

## News



### Prunotto buys 3.4 hectares in Cerretta

Prunotto, the Piedmont-based label of the Antinori "ecosystem" (which encompasses major Italian wine territories, from Chianti Classico to Bolgheri, from Maremma to Umbria, from Franciacorta to the Langhe) expands its already rich production range, buying 3.4 hectares planted with vines in Mga (Additional Geographical Mention) Cerretta, in Serralunga d'Alba, for 8.7 million euros. A significant investment, officially concluded on November 7, that brings among the estates of the Antinori family, led by CEO Renzo Cotarella, a top cru in Barolo production, Cerretta, produced in small quantities already since 2017 from a small vineyard lease.

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BERTANI

## SMS

### Prosecco dossier among the EU and Australia

In the long negotiations leading to free trade agreements between the European Union and any other Third Countries, the mutual recognition of typical agri-food products is one of the hottest dossiers. Even in the negotiations with Australia, where the recognition of Prosecco is encountering more than a few problems. In Australia, in fact, the production of Prosecco, which in these latitudes is first and foremost a grape variety, is vital for hundreds of winemakers in the King Valley, who produce 15 million bottles annually. And if in Italy, with the birth of the Prosecco DOC in 2009, territorially anchored to the Friulian town of Prosecco, the name of the grape became, definitively, Glera, here nothing has changed, and the producers' lobbying work on the Canberra government is increasingly pressing (in more detail).

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## Report

### Global warming and Amarone

The effects of Climate Change, and specifically global warming, are being felt in full force among the rows of Italy's great wine territories. Even in Valpolicella, where Cantina Valpolicella Negrar, a point of reference for cooperation for Amarone, has brought forward by a month, compared to the custom, the pressing of grapes for Amarone, precisely because of the high temperatures that this year have affected the various phases of the vine's vegetative cycle, anticipating them all (in more detail).

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## First Page

### Brunello di Montalcino and Amarone above €1,150 per hectolitre, Barolo over 900

The price of common wines is decreasing and that of the most prestigious and listed appellations is instead stable or increasing. Halfway between the end of the 2022 grape harvest and the year-end holidays, here is the summary overview that comes from the WineNews analysis between the updated quotations of the Chambers of Commerce, to which the prices of the most emblazoned appellations belong, and the price trend of common wines recorded by Ismea. According to the Siena Chamber of Commerce, as of November 23, 2022, Brunello di Montalcino 2018 ranges between 850 and 1,100 euros per hectolitre, while the 2017 vintage ticks off quotations between 950 and 1,200 euros per hectolitre. Moving between a minimum of 275 euros for the 2017 vintage and a maximum of 345 euros for the 2020 vintage is Chianti Classico from vintages between 2017 and 2021, while Nobile di Montepulciano 2019 is moving between 340 and 390 euros per hectolitre, just above the values of 2017 and 2018. In Piedmont, according to the Cuneo Chamber of Commerce, Barolo 2017 ranges between 810 and 890 euros per hectolitre, while the 2018 vintage moves between 851 and 914 euros per hectolitre. The 2019 Barbaresco ticks off prices between 623 and 650 euros, dropping to between 476 and 490 euros per hectoliter for the 2018 vintage. In the Veneto region, according to the Verona Chamber of Commerce, Amarone and Recioto della Valpolicella 2019, 2020 and 2021 are moving between 1,050 and 1,100 euros per hectoliter, and between 1,100 and 1,150 for the Classico version, while Ripasso ranges from 320 to 340 euros, rising to 360-390 euros for the Classico version. Among the whites, Lugana stands out (360-380 euros per hectoliter), and on the Prosecco front (Treviso Chamber of Commerce data), Prosecco Doc moves between 205 and 225 euros per hectoliter, rising to 230-240 for Docg Asolo, while Docg Conegliano Valdobbiadene fluctuates between 300 and 315 euros, a range that widens between 305 and 320 euros for the Rive type, and soars between 900 and 1,000 euros for Cartizze. Against this backdrop, prices for common wines are falling sharply: prices for whites are hovering around 3.88 euros per hectoliter, down -9.2%, while common reds are down as much as -15.8%, to 3.67 euros per hectoliter (in more detail).

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## Focus

### Erling Haaland toasts at (and with) Umberto Cesari

At only 22 years old, he has already pulverized dozens of soccer records: an absolute star of world soccer, Erling Haaland, Manchester City forward, on a break due to his Norway's failure to qualify for the World Cup in Qatar, treated himself to an excursion to Emilia-Romagna, with a primary destination in Maranello, to buy a Ferrari. But, in the "Motor & Food Valley" of Emilia-Romagna and Italy, there was no shortage of food and wine. And if the footballer stopped at the celebrated Montana Restaurant in Fiorano, for a toast Erling Haaland paid a visit to one of his favorite wineries, the Umberto Cesari, led by Gianmaria Cesari, among the qualitative references of the Romagna and Sangiovese territory. "He is a guy of a unique simplicity", Gian Maria Cesari tells WineNews. "We visited the winery, and he wanted to do a vertical of Tauleto, tasting the 1998 vintage, the 2000, which is the one from his year of birth, the 2003, and the current one on the market, which is the 2016", says Cesari, who adds, "Erling is a lover of our wines, he drinks them when he is in his Spanish home in Marbella, and buys them in Manchester. We talked at length about wine: in addition to loving our wines, he is a big fan of Spanish wines, starting with Vega Sicilia's Unico" ...

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## Wine & Food

### Green Academy and Wine Tourism Lab for Prosecco Docg

From the historical heart of the Prosecco world, that is, the Hills of Conegliano Valdobbiadene Prosecco Docg, a Unesco heritage site (whose production value, according to the Qualivita Report, in 2021, was as much as 187 million euros, and a territory at the center of the November 2022 monograph of "I Quaderni di WineNews") come two projects that look to the long-term future, working on two increasingly important assets for great wine territories: that of sustainability and that of tourism. Namely, the "Green Academy" and the "Wine Tourism Lab", launched by the Conegliano Valdobbiadene Prosecco Docg Consortium, led by Elvira Bortolomai as president, and directed by Diego Tomasi, who wanted to celebrate his first 60 years in this way, looking to the future.

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## For the record

### The world's first wine aged in marble

It is a unique experiment, the first red wine aged in marble, produced by Oliver Paul Morandini, owner since 2010 of the Fuori Mondo winery in Versilia, following the suggestion of his friend chef Yannick Alleno, three Michelin stars in Paris with Ledoyen, and thanks to the support of entrepreneur Paolo Carli, owner of Henraux, a historic quarry in Seravezza. A 35-ton block of marble was extracted from here, from which two amphorae of 17.5 hectoliters each were made, destined to age the "Fuori Marmo" Cabernet Sauvignon.

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