

News



Lady Gaga's eating habits

The eating habits and indulgences of the stars of international fame always make good "news". Go figure when they come out with a cookbook, like Lady Gaga, who has written the introduction to "Joanne Trattoria Cookbook: Classic Recipes and Scenes from an Italian-American Restaurant", which catalogues the recipes and the stories about the eatery, "Joanne Trattoria", Stefani Joanne Angelina Germanotta's (the singer's given name, of Sicilian origin) parents', Joe and Cynthia's, restaurant, on the Upper West Side, the famous neighbourhood on the island of Manhattan in New York, where the cuisine is clearly inspired by their Italian roots.

First Page

"New York Wine Experience" with lot of Italy

Italian wine reigns in the USA and will be, as usual, at one of the top events in the States, Wine Spectator's "New York Wine Experience" (October 20-22 at the Marriot Marquis Hotel in New York City, tickets from \$2,495 per person, www.nywineexperience.com) that will bring together the best wines in the world (those with a minimum of 90/100 points) in a "Grand Tasting" where the producers themselves will serve wine lovers. Among the labels from 15 countries worldwide with the legendary Château Margaux and Château d'Yquem, Dominus, Vega Sicilia or Penfolds to name a few. Italy will be represented by Allegrini, Altesino, Castello di Ama, Antinori, Avignonesi, Castello Banfi, Marchesi di Barolo, Tenuta di Biserno, Brancaia, Ca' Marcanda, Carpineto, Casanova di Neri, Castellare di Castellina, Pio Cesare, Ciacci Piccolomini d'Aragona, Donatella Cinelli Colombini, Aldo Conterno, Romano Dal Forno, Falletto di Bruno Giacosa, Livio Felluga, Fèlsina, Ferrari, Fontodi, Frescobaldi, Fuligni, Gaja, Bibi Graetz, Jermann, Masciarelli, Masi, Masseto, Mastroberardino, Mastrojanni, Mazzei, Ornellaia, Siro Pacenti, Planeta, Il Poggione, Renato Ratti, San Felice, Tenuta San Guido, Paolo Scavino, Suavia, Terre degli Svevi, Valdicava, Vietti, Castello di Volpaia e Zenato. But Italian wine will be in the spotlight in other important moments: with Brunello di Montalcino 2010 Il Poggione and Amarone della Valpolicella Classico Serègo Alghieri Vaio Armaron 2008 Masi at a tasting for the top ten wines of the "Wine Spectator's Top 100 2015" in addition to the attention given to the Brunello di Montalcino 2010 vintage with four different labels, also presented personally by the producers, selected to "highlight the different styles and subzones" of the territory: Altesino Reserve, Donatella Cinelli Colombini Reserve, Mastrojanni Vigna Schiena d'Asino and San Felice Campogiovanni. As well, there will be a sprinkling of Italian stardust at the event dedicated to "Wine Stars", top wines produced by celebrities, with Sister Moon 2011 Il Palagio, the estate in Tuscany owned by singer Sting and his wife Trudie Styler.

Focus

China: imports good, Italy ok, but...

Wine imports to China have been moving fast in 2016: the first term shows a robust +27.8% in value over the same period in 2015, for \$1.18 billion dollars, and a similarly significant +21.91% in volume to 299.7 million liters. Overall thanks to bottled wine at +29.4% in value (1.1 billion dollars) and +24.1% in volume (222.7 million liters). Data from Chinese customs reveal these numbers as reported in "Decanter China". Good news also for Italy: +12.2% in volume at 12.7 million liters, but mostly a decisive +39% in value at 59.6 million dollars. But the competitors are flying high: France continues to dominate, which, alone, counts for just less than the half with 503.1 million dollars (+36.3%), just over a third of the volume with 84.9 million liters (15.9%). Following are Australia, at +32.5% in value (278.4 million dollars) and +40.9% in volume (35.3 million liters), Chile at +23.1% in value for 95.4 million dollars and +32% in volume with 28.5 million liters, then Spain, the country with biggest growth both in value at +41.5% for 74.6 million dollars as well as volume at +45.2% for 36.4 million liters. Bad news, on the contrary for South Africa, with a fall both in value (-44.2%) as well in volume (-21.2%).



If wine awards Islam...

If wine, among the oldest symbols of Christianity, gives an award to Islam... it is happening with the "Premio Casato Prime Donne", wanted by Donatella Cinelli Colombini and her family, historic Brunello di Montalcino clan, which, on September 18, will be awarded to 23-year-old Chaimaa Fatihi, delegate of the Young Muslims of Italy to the National Youth Forum, who, following the Bataclan attack, gave voice to the followers of the Coran who abhor violence in an open letter to terrorists published on the front page of "La Repubblica" newspaper, "Damn Terrorists." Other awardees include Giuseppe Casciaro from "La Repubblica", Bruno Gambacorta for his story entitled "50 anni della Doc" on "Tg2 Eat Parade", and Filippa Lagerback for the program "TV in bici con Filippa: Montalcino" on the "Bike Channel".

Report

Top brands in sales

Italy, France and Spain are the three superpowers in wine worldwide on a productive level. But among the top 10 brands in the world for volume of sales, there is also California, Australia, Chile and even China as in the "Top 10 Wine Brands 2016" by "The Drink Business". At the top is Barefoot from E&J Gallo Winery in California, which sold 22.5 million 9-liter cases in 2015, then Concha y Toro from Chile at 15.2 million cases and, in third place, yet again E&J Gallo with Gallo at 15 million 9-liter cases.

Wine & Food

The mania of fake selfies doesn't exclude chefs ...

If the latest trend of the summer seems to be fake selfies, posted by 2 million Italians alone, in dream locations that were never visited or with VIPs they never met, Michelin-star restaurants and great chefs (in 12% of cases) are no exception. Leading this special ranking, the Osteria Francescana in Modena, led by Chef Massimo Bottura, location and star of 22.5% of fake "foodie" selfies, followed by Enoteca Pinchiorri in Florence with Giorgio Pinchiorri and Annie Feolde (17.5%), and Heinz Beck's La Pergola del Rome Cavalieri (15.5%)...

For the record

At the restaurant... eating in 3D

Food and technology: the first restaurant in which everything is made with a 3D printer - from the cutlery to glasses, plates to tables to the food - popped up in London for

three days. It is called "Foodink" and will come to Rome and Torino in October. The menu is a creation of chefs Castanye and Blanche from La Boscana and El Bulli.

