

INVITATION



# trebicchieri 2022

GAMBERO ROSSO IS BACK IN PARIS TO PRESENT AN EXCLUSIVE SELECTION OF TRE BICCHIERI RATED WINES, AWARDED IN VINI D'ITALIA 2022 GUIDE

## PARIS

WINE  
PARIS

VINEXPO  
PARIS

## TUESDAY, FEBRUARY 15, 2022

**PORTE DE VERSAILLES - PAV. 7.2**

*Hall 5 – Tasting room*

**TASTING**

**11:30 a.m. – 5:30 p.m. GRAND TASTING**

**4:00 p.m. TOP ITALIAN RESTAURANTS AWARDING CEREMONY**

*Hall 3 – International masterclass room*

**MASTERCLASS**

**09:30 a.m. – 10:30 a.m. VINI D'ITALIA 2022 SPECIAL AWARDS**

  GamberoRossolInternational

[www.gamberorossointernational.com](http://www.gamberorossointernational.com)



RSVP: [B.BARRON@VIVACTIS.FR](mailto:B.BARRON@VIVACTIS.FR)

## Tre Bicchieri live in Paris

*Gambero Rosso comes to the Vinexpo with a rich wine program on Tuesday, February 15*

**Gambero Rosso**, the leading Italian wine & food media company, is bringing the flagship **Tre Bicchieri event** to **Paris** for the second time. Thanks to the precious cooperation with the **Vinexpo**, the best Italian wineries awarded in Vini d'Italia 2022 guidebook will pour their top wines. The Grand Tasting is scheduled on **Tuesday, February 15**, at the Porte de Versailles, Pavilion 7.2. The walk-around tasting will start at 11:30 a.m. till 5:30 p.m., including a premium selection of Italian wineries and a wide range of native grapes to try. Moreover, at 4pm is scheduled the **Top Italian Restaurants Awarding Ceremony**, celebrating the best fine dining restaurants, trattoria-style, pizzeria and wine bars in Paris. A special award, such as the **Villa Sandi Best Contemporary Wine List Award**, will be released to the smartest and most brilliant Italian wine collection in town.

The wine program includes also a **masterclass guided by Gianni Fabrizio, Senior Editor of Vini d'Italia guidebook, and Lorenzo Ruggeri, International Editor**. The class is scheduled at 9:30 a.m. The guided tasting will focus on the **special awarded wines of Vini d'Italia 2022**, featuring 12 memorable wines from the Red of the Year to the very rare Sweet Wine of the Year. After Paris the Gambero Rosso World Tour will fly to the US. The Tre Bicchieri World Tour will stop in Los Angeles on Wednesday, February 16, San Francisco, February 18, Chicago, February 23, New York, February 25, and Boston on February 28.

### 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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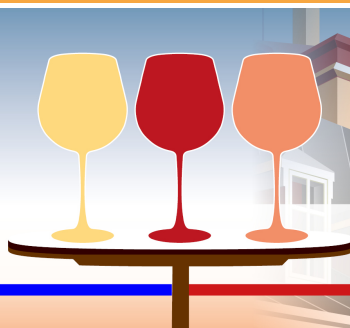
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## About Top Italian Restaurants

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](http://www.gamberorossointernational.com/restaurants)



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**trebicchieri** 2022



**PARIS**

**FEBRUARY 15, 2022**

**Top Italian Restaurants Special Awards 2022**

**Chef of The Year** - Carmine Amarante (Tokyo)

**Restaurant of the Year** - Gellius (Knokke)

**Pizzeria of the Year** - Futura (Berlin)

**Guardian of Tradition** - Francesco Mazzei (London)

**Up-and-coming Restaurant of the Year** - Felix (Kiyv)

**Best New Opening** - Estro (Hong Konh)

**Wine List of The Year** - 1889 Enoteca (Brisbane)

**Top Italian Restaurants in Paris – Highest Awards**

**Dilia** - 3 Shrimps

**Passerini** - 3 Shrimps

**Tempilenti** - 2 shrimps

**Racines** - 2 shrimps

**Osteria Ferrara** - 2 shrimps

**Carpaccio** - 2 forks

**Caffé Stern** - 2 forks

**Mori Venice Bar** - 2 forks

**Penati al Baretto** - 2 forks

**Langosteria** - 2 forks

**Il Vicolo** - 1 fork

**Peppe Pizzeria** - 3 slices

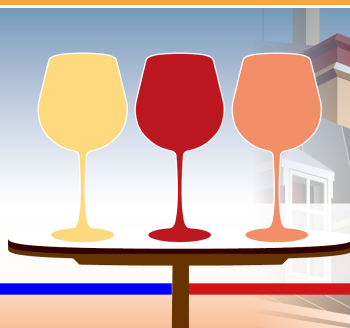
**+400° Laboratorio** - 3 slices

**Bijou** - 2 slices

**Vino e Cucina** - 1 bottle



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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**



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