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News



Wines of the Carmelites

“Ad Mensam”, a white wine produced primarily for religious functions and made from 17 different Venetian ancient vines, some of which are rare or unique, and “Prandium”, a red made from 9 vines put back into production in the convent’s vineyard. These are the first wines produced by the Barefoot Carmelites, in Venice, from grapes such as Malvasia, Marzemina, Lison and others. The project mixes history, culture, and spirituality, and is one of the novelties realized thanks to investments for the recovery of ancient grape varieties grown in the lagoon, which the Consorzio Vini Venezia planted with Professor Attilio Scienza and the CRA-VIT in Conegliano.



Focus on old vineyards

Old grapevines, 50 to 80 years old and more, are a historical, qualitative, emotional, and also an economic asset. They are delicate plants, however, and only a satisfactory evaluation of the wines they produce will be able to make them competitive. Old grapevines are the most important for conveying the characteristics of a terroir and witnessing the history of a production area. At the same time, there are many small, old, not “registered” vineyards - less than 1.000 square meters in size- which are in danger of disappearing, and taking with them a historical memory that should be saved. The issue of old vineyards is deeply felt and in fact earned a space during Vinitaly at the tasting organized by the Women of Wine, and the appeal by the Italian Federation of Independent Winegrowers.

Report

Bartolini leaves “Fico”

Not everything is as “Fico” (cool) as it seems, at least not for the multi-starred chef Enrico Bartolini. Just 5 months after its opening, he has decided to leave the restaurant “Cinque”, at the agri-food park of Eataly, FICO, in Bologna. According to Corriere.it, the reason is that “the costs were high compared to the earnings”. The press office of patron Oscar Farinetti does not agree, at least, anyway, on the “hasty” timing. The Sicilian chef Peppe Barone will replace Bartolini.



First Page

“Opera Wine”: 40 years of Italian wine in the Usa

In October 1978, the newly born magazine “Wine Spectator”, put Italy, and precisely, Chianti, on its first cover. Forty years later, their April 2018 issue cover story is dedicated to Italy once more, this time Bolgheri. In between, 43 other cover stories of the most widely read wine magazine have been dedicated to Italy and its most important producers, from Antinori to Gaja, Ruffino, Allegrini, Farinetti, Lodovico Antinori, and also its territories, especially Piedmont and Tuscany, but also Veneto, and often the entire country of Italy. Opera Wine 2018 was dedicated to the Italy-USA connection and the 45 covers over the magazine’s 40 years, because “America loves Italian wine and Italy. One of our most successful covers was dedicated to the “Travel guide to Florence”. When Americans are deciding where to go on holiday their first choice is always Italy”, explained Thomas Matthews, editor in chief of “Wine Spectator”, to WineNews. “Opera Wine” is now a traditional and prestigious preview of Vinitaly, and this year’s edition was dedicated to the link between Italy and the USA. In order for the States to keep growing, “I believe that Italian wine”, said Matthews “should focus on two aspects, one is variety or diversity, to really make this characteristic that Italy alone possesses widely known”, said Matthews, “and then work on quality, making sure that each and every bottle is expressed at its very best, like Italian wine deserves”. Diversity is Italian wine’s trump card, while the mission of “Opera Wine”, whose 107 wineries have been selected based on the factors “regionalism, excellence, and historical value, is to narrate it. And I think that from the uniqueness of Gravner in Friuli to Carole Bouquet’s passito in Pantelleria (La Serraglia, ed.), in the middle there is the entire story of the diversity of Italian wine”. Wine Spectator’s latest cover, issued April 2018, is dedicated to “the Incisa family of Rocchetta, Tenuta San Guido and Sassicaia, Bolgheri has a story to tell. Americans absolutely love Bolgheri wines, even though they are made from international varieties, because the truth is that Italy is really capable of producing any wine in an excellent way”(https://goo.gl/qPKfQg).

Focus

80 years of Ceci Lambrusco

Lambrusco is to the world of wine what pop is to the world of music. It is obvious, then, that the celebration of the 80th anniversary of Cantine Ceci, the brand of the Emilian fizzy wine that often crosses its path with popular culture, in its most varied forms, had to absolutely be in pop terms. The latest project involves ten emerging artists (Alessandro Canu, Chiara Fuca’, Chomp, Davide Forleo, Jack Larana, Johnny Cobalto, Maicol & Mirco, Silvia Trappa, Valeria Scaloni, Pietro Soresini and Riccardo Guasco), called to reinterpret the eight decades of the Ceci Winery Lambrusco, and from which a limited edition of eighty works was created for the labels of Otello, the company’s most pop wine. “I asked 10 young artists, the top of the moment, to interpret, with no restrictions whatsoever, these 80 years through the pop icons of each decade”, Alessandro Ceci told WineNews (full interview here: https://goo.gl/AC3AKS). “They created something that was brand new, small masterpieces of collectible labels, from Jimi Hendrix, to the iPod, Rubik’s cube to the toy table game Operation. And that is not all, alongside Otello, there is also Bruno, a sixties Lambrusco inside and outside the bottle...



Wine & Food

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Big names in Italian wine: the Anna di Martino (Corsera) ranking

The 2018 edition of the renowned ranking by the journalist Anna di Martino of the Italian newspaper “Corriere della Sera”, gave the first three positions to Cantine Riunite & CIV, at 594 million euros, of which 385 million were “invested” by the Gruppo Italiani Vini; then Caviro, at 220 million euros, and Antinori, at 202 million euros, only for its division linked to wine. The ranking rewards Italian wineries with a turnover of more than 100 million euros. The 19 companies (including two new entries Mondodelvino and Ruffino) combined make a total turnover exceeding 3.3 billion euros.

For the record

The future of Prosecco by Carpenè Malvolti

Domenico Scimone, CEO of Carpenè Malvolti, where Prosecco was created, told WineNews, “150 years ago, Antonio Carpenè encouraged farmers to become

winemakers. Today, Prosecco is the phenomenon everyone knows, and its future is international protection, work on value, and synergies in the territories, between Doc and Docg”.

