

News



The "journey" in chefs' dishes

The theme of this year's "Identità Golose" is going to be "The Journey", and it will be narrated through chefs' dishes. "Alajmo and Bottura", founder Paolo Marchi stated "will create a journey through their dishes. The former, around pizza Margherita, and Bottura will go backwards, from his number 1 spot on the "50 Best Restaurants" ranking, starting from his beginning professional steps, offering his dishes logically, from his departure to his arrival. Pizza maker Franco Pepe will host Sarah Minnick, a colleague from Portland, Oregon, and it's going to be interesting to see what pizza means in Campania, its native region, and in a place that has nothing to do with its history".



Prosecco & sustainability

The Prosecco DOC Consortium has banned the use of chemical products Glyphosate, Folpet and Mancozeb, even though the law allows for their use, and will push harder on the front of sustainability, according to its "Winemaking guidelines 2017" - which, in turn, are the first step of the "DPS" ("Denomination for Sustainability") project. The Consortium of Conegliano Valdobbiadene Prosecco Superiore DOCG has banned Folpet and Mancozeb since 2013, and now, applying EU law, it is asking its producers to stop using chemical herbicides, indicating soil care as the best way to keep a vineyard healthy, And, not coincidentally, it is here that historical winery Bortolomil has decided to lower its carbon footprint, after converting to organic winemaking back in 2008.

Report

Valpolicella goes "RRR"

Five years after the "RRR" project ("Reduce, Save, Respect", in English) started, the first Valpolicella 2016 DOP wines with the "RRR" certification are here, made by wineries that have adopted a codified protocol towards sustainability. The goal is to apply this certification to 60% of the region. "Sustainability", Consortium President Christian Marchesini commented, "is front and centre in our activities: this allows Valpolicella to satisfy the needs of consumers".



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REG. EC N. 1306/2013

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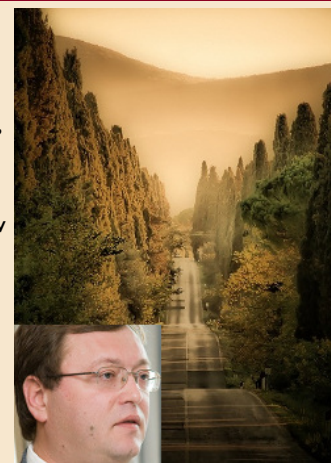
"Identità Golose", food and freedom to travel

"The journey and the freedom to travel" is the main theme of the 2017 edition of "Identità Golose", the culinary-cultural global event that will take place in Milan this weekend and that, as usual, will feature some of the world's most important chefs, both Italian and foreign. In the words of Paolo Marchi, food critic and founder of one of the most awaited events ever for the gourmet aficionados of Italy and Europe, "traveling is becoming increasingly more difficult: we talk about globalization all the time, but the situation, due to political and economic reasons, is ever more dire. We believe that man should be able to move freely, and all this protectionism is ultimately the negation of human development. Traveling has always steered the path of history - just think about Christopher Columbus and the discovery of the Americas, with both its positive and negative consequences - and to think that closing the door to differences, to the point of being afraid of a kebab shop, is the solution, is something that we flat-out refuse. In the end", the food critic explained, "cooking and wine are deeply intertwined with migrations. In the last 20-30 years, ethnic food has become a staple of our everyday diet, thanks to Club Meds and low-cost traveling. 30 years ago being able to go to faraway places was anything but common, but today eating Indian food, or sushi, is an everyday thing, just like finding avocados at a grocery store is an everyday thing". Traveling through world cuisines, furthermore, can be both an antidote to intolerance and a key to reach integration between cultures: "The journey, in our perspective, is also that of a product, not only that of a chef that starts going around in order to discover new products and raw materials. And, it is also an internal journey, to understand how to make a recipe, a product, or a restaurant, better. But if one doesn't open one's mind, and doesn't travel, it means one doesn't want to understand and learn, and will end up being always an arid, close-minded person. After all, all of our excellent products here in Italy come from abroad: coffee isn't ours, and wine and tomatoes aren't European either", Marchi concluded.

Focus

Russian magnate Nikolaev in Bolgheri

Investments keep on coming to the most renowned Italian wine territories. In Bolgheri, the Russian shipping magnate Konstantin Nikolaev, one of the world's wealthiest men, says "Forbes" magazine, is the new owner of La Madonnina winery in Castagneto Carducci, for a sum that, according to WineNews estimates, should hover between 3 and 4 million Euros. The land now owned by the businessman, who is a passionate Italian wine lover, is a stone's throw from Le Macchiole and Guado al Tasso (Antinori), Tenuta dell'Ornellaia and Tenuta San Guido, and from the vineyards of Messorio, Guado al Tasso, Ornellaia, Masseto and Sassicaia. Next to a villa with a private park, there are 7 hectares of vineyards (each worth approximately 300.000 Euros in the area) planted with Merlot, Cabernet Sauvignon, Cabernet Franc and Sirah, the varieties that have made Bolgheri famous the world over. The new management's first wines will be from the 2015 vintage, and oenologist Riccardo Cotarella will be the consultant. This acquisition proves once again that Bolgheri, together with Brunello's Montalcino and Barolo's Langhe, is one of the most sought after Italian wine territories.



ARNALDO CAPRAI

Viticoltore in Montefalco

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Wine & Food

Sotheby's 2017 with Biondi Santi, Masseto and Sassicaia

Sotheby's first 2017 auction in NY saw a stunning selection of 75 "ex-cellar" lots of Brunello di Montalcino Riserva Tenuta Greppo Biondi Santi steal the show with vintages 1955, 1964, 1968, 1969, 1970 and 1971 all going for more than the top estimates. And, its spring season will kick off with three more auctions - in NY again, then London and Hong Kong - featuring both the great names of France and the Italian kings of world auctions, namely Sassicaia and Masseto, with big formats and old vintages, and estimates going over 8.000 Dollars, in some cases.

For the record

Italian food industry growing

The "Made in Italy" food industry will grow in 2017 both at home and abroad, according to estimates by trade association Federalimentare: turnover should go up 1.5% (to 134 billion Euros), and exports up 5% (to 31.6 billion). And, exports of the sector have grown twice as much as Italian exports overall (144.5% vs. 59.3% between 2000 and 2016.

