



**March 29**

10:00 am (PST)

01:00 pm (EST)

07:00 pm (CET)

*Live* **STREAMING**

on  @GamberoRossolInternational

**REPORT**

**TRE BICCHIERI USA WEB SHOW**

**29/03/2021**

# TRE BICCHIERI USA WEB SHOW

Il 29 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, dedicata ad alcune delle migliori realtà vitivinicole italiane del centro-nord, 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, attraverso un percorso eterogeneo ed avvincente.





**March 29, 2021**  
**07:00 pm (CET)**  
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VENETO



OTTELLA



The winemaking venture launched many years ago by Lodovico Montesor together with his sons Francesco and Michele has grown into one of Lugana's most beautiful estates. Over the years, the producer has expanded the area under vine, first in the direction of Ponti sul Mincio, where the red grapes are cultivated, and in recent years in Valpolicella, in Romagnano, where they cultivate about twenty hectares of traditional grape varieties. The winery's heart, however, remains in Lugana, where it seeks to bring out the wines' varietal qualities and ageworthiness.



**Lugana Molceo Ris. 2018**

Imported by:  
**Vias Imports Ltd**  
**Lyra Wines**

**Grape variety:** Turbiana 100%  
**Ageing and fermentation:** delicate, soft pressing of the whole bunch far most of the production, the rest with gentle destemming by oscillation. Thereafter, a strict protocol of vinification: partial malolactic fermentation, ageing for 16 months on fine lees and yeasts, which mostly takes place in steel and the rest of the time in wooden tonneaux and barriques.







## PERLA DEL GARDA

LOMBARDY

*Through patient work, in the year 2000 brother and sister Giovanna and Ettore Prandini revived viticulture on the family estate, a property that goes back generations. Production started in 2006, in a modern, three-level cellar that allows for gravity-flow winemaking. 30 hectares are mainly cultivated with Turbiana, and give rise to multifaceted Lugana. Organic certification is already in place, testifying to their commitment to environmental sustainability.*



**Lugana Sup. Madonna della Scoperta 2017**

Imported by:  
**RWK Imports Llc**  
**Bottega Sirvino Llc**  
**Fjn Fine Wines Llc**



**Grape variety:** 100% Turbiana

**Soil:** calcareous clay soil, morainic origin.

**Vinification:** acclimatization at 10°C (50°F), careful selection of grapes.

Pressing: soft pressing of whole grapes.

Fermentation in temperature controlled stainless steel tanks at 15°C.

Length of fermentation: 8/10 days.

**Ageing:** in stainless steel tanks, at least 20 month on the lees.



## 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**

**NOT IMPORTED**

**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.





## 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:  
**Dalla Terra & Uve Enterprises Inc.**

**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.



## BARONE RICASOLI

TUSCANY

*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:  
**Folio Fine Wine Partners**

**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.





## TENUTA DI ARCENO

### TUSCANY

Near Castelnuovo Berardenga, the "capital" of the southernmost area of Chianti Classico, we find the increasingly convincing, American-owned Tenuta di Arceno (Kendall-Jackson Group), which produces wines of impeccable quality and craftsmanship. From Chianti's Sangiovese, with its clean, modern style and a focus on not detracting from personality and character, to Bordeaux-based blends that exhibit the same care and elegance.



### Chianti Cl. Ris. 2017

Imported by:  
**Jackson Family Wines**

**Grape variety:** 90% Sangiovese,  
10% Cabernet Sauvignon

**Tasting notes:** the aromas are dominated by ripe raspberry fruit and candied apples, followed by floral notes and nutmeg. The powerful nose gives way to an elegant balance of expressive fruit. The palate follows with tart cherry pie, red licorice, and sweet tobacco. A long finish shows hints of cedar and cypress. It will be extraordinary to experience this wine's evolution in the cellar and it is expected to age gracefully.

**Ageing:** 10 months French oak, 24 months total aging.



## TENUTA MONTETI

### TUSCANY

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:  
**Wolfpack Worldwide LLC**  
**A. Bommarito Wines**  
**A.H.D. Wine Import LLC**

**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:  
**Several Importers**  
 please contact: [silvia@piaggia.com](mailto:silvia@piaggia.com)

**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.



TUSCANY



## CAIAROSSA



Situated in the southernmost part of the province of Pisa, not far from the sea, Caiarossa is dedicated to principles of biodynamic agriculture. Syrah, Cabernet Sauvignon and Franc, Sangiovese, Merlot, Chardonnay and Vignier all grow well here. In the winery itself, which is structured on four levels and designed according to principles of Feng Shui, winemaking is powered by gravity. Because of its colors, location, and construction techniques used, it's been included in the Toscana Wine Architecture project, which is promoted by the region of Tuscany and comprises 14 wineries all chosen for their peculiarities.



CAIAROSSA

Aria di Caiarossa 2016

Imported by:  
**Wineberry America**

**Grape variety:** Cabernet Franc, Merlot, Syrah, Cabernet Sauvignon

**Vinification:** maceration on the skins between 15 and 25 days. Alcoholic fermentation in concrete tanks of 50 hectoliters (only indigenous yeasts) at controlled temperature, max. 28°C.

Two pumping-over a day for about 7 to 10 days, then once a day until the end of maceration. Malolactic fermentation in concrete tanks and wooden casks.

**Ageing:** in barriques and tonneaux for about 14 months, using 15% of new oak. Then 6 months in concrete tanks before bottling.





TUSCANY



## TENUTA DI SESTA



Founded in the 1960s by Giuseppe Ciacci, Tenuta di Sesta gets its name from one of southern Montalcino's most well-known areas. One of few veteran producers operating in the district, today it's led by Andrea and Francesca together with their father, Giovanni. The family have managed to go further in bringing out the unique attributes of their vineyards, situated at around 350 meters above sea level on calcareous soils, rich in clay and iron. It's here that the grapes for their Brunello are cultivated. An unexpectedly pure wine aged in medium-sized oak barrels, it's also long-lived.



## Brunello di Montalcino 2015

Imported by:  
**Enotria Wine Imports**

**Grape variety:** 100% Sangiovese Grosso  
**Vinification:** grape harvest period: from 15/09 to 04/10.  
Method of harvest: manual.  
Duration of maceration: 21/25 days.  
Maximum temperature of fermentation: 26° degrees  
**Ageing and bottling:** containers: Slovenian oak barrels of 30 hl for 30 months; 12 months in stainless steel containers.  
Minimum refinement in bottle: 6 months.  
Type of bottle: Bordeaux 750ml ("bordeaux") bottle of 600 grams.  
Stopper: natural cork



VENETO



## SPERI



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 Cl. Sant'Urbano 2016

Imported by:  
**Empson & Co.**

**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.







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## 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:  
Dalla Terra



**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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OTTELLA

Lugana Molceo Ris. 2018

PERLA DEL GARDA

Lugana Sup. Madonna della Scoperta 2017

TACCHINO

Barbera del M.to Albarola 2016

BADIA A COLTIBUONO

Chianti Cl. 2018

BARONE RICASOLI

Chianti Cl. Gran Selezione Colledilà 2017

TENUTA DI ARGENO

Chianti Cl. Ris. 2017

TENUTA MONTETI

Monteti 2016

PIAGGIA

Carmignano Ris. 2017

CAIAROSSA

Aria di Caiarossa 2016

TENUTA DI SESTA

Brunello di Montalcino 2015

SPERI

Amarone della Valpolicella Cl. Sant'Urbano 2016

TENUTA SANT'ANTONIO

Amarone della Valpolicella Campo dei Gigli 2016



March 23  
at 07:00 pm (CET)  
at 10:00 am (PST)  
at 01:00 pm (EST)



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

**BADIA A COLTIBUONO**  
Chianti Cl. 2018 TUSCANY

**BARONE RICASOLI**  
Chianti Cl. Gran Selezione Colledilà 2017 TUSCANY

**CAIAROSSA**  
Aria di Caiarossa 2016 TUSCANY

**OTTELLA**  
Lugana Molceo Ris. 2018 VENETO

**PERLA DEL GARDA**  
Lugana Sup. Madonna della Scoperta 2017 LOMBARDY

**PIAGGIA**  
Carmignano Ris. 2017 TUSCANY

**SPERI**  
Amarone della Valpolicella Cl. Sant'Urbano 2016 VENETO

**TACCHINO**  
Barbera del M.to Albarola 2016 PIEMONTE

**TENUTA DI ARCENO**  
Chianti Cl. Ris. 2017 TUSCANY

**TENUTA DI SESTA**  
Brunello di Montalcino 2015 TUSCANY

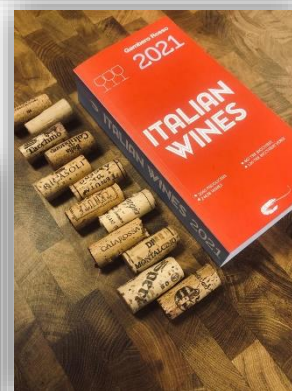
**TENUTA MONTETI**  
Monteti 2016 TUSCANY

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

INVITATION



# PHOTOGALLERY



# USA WEB SHOW PARTICIPANTS

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