

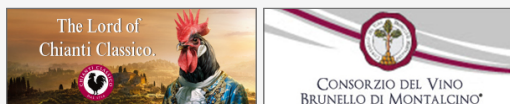
News



Bardolino DOC also headed towards "Crus"

Bardolino DOC is also heading towards the "Crus", on a path that more and more Italian wine denominations are decidedly following; for example, a territory like the Langhe, between Barolo and Barbaresco that has already been heading in this direction for years, or more recently, Soave, and upon which Chianti Classico is beginning to move its first steps concretely, as WineNews reported in just a few days ago. Therefore, in the territory overlooking Lake Garda, after the "rosé revolution" of Chiaretto, there will now be three historical subzones of DOC: La Rocca, Montebaldo and Sommacampagna.

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SMS

Gerard Basset, diversity is wealth

Gerard Basset is one of the top international wine experts, Master of Wine since 1998 and also awarded Best Sommelier of the World in 2010. When he speaks, one must listen with great attention. WineNews interviewed him and his point of view on Italian wine, and he said, "its strengths are diversity, uniqueness and quality, and since consumers are becoming increasingly curious and knowledgeable, these strengths will be the extra added value that will win on the markets". Furthermore, the dynamic of enhancing regional productions no longer concerns just the Old World, but "there are now many vignerons in the New World, for instance California, Chile and Australia, who care about the quality of their wines, starting from developing the most suitable Regions".

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Report

Ornellaia celebrates 30 years

Ornellaia is now 30 years old. It was created in the eighties, upon the "vision" of Lodovico Antinori, and today it has been mentioned in the "Coffee Table Book", published by the prestigious Assoulin Publishing House and presented at the Bauer Hotel in Venice, with the Venetian nobility and the star players of international wine like Giovanni Geddes de Filicaja, CEO of Ornellaia, Angelo Gaja, Serena Sutcliffe, Nicolò Incisa della Rocchetta, Rémi Krug, Jeannie Cho Lee, George Tatge and Gelasio Gaetani Lovatelli d'Aragona.

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First Page

Wine in restaurants according to top sommeliers: curious and increasingly critical customers

In the culinary experience of a large restaurant wine has an essential role. Those who have made their second homes in dining rooms, building their professional careers on wine lists and impeccable cellars know this very well. The top Italian sommeliers have given WineNews a picture of the relationship between wine and customers, uncovering increasingly curious customers who willingly rely on the advice of the owner and are in love with Barolo, Barbaresco and Brunello di Montalcino, in a rich and faceted landscape. Valentina Bertini of "Terrazza Gallia" in Milan, sommelier of the year award from the Guida de L'Espresso, said, "Italians at the restaurant are curious, looking for something different than the usual big names, but still many depend on wine guides. When they sit down at the table, though, they rely on us sommeliers. The top choices are always Barolo, Barbaresco and Brunello". Things change, though, from the metropolis to the Langhe, because territory, both in the kitchen and on the wine list is of paramount importance. As Vincenzo Donatiello, sommelier of the three Michelin stars restaurant, "Piazza Duomo" in Alba, said, "Piedmont is always our clients' first choice, and they are also looking for more and more comprehensible, gourmet, fresh and above all clean wines. There is a big request for organic wines. Fortunately, the customer is building a critical knowledge on his own. Here, after Barolo and Barbaresco, Etna is very often requested". Giuseppe Palmieri has been the sommelier for years at the tables of one of the best restaurants in the world, "Osteria Francescana" in Modena by chef Massimo Bottura, who added, "Our customers require a meaningful food experience, so the role of the sommelier is essential. Even if you drink less you must drink well, and thus the wine culture grows. The bubbles of Franciacorta, Lambrusco and Trentodoc are going strong, but so are the Piedmont reds and there are also some surprises from the South". And, finally, Marco Reitano, sommelier of "La Pergola" of the three Michelin starred Rome Cavalieri. "Our customers want exclusivity and they trust the sommelier; they ask for advice on emerging companies and artisanal producers, but there are still those who come in with a guide under their arms. Brunello, Barolo and Amarone are at the top here".

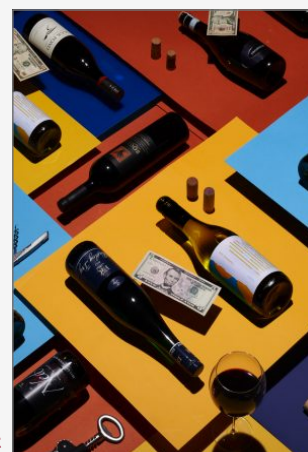
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Focus

Wine Enthusiast the "Top 100 Best Buys"

From Alto Adige to Sicily, among strengths Italian wine boasts are its variety and great value for money. This is the picture that is confirmed in the "Top 100 Best Buys" 2018 of "Wine Enthusiast" the ranking of the famous American magazine (Italian editor, Kerin O'Keefe) that classifies the best wines that guarantee good drinking at reasonable prices (average prices around 12 dollars per bottle and an average score just under 90 points). At the top of the ranking there is a Californian wine, the 2015 Old Vine Zinfandel of Bogle, while securely at number 2 we find a Prosecco, Pizzolato 2016 Fields Brut. Then, just below the "top 10", at number 12, Montepulciano d'Abruzzo 2015 by Gionelli, and at number 19, the 2016 Pinot Blanc by Alois Lageder. At number 50, the Apulian Langhiglione 2016 of Villa Schinosa, and at number 58 Barbera d'Asti 2016 Le Orme by Michele Chiarlo, while at number 66 Chianti Classico 2015 of Castello di Gabbiano. Continuing on, Pinot Grigio 2017 of Mezzacorona is at number 83, and to close the Italian wine, at Grillo Vento di Mare 2017 by Cantine Erme is at number 92, and Cirò Classico 2016 by Tenuta Iuzzolini at number 98".

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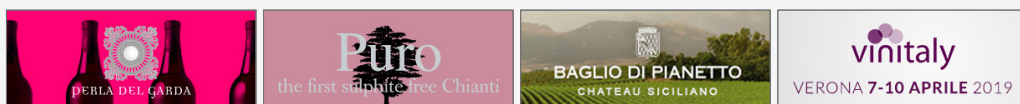


Wine & Food

Ruffino in Prosecco DOC with "Poderi Ducali Ruffino" through the purchase of 144 hectares

The heart and the history in Tuscany of Chianti Classico, Brunello di Montalcino and more; part of the future, and business, in Veneto, Prosecco at the top. Ruffino, historic Italian wine company (of the Constellation Brands group) and one of the most important wineries for turnover (106 million euros in 2017, more than 93% abroad, and a production of 26 million bottles), has put solid roots in Veneto, through the purchase of a wine farm. It has already been renamed "Poderi Ducali Ruffino" -144 hectares planted with Prosecco Doc, the number one property in the territory, all organic, bought by the Botter family (at the helm of another important Italian wine name, Botter Carlo & C.). Sandro Sarto, CEO of Ruffino confirmed the rumors to WineNews.

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For the record

Milanodabere is back with the Milan Wine Week

"Milan Wine Week" will transform the city of Milan into the capital of good drinking from October 7th to 14th. There will be thousands and thousands of goblets full of wine - white, red, rosé and bubbles, starting from Franciacorta, which will turn the Brera - Garibaldi - Solferino triangle into the Franciacorta Wine District, while Porta Romana will be the prerogative of the Oltrepò Pavese wines. Of course, there will also be the fundamental brands of the Italian wine scene.

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