



**March 22**

10:00 am (PST)

01:00 pm (EST)

06:00 pm (CET)

*Live* **STREAMING**

on  @GamberoRossoInternational

**REPORT**

**TRE BICCHIERI USA WEB SHOW**

**22/03/2021**

# TRE BICCHIERI USA WEB SHOW

Il 22 marzo si è svolto con grande successo il **Tre Bicchieri Web Show in USA**: 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, interamente dedicata ai migliori bianchi del nord Italia, ha avuto modo di presentare al pubblico statunitense 12 tra le più prestigiose etichette premiate con i **Tre Bicchieri** dalla guida **Vini d'Italia 2021**: un percorso avvincente che si è sviluppato attraverso il racconto di alcune tra le più rappresentative tipologie della nostra Penisola.





**March 22, 2021**

**06:00 pm (CET)**

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VENETO



**BORTOLOMIOL**

Maria Elena, Elvira, Luisa and Giuliana Bortolomol have successfully assumed the reigns of the winery founded by their father, Giuliano, immediately after the Second World War and turned it into one of the most appreciated brands in the world of sparkling wines. A dense network of local growers have proven an invaluable asset, as has the estate vineyards, which are overseen with the utmost respect for the environment. A new venture just outside Montalcino is the fulfillment of Giuliano's Tuscan dream.



**Valdobbiadene Brut Ius Naturae 2019**

Imported by:  
**Wine Warehouse**



**Grape variety:** 100% Glera  
**Vinification:** off skins by gentle pressing.  
Primary fermentation: controlled temperature with selected yeasts.  
Foaming: 25 – 30 days.  
Yeast fining: 3 months.  
Finning in bottle: 2 months.  
Sparkling winemaking method: Martinotti - Charmat





VENETO



## BIANCAVIGNA

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GAMBERO ROSSO

*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.*

BIANCAVIGNA

**Conegliano Valdobbiadene  
Rive di Soligo Extra Brut 2019**

Imported by:  
**Indigenous Selections LLC**

**Grape variety:** 98% Glera, 1% Verdisio, 1% Perera  
**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 controlled temperature, in contact with fine lees.  
**Bottling:** isobaric after sterile filtration.  
**Bottle refinement:** roughly 3 months.



VENETO



## BORGOLUCE

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GAMBERO ROSSO

*In the span of a few decades, Borgoluce has grown into one of the most interesting wineries in Conegliano Valdobbiadene, developing and benefiting from the enormous patrimony at its disposal. Many hectares of vineyards stretch throughout the heart of the hills of Susegana, but ample space is also left to woodland, pasture and activities related to animal husbandry. All stages of production are carried out at their new winery, which was designed to have a low environmental impact, making for a range of great rigor and quality.*



BORGOLUCE

**Valdobbiadene Rive di Collalto Extra Brut 2019**

Imported by:  
**The Sorting Table**

**Grape variety:** 100% Glera  
**Soil:** hills of morainic origin and clay soils with a high concentration of calcium carbonate.  
**Vinification and ageing:** soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts, at 10°C.  
**Ageing** on "fine lees" for 5 months.





## I CAMPI

VENETO

*Founded almost as a lark about fifteen years ago, I Campi has become Flavio Prà's primary job, with the winemaker considerably reducing his work as a consultant. His ten hectares of hillside plots can be found in Soave and Valpolicella, where volcanic soils alternate with marine marl, making for a range dedicated exclusively to traditional wines. The style is well defined according to the types: elegance and suppleness feature in their whites, while fullness and energy characterize their reds.*

I CAMPI



### Soave Cl. Campo Vulcano 2018

NOT IMPORTED

**Grape variety:** Garganega 85%, Trebbiano di Soave 15%

**Soil:** volcanic.

**Vinification:** Destemming and crushing: yes.

Maceration: no.

Clarification: static - natural.

Fermentation container: inox.

Temperatures of fermentation: 18° C.

Yeasts: selected in the cellar.

Fermentation length: 15 - 20 days.

Malolactic fermentation: partial.

Elevage: six months on the yeasts with batonage.

**Ageing:** 6 months in stainless steel.



## LEONILDO PIEROPAN

VENETO

*If Soave is recognized as a quality wine today, a part of the credit must certainly go to the Pieropan family's winery, now managed by brothers Dario and Andrea under the watchful eye of mother Teresita. A large estate, which today reaches into both classic Soave and eastern Valpolicella, is comprised of about seventy organically managed hectares. These give rise to a range of wines that plays more on elegance and longevity than on richness and immediacy.*



PIEROPAN

FONDATAI DAL 1860

### Soave Cl. Calvarino 2018

Imported by:

**Gallo Family Vineyards**

**Grape variety:** 70% Garganega, 30% Trebbiano di Soave

**Soil:** volcanic soil, tufaceous and basalt rich, from the Eocene era.

**Vinification:** the grapes are de-stemmed and crushed with the free run juice fermented separately between 16-18°C in glass-lined cement tanks.

**Ageing:** the wine ages in glass-lined cement tanks for a year. During this period, it remains on the fine lees for increased richness and complexity. After bottling, it ages slowly in the bottle for a few months before release.





## TENUTA LUISA

FRIULI VENEZIA  
GIULIA



*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

Imported by:  
**Vias Imports Ltd**

**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.



## TENUTA STELLA

FRIULI VENEZIA  
GIULIA



*Tenuta Stella, founded in 2010 by Sergio Stevanato, lies in the highest part of Collio, in the district of Dolegna, Sclò, where the steep slopes guarantee a unique microclimate and ideal exposure to the sun's rays. Management has been entrusted to Erika Barbieri and Alberto Faggiani, an outstanding technical staff who produce certified organic wines. The soils are constituted of marine marl and sandstone. Known locally as 'ponca', it was brought to the surface long ago by the lifting of the Adriatic seabed.*



### Collio Friulano 2019

**NOT IMPORTED**

**Grape variety:** 100% Tocai friulano  
**Soil:** marl and sandstone.  
**Vinification:** spontaneous fermentation with wild yeast 100% stainless steel.  
**Ageing:** 90% stainless steel, 10% tonneau, french oak 2" passage for 10 months.





FRIULI VENEZIA  
GIULIA



## EDI KEBER



*Keber is synonymous with Collio. More than ten years have passed since we made his decision to produce one wine known, one white that he would call simply 'Collio'. His was nothing more than a return to his origins, as at one time there was no such thing as producing single-variety wines. Tocai Friulano, Malvasia Istriana and Ribolla Gialla were vinified together, and the result was a stylistic complexity that underlined the territory's identity.*

EDI KEBER



**Collio 2018**

Imported by:  
**Jan D'Amore Wines**  
**Caroline Debbane Selections**

**Grape variety:** 70% Tocai Friulano,  
15% Ribolla Gialla, 15% Malvasia Istriana  
**Soil:** limestone and marl - flysh.  
**Vinification:** manual harvest, whole grape  
pressing, static cold decantation, spontaneous  
fermentation, ageing in concrete tanks.  
**Ageing:** 10-20 years.



FRIULI VENEZIA  
GIULIA



## TIARE ROBERTO SNIDARCIG



*In Friulian dialect, 'tiare' means 'land'. Indeed, it was Roberto Snidarcig's attachment to the land he cultivates that inspired the name for his winery. In small steps, starting with a single hectare on the slopes of Monte Quarin, he managed to grow the producer both in numbers and quality, making it, in a short time, one of the most renowned in the region. Now their headquarters are in Dolegna del Collio, in a new, spacious and well-equipped cellar, where Roberto continues undaunted in pursuit of growth.*



**TIARE®**  
**Collio Sauvignon 2019**

Imported by:  
**Friuli Italian Wines**

**Grape variety:** 100% Sauvignon  
**Soil:** clay silt  
**Vinification:** the grapes picked early are macerated  
for 24 hours at a temperature of 4°C, pressed at 0.8  
atmosphere, clarified for 3 days, and then  
inoculated with indigenous yeasts. The grapes  
picked fully ripe (yellow) are macerated for  
approximately 4 hours at 8°C and pressed at 1.6  
atmosphere, clarified for 5 days, then inoculated  
with selected yeasts. The cut of the different  
masses, 20% of which carries out the malolactic  
fermentation, is done in February, keeping all the  
lees until just before bottling time.





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GAMBERO ROSSO

## BOSCO DEL MERLO

VENETO

The winery headed by Carlo and Roberto Paladin is one of the region's cornerstones, a large producer that operates mainly in the flat area stretching along the Adriatic coast between Veneto and Friuli, though they've also expanded into Franciacorta and Chianti Classico. Their Veneto wines are structured into two distinct brands: Paladin, which is dedicated to early-drinking wines, and Bosco del Merlo, which explores the potential of each grape variety in its most suitable vineyard.

Bosco  
del  
Merlo

Friuli Sauvignon Turrano 2019

Imported by:  
Serendipity Wines LLC Austin

**Grape variety:** 100% Sauvignon  
**Vinification and ageing:** the grape harvest, separated for different clones of the same grape variety of different ages, allows to the creation of harmonic complexity in this product. The first harvest will have the task of providing freshness and minerality and the following will seek structure and body.  
The different portions are vinified separately, the fermentation of the must takes place very slowly at low temperatures. The wine is then aged for 5 months in steel containers on a bed of fine lees in order to enhance its varietal characteristics and to provide the wine with structure and elegance.



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GAMBERO ROSSO

## CANTINA KURTATSCH

ALTO ADIGE

An absolute leader in the Bassa Atesina (South Tyrolean Unterland), Cantina di Cortaccia is the southernmost cooperative in the region. From the wide valley floor of the Adige, the vines climb rapidly towards the Mendola, at 700 meters elevation, on the coolest sites in Penon, and then again up to around 900 meters in Graun. Othmar Donà knows how to manage grapes from such a complex territorial puzzle, dedicating the most significant plots to each selection. The result is a range of wines characterized by a strong territorial identity. Their simpler wines, on the other hand, exalt the qualities of the cultivar.

KURTATSCH  
KELLEREI · CANTINA

A. A. Sauvignon Kofl 2019

Imported by:  
Vineyard Brands

**Grape variety:** 100% Sauvignon  
**Soil:** sandy and gravelly soil rich in dolomite and quartz.  
**Vinification and ageing:** cold maceration for 3 hours, controlled temperature fermentation in stainless steel tanks, ageing on the fine lees in large oak barrels for 12 months.







## LA RONCAIA

La Roncaia, which joined the Fantinel group in 1998, is based in Cergneu, a small hamlet of Nimis and an area made famous by Ramandolo, which is produced here together with Picolit. This irresistible pair of sweet wines, together with the area's renowned whites and reds, adds to the Fantinel family's already rich range, which avails itself of estates both in Collio and Gravel. Thus the producer is able to offer international markets a complete roster of regional specialties.



**Eclisse 2018**

Imported by:  
Trinity Beverage Group

**Grape variety:** 90% Sauvignon, 10% Picolit  
**Soil:** marly soil of Eocene origin.

**Vinification and ageing:** each vine is harvested in order to reach a perfect maturation. Fermentation occurs separately for each grape variety, part in temperature controlled (max 18°C) stainless-steel vats and part in Allier oak barriques. The long contact with fine lees allows to produce a wine with great extract and aromatic complexity. Once assembled, "Eclisse" cuvée further ages in temperature-controlled steel vats until bottling. Then, the wine ages in horizontally placed bottles to reach its perfect evolution.



**BORTOLOMIOL**  
Valdobbiadene Brut Ius Naturae 2019



**BIANCAVIGNA**  
Conegliano Valdobbiadene Rive di Soligo Extra Brut 2019



**BORGOLUCE**  
Valdobbiadene Rive di Colialto Extra Brut 2019



**I CAMPI**  
Soave Cl. Campo Vulcano 2018



**LEONILDO PIEROPAN**  
Soave Cl. Calvarino 2018



**TENUTA LUISA**  
Friuli Isonzo Friulano I Ferretti 2018



**TENUTA STELLA**  
Collio Friulano 2019



**EDI KEBER**  
Collio 2018



**TIARE - ROBERTO SNIDARCIG**  
Collio Sauvignon 2019



**BOSCO DEL MERLO**  
Sauvignon Blanc Turrano 2019



**CANTINA KURTATSCH**  
A. A. Sauvignon Kofl 2019



**LA RONCAIA**  
Eclisse 2018





Dear friend,

we are proud to invite you to a new 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.

#### PARTICIPATING WINERIES

##### BORTOLOMIOL

**Valdobbiadene Brut Ius Naturae 2019** VENETO

##### BIANCAVIGNA

**Conegliano Valdobbiadene Rive di Soligo Extra Brut 2019** VENETO

##### BORGOLUCE

**Valdobbiadene Rive di Colliato Extra Brut 2019** VENETO

##### I CAMPI

**Soave Cl. Campo Vulcano 2019** VENETO

##### LEONILDO PIEROPAN

**Soave Cl. Calvarino 2018** VENETO

##### TENUTA LUISA

**Friuli Isonzo Friulano I Ferretti 2018** FRIULI VENEZIA GIULIA

##### TENUTA STELLA

**Collio Friulano 2019** FRIULI VENEZIA GIULIA

##### EDI KEBER

**Collio 2018** FRIULI VENEZIA GIULIA

##### TIARE - ROBERTO SNIDARCIG

**Collio Sauvignon 2019** FRIULI VENEZIA GIULIA

##### BOSCO DEL MERLO

**Sauvignon Blanc Turrano 2019** VENETO

##### CANTINA KURTATSCH

**A. A. Sauvignon Kofl 2019** ALTO ADIGE

##### LA RONCAIA

**Eclisse 2018** FRIULI VENEZIA GIULIA

INVITATION



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