

SAVE THE DATE



VINI D'ITALIA 2022

*DON'T MISS THE OPPORTUNITY TO TASTE A UNIQUE
SELECTION OF VINI D'ITALIA 2022 AWARDED WINES*

ZÜRICH

MONDAY, MARCH 28, 2022

LAKE SIDE

Bellerivestrasse 170, 8008 Zürich

SPECIAL GUEST: VINI DEL PIEMONTE

TASTING

15:00 – 20:00 TRADE TASTING

16:30 – 20:00 CONSUMERS TASTING

16:30 TOP ITALIAN RESTAURANTS AWARDING CEREMONY

MASTERCLASS

15:00 – 16:00 ITALIA OLIVICOLA - EVOO TASTING

17:00 – 18:00 ITALY IN A NUTSHELL



GamberoRossolInternational

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Vinum
MAGAZIN FÜR WEINKULTUR

PRESS RELEASE

Tre Bicchieri live in Zürich

The Gambero Rosso tasting is a hot ticket event in town.

Kick off: March 28, 3:00pm, Lake Side

Gambero Rosso is ready to come back to **Zürich** with a tasting of premium Italian wines awarded in the **Vini d'Italia 2022 guidebook**. The **Vini d'Italia World Tour** will reach the capital on **Monday, March 28**. The event will take place at the **Lake Side** on Bellerivestrasse 170, with an extensive walk-around tasting from 3 to 8pm. The selection of wines will feature a premium portfolio of native Italian grapes produced by some of the most consistent and emerging wineries. At 4:30pm is scheduled the **Top Italian Restaurants Award Ceremony** featuring the best Italian restaurants and pizzerias in town. The program includes **two masterclasses** guided by the editor-in-chief of Vini d'Italia guide.

The **first class**, in cooperation with **Italia Olivicola**, is going to offer an interactive tasting session about the identification and recognition of a quality extra virgin olive oil. For more than 10 years, the Italian recognized Organizations of Producers, members of **Italia Olivicola**, and **numerous Greek recognized Organizations of Producers** have been cooperating closely to a common traceability project for olive oil and table olives. During the seminar, **quality Italian and Greek extra virgin olive oil will be compared**.



The **second masterclass** will propose a virtual wine trip from the Northern tip of the Peninsula till the Southern corner thanks to **10 selected Wines**.

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.





I Vini del Piemonte

Special guest of the event is the **Promotional Consortium - I Vini del Piemonte** that will arrange a **refined tasting area dedicated to the wines of Piedmont**, including **11 wineries** and more than 30 wines to sample.

The consortium gathers together more than 230 members from all over Piedmont region, with a rich program of around 30 events organized every year in more than 15 countries.

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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



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

