



trebicchieri 2019

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

HONG KONG

WEDNESDAY, NOVEMBER 7, 2018

CENTRAL PLAZA

Sky Lobby 46th floor - 18, Harbour Road, Wan Chai

TASTING

2.00 PM - 3.00 PM | OPENING CEREMONY

3.00 PM - 7.30 PM | WALKAROUND TASTING



GamberoRossolInternational



RSVP: TREBICCHIERI.HONGKONG@GAMBEROROSSO.IT





UNDER THE PATRONAGE OF



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Consulate General of Italy
in Hong Kong



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PRESS RELEASE

Tre Bicchieri Show live in Hong Kong

The Best Italian wines return to the mecca for every foodie

Gambero Rosso is back in town. The Tre Bicchieri tasting event is scheduled for Wednesday November 7 in the scenic Sky Lobby of the Central Plaza in Wan Chai. The opening ceremony will take place at 2pm with the announcement of the Top Italian Restaurants in Hong Kong. A gala tasting will follow till 7:30pm featuring only the best of wines as chosen by Gambero Rosso: the Tre Bicchieri winners. No other Italian wine event has such a restrictive selection filter, a guarantee of absolute quality. Thanks to the extraordinary interest that Asian consumers show in quality Italian wine, the Vini d'Italia guidebook has been translated into Chinese, Japanese, English and German. The last edition of the Chinese version of Vini d'Italia will be presented during the event.

Italian wine exports are growing, in 2017 reaching the threshold of 6 billion euros for the first time. 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 Tokyo is the place to be. Producers will be on the front line.

After Hong Kong, the Tre Bicchieri World Tour will move to Shanghai on November 12. After a brief pause, the Tour goes to Moscow on November 22. In February and March, as usual, will be the month for the American Tre Bicchieri Week, with four events scheduled: Chicago, New York, San Francisco and Los Angeles on respectively. The tour will include stops also in Munich, Stockholm, London, Dusseldorf, Verona and Bordeaux.



The wine consortium **Falanghina del Sannio** will set up a special corner of tasting during the Tre Bicchieri event in Hong Kong. The most produced white wine from Campania is living a golden moment in terms of quality and sales.

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**CENTRAL PLAZA
SKY LOBBY**

Harbour Road, Wan Chai

**2:00 PM - 3:00 PM | OPENING CEREMONY/TOP ITALIAN
RESTAURANTS AWARDS**

3:00 PM - 7:30 PM | WALKAROUND TASTING

For media enquiries: trebicchieri.hongkong@gamberorosso.it



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PRESS RELEASE



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 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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