



VINI D'ITALIA

COPENHAGEN

WEDNESDAY, JANUARY 30

MOLTKE'S PALÆ

Dronningens Tværgade 2, 1302 København K

12:00 – 19:00 | PROFESSIONALS TASTING

16:00 – 19:00 | CONSUMERS/WINE CLUBS TASTING

13:00 – 14:00 | TOP ITALIAN WINES MASTERCLASS

15:30 – 16:30 | OLIVE OIL MASTERCLASS

17:00 | TOP ITALIAN RESTAURANT AWARDS



GamberoRossolInternational

RSVP: PROMOSITALIA.DK@GMAIL.COM

Vini d'Italia Tour meets the spirit of Copenhagen

Gambero Rosso comes back to Denmark with some of Italy's most awarded wineries in the 2019 guide. The Gambero Rosso Experience will reach Copenhagen on Wednesday January 30, in the prestigious Molkes Palæ. The walk-around tasting will start at noon for professionals and at 4pm to the public.

Vini d'Italia Tour represents a unique chance to experience the rich and various Italian wine patrimony. It particularly emphasizes labels with an excellent value for money, which are the forerunners of the Italian wine system as they confer a high competitive advantage that is bringing exceptional results. Vini d'Italia 2019 guide is the result of a year of work by an expert team of tasters who have travelled the country (including Switzerland's Canton Ticino) interviewing producers and visiting wineries.

In Copenhagen, more than elsewhere, the attention towards productions that respect the environment (organic or certified biodynamic), is extremely high, just like the curiosity towards native grape varieties and the requests for autochthonous wines. Does Copenhagen have more bicycles than restaurants? Hard to say, but what's for sure is that something in this city is stimulating taste buds and minds. Copenhagen is a place of research, featuring a sensibility that pushes Italian restaurants in Denmark to keep high standards and never rest on their laurels. During the event, at 5pm, the Top Italian restaurants in town, including wine bars and pizzerias, will be honored.

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To complete this firework of taste an Olive Oil Bar will be set up by Italia Olivicola, the National Olive Farmers Consortium, to experience extra virgin olive oils with all your senses during the tasting. Moreover, at 3:30pm is scheduled an olive oil seminar in order to learn how to taste and appreciate different olive cultivars and style.

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About Vini d'Italia 2019

The 2019 edition reviews 2,485 wineries and a total of 22,000 wines, awarding the classic scores ranging from 1 to 3 Glasses according to the quality of the label. This year, 447 Tre Bicchieri have emerged: Tuscany leads the way with 85 awards, followed by Piedmont and Veneto. At the same time Southern Italy is surging in terms of quality and awards. Vini d'Italia is not just a collection of scores and ratings, it's a fundamental and essential volume for all those who work in the sector or are interested in quality Italian wines.

Available on Apple and Amazon



About Top Italian Restaurants

Competitive, identitarian, increasingly proud in bringing its regional recipes to the table, and its simplest and most rustic profile, even in luxury settings. So the recipe for Neapolitan scarpariello finds its place in the major hotels in Hong Kong, the taste of Roman tripe marries Scandinavian wine cellars, Agerola fior di latte rests on increasingly good Neapolitan pizzas in New York. There are 5 million Italians living abroad, 100 thousand locals who refer to our traditions. In the Top Italian Restaurants guide we have selected 500: places managed by professionals, offering above all true Italian flavor. One made of products that speak of the production area, of who we are, and how we live. These are often stories of courage, chefs, pizza makers and sommeliers seeking something more. And success stories. Available for free:

www.gamberorosso.it/restaurants

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