowned wine writer lan D'Agata, who spoke with WineNews during the "Collisioni" festival, Italian wine means quality around the globe, with Tuscany, Piedmont and Veneto at the top-but emerging Regions like Sicily, Abruzzo and Friuli as well - and its indigenous varieties "can create truly unique products, and open new markets". Provided that one builds a team rather than "a lone man at the helm", and betting on telling a tale rather than on points and contests (which "have been and will still be important", though) in order to get Italian wine more, and new, fans around the globe.

For the record

Valuable bottles stolen in Barolo

Parusso, winemaker in Monforte d'Alba, is the most recent producer in the area to be targeted by thieves. Last week, more than 1.400 bottles were stolen from their cellars. Last

December, Sobrero, in Castiglione Falletto, lost 1.900 bottles of wine, then Oscar Farinetti's Fontanafredda and finally La Morra, where 3 to 4.000 bottles of wine were stolen.

