

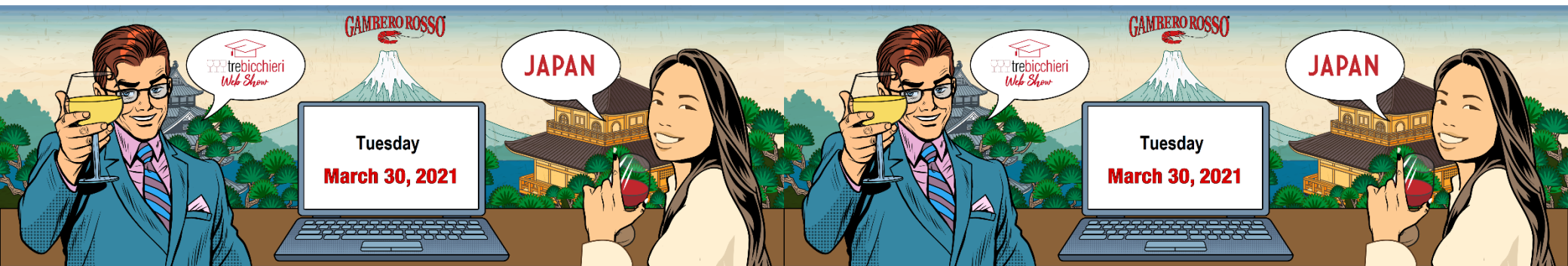


REPORT
TRE BICCHIERI JAPAN WEB SHOW
30/03/2021

TRE BICCHIERI JAPAN WEB SHOW

Il 30 marzo si è svolto con grande successo il **Tre Bicchieri Web Show** in **Giappone**: Isao Miyajima, direttamente dal Ritz Carlton Hotel di Tokyo ha condotto un seminario rivolto a circa trenta operatori del settore, traducendo ed integrando la degustazione di Marco Sabellico.

La masterclass, dedicata ad alcune delle migliori realtà vitivinicole italiane, ha avuto modo di presentare al pubblico nipponico 10 tra le più prestigiose etichette premiate con i Tre Bicchieri dalla guida **Vini d'Italia 2021**, attraverso un percorso eterogeneo ed avvincente.





March 30, 2021
01:30 pm - 03:00 pm (JST)



VENETO



BIANCAVIGNA

Founded a few years ago, Elena and Enrico Moschetta's winery has undertaken a path matched by few in the territory: finding a way for the appellation's different identities to coexist under the same roof, from cultivation to winemaking, from fermentation to marketing. Often the historic producers are only involved in a part of the supply chain, but Biancavigna brings them all together, making for a range that draws on the vineyards situated mainly in the eastern part of the DOCG.



Conegliano Valdobbiadene Brut Biologico

Imported by:
Vinofelice

Grape variety: 100% Glera
Soil: clayey, sub-alkaline and rocky-clay.
Vinification: soft pressing of grapes, static decantation and fermentation at controlled temperature. Maturation in stainless steel tanks at temperature controlled, in contact with fine lees.
Sparkling process: the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature.





BARONE PIZZINI

LOMBARDY

Silvano Brescianini is bursting with energy. It was he who created this lovely producer situated just a stone's throw from Lake Iseo, in western Franciacorta, but he's also the president of the Franciacorta Consortium, where he's supported by the commitment of the consortium's other members (and not only in economic terms). Over the years Silvano has led Barone Pizzini to become a touchstone in terms of environmental sustainability, organic and biodynamic cultivation, all the while producing first-rate wines.



Franciacorta Extra Brut Animante

Imported by:
Arcane Ltd

Grape variety: 84% Chardonnay, 12% Pinot nero, 4% Pinot bianco

Soil: generally of recent moraine origin, from glacial river and lake deposits with abundant, deep and permeable gravel structure.

Vinification: gentle pressing, fermentation in temperature-controlled stainless steel tanks.

Ageing: 6 months stainless steel.



ROSSET TERROIR

VALLE D'AOSTA

The recent investments made are a tangible sign of how much Nicola Rosset believes in Valdoetan. The result is a new cellar and a structure equipped with modern technology, but that still bear the hallmarks of tradition. After an initial period dedicated to international grape varieties, the focus has shifted increasingly to native grapes. So it is that while the land in Saint Cristophe is home to Chardonnay, Cornalin and Petit Rouge, in Chambave we find local Moscato and in Villeneuve they cultivate Petite Arvine and Pinot Grigio.



Sopraquota 900 2019

NOT IMPORTED

Grape variety: 100% Petite Arvine

Soil: sandy and stony (slate, granite, quartz).

Vinification: processing in several steps.

The harvest is processed partly in amphora, partly in jar, then in barrique and steel. Cold pellicular pre-fermentation maceration, and malolactic fermentation on wood.





FRIULI VENEZIA
GIULIA



TENUTA LUISA

Tenuta Luisa has firmly established itself as one of the best wine-growing and producing estates in the region, in particular among those operating in the Friuli Isonzo appellation. Like every family-run business, it bears its simple agricultural origins proudly. In the early 1980s, Eddi Luisa inherited a few hectares of land and began to build its future by moving from mixed agriculture to viticulture. It's since grown to 100 hectares and his sons Michele and Davide are working in perfect harmony, supported by a tight-knit family group.



Friuli Isonzo Friulano I Ferretti 2018

NOT IMPORTED

Grape variety: 100% Friulano
Vinification: low-temperature maceration on the skins for 24 hours. Fermentation: 30% in tonneaux and 70% in steel vats.
Ageing: in the bottle for further 4 months.



MARCHE



MONTECAPPONE MIRIZZI

On some labels you will find the words Mirizzi: it's the surname of Gianluca, the man who oversees the wine venture launched by his family in 1968. In 2015 Gianluca decided to buy a plot of land in Monteroberto, to create his own line as well, all produced in the same well-equipped cellar in Jesi. Here we cover both wineries. The Montecappone range, which is wider, privileges immediate expressiveness and aromatic freshness, in part through slightly early harvests and fermentation at low temperatures. Mirizzi is more structured, playing on a freer, more personal style.



Castelli di Jesi Verdicchio Cl. Utopia Ris. 2016

NOT IMPORTED

Grape variety: 100% Verdicchio
Soil: sandy.
Vinification: fermentation without the skin with the wine remaining in the dregs for 9 months, application of the reduction technique from the picking to the bottling, a good finish in the bottle results.
Ageing: reserve verdicchio wine ferments and refine for 12 months partly in still and 6 months in bottles.





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:
Foodliner Limited

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.



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:
Foodliner Limited

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.





GRATTAMACCO

TUSCANY

Grattamacco dates back to 1977, making it one of the pioneers of the area and a benchmark brand for Italian wine. Its hilltop vineyards can be found in Castagneto Carducci and Bolgheri, at elevations spanning 100-150 meters above sea level. Since 2002, the estate has been part of the Colle Massari Group, who have helped preserve and develop its heritage and history, thus increasing the winery's value. Their wines are exceptional, faithful to the past but always evolving, capable of representing their territory at the highest level.

Grattamacco

Bolgheri Rosso Sup. Grattamacco 2017

Imported by:
Monte Bussan

Grape variety: 65% Cabernet Sauvignon, 20% Merlot, 15% Sangiovese

Soil: calcareous sandstone, marl, and calcareous flysch mixed with white clay.

Vinification and ageing: spontaneous fermentation occurs in 7 hl oak vats with a frequent and gentle manual "pigeage", allowing long macerations and slow release of only fully ripe and noble tannins. This wine was aged for 18 months in oak barrels and was bottled on the 30th of August 2019.



ARGIOLAS

SARDINIA

Without a doubt one of Sardinia's great wineries, Argiolas is capable of producing more than two million bottles, but doing it while offering quality across their entire range, from their daily-drinking wines to their most prestigious selections. Behind it all is the Argiolas family, who are as united as ever, with the third generation now at the helm. Their wines are all made with grapes cultivated in the south, mostly Sardiniana, in the sub-region of Parteolla, though there are some properties in Sulcis as well.



Turriga 2016

Imported by:
Threebond

Grape variety: Cannonau, Carignano, Bovale Sardo, Malvasia Nera

Soil: medium limestone composition, some pebbles and stones, loose rocky layers.

Vinification: painstaking selection of the grapes. Fermentation at controlled temperature 28-32°C. Maceration for about 16-18 days with good use of the delestage technique.

Ageing: 18-24 months in new French oak barriques.





GIANNI DOGLIA

PIEDMONT

With kindness and humility, but now with a certain confidence as well, Gianni tells visitors about his methods in the vineyard and in the cellar, which he says are simple and natural, the most important thing being the care and attention necessary to make flawless wines (indeed, not just flawless, but full of qualities, we might add). He's now recognized as a great interpreter of Moscato d'Asti, so much so that many of his colleagues turn to him for advice. But his Barbera is outstanding as well, and not just the premium versions (Nizza and Genio) but also the affordable, clear, focused and fresh Bosco Donne, a wine aged entirely in steel.

Gianni Doglia
VITICOLTORE IN CASTAGNOLE LANZÈ

Moscato d'Asti Casa di Bianca 2019

NOT IMPORTED



Grape variety: 100% White Muscat
Vinification and ageing: the grapes of the Moscato Casa di Bianca are selected with care in vineyard during the harvest (that take place exclusively manually), after they are pressed with care; the flower must is the result and it's elaborated with the Martinotti method in autoclave, where it will rest on his yeasts for at least 6 months.

March 30

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BIANCAVIGNA
Conegliano Valdobbiadene Brut Biologico



BARONE PIZZINI
Franciacorta Extra Brut Animante



ROSSET TERROIR
Sopraquota 900 2019



TENUTA LUISA
Friuli Isonzo Friulano I Ferretti 2018



MONTECAPPONE - MIRIZZI
Castelli di Jesi Verdicchio Cl. Utopia Ris. 2016

CUSUMANO

Etna Bianco Alta Mora 2019



POGGIO LE VOLPI
Roma Rosso Ed. Limitata 2017

Grattamacco

GRATTAMACCO
Bolgheri Rosso Sup. Grattamacco 2017



ARGIOLAS
Turriga 2016

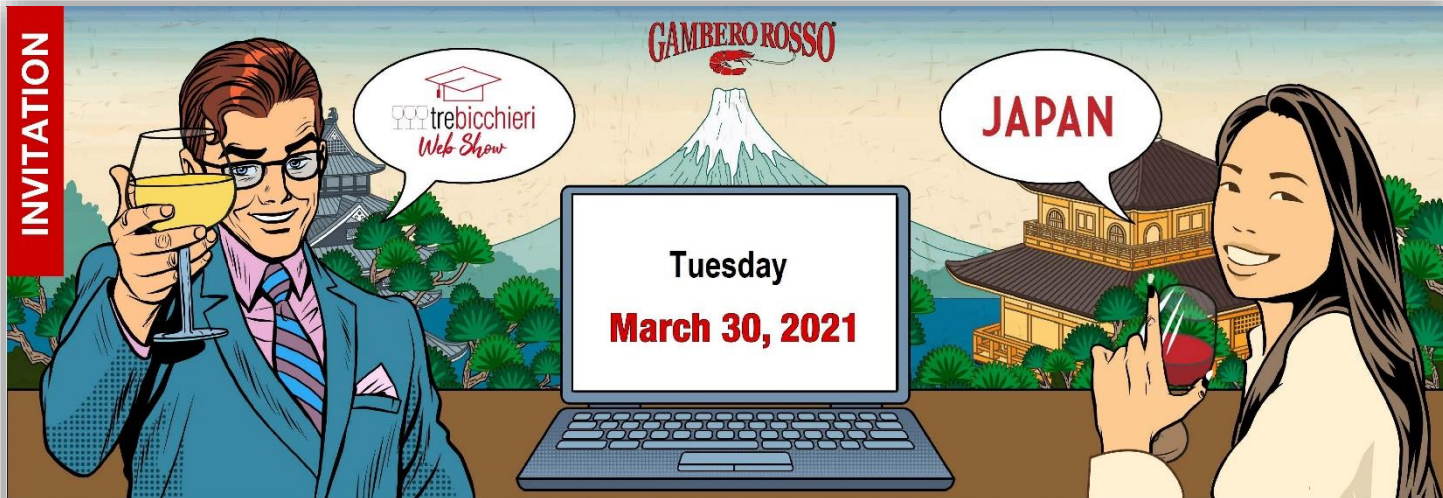
Gianni Doglia
VITICOLTORE IN CASTAGNOLE LANZÈ

GIANNI DOGLIA
Moscato d'Asti Casa di Bianca 2019



TASTING NOTES

INVITATION



TOKYO

TUESDAY, MARCH 30, 2021

THE RITZ – CARLTON TOKYO
TOKYO MID TOWN, 9-7-1 AKASAKA MINATO – KU

WEB SHOW



01.30 PM - 03.00 PM

RESERVATION REQUIRED, PLEASE RSVP: GAMBEROROSSO@ASAHIAGENCY.COM

INVITATION

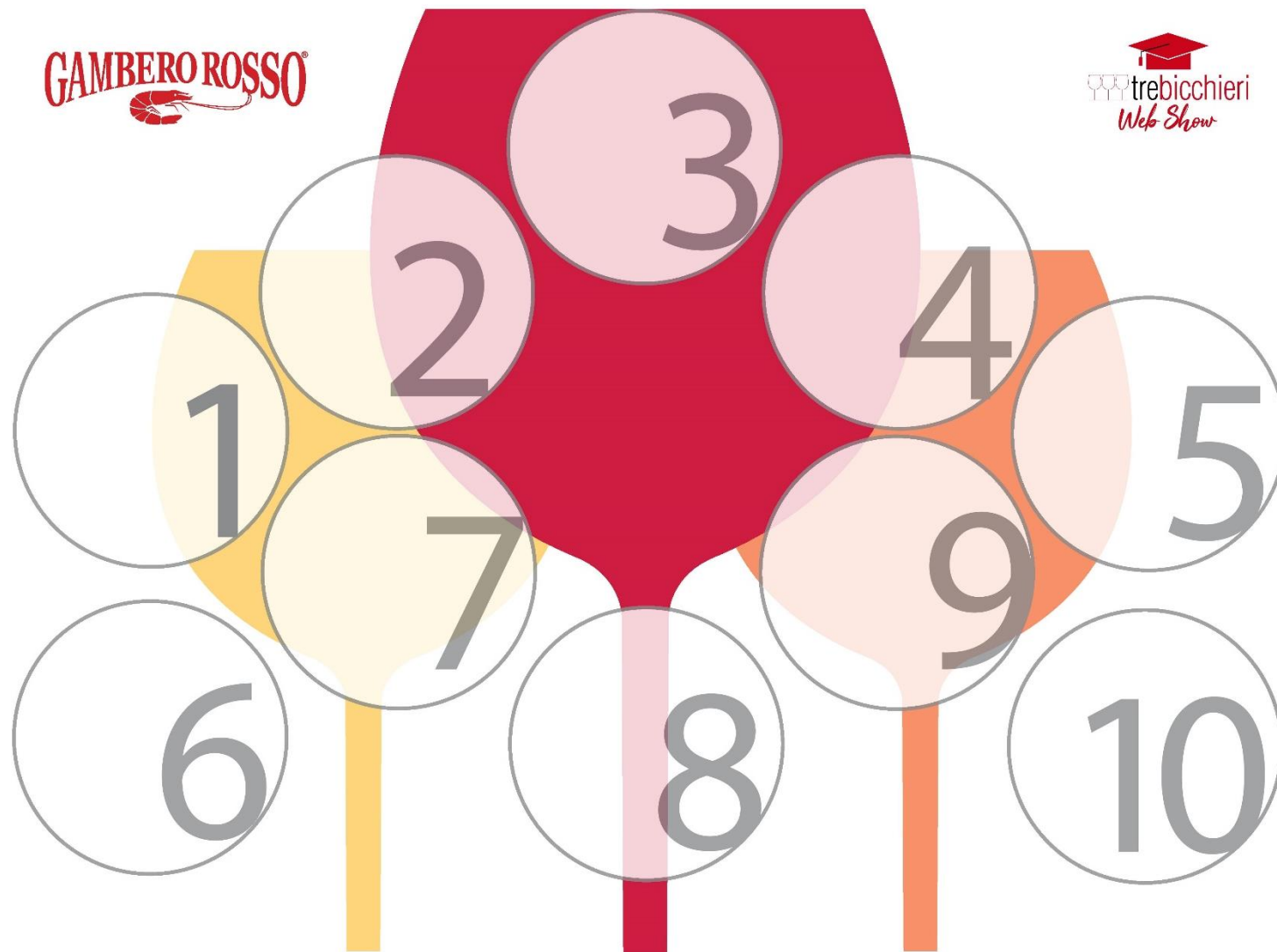


TABLE MATS

PHOTO GALLERY



PHOTOGALLERY



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