

The Lion and the Grape

Wine, Food & Veneto's Terroir

Year 2008 n. 2

www.thelionandthegrape.com

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CONSORTIUM

A rapid survey on the state of the economy: for Prosecco di Conegliano-Valdobbiadene the market is still on the upturn this year, after the good results achieved in 2007.

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With 45 million bottles sold in 2007, D.O.C. Prosecco from Conegliano-Valdobbiadene is becoming a very important indicator of the global market's "sentiments" regarding Italian quality wine. According to figures published by the Prosecco Producers' Consortium, in the last campaign growth was witnessed even on a month-to-month basis, thus demonstrating that the drinking of Prosecco is no longer just seasonal and that it is a wine that can be enjoyed at any time during the year. [...]

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FOOD & COOK

Davide Vignato bottle the first year of "Cul d'Oro" Gambellara Recioto DOC 2006 and "Ca' Ronchi" Passito Rosso IGT Veneto 2006

Cul d'oro is a sweet wine obtained from 100% of Garganega grapes. The vineyards grow up in a volcanic area called "Cul d'Oro" because of the land's shape and of the grapes' color when they are mature, Gold. The vineyards are 25 years old and the yield is low, 60/70 quintals/ha. The harvest is handmade, with the selection of the best grapes, in the first days of October and the grapes are dried for 5 months in the "Picaï". The grapes are pressed at 2 Bar to obtain all the flavours and the must ferment very slow, due to the cold season (February). After the fermentation the wine is decanted in barriques for a 5 months' [...]

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Here Come The Lions!

Veneto wines arrive in northern Europe market: there will be four days tour in three capitals – Helsinki, Finland; Stockholm, Sweden and Oslo, Norway – in which Veneto enology will meet professional operator, buyers, monopoly of the state and the most important restaurant owners.

The program includes in-depth seminars that will explain Veneto companies technical know-how of production and wines specifications.

This is the north tour capitals schedule:

- June 9, Helsinki, Finland – Sipuli Restaurant, "Winter Garden" Hall - 10:30 am to 17:30

(www.royalravintolat.com/sipuli)

- June 10, Stockholm, Sweden – Grand Hotel, "Mirrors Hall" – 10:30 am to 17:30

(www.grandhotel.se)

- June 12, Oslo, Norway – Officials Club – 11:00 am to 19:00

The program schedules workshops are dedicated to professional audience and wine presentation press conferences are dedicated to press exclusively.

In-depth seminars represent a very important part of the program in which wine companies will show best wines creation secrets.

These are the titles: "Bianchi e Rossi da uve autoctone del Veneto" e "Bianchi e Rossi Doc da uve appassite del Veneto" with the "appassimento" technique explanation, very large used in Veneto

First seminar wines:

1. Prosecco Valdobbiadene Doc Spumante Brut (Trevisiol)
2. Prosecco Conegliano e Valdobbiadene Doc extra dry (Canella Spa)
3. Prosecco Conegliano e Valdobbiadene Spumante Brut (La Marca)
4. Prosecco Spumante Valdobbiadene Doc extra dry (La Farra)
5. Soave Doc 2007, La Cappuccina
6. Soave Classico Doc 2007, Duca del Frassino, Cantina sociale di Soave
7. Soave Classico Doc 2007, Balestri Valda
8. Gambellara Doc Col Moenia 2006, Vignato
9. Garda Garganega Doc 2006, La Cavalchina
10. Nero D'Arcole Doc 2007, Desmontà, Bixio
11. Bardolino Superiore Docg 2005, Gorgo
12. Rosso del Montello e Colli Asolani 2004, Phigaia, Serafini & Vidotto

Second seminar

1. Valpolicella Ripasso Classico Superiore Doc 2005, Corte Rugolin
2. Valpolicella Ripasso Superiore Doc, Bosan 2005, Cesari
3. Amarone Valpolicella Doc 2005, Le Tobelei
4. Amarone Valpolicella Classico Doc 2004, Benedetti di Corte Antica
5. Amarone Valpolicella Classico Doc 2003, Corte San Benedetto
6. Amarone Valpolicella Classico Doc 2003, Morar, Cubi Valentina
7. Recioto Soave Classico Docg Rocca Sveva 2004, Cantina sociale di Soave

WINERIES & WINEMAKERS

Trevisiol, family tradition in Prosecco region

The wine-maker profession started in our family at the beginning of the past century, when our founder started to vintage the yield of indigenous grapes in the Selva del Montello area.

After World War [...]

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News from Corte San Benedetto

Corte San Benedetto cellar is located in Arbizzano di Negrar in the heart of Valpolicella Classico area. About 12 cultivated hectares self owned, from which we obtained our renowned products.

We are [...]

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New white wines in Gerardo Cesari Winery

We are very pleased to announce that our wines have obtained a great appreciation in these days at Verona during the fair Vinitaly 2008. Our top quality wine the "Amarone della Valpolicella doc Bosan [...]

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INTERNATIONAL EVENTS

La Marca: a Bronze Medal at the Decanter World Wine Awards 2008

We are proud to announce the results of the International Wine Challenge 2008. The IWC's 400 plus judges, including our newly appointed 20 expert Panel Chairmen, spent 2 weeks intensively tasting wines from 40 different countries. Each wine was given the time and thought it deserved to guarantee results of the highest standard. The final analysis from our 5 Co-Chairmen ensured that only the best wines succeeded. La Marca Prosecco Spumante Extra Dry NV Conegliano - Valdobbiadene, Veneto, Italy (White)

Bronze Medal

[...]

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U.V.I.V.E



Territory

TASTING NOTES ON "TORRE D'ORTI MORARI" Valpolicella Superiore D.O.C. 2006

Marcellise is one of the most interesting districts of the extended Valpolicella zone. The top-quality soils here are the ideal terrain for the vines of Corvina, Corvinone and Rondinella.

[...]

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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