

trebicchieri 2022

NOUS SOMMES HEUREUX DE VOUS PRÉSENTER UNE SÉLECTION DE VINS
RÉCOMPENSÉS PAR LA RECONNAISSANCE DES
TRE BICCHIERI DU GUIDE VINI D'ITALIA

MONTREAL

21 Juin 2022

CENTRE DES SCIENCE

VIEUX PORT DE MONTRÉAL | OLD PORT OF MONTRÉAL

333, rue de la Commune Ouest | 333, de la Commune Street West
Montréal, Quebec H2Y 4B2, Canada

LA DÉGUSTATION | TASTING

12.00 - 13.00 | PRESSE ET INVITES SPECIAUX | PRESS AND SPECIAL GUESTS

13.00 - 18.00 | OPÉRATEURS ET PROFESSIONNELS DU SECTEUR | TRADE

16.30 | PRIX DES MEILLEURS RESTAURANTS ITALIENS à Montréal

TOP ITALIAN RESTAURANTS AWARDS in Montréal

SÉMINAIRE | MASTERCLASS

11.30 - 12.30 | TRE BICCHIERI SÉMINAIRE
TRE BICCHIERI WINES MASTERCLASS (session 1)

13.30 - 14.30 | TRE BICCHIERI SÉMINAIRE
TRE BICCHIERI WINES MASTERCLASS (session 2)



GamberoRossolInternational



REGISTRATIONS: [CLICK HERE](#)

INFORMATION: GAMBEROROSSOCANADA@SOGOOD.IT

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Tre Bicchieri show in Montreal

*Don't miss the opportunity to taste an exclusive selection
of Tre Bicchieri awarded wines*

After three years of absence, the **Tre bicchieri World Tour** is back in **Montreal**. **Gambero Rosso** will reach Montreal on **Tuesday, June 21**. The event is set in the modern **Centre des Science**, that will host a lively walk around tasting from 12pm to 1pm for special guest and press, while for the operators and professionals the tasting is scheduled from 1pm to 6pm. The selection of wines will feature a very huge portfolio of native Italian grapes produced by some of the most consistent and emerging wineries.

The program includes a **masterclass** guided by Gambero Rosso wine experts. The class, scheduled in **two sessions** (from 11.30 am to 12.30 pm and from 13.30pm to 14.30 pm) will propose a virtual and tasty trip **from the northern tip of the Peninsula till the southern corner** thanks to some special selected Tre Bicchieri wines.

The **Top Italian Restaurants Awarding Ceremony** in Montreal is scheduled at 4:30pm. The best restaurants, pizzerias and wine bars will be rewarded according to the Top Italian Restaurants 2022 ratings. After Montreal the tour will land in Toronto on June 23.

ABOUT VINI D'ITALIA 2022

Solidity, vitality, enthusiasm. This is the picture that emerges from the **35th edition of the Vini d'Italia guide**: Italian wine today is capable of showing off widespread quality in all regions at a level that surprises even the most experienced taster. Vini d'Italia guide is the result of a year of work by an expert team of tasters who have travelled the country interviewing producers and visiting wineries. The guide reviews 2,634 wineries and a total of 25,417 wines, awarding the classic scores ranging from 1 to 3 Glasses according to the quality of the label. The level of maximum quality is growing with 1,982 wines reaching the finals, and 476 that have won the coveted Tre Bicchieri recognition. Despite the adversities created by the pandemic crisis, manufacturers have demonstrated numerous positive results and good planning skills for international expansion. Vini d'Italia is translated into German, English, Chinese and Japanese. Available on Apple and Amazon.

WWW.GAMBEROROSSOINTERNATIONAL.COM



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About Top Italian Restaurants

On the international level, Italian cucina is living a golden moment. For appeal, variety, new openings, wide distribution. In large hotel groups, Italian restaurant dining is no longer one of the many, but rather the flagship place. At the same time the new openings dedicated to our flavours have tripled, while the buzz revolving around pizza is simply extraordinary, from the surprising global trend of Roman-style pinsa, to the new gourmet versions, while the success of Neapolitan pizza keeps on at full speed. The world wants Italy, products with local flavour, native grape varieties, new and surprising intensity: customers who cross the threshold of a restaurant want to cross our borders, marrying our style of enjoying the table. The work of mapping Italian flavour in the world continues at full speed, the Top Italian Restaurants guide celebrates its fifth edition, enhancing the experiences of authentic Italian taste abroad. Starting from restaurants, awarded with Forks, bistros and trattorias with Shrimps, wine bars and wine tables with Bottles, pizzerias with Slices; the rating is the classic Gambero Rosso one, from one to a max of three. Approximately 800 places are selected in the guide. www.gamberorossointernational.com/restaurants



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Special Awarded Wines Vini d'Italia 2022**Red of the Year**

Brunello di Montalcino V. del Suolo 2016

Argiano**White of the Year**

Rosazzo Terre Alte 2018

Livio Felluga**Sparkler of the Year**

Cartizze Brut La Rivetta 2020

Villa Sandi**Sweet of the Year**

Zhabib Passito 2020

Hibiscus**Rosé of the Year**

Zero Gaglioppo Rosato 2020

Brigante**Winery of the Year****Guido Berlucchi & C.****Best Value for Money**

Brindisi Rosso Susumaniello

Oltreme' 2019

Tenute Rubino**Grower of the Year****Gianni Doglia****Up-and-Coming Winery****Bentu Luna****Co-Operative Winery of the Year****San Marzano****Award for Sustainable Viticulture****Brigaldara****Solidarity Award****San Salvatore****WWW.GAMBEROROSSOINTERNATIONAL.COM**