

GAMBERO ROSSO

trebicchieri
Web Show

March 26
11:00 am (EST)
04:00 pm (CET)

Live **STREAMING**
on  @GamberoRossolInternational

REPORT

TRE BICCHIERI CANADA WEB SHOW

26/03/2021

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Il 26 marzo si è svolto con grande successo il **Tre Bicchieri Web Show** in **Canada**: Lorenzo Ruggeri, in diretta streaming dalla sede del **Gambero Rosso** a Roma, ha condotto un seminario rivolto a circa trenta operatori del settore.

La masterclass, dedicata ad alcune delle migliori realtà vitivinicole italiane, ha avuto modo di presentare al pubblico canadese 8 tra le più prestigiose etichette premiate con i **Tre Bicchieri** dalla guida **Vini d'Italia 2021**, un percorso avvincente ed eterogeneo che si è sviluppato attraverso il racconto di alcune tra le più rappresentative tipologie della nostra Penisola.







March 26, 2021

11:00 am (EST) - 04:00 pm (CET)



CUSUMANO















LAZIO



CASALE DEL GIGLIO



From Ponza to Satrico, Anzio, Olevano and Amatrice, Antonio Santarelli and Paolo Tiefenthaler's attention has always been focused on enhancing the enclave of territories where respect for nature, quality grape varieties and man's work come together in perfect synergy. This idea embraces safeguarding the past (like the excavations of a second-century Roman villa on the Ferriere property), while paying attention to what is new (the first vintage in 2020 for Pecorino di Amatrice and the planting of new Sauvignon clones).

CASALE DEL GIGLIO*



*Vigna dell'antico feudo Casale del Giglio, del 16° sec.

Anthium Bellone 2020

Imported by:
Profile Wine
Divin Paradis

Grape variety: 100% Bellone

Vinification: vinification takes place in two stages: first, maceration on the skins to encourage extraction of the aromas resulting from the terroir, then, after soft pressing, spontaneous fermentation with indigenous yeasts for around 10-12 days at 18-20°C.





CUSUMANO

SICILY

Twenty years ago Alberto and Diego made their debut in the world of wine. Bolstered by a solid family tradition, in a short time they've managed to make Cusumano a benchmark for quality winemaking in Sicily. Five estates constitute a priceless patrimony of diversity. Each vineyard corresponds to a project aimed at developing the relationship between terroir and cultivar, while giving rise to wines unique in elegance and character, from San Carlo to Partinico, Butera, Monreale and the high hills of Bosco di Ficuzza, which provide the grapes for their Salealto, a new blend based on Grillo, Inzolia and Zibibbo.

CUSUMANO

Etna Bianco Alta Mora 2019

Imported by:
Family Wines Merchants
Vins Fins L'Agence

Grape variety: 100% Carricante
Vinification and ageing: light pneumatic pressing, static decanting and racking. Fermentation between 18°-20°C, period in stainless steel tanks on the fine lees for 4 months followed by aging in the bottle.



DAL CERO TENUTA CORTE GIACOBBE

VENETO

The areas of Roncà and Terrossa, on the slopes of the Calvarina, Crocetta and Duello volcanoes, represent a new frontier for Soave. It's a wilder territory than the appellation's classic heart, still rich in woods and uncultivated land, where vineyards have to be teased out of the mountainside but enjoy great day-night temperature swings and constant breezes. The Dal Cero family operates here, bolstered by an indissoluble bond with the land and its fruits, serving as a modern and yet time-honored interpreter of Scaligera's white wine.



Soave Sup. Runcata 2018

Imported by:
Bella Vita Gran Cru
Enotria Wine Imports

Grape variety: 100% Garganega
Soil: ocean-derived calcareous soils, rich in basalt and in grey and black tuff.
Vinification and ageing: the clusters are gently pressed, blanketed by inert gas, which protects the delicate aromas from oxidation. The freerun must then ferments at a controlled temperature (11-15°C) in large oak ovals.
Maturation, which lasts 12 months, takes place in 20hl oak ovals at controlled temperatures, with the wine in contact with the fine lees, in order to enhance both structure and complexity. Following bottling, the wine rests in the bottle a minimum of 8 months before release.





POGGIO LE VOLPI

LAZIO

Manlio Mergè laid the first stone of the winery in 1920, when he began to produce and sell bulk wine. The step from local to national winery was taken by his son Armando, but the real leap in quality came with Felice, who made Poggio Le Volpi one of the leading wineries in Lazio in 1996. It is located in Monte Porzio Catone, a few kilometers from Rome, where the winery's 35 hectares of vineyards find the old volcanic soils give excellent results and make for wines made by nice territorial expression.



POGGIO
"VOLPI"

Roma Rosso Ed. Limitata 2017

Imported by:
Wine Lovers Agency

Grape variety: Montepulciano, Syrah, Cesanese

Soil: volcanic soils rich in minerals and organic substances.

Vinification: fermentation with maceration of the single varieties at controlled temperature until the end of it, racking off and soft pressing of the marc. Refining for about one year in different kinds of barrique, and a short rest in bottle before releasing on the market.



TENUTE LUNELLI CASTELBUONO

UMBRIA

The Umbrian Lunelli family's winery is about to turn twenty. These historic producers from Trentino (and owners of the great Ferrari sparkling wine brand) have bet on Montefalco with over 30 organically farmed hectares in Bevagna. Their range is dominated by local grapes such as Sagrantino and Sangiovese, with smaller shares of international cultivars used for their Rosso. The Carapace, a splendid architectural design by Arnaldo Pomodoro, surrounds the cellar. It may be a hub of technology, but it's always aimed at respect for the qualities of the grapes and territory.



Montefalco Rosso Ziggurat 2017

Imported by:
Philippe Dandurand

Grape variety: 70% Sangiovese, 15% Sagrantino, 15% Cabernet and Merlot

Soil: a clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought.

Vinification: fermentation temperature: cold pre-maceration at 12°C for 20 hours.

Maximum fermentation temperature: 26°- 28°C in stainless steel.

Maceration period: 15 - 20 days.

Ageing: 12 months in 225 litre barriques and 500 litre tonneaux, followed by a minimum of 6 months in bottle.





PUGLIA



COPPI



Lisia, Miriam and Doni Coppi run the family business established in 1976 by their father, Antonio, who took over a winery founded in 1882. The vineyards are all located in Turi and Gioia del Colle and about half are bush-trained vines. All the wines produced, which exhibit a modern style, good territorial identity and aromatic precision, are made using native grapes: Primitivo, Aleatico, Malvasia Nera and Negroamaro for the reds; Falanghina, Malvasia Bianca and Verdecia for the whites.



Don Antonio Primitivo 2017

Imported by:
Select Wines

Grape variety: 100% Primitivo
Soil: chalky and clayey hills.
Vinification: with an innovative technique that involves carbonic maceration for about 7-8 days, followed by the malolactic fermentation in 100 hl Slavonian oak barrels.
Ageing: in the same Slavonian oak barrels for 6 months, followed by at least 1 year in the bottle.



VENETO



TENUTA SANT'ANTONIO



The Castagnedi brothers established Tenuta Sant'Antonio in the mid-1990s with the clear intention of aiming for the highest standards of quality. Today the area covered has expanded considerably and their range touches a bit on everything, but the mantra of quality has never waned. The heart of the winery continues to beat on the hill of San Briccio, which lets the character of its white marl soil emerge. Vineyard and cellar management are increasingly focused on limiting their environmental impact.

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



Amarone della Valpolicella Campo dei Gigli 2016

Imported by:
Montalvin

Grape variety: Corvina and Corvinone 70%, Rondinella 20%, Croatina 5%, Oseleta 5%
Soil: white with dominant skeletal limestone, with a silty-sand fraction.
Vinification: in new open 500-litre casks of French oak, in climate-controlled premises. Harvest: double hand selection in trays. Pressing: only first-pressing must without pressing in December Raisining: 3 months. Fermentation: natural alcoholic with hand punching-down for about 30-40 days in wooden barrels. Malolactic fermentation: natural in 500 litre casks. Bâtonnage: once a week for the first year.
Ageing: 3 years in new casks.





SPERI

VENETO

Going back through the history of the Speri family in Valpolicella means learning about the history of a territory with a great viticultural tradition. Over a century of production and sales, and owners of one of the most beautiful vineyards on Monte Sant'Urbano for over eighty years, the family were among the first to link their wines to their vineyard of origin. The Speri have lived through lean times and international success, remaining faithful to an idea of wine in which territory plays a central role, while limiting production to the typologies provided for by the appellation.

Speri

Amarone della Valpolicella Cl. Sant'Urbano 2016

Imported by:
Lifforo Wine & Spirit
Vins Fins L'Agence

Grape variety: Corvina veronese and Corvinone 70%, Rondinella 25%, Molinara 5%

Soil: calcareous, clayey terrain, of volcanic origin.

Vinification and ageing: pressing on the 4th of January 2017 with a roller crusher-destemmer. Maceration at 16-18°C of temperature in stainless steel tanks for a period of 30 days with periodic pumping over and délestage. Separation of the skins on February 3rd and completion alcoholic and malolactic fermentation in 50 hl. oak barrels. Ageing in 500 l Allier oak casks for 24 months and in 20-40 hl oak barrels for 18 months. Refinement in the bottle.





Dear friend,

we are proud to invite you to an exciting Gambero Rosso experience: the **Tre Bicchieri Web Show**.

The Web Show is an exclusive and interactive event taking place through the potential of digital.

To participate in the virtual seminar you will need to download the **ZOOM platform**, both from PC and mobile devices. To access, just click on the link that will be provided once you have confirmed your participation.

The tasting will be led by **Lorenzo Ruggeri**, Gambero Rosso journalist: participants, producers and conductor find themselves comfortably in front of their computers, tasting the wines carefully selected and delivered to you by Gambero Rosso.

Lorenzo Ruggeri is a Roman journalist with Sicilian roots from the Etna area, at the helm of the international content of Gambero Rosso. The last 5 years of his life were spent in the kitchens of Italian restaurants abroad. Since 2009 he is the youngest taster in the Vini d'Italia guide.

ABOUT THE GUIDE

Vini d'Italia guide book, which this year reaches its 34th edition, is the result of the work by an expert team of talented experts who have travelled the country to sample the entire Italian production on a blind tasting system. The guide reviews over 2,600 wineries and a total of more of 24,000 wines, awarding the classic scores ranging from 1 to 3 Glasses according to the quality of the label.

Tre Bicchieri, The Three Glasses, represent the maximum rating for the wines present in the guide and are now recognized worldwide as a official quality certification of Italian wine.

	CASALE DEL GIGLIO Anthium Bellone 2020
	CUSUMANO Etna Bianco Alta Mora 2019
	DAL CERO - TENUTA CORTE GIACOBBE Soave Sup. Runcata 2018
	POGGIO LE VOLPI Roma Rosso Ed. Limitata 2017
	TENUTE LUNELLI - CASTELBUONO Montefalco Rosso Ziggurat 2017
	COPPI Don Antonio Primitivo 2017
	TENUTA SANT'ANTONIO Amarone della Valpolicella Campo dei Gigli 2016
	SPERI Amarone della Valpolicella Cl. Sant'Urbano 2016

INVITATION

Dégustation de vins italiens ayant reçu la note maximale par Gambero Rosso

[...] Les échantillons ont été préalablement livrés aux participants, et la dégustation virtuelle en compagnie des producteurs, fut animée par Lorenzo Ruggeri, journaliste pour le Gambero Rosso [...]

[...] Ce compte-rendu vous livre les informations à propos de la dégustation virtuelle qui s'est tenue le 26 mars dernier [...]

[READ FULL ARTICLE](#)

PHOTOGALLERY



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