

# trebicchieri 2019

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

## STOCKHOLM

MONDAY, JANUARY 28, 2019

**GRAND HOTEL STOCKHOLM**

Södra Blasieholmshamnen 8, 111 48

12:00 - 17:00 | TRADE TASTING

17:30 - 20:00 | CONSUMER TASTING

12:00 - 13:00 | SPECIAL AWARDS MASTERCLASS

15:00 - 16:00 | OLIVE OIL MASTERCLASS

17:30 | TOP ITALIAN RESTAURANT AWARDS

  [GamberoRossolInternational](https://www.facebook.com/GamberoRossolInternational)



RSVP: [EVENT@ITALCHAMBER.SE](mailto:EVENT@ITALCHAMBER.SE)

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PRESS RELEASE

## Tre Bicchieri warm up Stockholm

Gambero Rosso is ready to come back to Sweden with a unique tasting of the top awarded wineries in the Vini d'Italia 2019 guide. The event is scheduled for Monday, January 28 in Stockholm, in the prestigious Grand Hotel Stockholm. The walk-around tasting will start at noon for professionals and at 5:30 p.m. for winelovers. Moreover at 5:30 pm the event will host the award ceremony of the best Italian restaurants in Stockholm according to the Top Italian Restaurants guide which rates fine dining restaurants, casual dining destinations, pizzerias and wine bars.

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: [event@italchamber.se](mailto:event@italchamber.se)



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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 3:00pm 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](http://www.gamberorosso.it/restaurants)**

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