

trebicchieri 2022



GAMBERO ROSSO IS BACK IN USA TO PRESENT AN EXCLUSIVE SELECTION OF TRE BICCHIERI RATED WINES, AWARDED IN VINI D'ITALIA 2022 GUIDE

CHICAGO

WEDNESDAY, FEBRUARY 23, 2022

BRIDGEPORT ART CENTER – SKYLINE LOFT

1200 W. 35th Street, Chicago, IL 60609

TASTING

TRADE & MEDIA TASTING 01:00 PM – 05:00 PM

TOP ITALIAN RESTAURANTS AWARDING CEREMONY 04:00 PM

**SPECIAL GUEST: CONSORZIO VINI DOP GIOIA DEL COLLE
UIV (UNIONE ITALIANA VINI) - TASTE THE DIFFERENCE**

MASTERCLASS

CONSORZIO TUTELA VINI DEL SANNIO | 11:00 AM

CONSORZIO VINI DOP GIOIA DEL COLLE | 12:00 NOON

ITALY IN A NUTSHELL | 02:00 PM

CUSTOZA DOC: THE ART OF BLENDING | 03:00 PM



GamberoRossolInternational

www.gamberorossointernational.com

RSVP ONLINE: WWW.GAMBEROROSSO.US

QUESTIONS: STEPHANIE@GAMBEROROSSO.US | PH (213) 985-1011

Tre Bicchieri o' clock in Chicago

*The Gambero Rosso tasting is a hot ticket event in town.
Kick off: February 23, 01:00pm, Bridgeport Art Center*

Gambero Rosso is ready to land in **Chicago** with a tasting of premium Italian wines selected in **Vini d'Italia 2022** guidebook. The tour will hit the Windy City on **Wednesday, February 23**. The event will take place at the **Bridgeport Art Center – Skyline Loft**, with a vibrant walk around tasting from 01:00pm to 5:00pm. The selection will feature a very huge portfolio of native Italian grapes produced by some of the most consistent and emerging wineries. A surprising selection of wines not yet released on the market will accompany a rich variety of celebrated labels. At 4pm is scheduled the **Awarding Ceremony of the Top Italian Restaurants in Chicago** according to the Gambero Rosso ranking, including fine dining restaurants, trattorias, pizzerias, and wine bars.

During the event, **four masterclasses** are scheduled. The first one will introduce a surprising selection of wines from the **Sannio area**. The second masterclass will be about **Gioia del Colle** wines, showcasing a premium selection of Primitivo wines produced on the ankle of Italy's boot, in the province of Bari. The third one, **Italy in a Nutshell**, will feature a virtual trip from the Northern tip to Italy till the Southern corners. The last seminar will present **Custoza** wines, showcasing a premium selection of the crispy and elegant white wines produced in the region of Veneto, in the province of Verona.

Gambero Rosso has reached the 35th edition of the Vini d'Italia guide, today translated into English, German, Chinese and Japanese. 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 2,634 wineries and a total of 25,417 wines, awarding the classic scores ranging from 1 to 3 Glasses according to the quality of the label.

This year, the record number of 476 Tre Bicchieri have emerged: Tuscany and Piedmont lead the way. Vini d'Italia is not just a collection of scores and ratings, it's a fundamental and essential tool for all those who work in the sector or are interested in quality Italian wines.

Gambero Rosso is the only multimedia company in the sector that offers magazines, books, guides, a website, a webtv, smartphone applications, and a television channel – Sky 412. The Vini d'Italia Wine Guide is translated into Chinese, Japanese, English and German. The Gambero symbol of wine excellence, Tre Bicchieri (three glasses), has become the benchmark award and an unquestioned reference point, a guarantee of premium quality all over the world.

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Consorzio Tutela Vini del Sannio

Let's start from the numbers. Ten thousand hectares planted under vines, seven thousand and nine hundred wine growers, about one hundred bottlers, more than one million hectoliters of wine produced, three denominations of origin, more than sixty grape varieties. These are just some of the salient features of the Sannio area, which give to the province of Benevento the leadership in the wine sector of Campania. The flagship wine is surely the Falanghina del Sannio, a crispy and vibrant white, followed by Aglianico, Piediroso, Sciascinoso, Coda di volpe, Greco, and Fiano. During the event in Chicago, the Consorzio will arrange a special masterclass.



Consorzio DOP Vini Gioia del Colle

The Gioia del Colle wine area is located in Puglia, in southeast Italy. The zone for this DOC (granted in 1987) centers around Gioia del Colle town, which sits atop the Murge plateau, about 360 meters (1,180 feet) above sea level, in the province of Bari, covering what might be called the ankle of Italy's boot. This area is home of some of the most elegant Primitivo wines (same dna as California's Zinfandel) thanks to the diurnal temperature variations which ensures crispy fragrances and a good natural acidity, combined with the fruity and rich texture of the grapes. The name Gioia del Colle can be translated as pleasure of the hill. Most vineyards are located over the hills which are essential for the production of rich, fruity, but at the same time fresh and elegant wines. During the event in Chicago, the Consorzio will arrange a tasting corner and a dedicated masterclass.



Unione Italiana Vini - Taste of Difference

Unione Italiana Vini (Italian Wine Union) is the Italian confederation of vine and wine. Since 1895 is the most important association of the Italian wineries with 660 member companies and more than 150,000 wine growers. Unione Italiana Vini displays more than 50% of the Italian wine revenue and about 85% of the Italian wine export turnover. The main target of the associative activity is the protection and the promotion of the Italian wine system, from the wineries to all the categories that are part of the system. During the event in Chicago, the Consorzio will arrange a special tasting corner and a masterclass dedicated to Custozza Wines, under the umbrella of the **"Taste the Difference: Quality Wines from the Heart of Europe"** project financed by the European Union.

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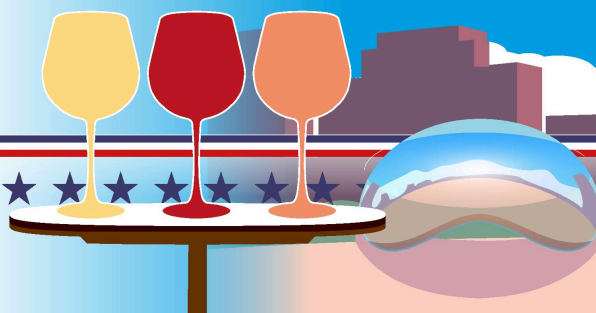
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About Top Italian Restaurants

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 Forchette, bistros and trattorias with Gamberi, wine bars and wine tables with Bottiglie, pizzerias with Spicchi; 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



Top Italian Restaurants Special Awards 2022

- Chef of The Year – Carmine Amarante (Tokyo)**
- Restaurant of the Year - Gellius (Knokke)**
- Pizzeria of the Year - Futura (Berlin)**
- Guardian of Tradition – Francesco Mazzei (London)**
- Up-and-coming Restaurant of the Year - Felix (Kiyv)**
- Best New Opening - Estro (Hong Konh)**
- Wine List of The Year – 1889 Enoteca (Brisbane)**

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Special Awarded Wines Vini d'Italia 2022

Red of the Year

Brunello di Montalcino V. del Suolo 2016

Argiano

White of the Year

Rosazzo Terre Alte 2018

Livio Felluga

Sparkler of the Year

Cartizze Brut La Rivetta 2020

Villa Sandi

Sweet of the Year

Zhabib Passito 2020

Hibiscus

Rosé of the Year

Zero Gaglioppo Rosato 2020

Brigante

Winery of the Year

Guido Berlucchi & C.

Best Value for Money

Brindisi Rosso Susumaniello

Oltreme' 2019

Tenute Rubino

Grower of the Year

Gianni Doglia

Up-and-Coming Winery

Bentu Luna

Co-Operative Winery of the Year

San Marzano

Award for Sustainable Viticulture

Brigaldara

Solidarity Award

San Salvatore



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