

trebicchieri 2019

SPECIAL EDITION
WEINE ITALIENS GUIDE



MUNICH

MONDAY, JANUARY 21, 2019

ISARFORUM

Ludwigsbrücke 80538, München

13:00 – 13:30 | PRESS CONFERENCE

15:00 – 16:00 | SPECIAL AWARDS MASTERCLASS

17:30 | TOP ITALIAN RESTAURANT AWARDS

17:30 – 18:30 | OLIVE OIL MASTERCLASS

13:30 – 19:00 | TASTING TRADE AND PRESS

16:00 – 19:00 | TASTING WINE LOVERS (ENTRANCE €25)



GamberoRossolInternational



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Tre Bicchieri Special Edition in Munich

The Tre Bicchieri World Tour is ready to come back to Munich on January 21. The tasting will take place at the Isarforum with a super premium selection of awarded wineries taking part in one of the most awaited events of the year. The walk-around tasting will start at 1:30pm for the trade and at 4pm for the winelovers. The event is the result of a very long partnership between Gambero Rosso and Germany.

At 1:00 pm, is scheduled the press conference with presentation of the German edition of Vini d'Italia 2019 guidebook, which celebrates 30 years of success. Shortly after, the best Italian restaurants in Munich (and surroundings) will be honored, according to the digital guide Top Italian Restaurants that rates only the authentic restaurants, pizzerias and wine bars dedicated to Italian food and wine culture. At 3pm will take place the Special Awards masterclass that will display the very rare 11 wines of the year. At 17.30 clock also finds the Award ceremony of the best Italian restaurants in Munich. The basis is the digital leader Top Italian restaurants, serving only authentic restaurants, pizzerias and wine bars with Italian Cuisine and wine culture are evaluated.

Germany represents the first European market for Italian wines, during the first 6 months of 2018 Italy reached 306 millions of euros: +1% compare to 2017. Sparkling wines lead the way (+38% in terms of volumes). We remember that the Tre Bicchieri World Tour is only for those wineries that have attained the maximum recognition in the Guide, a guarantee of absolute quality. 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) interviewing producers and visiting wineries.

For media enquiries: TRUDIBRUELHART@BLUEWIN.CH





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 5:30pm 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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