

News



Prosecco Docg, between cru and "Sui lieviti"

The Conegliano Valdobbiadene Prosecco Docg, the root and history of the world Prosecco, with its vineyard hills Unesco Heritage, looks to the future. Betting on his "cru" (besides Cartizze), the "Rive", which become "Additional Geographical Units" on the label (43), "recognizing a superior quality of the grapes from steeply sloping vineyards", and "distinguishing the different territories in the Denomination", and on the "Sui lieviti" (On yeasts) method, which becomes a real typology, to "safeguard the link with tradition", while adding "Extra Brut". These are the modifications to the Regulations required by the Consortium, published yesterday in the Official Journal.

[Read more on WineNews.it](#)



SMS

China, Australia overtakes France

It had been in the air for a while, the graphs that summarize the trend of wine exports to China show for months the collapse of France and the impetuous growth of Australia: in the first four months of 2019 wines from beyond the Alps lost the scepter of the most imported, in value, from Beijing, after a drop, yet another, of -31%, with Australian wines that, growing in the same period of +1.3%, become the best-selling on the largest market in Asia, as reported by Euromonitor International. In the meantime, Italy increases again, at least according to ISTAT data, with a value trend of +7.9% (40.8 million euros). On the volume front, on the other hand, Chile has become the leading supplier, overtaking Australia and France

[Read more on WineNews.it](#)



Report

Panzano Arte: in the heart of Chianti Classico

"Panzano Arte" was created in one of the most beautiful territories of Italy, that of Chianti Classico, a land of great wines and art. An itinerant exhibition promoted by the poet-maker Dario Cecchini and curated by Mila Sturm, has been created. It will give life to a real itinerary through farmhouses and vineyards, among the works of the French artist Nathalie Decoster. It crosses the hills of Chianti to reach four wineries: Fontodi, Tenuta Casenuove, Tenuta Renzo Marinai, and La Massa.

[Read more on WineNews.it](#)



First Page

The Italian vineyard in good health: waiting for the harvest

It is still early to make budgets and forecasts, because the harvest will only get underway in a month, but the feeling, widespread among the main winemakers of the Belpaese heard by WineNews, is that so far the trend in the vineyard does not it could have been better, and if the weather is mild in the last two weeks before the harvest, here we can speak, with knowledge of the facts, of a splendid year, net, but it could not be otherwise, of some event linked to hail and inclement weather, which especially in the North East have plagued, even in recent days, hundreds of hectares of vineyards. Riccardo Cotarella, president of Assoeoenologi, is cautious about the situation of the Italian vineyard and recalls that the quantitative balance will come later, from the joint analysis, for the first time, "with the Unione Italiana Vini, but it will be a lower harvest than last year. As far as quality is concerned, the trend is like a leopard's spot: on average, the vintage looks good, but there are areas where the weather has left its mark". According to Franco Bernabei "the rains are favorable for a good harvest, late compared to last year, by a fortnight, the vegetation is beautiful, I am confident". Beppe Caviola's vision starts from afar, "from a winter full of rainfall, followed by a cold and rainy spring, which delayed the vegetative cycle of the vine. The beginning of summer was hot and dry and the result is that the quality of the grapes at the moment is excellent. For Emiliano Falsini "the vineyard is fine, it is an interesting year: after a difficult spring in May, it is now up to the companies to adopt the right agronomic practices". Carlo Ferrini is one of the most enthusiastic, defining the trend in the vineyard so far, "one of the best I have ever seen: cold in winter, rain, so the flowering, so today I find nothing negative. Graziana Grassini speaks of "a vintage that looks exceptional, but difficult because it was not easy to contain plant diseases, but in terms of quantity and quality, we can speak of an excellent vintage".

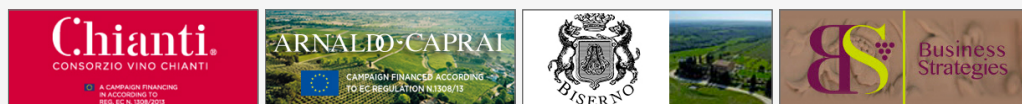
[Read more on WineNews.it](#)

Focus

The 2019 vintage of great quality, delayed harvest

Going forward in the evaluations of the top oenological enologists in Italy, for Lorenzo Landi "for now the situation is almost perfect, there will still be some health risks, but I do not see other problems". Gianni Menotti speaks of "a harvest that we go back to doing in September, the result of warm days and cool evenings, which will deliver us beautiful aromas and the right amount of sugar". Roberto Cipresso, speaks of "a delay in the vegetative cycle that will give us maturity of the grapes, tannins, fragrance, tone and balance". From the Barbara Tamburini observatory "the situation is under control, there are no particular problems, apart from the hail, which however is unpredictable and irregular". According to Umberto Trombelli "the vines are in a wonderful state, the spring waters have brought a lot of green, for the moment there is no suffering". For Paolo Vagaggini "there are all the conditions for an optimal maturation of the grapes". For Valentino Ciarla "it is a balanced vintage, a fundamental aspect for making a great wine". Alberto Antonini, who recalls that "spring has put pressure on the vineyards managed in a natural way, but right now the grapes are very beautiful".

[Read more on WineNews.it](#)

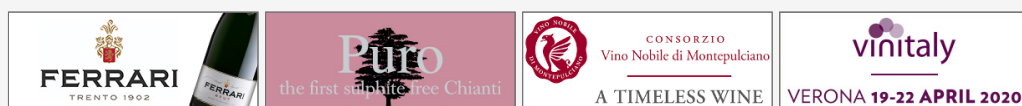


Wine & Food

Empson: a history of family, wine and business

Getting a wine into a restaurant today is not very difficult, but keeping it on the wine list it is. "Today's young restaurateurs are easier, don't want to stock up and make a very limited selection. This is part of the way of thinking of my generation". As told to WinNews by Tara Empson, a young 33-year-old CEO, in full Millennial target, of the historic Milanese company Empson, founded in 1972 in Milan by the adoptive parents of Tara, the New Zealander but in love with Italy, Neil Empson, and by his Italian-American wife Maria, who in a pioneering way began to bring to the U.S. names of Italian wine as Gaja Einaudi, Conterno Fantino, Jermann, Biondi Santi. "Producers must keep quality high and not stop communicating the product". Among the goals, new wineries to find, especially in the Islands, between Gallura in Sardinia, and Etna in Sicily.

[Read more on WineNews.it](#)



For the record

The United Kingdom loves wine, more than beer

White, red and Prosecco sparkling wines: on the podium. The ranks of the 10 most popular types of wine in the UK, lined up by YouGov, who highlighted that 81% of wine was consumed by adults who consumed alcohol in the last 12 months, followed by beer and spirits, both at 79%. Among the preferred types, the whites, Sauvignon Blanc and Pinot Grigio, the reds, Malbec and Syrah, and the bubbles, those of the Prosecco.

[Read more on WineNews.it](#)