

# trebicchieri 2023





# THE METROPOLITAN FAVILION

125 West 18th Street New York, NY 10011

# **TASTING**

01:00 - 05:00 PM | TRADE & MEDIA TASTING

04:00 PM | TOP ITALIAN RESTAURANTS AWARDING CEREMONY

SPECIAL GUEST: CONSORZIO VINI DI ROMAGNA

# **MASTERCLASS**

11:00 AM | CONSORZIO VINI DI ROMAGNA

RSVP ONLINE: WWW.GAMBEROROSSO.US QUESTIONS: STEPHANIE@GAMBEROROSSO.US | PH (213) 985-1011





# **PRESS RELEASE**

#### Tre Bicchieri o'clock in New York

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

**Gambero Rosso** is ready to come back to **New York** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The Tre Bicchieri World Tour will reach the Big Apple on Friday, March 10. The event will take place at the scenic Metropolitan Pavilion that will host a lively walk around tasting from 1pm to 5pm. 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 Giuseppe Carrus, editor of Vini d'Italia guidebook. The lecture, at 11am, is going to offer a virtual trip to Emilia Romagna, thanks to a fine selection of Albana and Sangiovese wines. Plus, at 4:00pm is scheduled the Awarding Ceremony celebrating the best Italian restaurants in New York according to the Top Italian Restaurants 2023 ranking.

Special guest of the event is the Consorzio Vini di Romagna, that will arrange a special tasting corner inside the event.

Data in hand, 2022 it was a year to remember for Italian wine in the world. According to the latest data from Federvini Observatory edited by Nomisma and TradeLab, a record figure of 8 billion euro has been reached at the end of the year: a net +12% over 2021. Among the growth factors for the export, the more than favourable trend of the exchange rate euro-dollar and the very strong recovery of tourism at global level which has especially boosted wine consumption in the HoReCa channel. The 2023 Gambero Rosso World Tour promises to be even richer and more intense, with dedicated seminars led by Gambero Rosso experts.

#### **About Vini d'Italia 2023**

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. 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 2023 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 2,628 wineries and a total of 25,421 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 2,096 wines reaching the finals, and 455 that have won the coveted Tre Bicchieri recognition. Vini d'Italia is translated into German, English, Chinese and Japanese Available on Apple and Amazon.







# PRESS RELEASE

#### **About Gambero Rosso**

Gambero Rosso, the most important multimedia brand in the Italian food and wine world, celebrates its 36 years of activity. In 1986, Gambero Rosso took its first steps as an insert in a daily newspaper, but by the next year its first Guida dei Vini went to print, the 1988 edition. After that, dozens of guides and books followed. In 1999, Gambero Rosso Channel, the first thematic television channel in Europe, began broadcasting. Shortly after, a constellation of the Città del Gusto sites was founded in Italy, followed by Gambero Rosso Academy in the rest of the world, with cooking classes for professionals and amateurs, along with courses about wine, journalism master programs, and seminars on restaurant management. Recently, the company was launched on the stock market. Meanwhile, a fascination with Italy has been growing in the world, a longing for its authentic products, and Gambero Rosso events organized around the globe have multiplied. Since the first ones in 1990, the number of events on our international calendar has grown to over 40.



### Consorzio Vini di Romagna

Wine speaks the language of a land. Emilia Romagna, a lush scarf that is lulled betweend teh sea and the Apennines, rippling through hills and valleys designe by the patterns of orchards and vineyards alternating with farmhouses, villages, towers, and fortresses. Life has a particular flavour in Emilia Romagna. It holds a genuine passion for wine, fruit of the earth and hard work, and the earnest smile of the people who produce it. It possesses the character and culture of the land: open, welcoming, hospitable. And it holds the knowledge of the wine growers who, having learnt to manage the entire wine cycle over time, have developed it into a distinct excellence. From the vocation of a territory to the tradition of a culture, the Wines of Emilia Romagna narrate their true story, their places of origin, and the personality of those who live in them. The Consorzio will offer an extensive tasting in New York, ranging among the most celebrated wines from the area such as Sangiovese Doc and Albana Docg wines, plus a guided seminar scheduled at 11am.







# GAMBERO ROSSO trebicchieri TOUR 2023

# **PRESS RELEASE**

# **FRIDAY, MARCH 10, 2023**

# **NEW YORK**

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# **PRESS RELEASE**



### **About Top Italian Restaurants**

On the international level, Italian cucina is living a golden moment. For appeal, variety, new openings, wides 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 three. Approximately 800 places selected in the guide. max are

www. gamber or osso in ternational. com/restaurants

#### WWW.GAMBEROROSSOINTERNATIONAL.COM



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### **PRESS RELEASE**

# **Special Awarded Wines Vini d'Italia 2023**

#### Red of the Year

Chianti Classico Petrignano '19 Dievole

#### White of the Year

Castelli di Jesi Verdicchio Classico San Paolo Riserva '19

**Pievalta** 

#### **Sparkler of the Year**

Franciacorta Pas Dosé Parosè '16 Mosnel

#### **Sweet of the Year**

Orvieto Classico Superiore Muffa Nobile Pourriture Noble '20

Decugnano dei Barbi

#### Rosé of the Year

Riviera del Garda Classico Valtènesi Chiaretto Lettera C'20

Pasini San Giovanni

Winery of the Year **Bertani** 

#### **Best Value for Money**

Abruzzo Pecorino '21 Tenuta Terraviva

**Grower of the Year Giovanna Maccario** 

**Up-and-Coming Winery** Lodali

**Cooperative Winery of the Year** Cantina Due Palme

**Award for Sustainable Viticulture Arnaldo Caprai** 

> **Solidarity Award** Frescobaldi/Gorgona





