Новый гастротренд Yu Sushi – впервые в Украине
Chianti Classico ‘Collection’ was presented to the press, as well as to specialists of the wine market from all over the world at Florence’s Stazione Leopolda. The event attracted 185 producers, 675 wine bottles, 9000 bottles, and 57 barrels from 2016. In addition, 87 representatives from Chianti Classico Gran Selezione. A team of 50 sommeliers worked for two days to select wines from 300 producers from 30 countries and 1500 Italian and international wine experts. Participants also had the opportunity to taste olive oil from 28 producers of PDO Chianti Classico. This event is unique and offers the opportunity to learn about DOCG wine regions, including those that are protected. The event was organized by the Chianti Classico Wine Consortium and was attended by 20 participants, including Michele Shah.

Michele Shah, CEO OF MICHELE SHAH SRL – Marketing strategies – Italian wines

Anteprime Toscane is the annual vintage release tastings for the Tuscan apppellations, at which time professional tastings are set up for press and trade to draw their conclusions on the new vintages to be released to the market. Regular Chianti DOCG was showing its vintage 2016 which was to all effects a good vintage, while Chianti Classico DOCG was showing vintage 2015 which is a super vintage, according to many vintners it is considered one of the best vintages over the last few decades. Vintners were certainly aware of this, and the event was organized by the Nobile di Montepulciano DOCG, the vintage of 2014. A very difficult vintage due to adverse climatic conditions during the growing season, showing harsh and unripe tannins. Not all producers were able to come out with a five-star vintage, in fact it has been declared a three-star vintage, but in some cases obviously, some producers did better and some worse. Brunello di Montalcino DOCG vintage 2012 is very good vintage, with some notes in common with the legendary vintage 2010 which was praised throughout Italy as one of its top vintages over the last fifty years and difficult to beat. Vintage 2012 was a hot vintage and those vintners who managed best their vines made some impressive wines with beautiful aromas, vibrant fruit, lively acidity, and ultra-fine tannins and a pleasure to drink. Vernaccia di San Gimignano DOCG 2016 is by all esteemed a great vintage, especially for whites where we find healthy grapes, thanks to the dry, ventilated weather that characterized the summer, producing balanced wines, perfectly ‘in line’ with the sensorial characteristics of the variety.