



trebicchieri 2019

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

NEW YORK

FRIDAY, MARCH 1, 2019

THE METROPOLITAN PAVILION

125 West 18th Street New York, NY 10011

TASTING

02:00 – 03:00 PM | MEDIA TASTING

03:00 – 06:00 PM | TRADE TASTING

02:00 PM | TOP ITALIAN RESTAURANT AWARDS

MASTERCLASS

11:00 AM | CONSORZI DELLA ROMAGNA



GamberoRossolInternational



Tre Bicchieri o'clock in New York

The Tre Bicchieri World Tour is ready to come back to New York City on Friday, March 1. The tasting will take place at the Metropolitan Pavilion with a super premium selection of awarded wineries in Vini d'Italia 2019 taking part in one of the most awaited events of the year. The walk-around tasting will start at 2pm for the media and at 3pm for the trade. The Tre Bicchieri World Tour is only for those wineries that have attained the maximum recognition in the Guide, a guarantee of absolute quality.

At 2pm, the best Italian restaurants in New York will be honored, according to the digital guide Top Italian Restaurants. The guide rates restaurants, pizzerias and wine bars dedicated to Italian food and wine culture. The guide is available online at www.gamberorosso.it/restaurants.

The US wine imports are showing double-faced signs, with values growing in the first ten months of 2018 (+6.5%), at 5.2 billion dollars, and quantities, on the other hand, marking the trend, with a contraction of -4.1% to 9.62 million hectoliters, as revealed by the data of the U.S. Department of Commerce. The performance of sparkling and rosé wines were excellent, Italy remains the leading supplier to the USA for still wines. Sales of Italian wine grew overall by +9.3% in value, at 1.65 billion dollars, and by +2.2% in quantity, at 2.8 million hectoliters, with the market share rising to 31.8%, compared to 31.4% in the same period of 2017, and average prices reaching 5.9 dollars per liter, compared to 5.5 dollars per liter in the first ten months of 2017.

Gambero Rosso has reached the 32nd edition of the Vini d'Italia guide, today translated into English, German, Chinese and Japanese. Italian Wines 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 starting this year) interviewing producers and visiting wineries.





Before the walk-around tasting is scheduled a masterclass dedicated to the Consorzio Vini di Romagna. Get ready for a guided journey among the top Lambrusco and Sangiovese wines produced in the region.

Friday, March 1, 2019

NEW YORK

The Metropolitan Pavilion

125 West 18th Street

New York, NY 10011

11:00 AM | MASTERCLASS - CONSORZI DELLA ROMAGNA

02:00 - 03:00 PM | MEDIA TASTING

03:00 - 06:00 PM | TRADE TASTING

02:00 PM | TOP ITALIAN RESTAURANTS AWARDS

NEW YORK





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

NEW YORK

