

SAVE THE DATE

GAMBERO ROSSO®


11 MARCH
2019

TOP
Italian
Wines
road show

MEXICO CITY

**FOUR SEASONS HOTEL
MEXICO D.F.**

Paseo de la Reforma #500, Colonia Juarez,
Mexico, D.F. 06600 Mexico

TASTING

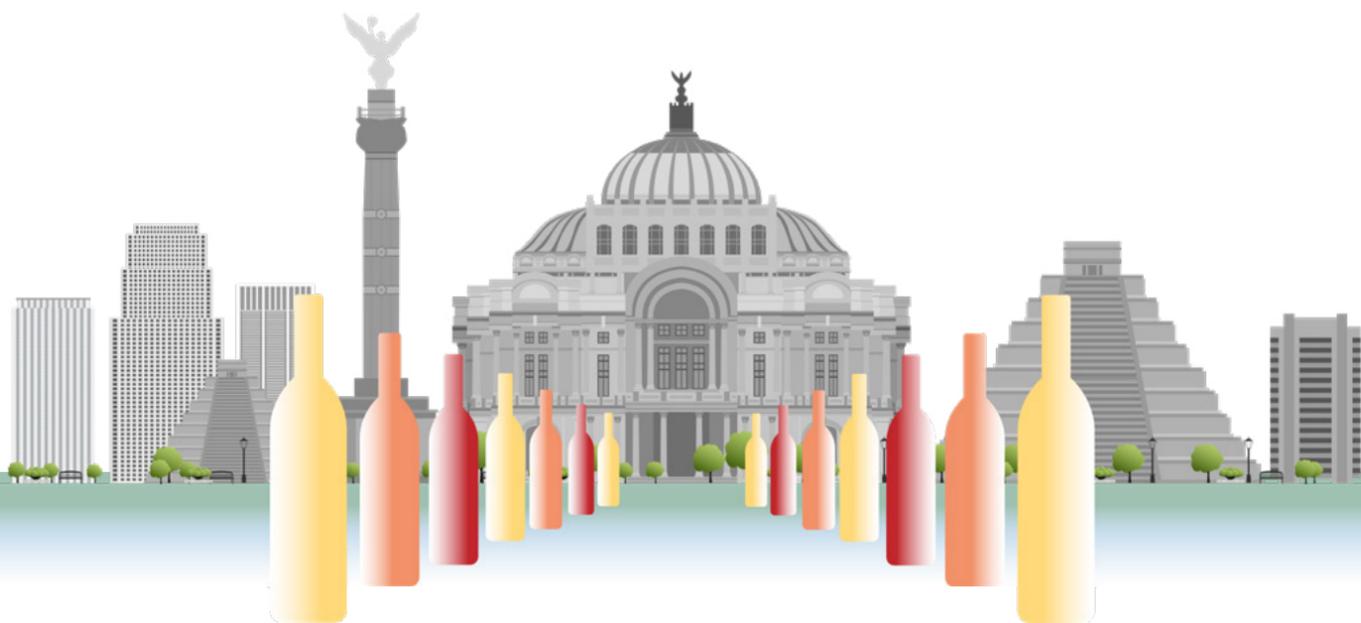
12:30 - 17:30 | TRADE TASTING

17:00 - 20:00 | WINE LOVERS

MASTERCLASS

12:30 - 14:00 | MASTERCLASS 1

15:00 - 16:30 | MASTERCLASS 2



INFO&RSVP: confirmacionespmasp@hotmail.com

The best Italian wines land in Mexico City

Gambero Rosso is ready to come back to Mexico City with a unique tasting of premium Italian wines. The event is scheduled for Monday, March 11, in the elegant Four Seasons Hotel Mexico D.F. The gala wine tasting will include over forty top Italian wineries and almost 200 wines to savor. The program will feature 2 masterclasses guided by Lorenzo Ruggeri and Giuseppe Carrus, main contributors of Vini d'Italia 2019 guidebook. At 5:30 pm is scheduled the awarding ceremony of the Top Italian Restaurants with the announcement of the best spots in Mexico City.

The interest on Italian wines is rising in Mexico thanks to a competitive Italian restaurants scene which has more than doubled over the last ten years. Many talented Italian chefs and top Italian sommeliers have joined Mexico City and today the capital can display an extensive portfolio of Italian restaurants, including fine dining and more trattoria-style destinations, plus some outstanding collections of Italian labels.

Since 2007, Top Italian Wines Roadshow has become a well-established strategic platform for penetrating emerging markets and grasping new business opportunities. The biodiversity of Italian Wines is so rich that may be confusing for international consumers. This is why Gambero Rosso selections represent a guaranteed way for promoting knowledgeable, attentive and curious development of Italian territories.

The Roadshow 2018/2019 is charged with news, with an itinerary that will explore the most exciting markets for Italian wine. Kick off has taken place in Seoul on November 1. After Taipei, the Roadshow has visited also St. Petersburg and is going to land in Singapore, Montreal, and Washington. The goodbye will be in Boston, on June 4, that will close the twelfth edition of the tour.

MONDAY, MARCH 11, 2019

MEXICO CITY

Four Seasons Hotel - Mexico D.F.

Paseo de la Reforma #500, Colonia
Juarez, Mexico, D.F. 06600 Mexico

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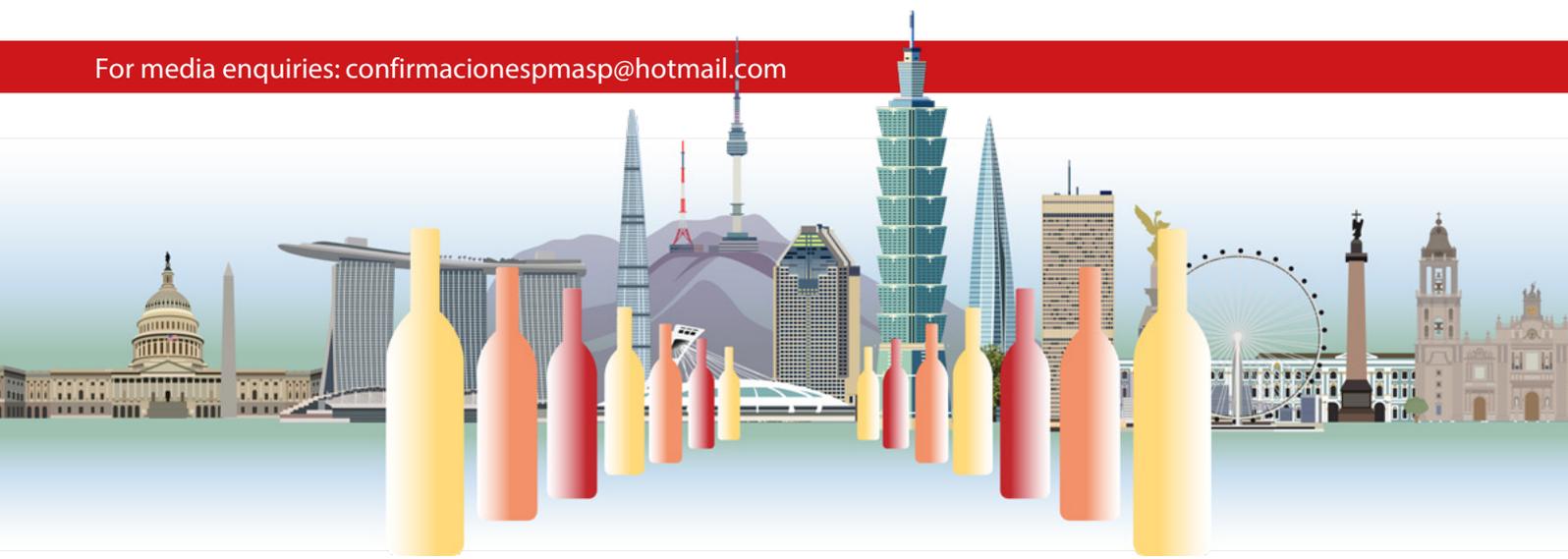
17:30 | **TOP ITALIAN RESTAURANTS Award Ceremony**

MASTER CLASS

12:30 - 14:00 | **MASTERCLASS 1**

15:00 - 16:30 | **MASTERCLASS 2**

For media enquiries: confirmacionespmasp@hotmail.com





About Vini d'Italia 2019

Gambero Rosso, the largest food and wine media company in Italy, has reached the 32nd 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 (including Switzerland's Canton Ticino starting this year) interviewing producers and visiting wineries. The guide 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. 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.. For rating places Gambero Rosso calls its well-known system: from one to three, forks for fine dining restaurants, shrimps for traditional restaurants, pizza slices for pizzerias and bottles for wine bars and enoteca. Authentic character, product traceability, purity of flavors (cucina italiana can't exist without a proper extra-virgin olive oil), service and the quality of the wine list were important criteria. From the 100,000 estimated eating places that serve up our traditions in wine and food, we selected 500 for now – as the guide will expand month by month.

Available for free: www.gamberorosso.it/restaurants

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