

june-july 2013



INTERNATIONAL

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MONTHLY NEWS FOR WINE PROFESSIONALS

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World Heritage Wines #Etna

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Chianti®

THE WINE

WINE BUY OF THE MONTH

IL FRAPPATO 2012

Frappato

70,000 bottles

Ex-cellar price 6 euros

www.valledellacate.it

Acate is a municipality in the south of Sicily, part of the province of Ragusa.

This hilly zone was called Achates by the ancient Greeks and Romans because it was known for its agate. The Bidini estate has been in the Jacono family for over two centuries. Its history dates back to 1800, and today is owned by the family's sixth generation of grape-growers. Energetic Gaetana has forged the international success of

the winery, restoring and modernizing buildings and equipment. The heart of her production philosophy is a focus on indigenous territorial varieties, carefully integrated with international grapes, all in a sustainable-agriculture environment. Frappato

2012 is a pearl of a wine, compulsively drinkable. The nose offers a panoply of red berries, raspberries, but also notes of violets.

The mouth is supple, crisp and enormously pleasant. It is an authentic wild card for pairing, going well with everything. Only one recommendation. Serve it chilled at 12°C (about 54°F). Delicious.



RESTAURANT OF THE MONTH

Duomo

Località Ibla

www.cicciosultano.it

average price: 120 euros

Every food fan should experience a visit to the court of Ciccio Sultano, a chef whose fame has long passed the borders of his island region, Sicily. His goal was to showcase a cuisine of great traditions from many different cultures, to focus on ancient recipes, rework them in a modern key, use top-flight ingredients and avant-garde techniques. Sultano's reign is in the historic center of the city of Ragusa, and the ambience is one of sober elegance overseen by highly professional staff. In Sultano's opulent dishes, contrasts are often unusual – sweet, bitter, spicy, sweet and sour – and contribute to making each course unforgettable. Some examples: red mullet with capers, skate, sweet and sour carrot sauce and cream of fennel with coriander; pasta with fresh sardines, bread crumbs, wild fennel and Nebrodi pork sauce; wasabi-marinated mackerel. To close, citrus herb jelly with aromatic tisane or cassata of ricotta, sponge cake and Alchermes liqueur. Bonus for the lunchtime prix-fixe menus at 45 and 59 euros (the latter includes wine)



TWITTER DIXIT

Good Bottle of Wine @ goodbottlewine

“Good wine ruins the purse; bad wine ruins the stomach” - Spanish saying...

#wine

Elisabetta Tosi @VinoPigro

If you like

#wine, drink wine. If you like Cola, drink Cola! Why a Cola flavored wine??

Huffington Post @HuffingtonPost

How to become a pretentious wine drinker

Lorenzo Ruggeri @naturalwine

World Heritage Wine: Etna Rosso Vinupetra '05 I Vigneri. Smoky character, spicy, balsamic, crispy.

#boutiquewine

#etna

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