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trebicchieri 2019

WE ARE PROUD TO PRESENT A SELECTION OF TRE BICCHIERI
RATED WINES, AWARDED IN VINI D'ITALIA 2019 GUIDE

MOSCOW

THURSDAY, NOVEMBER 22, 2018

DI TELEGRAPH

Tverskaya str.,7 Entrance 9, 5th floor

TASTING

2.00 PM - 3.00 PM | OPENING CEREMONY

3.00 PM - 8.00 PM | WALKAROUND TASTING

MASTERCLASS

12:00 noon - 1:00 PM | PROSECCO DOC MASTERCLASS

3:00 PM - 4:00 PM | CHIANTI DOC MASTERCLASS

5:00 PM - 6:00 PM | SPECIAL AWARDS 2019 MASTERCLASS



GamberoRossolInternational



RSVP: WINE@ASTIGROUP.RU

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PRESS RELEASE

Tre Bicchieri live in Moscow

The Gambero Rosso tasting is a hot ticket event in town.

Kick off: November 22, 2:00pm, DI Telegraph

Gambero Rosso Vini d'Italia Tour comes back to Russia with the best awarded wineries in the 2018 guide. The event is scheduled on Thursday November 22 in Moscow, inside the DI Telegraph located in the very heart of Moscow. The press conference will take place at 2 pm while the walk-around tasting will start at 3 pm till 8 pm. The event will include also three seminars guided by Marco Sabellico and Lorenzo Ruggeri. The first one will feature some crispy and elegant Prosecco, the most sold sparkling wine in the world. The second masterclass will be focused on the most populast Turscan red: Chianti Docg. While the third seminar will focus on the 11 Special Awarded Wines: the top labels tasted this year.

Gambero Rosso celebrates the thirty-second edition of its Vini d'Italia guide which at this moment is in the hands of translators in English, German, Chinese and Japanese. The Guide has accompanied the Renaissance of Italian wine step by step, in an era extraordinarily rich in transformational new approaches. The Tre Bicchieri World Tour is only for those wineries that have attained the maximum recognition in the Guide, a guarantee of absolute quality. No other Italian wine event has such a restrictive selection filter, a guarantee of absolute quality.

Italian wine exports are growing, in 2017 reaching the threshold of 6 billion euros for the first time. After a couple of week years, the Russian wine market is booming and Italian sales have significantly increased in 2016 and 2017 thanks to the sparkling sector who has almost doubled its value. Consumers are looking for new approaches. If you are seeking for what's unique and indigenous, if you want wines that reflect a place, a personality, then the Tre Bicchieri tasting in Moscow is the place to be. Producers will be on the front line. After Moscow, the Tre Bicchieri World tour will reach London in February while March will be the month for the American Tre Bicchieri Week, with four events on the list: Chicago, New York, San Francisco and Los Angeles. The tour includes stops also in Munich, Stockholm, London, Dusseldorf, Verona and Bordeaux.

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Prosecco DOC on the spotlight

The Prosecco fever doesn't slow down. Prosecco DOC, which can be produced between Veneto and Friuli, is the most sold sparkling wine in the world with a yearly production of 500 million bottles. Exports absorb about 70% of the production. Light, versatile, fragrant, easy drinking: Prosecco Doc can be considered an "everyday luxury". Prosecco suits any time of the day: before lunch, at lunch, after lunch, at 5 o'clock instead of tea, for a social aperitivo, at dinner time, even as a good night drink. During the Tre Bicchieri event in Moscow the Consortium Prosecco Doc will arrange a special corner with a wide range of producers and difference styles, while the Prosecco DOC seminar is scheduled at 12 noon. The producers will be on the front line.



Chianti DOCG, the most popular Tuscan red

The Chianti DOCG accounts for 60% of the wine produced every year in Tuscany. This everyday luxury is produced in a vast are which covers about 14,000 hectares by more than 3,500 estates located in the provinces of Arezzo, Florence, Pisa, Pistoia, Prato and Siena. The soul of Chianti is the Sangiovese grape, each bottle of Chianti DOCG must contain from 70% to 100% of Sangiovese. According to the area of production, there are 7 kinds of Chianti DOCG which share a common versatility on the table, and a dangerous drinkability.

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About Vini d'Italia 2019

Gambero Rosso 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

Abundant carbohydrates, heavy on the red sauce, and a good dose of folklore: Italian restaurants abroad have lived on that reputation for a long time. That time is over. The quality of the "cucina italiana" abroad has reached the next level. Gambero Rosso has released the second edition of the digital guide to Italian restaurants around the world. 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 400 for now – as the guide will expand month by month. Available for free:

www.gamberorosso.it/restaurants

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