

INVITATION

GAMBERO ROSSO®


trebicchieri 2022

GAMBERO ROSSO IS PLEASED TO INVITE YOU TO THE MOST EXCITING
TASTING OF THE YEAR, PRESENTING A UNIQUE SELECTION OF ITALIAN WINES,
AWARDED WITH THE PRESTIGIOUS TRE BICCHIERI RATING
IN THE VINI D'ITALIA 2022 GUIDE

COPENHAGEN FRIDAY, OCTOBER 29, 2021

ODD FELLOW PALÆET – KONCERTSALEN

*Bredgade 28
DK-1260 København K.*

TASTING

12:00 – 19:00 PROFESSIONALS TASTING

16:00 – 19:00 WINE LOVERS/WINE CLUBS TASTING

16:00 TOP ITALIAN RESTAURANTS AWARDED CEREMONY

Special guests: **CONSORZIO TUTELA VINI D'ABRUZZO**
MADE IN VICENZA
CONSORZIO VALTÈNESI

MASTERCLASS

CONSORZIO VALTÈNESI



13:00 - 14:30

CONSORZIO BARBERA D'ASTI E VINI DEL MONFERRATO

15:00 - 16:30

TRE BICCHIERI WINES

17:00 - 18:00

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RSVP: PROMOSITALIA.DK@GMAIL.COM

PRESS RELEASE

Tre Bicchieri Wines fly to Copenhagen

A unique premium tasting to get in touch with the awarded Italian wines in Vini d'Italia

Gambero Rosso is ready to land in **Denmark** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The **Tre Bicchieri World Tour** will reach **Copenhagen on Friday, October 29**. The event will take place in the elegant room of the **Odd Fellow Palaet - Koncertsalen**, that will host a lively walk around tasting from noon to 7pm. The selection of wines will feature a very huge portfolio of native Italian grapes produced by some of the most consistent and emerging wineries. At 4:00pm is also scheduled the awarding ceremony of the best Italian restaurants in town according to the Top Italian Restaurants digital guide which rate fine dining restaurants, trattorias, pizzerias, and wine bars. We remember that the Tre Bicchieri World Tour is only for those wineries that have attained the maximum recognition in the Gambero Rosso wine guide, a guarantee of absolute quality.

The program includes a **wide range of masterclasses and insights**. The venue is going to offer **three tasting points** dedicated to different areas: **Made in Vicenza, Consorzio di Tutela Vini Abruzzo, and Consorzio Valtènesi**. The wine editors of Gambero Rosso, **Lorenzo Ruggeri and Marco Sabellico**, will guide **three seminars**. The first one, at 1:00pm will feature the elegant and delicate rosé wines from the **Valtènesi area**, while the second one, scheduled at 3:00, will be focused on the crispy and gastronomic labels of **Barbera and Monferrato wines**. Plus, at 5:00 pm, is planned a virtual and tasty trip from the northern tip of the Peninsula till the southern corner thanks to the Italy in a Nutshell masterclass. Lastly, at 3:00 pm, there will be the **Awarding Ceremony of the Top Italian Restaurants in Copenhagen** according to the Gambero Rosso ranking, including fine dining restaurants, trattorias, pizzerias, and wine bars. 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.

After Copenhagen, the Tre Bicchieri World Tour will move to Kiev on November 2. In the same month the tour will fly to Canada and the US, with stops in Toronto, Calgary, Miami and San Diego. Gambero Rosso has reached the 35th edition of the Vini d'Italia guide, today translated into English, German, Chinese and Japanese. 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. This year, the record number of 476 Tre Bicchieri have emerged: Tuscany and Piedmont lead the way. Vini d'Italia is not just a collection of scores and ratings, it's a fundamental and essential tool for all those who work in the sector or are interested in quality Italian wines.

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Consorzio Barbera e Vini del Monferrato

Constantly fulfilling its mission to promote and protect its designation wines, the Consortium lies at the intersection of the environment, research and development, bringing together nature and business, and preserving the Monferrato wine country's rich legacy of winemaking expertise, history and landscape. The Consortium by the numbers: 380 associated wineries; 13 Designations of Origin; 4 DOCGs: Barbera d'Asti, Nizza and Ruché di Castagnole Monferrato; Terre Alfieri; 9 DOCs: Albugnano, Cortese dell'Alto Monferrato, Dolcetto d'Asti, Freisa d'Asti, Grignolino d'Asti, Loazzolo, Malvasia di Castelnuovo Don Bosco, Monferrato and Piemonte. The Consortium will be protagonist of a guided masterclass, scheduled at 3:00pm.

Made in Vicenza

Made in Vicenza is a special company of the Camera di Commercio di Vicenza, which aims to promote the terroir of the province through innovative services and connections thanks to an high level of knowledge and skills. Made in Vicenza will create a tasting point in Copenhagen featuring five firms of the area. There will be three wineries like De Pieri Angelo, Iseldo Maule and Scuderia Italia wineries, plus Joe & Co and Caffè Carraro producers. What a trio: wine, olive oil and coffee flavors.

Consorzio Valtènesi

The vines are grown across the rolling moraine hills of the Western Lake Garda region, with small flatlands dotted among the gentle slopes. The climate here is mild thanks to the proximity of the lake, a Mediterranean between the Alps which thankfully manages to tame an otherwise harsh climate. The lake also makes it possible for many farmers of the region to cultivate olives, lemons and capers, as well as grapes. This is the land of Groppello grape that gets its name from the small, compact shape of its bunch. This is the most typical kind of grape found on the western shores of Lake Garda and is unique to the Valtènesi region. The Consortium will prepare a tasting point in Copenhagen, while a dedicated masterclass will take place at 1:00pm. The focus will be on the Chiaretto Valtènesi, a model of elegant and charming rosé wines.

Consorzio di Tutela Vini d'Abruzzo

The Consorzio di Tutela dei Vini d'Abruzzo (Consortium for the Protection of Wines of Abruzzo) is a non-profit association, which aims to protect, enhance and take care of the interests relating to the controlled designations of origin of the regional territory.

In Copenhagen there will be a great opportunity to know and compare the vast riches of the region's top quality production. From the region's flagship wine Montepulciano d'Abruzzo, the second best-selling wine in Italy, to other great wines such as Montepulciano Cerasuolo, Trebbiano d'Abruzzo, and Pecorino, visitors will find an lively range of varieties and styles that demonstrate the complexity of different territories and microclimates inside the region's boundaries, where vineyards touch the Adriatic, or glaciers, or the natural reserves of the Majella and the Gran Sasso. The Consortium will arrange a special tasting point in Copenhagen. Get ready to be surprised.

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About Top Italian Restaurants

The quality of the “cucina italiana” abroad has reached a new level. Gambero Rosso has released the fourth edition of the digital guide to Italian restaurants around the world. For rating places Gambero Rosso calls its well-known system: from one to three, forks for fine dining restaurants, shrimps for bistrot and trattorias, pizza slices for pizzerias and bottles for wine bars and enoteca. Authentic character, product traceability, purity of flavors (cucina italiana can't exist without a proper extra-virgin olive oil), service and the quality of the wine list were important criteria. From the 100,000 estimated eating places that serve up our traditions in wine and food, Gambero Rosso selected 700 for now – as the guide will expand month by month.

www.gamberorossointernational.com/restaurants



Top Italian Restaurants Special Awards 2021

Chef of The Year - Mario Gamba (Munich)

Restaurant of the Year - Da Vittorio (Shanghai)

Pizzeria of the Year - Napoli sta' ca'' (Tokyo)

Guardian of Tradition - Da Emma (Montreal)

Up-and-coming Restaurant of the Year - Mono (Edinburgh)

Best New Opening - Cori (San Diego)

Wine List of The Year - Tentazioni (Bordeaux)

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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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