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# Italian Weekly Wine News.it



Issue 90 - May 27th-June 1st, 2013 - Expressly for wine lovers, professionals and opinion leaders the world over  
Registration number 709, Courthouse of Siena, March 31st, 2001 - Editor-in-chief: Alessandro Regoli

## News



### Gorgona wine is "free"

Only the official seal was missing, but not anymore: as WineNews anticipated, the Frescobaldi family, which has been producing wine in its estates in Tuscany - at Castelgiocondo, Ammiraglia, Castiglion and Nipozzano - since the 1700s, will contribute to the work of the inmates of the prison of Gorgona, on the island of the Tuscan archipelago with the same name, in growing the grapes that have been a staple of the island for some years. The project, a joint venture between Frescobaldi and the Prison Department of the Italian Ministry of Justice, aims to give new job skills to the inmates in order to facilitate their return to a law-abiding life. Info: [www.frescobaldi.it](http://www.frescobaldi.it)



### The bottom line for wine

"Decanter" magazine was but the latest voice to point out that the economic model of wine, namely Chianti Classico, is sometimes incapable of covering production costs. This is the opinion of Italian oenologist Alberto Antonini: "There are roughly 15 to 20 producers that are doing very well", he wrote, but local wine is "sold for pennies" in most cases. Upon further examination, it appears that the problem is not related only to Tuscany, and it forces many producers to either sell at any price or hold and wait for greener pastures. Needless to say, the question must be pondered by many, starting from the relationship between costs and revenues, which sometimes is overlooked in the world of wine, when an idyllic view is superimposed on reality.

## Report

### What Davide Scabin says

Davide Scabin, soul of the renowned Italian restaurant Combal.Zero, voiced his opinion about Italian cuisine at a conference in Trento. According to him, "being an artisan is not enough anymore: we need to be more organized. We are a land of trattorias, not of restaurants. The family model is not adequate", he added: "We have to bet on younger generations to save our traditions. Few people can afford haute cuisine, but there is a void for the foundation of a new Italian trattoria".



## First Page

### What science can tell us about wine's traceability

In theory it is possible to know what grape varieties have been used for a wine through scientific analysis, but there is no silver bullet. Still, the most trusted methods to date are anthocyanin profiling and DNA analysis: this is what emerged in the symposium titled "Traceability of Sangiovese in Montalcino: researches and experiments for origin identification", with experts invited by the Consortium of Brunello di Montalcino, which has spearheaded, with the Institute of San Michele all'Adige, the drive to meet a rising demand in the knowledge of a wine's authenticity and traceability. "The analysis of the anthocyanin profile of grapes is a trusted method", Fulvio Mattivi, researcher of the Institute of San Michele all'Adige, explained, "especially for young wines, but it is a work in progress. There is no sure fire method to be certain about the comparison of blend samples". What about DNA? According to Rita Vignani, of Serge Genomics, methods such as the amplification of nucleic acids (or PCR method), which has been used for investigations on crime scenes and that is trustworthy even when the DNA sample has been compromised, "is applicable to wine. But even though we have gotten good results on wines made from a single variety, when it comes to blends it is impossible to go below the 10% threshold regarding the presence of another variety". According to San Michele's Stella Grando, though, "DNA is a molecule which can be very hard to extract from wine, and the results of DNA testing on it are non-repeatable and cannot be quantified properly". Another method, which gives a more certain result, but also more related to the geographical origin of a wine, is the analysis of the bonds between biological elements, which has been used for the last twenty years to verify the authenticity of a wine and the origin stated on the label. "The database" San Michele's Federica Camin explained, "can give us the benchmark data of the isotopes of authentic samples, and this allows us to set legal thresholds for the isotope data of the products of a country, as well as of its regions. And, provided that one has enough samples, it can give us data for every denomination".

## Focus

### Biondi Santi, Masseto rule auctions

The success of Italian wine in auctions worldwide is renowned, but which are the most sought-after bottles, considering prices and the percentage of unsold lots? The answer comes from the Top 10 ranking of the "Grand Cru d'Italia 2013" by auction house Gelardini & Romani. Brunello di Montalcino Riserva Biondi Santi, Masseto and Barolo Riserva Monfortino Giacomo Conterno are still on the podium that they conquered in the last edition of the ranking in 2009. Next in line, confirming 2009's results, are Amarone Romano dal Forno and at number 5, Barolo Riserva Le Rocche del Falletto Bruno Giacosa, while Amarone by Giuseppe Quintarelli is number 6, nudging Redigaffi by Tua Rita out of the Top 10. Sassicaia by Tenuta San Guido is at number 7, and then comes the first surprise, Montepulciano d'Abruzzo Valentini: Barbaresco Riserva di Bruno Giacosa is at number nine, while Brunello di Montalcino Riserva Soldera is at ten, up three spots. The absence of Barolo Sperss by Gaja is noteworthy, but there have been no shocking results regarding the representation of Italian wine's most famous territories, from Langhe to Montalcino and the lands of Amarone.



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## Wine & Food

### The "Slow Food Story" gets told in Italian cinemas

The relationship between wine & food and the movies is usually made of brief encounters, stories of chefs or winemakers and, more often than not, of a simple but effective product placement. But last Thursday, when the movie about the genesis of the Slow Food movement premiered in cinemas across Italy, the two physically met, since every moviegoer has been able to enjoy a brief appetizer/tasting, courtesy of the local chapters of the movement, before watching the movie by Stefano Sardo. It is another homage to the history of a group of friends who challenged the fast food trend back in 1986.

## For the record

### Italian caviar to "invade" Russia

The leading firm for "Made in Italy" caviar, Agroittica Lombarda, has just announced that it will start exporting its "Calvisius" caviar to Russia itself. The firm hopes to reach 5 tons a

year in exports to the country by 2015, in a market where demand is as high as ever, but supply has been dropping steadily due to pollution and poaching.

