

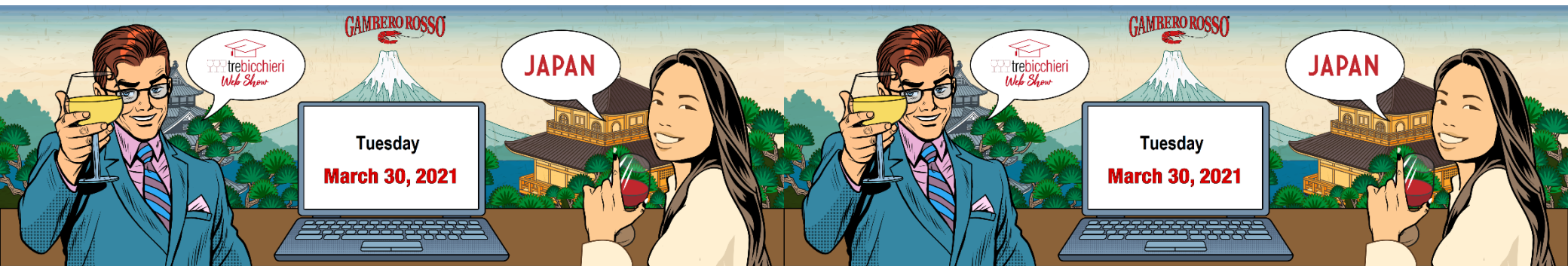


REPORT  
TRE BICCHIERI JAPAN WEB SHOW  
30/03/2021

# 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 9 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**  
**04:30 pm - 06:00 pm (JST)**



**MEROTTO**

VENETO

*Graziano Merotto is a shy producer, a man of few words who's strongly tied to his land. He's also capable of almost unexpected verve and sensitivity. Over the years he's managed to grow the winery in his image, remaining deeply bound to the Prosecco of these hills, the fruit of the only Glera cultivated along the gentle slopes that suddenly become steep, rendering it an area that's as gorgeous as it is arduous to climb. His range explores all the potential of the Treviso grape variety, interpreted with a keen eye to sapidity and harmony.*



**MEROTTO**  
 AZIENDA AGRICOLA

**Valdobbiadene Rive di Col San Martino Brut**  
**Cuvée del Fondatore Graziano Merotto 2019**

Imported by:  
**Vino Hayashi Corporation**



**Grape variety:** 100% Glera  
**Vinification and ageing:** on-skins maceration under soft pressure. The must is put into an autoclave for about 60 days then left to rest for a further 120 days on its own yeasts.



LOMBARDY



## FERGHETTINA

2  
GAMBERO ROSSO

*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:  
**Mottox Inc.**

**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.



FRIULI VENEZIA  
GIULIA



## TENUTA STELLA

3  
GAMBERO ROSSO

*Tenuta Stella, founded in 2010 by Sergio Stevanato, lies in the highest part of Collio, in the district of Dolegna, Sclè, 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.





trebicchieri  
Web Show

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:  
Wine Curation

**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.



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Web Show

CASALE DEL GIGLIO

LAZIO

*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®



Anthium Bellone 2020

Imported by:  
Memo's Co. Ltd

**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.





## 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

Imported by:  
Kataoka & Co. Ltd

**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.



## VITE COLTE

### PIEDMONT

Over the years Terre da Vino's premium line wines, Vite Colte (Est. 1980), has found increasing definition. At the base is a shared agronomic protocol that brings together 180 members who cover a total of no less than 300 hectares of vineyards. Vintage after vintage, their range exhibits greater adherence to the traditional characteristics of the area's wines, bolstered by prized plots in the municipalities of Barolo and Serralunga d'Alba. Their rich portfolio touches on Nebbiolo, Barbera, Dolcetto, Arneis, Cortese and Moscato.



### Barolo del Comune di Barolo Essenze 2016

NOT IMPORTED

**Grape variety:** 100% Nebbiolo

**Soil:** soils are of marine sedimentary origin, dating back to the "Piedmont Tertiary Basin", and are characterised by the presence of sedimentary calcareous clay marl, alternating layers of marl and sand or sandstone, with a prevalence of Sant'Agata Marl.

**Vinification and ageing:** harvesting is followed by alcoholic fermentation, with maceration on skins for about 20 days. Malolactic fermentation takes place in steel. The wine then ages in small oak barrels for 24 months. This is followed by a further six months in the bottle before release for sale.





## BADIA A COLTIBUONO

TUSCANY

*Territorial to the core, Badia a Coltibuono's wines are some of the most stylistically discernible examples of the Chianti Classico appellation. In spite of fashion and changes in climate, they have managed to maintain a unique and inimitable character, demonstrating that the power of terroir sometimes exceeds all else. Their vineyards, which have been cultivated organically since 2000, are mostly located in Monti in Chianti, a southern offshoot of the Gaiole subzone bordering Castelnuovo Berardenga.*



**Chianti Cl. 2018**

Imported by:  
**JET Japan Europe Trading**

**Grape variety:** 90% Sangiovese, 10% Traditional grapes  
**Soil:** clay, and limestone rock.  
**Vinification:** fermentation with indigenous yeasts. Cap managed with punchdown. Maceration on the skins for 3 weeks.  
**Ageing:** 12 months in french and austrian oak casks of varying sizes.



## DONATO D'ANGELO DI FILOMENA RUPPI

BASILICATA

*The winery got its start in 2001 with the purchase of about twenty hectares in Barile, Ripacandida and Maschito, mostly planted with Aglianico. Today it's run by Filomena Ruppi and her husband Donato D'Angelo, a key figure in the recent history of Aglianico del Vulture, thanks to decades of experience at his family's winery. Production is limited (around 150 thousand bottles a year), focusing on the territory's main grape, and follows a classic style, leading to structured, generous, long-lived wines.*



**Aglianico del Vulture Donato D'Angelo 2017**

**NOT IMPORTED**

**Grape variety:** 100% Aglianico  
**Soil:** volcanic origin, medium texture.  
**Vinification:** once grapes has been crushed, fermentation takes place in stainless steel for approximately 10 days.  
**Ageing:** 18 months in Tonneaux.



**March 30**

**04:30 pm - 06:00 pm (JST)**



**MEROTTO**  
Valdobbiadene Rive di Col San Martino Brut  
Cuvée del Fondatore Graziano Merotto 2019



**FERGHETTINA**  
Franciacorta Satèn 2016



**TENUTA STELLA**  
Collio Friulano 2019



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



**CASALE DEL GIGLIO**  
Anthium Bellone 2020



**FEUDO ANTICO**  
Tullum Pecorino Biologico 2019



**VITE COLTE**  
Barolo del Comune di Barolo Essenze 2016



**BADIA A COLTIBUONO**  
Chianti Cl. 2018



**DONATO D'ANGELO DI FILOMENA RUPPI**  
Aglianico del Vulture Donato D'Angelo 2017



INVITATION



# TOKYO

**TUESDAY, MARCH 30, 2021**

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

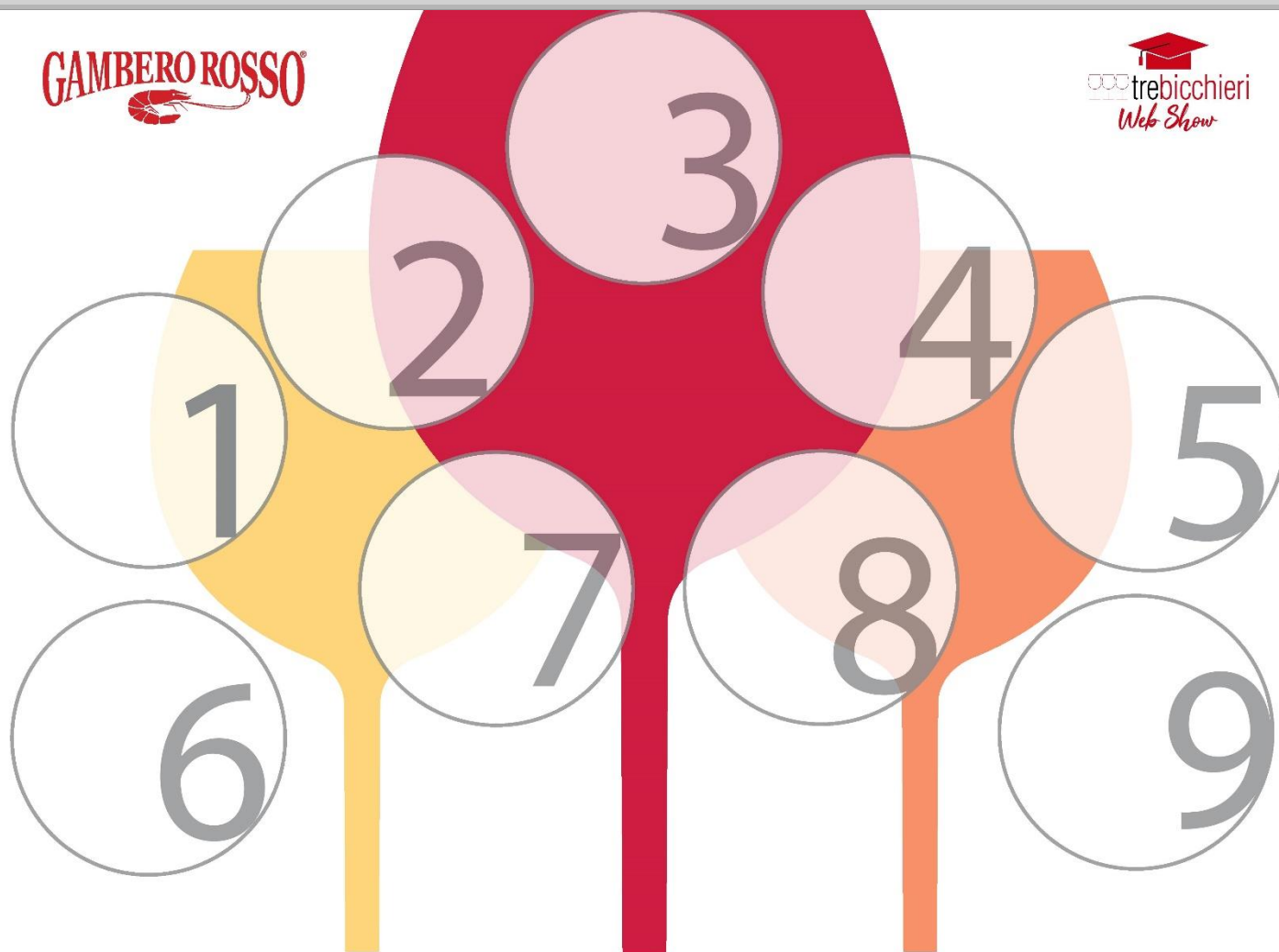
**WEB SHOW**



**04.30 PM - 06.00 PM**

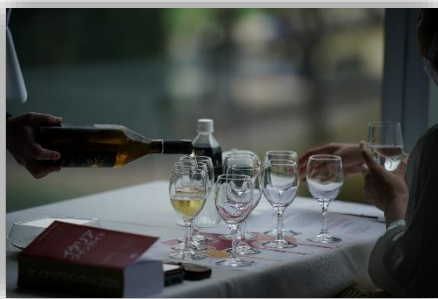
RESERVATION REQUIRED, PLEASE RSVP: [GAMBEROROSSO@ASAHIAGENCY.COM](mailto:GAMBEROROSSO@ASAHIAGENCY.COM)

INVITATION



## TABLE MATS

# PHOTOGALLERY



# PHOTOGALLERY



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# JAPAN WEB SHOW PARTICIPANTS

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