

DÜSSELDORF

MARCH 18, 2023

VINI D'ITALIA 2023



RHEINTERRASSE DÜSSELDORF

Josef-Beuys-Ufer 33, 40479 Düsseldorf

TASTING

13:30 - 19:00 | **TRADE AND PRESS TASTING**

16:00 - 19:00 | **WINE LOVERS (ENTRANCE € 25)**

16:00 | **TOP ITALIAN RESTAURANTS AWARDING CEREMONY**

SPECIAL GUESTS:

CONSORZIO TUTELA VINO CUSTOZA DOC

CONSORZIO VINI DI ROMAGNA

REGIONE LOMBARDIA

SALENTO WINES

MASTERCLASS

12:30 | **CONSORZIO TUTELA VINO CUSTOZA DOC**

14:30 | **TASTE OF LOMBARDY**

17:00 | **VIRTUOUS ROOTS OF SALENTO**

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ACQUA MINERALE NATURALE
TRENTINO ITALIA

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wine concepts for wine lovers

Tre Bicchieri o'clock in Dusseldorf

ProWein Kick off: 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 **Germany** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The **Tre Bicchieri World Tour** will reach **Düsseldorf** on **Saturday, March 18**, the day before **ProWein 2023**. The event will take place in the elegant **Rheinterrasse Düsseldorf**, that will host a lively walk around tasting from 1:30pm to 7:00pm. 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 **three masterclasses guided by Marco Sabellico and Lorenzo Ruggeri, Editors of Vini d'Italia 2023 guide**. The first seminar, planned at 12:30pm, will feature the crispy and fragrant white wines of **Custoza**, while the second one, **Taste of Lombardy**, is going to offer a unique chance to get in touch with the finest wines and food specialties of the region. Lastly, at 5:00pm, the third lecture will display a proper selection of wines from Apulia thanks to the **Virtuous Roots of Salento** project. At 4:00pm is scheduled the Awarding Ceremony celebrating the **best Italian restaurants in Düsseldorf according to the Top Italian Restaurants 2023** ranking.

Special guest of the event are the **Consorzio Tutela Vino Custoza Doc**, **Consorzio Vini di Romagna**, **Regione Lombardia** and **Salento Wines**, that will arrange **four tasting corners** 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** is 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 Düsseldorf, the Tre Bicchieri World Tour will move to Auckland on May 12 and in Singapore on May 24.

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PRESS RELEASE

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.

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.

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**Consorzio Tutela Vino Custoza Doc**

During the event, the editors of Vini d'Italia guide will hold a masterclass about Custoza wines, showcasing a premium selection of the crispy and elegant white wines produced in the region of Veneto, in the province of Verona. The seminar will take place at 12:30. The DOC is named after Custoza, a historical village in the Municipality of Sommacampagna. The settlement was an ancient watch and guard station built in the period of the wars between Mantua and Verona in the 13th century, and which controlled the hills of the nearby Via Postumia from above. Custoza DOC wines, according to the rules governing its production, are made mainly with native grapes such as Garganega, Trebbianello (local biotype of Tocai friulano) and Bianca Fernanda (local Cortese clone), plus local grape varieties. The result is a vibrant and gentle wine with good aging potential.

**Regione Lombardia**

Lombardy is one of the largest regions and the industrial and agricultural engine of Italy located in the north of the country with Milan as a regional capital. The region is bordered to the north by Switzerland and by the Emilia-Romagna region to the south, Trentino-Alto Adige and Veneto to East, and Piedmont to the west. The region has surprisingly much to offer. Started with breathtaking mountainous lakes and medieval towns finished with small artisan wineries in hidden places and local mountain cuisine. During the event, Regione Lombardia will arrange a special corner tasting featuring Oltrepò Pavese wines, Lugana Wines, the wines produced within the province of Mantova, and much more. The labels will be paired with some local food specialties such as the unique Gorgonzola and the refined Salame di Varzi.



La rigenerazione del Salento agroalimentare

Salento Wines (Radici Virtuose)

Radici Virtuose is an investment programme funded by the Italian Ministry of Agricultural, Food and Forestry Policies to support regeneration and redevelopment of the Ionian-Salentino agriculture affected by the Xylella Fastidiosa epidemic. Promoted by the Ionian-Salentino Quality Agri-food District, it contains major projects to achieve agricultural production diversification and supply-chain integration, and broader enhancement of the PGI oil "Olio di Puglia", and the PDO wines "Primitivo di Manduria", "Salice Salentino" and "Brindisi". The philosophy is in fact to support the recovery of agri-food SMEs damaged by Xylella, while promoting the Ionian-Salentino PGI oil and PDO wine products as ambassadors of an agri-food industry that strives to renew itself from the roots.

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CONSORZIO
VINI DI
ROMAGNA

Consorzio Vini di Romagna

Wine speaks the language of a land. Romagna, a lush scarf that is lulled between the sea and the Apennines, rippling through hills and valleys designed by the patterns of orchards and vineyards alternating with farmhouses, villages, towers, and fortresses. Life has a particular flavour in 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 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 Düsseldorf, ranging among the most celebrated wines from the area such as Sangiovese Doc and Albana Docg wines.



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

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SATURDAY, MARCH 18, 2023

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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 Dos Paros 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
Valt nesi 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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