

**ZÜRICH**

FEBRUARY 20, 2023



# LAKE SIDE

Bellerivestrasse 170, 8008 Zürich

## GRAND TASTING

15:00 - 20:00 | **TRADE TASTING**

16:30 - 20:00 | **CONSUMERS TASTING**

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

**SPECIAL GUESTS:**

***VINI DEL PIEMONTE***

***MADE IN VICENZA***

## MASTERCLASSES

15:00 - 16:00 | **ITALY IN A NUTSHELL**

18:00 - 19:00 | **VINI D'ITALIA 2023 SPECIAL AWARDS**

INFO & REGISTRATION: [WWW.VINUM.EU/GAMBEROROSSO](http://WWW.VINUM.EU/GAMBEROROSSO) | [INFO@VINUM.CH](mailto:INFO@VINUM.CH) TEL. +41 (0)44 268 52 40

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wine concepts for wine lovers

## PRESS RELEASE

## Vini d'Italia o'clock in Zürich

*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 **Switzerland** with an extensive tasting of premium Italian wines awarded in Vini d'Italia guidebook. The **Vini d'Italia Tour** will reach **Zürich** on **Monday, February 20**. The event will take place at the scenic **Lake Side**, that will host a lively walk around tasting from 3:00pm to 8:00pm. 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 **two masterclasses** guided by **Gianni Fabrizio**, editor of Vini d'Italia guidebook. The first seminar, planned at 3:00pm, is going to display a **virtual and tasty trip from the northern tip of the Peninsula till the southern corner** thanks to selected Tre Bicchieri wines. The second one will feature the **Special Awarded Wines in Vini d'Italia 2023** such as the Red of the Year, the White, the Sparkling, and so on. At 4:30pm is also scheduled the Awarding Ceremony celebrating the **best Italian restaurants in Zürich** according to the **Top Italian Restaurants 2023** ranking.

Special guests of the event are the **Promotional Consortium - I Vini del Piemonte** and **Made in Vicenza** association.

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 promises to be even richer and more intense, with dedicated seminars led by Gambero Rosso experts. After Zürich, the world tour will reach London on February 23.

## 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.

**WWW.GAMBEROROSSOINTERNATIONAL.COM**



## 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.



## I Vini del Piemonte

The **Consortium** will arrange a refined tasting area dedicated to the wines of **Piedmont**, including 10 wineries and 30 wines to sample. The consortium gathers together more than 230 members from all over Piedmont region, with a rich program of around 30 events organized every year in more than 15 countries.



## 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 Zürich 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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GamberoRossoInternational

# Vini d'Italia 2023

FEBRUARY 20, 2023



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15:00 – 20:00 **TRADE TASTING**

16:30 – 20:00 **CONSUMERS TASTING**

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## About Top Italian Restaurants

Italian dining abroad as you've never seen it before. The new issue of Top Italian Restaurants shifts attention to a very lively, competitive and rapidly evolving sector thanks to a generation of professionals who fight against clichés and distortions on a daily basis. The 2023 issue brings with it great novelties, for the first time an osteria, a bistro or a fine dining establishment are on the same level, evaluated with Forchette, while the Spicchi remain for the pizzerias and the Bottiglie for the wine lists. The rating is the classic one, Gambero-style: from one to a maximum of three. Approximately 800 places are selected in the guide. In total, there are 30 Tre Forchette, 20 Tre Spicchi and 20 Tre Bottiglie, seven special prizes. The Chef of the year is Antonio Mermolia, 39 years old, working a few metres from the White House in the elegant Fiola restaurant, his is an exquisitely Mediterranean cuisine, punctuated by creative energy and technical rigour. The Restaurant of the Year is a hymn to the authenticity of our regional cuisines: LA Puglia in Santa Monica, opened by Valentina Bianco, between dream focaccia, state-of-the-art orecchiette and pasticciotto pastries. The Guardian of Tradition Award goes to Pino Posteraro, who since 1999 has strenuously defended the Italian identity of flavours with class in his Mediterranean Grill & Enoteca in Vancouver, on the Pacific shore. The Wine List of the Year takes us to the 'the Las Vegas of the East', Macao, at 8 e 1/2 Bombana Macau, thanks to the in-depth research work of manager and sommelier Marino Braccu. We remain in Asia for the New Opening Award which bears the signature of the Cerea family, Da Vittorio Saigon successfully opened last June in Ho Chi Minh inside the scenic Times Square Building. The Lunch of the Year Award goes to the historic Carpaccio restaurant in Paris, renovated in grand style by the talent of young Oliver Piras and Alessandra de Favero, who also gained Tre Forchette for the first time. Finally, the Pizzeria of the Year is Napulè, on the shores of Lake Zurich, thanks to the professional work of Raffaele Tromiro: behind an extraordinary dough there is a story of social redemption and independence. "The level of Italian ingredients abroad has reached unimaginable levels, today it is easier to find niche PDOs in large international cities than in many Italian cities. In the kitchen, the traditional and more classic repertoire wins, the Italian dish of the year? Cacio e pepe, increasingly replicated even in sophisticated establishments, from New York to Sydney", comments Lorenzo Ruggeri, editor of the Guide.

[www.gamberorossointernational.com/restaurants](http://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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