



REPORT
TRE BICCHIERI SWITZERLAND WEB SHOW
11/03/2021

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L'11 marzo si è svolto con grande successo il **Tre Bicchieri Web Show** in Svizzera: Marco Sabellico, 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 elvetico 14 tra le più prestigiose etichette premiate con i **Tre Bicchieri** dalla guida **Vini d'Italia 2021**: un percorso eterogeneo ed avvincente che si è sviluppato dal Nord al Sud della penisola, toccando tipologie quali Franciacorta, Barbera, Chianti, Primitivo e Amarone.







March 11, 2021
02:00 pm


1859


TENUTA


FELINE


Fam. Ferretti


FRUETO ANTICO


Gianni Doglia


Poggio


ROSSI


Speri


Tacchino


TENUTA MONTETI


TENUTE LUNELLI


TORREVENTO



FERGHETTINA

LOMBARDY

Ferghettina got its start in 1990, when Roberto Gatti and his wife, Andreina, took over management of the original 4 hectares of vineyards in Erbusco. From then on, it was a continued growth, up to the approximately 200 hectares managed today. In the meantime, construction of their new headquarters began in Adro in 2002 and was completed in 2005, while 2016 saw further expansion (completed 2 years later). In short, it can't be said that the Gattis - now joined by their children Laura and Matteo, both enologists - rest on their laurels.



Franciacorta Satèn 2016

Imported by:
Vini Sacripanti

Grape variety: 100% Chardonnay

Vinification: the whole grapes are pressed with a pneumatic press, gently extracting the juice. During vinification, the must is separated into two fractions: free-run must, the best quality juice used for the production of Franciacorta; and second-press juice, which is not destined for bottling. Alcoholic fermentation is carried out in stainless steel tanks at a constant temperature of 16-18 °C. The base wine rests in vats until the spring following the harvest.

Ageing: 36 months.



ROSSET TERROIR

VALLE D'AOSTA

The recent investments made are a tangible sign of how much Nicola Rosset believes in Valdostan. 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.





FEUDO ANTICO

ABRUZZO

Founded as a DOC appellation in 2008 and 'promoted' to DOCG in 2019, Tullum is the smallest Italian appellation in terms of size. But it has a very important standard bearer: Feudo Antico, a winery that has focused and continues to focus on the territory's potential like few others. Unlike many other Abruzzo cooperatives, here we are dealing with a small producer: about fifty members oversee 20 hectares of vineyards, bringing painstaking attention and respect for nature and the environment to their work while following principles of organic farming.



Tullum Pecorino Biologico 2019

NOT IMPORTED

Grape variety: 100% Pecorino

Soil: medium texture slightly calcareous, permeable and by nature dry at harvest time.

Vinification: spontaneous fermentation starter due to yeasts naturally present on organic grapes with maceration of the skins and following fermentation in concrete tanks.

Ageing: on yeasts in concrete and steel tanks. The wine is bottled without being filtered nor stabilized.



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

NOT IMPORTED

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.





TACCHINO



PIEDMONT

Romina and Alessio lead one of the area's most vibrant wineries, thanks to a rare spirit of initiative combined with a strong passion for their work. Their wines, every type and level, benefit from the extreme care shown, and their top selections frequently make appearances during our tasting finals. Indeed, we've tasted many greats over the years, making Tacchino one of the region's most distinguished producers. At the heart of it all is the valuable work done with Dolcetto di Ovada, which despite its peculiarities once risked falling into oblivion. Their range is characterized by a clear, modern style.



Barbera del M.to Albarola 2016

Imported by:
Von Salis Wein Landquart

Grape variety: 100% Barbera

Soil: clayey-calcareous.

Vinification and ageing: fermentation in stainless steel vats at controlled temperature 28°C.

Malolactic fermentation: developed.

Conditions and duration of the perfection:
in Tonneaux 500 lt for a period from 12 to 24 months and in bottle for 1 year.



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 LANZE

Nizza V. V. 2018

Imported by:
Gerstl Weinsektionen

Grape variety: 100% Barbera

Vinification and ageing: the grapes are harvested manually and carefully stored in boxes for transport to the cellar, crushed and fermented at a controlled temperature with a maceration of about 15 days. When it is drawn off, the wine is refined in a small wooden barrels for about 18-24 months. The wine is then left to rest for about 6 months in a steel tank. At this point is possible to proceed with the bottling.





TUSCANY



BARONE RICASOLI

Here stands a castle whose origins go back almost a thousand years. The Ricasoli family, documented wine merchants as far back as the late 15th century, have lived in it since time immemorial. And then there's the story of Bettino, the "iron baron" inventor of the famous "Chianti formula". These are just a few of the highlights of the history of this authentic Italian 'château'. In more recent times they've distinguished themselves for a forward-thinking zoning project that further evidences the dynamism faithfully expressed by wines conceived with a modern but intimately 'Chianti' approach.



Chianti Cl. Gran Selezione Colledilà 2017

Imported by:
Paul Ullrich Ag

Grape variety: 100% Sangiovese

Soil: clayey-limestone.

Vinification and ageing: harvesting and selection of the best grapes in the vineyard by hand. The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and the inoculated with selected yeasts. Fermentation temperature 24-27°C. Duration of fermentation and maceration on the skins about 14-16 days.

Barrel ageing: 18 months in 500-litre tonneaus of which 30% new and 70% second passage.



TUSCANY



TENUTA MONTETI

The Baratta family's Tenuta Monteti is located near Capalbio, in the southernmost part of Maremma wine country. The varieties grown are exclusively international and range from Petit Verdot to Cabernet Franc, from Cabernet Sauvignon to Merlot, all the way to Alicante Bouschet. A modern production approach is natural here, with maturation carried out in small oak barrels of various ages, depending on the wine. The style is rich, with Mediterranean nuances amplifying their wines' personality.



Monteti 2016

Imported by:
Archetti Vini d'Italia
Seclì Weinwelt

Grape variety: 45% Petit Verdot,

30% Cabernet Sauvignon, 25% Cabernet Franc

Soil: complex, stony structure on a substratum of clay.

Vinification: temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

Ageing: 18 months in French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing. No fining or filtering.





TUSCANY



PIAGGIA



The estate's vineyards are situated in the municipalities of Poggio a Caiano and Carmignano, and fall within the Carmignano DOCG appellation. The original site was purchased in the mid 1970s by Mauro Vannucci, and just a few years later he decided to look after its vineyards. Today, after other acquisitions, the property has grown to 25 hectares, 15 of which are planted with vines. Sangiovese, Merlot, Cabernet Sauvignon and Cabernet Franc are all grown. Silvia, Mauro's daughter, now runs the estate.



Carmignano Ris. 2017

Imported by:
Vini Vergani + Co. AG

Grape variety: 70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot

Soil: medium-textured soil with clay and galestro.

Vinification: the grapes are carefully selected by hand and then vinified separately in small containers in order to maximise skin extraction. Fermentation is carried out without selected yeasts; skin contact varies from a minimum of 18 days to a maximum of 25-28 days, depending on the variety, during which time punching down and pumping over are carried out.

Ageing: at least 6 months in bottle.



UMBRIA

TENUTE LUNELLI
CASTELBUONO

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 2018

Imported by:
L'Antica Cantina

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



TORREVENTO



In recent years, Francesco Liantonio's winery has become a stylistic benchmark for the Castel del Monte appellation, thanks to a series of wines in which complexity, freshness and elegance combine with tradition and territorial identity. Most of the estate's vineyards are situated in the Alta Murgia National Park, on rocky limestone, karst soil, while their rented plots are located in the Itria Valley and Salento.



Castel del Monte Rosso Bolonero 2019

Imported by:
Several Importers



Grape variety: Nero di Troia, Aglianico
Soil: calcareous-clayey alluvial with medium texture.
Vinification: fermentation with maceration.
Ageing: steel 8 months - bottle.



PUGLIA



FELLINE



For over a quarter of a century, Gregory Perrucci has been among those leading a revival in the winemaking traditions of Salento, especially through the recovery and development of old Apulian bush-trained vines. The vineyards are situated in various parts of the Primitivo di Manduria appellation and on different types of soil, from sandy ones, near the sea, to rocky terrain, from red to black soil. The wines are modern, elegant, rich in fruit and exhibit great aromatic clarity.



Primitivo di Manduria Zinfandel Sinfarosa Terra Nera 2017

Imported by:
Stefan Hofer Wine



Grape variety: 100% Californian Zinfandel
Soil: very deep and alluvial soil, overlaying tufaceous badrock.
Growing system: cordone speronato.
Mechanization: limited.
Ageing: 6 months in French and American oak.



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GAMBERO ROSSO

TENUTA SANT'ANTONIO

VENETO

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:
Vini Sacripanti

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 Raising: 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.



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GAMBERO ROSSO

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.



Amarone della Valpolicella CI. Sant'Urbano 2016

Imported by:
Fischer Weine Sursee AG
Wyhus Belp

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.





BARONE RICASOLI
Chianti Cl. Gran Selezione Colledilà 2017



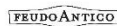
DAL CERO - TENUTA CORTE GIACOBBE
Soave Sup. Runcata 2018



FELLINE
Primitivo di Manduria Zinfandel Sinfarosa Terra Nera 2017



FERGHETTINA
Franciacorta Satèn 2016



FEUDO ANTICO
Tullum Pecorino Biologico 2019



GIANNI DOGLIA
Nizza V. V. 2018



PIAGGIA
Carmignano Ris. 2017



ROSSET TERROIR
Sopraquota 900 2019



SPERI
Amarone della Valpolicella Cl. Sant'Urbano 2016



TACCHINO
Barbera del M.to Albarola 2016



TENUTA MONTETI
Monteti 2016



TENUTA SANT'ANTONIO
Amarone della Valpolicella Campo dei Gigli 2016



TENUTE LUNELLI - CASTELBUONO
Montefalco Rosso Ziggurat 2018



TORREVENTO
Castel del Monte Rosso Bolonero 2019





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 **Marco Sabellico**, curator of the Vini d'Italia guide: participants, producers and conductor find themselves comfortably in front of their computers, tasting the wines carefully selected and delivered to you by Gambero Rosso. **Marco Sabellico** joined Gambero Rosso in 1990, where he heads the many wine publications and activities of the company. Since 2007 he has led guided tastings and seminars for the international press at the Gambero Rosso World Tour in major cities around the world. Since 2010 he is Senior Editor of Gambero Rosso Vini d'Italia guide book.

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

BARONE RICASOLI
Chianti Cl. Gran Selezione Colledilà 2017 TUSCANY

DAL CERO - TENUTA CORTE GIACOBBE
Soave Sup. Runcata 2018 VENETO

FELLINE
Primitivo di Manduria Zinfandel Sinfamosa Terra Nera 2017 PUGLIA

FERGHETTINA
Franciacorta Satèn 2016 LOMBARDY

FEUDO ANTICO
Tullum Pecorino Biologico 2019 ABRUZZO

GIANNI DOGLIA
Nizza V. V. 2018 PIEDMONT

PIAGGIA
Carmignano Ris. 2017 TUSCANY

ROSSET TERROIR
Sopraquota 900 2019 VALLE D'AOSTA

SPERI
Amarone della Valpolicella Cl. Sant'Urbano 2016 VENETO

TACCHINO
Barbera del M.to Albarola 2016 PIEDMONT

TENUTA MONTETI
Monteti 2016 TUSCANY

TENUTA SANT'ANTONIO
Amarone della Valpolicella Campo dei Gigli 2016 VENETO

TENUTE LUNELLI - CASTELBUONO
Montefalco Rosso Ziggurat 2018 UMBRIA

TORREVENTO
Castel del Monte Rosso Bolonero 2019 PUGLIA



PHOTOGALLERY

SWITZERLAND WEB SHOW

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SWITZERLAND WEB SHOW

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