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News



The Good Italy

Good Italy also means businesses that integrate production, culture and hospitality, contributing to the development of the territory through tourism that generates economic and social values, public-private meetings, professions and communication. Good practice for 50% of companies that boosts sales, as Roberta Pezzetti of the University of Insubria explained to Gavi in the Wine + Food + Arts x Tourism in Italy Report for the Consortium of Gavi, which awarded Planeta's "Trip to Sicily" project, and a special mention to the Lungarotti Foundation for Torgiano Wine and Oil Museums and Prosecco Conegliano Valdobbiadene Consortium.



SMS

Soave, "cru" and tasting

Soave, the number one white wine territory, focuses on the value of its "cru", in Italy, as noted recently (<https://goo.gl/eLNxT8>). But, vintage 2016, the latest on the market, was in the spotlight at "SoavePreview2017". It was a lucky vintage, with only a few phytosanitary emergencies, minimal treatments and very healthy grapes, also thanks to the absence of hailstorms. The summer provided an optimal water supply that facilitated the vegetative activity of the Garganega grape, giving a smooth start to the various phenological phases. The optimal daytime and nighttime temperatures in the final ripening period favoured the floral bouquet, so these wines recall the most classic expressions of Soave (here are WineNews best tastes, <https://goo.gl/wN7SDI>).

Report

G7 wine & food

The seven most powerful representatives of the world will be in Taormina, and the flavours and scents of Sicily will be there to welcome them, on their plates and in their glasses. The spouses of Presidents and Prime Ministers will enjoy lunch prepared by the starred chef of "La Madia", Chef Pino Catania's dishes paired with wines of the Etna Tornatore brand. And, for the gala dinner of the Heads of State, following an aperitif of Carpenè Malvolti, the cuisine of Chef Roberto Toro of the Grand Hotel.



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First Page

Obama and "The Amazing Italian Wine Journey"

"Thank you, we've learned so many things about Italian wine!" said the former US Presidential couple, Michelle and Barack Obama, who were the guests and stars, as WineNews revealed, of a "fantastic" Italian wine journey. Ten vintages of Italian cult wines traced the most important stages of their personal and political lives together. This was the theme of the Dream Tasting. "The Amazing Italian Wine Journey" their hosts Linda Douglass and John Phillips, (former US Ambassador in Italy) gave to Barack and Michelle on their trip in Tuscany, at Borgo Finocchieto, a stone's throw from Montalcino and the Brunello vineyards as well as dinner for a few close friends of the couple (12 guests, including Richard Parsons, businessman, former economy adviser to the President and Brunello wine producer at Il Palazzone since 2006) prepared by the number one Italian chef in the world, Massimo Bottura. The "Master of Ceremonies" was Filippo Bartolotta, "The Grape Trotter", journalist, critic (Wine and Spirit Education Trust of London diploma), and eclectic promoter of Le Baccanti that organizes luxury food & wine vacations and day tours for Americans in Italy and for Italians in the USA, (for exceptional customers like Dustin Hoffman and Emma Thompson). He personally guided The "Dream Tasting" for the Obamas that he had planned also at a charity dinner in the US organized by Alice Waters, vice president of Slow Food, the pioneer of food education and inspiration for Michelle's famous White House vegetable garden. The wines? Giulio Ferrari Riserva di Fondatore 2005 and Apollonio Rosè 18 Fanali 2014, then Oddero Barolo 1961 and Col d'Orcia Brunello di Montalcino 1964 - the birthdates of Barack and Michelle, respectively - followed by Caprai Sagrantino di Montefalco 25 2010 and Cecchi Coevo 2011. The wines served at dinner were Gravner Ribolla 2008, Tasca d'Almerita Tascante Buonora 2016, Tenuta San Guido Sassicaia 2009 and Castello di Ama Chianti Classico Riserva 2008. It was a journey through Italian wine for the Obamas, confirming the eternal passion of the American people for Italian wine and its territories.

Focus

Italy-USA, a long love story

Michelle and Barack were fascinated by Italian wine and especially the fine wines at the tasting. Everyone was impressed with the quite romantic linking of wines to their birth years. As already mentioned, the dinner was Massimo Bottura's cuisine. The chef of Osteria Francese in Modena served "a very Italian menu", he said, "starting with my most famous dish, the 5 seasons of Parmigiano. Then, Chianina meat. Then, tortellino, but sweet. For dessert, a light, flower-based creation". The love of Americans for great Italian wines goes beyond the bottle (in 2016, Made in Italy food products in the United States reached the historic record of 3.8 billion euros, up + 78% in the eight years of the Obama administration, and wine was the leader) and finds its roots in history, where events on both sides of the ocean continue to intertwine. From Filippo Mazzei, the ancestor of what would become one of the most important Tuscan wine families, who centuries ago went to Virginia and planted the first European vines in the US on his friend's Thomas Jefferson's land, to the new enthusiastic entrepreneurs and VIPs, who from every sector still choose to invest their dreams and finances in Tuscan vineyards.



ARNALDO CAPRAI

Viticoltore in Montefalco

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Wine & Food

China ready to host the Slow Food World Conference

Slow Food landed in China in January 2015, and within a very short time has managed to establish a solid organization that it is now ready to host, for the first time: the World Conference of the Association founded by Carlo Petrini, from September 29th to October 1st, 2017 in the city of Chengdu City, Sichuan Province. There will be 400 delegates from 90 different countries to determine the guidelines that Slow Food will follow over the next four years. "It's not too late yet", the President of Slow Food China, Qiao Ling, told WineNews to preserve our agricultural culture.

For the record

Third Countries: FQ Exports 2017, up 6.3%

Italian wine exports have grown 6.3% on non-EU markets in the first quarter of 2017 keeping up with the world average trading (+ 6.1%) and win in comparison to all the major

competitors. The only exception is Chile (+ 17.8%), while France closed at +3.9%, according to the Third Countries Business Strategies Observatory.

