



**March 24**

10:00 am (PST)

01:00 pm (EST)

06:00 pm (CET)

*Live* **STREAMING**

on  @GamberoRossoInternational

**REPORT**

**TRE BICCHIERI USA WEB SHOW**

**24/03/2021**

# TRE BICCHIERI USA WEB SHOW

Il 24 marzo si è svolto con grande successo il **Tre Bicchieri Web Show** in **USA**: 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 del centro sud, 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 in un percorso eterogeneo ed avvincente.







**March 24, 2021**

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SICILY



**CUSUMANO**



*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:  
**Terlato Wines**

**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.







SARDINIA



PALA



*Pala is an impressive producer that has contributed to making the territory of Sardinia famous and prestigious. It's led by Mario Pala and his family, with the valuable help of Fabio Angius, Mario's commercial director and right-hand man. Their wines do a fine job transmitting the territory and share a charming, characteristic and subtle sapidity. In addition to Sardinia, the winery makes use of plots in Terralbese. Here they cultivate Bovale, still ungrafted, on sandy soils. Their entire range delivers, from the simpler wines of the Silenzi line on up.*



PALA

Vermentino di Sardegna Stellato 2019

Imported by:  
**Banville Wine Merchants**

**Grape variety:** 100% Vermentino

**Soil:** sandy and clayey-calcareous rich in pebbles, medium hill, 150/180 m above sea level.

**Vinification and ageing:** the must obtained by the soft pressing of the grapes after a first clean and the addition of yeasts selected in our own vineyards, ferments in stainless steel vats at a controlled temperature of 12° C. Having completed fermentation, the wine remains in contact with the fine lees for about five months at the end of which, after cleaning, it is bottled.



SARDINIA



SURRAU



*Surrau is indubitably one of the producers that has most convinced of late. Credit goes to Tino Demuro and his staff, true children of Gallura, who've managed to bottle impressive wines while also developing a concrete commercial strategy that's slowly gaining the producer recognition worldwide. Hospitality is also priority, thanks to a lovely cellar, open year round, which hosts exhibitions, conferences and meetings of all kinds. Their range comprises whites made with Vermentino, some very interesting reds, and some admirable Metodo Classico sparklers.*



SURRAU

Vermentino di Gallura Sup. Sciala 2019

Imported by:  
**Dalla Terra**

**Grape variety:** 100% Vermentino

**Soil:** derived from granite weathering at medium consistency, tending to sandy.

**Vinification:** during the harvest, the use of cold happens immediately after the destemming and crushing process. After a brief contact of the skins with the must, alcoholic fermentation takes place in stainless steel tanks with controlled temperature around 16-18°C, where it will evolve for a few months in contact with its fine lees (bâtonnage).





## 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:  
please contact: [s.tombesi@cantinatollo.it](mailto:s.tombesi@cantinatollo.it)

**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.



## TENUTA TERRAVIVA

ABRUZZO

The winery was founded in the 1970s by Gabriele Marano, who decided to combine his work as a building contractor with that of a winemaker. The turning point came in 2006, when the producer passed into the hands of Gabriele's daughter Pina and her husband Pietro Topi. They slowly transformed the estate by turning towards organic farming and deliberately adopting artisan winemaking techniques carried out with indigenous yeasts and spontaneous fermentation. Today Montepulciano, Trebbiano, Cerasuolo and Pecorino give rise to wines marked by character, energy and sincerity.

TENUTA ● / ● TERRAVIVA

**Cerasuolo d'Abruzzo Giusi 2019**

Imported by:  
Vinea Inc.

**Grape variety:** 100% Organic Montepulciano  
**Vinification:** the grapes are gently destemmed and pressed. The pressed grapes are gently pressed again. The must is separated from the strongest lees fermentation (alcoholic fermentation at 16°C with native yeasts).

**Ageing:** 6 months in steel tank, and at least 3 months in bottle.





## VALLE REALE

ABRUZZO

The winery established by Leonardo Pizzolo dates back to the late 1990s. From Verona he moved to a magical part of Abruzzo, an uncontaminated area with the protected natural parks of Gran Sasso, Majella and Sirente-Velino all nearby. Biodynamic principles are applied in the vineyards while an artisanal approach has been adopted in the cellar, making for characterful, territorial wines, from their basic offerings to their 'cru' (Sant'Eusanio, San Calisto, Vigna del Convento, Vigneto di Popoli), which benefit from the added complexity.



### Montepulciano d'Abruzzo Vign. di Popoli 2015

Imported by:  
**Winebow Inc.**



**Grape variety:** 100% Montepulciano d'Abruzzo  
**Soil:** stony soil with little clay.  
**Parcel size:** 10 hectares.  
**Year of planting:** 1960.  
**Exposure:** South East.  
**Training system:** Pergola Abruzzese.



## 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.



### Roma Rosso Ed. Limitata 2017

Imported by:  
**Impero Wines**



**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.



## DONNACHIARA

CAMPANIA

*Ilaria Petitto has demonstrated her ability in running this winery in Irpinia. It is named after Chiara Mazzoleni, a noblewoman from Campania who married surgeon Antonio Petitto, with the lovely Torre Le Nocelle estate in Irpinia making up part of her dowry. With the help of winemaker Riccardo Cotarella, Ilaria produces a neat range of wines that embrace the main appellations in Irpinia. She exploits the potential of Aglianico, Greco and Fiano and promotes them on the main world markets with professionalism and determination.*



**Taurasi 2016**

Imported by:  
**Folio Fine Wine Partners**

**Grape variety:** Aglianico 100%  
**Soil:** clay.  
**Vinification and ageing:** manual grape picking, after pressing the must is put into stainless steel tanks at controlled temperature. Maturation on the skins for 15 days. Malolactil fermentation takes place in barriques. Refining in bottle: 12 months.



## FELLINE

PUGLIA

*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:  
**Volio Imports**

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





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 Verdeca for the whites.



**Gioia del Colle Primitivo Senatore 2017**

Imported by:  
**Wine4all**

**Grape variety:** 100% Primitivo  
**Soil:** chalky and clayey hills.  
**Vinification:** the grapes are carefully selected in the cellar, crushed, de-stemmed, and put in fermenters. The alcoholic fermentation on the skins allows the extraction of all their precious substances: fruity aromas, polyphenols, tannins... Each step takes place at controlled temperature. After separating the pomaces, the wine is moved in steel tanks.  
**Ageing:** slowly in 50 hl second-passage Slavonian oak barrels, for about 12 months.



SICILY



## PIETRADOLCE



With the latest acquisitions in Feudo di Mezzo, this charming estate, one of Sicily's most famous, has grown to comprise more than 30 hectares of vineyards. The new underground cellar is so well integrated into the landscape that in the direction of the hill, it's truly difficult to know where one begins and the other ends. Inside, together with the most modern technology, we find many works of art, such as those by Alfio Bonanno, a world-famous exponent of 'Land Art' or the beautiful sculpture 'Pietre d'Acqua' by Veronese artist Giorgio Vigna.



**Etna Rosso Archineri 2017**

Imported by:  
**Empson USA Inc.**

**Grape variety:** 100% Nerello Mascalese  
**Soil:** stony, light sandy loam.  
**Vinification:** grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.  
**Ageing:** 14 month in French, fine grain oak barrels, light toast. Natural malolactic fermentation.







SICILY



## COTTANERA

12  
GAMBERO ROSSO

*Cottanera Iannazzo is one of Etna's most important producers in terms of quality and surface area. It was founded thanks to the foresight and vision of the late Guglielmo Cambria and his brother Enzo. The grandchildren of the latter, Mariangela, Emanuele and Francesco, are continuing the family adventure, bringing new enthusiasm and the same dedication to their work. In addition to their prized selections made with native cultivars, it's worth mentioning the successful use of international grapes as well (including Cabernet Sauvignon, Merlot and Syrah, which have been present on Etna since the 19th century).*



### Etna Rosso Feudo di Mezzo 2016

Imported by:  
**Indigenous Selections LLC**

**Grape variety:** 100% Nerello Mascalese

**Soil:** lava.

**Vinification:** destemming and maceration with skin contact, at controlled temperature, 28°C, for about 30 days. Fermentation in controlled temperature, 26-28°C, with constant pumping of must over grapes and wine-pressing. Malolactic fermentation in French oak casks.

**Ageing:** 14-16 months in French oak casks, followed by 18 months aging in bottle.



CUSUMANO



FEUDO ANTICO

TENUTA TERRAVIVA



COPPI



CUSUMANO

Etna Bianco Alta Mora 2019

PALA

Vermentino di Sardegna Stellato 2019

SURREAU

Vermentino di Gallura Sup. Sciala 2019

FEUDO ANTICO

Tullum Pecorino Biologico 2019

TENUTA TERRAVIVA

Cerasuolo d'Abruzzo Giusi 2019

VALLE REALE

Montepulciano d'Abruzzo Vign. di Popoli 2015

POGGIO LE VOLPI

Roma Rosso Ed. Limitata 2017

DONNACHIARA

Taurasi 2016

FELLINE

Primitivo di Manduria Zinfandel Sinfaro Terra Nera 2017

COPPI

Gioia del Colle Primitivo Senatore 2017

PIETRADOLCE

Etna Rosso Archineri 2017

COTTANERA

Etna Rosso Feudo di Mezzo 2016





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

##### COPPI

**Gioia del Colle Primitivo Senatore 2017** PUGLIA

##### COTTANERA

**Etna Rosso Feudo di Mezzo 2016** SICILY

##### CUSUMANO

**Etna Bianco Alta Mora 2019** SICILY

##### DONNACHIARA

**Taurasi 2016** CAMPANIA

##### FELLINE

**Primitivo di Manduria Zinfandel Sinfarosa Terra Nera 2017** PUGLIA

##### FEUDO ANTICO

**Tullum Pecorino Biologico 2019** ABRUZZO

##### PALA

**Vermentino di Sardegna Stellato 2019** SARDINIA

##### PIETRADOLCE

**Etna Rosso Archineri 2017** SICILY

##### POGGIO LE VOLPI

**Roma Rosso Ed. Limitata 2017** LAZIO

##### SURRAU

**Vermentino di Gallura Sup. Sciala 2019** SARDINIA

##### TENUTA TERRAVIVA

**Cerasuolo d'Abruzzo Giusi 2019** ABRUZZO

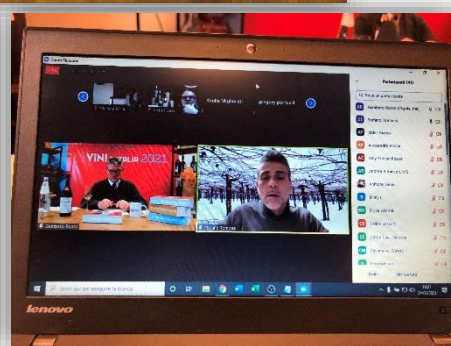
##### VALLE REALE

**Montepulciano d'Abruzzo Vign. di Popoli 2015** ABRUZZO

INVITATION



# PHOTOGALLERY



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