

INVITATION

UNDER THE PATRONAGE OF



Embassy of Italy
Tokyo

GAMBERO ROSSO®

trebicchieri 2023

GAMBERO ROSSO IS BACK IN JAPAN TO PRESENT
AN EXCLUSIVE SELECTION OF TRE BICCHIERI RATED WINES,
AWARDED IN VINI D'ITALIA 2023 GUIDE

TOKYO

TUESDAY, OCTOBER 25, 2022

THE RITZ – CARLTON TOKYO

Tokyo Mid Town, 9-7-1 Akasaka Minato – Ku

TASTING

**11.00 AM - 11.30 AM OPENING & TOP ITALIAN RESTAURANT
AWARDS CEREMONY**

11.30 AM - 6.00 PM WALKAROUND TASTING

MASTERCLASSES

12.00 NOON – 1.30 PM | PROSECCO DOC ROSÉ

2.30 PM – 3.30 PM | OLTREPÒ STYLE

4.30 PM – 5.30 PM | VINI D'ITALIA 2023 SPECIAL AWARDS

6.30 PM – 8.00 PM | BERLUCCHI TOP WINES



GamberoRossolInternational



RSVP: GAMBEROROSSO@ASAHIAGENCY.COM

Surgiva
ACQUA MINERALE NATURALE
TRENTINO ITALIA

6
イタリアワイン六千年
SEIMILA ANNIDI VINO
ITALIANO

Pulltex®
wine concepts for wine lovers

**Tre Bicchieri show in Tokyo**

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

The **Tre Bicchieri World Tour** is finally back to **Tokyo**! **Gambero Rosso** will reach the capital of Japan on **Tuesday, October 25th**. The event is set in the luxurious *The Ritz - Carlton hotel*, that will host a lively walk around tasting from 11.30 am to 6.00 pm. 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 **two masterclasses** guided by *Marco Sabellico*, senior editor of *Vini d'Italia* 2023. The classes, scheduled in two sessions (from 12.00 am to 1.30 pm and from 2.30 pm to 3.30 pm) will propose a virtual and tasty trip to discover the **Prosecco DOC Rosé** and the **Oltrepò Style** thanks a wide range of selected wines.

From 4.30 pm to 5.30 pm the **Vini d'Italia 2023 Special Awards tasting** will take place. The **Top Italian Restaurants** awarding ceremony is scheduled at 11:30 am, featuring the most authentic Italian restaurants, wine bars and pizzerias in town. **The Italian Ambassador in Tokyo, Gianluigi Benedetti, will take part to the ceremony.**

About Vini d'Italia 2023

Solidity, vitality, enthusiasm. This is the picture that emerges from the **36th edition of the Vini d'Italia 2023 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 **2,626** wineries and a total of **25421** 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 2,093 wines reaching the finals, and **455** 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.

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**PROSECCO DOC**
ITALIAN GENIO**Drink Pink****The art of making Prosecco DOC Rosé**

Prosecco with a twist. The Prosecco DOC Rosé is produced with the classic grape variety of the appellation i.e. Glera and a percentage of Pinot Noir lending colour and structure. The Pinot Noir grapes add a special character especially in terms of texture in the mouth. Prosecco Doc Rosé can be made in the Brut Nature, Extra Brut, Brut, and Extra Dry versions, the Dry and Demi-sec dosages are excluded. As for the grapes, Glera is confirmed as the great protagonist, while Pinot Noir can be included in the blend with between 10% and 15%. Obviously the production method does not change, the famous Martinotti or Italian method which involves fermentation in an autoclave tank for a minimum of 60 days. The vintage is always indicated on the label, with the obligation to use a minimum of 85% of the grapes of the vintage. The Masterclass on Prosecco Doc Rosé is scheduled at noon o'clock featuring 14 Prosecco DOC Rosé.

**Consorzio
Tutela Vini
Oltrepò Pavese****Oltrepò Pavese Style**

The administration of the Oltrepò Pavese territory comes under the province of Pavia, in the Lombardy Region. It's an easy drive from the city of Milan. Geographically, it is triangular-shaped piece of land, wedged between Piedmont, Liguria, and Emilia Romagna. In total there are about 13,000 hectared of vines, the third Italian Denominations of origin if we consider the numbers of vine hectares, and 3,000 of them are cultivated under Pinot Nero which makes Oltrepò the leader in Italy and the third in Europe for this variety. The Oltrepò Pavese Pinot Nero Metodo Classico DOCG (at least 85% of Pinot Nero grapes) is famous for a style that displays high acidity, intensity and structure. The Masterclass Oltrepò Pavese Style is scheduled at 2:30 pm, featuring a wide range of Pinot Nero Classical Method Wines, crispy and dry Riesling labels, and elegant Pinot Noir wines in red.

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trebiccchieri TOUR 2023

PRESS RELEASE

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TOKYO

THE RITZ – CARLTON TOKYO

Tokyo Mid Town, 9-7-1 Akasaka Minato – Ku

TASTING

OPENING & TOP ITALIAN RESTAURANT AWARDS CEREMONY 11:00 - 11:30 AM

WALKAROUND TASTING 11:30 AM - 06:00 PM

**SPECIAL GUESTS: CONSORZIO TUTELA PROSECCO DOC
CONSORZIO TUTELA VINI OLTREPÒ PAVESE**

MASTERCLASS

DRINK PINK: THE ART OF MAKING PROSECCO DOC ROSÉ 12:00 NOON - 01:30 PM

OLTREPÒ STYLE 02:30 - 03:30 PM

VINI D'ITALIA SPECIAL AWARDS 2023 04:30 - 05:30 PM

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trebiccchieri 2023



TOKYO

OCTOBER 25, 2022



About Gambero Rosso

Gambero Rosso, the most important multimedia brand in the Italian food and wine world, celebrates its 36 years of activity. In 1986, Gambero Rosso took its first steps as an insert in a daily newspaper, but by the next year its first Guida dei Vini went to print, the 1988 edition. After that, dozens of guides and books followed. In 1999, Gambero Rosso Channel, the first thematic television channel in Europe, began broadcasting. Shortly after, a constellation of the Città del Gusto sites was founded in Italy, followed by Gambero Rosso Academy in the rest of the world, with cooking classes for professionals and amateurs, along with courses about wine, journalism master programs, and seminars on restaurant management. Recently, the company was launched on the stock market. Meanwhile, a fascination with Italy has been growing in the world, a longing for its authentic products, and Gambero Rosso events organized around the globe have multiplied. Since the first ones in 1990, the number of events on our international calendar has grown to over 40. They are above all, but not only, dedicated to wine, supported by the translations of the guide Vini d'Italia. That volume is translated in German, English, Chinese and Japanese.



About Top Italian Restaurants

On the international level, Italian cucina is living a golden moment. For appeal, variety, new openings, wider 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 2023****Red of the Year**

Chianti Classico Petignano '19

Dievole**White of the Year**

Castelli di Jesi Verdicchio Classico

San Paolo Riserva '19

Pievalta**Sparkler of the Year**

Franciacorta Pas Dosé Parosè '16

Mosnel**Sweet of the Year**

Orvieto Classico Superiore Muffa Nobile

Pourriture Noble '20

Decugnano dei Barbi**Rosé of the Year**

Riviera del Garda Classico

Valtènesi Charetto Lettera C '20

Pasini San Giovanni**Winery of the Year****Bertani****Best Value for Money**

Abruzzo Pecorino '21

Tenuta Terraviva**Grower of the Year****Giovanna Maccario****Up-and-Coming Winery****Lodali****Cooperative Winery of the Year****Cantina Due Palme****Award for Sustainable Viticulture****Arnaldo Caprai****Solidarity Award****Frescobaldi/Gorgona****WWW.GAMBEROROSSOINTERNATIONAL.COM**