

COPENHAGEN FEBRUARY 17, 2023



ODD FELLOW PALÆET – KONCERTSALEN

Bredgade 28

DK-1260 København K.

TASTING

12:00 - 19:00 | **PROFESSIONALS TASTING**

16:00 - 19:00 | **WINE LOVERS/WINE CLUBS TASTING**

15:00 | **TOP ITALIAN RESTAURANTS AWARDING CEREMONY**

SPECIAL GUEST: *CONSORZIO VALTÈNESI*

MASTERCLASS

13:00 - 14:00 | **CONSORZIO VALTÈNESI**

15:30 - 16:30 | **TOP ITALIAN WINES**

RSVP: PROMOSITALIA.DK@GMAIL.COM

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PRESS RELEASE

Tre Bicchieri o'clock in Copenhagen

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 **Denmark** with an extensive tasting of **premium Italian wines awarded in Vini d'Italia guidebook**. The **Vini d'Italia Tour** will reach **Copenhagen** on **Friday, February 17**. The event will take place in the elegant **Odd Fellow Palaeet - Koncertsalen**, that will host a lively walk around tasting from noon 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 **two masterclasses** guided by **Lorenzo Ruggeri**, co-editor of Vini d'Italia guidebook. The first one, at 1pm, will feature the elegant **Valtènesi** rosé wines produced on the shores of Lake Garda, while the second one, planned at 3:30pm, is going to display **a virtual and tasty trip from the northern tip of the Peninsula till the southern corner**. At 3:00pm is scheduled the Awarding Ceremony celebrating the **best Italian restaurants in Copenhagen according to the Top Italian Restaurants 2023 ranking**.

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 was calibrated on the needs of the wineries: the watchword was "diversify". For this reason consolidated and emerging markets have been touched, with a truly global coverage, accompanied by the enhancement of the most virtuous Italian dining experience at every stage. After Copenhagen, the Tour will move to Zurich on February 20, then will stop in London on February 23.

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. The guide reviews 2,626 wineries and a total of 25421 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 2,093 wines reaching the finals, and 455 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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VINI D'ITALIA 2023



Consorzio Valtènesi

The vines are grown across the rolling moraine hills of the Western Lake Garda region, with small flatlands dotted among the gentle slopes. The climate here is mild thanks to the proximity of the lake, a Mediterranean between the Alps which thankfully manages to tame an otherwise harsh climate. The lake also makes it possible for many farmers of the region to cultivate olives, lemons and capers, as well as grapes. This is the land of Groppello grape that gets its name from the small, compact shape of its bunch. This is the most typical kind of grape found on the western shores of Lake Garda and is unique to the Valtènesi region. The Consortium will prepare a tasting point in Copenhagen, while a dedicated masterclass will take place at noon. The focus will be on the Valtènesi, a model of elegant and charming rosé wines. Low in color, high in flavor.

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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. They are above all, but not only, dedicated to wine, supported by the translations of the guide Vini d'Italia. That volume is translated in German, English, Chinese and Japanese.



About Top Italian Restaurants

On the international level, Italian cucina is living a golden moment. For appeal, variety, new openings, wider 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

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Special Awarded Wines Vini d'Italia 2023

Red of the Year

Chianti Classico Petignano '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 Charetto 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**



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