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News



Ornellaia, star of Sotheby's

After the long slumber of the festivities, the new season of Sotheby's great auctions will start once more in New York. The first auction in 2013 will feature a prized name indeed: Ornellaia, which will be in the February 23rd auction with 76 lots out of 200, and with unique formats like the 12-litre bottle of the 2010 vintage (the 25th vintage in the history of the red from Bolgheri), and every vintage from 1990 to 2010, including magnums, double magnums and imperials - all for sale for a good cause, since all profits will go to London's Royal Opera House Foundation. In the other lots, two great French wines will also show up: Dom Pérignon and Château d'Yquem.



In Italy, wine is art

According to the recent ISPO "Art in times of crisis" survey, wine is a full-fledged work of art for 84% of Italians: Bacchus' nectar is as marvellous as the crown jewels of Italian culture to them, and a fine example of the very best "Made in Italy" products. This shouldn't come as a total surprise, considering how many winemakers are patrons of the arts - like Frescobaldi, who invented an art prize entitled "Artists for Frescobaldi", and Planeta, with their "Sicilian Travel". And the relationship goes both ways, with many famous contemporary artists becoming vigneroni - from sculptor Sandro Chia in Montalcino to global stars like Yoko Ono, Mimmo Paladino and Günter Grass. Because after all, wine itself is art and culture, not only in Italy.

Report

IMU vs alcohol

A new and hefty alcohol tax is in the cards, according to the latest announcements of electoral candidate Silvio Berlusconi: he hinted at it back in December, and it showed up again as a way to rake in funds in order to give back to Italians the house tax IMU. The sum needed to do that hovers around 4.3 billion Euros, and "only" one would come from the new alcohol tax - which would in turn burden one of the few healthy sectors of Italian economy with one more straw. And, quite a heavy one at that.



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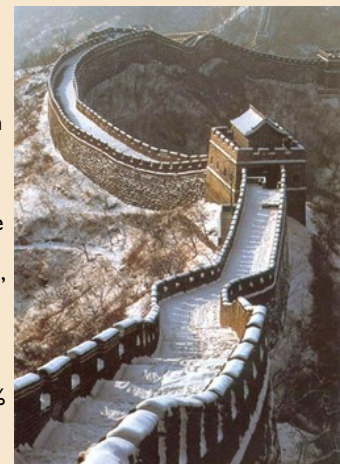
The keyword for "Identità Golose" 2013: respect

Milan will once again become the world capital of haute cuisine, under the banner of "The revolutionary value of respect". This will be the main theme of the 2013 edition of "Identità golose", the conference created by the journalist Paolo Marchi, which will take place February 10th-12th. "When we talk about respect we mean it all around, because nowadays in Italy there's no discussing anymore, only shouting and insults", Marchi told Winenews, which will follow the event closely. "We want to show respect to everything and everyone", Marchi adds, "from raw materials to the respect that the restaurateur must show to the client. And the big names must come to terms with the fact that in times like these they must be able to offer menus for 25-30 Euros. Consumers must respect restaurants as well: there's no other sector where criticism is so abundant and scathing, on sites, blogs and so on. On sites like Tripadvisor anyone can write that so-and-so is a quack, but of course it does not carry the same weight of the opinion of, say, Enzo Vizzarri, who is a professional critic. And, people must respect the fact that the style of a restaurant is different from the one they see on Master Chef: they both deserve respect and both have their dignity, but they cannot be compared". There will be many activities and debates on this topic during the three days of "Identità Golose": show-cookings and discussions on haute cuisine, pastry-making and quality pizza-making with young, talented chefs from the four corners of the world - Italy, Spain, France, Sweden, Brazil and Singapore - and the big names of international cuisine, from Massimo Bottura to Carlo Cracco and Enrico Crippa, freshly anointed with the third "Michelin" star, just to name a few. According to Marchi, "the Identità Naturali (Natural Identities) events are not to be missed this year, as they'll focus on vegetables, which are becoming a full-fledged ingredient, like pasta and meat, and the "Identità di Sala" events will pay the proper respect to the real "open area" of a restaurant, which has recently lost some of its allure, even if it is as important as the kitchen". The full program is available on identitagolose.it.

Focus

From the Grand Duchy to the Great Wall

According to many analysts, China will become the fifth largest wine market in the world, and the sixth biggest producer, by 2015. Imports have grown 9.4% in 2012 and Tuscany's exports to the Asian country are in sync with that figure, as they've grown 9% in the first 10 months of 2012, with a yearly turnover that might surpass 10 million Euros for the first time. China will also be one of the main guests of "Buy Wine", the b2b event created by Toscana Promozione that will host more than 280 producers and 200 international buyers at the Leopolda Station in Florence, on February 14th and 15th. Reds, from Brunello to Chianti Classico and Nobile and from Bolgheri to Morellino, have grown 28% in value over 2011, going over 6.5 million Euros in value, and 46.8% in volume, with 1.7 million litres. Whites, instead, have been "betrayed" by the Chinese consumer, at least as far as prices are concerned. Exports of whites have plummeted 41.3% in value and 4.3% in volume, and this makes one realize just how obscure the Chinese market can be, with many "flashes in the pan" storming the market year after year and then falling into obscurity, only to be replaced by a newer fad.



buy wine
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Wine & Food

"Slow Food Story": Carlin Petrini's idea at Berlin's Film Festival

The history of Slow Food, the movement created 25 years ago by Carlin Petrini in Bra (Cuneo), will be part of the Berlin Film Festival in the "Kulinarisches Kino" section, dedicated to the relationship between food and cinema. The movie, titled "Slow Food Story" and directed by Stefano Sardo, is the story of a group of friends and of their cultural bet. The movie aims to make one think about the changes the "food system" has undergone in the last 60 years, and show how sometimes the most revolutionary of adventures can begin from a light-hearted approach to life.

For the record

Good news on CAP for Italy

Good news for Italy; the EU budget for 2014-2020 was approved yesterday in Brussels. According to statements from Prime Minister Mario Monti, "1.5 billion Euros for

the development of Agriculture in the context of the Common Agricultural Policy are incoming". But the budget also has a lot of cuts, and that worries some member

