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News



A wine revolution comes

The 2017 vintage might be the perfect example of the revolution that awaits European and Italian viticulture: one dictated by climate change, according to renowned expert, Professor Attilio Scienza. "Italy is an elongated country, geographically speaking. There are different weather conditions, so it's impossible to generalize. It won't be a plentiful year, but quality-wise, it's impossible to say anything yet. In the coming years, this weather will become the new norm, so we must go back to the tools of our predecessors: varieties that can tackle thermal and water stress, using genetics to crossbreed them, and going back to Mediterranean viticulture. Enough with thick, dense vineyards".



A hot harvest

The lion's share of the upcoming 2017 harvest should take place under sunny skies, but with very high temperatures, since the hot weather will not be leaving Italy, at least for the next few weeks. It is going to be a constant for all Italian winemakers, except for those in the northern part of the country, where rainfall will be present for the entirety of autumn. This, as told to WineNews, is the opinion of Giampiero Maracchi, Professor of Climatology at Florence University and President of the Accademia dei Georgofili. "More heat waves are coming, but, being closer to autumn, temperatures will be a bit lower. They will hit all Italy homogeneously, both in the southern and in the central regions. In the northern ones, on the other hand, rains will continue all the way to the autumn".

Report

The 2018 L'Espresso guide

The upcoming edition of the "Ristoranti d'Italia" guide by L'Espresso will introduce a new symbol, the "golden hats", and a new category, "New Classics", for historic names of Italian cuisine. Davide Caranchini of "Materia" is the best young chef, Gaia Giordano of "Spazio" is the best female chef, and Vincenzo Donatiello, of "Piazza Duomo", is the best maître. Enzo Vizzari, director of the guide, also attacked the Michelin guide, since "they partner with reviewed restaurants", creating a conflict of interest.



First Page

Wine education on the rise in Italy

Italian wine, taken as a whole, is growing rapidly and facing new global challenges, both economic and environmental in nature: it is also increasingly investing in research, experimentation and education, as showcased by the many degrees dedicated to winemaking and oenology in some of the country's most important universities. Like Naples' Federico II University, where a master's degree in "Winemaking Studies" was launched in order to create, in two years' time, experts on Italian historical grape varieties with a strong background in aromas and wine's sensory perceptions as well. The degree, which will start in Avellino, will hinge on a team that has been researching wine's olfactory signals and polyphenols for years, and will take place together with two more advanced degrees that are already active in Italy, created between different universities. The first takes place between those of Udine, Padua, Verona and Bolzano (titled "Viticulture, Oenology and Wine Markets"), and the second between those of Turin, Milan, Bologna, Sassari and Foggia (titled "Wine and Oenologic Studies"). After a student completes a bachelor's degree in Winemaking and Viticulture (which is currently offered by the universities of Turin, Milan, Verona, Trento, Padua, Udine, Bologna, Florence, Pisa, Tuscina, Perugia, Teramo, Naples, Sassari, Palermo, Salento, together with Bari and Foggia, and Piacenza), then, a degree like the one created by Naples' Federico II allows someone who is already prepared to become a wine professional to further deepen his or her knowledge not only on the history and "present" of wine, but also of the state of the art when it comes to cutting-edge research and experimentation. According to Professor of Viticulture Luigi Moio, coordinator of the degree, "the goal is to reach the best possible expression of great historical Italian varieties, with a focus on how technology influences our sensory perceptions. Therefore, a lot of time will be dedicated to tastings, but focusing on historic varieties also means tackling climate change, because they're more resistant to higher temperatures", he concluded.

Focus

Italy's best wine cooperatives

According to German wine magazine "Weinwirtschaft", Veneto's Cantina Valpolicella Negrar (like in 2016) and Piedmont's Vinchio - Vaglio Serra are the two best Italian cooperative wineries for the overall quality of their products, making them the best examples of a sector that is responsible for over half of total Italian wine production and exports. Then, at spot number 3 (not including cooperatives from Alto Adige and Sud Tirolo, since they have their own ranking, with Cantina Tramin, Cantina Kurtatsch and Cantina Merano Burggräfler at the top), the magazine put Cantina Valpantena from Verona, followed by Trentino's Mezzacorona and Abruzzo's Cantina Miglianico. There's Piedmont again at spot number 6, with Terre del Barolo, followed by Trentino's Vivalis, Marche's Moncaro and, at number 9, Vecchia Cantina di Montepulciano in Tuscany, with Sardinia's Santadi closing the top 10. Then, in spots 11-20, come Vitevis (Veneto), Cantine Tollo (Abruzzo), Settesoli (Sicily), Castelnuovo del Garda (Veneto), Cva Canicatti (Sicily), Cantina di Venosa (Basilicata), Cevico (Emilia Romagna), La Vis (Trentino), Colli del Soligo (Veneto) and Citra (Abruzzo).



ARNALDO CAPRAI
Viticoltore in Montefalco
CAMPAIGN FINANCED ACCORDING TO EC REGULATION N.1306/13

Wine & Food

Wine tourism to get legislative support by year's end

According to government sources, the first official bill that will explicitly focus on supporting wine tourism as an economic activity will be completed by the end of the year. According to Magda Antonioli Corigliano, wine tourism pioneer and consultant to the Ministry of Tourism on the matter, "the opportunity to comprehensively cover with a law all aspects of wine tourism is one that must not be missed, especially from an administrative and fiscal point of view, particularly for those operators who also offer tastings and sell their products to their guests".

For the record

Sangiovese, Sagrantino favored down under

According to the 2017 edition of Wine Intelligence's "Australia Landscape" report, changes in consumers' tastes are making Australian wineries switch from

international varieties, like Syrah and Merlot, to Mediterranean ones, like Spain's Tempranillo - and more importantly, Tuscany's Sangiovese and Umbria's Sagrantino.

