

The Lion and the Grape

Wine, Food & Veneto's Terroir

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CONSORTIUM

The Consortium for the D.O.C. Wines of Gambellara (Vicenza): Giuseppe Zonin is the new President

Giuseppe Zonin is the new President of the "Consorzio di tutela dei Vini D.O.C. di Gambellara", which will soon be able to boast – in early May 2008 – the awarding of D.O.C.G. status for the Recioto produced in this uncontaminated area – a real oasis of unspoiled flora and fauna lying over deposits from an ancient volcano – situated on the border between [...]

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On Sunday there's Cantine Aperte: 4 million Italians (and foreigners, too) will visit over a thousand of the nation's vigneroni

No less than 4 million Italians will lay siege to the nation's wine producers during the course of the 16th edition of "Cantine Aperte" ("Open Cellars"), which will take place on Sunday 25th May. This is a highly popular event that allows consumers to get to know the world of wine "from the inside". They learn where and how the most famous wines are [...]

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FOOD & COOK

I.G.P. Vialone Nano rice: the traditional Fair returns in the autumn in Isola della Scala, near Verona

The countdown has already started towards the 42nd edition of the Fiera del Riso ("Rice Fair"), the traditional annual event that takes place at Isola della Scala in the Province of Verona and which represents Italy's most important occasion for analysing the state of the rice market.

Verona has been involved since the 1400s in growing this cereal, which arrived in Europe in the wake of Alexander the Great, and whose cultivation developed predominantly in the North of the country, in the Po River plain. The Verona area in particular produces the only Italian rice – and the first in Europe – to be guaranteed by the [...]

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Amarone 2004: a very good year

Following two not very easy years, marked by contrasting weather conditions, the 2004 Amarones display all the characteristics of a very fine vintage indeed. In the same way as the '90, '95 and 2000, the vintage shown pre-release in Verona just a few weeks ago will undoubtedly fulfil the expectations of both producers and consumers, especially international ones. The growth trend of this wine – both in quality and quantity – appears to be constant and consolidated, to the extent that, in terms of its role and prestige, it can even challenge the fine reds from Piedmont. The total number of bottles sold last year was 8.3 million (they were 1.5 million only ten years ago).

«No sooner had they undergone their malolactic fermentation – explains Daniele Accordini, oenologist and director of the Valpolicella Cooperative Winery – the 2004 Amarones immediately displayed excellent keeping and maturation potential, with all the conditions for great longevity. They have quite high acidity, generally low pH and a dense and very polymerized polyphenolic profile: those are the reasons why the 2004 vintage is one for the long haul. Even in the first phase of ageing one could pick out the different characteristics of the denomination's finest terroirs, which, in this vintage, once again offer expressions that are truly unique and fascinating».

«From an analytical point of view – adds Accordini – the 2004 Amarones can be compared with those of 2000, with a well-balanced level of alcohol and highish acidity counterpointed by good amounts of extract. The common denominators in the 2004s are elegance, finesse and freshness, thanks to the satisfactory alcohol balance and a very moderate residual sugar content that make the wines very drinkable and easy to match with food. This is a year that I have no qualms with defining as excellent, and one that will undoubtedly reveal a whole host of different territorial and stylistic interpretations».

The numbers of the Valpolicella production system continue to become increasingly significant. At the tasting in Verona the general impression amongst the 200 or so trade journalists and winemakers present was extremely positive: it is absolutely a year to lay down in one's cellar, even if – in view of the wine's easy-drinking style – saving reasonable quantities for future drinking will be a fairly arduous task.

These are the figures regarding "Amaroneshire":

5,839 hectares under vine and catalogued in the Valpolicella vineyard register (of these, 53% are on hillsides and 23% at the base of hills);

1,226 companies producing grapes for Amarone;

390 areas for the drying of the grapes.

90 million Euros is the total value of the grapes produced;

170 million Euros is the value of the stocks of Amarone in producers' cellars and

220 million Euros is the overall turnover of the Valpolicella D.O.C..

WINERIES & WINEMAKERS

La Cappuccina: the source of a great Soave

Pietro, Sisto and Elena Tessari of La Cappuccina are the owners of an estate that has been performing at a high level of quality for many years now. Their wines, which are well distributed and rightly [...]

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Sorelle Bronca

"Sorelle Bronca" established in the Colbertaldo viniculture reality, a small rural country in the heartland of Conegliano and Valdobbiadene Prosecco DOC region in mid 1980s. The wine – area owned by the [...]

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Cantina di Custoza

Cantina di Custoza, founded in 1968 by 83 winegrowers, today has 227 associates who deliver grapes from 1000 hectares of vineyards. Its vineyards are on hills and foothills exposed to the south and south-west [...]

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INTERNATIONAL EVENTS

Quality certification is on its way for Grappa from the Veneto

The first quality certificate for Grappa Veneta (Grappa from the Veneto) is soon to make an appearance: in fact, it is the project for drawing up a set of regulations – devised by the Istituto Grappa Veneta in cooperation with Veneto Agricoltura (the Veneto Agriculture Board) and the Veneto Region – for guaranteeing and ensuring the quality of Grappa Veneta that will make this premium Italian product unique.

As Alessandro Maschio, President of the Istituto Grappa Veneta underlines, «Our goals are to identify the grappa's ideal chemical and organoleptic characteristics and create a tasting panel that will evaluate [...]

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U.V.I.V.E



Territory

La Montecchia, Conte Emo Capodilista: Happy 500 anniversary Andrea Palladio!

Palladio was the architect who built our home in 1555. Nature itself seems to be wanting to celebrate Palladio's 500 anniversary. When we met a year ago with our dear friend and winemaker Donato Lanati, we were hoping in a good 2007 vintage that could provide wines reminiscent of the beauty and elegance of Palladio's buildings. [...]

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Territori Divini



MINISTERO DELLE POLITICHE AGRICOLE ALIMENTARI E FORESTALI



Progetto cofinanziato ai sensi del Decreto 1 Agosto 2003 Contratto di Filiera Territori Divini