



SMARTVILLAGE BOGENHAUSEN

Rosenkavalierplatz 13
81925 München

TASTING

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

16:00 - 19:00 | **WINE LOVERS TASTING (ENTRANCE € 20)**

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

SPECIAL GUESTS

CONSORZIO VALTÈNESI

MADE IN VICENZA

CONSORZIO TUTELA PRIMITIVO DI MANDURIA

MASTERCLASS

12:30 | **CONSORZIO VALTÈNESI**

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Tre Bicchieri o'clock in Munich

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 **Germany** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The **Tre Bicchieri World Tour** will reach **Munich** on **Thursday, March 16**. The event will take place in the elegant **Smartvillage Bogenhausen**, 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 a **masterclass guided by Marco Sabellico and Lorenzo Ruggeri, Editors of Vini d'Italia 2023 guide**. The seminar, planned at 12:30pm, will feature the elegant **Valtènesi rosé wines** produced on the shores of Lake Garda: light in color, high in flavor. At 4:30pm is scheduled the Awarding Ceremony celebrating the **best Italian restaurants in Munich according to the Top Italian Restaurants 2023** ranking. Special guests of the event are the **Consorzio Valtènesi**, the **Consorzio di Tutela Primitivo di Manduria** and **Made in Vicenza** association, that will arrange **three special 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 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 Munich, the Tre Bicchieri World Tour will move to Dusseldorf on May 18, the day before the ProWein.

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.

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Consorzio di Tutela Primitivo di Manduria

The Consorzio di Tutela del Primitivo di Manduria was officially born on the 16th february 1998 thanks to the commitment of a group of producers to build a juridical institut capable of protecting the "Primitivo di Manduria" wine.

Today, the Consorzio is composed by 65 winemaking and bottling companies and by more than 1800 passionate vine-growers.

The Consorzio di Tutela del Primitivo di Manduria will create a tasting point in Munich, showcasing a wide range of products from the area.



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 Munich, 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.



Camera di Commercio
Vicenza

Made in Vicenza

Made in Vicenza is a special company of the Camera di Commercio di Vicenza, which aims to promote the terroir of the province through innovative services and connections thanks to a high level of knowledge and skills. Made in Vicenza will create a tasting point in Munich, showcasing a wide range of flavors and products from the area. We remind that the province of Vicenza is located in the Veneto region in the northern part of Italy.

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THURSDAY, MARCH 16, 2023

MUNICH

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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

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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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