

## News



### Prowein 2021 will not take place

Not a postponement later in the year, but a cancellation tout court in 2021, for Prowein, with appointment directly to next year, from March 27 to 29, 2022, in Düsseldorf. The rumors anticipated by WineNews went well beyond expectations, with several rumors that were likely to postpone one of the most important wine fairs in the world. "ProWein 2021 - the world's leading and most relevant trade fair for wines and spirits - will not be held as planned from March 19 to 23 on account of the Covid-19 related restrictions". Thus the Messe Messe Düsseldorf, which emphasizes that the decision was also induced by the difficulties to travel, but not only.

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## SMS

### Italian bulk wine on the markets

Italy, which is facing the Covid-19 pandemic, in the first 8 months of 2020 exported 33 million liters less over the same period of 2019. An all in all contained drop, of 2.4%, mainly related to the collapse of bulk wines: -13%, equal to 38.7 million liters less, as shown by the data released by the World Bulk Wine Exhibition in Amsterdam, in an online edition. Bottled still wines are also down, at -1% (-7.5 million liters), while sparkling wines continue to grow, with +2.2% in the period (+5.3 million liters), with the bag-in-box category, which for some years now has its own code, growing by 27% (+7.8 million liters). The good news, for bulk, is that it is the only category that sees the average price increase. Out of 129 million euros lost by Italy (-3.2%), only 8.8 million euros are attributable to bulk wine (-4.5%).

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## Report

### The Amarone of Speri in Lebron's glass

Wine, always looking for ambassadors to bring it closer to young people, in all markets, can count on an exceptional testimonial, as effective as "unaware": Lebron James. The Nba star, waiting for the beginning of the season, cultivates with curiosity his passion for wine, which made him appreciate, among others, Sassicaia, Brunello and, now, the Amarone 2013 of Speri, immortalized on Instagram. Where King James is followed by 74.6 million fans. An endless audience, reached, at least for a few moments, even by the brands of the Italian wine.

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## First Page

### On the road, with WineNews, in Michelin starred restaurants owned by Italian wineries

Between wine and cuisine there is a natural combination, which over the years has led several wineries in the Belpaese to focus on quality catering. So much so that today, as the analysis of WineNews reveals, there are as many as 17 Michelin-starred restaurants linked to a wine label: 5% of the total. Starting from Tenuta Carretta, in Piobesi d'Alba, in the Langhe, with the starred Restaurant 21.9, by chef Flavio Costa. Then the Piazza Duomo in Alba, three stars of chef Enrico Crippa, born from the intuition of the Ceretto family. Damilano, historical brand of Barolo, in the cellar houses the kitchen of Massimo Camia. At the Villaggio Fontanafredda, at Guido's stove there is Ugo Alciati. Also in the Langa, at the Locanda del Pilone of the Boroli family, the cuisine of the Turin chef Federico Gallo. And, in Serralunga d'Alba, the La Rei Restaurant of chef Alberto Bai is the starred table of Boscareto Resort (Beni di Batasiolo). In Veneto, Villa Cordevigo, in Cavaion Veronese, is divided between wine (Vigneti Villabella) and haute cuisine, with the starred Oseleta by chef Marco Marra. Symbol of the Trentodoc, Ferrari, led by the Lunelli family, can count on Edoardo Fumagalli at Locanda Margon. Bisol, symbol of Prosecco, has maintained the reins of Venissa, with the starred cuisine of Chiara Pavan and Francesco Brutto. In Montalcino, land of Brunello, chef Domenico Francone brought back the star to Poggio alle Mura, a village and relais of Banfi. Borgo San Felice (Agricola San Felice) hosts Poggio Rosso: in the kitchen Juan Camilo Quintero, in collaboration with Enrico Bartolini. In Val d'Orcia, the gastronomic heart of Podere Forte is the Perillà by chef Marcello Corrado. In the Maremma Park, there is L'Andana, the luxury resort of the Moretti family that hosts the Trattoria Enrico Bartolini. In the heart of Chianti Classico, at the Badia di Passignano of the Antinori family is the Osteria di Passignano of chef Nicola Damiani. In Cortona, among the rows of Baracchi Winery, there is Il Falconiere, a starred restaurant led by Silvia Baracchi. In Calabria there is Dattilo, starred restaurant of Ceraudo, led by Caterina Ceraudo, chef and oenologist. Finally, in Puglia, the Vinilia Wine Resort by Pietro Lacaita (Trullo di Pezza), hosts the Casamatta Restaurant by chef Pietro Penna.

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## Focus

### Valpolicella at the top of Decanter, with Allegrini

The Amarone della Valpolicella Classico Fieramonte Riserva 2012 from the Allegrini brand is the best red wine of the year, according to Decanter. It is the verdict of the most influential wine magazine in the UK - one of the most important markets for Italian wine and historically trend setter in the world - which, in its newsstand issue in January 2021, published the list of the best red and sparkling wines. And so, the "cru" of Amarone by Allegrini (the vineyard in the photo), one of the most important wineries in Valpolicella, is at the absolute top of the ranking as "Top Red". "It is a great recognition for Amarone and Valpolicella, for me and for my brother Franco, I am proud of my fellow winemakers, for the Historical Families and for what we do to keep up the flag of this denomination". Many Italian wines in the ranking, signed by wineries such as Ettore Germano, icons of Prosecco Docg such as Ruggeri and Bortolomolli, great names of Tuscany such as Frescobaldi, Il Poggione and Isole e Olena, by brands such as Passopisciaro, in Sicily, Tenuta San Leonardo, in Trentino, and La Tunella, in Friuli, and lesser known realities such as Cigliuti in Piedmont, and Fattoria Montellori and I Luoghi, still in Tuscany (all the wines in the in-depth section).

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## Wine & Food

### From the OIV General Assembly, 18 resolutions for sustainability in the vineyard and winery

Sustainability, the biological turning point, eco wineries, soft oenology: the General Assembly of OIV - International Organization of Vine and Wine n. 18, on stage in recent days, has lined up the priorities of the producing countries for the viticulture of tomorrow, which will be by necessity, more and more green and less and less impacting. In all, there are 18 resolutions adopted, which touch on the most diverse areas, from viticulture and the environment to oenological practices, from oenological products to methods of analysis, from economics to health and safety, through digital conversion. Many arguments, many news, that will guide the work in the vineyard and in the cellar in the coming years, as explained to WineNews by Professor Luigi Moio, vice-president of OIV.

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## For the record

### Monica Larner and the always better Italian wine

"There is a desire to discover and tell new things about Italian wine. And there is a desire to innovate and improve even in the classic territories of Italian wine, from the Langhe to Montalcino, from Chianti Classico to Valpolicella. And everyone is looking for greater finesse and stylistic purity": thus to WineNews the Italian Editor of "The Wine Advocate" (who awarded the 100/100 to Brunello di Montalcino 2016 Madonna delle Grazie from Il Marroneto and Gianni Brunelli - Le Chiuse di Sotto, the complete interview on WineNews.it)

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