

INVITATION

GAMBERO ROSSO®  


trebicchieri

2022  
ANTEPRIME

DON'T MISS THE OPPORTUNITY TO TASTE AND BET ON AN EXCLUSIVE SELECTION OF  
THE LATEST VINTAGE OF TRE BICCHIERI AWARDED WINES IN VINI D'ITALIA GUIDE 2022

OSLO

FRIDAY, MAY 6, 2022

CAMPO DE' FIORI

*Josefinesgate 23, 0351 Oslo*

PROGRAMME

12:00 – 13:00 **VIN MONOPOLET/TOP BUYER PRE-TASTING**

14:00 – 17:00 **TRADE TASTING**

17:00 – 19:00 **WINE LOVERS TASTING**

16:30 **TOP ITALIAN RESTAURANTS AWARDING CEREMONY**

MASTERCLASS

14:00 – 15:00 **TRE BICCHIERI WINES**



GamberoRossolInternational



RSVP: [POST@CAMPO.NO](mailto:POST@CAMPO.NO)

**Pulltex®**  
wine concepts for wine lovers

**PRESS RELEASE**

**Tre Bicchieri show in Oslo**

*A unique premium tasting to get in touch with the awarded Italian wines in Vini d'Italia*

**Gambero Rosso** is ready to come back to **Norway** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The **Tre Bicchieri World Tour** will reach **Oslo** on **Friday, May 6**. The event will take place in a celebrated Italian restaurant in town, **Campo de' Fiori**, that will host a lively walk around tasting from 2pm to 7pm. The selection of wines will feature a very huge portfolio of native Italian grapes produced by some of the most consistent and emerging wineries.

The program includes a **masterclass** guided by **Lorenzo Ruggeri**, co-editor of Vini d'Italia 2022. The class, scheduled at noon, will propose a virtual and tasty trip from the northern tip of the Peninsula till the southern corner thanks to some special selected **Tre Bicchieri** wines.

The **Top Italian Restaurants Awarding Ceremony** in Oslo is scheduled at 4:30pm. The best restaurants, pizzerias and wine bars will be rewarded according to the **Top Italian Restaurants 2022** ratings.

After Oslo the tour will move to Munich on May 12, and it will stop in Dusseldorf on May 14.

**ABOUT VINI D'ITALIA 2022**

Solidity, vitality, enthusiasm. This is the picture that emerges from the **35th edition of the Vini d'Italia guide**: Italian wine today is capable of showing off widespread quality in all regions at a level that surprises even the most experienced taster. Vini d'Italia guide is the result of a year of work by an expert team of tasters who have travelled the country interviewing producers and visiting wineries. The guide reviews 2,634 wineries and a total of 25,417 wines, awarding the classic scores ranging from 1 to 3 Glasses according to the quality of the label. The level of maximum quality is growing with 1,982 wines reaching the finals, and 476 that have won the coveted Tre Bicchieri recognition. Despite the adversities created by the pandemic crisis, manufacturers have demonstrated numerous positive results and good planning skills for international expansion. Vini d'Italia is translated into German, English, Chinese and Japanese. Available on Apple and Amazon.

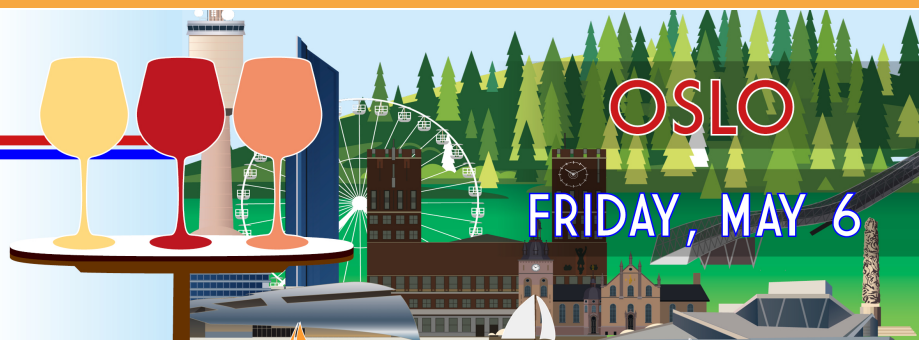
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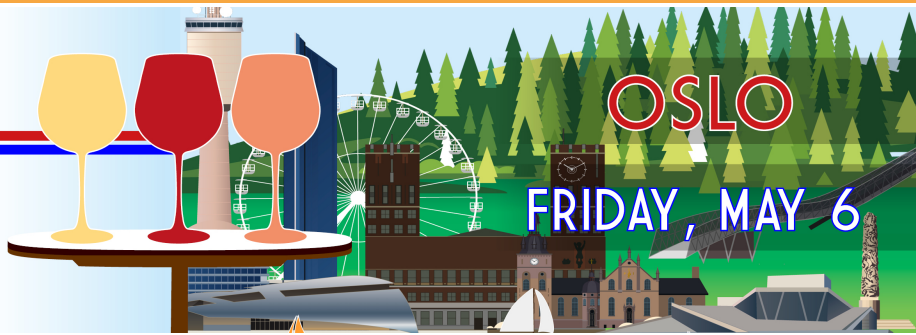
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**16:30 TOP ITALIAN RESTAURANTS AWARDING CEREMONY**

**MASTERCLASS**

**14:00 - 15:00 TRE BICCHIERI WINES - ITALY IN A NUTSHELL**

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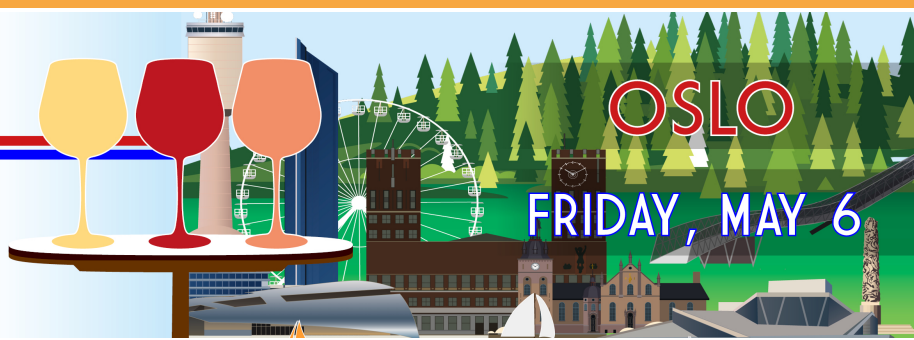
## About Top Italian Restaurants

On the international level, Italian cucina is living a golden moment. For appeal, variety, new openings, wide distribution. In large hotel groups, Italian restaurant dining is no longer one of the many, but rather the flagship place. At the same time the new openings dedicated to our flavours have tripled, while the buzz revolving around pizza is simply extraordinary, from the surprising global trend of Roman-style pinsa, to the new gourmet versions, while the success of Neapolitan pizza keeps on at full speed. The world wants Italy, products with local flavour, native grape varieties, new and surprising intensity: customers who cross the threshold of a restaurant want to cross our borders, marrying our style of enjoying the table. The work of mapping Italian flavour in the world continues at full speed, the Top Italian Restaurants guide celebrates its fifth edition, enhancing the experiences of authentic Italian taste abroad. Starting from restaurants, awarded with Forks, bistros and trattorias with Shrimps, wine bars and wine tables with Bottles, pizzerias with Slices; the rating is the classic Gambero Rosso one, from one to a max of three. Approximately 800 places are selected in the guide.

[www.gamberorossointernational.com/restaurants](http://www.gamberorossointernational.com/restaurants)



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**Special Awarded Wines Vini d'Italia 2022****Red of the Year**

Brunello di Montalcino V. del Suolo 2016

**Argiano****White of the Year**

Rosazzo Terre Alte 2018

**Livio Felluga****Sparkler of the Year**

Cartizze Brut La Rivetta 2020

**Villa Sandi****Sweet of the Year**

Zhabib Passito 2020

**Hibiscus****Rosé of the Year**

Zero Gaglioppo Rosato 2020

**Brigante****Winery of the Year****Guido Berlucchi & C.****Best Value for Money**

Brindisi Rosso Susumaniello

Oltreme' 2019

**Tenute Rubino****Grower of the Year****Gianni Doglia****Up-and-Coming Winery****Bentu Luna****Co-Operative Winery of the Year****San Marzano****Award for Sustainable Viticulture****Brigaldara****Solidarity Award****San Salvatore****WWW.GAMBEROROSSOINTERNATIONAL.COM**