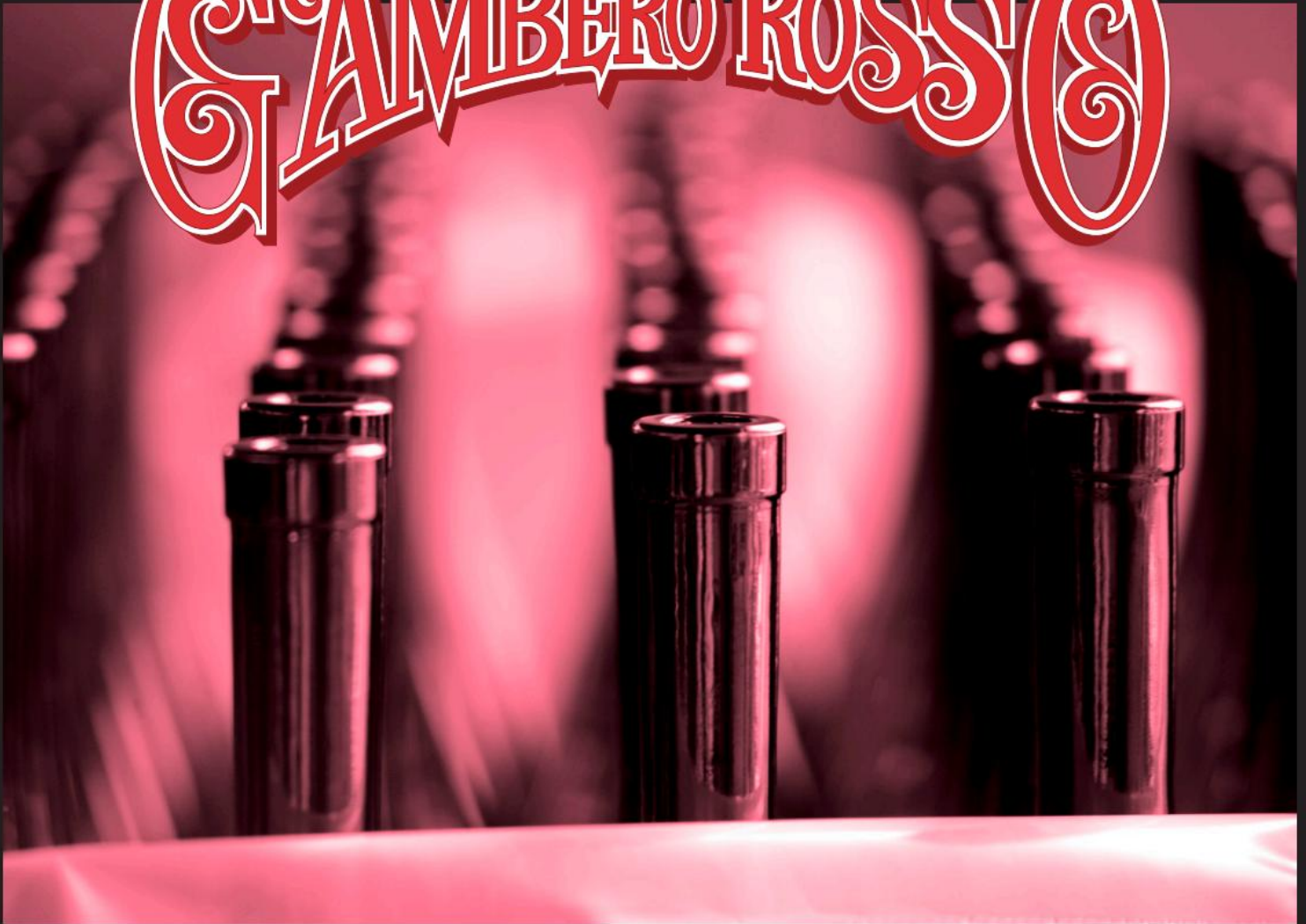


GAMBERO ROSSO



ANCESTRAL METHOD LAMBRUSCO THE ORIGINS OF BOTTLED FERMENTATIONS

CA' DEL MAGRO

A Custoza that defies
the challenge of time

THE TUSCAN ARCHIPELAGO

❖ Wine, nature and chefs:
paradise around the corner

TONIC WATER

❖ The trend of artisanal tonic
waters. Which are the best?



lucarebesan.it - ph. Alvise Barsanti

Savour the landscape, too.



Tenute SalvaTerra has been awarded the international “Best of Wine Tourism” award 2018 for the “Architecture and Landscapes” category.

Architecture, landscape and wine are intricately linked, as all three are the result of human thought and work. This time, we have not won recognition for our wines, but for our commitment to nurturing and promoting a major wine region and its produce.

The stunning natural beauty of Valpolicella awaits you.



Best Of Wine Tourism

BEST WINE CAPITAL - THE AWARDS OF EXCELLENCE

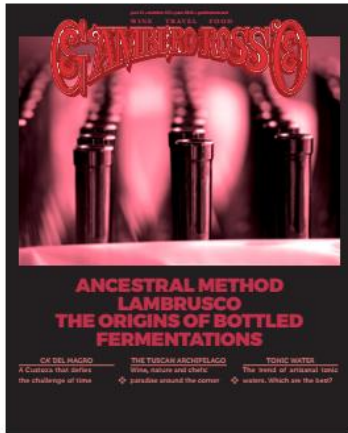


TENUTE
SALVATERRA

Essenza del territorio



SOMMARIO



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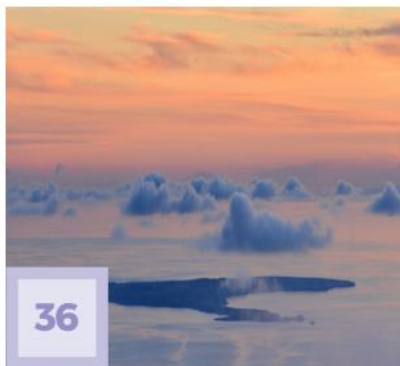
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20



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36



46



52



Glass yes, bottle no...

Some nights ago at Vinality I found myself at dinner in a fine restaurant, Leandro Luppi's Vecchia Malcesine. During amiable chat the conversation - naturally - went to wine. In a good restaurant like his, people consumed a great deal of wine until a few years ago. A table of four on average between pre-dinner and pairings, drank between 4 and 6 good quality bottles. And then, at the end of the meal, there was - always - a flight of distillates. With the new alcoholic limits introduced a few years ago, the situation definitely changed. "In my end-of-year inventories I calculated an average of 1.5/1.6 bottles per person. At the end of 2017 I counted a consumption of not even half a bottle per person". An epochal change, in short, that in the last decade has invested the whole dining world, in particular restaurants outside of the big cities, where instead the taxi option remains easily feasible. "Not to mention spirits... Between spirits sold and offered, it was - Leandro continues - 120 bottles a year. Last year I consumed barely 8 bottles, basically offered by me at the end of the meal, never actually requested by the customer". In recent years wine lists have contracted, but good restaurateurs manage to design wine lists full of ideas even if with fewer pages. It's not an economic question, I discover during the conversation, because for an important wine, served by the glass, a wine lover is willing to spend important amounts, even 30-50 Euro. Without having to face the psychological deterrent of opening the bottle. Fine restaurateurs and good sommeliers, by now, are organizing themselves, with an offer of wines by the glass that accompanies dishes and menus and satisfies the palate of the customer, who can thus taste many more wines than if they uncork one or two bottles only. The new technologies that protect wine from oxygen, furthermore, are truly affordable for everyone, even without resorting to expensive nitrogen pressure cellars. This is how from a (sacrosant) limitation, once again new opportunities can arise for those armed with creativity and professionalism.

- Marco Sabellico



2018

OCTOBER

- 27 ROMA - Italy trebicchieri
- 30 TOKYO - Japan trebicchieri

NOVEMBER

- 01 SEOUL - Korea Top Italian Wines Roadshow
- 05 TAIPEI - Taiwan Top Italian Wines Roadshow
- 07 HONG KONG - China trebicchieri HKTDC Special
- 12 SHANGHAI - China trebicchieri
- 15 BEIJING - China Vini d'Italia
- 20 ST. PETERSBURG - Russia Top Italian Wines Roadshow
- 22 MOSCOW - Russia trebicchieri

2019

JANUARY

- STOCKHOLM - Sweden trebicchieri
- COPENHAGEN - Denmark Vini d'Italia
- 21 MUNICH - Germany trebicchieri
- 23 BERLIN - Germany Vini d'Italia

FEBRUARY

- 07 MEXICO CITY - Mexico Top Italian Wines Roadshow
- 11 LOS ANGELES - Usa trebicchieri
- 13 SAN FRANCISCO - Usa trebicchieri
- 18 CHICAGO - Usa trebicchieri
- 20 NEW YORK - Usa trebicchieri

MARCH

- 07 LONDON - U.K. trebicchieri
- 16 DÜSSELDORF - Germany trebicchieri PROWEIN Special

MAY

- 6 SINGAPORE - Singapore Top Italian Wines Roadshow
- 15 BORDEAUX - France trebicchieri VINEXPO Special
- CALGARY - Canada Vini d'Italia
- TORONTO - Canada Vini d'Italia
- MONTREAL - Canada Top Italian Wines Roadshow

JUNE

- WASHINGTON DC - USA Top Italian Wines Roadshow
- BOSTON - USA Top Italian Wines Roadshow

TACOCINA, MEXICAN FOOD IN BROOKLYN. DANNY MEYER AND THE AREA'S URBAN REDEVELOPMENT PROJECT

Shake Shack, Union Square Cafe and the wine bar of his dreams, Vini e Fritti, inspired by Roman cuisine and its eating habits, an Italian-style wine bar that, with the new Caffè Marchio, completes the Italian food hub by Meyer, with adjacent pizzeria Marta. The empire created by the genius of Danny Meyer knows no boundaries: after focusing on international and Italian cuisine, the entrepreneur is now dedicated to Mexican cuisine, with a new restaurant entirely focused on tacos, ubiquitous Central American street food par excellence.

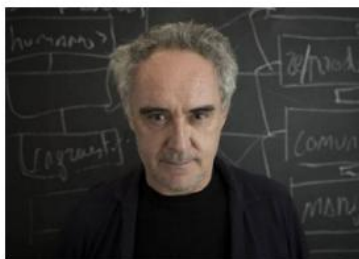
The new venture is called Tacocina, which opened a few days ago in Williamsburg, Brooklyn, in the space recreated by the James Corner Field Operations studio in the disused area of the former Domino sugar refinery. Two and a half hectares of completely abandoned beachfront park area, now reborn thanks to the project design group, which has turned it into a natural oasis with sunbathing area, a playground and the new Meyer venue. A stand that will be led by Mexican native Barbara Garcia, former Union Square Cafe sous chef. Six different types of tacos, from pork and mango to shrimp and siamese pumpkin, as well as beef and salsa negra. With two vegetarian options: mushrooms and corn sauce, and taco al cotija,



Mexican cow's milk cheese. And then chips, guacamole, chicharrones (fried pork rind) with cheese, shrimp cocktails, vanilla ice cream and many other sides and desserts complete the offer. In combination with Latin specialties, cocktails of different types, including a mezcal negroni that promises to become the signature cocktail of the place, plus wine and craft beers. www.heytacocina.com/.



**EL BULLI 1846 DUE TO OPEN IN 2019.
THE LAST ACT (?) OF THE ADRIÀ EPIC RETURNS TO COSTA BRAVA**



The latest announcement that Ferran Adrià wanted to share with the world a few days ago shouted the unexpected return of elBulli. The satisfaction of the opportunity to finalize a project that has been in the works for 5 years is certainly understandable, ever since, in 2014, the Catalan chef matured the idea of reopening the legendary Cala Montjoi space. Until the summer of 2011 this had been one of the most phantasmagorical experiences of the last 20 years of modern cuisine. A namesake Foundation was born to collect its legacy, inviting everyone to share the goals of the enterprise's gastronomic research, enjoying

avant-garde space within the Cabo de Creus park. Precisely the particular geographical position, within a protected area safeguarded by strict laws, was cause of a continuous slippage of the project: in Roses, the citadel of the El Bulli Foundation should have seen the light already in 2014, after a careful renovation of existing spaces and construction of a true food hub, with a museum itinerary, research laboratory and restaurant.

But permits were slow to arrive, opposition of ecologists blocked the building site for more than three years, and only last summer, in July 2017 (exactly 6 years after the final closure of elBulli), Adrià got the go-ahead by the Urban Planning Commission of Girona. On the condition, however, to scale down the project, and ambitions, impacting as little as possible the profile of the coast, and therefore merely rethinking original spaces, without changing the volumes of the existing building, with several rooms set up underground. Guaranteed scenic and interactive

wow factor. So it's all settled? Not yet, considering that the initially announced opening of elBulli 1846 - this is the new name of the project - at the beginning of 2018 never happened. In fact, only a few days ago, with almost a further year of delay over the latest updates, the final permission of the Municipality of Girona arrived.

Plus, on the inauguration of the exhibition on Picasso's kitchen in Barcelona (which closely involves the chef), Adrià announced the - definitive? - opening date of elBulli 1846, due to be operational from 2019, between the summer and autumn of next year. More than 12 months of waiting, then, but this time the tangible hope that the chef's designed food lab can really see the light has fueled elBulli nostalgic fans. Although, and Ferran specifies, it will not be a restaurant, but rather a creative center focused on experimentation, which will be open to the public (the allowed daily limit is restricted to 200 visitors), where meals can also be enjoyed.

EXPORT. FIRST QUARTER CLOSE TO 1.4 BILLION EUROS. REGIONS DETAILS BELOW

After a 2017 that, as we know, beat yet another record in value (€5.98 billion), also the first quarter of the current year is quite positive for Italian wine export, which records an overall +4.5% between January and March 2018. ISTAT surveys state Italy has exported wines for 1.38 billion Euros. Considering the subdivision by region, Veneto (the first Italian region representing over one third of the national total) rose by 2.6% to 482 million Euro (see chart); the other two major exporters are also notable: Tuscany (216 million and +0.8%) and Piedmont (215 million and +6.5%). Liguria, Valle d'Aosta, Campania and Lazio record the most important relative increases. Equally commendable are the result of Lombardy, Marche and Sicily. The only negative sign is for Molise (-16.5% in three months).

Export class Ateco 2007 "Vini di uve" for regions '17-'18 (thousand €)

REGIONS	VALUES	QUOTE %	2017 JAN-MAR	2018 JAN-MAR	var. %
Piedmont	987.335	16,5	202.179	215.382	6,5
Valle d'Aosta	1.376	-	312	397	27,3
Lombardy	270.361	4,5	59.762	67.760	13,4
Trentino Alto Adige	531.839	8,9	122.830	123.700	0,7
Veneto	2.128.762	35,5	469.692	482.079	2,6
Friuli-Venezia Giulia	112.962	1,9	24.635	27.086	9,9
Liguria	20.954	0,3	4.009	7.062	76,1
Emilia Romagna	321.152	5,4	66.119	69.402	5,0
Tuscany	936.840	15,6	216.704	218.395	0,8
Umbria	34.069	0,6	8.224	8.583	4,4
Marche	52.045	0,9	11.159	12.484	11,9
Lazio	62.417	1,0	13.083	15.525	18,7
Abruzzo	170.201	2,8	40.268	43.961	9,2
Molise	3.253	0,1	615	513	-16,5
Campania	47.815	0,8	10.226	12.108	18,4
Puglia	148.974	2,5	36.204	38.256	5,7
Basilicata	2.334	-	510	541	6,0
Calabria	4.814	0,1	1.209	1.256	3,9
Sicily	127.293	2,1	30.334	33.401	10,1
Sardinia	23.431	0,4	5.717	5.727	0,2
Other regions and not specified*	1.628	-	260	282	8,4
ITALY	5.989.857	100,0	1.324.052	1.383.901	4,5

*Also includes regions whose values are darkened according to the law on statistics confidentiality. Source: Istat - Data warehouse foreign trade

ASIA-PACIFIC. ALCOHOL CONSUMPTION REACHES 336 BILLION DOLLARS

The trend in the consumption of alcoholic beverages in the Asia-Pacific area is among the most dynamic of 2017, according to data collected from IWSR (International wine and spirit research). Last year, the increase in values was 9.8%, at a level of 336 billion dollars, despite a decrease in quantities of

0.6%. China, India, Australia and South Korea saw values increase, while China, Japan, India and Australia lost money. The only country to grow in both items was South Korea. The reasons for the decline are accountable to the steady decline in beer consumption in China, but also in Japan, which is

the second most important Asian consumer of this beverage, now close to being overtaken by Vietnam. But if beer is the only segment to lose ground in volumes, things are definitely better in the field of "spirits" (+0.2% in quantity and +16.1% in value), supported by the progression in China of baijiu (white liquor obtained from wheat and rice). The growth of local whiskey in Japan and Myanmar is significant. The wine sector comes out well from 2017 in Asia, with increases of 0.4% in volume but above all with a +6.7% in value, pushed in China

by rice wine (huangjiu). Deceleration at 9.1% for still wines, as the decline in local Chinese products has affected more than the sharp rise in imports of still wines. Overall, according to IWSR, the value of still wines in the Asia-Pacific area grew by 7.5%. Finally, in regard to cocktails and mixed drinks: +1.2% in volume and +4.4% in overall value. The reason: great expansion of the so-called "ready to drink" (rtd) market in Japan, especially among young consumers who, at the same time, are abandoning beer. In South America, Brazil.

WINE OF THE MONTH

**MORELLINO DI SCANSANO '16 - FATTORIA LE PUPILLE**

fraz. Istia d'Ombrone - loc. Piagge del Maiano, 92a www.fattorialepupille.it

bottles 150000 - ex-cellar price: 10,90 Euro euros + taxes

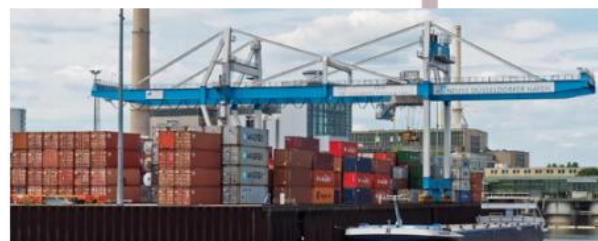
If Maremma continues to take part in Tuscany's winemaking success, much of the credit is due to Elisabetta Geppetti, a pioneer of Morellino di Scansano. The main feature of her winery in Istia d'Ombrone is an undisputed consistent quality, but there is no lack of excellence and impeccable execution present in some of her wines, as well.

The style is modern, she looks for fully ripe fruit and ages her wines in small wood, while the appellation wines made from local varieties use larger wood for longer periods. The Morellino di Scansano 2016 gave us good sensations, with nicely integrated, generally stylish aromas and a layered, progressive flavour with both length and breadth.

USA. FIRST QUARTER IN CHIAROSCURO. FRANCE AND NEW ZEALAND BETTER THAN ITALY

In the first four months of 2018, imports of still wine from the United States decreased. The world's first market bought 3.18 million hectoliters compared to 3.33 mln/hl in the first quarter of 2017. The decrease is 4.3%, according to data collected by the Italian wine and food institute. A different story in regard to values, which grew by 11.3%, reaching 1.54 billion dollars, due to a generalized price increase not offset by recent strengthening of the American currency. As for Italy, numbers processed by IWFI on the basis of figures shared by the Ministry of Commerce, certify a standstill in quantity (+0.7%) and an increase of 11.7% in value, in line with the over-

all growth of the US market. In detail, Italy rose from 832,840 hectoliters (worth USD 428.9 million in the first quarter of 2017) to the 838,270 hectoliters for a value of USD 479.4 million in the first quarter of 2018. The market share of wines imported from Italy, is 26.3% in quantity and 31% in value. The average price of bottled Italian wines is stable: 5.94 dollars per liter against the 3.14 of Australia and 9.38 of France. Considering the performances of the competitors, both France and New Zealand do much better than Italy (see chart), throughout 2017, and Portugal also grew significantly. Strong drops, however, came for Argentina and especially Australia,



lia, now closely followed by Chile. In terms of sparkling wines, Italian bubbles continue their positive moment: the US has bought 247,330 hectoliters, for a value of 140.8 million dollars, with an increase of 16.5% in quantity and 31.3% in value. The market share of Italian sparkling wines is 63.1% in quantity and 43.4% in value.

Import usa still white wines

Countries	1° quarter 2018		1° quarter 2017		var.% '17/'18	
	hectolitres	Thousands \$	hectolitres	Thousands \$	Quantity	Value
TOTAL	3.186.460	1.542.461	3.330.570	1.385.289	-4,3	11,3
Argentina	165.940	79.509	219.210	84.911	-24,3	-6,3
Australia	526.520	106.355	727.920	127.618	-27,7	-16,6
Chile	515.530	91.054	517.560	95.051	-0,4	-4,2
France	476.980	438.227	417.580	347.552	14,2	26,0
Italy	838.270	479.405	832.840	428.935	0,7	11,7
New Zealand	305.690	174.365	259.360	138.645	17,9	25,7
Portogallo	56.880	19.603	51.770	15.684	9,9	24,9
Spain	146.030	73.769	151.170	69.121	-3,4	6,7

source: Italian Wine & Food Institute su dati dell'US Department of Commerce



Top Italian Wines Roadshow
Singapore : 22 May 2018



BEYOND CHINA THE CONQUERING OF SOUTHEAST ASIA

The Top Italian Roadshow routes towards Singapore and Bangkok. Driving the market are tourism and fine dining, while taxation slows down the feat, it does not break curiosity. Here's how tastes change and a map of the best Italian restaurants

by Lorenzo Ruggeri



SINGAPORE, THE TRENDIEST ASIAN MARKET FOR ITALIAN WINE

Turning point in Asia for Top Italian Roadshow, which scores two legs before the final on the US West Coast: Seattle is scheduled for June 4.

On May 22nd it was once again Singapore's turn, one of the main ports of quality wine: an evolved, refined market, very used to drinking mature, high-end wines, with one of the highest average spending in the world. The tasting, held in the Chijmes complex, inside a deconsecrated church, was an opportunity to explore a market that in 2017 yielded 14.2 million Euros for Italian wine. A figure destined to grow, considering the rhythm of the first months of 2018, respectively +37.7% in value and +58.7% in volume.

"There is still a lot of work to do to bring attention to less known and medium-small Italian wineries: big names are still more popular, but there is space for change. Singapore fine dining is one of the most flourishing and evolving scenes in the world; the quality is decidedly high", comments **Simone Macri**, manager of Jaan restaurant, on the 74th floor of the Swiss Hotel. *"We are changing our wine list, focusing on the wines of Southern Italy",* replies **Matteo Trabaldo Togna**, managing director of Alba 1836, awarded with the Due Bottiglie recognition in our Top Italian Restaurants guide.

During the three master classes growth, both in terms of curiosity and knowledge in the industry, very attentive to native grape varieties and to different territories, was quite evident: in particular, the attention was high in regard to Aglianico and Primitivo.

AWARDED RESTAURANTS

On the Italian restaurants front, Singapore has a lot to offer. During the event, awarded with Tre Bottiglie was Garibaldi, Roberto Galetti's restaurant. It offers a bar and a restaurant with traditional and very solid flavours, next to a collection of dream wines, among the richest and deepest found in the course of our tours around the world. The fruit of over 30 years of purchases and research: many vintages are now unavailable. On the fine dining front, Buona Terra snatches the highest score - Tre Forchette - a venue that combines research and attention to extreme detail in all its phases, and a daring menu that hits the spot.

BANGKOK, WHERE TO EAT AND DRINK IN TOWN

A two-hour flight connects Singapore and Bangkok. Thai taxation on wine is among the highest in the world but



does not stop consumption, driven by an exceptional tourist flow. Ten Italian restaurants selected by the Guide, confirm a medium-high level in a favourable economic context. During the event, the award went to Gianni Favro, an authentic pioneer of Italian cuisine in Bangkok: *"Twenty-seven years ago, when I arrived, no products arrived and it was difficult to talk about Italian cuisine. Today the scene is very rich, the awareness has changed: dishes that used to come back uneaten, like a rabbit or tripe are now among the most requested"*. His Ristorante Gianni was awarded Tre Gamberi recognition in the guide. Due Gamberi for Bottega di Luca, one of Luca Appino's three bars, while in the wine section recipients were Di Vino and the new La Casa Nostra. The highest rating in the fine dining section went to Enoteca Italiana with Due Forchette recognition. *"Customers still like soft, round wines, but they always ▶*





In combination with the best Italian wines, we're pasta dishes prepared by Barilla Academy.

allow us to guide them. We sell a lot of Piedmont wine", comments manager **Nicola Bonazza**.

In 2017 Thailand imported 10.5 million Euros worth of Italian wine, up compared to the 9 million Euro of 2016. The first months of 2018 mark a slowdown, but the optimism of the industry is very high, very different from we recorded in our first visits in town. "It's a complex market and one that requires constant presence, but which is already giving great satisfaction to many Italian wineries. I also work a lot in Myanmar where tax is less and the propensity to spend is very high", says **Joe Sriwarin**, president of Thailand Sommelier Association and at the same time importer and distributor.

The new openings follow the global trend: wines of small artisans, native grape varieties and attention paid to the organic trend. This is the case of About Eatery or Wine Garage: "The discovery of today was Susumaniello. We want to bring niche wines to this market, wines with a story to tell", says wine director **Guenther Forster**.

BUONA TERRA WINS SURGIVA TASTE & DESIGN AWARD

A real kitchen, signature cuisine. The couple composed by Denis Lucchi, Lombard chef and Gabriele Rizzardi, sommelier who loves very mature wines and niche distil-



lates works exceptionally well. A handful of seats available, a beautiful wine cellar welcomes customers, extraordinary research on ingredients and a constantly evolving menu that brings together inspiration and clean flavours. All accompanied by a wine list that maximizes the time factor, with many Italian producers hardly available in Singapore.

THE BEST PIZZERIA IN SINGAPORE AND BANGKOK

Contadi Castaldi continues to bestow awards to virtuous pizzerias around the world. In Singapore, Mirco Caretti presented the award to Pizzeria Mozza, product of the cooperation of Nancy Silverton and Joe Bastianich. The main office is in Los Angeles. Within the scenic Marina Bay Sands, Mozza offers an osteria and a pizzeria with soft and fragrant pies, alongside a selection of wines hardly found in any Italian pizzeria. In Bangkok, Contadi Castaldi focused on Pizza Massilia: Bangkok's Best Pizzeria 2018. The new project by Luca Appino and Frederic Mayer has mainstreamed the concept of gourmet pizza in the city, with a traditional Neapolitan crust and many gourmet variations with directly imported ingredients. There are two locations: Ruam Rudee and Sukhvit, the great artery of Bangkok. ❖

The challenge of the Gran Biscotto Gourmet Sandwich protagonist of an international contest



The sandwich is the gift of synthesis, it's art, without further ado: a sandwich is a damn serious thing. The Italian Panino Academy in Milan was home of the final event of the Panino Gourmet Challenge, a contest organized in collaboration with Rovagnati. In the race were 5 international suitors, winners of the heats held in Hong Kong, San Francisco, Paris, Monaco and Rome. With them, many Italian chefs who best represent the Italian food and wine tradition abroad: Giandomenico Caprioli, who invested everything in Hong Kong; Michele Belotti, emerging chef star of Italian cuisine on the US west coast; Gennaro Nasti, with his Bijou in Paris was winner of pizzeria of the Year award by Top Italian Restaurant in the World guide; Mario Gamba, Italian chef Maestro in Germany, and

finally Simone Panella of historic Antica Pesa, who plays on two fronts: in the Trastevere venue in the heart of Rome, and in New York. Hosting the show was a celebrity who has made signature sandwiches his workhorse: Max Mariola. In the jury (photo above right), Iglés Corelli, journalist and curator of Top Italian Restaurants guide Lorenzo Ruggeri, and Claudia Limonta Rovagnati. Leit motif of the contest was Gran Biscotto, the only constant ingredient. In addition to the race were sandwiches designed by chefs, excellent wholemeal bread, thickly sliced Gran Biscotto, friarelli and confit tomatoes by Gennaro Nasti, to the sensational sandwich played on the marriage between Prosecco and Giardiniera (deserving second helpings) created by Mario Gamba's mother. In the race proper, there was all-American balance for Robert Lloyd O'Donnell's sandwich, particularly intense and generous in the filling; while Tsui Yan Leung's sandwich featured spicy and earthy sensations. When it came time to vote, there were no hesitations regarding who the winner would be. Ham cut into strips, mayonnaise, mustard, marinated zucchini with lemon, mint and a touch of honey. Irresistible bite, impossible to stop at just one. All dosed to perfection, sharp flavors, bold and with a fresh and tasty finish. Winning with flying colors was the sandwich by Andrea Bombardi (pictured left, with Max Mariola), who works at the Eatly branch in Monaco, supported by coach Mario Gamba. He takes home the jury prize and a professional cooking course at Gambero Rosso Academy. Iglés Corelli wastes no time to reprimand him: «You have made a great sandwich, fresh and balanced, but there's room for improvement on cutting the ham».



THE WINNER. HAM SCENTED WITH CALAMINT

Andrea Bombardi has put his past experience to good use, especially the one matured at Eatly in Monaco: freshness, sweetness, immediacy of ingredients with the aim of giving value to the protagonist, Gran Biscotto Rovagnati ham as sponsor of the Gambero Rosso Channel contest, and interpreter of a beautiful (and good) tradition of Italian pork-curing. In Andrea's sandwich, therefore, we find both the Mediterranean and northern Italy: ham in strips seasoned with mustard, a touch of mayonnaise, a scented note of calamint and the sweetness of honey

in collaboration with



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Panino
Italiano



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TOP ITALIAN RESTAURANTS IN TORONTO



SOTTO SOTTO

120 Avenue Road - Toronto
www.sottosotto.ca

Average Price: \$ 70



This is the most solid Italian restaurant in Toronto. From the olive oil to the espressop, from the texture of the risotto to the creamy and tangy character of the Carbonara: everything tastes like Italy. Traditional and regional recipes make it to a menu that transfer you into the heart of Rome, home of Marisa Rocca and her family. Ask chef Massimo Renzi for his cacio e pepe pasta or go for some memorable homemade gnocchi with wild pork ragù. During our last visit, we also had a perfect grilled octopus and a delicate and tasty seabass. The wine list is constantly updated with new additions carefully selected by Marisa's young brother Fabio, and it lists classics Italian wines together with international labels. Since 1993 a true Italian restaurant for Torontonians doc.



TOCA

181 Wellington St W - Toronto
www.tocarestaurant.com

Average Price: \$ 60



Located inside The Ritz - Carlton Hotel, in the prestigious Performing Arts & Theater district, this place is in the true heart of the city. The collaboration with talented chef Oliver Glowig ensures a fine menu, made up of refined products and classic recipes that respect seasonality and an all-Italian taste. The offer is divided into brunch on Saturdays and Sundays at fixed price with two or three courses ranging from the Roman tradition to tother domestic classics, such as Roman style salad, frittata and tiramisù. We highly recommend the homemade Ravioli Capresi stuffed with caciotta cheese, marten, tomato sauce, or the fagottelli, spiced duck, rapi. Simplicity and taste equally feature in the lunch and dinner menus where the amatriciana or the risotto alla pescatora shine. A successful outcome.



ARDO RESTAURANT

243 King St E - Toronto
www.ardorestaurant.com

Average Price: \$ 60

Ardo smells of Sicily and Mediterranean scrub. This is the realm of chef Roberto Marotta a native of Milazzo now Canada resident. The recipes belong to his family and the main product is fresh fish declined in typical Sicilian manner, such as pasta with sardines, pasta alla Norma. But the must is the seafood couscous that recalls continental stories with the variety of spices. Strong of his ability in the kitchen, Roberto manages to tie the best proteins (meat and fish) available in Canada with the best Sicilian products, shipped directly from the island, thus offering Roberto culinary success that translates into his Ardo restaurant, named after Roberto's son, Leonardo.

The derogatory term terroni has acquired a different sense in Toronto, which comparing numbers is the seventh largest Italian city for population density. Over 400 thousand Toronto citizens boast Italian heritage, and the number of Italian businesses is uncountable. Among zillions of bad imitations, there are sublime, hard-working restaurants. And some of the best and most delightful Italian wine collections around.



L'UNITÀ

134 Avenue Rd - Toronto
www.lunita.ca
 Average Price: \$ 35



There is a lively atmosphere in this Toronto wine bar, located in an area featuring several quality Italian restaurants. There is good music; the service is friendly and laid back. Bottles are well chosen and hailing from lesser known Italian areas, such as the Oltrepò Pavese and from the smaller Italian islands. There are also virtuoso New World producers chosen among small win growers and sustainable businesses. Pairing the wines is a classic and à la carte cuisine, without too many frills but solid and in tune with the wine offer.



TERRONI BAR CENTRALE
 YONGE AT PRICE

1095 Yonge St - Toronto
www.terrioni.com
 Average Price: \$ 30



Cosimo Mammoliti and partner Paolo Scoppio started the successful project in 1992. Now the pizzerias, restaurants and bakeries between Toronto and Los Angeles are ten. Stylish design and large numbers don't lower the quality standards of the bread and pizza and wine. The vibrant Yonge Street restaurant is unique. The clientele is young and trendy. On the upper floor is the wine bar Bar Centrale, the pizzeria occupies the third and fourth floors, and tables are also set on the airy terrace. The pizza style is Roman: thin and crisp, the fine dough is baked to perfection. Italian language lessons are streamed in the bathrooms sound system, and in the place there's an overall sensation that anything could happen any minute. The wine list is dreamy, compiled with love and benefitting from direct imports from Italy. Think three Carema labels and producers with 1,000 bottle yields that are hard to find in the wines own hometown.



LA BETTOLA DI TERRONI

106 Victoria Street - Toronto
www.terrioni.com
 Average Price: \$ 40

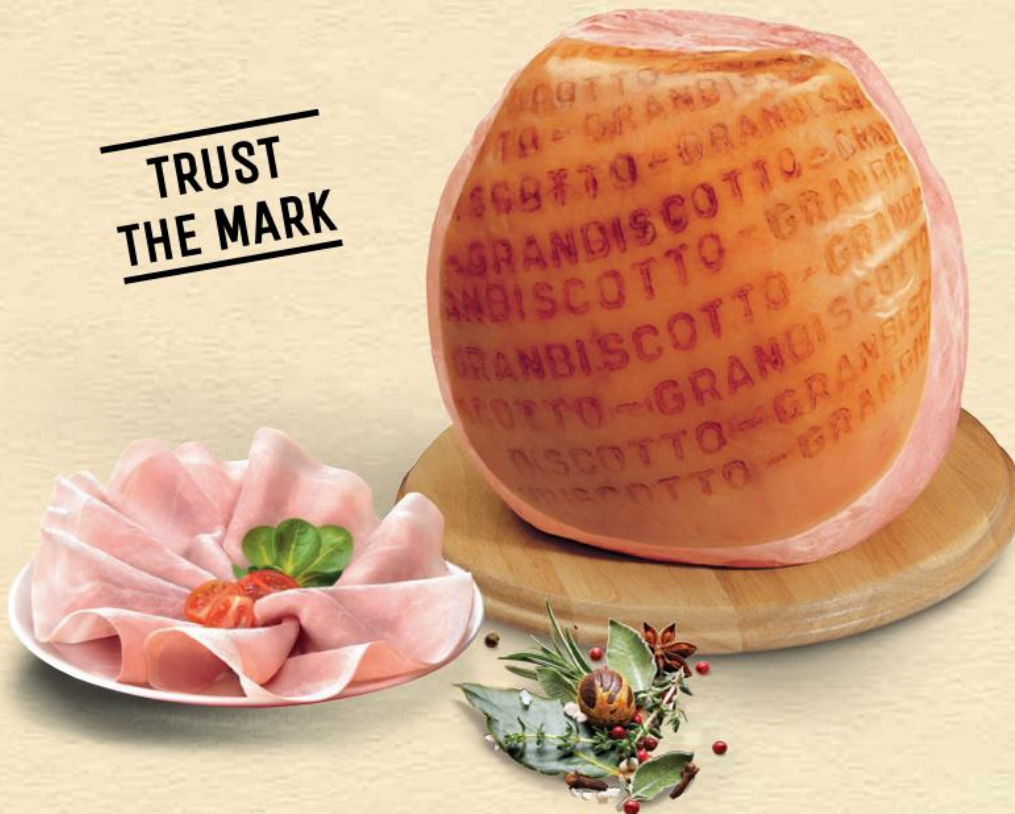
Terroni is considered the original Italian hangout in Toronto, with five locations around town it Cosimo Mammoliti and his family have created a choice of different food depending on the restaurant locations. It is all strictly and true Italian made with original produces that Cosimo ship from Italy regularly. We choose La Bettola because it enhances the best Italian style menu, a short version of the other restaurants that offer more variety in their menus. While maintaining the essence of Terroni, the menu at La Bettola focuses on traditional Southern Italian dishes from Puglia, made of no more than three or four ingredients. Curated by the Italian house chef and largely inspired by food seasonality, the menu has something for everyone. The wine selection offers an exclusive variety of classics and probably Toronto's most unique selections of indigenous wines from all over Italy at a very good price point.



THE NUMBER 1 PROSCIUTTO COTTO IN ITALY*

The selection of the best fresh whole pork thighs, worked by hand, flavored with a family's secret recipe of herbs and spices, slowly massaged and oven steamed: this is how we get prosciutto cotto Gran Biscotto and its unique taste, fragrance and consistency.

**TRUST
THE MARK**



TOP ITALIAN RESTAURANTS IN TORONTO

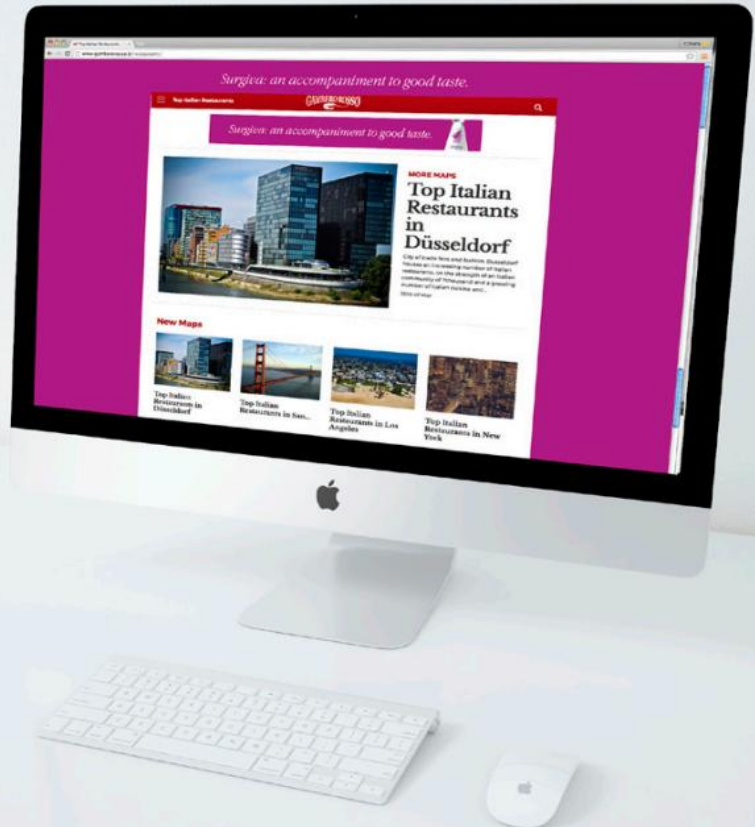


BUCA

604 King St W - Toronto
www.buca.ca

Average Price: \$ 45

Few places encapsulate Toronto's dining culture better than Buca, where executive chef Rob Gentile prepares some of the city's most original and intricate plates in a bare-bones industrial room. This is the best result of a top Italian restaurant fusionized with Canadian fine food culture. Buca is not exactly an Italian restaurant but it embodies the Italian food culture with creativity and culinary expertise. At Buca Yorkville, Rob Gentile's newest restaurant in the Four Season hotel, the focus is on top-notch fish and seafood, a serious interpretation of the best Italian fish dishes with a special twist of originality.



www.gamberorosso.it/restaurants/





ANCESTRAL METHOD LAMBRUSCO THE ORIGINS OF BOTTLED FERMENTATIONS

Never has the expression "back to the origins" been more apt. In Lambrusco, in addition to the joy of its bubbles, is also the emotion of its freshness and an ancient flavour, even more so if made with the ancestral method, which is at the base of all refermentations in the bottle.

Thus, in the land of palatable pleasure, production fully adheres to the spirit of place. With good results, and surely far from standards or homologations.

It happened spontaneously: winter waned, the days lengthened and the thermometer rose, certain animals woke from their hibernation and certain yeasts reawakened in the bottles; suddenly, the wine, as if by a miracle, became lively and sparkling, acquiring its magic foam. After all, this was the secret of Lambrusco: bottling it with not completely fermented sugars, securing the cap with twine so that it did not pop, and letting nature take its course. The result is a dry and fruity sip, sometimes grumpy, crooked, always different from the previous but still festive, enveloping; sometimes with an excessive residue on the bottom, enduring the crash of some bottle that occasionally surrendered to pressure and repainted the walls... This was in the Modena province, or in any case in Emilia, at most in Mantua, yet still related to Prosecco, and a distant cousin of Champagne. It was here that peasants in were in love with good food, tortellini and zampone, Parmigiano and borlenghi and a vitis vinifera that came from far away, cited by Virgil and Pliny the Elder and then nar-

rated by Andrea Bacci, botanist and physician of Pope Sixtus V: "On the hills in front of the city of Modena are cultivated lambrusche, red grapes, which give spicy wines, fragrant, sparkling for golden bubbles, when poured into glasses."

It was all natural, more or less peaceful and more or less well done. Then came the autoclaves of the Martinotti-Charmat method, never demonized, since the success of certain cooperatives flooded with millions of bottles colonizing the United States, the world, with a Lambrusco that made itself more affable and drinkable, sometimes reducing itself to a mere carbonated drink; the story that we have repeatedly heard, which divides and at the same time unites and damages a territory, as well as the work of entire generations. Yet there are those who have never lost their way, who have not ceased the ancestral practices and now still refines the method of refermentation in the bottle, or even sparkles with a lot of disgorgement and addition of liqueur, going well beyond an "ideal pairing with typical local dishes". The grapes are always the

same, or at least the families are: on the hills of Castelvetro is cradle of the Grasperossa (and its Doc), a dark and fruity variety, round and wide, fragrant, so different from the Sorbara of the plains, and which literature calls problematic starting from pollination (traditionally every two rows alternate one of Salamino, the third historic vine). The wine is clear, almost transparent in the glass, acidulous and vivacious, it is the king of the area as well as the predestined one for those who look for elegance, with a sharp and taut sip.

History of Lambrusco passes from the **Chiarli** family, from the homonymous company started in 1860, when the method was only one, "empirical, even if refined by experience", with countless bottles containing varying results, vintages in which "there was no string holding the stopper down: the corks popped off one after the other and what remained was very good vinegar". Here the autoclaves arrived at the beginning of the 50s, when there were still no bottling cooperatives; the company grew and still floats on very high numbers. Yet, in 2001, ►

GLOSSARY

Millerandage

is a potential viticultural hazard problem in which grape bunches contain berries that differ greatly in size and, most importantly, maturity, due to the failed fertilization of the flower.

Biodynamics

Technique of more rigorous agricultural cultivation than the organic as far as fertilizers and pesticides. Inspired by the teaching of the Austrian theosophist Rudolf Steiner (1861-1925) founder of anthroposophy. After his death the volume "Spiritual Scientific Impulse for the Progress of Agriculture" was published under his signature, at the base of biodynamics: an agriculture in greater balance with the terrestrial ecosystem

and which also incorporates some dictates of homeopathy and some techniques of organic agriculture and, with a defined holistic approach, considering the soil as a single system and the life that develops on it (see also green manure).

Ancestral Method

It is the form of obtaining sparkling wine that some cellars of Lambrusco adopt for very particular labels and derives from the ancient method used in Champagne. The yeasts present on the grape skins are extracted and then pressed and the must is fermented in steel tanks; the process is stopped without consuming all the sugars, then it is bottled and left to re-ferment with a crown cap.

There is no disgorgement in the Classic Method. The spent yeasts remain stored in the bottle.

Charmat (or Martinotti) method

Is the way of making sparkling wines through refermentation in autoclave in very high quantities thanks to the addition of a base of yeasts and sugars. This gives life to fresh products with floral aromas.

Classic method (or Champenoise)

Sparkle obtained thanks to a long period of aging in the bottle, during which the wine referments and refines thanks to the addition of selected yeasts, producing a lively and subtle foam that is preserved

until consumption. It is the traditional method used in Champagne, which in Italy is defined as Classic, since it is not possible to use the term Champenoise.

Green manure/cover crop

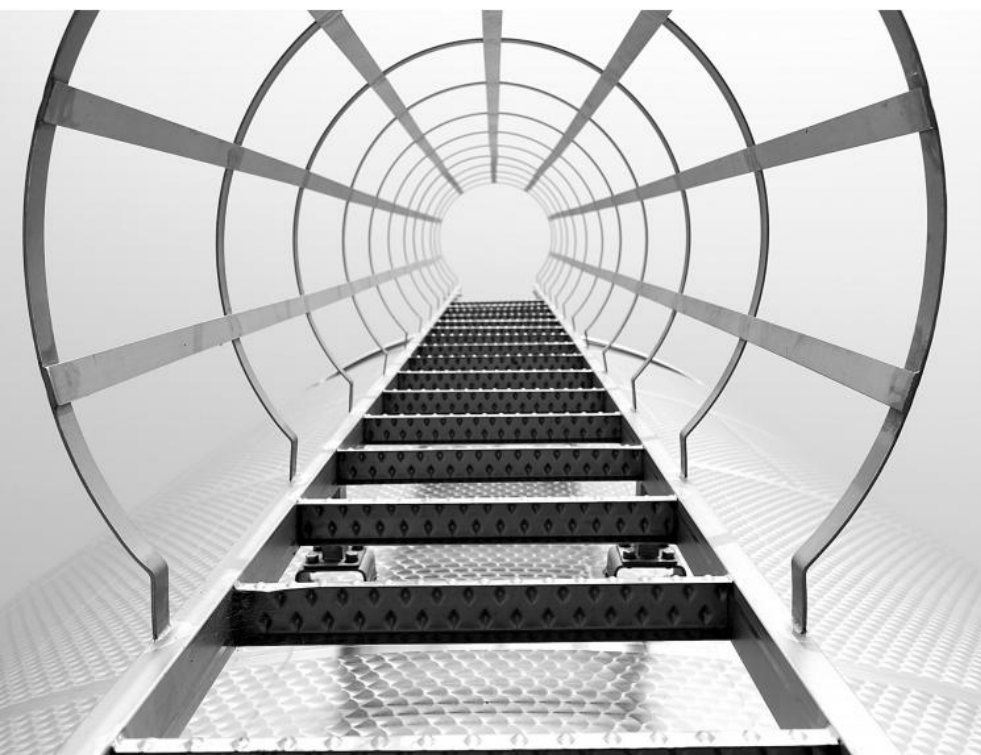
Farming technique that consists in cultivating some specific plants (leguminous, cruciferous and grasses) which are not harvested but rather buried by plowing for soil fertilization. This is why it is also called green manure

Sparkle

Procedure that leads to a sparkling wine

Toponym

A place name, especially one derived from a topographical feature.



1

Anselmo and his brother Mauro wanted in some way “to return to being small”, founding next to the Chiarli 1860 the **Tenute Agricole Cleto Chiarli** estate, in honor of the progenitor, to “protect old clones selected in the field”, and reacquire a cellar in Castelvetro, reclaiming the wine making and bottling. Without disdaining technology, the Lambrusco del Fondatore is their refermented obtained by Sorbara grapes, produced even when the market looked elsewhere: “our thoughts sink into tradition; the fifth family generation is already in the company and like the previous ones it is educated to respect the past”. From the mist of Cristo di Sorbara, in a lucky plot of loose, silty soil, between the Secchia and Panaro rivers, the vigorous vines of the **Paltrinieri** winery stand out, initiated by the chemist Achille in 1926. The helm passed to his son Gianfranco and now it is in the hands of his nephew Alberto who, armed with contagious passion, manages the 15 hectares of property together with Barbara, his wife: “We met at university, I was studying philosophy, he used to go to the farm

but more than anything else you'd find him sitting at bar stools”. Love and their journey together was inevitable, and when Alberto took the reins of the company his father invested in the first autoclaves. “We have never stopped producing bottled wine: it represents our history, and we were the first to indicate Sorbara in purity on the label”. A white label that in 2010 was transformed into Radice, still a reference wine for the type. “The potential of this vine is incredible: its acidity, its grace and longevity, are absolutely unthinkable for the Lambrusco of the past”. Fine perlage, light color, no maceration, use of only must and indigenous yeasts, while the selected ones contribute to the creation of Grosso, the classic method brut. “Care and attention are necessary in every step, the wine is made primarily in the vineyard, but think about the importance of cellar temperatures for the work of yeast in spontaneous fermentation: we try to keep everything under control, but there's always a little concern every time certain moments of truth occur”. Eight types for 130,000 bottles per year, mechanized ▶

Say Modena and the first thing that pops into your mind is... Ferrari. Yes, of course, one of Italy's biggest prides and the most famous brand in the world after Coca Cola. And again: Luciano Pavarotti, traditional balsamic vinegar, which is a unique product. Continuing on the gastronomic side: cotechino, zampone, tortellini... All the best in Emilian cuisine. And then? Then there's Lambrusco, of course. The ideal wine to pair with such a tasty and fatty cuisine. The roots are ancient, but it is only since the late 19th century, with the creation of the first Cantina Sociale, that the production of Lambrusco starts to become a fundamental and planned business in the Modena area and, later, in a large part of the Region. The importance that Modena plays in the history of Lambrusco is shown by the fact that the three most widespread varieties - Sorbara, Salamino di Santa Croce, Grasparossa di Castelvetro - take their name from three Modena toponyms.

The reality of Lambrusco Modenese, if closely observed, is wider and more varied than one might think. If it is true that the area of total wine production can be roughly contained in a large triangle between the via Emilia and the river Po (including the provinces of Parma, Reggio Emilia and Modena with the addition, to the north, of the southern portion of the province of Mantua, in Lombardy), it is equally true that the territory of Modena can be considered the cradle of this vine, and some of its varieties in particular. There are 8,000 hectares of vineyards (about half of all the Lambrusco cultivated in the four provinces), the oldest cantina sociale in Italy still in operation (in Carpi) plus three other social cellars, all centuries-old. This is an important point: unlike other territories, the coexistence between social cellars, big producers and small farmers in the area, even with inevitable conflict, is aimed above all at valuing the common good. This is confirmed by the director of the Consorzio Tutela del Lambrusco of Modena, Ermi Bagni: “The interests are different, of course, but consider that 95% of the product is given to the social cellars or to large bottlers. Then there are some small producers, mostly young, smart, who are coming out with high-level Lambruscos”.

In fact, the wineries that bottle are less than you might think, given the vastness of the territory: no more than forty. This, however, is less surprising if we consider the above mentioned data, i.e. 95% of the production (bottled and not) is in the hands of a dozen large subjects. We are talking about a total of more than 31 million bottles of PDO and IGP, where there are family-owned companies that annually produce a few tens of thousands of bottles.

— Francesco Beghi

THE 4 MODENESE DENOMINATIONS

There are four denominations present in the Modena area: Lambrusco di Sorbara, Lambrusco Salamino di Santa Croce, Lambrusco Grasparossa di Castelvetro (dating back to 1970), as well as the most recent Lambrusco di Modena introduced in 2009 together with the latest revision of the disciplinary specifications. All four types can be vinified in as many ways: sparkling red, spumante red, sparkling rosé, spumante rosé. The spumante, in turn, can be made with Ancestral Method (see sidebar), i.e. without adding yeasts for refermentation in the bottle and without disgorgement, or with the Classic Method, with final disgorging.

1

Lambrusco di Sorbara

Sorbara is the least cultivated variety (1,412 hectares, for a Doc production of about 4.5 million bottles), but it is also the one with the greatest potential for elegance and balance. And it is the most suitable for spumante. The bunch is conical, loose, easily subjected to millerandage, therefore with significant drops in production compared to other varieties. Its territory of choice is the narrow alluvial plain between the Secchia and Panaro rivers, characterized by a loose, sandy bottom that's rich in potassium. The Sorbara, among all the known Lambrusco varieties, is the one with the most discharged color, more rosy rather than red. The production disciplinary must include at least 60% of Sorbara, a maximum of 40% of Salamino and 15% overall of all the other varieties allowed.

2

Lambrusco Grasparossa di Castelvetro

Little more cultivated than Sorbara (1,645 hectares), but almost twice as many bottles in Doc (over 8 million), despite the same limit of 180 quintals/hectare. The Grasparossa must be at least 85%, with the possible addition of other Lambruscos, malbo gentile and fortana for a maximum of 15%. The grape never spread to the plains. The wine that is obtained has an intense ruby color tending to violet, very vinous.

3

Lambrusco Salamino di Santa Croce

By far the most cultivated variety (3,246 hectares), but with less bottled than the Grasparossa (about 6 million bottles), a sign that this is a variety considered more for blending or for bulk wine. The denomination foresees the use of 85% minimum of Salamino, with a possible 15% of other varieties, plus ancillotta and fortana. It gives a fresh, drinkable, ruby-violet wine, not very demanding, more ideal for pasta than with meat dishes; rustic and amabile.

4

Lambrusco di Modena

this is the most recent denomination (2009) and the most produced. The yield rises to 230 quintals/hectare and the disciplinary specification requires a minimum of 85% of all the Lambrusco cultivated in Modena. This could be considered a fallback but some labels stand out for their absolute quality, also and above all in the Metodo Classico spumante version.

STORIES

A CONTEMPORARY WINE, LIKE THE HISTORY OF THE EMILIANS

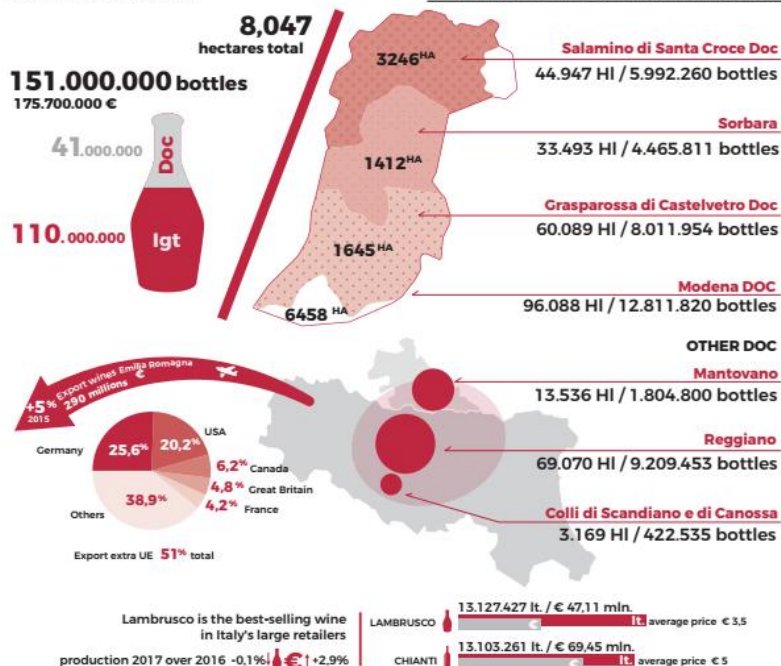


At 25 I arrived in Modena and I fell in love with three things: Lambrusco, the work ethics of Emilia and the paradox that makes this a unique land where one goes at full speed and thrives thanks to a slow-paced approach. Lambrusco is the result of hard work, which must look to the future in order to not commit the fatal error of losing oneself in nostalgia. Today those who rediscover this wine have the opportunity to trace the recent history of a people and a product in constant evolution destined to global success. If the past snapshot of traditional and domestic cuisine, and Lambrusco was a folklore wine, today the situation has changed. The first to believe in the Lambrusco is us, we invest time and resources to raise awareness of a local history made by farmers, small and large producers, and the wineries, all engaged in the common interest of spreading the culture of a territory, and a new story whose number of pages is in constant growth. The "5 ages of Parmigiano Reggiano" is a reference dish for new Italian cuisine and for young chefs all over the world, it's the demonstration that to "get hands in" a product and in its territory sensitivity, expertise and culture are greatly needed. Even Lambrusco is a wine with identity and at the same time a current, reassuring and transgressive winning product. The future is the destiny of this area, demonstrated by the ability to get involved and be ready for change. And whoever comes in contact with Lambrusco can recognize the traits and success of Italy, which is reborn every day in the province!

— Giuseppe Palmieri (maître and sommelier at Osteria Francescana)

LAMBRUSCO DI MODENA

THE NUMBERS OF LAMBRUSCO



harvest, treatments reduced to the bone, on the horizon is the idea going organic. In everyday practices is the utmost respect for the territory: *"A term that too often is misused, far from the meaning that is so close to our heart and that the French have summed up in the term terroir: our place, our vines, our hands that make the best of the vines"*.

*"But basically, here, the territory does not exist - Christian Bellei echoes from **Cantina della Volta** in Bomporto, barely 6 kilometers away - identity is the prerogative of the great cellars and their business choices. People come to the Modenese to eat cotechino or buy Ferrari, the combination with Lambrusco seems quite secondary".* A little provocation, a lot of awareness, lack of confidence in the refermented wines that proliferate on the wave of trends: *"There are no instruments of control, anyone now seems to be testing certain practices"*. Here, autoclaves have never entered the property: the family has been producing Lambrusco for four generations, Christian left Francesco Bellei in 2009 to found the new company, renouncing the historic name but maintaining these struc-

tures, as well as certain vineyards. Like those in the Riccò area, 650 meters above sea level, where his father Beppe had planted Chardonnay and Pinot to produce sparkling wine. *«Il nostro riferimento è sempre stato lo Champagne»*. I viaggi di Christian sono continui, la vocazione esplicita: *"The method is important and we want to guarantee customers a constant quality over time"*. Obviously we work above all Sorbara, both for the Rimosso and for the Trentasei, to quote just two labels from the remarkable assortment. *"In the area you should not cultivate anything else and instead we are besieged by orchards and their continuous chemical treatments: here it is, the territory"*. 15 hectares, 120,000 bottles a year, trustworthy grape suppliers harvested in boxes; organic certification, sulphites declared on the label, use of "only selected yeasts because nothing can be left to chance: to reach the goal of quality, they are my first allies". Attention to detail, design, every detail tells the soul of Christian and the results are obvious. Yet among the words echoes the history of the family, *"the thousands of bot-* ▶



The new life of Lambrusco

We realized that things were changing a decade ago. When, come summer, we'd see a few dozen boxes of Lambrusco of various denominations delivered at the Gambero Rosso news room, which were divvied up among the colleagues of the office and quickly taken home. We talk about those involved in the production Vini d'Italia guides but not only. In short, the team involved in tracing the enological map of Italy, was drinking Lambrusco at home: Modena, Sorbara, Grasp-arossa, Castevetto and Reggiano to mention just a few denominations. Without clamor, but with immense satisfaction of the palate. What had happened? After the hangover of the Seventies and Eighties focused only on exports and million-dollar and low-cost productions, the territory suffered an image and sales backlash. But not everyone threw in the towel. A new generation of winemakers and producers started seriously thinking about grapes, breeding methods and winemaking on the terroir. Thus rediscovering the pride of producing this wine only in appearance "simple". The Renaissance of Lambrusco had begun in its various forms, a wine that has slowly regained the limelight and is now rightly among the most typical expressions of our varied and complex wine scene, with a series of valuable labels that deserve to be put up against the best wines of Italy. In the years when it was reflected on the concept of drinkability and freshness in important wines, and on the heritage of native grape varieties, Lambrusco and its interpreters started a new life offering the public real wine excellence, equally expressive of the territory and a millenary history, wines of extraordinary drinkability but far from trivial, and moreover sold at very affordable prices. The success of today's Lambrusco, in short, rests on very solid foundations. And it will not be one-hit-wonder, for sure...

— Marco Sabellico



SO MANY DISCUSSIONS WITH CARLIN PETRINI ON THOSE BUBBLES

Well, we're definitely not in the osterie on the outskirts of town... Lambrusco is a Modena thing, not in Bologna. Modena is the capital of Lambrusco, or of the "many" Lambruscos. As a young man I preferred Salamino, which is more sparkling, more acidic and dry; now I am more oriented towards the more full-bodied Castelvetro. When someone from Modena invites you to dinner, that someone always puts a bottle of Lambrusco on the table, the wine contained in the "pistoun," bottle in local dialect. As boys, we often went for a pistoun at friends' who lived in the countryside near the city: I remember the smell of the must; it was a wine bottled without a label, and almost all those who owned a piece of land made Lambrusco at home. We'd arrive, slice some salami and enjoyed our snack in clouds of mosquitos while drinking the old Lambrusco, while the new one was still aging.

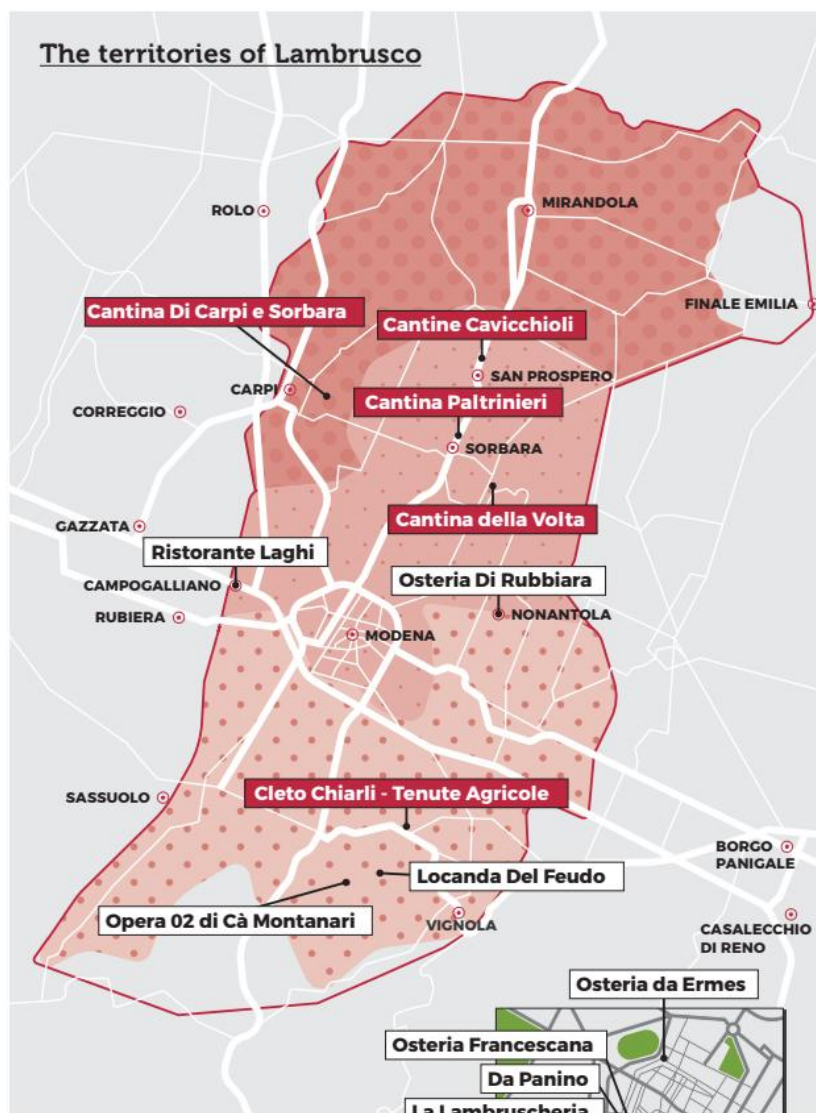
My grandfather and his mother's relatives in Carpi had their own Lambrusco. While my father, who was from Pavana, drank the Sangiovese of the Pistoia plain, similar to Chianti. Tuscans just did not conceive Lambrusco, so much so that it was always at the center of controversy and ridicule. Tuscans see Lambrusco badly. And the Piedmontese do as well. I have discussed in the past several times with Carlin Petrini: he made fun of us, he said that Lambrusco was not a wine, but a sparkling soft drink. But is not so. It is a known wine, even around the world. I remember in particular, two episodes concerning Lambrusco and related to some of my travel experiences in the United States. Years ago I taught Italian to Carlisle College students in Pennsylvania. Near the college was a bar: I went in with a

friend and I saw two guys asking the bartender "a glass of Lambrusco wine, please!" The bartender, unfazed, pulled out a half-full two-liter bottle, took a plastic cup filled with ice, poured the wine over it and added club soda. "But this is not Lambrusco," I immediately said. He, undaunted, looked at me and said: "Well, we like it that way". In the '70s Lambrusco was so popular, it actually landed in America. Of course, people drank it in their own way! I remember that as a young man, while on vacation in New York, the father of a friend of mine brought me and his son to eat in a high-level Italian restaurant. When the cured meats arrived at the table, my friend's dad asked me for advice on which wine to drink. I dared with, "A Lambrusco, I would say". The Mexican waiter smiled and walked away. He came back with a bottle covered in dust. I read on the label, "added with carbon dioxide". I looked at the waiter and commentes: "But this is not Lambrusco!" The waiter seemed almost offended and insisted, swearing that the wine was what I ordered. But when I replied - in dialect and not softly - you can't fool me, I'm from Modena, so we decided to take another, more traditional wine. In short, even if Giacobazzi at the beginning of the 80s started selling Lambrusco (which was actually a red or white wine, without indication of the vine) in cans - 8 ½ he called it, playing on the wine's alcohol content and the popularity of Fellini's film - and even if those years it seemed that would end up being the fate of the wine, in reality it did not go that way. And Lambrusco is not that wine. It is rather the essence of Modena, it pairs with zampone (pork trotter). And has every right to be considered a real wine.

— **Francesco Guccini** (songwriter and writer)

3 *bles handled, cleaned and washed before each new bottling at the time of returnable bottles; it was my father who changed the trend, we were pioneers in this too". And it was a bottle of Beppe Bellei, at the end of the 90s, that marked the wine journey of Gianluca **Bergianti**, as well as the tennis played by John McEnroe which urged him to tackle the game (he even named his daughter Tea "Roger" as a tribute to his idol Federer). Today Gianluca is the owner of an emerging, excellent wine company that bears his name, but back in the day he paid his studies by working in a wine shop, and after a glass of Champagne he happened to test the potential of that excellent Sorbara. "I am an acidity lover, I like vertical, crisp wines, so I started doing research. It took me six years to find the right soil": of medium mixture, rich in sand and silt on the diagonal Gargallo-Santa Croce, near Carpi, where the Lama stream runs, just outside the Sorbara Doc and included in the Salamino. Ancient clones of both varieties were planted there*





THE 4 MODENESE DENOMINATIONS

- Lambrusco Grasparossa di Castelvetro
- Lambrusco di Sorbara
- Lambrusco Salamino di Santa Croce
- Lambrusco di Modena

- Wineries
- Restaurants

ADDRESSES

Modena

- ❖ **WINE BAR COMPAGNIA DEL TAGLIO**
VIA TAGLIO, 12 - 059210377 - COMPAGNIADELTAGLIO.IT
- ❖ **ENOTECA LA BOTTEGA DEI GOLOSI**
VIA ARCHIROLA, 2 - 059238166 - LABOTTEGADEIGOLOSI.IT
- ❖ **WINE BAR LAMBRUSCHERIA**
CALLE DI LUCA, 16 - 347245 3990 - LAMBRUSCHERIA.EU
- ❖ **OSTERIA FRANCESCANA**
VIA STELLA, 22 - 059223912 - OSTERIAFRANCESCANA.IT
- ❖ **BISTROT LA FRANCESCHETTA 58**
VIA VIGNOLESE, 58 - 0593091008 - FRANCESCHETTA58.IT
- ❖ **TRATTORIA ERMES**
VIA GANACETO, 89 - 059238065
- ❖ **DA PANINO**
VIA RUA FREDA, 21 - 0598754382 - DAPANINO.IT

Campogalliano (MO)

- ❖ **RISTORANTE LAGHI**
VIA ALBONE, 27 - 059526988 - RISTORANTELAGHI.IT

Castelvetro di Modena (MO)

- ❖ **LOCANDA DEL FEUDO**
VIA CIALDINI, 9 - 059708711 - LOCANDADELFEUDO.IT
- ❖ **RESORT OPERA 02 DI CA' MONTANARI**
LOC. LEVIZZANO - VIA MEDUSIA, 34 - 059741019 - OPERA02.IT

Nonantola (MO)

- ❖ **OSTERIA DI RUBBIARA**
LOC. RUBBIARA - VIA RISAIA, 2 - 059549019 - ACETAIAPEDRONI.IT

1. Cantina della Volta
(photo by Lido Vannucchi)
 2. Cantina della Volta
(photo by Carlo Guttadauro)
 3. Chiarli (photo by Carlo Guttadauro)
- Opening: Chiarli
(photo by Carlo Guttadauro)

(and Pignoletto, for an abnormal, firm, intense version); first harvest was 2013, a little time to understand the evolution of the vineyards, while nuances and complexity are constantly increasing. "I understood that the Salamino is ideal for refermentation in the bottle, it has more basic alcohol, more fruit, suitable for a more pleasant bubble": do try the Bergianti Primo; "While from Sorbara we can demand elegance for a classic method": and also the dazzling Bergianti Fine.

Outside of any disciplinary, alongside his wife Simona who takes care of the farm **Terre Vive**, Gianluca immediately pursued the path of quality and biodynamic wine making, practicing green manure and using only natural fertilizers, "we use lots ▶

TASTINGS

Cantina della Volta

Bomporto (MO)
cantinadellavolta.com


**Lambrusco di Modena
Brut Rosé M.C. '13**

Christian Bellei, benefitting the family experience of four past generations, founded this winery in 2010 with friends with the purpose of producing Lambrusco Metodo Classico. In the range produced by the Winery, this Rosé mostly stands out, 100% Sorbara grapes harvested by hand in boxes. The color is pale pink, on the nose it offers wild strawberries, raspberry, citrus and pomegranate, on the palate it has lively acidity and fine bubbles, elegance, substance, with a very sapid finish..

Cantina Sociale di Carpi e Sorbara

Carpi (MO)
cantinadicarpiesorbara.it


**Lambrusco di Sorbara
Secco omaggio**
a Gino Friedmann '16

Gino Friedmann, pioneer of Modenese farming coops, is celebrated by the Cantina di Carpi e Sorbara with a pair of Lambrusco wines: this re-fermented in autoclave, the other in bottle with the ancestral method. Bright clear pink color, this rosé has fragrant aromas, very typical and defined by small red fruits, citrus fruits, pomegranate, while the palate has beautiful momentum, flavour, fluidity, balance and a long finish in which the red fruit is again present.

Cavicchioli

San Prospero (MO)
cavicchioli.it


**Lambrusco di Sorbara
Vigna del Cristo '16**

One could define the area of Cristo di Sorbara, along the right bank of the river Secchia, as the real cradle of this Modenese vine. From a 5-hectare vineyard, at a stone's throw from the river, on sandy soil, one of the best interpretations of

the Sorbara is born. Medium ruby with violet hues, scented of small berries, violet, rose and rhubarb, it has a vigor, grit, minerality, turgid structure and a long finish of great satisfaction.

Cleto Chiarli Tenute Agricole

Castelvetro
di Modena (MO)

chiarli.it


**Lambrusco di Sorbara
del Fondatore '16**

This is one of those Sorbara that should be taken as an example on what the vine can offer if cared for and vinified with attention and competence. Splendid starting from the bright pink color, it has a broad nose, floral (pink, purple) and fruity (raspberry, wild strawberries). But above all in the mouth it has notable minerality, vitality, a "soft dryness" and elegance. This is an energetic, vibrant Lambrusco that flows in souplesse towards a long finish. A true champion.

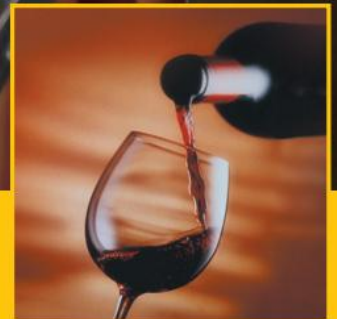
Gianfranco Paltrinieri

Bomporto (MO)
cantinapaltrinieri.it


**Lambrusco di Sorbara
Leclisse '16**

In full Cristo di Sorbara territory, between the rivers Secchia and Panaro, Alberto Paltrinieri, collecting the inheritance of his father, has identified the cru where the Lambrusco di Sorbara best expresses with amazing results, on loose and silty soils. Leclisse, twice awarded with the Tre Bicchieri recognition, has a beautiful pale pink color with a bright, and very elegant nose in which strawberry and raspberry are accompanied by clear hints of aromatic herbs. The sip also brings out flowers and citrus, the wine is beautiful, relaxed, defined, deep, with a long finish.

*of mustard as fungicide, high thinning for very low yields, indigenous yeasts, very little added sulphurous: the vitality of the must, the personality of the wines obtained, tell us that the direction we're on is the right one". Two goblet-shaped concrete fermenters (without stems) gratify the eye in the modern cellar, the cleanliness is extremely attentive, the protocol is detailed but "you have to interpret every vintage, every step: my wine is never the product of an absolute recipe". Gazing beyond it would be appropriate to talk about other master winemakers in the surroundings, think artisans like Luciano Saetti in Soliera, a prophet of Salamino without adding sulphites, or Vittorio Graziano with his Fontana dei Boschi, immense Grasparossa in Castelvetro. But it is also interesting to see how great realities relate to the world of bottle refermentation, sometimes with very relevant results. Consider for example **Cavicchioli**, a company whose annual yield travels on 10 million bottles, founded in San Prospero by Umberto, in 1928. It's said that he was the first to "have the will to press the grapes" lambrusca, to ferment the must in casks and to bottle it when the moon was good". The growth, the transition handed down to children and grandchildren, the success abroad, the inclusion in the Italian Wine Group, the very wide range of wines produced, do not prevent brothers Claudio and Sandro to try their hand at Sorbara Doc Metodo Classico, Rosé del Cristo, sparkling "paradigm of Lambrusco Modenese", fresh and versatile, which has achieved important recognition. And there is also a cooperative of 1,200 members and six structures, between winemaking and bottling, that continues (and keeps earning awards) with the refermentation in the bottle: born in 2012 from the merger of two historical territorial bodies, respectively founded 1903 and 1923, the **Cantina Sociale di Carpi e Sorbara** dedicates its most prestigious label to the pioneer lawyer for agricultural cooperation, the Lambrusco di Sorbara Secco Omaggio a Gino Friedmann. Vinification in rosé with grapes from the Bomporto area, direct racking, cleaning the must and fermentation with selected yeasts, respecting the typical characteristics of the vine, then a long froth on fine lees: a wine that witnesses the history of thousands of arms and of souls that this cooperative, as well as this land, bring forth. ❖*



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MEZZO
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CA' DEL MAGRO A CUSTOZA THAT DEFIES TIME

The richness of the soil and the variety of the vines are the real wealth of this wine land near Lake Garda. The Bonomo family with the Monte del Fra winery is among the best interpreters of the terroir with the strength of 60 years of experience. The Custoza Superiore Ca' del Magro is one of the protagonists of the denomination: base of garganega and aging in steel offer all the potential of a representative grape of the territory. A wine that stands up well to the challenge of time.

Words by Marco Sabellico - Photos of the vertical by Lucrezia Biasi

When at the end of the Würm glaciation, around 12,000 years ago, the ice melted and the Garda territory resurfaced, the landscape that emerged was not very different from what we admire today: on the great Benaco basin, surrounded by circles of concentric hills with a sweet and delicate profile, with altitudes that slightly exceed the hundred meters surrounding it, in an area on which vines have grown since ancient times.

This is an area of about 1,300 hectares dedicated to grape growing with the alternation of vines that make up the wealth of Custoza. Garganega, cortese, trebbiano toscano and trebbianello alternate and compete for the best exposures, supplemented by increasingly significant presence of white Manzoni that gradually progresses to the detriment of riesling italico and malvasia.

The winery of the Bonomo family is one of the most representative of the historic local denomination, with a presence of sixty years on the territory: first with brothers Eligio and Claudio; today with their children, Marica, Massimo and Silvia who, with different assignments, cover all the fundamental roles in the company, assisted in the technical management by expert Claudio Introini native of Valtellina, who arrived ten years ago in Monte del Fra

with the task of collaborating on the new project linked to Valpolicella of Lena di Mezzo estate and hopelessly in love with Custoza and its grapes.

The Bonomo property grew over time with the acquisition of numerous vineyards surrounding the estate, with extensions ranging from the handful of hectares of Pezzarara to more than twenty of Montegodi, and then spread to the vineyards that unravel along the Lena in the heart of classic Valpolicella, in the municipality of Fumane. Today the property counts 140 hectares, plus another 60 for rent producing production 1,5 million bottles.

The strong link with the territory and its wines has meant that the pulsating heart of the production remained, however, clinging to the simplest types, with Bardolino and Custoza alone representing half of the production, leaving the remaining half to the Valpolicella project and to the wines bringing value to the relationship between winemaker, vine and vineyard.

Colombara, Ca' del Magro and Scarnocchio are labels that represent the company's spearhead, wines that perfectly interpret this link, exploring original taste paths and of great character.

Among these, the leading role goes to Ca' del Magro, in virtue of its birth more than twenty years ago. This is a Custoza Su- ▶



ASTONISHING WHITE WINE



In the realm of whites, Custoza is a wine with uncommon qualities: it manages to combine, like few others can, the fragrance and the intensity of the perfumes with a firm structure: boasting great freshness with enveloping softness. In the younger versions and in the sparkling version it highlights fragrance and a lively acidity, while in the Passito version it reaches very important sugary concentrations... yet, above all it's the Superior version that betrays its great "gastronomic" character, ideally paired with local and continental dishes. It's great to impress fellow diners with a ripe and Superior vintage like 2012, especially if paired with rabbit dish with rosemary and vegetable giardiniera, or even pairing a few year-old Custoza Passito with a bloomy rind goat cheese that's been lightly warm and paired with hazelnut brittle. When I create a wine list, I always include at least one Custoza Superiore.

— Nicola Bonera
(Best Italian Sommelier 2010)

THE VERTICAL**93** *Custoza sup. Ca' del Magro '15*

The luminous and bright outfit anticipates an aromatic expression played on the freshest notes, with flowers embracing citrus and notes of yellow fruits. The warm harvest was carefully managed and the palate lengthens out revealing power but also extension and an unstoppable progression. In looking for a fault... the wine is just too young, we will have to wait for a few more years.

92 *Custoza sup. Ca' del Magro '14*

Polar opposite harvest, characterized by a cool and very rainy summer. Its aromas range from citrus fruits to notes of chamomile and dried flowers, leaving a curious note of licorice root. The fresh harvest manifests itself completely on the palate, where the wine does not indulge on fuller and more enveloping notes to exalt character and its extraordinary acid tension and length. It almost seems that the matrix of the riesling, progenitor of the white Manzoni, emerges clearly identifying the wine.

92 *Custoza sup. Ca' del Magro '13*

The scents of this white remain hidden for a long time, almost gruff, and then gradually they free up and highlight a great freshness, made of flowers, fruits with white pulp and, once again, citrus. In the mouth the wine stretches gracefully, appreciated more for its elegance than for its power.

90 *Custoza sup. Ca' del Magro '12*

Also in this case the aromatic onset is very measured, as if the wine wanted to give itself only to those who have the patience to wait for it. The notes of minerality reminiscent of gravel are transformed into a ripe and sunny fruit, crossed by fascinating nuances of dried flowers. The mouth is dry and gritty, very sapid and endowed with an almost tannic finish that contributes to the final expression that's rigorous and taut.

94 *Custoza sup. Ca' del Magro '11*

Perhaps the most interesting version, among the mature ones, or perhaps it's simply the most interesting version. The aromas slowly unfold on the nose, to ripe fruit echo notes of honey and dried flowers, with a deep spiciness that gains center stage. On the palate, the aromatic correspondence is completed by an intense note of Mediterranean shrub exalted in a solid, dry sip and of interminable length.

91 *Custoza sup. Ca' del Magro '10*

Another rather cool harvest contributed to an aromatic profile of great personality. If the notes of ripe fruit were quite predictable, it is the intense lashings of saffron and licorice that surprise us. Aromas that we find perfectly expressed in an enveloping and dynamic palate at the same time, able to stretch lightly in the finish. ▶



NUMBERS

140	hectares of vineyards + 60 rented
1,5 mln	bottles
750k	bottles of Custoza and Bardolino alone
70k	average yearly bottles from the Ca' del Magro
6	white wine labels
5	Valpolicella labels
4	sparkling wines
4	grappas
3	red wine labels
3	Igt from Verona
2	sweet wines
2	extra-virgin (Dop Garda and Valpolicella)



periore made with grapes that come from the vineyard of the same name lying on the southern slope in the small village of Custoza, extended for a dozen hectares replanted for successive steps in the last thirty years, for a production that fluctuates — depending on the year's climatic trends — between 60 and 80 thousand bottles a year.

In the cellar of via Custoza each variety is processed individually and only in the spring following harvest are composition and style addressed, provided there's predominance of garganega (about 40%) followed by white fernanda (local name for the cortese) and Manzoni white, with the addition in variable percentages of trebbiano toscano, trebbianello and chardonnay. In the early years of production, at the end of the last century, part of the wine aged in oak, but from the 2000 harvest, these containers were gradually replaced by steel tanks, ideal for bringing out the agility, sapidity and tension that distinguish this white. In the following months the wine rests in steel tanks and, even after bottling, it still remains in the cellar to complete the refinement process in glass, ready to be placed on the market all over the world. ❖

- Monte del Frà
Sommacampagna (VR)
strada per Custoza, 35
045510490
montedelfrac.it

► **MY DISHES REVOLVE AROUND CUSTOZA**



Custoza inspires me... Today it's Hucho Hucho, a dish that I conceived around the wine. The protagonist is Danube salmon marinated in salt and sugar and then baked a few minutes at low temperature. The delicate and consistent flesh, which tastes like hazelnut, fern and undergrowth. I have not cooked it, but only charred it on the side of the skin and I serve it on an infusion of double chicken consommé and fish cuttings, enriched by the notes of shitake mushrooms and porcini, juniper and bay, with Japanese suggestions represented by hondashi, kombu seaweed and kat-subushi with umeboshi juice. My kitchen lives on cross-cultural fusion, and even I'm native of a sea town, I chose to live on Lake Garda. A contradiction? Happily resolved, just like Custoza: an elegant wine from the lake that has its roots in the seabed, and with marine flavour. A wine that whispers, but that should be shouted out loud...

— **Stefano Baiocco**
(chef at Villa Feltrinelli in Gargnano)

LAKE ESSENCE, MEDITERRANEAN FRAGRANCES



I love Custoza, it's a wine that knows how to enhance, in its versatility, the Mediterranean fragrances, sometimes intense and sometimes subtle, that live in my signature cuisine. I chose the lake as the terroir of choice and its ingredients: Custoza is a white that enhances my palette of flavors. It has immediate drinkability, freshness and fruitiness, it is so flowing... And it's almost "inevitable" to pair it with lake fish (as well as, of course, on seafood). The wine constantly inspired by dishes, such as the Lavarello with horseradish, raspberry and meringue, to mention the last one I created. A white - and I'm talking above all of the Superiore - that I love for the freshness and youthful sapidity, but that continues to surprise for its ability to mature: a wine able, over the years, to reveal itself in its complexity and depth. It slowly becomes soft and buttery, creamy like an old Burgundy, suitable for the most complex flavours. Amazing. And kudos to the producers who are exploring the wine's potential.

— **Leandro Luppi**
(chef alla Vecchia Malcesine, Malcesine)

**An essential book
for all who love Italian wine**

More than 60 experts spent months
doing blind tastings
in every region of Italy.



OUT IN OCTOBER

▶ **93** *Custoza sup. Ca' del Magro '09*

The warm harvest of 2009 has equipped this wine intense notes of exotic ripe fruit, embellished by the presence of saffron, typical of garganega that ripens on these clay soils. Next to these also a hint of gasoline, which anticipate the maturity of the wine. On the palate, this Custoza manages to make wealth and agility, character and harmony coexist, putting us all tasters in full agreement.

87 *Custoza sup. Ca' del Magro '08*

In this case it's the maturity of the scents that take center stage. The yellow fruits appear sweet and juicy, paired by notes of acacia honey and dried flowers. On the palate this maturity remains predominant and the taste is dry and dynamic.

92 *Custoza sup. Ca' del Magro '07*

The notes of dried flowers are clearly perceived on the nose. Slowly emerging are smoky nuances and a vital and gritty mineral note that betrays a minimal presence of oak between the ripening containers. On the palate are aromatic herbs and Mediterranean shrubs, for a sip of rare elegance and tension.

90 *Custoza sup. Ca' del Magro '06*

Compared to the 2007 harvest, oak becomes a little more evident and gently accompanies the notes of ripe exotic fruit and honey, for a warm and enveloping profile. On the palate it's similar to a white of the Rhone, played more on the breadth than on tension, witness of a historical moment in which often the volume of wine was the main objective. Length and personality are not lacking for a fascinating and sunny result.

Participating at the tasting were:
Gianni Fabrizio, Nicola Frasson, Marco Sabellico.



THE PHOTOGRAPHER'S EYE

"Talking about the history, territory and the values that surround Monte del Fra winery through my photographs, has been a source of pride for me since 2017, expressing all the passion that this winery has proven over the years. This is a company with culture handed down from generation to generation and that has allowed a particular selection of fine wines, appreciated all over the world."

– **Lucrezia Biasi**

2485 producers

22000 wines

436 Tre Bicchieri

99 Tre Bicchieri verdi





PARADISE AROUND THE CORNER. THE TUSCAN ARCHIPELAGO AMID WINE, NATURE AND CHEFS

It's during summer that the desire to return to the Tuscan Archipelago returns: the scent, the views, the sun, are all elements of direct charm, a sentimental blow to the heart.

And all the islands have this power.

If there are more than one close together, the desire to visit them all grows stronger.

To choose the preferred place as one's "buen retiro", staying loyal to that one place, as if cheating on it if having fun in another place. From Montecristo to Pianosa, from Giannutri to Elba: vacation amid nature and the sea, out of the way but just around the corner

Words by Leonardo Romanelli - Photographs by Alessandro Beneforti

The Tuscan Archipelago is strange: beautiful but difficult to decipher, with islands that have long been penal colonies and only recently opened to the public; others always inhabited, but all full of intense beauty and to be discovered, with corners that have remained hidden for a long time. Pianosa is practically a flat disk, which owes its naturalistic fortune to the fact of having been a penal colony until 7 years ago, its tourism managed with care and measure. A hotel run by semi-free inmates, limited visits: it seems like a good way to get people used to earning their fair share of beauty. Montecristo is the island that still today makes us dream, in the collective imagination to the point of being almost inaccessible: paradise thanks to contingent visits in the nature reserve. Many would aspire to live here, as guardians isolated from the world, but it is certainly not a job for everyone. Giannutri, the southernmost of these islands, microscopic even in number of inhabitants, comes alive only in the summer, it would be perhaps the ideal place for a writer in search of inspiration. But all these smaller islands are truly islands in the strict sense and from an economic point of view the activities are very limited excluding those businesses related to tourism: visitors choose these islands for their particularity, and it is certainly not the food and wine sector that's growing and acting as an attractor, since in reality this is only one aspect of the livelihood of those passing through.

The role played by the producers of wine and foodstuffs from the island of Elba — by far the largest and most famous of all the islands, a destination for mass tourism — has been quite different. Elba has witnessed a real development of economic activities linked to the food sector, with a notable increase in quality in recent times. The same goes for the island of Giglio which, after having lived its macabre moment of celebrity linked to the wreck of the Costa Concordia liner, today is a place whose winemaking rebirth is widely spoken of. Capraia is equally part of this trend, with an oenological production finally traceable even beyond the island's perimeter: crucial is the experience of the prisoners of Gorgona who have become winemakers and cheese producers, thanks to an initiative born from the eclectic



mind of the director of the prison of Volterra, **Maria Grazia Giampiccolo**, who involved in the initiative none other than **Lamberto Frescobaldi**.

THE QUESTION REGARDING ALEATICO

The island of Elba owes its fame to the Aleatico vine, torment and delight of this islet in the middle of the sea that has had to quarrel its fame and its success with the thousands of bad copies that have partially blurred the wine's beautiful image. Taking advantage of a law that has been nothing short of permissive in the past, many bottlers exploited in fact the good name of this sweet wine to market a liqueur product that only had the Aleatico denomination. Maybe printing on the label the coat of arms of Napoleon, which in these

1. Grapes harvested at completed maturation are left to dry on grates or crates for approximately two weeks in direct sunlight

2. San Pietro in the vegetable garden, a dish of Ristorante Pepenero

3. Ristorante Pepenero. Smoked bonito, fermented and powdered pumpkin, sesame biscuit and sour cream

In the opening "Corsica fingertips away" is the sensation on clear days at maximum visibility, when from the western coast Corsica feels only a few kilometres from Elba

6 SPECIALTIES OF GIGLIO**1****Pasta with fish**

(pasta with a sauce made with mendole, a local fish; pasta with lobster and spaghetti with limpets)

2**Rabbit cacciatora****3****Tonnina sott'olio**

(Oil-preserved tuna fillets or belly)

4**Pesce in scaveccio**

(oily fish fried in plenty oil and then seasoned with a type of local herb escabece)

5**Palamita alla gigliese**

(local fish cooked with onion, celery, garlic, vinegar, lemon, orange, bay leaf and rosemary)

6**Panficato**

(sweet made with jam, walnuts, figs, fruit, orange rinds and flour)



2



3

parts never hurts. The birth of the Elba Doc was healthy and the producers had to collide with rather large prejudices on the part of the consumers about the quality of the island wine and its prices. Not to mention that, in order to do it right, in many cases the vine-growing systems had to be changed, being rather old-fashioned and certainly not meeting the modern quality criteria.

From a historical point of view, the cultivation of vines has always been very successful here, with considerable number of vineyards. A 1879 agrarian publication on Elba stigmatizes the behavior of the farmers who, faced with the abundance of so much good raw material, did not adopt the right winemaking systems, thus didn't get fair profit for the work done. The tendency was never accepting anyone's ►

MARCO OLMETTI. UNCOMPROMISING SEA CHEF ON THE RISE

Born in Portoferraio 36 years ago, he attended Cordon Bleu school, and trained under Luciano al Chiasso in Capoliveri, historic restaurant on the island. Three years ago he opened his own place Pepenero, in partnership with Antonio Mori. The cuisine of Marco Olmetti is uncompromising, only fish that comes from local boats, and like all other local products, is selected by local artisans — from vegetables to cheeses, from milk to eggs. Only what's found on the Island. Menus are prepared with the catch of the day and meat from quality Tuscan breeders, then technical preparations, tradition and innovation, extraordinary local ingredients and innovative combinations. Some of his dishes? Hake ceviche; Sardinian gnocchi, orange butter, pink prawns and black garlic; catfish and cauliflower; palamita marinated with citrus fruits and turnips in miso... A few days ago Marco and his friend launched a new adventure, the opening in the Medici port of Portoferraio of a wine bar called Salamoja, offering natural wines, raw fish, oysters, marinated dishes, and even ceviche.

Pepenero - Portoferraio (Elba) - via dell'Amore, 48
+39 0565916240 - olmosteria.com

Salamoja - Portoferraio (Elba)
calata Mazzini, 21 - +39 0565930063

ADDRESSES

WHERE TO EAT

❖ DA SANTI

GIGLIO CASTELLO (GIGLIO) – VIA SANTA MARIA, 3
+39 0564806188

❖ RISTORANTE DELL'HOTEL SARACINO

CAPRAIA – VIA L. CIBO, 30
+39 0586905018 – HOTELSARACINO.COM

❖ LA BOTTE GAIA

PORTO AZZURRO (ELBA) – VIALE EUROPA, 5
+39 056595607 – LABOTTEGAIA.COM

❖ LOCANDA CECCONI

PORTO AZZURRO (ELBA) – VIA RICASOLI, 21
+39 3291381159

❖ TAMATA

PORTO AZZURRO (ELBA) – VIA CESARE BATTISTI, 3
+39 3493586956 – TAMATARISTORANTE.IT

❖ LA TAVERNA DEI POETI

CAPOLIVERI (ELBA) – VIA ROMA, 14
+39 0565968306 – +39 3476633395 –
LATAVERNADEIPOETI.COM

❖ IL GALLO NERO

CAPOLIVERI (ELBA) – VIA MELLINI, 3
+39 0565968505

❖ VENTO IN POPPA

RIO MARINA (ELBA) – CALATA DEI VOLTONI
+39 3887941674 OSTERIAVENTOINPOPPA.COM

❖ RISTORO DEL'AMANDOLO

RIO MARINA (ELBA) – FRAZ. CAVO – LOC. COLLE A VITA
+39 0565931908 – AGRITURISMO-ELBA.IT

❖ OSTERIA PEPENERO

PORTOFERRAIO (ELBA) – VIA DELL'AMORE, 48
+39 0565916240 – OLMOSTERIA.COM

❖ TEATRO BISTRO

PORTOFERRAIO (ELBA) – VIA DEL CARMINE, 65
+39 3358393722 – TEATROBISTRO.COM

❖ AGUGLIA

CAPOLIVERI ISOLA D'ELBA
LOC. LAONA – VIA DEL PINONE, 144A
+39 3355356832 – RISTORANTEAGUGLIA.IT

❖ RISTORANTE DA PIERO DELL'HOTEL ISELBA

CAMPO NELL'ELBA (ELBA) – VIALE DEGLI ETRUSCHI, 786
+39 0565.977123 – ISELBA.IT

❖ UMAMI

MARCIANA MARINA (ELBA) – VIA DEL COTONE, 23
+39 0565904390

❖ RISTORANTE DELL'HOTEL BELMARE

MARCIANA MARINA (ELBA) – LOC. PRATESI
VIA PROVINCIALE PER POMONTE, 56 – +39 056590806
+39 3351803359 – HOTELBELMARE.IT

WHERE TO SHOP

❖ ELBA MAGNA

DOLCI TRADIZIONALI – CAPOLIVERI (ELBA) – LOC. LIDO
+39 0565940088 – ELBAMAGNA.IT

❖ MAGIE

PASTICCERIA CIOCCOLATERIA – PORTOFERRAIO (ELBA)
VIA MANGANARO – +39 0565915385

❖ TERRA E CUORE

CASEIFICIO E GELATI CON LATTE DI CAPRA –
PORTO AZZURRO (ELBA)
VIA BURACCIO – +39 3939347221

STORIES



ON OUR ISLAND, FOOD IS CULTURE



Food also translates to culture. The sudden change from a rural to a tourism-based economy risked rearing traditions connected to products of the earth and the seasons. It would have been a loss not only in terms of taste, but we would have erased the memory of our ancestors who, with humility and effort, drew their livelihood from the land and the sea. This is why at Marciana Marina we focus on initiatives linked to food and wine. An example of this is the first leg of the tour promoted by Tuscany Region, Vetrina Toscana and Il Tirreno paper called "Another summer" which will land in Marciana on July 19th. There's also an evening dedicated to "marinesi" dishes with Alvaro Claudi, on that occasion the book "ElbaTaste - Giro dell'Elba in 60 recipes" will be presented, as well as the magazine Enjoy Elba dedicated to food but also to the discovery and rediscovery of the excellence of our island.

– Gabriella Allori, Mayor of Marciana Marina (Elba)



4. Pianosa, the flat island shaped like a T-bone steak, ex prison facility and now part of the Parco Nazionale dell'Arcipelago Toscano national park. Photographed from the peak of Monte Capanne (1.019 m above sea level)

advice, to work following strictly personal criteria and without ever questioning the farming practices adopted for years. The main problem deriving from the production of “true” Aleatico was its cost, which was high compared to liqueur wines marketed under the same name. In reality, the price is proportional to the production costs deriving from the drying and the consequent low yield of the grapes. The air-drying, which lasts at least a week, is the sore spot of some vintages: despite the careful selection of fresh berries, it is very easy in rainy periods to grow mold on everything with irreversible negative results.

In terms of cultivation, it is interesting to note that the Aleatico biotypes of the island did not interfere with clones or other external biotypes: this thanks to the traditional practice of grafting in the field using material coming, albeit from other wineries, always from the island. For the vinification (molding aside) a new system was adopted for the drying of the grapes: no longer on straw mats exposed to the sun, which at night had to be covered with tarps to protect them from dew, but rather special transparent containers with air circulation for better protection, and consequent reduction of manual labor. The crushing is carried out in a soft way, tumultuous fermentation lasts 5-10 days, which then continues throughout the winter and sometimes stops and then resumes in spring. To bottle, it is often not enough to wait for spring because the risk of bottle re-fermentation is high, so some winemakers wait for the wine to be completely stabilized. What you get at the end is an atypical passito wine, sometimes with slightly astringent sensations, and that's certainly unique.

GIGLIO'S EXTREME VITICULTURE

Growing vines on an island like Giglio is heroic: the shape itself, a hillock planted in the Tyrrhenian Sea, and its physical conformation (composed of dry and rocky soils) would advise the most sensible wine grower to drive forces on more profitable activities. Instead, continuing to grow vines here is a testimony, making the island's wine and cultural tradition come alive even more. Only one main vine is grown here: the Ansonaco, local name used to identify the Ansonica, also produced on the ►

8 SPECIALTIES OF ELBA

1

Stoccafisso alla riese

(stewed cod with garlic, onion, potatoes, chilli pepper, tomato, parsley, black olives, anchovies, capers and pine nuts)

2

Sburrita

(soup bade with cod, nepitella, chilli pepper and Tuscan bread)

3

Gurguglione

(a kind of rataouille made with different vegetables: onion, bell peppers, eggplant, zucchini, tomatoes)

4

Imbollite

Fig focaccias made with grasselli local fig cultivar

5

Sportella

(anise sweet)

6

Frangette dolci (fried biscotti made with flour, eggs, sugar and sweet wine)

7

Schiacciunta (cake flavoured with lemon zest)

8

Schiaccia briaca (cake with sultanas, pine nuts, walnuts, hazelnuts, almonds and Aleatico)

THE EYE OF THE PHOTOGRAPHER



My islands are in the middle of the sea and also live within each of us; their knowledge is the result of an inner journey that takes place every day of our lives. In my book “The Invisible Archipelago”, this structure takes substance and becomes an intimate vision that fascinates those who have not yet explored Elba and the rest of the archipelago. – **Alessandro Beneforti**

► ❖ **ARMANDO**

CONFETTURE – PORTO AZZURRO (ELBA)
VIALE ITALIA, 13 – +39 0565957747

❖ **IL LENTISCO**

OLIO E MIELE BIO – PORTO AZZURRO (ELBA)
LOC. BARBAROSSA – +39 3381387651

❖ **BIRRA DELL'ELBA**

PORTOFERRAIO (ELBA) – VIA MANGANARO, 146
+39 0565880069 – BIRRADELLELBA.IT

❖ **VALLE DI PORTOVECCHIO**

MIELE, DISTILLATI, CONFETTURE – CAPRAIA
LOC. IL POLLAIO – 0586905242 – +39
3392592498
ISOLADICAPRAIA.IT/VALLEDIPORTOVECCHIO

❖ **IL SARACELLO**

FORMAGGI DI CAPRA – CAPRAIA – VIA ASSUNZIONE, 22
+39 0586905071 – +39 3493033411 –
CAPREACAPRAIA.IT

❖ **ARURA**

MIELE LIQUORI, ERBE AROMATICHE E BIRRA – CAPRAIA
VIA ASSUNZIONE, 83 – +39 3336065111
+39 3383638994
ARURAIISOLADICAPRAIA.IT

❖ **GREPPE DEL GIGLIO**

VINO CONFETTURE MIELE ERBE AROMATICHE – GIGLIO
VIA DELLA COSTA 3 – +39 0564806017
+39 3931387950
GREPPEDELGIGLIO.COM

WHERE TO STAY

❖ **ALBERGO DA GIOVANNI**

GIGLIO – LOC. CAMPESE – VIA DI MEZZO FRANCO, 10
+39 0564804010 – ALBERGODAGIOVANNI.IT

❖ **PARDINI'S HERMITAGE**

GIGLIO – LOC. CALA DEGLI ALBERI
+39 0564809034 – HERMIT.IT

❖ **LA ROSADA**

GIGLIO – VIA DELL'ASILO 42
+39 0564809079 – BEDANDBREAKFASTLARSADA.IT

❖ **CASTELLO MONTICELLO**

GIGLIO – VIA PROVINCIALE
+39 0564809252 – HOTELCASTELLOMONTICELLO.COM

❖ **CALA DI MOLA**

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+39 056595449 – CALADIMOLA.IT

❖ **IL CASALE DI MONSERRATO**

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+39 056595034 – ILCASALEDIMONSERRATO.IT

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+39 05659740 – HOTELHERMITAGE.IT

❖ **VILLA OTTONE**

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❖ **BOUTIQUE HOTEL ILIO**

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+39 0565908018 – HOTELILIO.COM

❖ **HOTEL SANT'ANDREA**

MARCIANA (ELBA) – LOC. SANT'ANDREA
+39 0565908006 – HOTELSAANTANDREA.COM

❖ **HOTEL DEL GOLFO**

PROCCHIO (ELBA) – VIA DELLE GINESTRE, 31
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❖ **VALLE DI LAZZARO**



7 SPECIALTIES OF CAPRAIA

- 1 Samole fritters (type of flower)
- 2 Pickled Zerri (oily fish)
- 3 Tagliatelle with wild asparagus
- 4 Flying squid salad and stuffed flying squid
- 5 Fried scabbardfish
- 6 Blackberry tart
- 7 Goat's milk tart

Argentario coast, on the island of Elba and, to a much greater extent, in Sicily, where it takes the name Inzolia. Historical sources say that how this grape variety arrived here is unclear, almost certainly coming from Greece and Magna Graecia, but whose name was unknown. Until the middle of the 16th century, Giglio was intensively planted with vineyards. A myriad of terraces covered it from the most remote corners to the limits of the sea to the top of the mountain; the production was very high and most of the barrels were sold to the Church, which greatly appreciated that "Soavissimo wine". Since then, a method of harvesting grapes has been developed that had to condition both the taste of the wine, the type of vinification, and the landscape, for the construction of the presses near the vineyards. ►



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WINE

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+39 0565933013 – ACQUABONAELBA.IT

❖ ACQUACALDA

MARCIANA MARINA (ELBA) – LOC. ACQUACALDA
+39 0565998111 – TENUTAACQUACALDA.COM

❖ AGRICOOP TERRE DEL GRANITO

CAMPO NELL'ELBA – LOC. VALLEBUA, 10
TEL. +39 0565987035 – AGRICOOPELBA.IT

❖ ARRIGHI VIGNE&OLIVI

PORTO AZZURRO (ELBA) – LOC. PIAN DEL MONTE
+39 3356641793 – ARRIGHIVIGNEOLIVI.IT

❖ CECILIA

CAMPO NELL'ELBA – LOC. LA PILA
+39 0565977322 – AZIENDACECILIA.IT

❖ LA CHIUSA

PORTOFERRAIO (ELBA) – LOC. MAGAZZINI, 93
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❖ LA GALEA

CAMPO NELL'ELBA – LOC. LA GALEA – +39 0565977827

❖ MONTE FABBRELO

PORTOFERRAIO (ELBA) – LOC. SCHIOPPARELLO, 30
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❖ FATTORIA DELLE RIPALTE

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+39 056594211 – FATTORIADELLERIPALTE.IT

❖ SAPERETA

PORTO AZZURRO (LI) – LOC. MOLA
+39 056595033 – SAPERONLINE.IT

❖ LA FACCENDA

CAPOLIVERI (LI) – LOC. PIANA DI MOLA
3357206147 – LAFACCENDA.IT

❖ VALLE DI LAZZARO

PORTOFERRAIO (LI) – LOC. VALLE DI LAZZARO, 103
+39 0565916387 – 3478100273 –
VALLEDILAZZARO.COM

❖ ALTURA FAMIGLIA CARFAGNA

ISOLA DEL GIGLIO (GR) – LOC. MULINACCIO
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❖ FONTUCCIA

ISOLA DEL GIGLIO (GR) – VIA PROVINCIALE, 54
+39 3386078375 – FONTUCCIA.IT

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ISOLA DEL GIGLIO (GR) – VIA DELLA COSTA, 3
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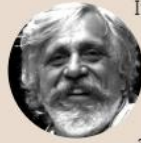
❖ CASTELLARI

ISOLA DEL GIGLIO (GR) – +39 3357203058

❖ LA PIANA

CAPRAIA – VIA REGINA MARGHERITA, 4
+39 3358413711 – LAPIANACAPRAIA.IT

HOW THE RIO NELL'ELBA KITCHEN CHANGED ME (FOR THE BEST)



If in the basil growing 7 meters from the sea above the rocks of Chiesi lies the power of Ligurian pesto, in the mushroomrooms of Monte Capanne resides the Tuscanity that, from mountain to mountain, despite the Piombino canal, included leaves of fresh nipitella with the porcini of those enchanted woods. The nipitella that is always found in the local stewed snails typical of Elba. This dish relies on the collection of small snails in the ditches after the first rains in September. Tomato, garlic and the scent of this spontaneous plant to which the sailors of Marina di Campo added chilli and ground fennel seeds. When the women of Garfagnana arrived in the wake of their husbands to the iron mines of Rio dell'Elba, they met the women of the sailors who had arrived on the island following a Spanish troops. These wives, mothers, sisters, together founded one of the most beautiful cuisines of the world, where the sea is allied with the earth a thousand times over, such as in the recipes mentioned below. Cctopus ragout that start from fried carrot, celery and onion mirepoix, red wine and tomatoes, red pepper and fennel, along with a hint of oregano and a lot of garlic. Here, this is the basis of the Rio dell'Elba cuisine, with its cod and potatoes, so ignorant yet sublime. The diabolical seasoned tonnina with tomatoes. The minestrone cooked with an empty spider crab shell that lends all the vegetables a taste and a scent of the sea of which only the Japanese and the Livornese can understand, universal superiority over all the other minestrone of the world. In any case, if I had to give the Oscar for cooking boiled octopus, a Portoferraiese would win. Only there do they know the sublime art of leaving it tender yet crisp, undiluted by useless beatings. Only there do they condemn to hell those who practice the terrible freezing of the poor animal - that all Elba residents love - competing only with the ascetic practice of collecting limpets walking barefoot on the rocks of Calamita with a piece of bread in hand, sucking and biting one limpet at a time, step by step, pulling the succulent molluscs away from their shells. If collected in abundance, one can afford to make a white and spicy sauce for spaghetti. After eating it one can declare oneself Elba native, and where the expression "mi, è un lavorone" will become philosophical lingo for navigating new life. If you know Elba, it will surely change you, and almost always for the better.

– **Fabio Picchi**, chef at Cibreo in Florence

The "palmenti", the name with which these wine pressing facilities are still called, are dug in the rock, and were used to avoid the farmer the effort of transporting grapes up and down steep and dangerous paths, with the further risk of losing in quantity as well as ruining the quality of the grapes during transport. It seems, moreover, that these places were also used for the decanting of the oil and the processing of the olives, which certainly did not improve the winter conservation of the wine itself. After pirate raids and deportation of the islanders with the consequent abandonment of any productive activity, viticulture underwent a period of decline, due to the choices of the new inhabitants who preferred less difficult and more profitable activities such as ▶ hunting, fishing and breeding of livestock.



5

It was towards the end of the 1600s that vine growing took on new vigor, thanks to the Medici family which stimulated the local farmers with economic benefits of various kinds, pushing them to resume the cultivation of grapes. Towards the end of the 18th century the Ansonaco established itself as the main vine, taking the place of the Bianco, until then used to obtain a light white wine which was a little weak in terms of body. It was a vine that was also appreciated as a table grape, disputed by the markets of Livorno, Civitavecchia, Genoa and Florence: even Stendhal waxed poetic about it: "Je jette dans la mer les grappes d'un excellent raisin q'on nous apporte de l'île de Giglio". After the great success of the nineteenth century, at the beginning of the twentieth

century the viticulture situation turned for the worst: the advent of phylloxera, the migration of inhabitants towards the continent and the rejection of forms of cooperation almost brought on its disappearance. Today, however, the situation has improved considerably, partly because some producers believe in the island's wine, and from the "continent" others started making wine after carefully following the growth of the vines. The credit goes mainly to Francesco Carfagna, a Roman professor who worked on the island of Giglio. He is the true precursor of the new course of the island's winemaking trend, a positive visionary that fostered the revival of viticulture: a real example of how a dream can be transformed into an exciting and concrete reality. ❖

5. *The landscape variety of the archipelago is one of the characteristics of these islands*

ELBATASTE. NETWORK OF QUALITY PRODUCERS



ElbaTaste is an association established to promote and bring value to the food and wine products of the island of Elba and the islands of the Tuscan Archipelago which maintain ties with the territory and the culture of the people who produce them and who have produced them over time. ElbaTaste is a network of small producers and restaurateurs that make quality of products and promotion of the local food culture their strong point. The association brings together those who produce wine with those who produce palamita or sweets, those who use these products in restaurants through the revival of local recipes, with those who sell them. ElbaTaste is a recognizable trademark of the agri-food quality of the Tuscan Archipelago Islands through the adoption of specifications that make the ingredients used and the processes transparent. In short, ElbaTaste wants to encourage people to meet the producers, to taste the products and to live experiences both telling their story and building a link with the territory and proposing tasting initiatives...

– **Valter Giuliani**,
ElbaTaste Founder

DAVIDE CARANCHINI

BIRTHPLACE Como	AGE 27	CITY OF RESIDENCE Como
RESTAURANT NAME Materia	OWNER <input type="checkbox"/>	PRIOR RESTAURANTS, Le Gavroche (Londra), Apsley's (Londra, ora chiuso), Noma (Copenaghen), Enoteca Pinchiorri (Firenze)
RESTAURANT CONTACT NUMBERS: via V Giornate, 32 Cernobbio (CO) 0312075548 - ristorantemateria.it	PARTNER <input checked="" type="checkbox"/>	
	EMPLOYEE <input type="checkbox"/>	
NAME OF THE SOUS CHEF Guglielmo Curcio	MOST LOVED INGREDIENT nose to tail, in general	
AGE OF THE SOUS CHEF 24	LEAST LOVED INGREDIENT none, though molluscs excite me the least	
KITCHEN BRIGADE: Isabella Braga	THE DISH OF A LIFETIME Polenta "uncia"	
SOMMELIER Luca Sberna	GREATEST WORSHIPPED MAESTRO Enrico Crippa	
DINING ROOM: Ambra Sberna, Marco Sberna	MOST ESTEEMED PEER Oliver Piras	
SEATING 30	MY IDEA OF CUISINE, IN A FEW WORDS: thought out, fun, simple, stimulating, light, natural, tasteful	
HAD I NOT BEEN A CHEF I WOULD HAVE BEEN a DJ/Producer	FAVOURITE RESTAURANT ABROAD Noma in Copenaghen	
	FAVOURITE WINE ABOVE ALL OTHERS Bianco Le Coste	
LATEST MUSIC ALBUM DOWNLOADED The Book of Souls - Iron Maiden	DISHES PRESENTED TODAY: brook trout tartare, kefir, fir and lovage; penne, blueberry and black garlic, parmigiano and Mexican estragon; squab, juniper, elderflower and chard; lychees, rose, beet and karkadè	
LATEST BOOK READ Tales of ordinary madness by Charles Bukowsky		
FEATURED NEXT: ANGELO SABATELLI		
by Paolo Cuccia - photo by Luciano Barsetti		



Brook trout tartare, kefir, fir and lovage

INGREDIENTI FOR 4 PEOPLE

1 *Alpine brook trout fillet*
weighing approx. 600 g
lovage root powder
lovage seeds
apple vinegar
lovage juice
salt
1 l whole milk
50 g milk kefir globules
200 g fir tree needles
200 g rapeseed oil
4 leaves of tetragonia
(New Zealand spinach)

For the tartare, bone and skin the brook trout, chop the fillets and place in the blast freezer. Once thawed, season with vinegar, salt, and the lovage seeds, juice and powdered root.

For the kefir, place the milk and the globules in a glass container. Cover with a fine mesh and leave at room temperature for 24 hours. Filter and then blend with an immersion blender. Use the globules remaining in the sieve to start a new process.

For the fir oil, blend the oil in a thermomix at 70°C for 5 minutes with the fir tree needles. Place in a sous vide container and leave to infuse in the fridge for 24 hours. On the day, filter through a loose-mesh cotton cloth and keep in a closed container.

In each plate distribute a kefir base split with fir oil, top with the trout tartare and garnish with a tetragonia leaf.





Penne, blueberry and black garlic, parmigiano and Mexican estragono

INGREDIENTS FOR 4 PEOPLE

320g penne
200 g fresh blueberries, rinsed
60 g black garlic, peeled
and sifted
50 g Parmigiano Reggiano aged
36 months, grated
20 g whole milk
40 leaves of Mexican estragon
(*Tagetes Lucida*)

Prepare a fondue with the milk and the grated cheese. Keep warm.

Extract the cold pressed juice of the blueberries and transfer the liquid to a large pan, where the pasta will finish cooking.

Cook the penne pasta in plenty boiling salted water for $\frac{2}{3}$ of the time written on the package. drain and finish cooking in the pan with the blueberry juice. The pasta is ready when it will have completely absorbed the blueberry juice. At this point blend with the black garlic pulp.

Plate the penne equally and finish each with drops of fondue and approximately 10 estragon leaves each.



Squab, juniper berries, elderberry and chard

INGREDIENTS FOR 4 PEOPLE

4 squab birds, sectioned
150 g juniper berries
8 char leaves
salt
extra-virgin olive oil
raspberry vinegar

For the sauce:

1 lt cold pressed elderberry juice
60 g leeks
50 g white onion
50 g carrots
12 g thyme

7 g rosemary
2 bay leaves
2 cloves
3 garlic cloves
50 ml squab stock

For the sauce, remove the dumsticks and use for another preparation. Use the wings and the neck of the birds marinate for 24 hours with all other remaining ingredients, except the squab stock. On the day, cook the sauce over low heat for approximately 3 hours, then filter the sauce and reduce to obtain about 100 ml of liquid. Filter with a loose-weave cloth and add to the squab stock, reducing further to 100 ml total.

For the juniper extract, extract the juice from the berries and use the concentrated solid puree. Place in a squeeze bottle and store in the fridge.

Cook the squab carcasses in a hot cast iron skillet until the skin is crisp and golden. Transfer to a hold-o-mat (heated cabinet) and let it rest for 20 minutes before serving.

Blanche the chard for 10 seconds and then season with salt, oil and raspberry vinegar.

Lychees, beets, rose and karkadè

INGREDIENTS FOR 4 PEOPLE

For the lychees gel:

100 g lychees preserved
in syrup, drained
40 ml water
10 ml rose vinegar
1,5 g agar agar
40 g fresh lychees pulp,
minced

For the rose foam:

250 g heavy cream
50 g sugar
30 g egg yolk
6 g rose water
3 g salt

For the beet sorbet:

400 beet juice
100 ml water
30 ml lemon juice
30 g glucose
sorbet stabilizer

For the meringue:

200 g egg white
80 g sugar
20 g raspberry vinegar
powdered karkadè

For the gel, blend the lychees with water and vinegar, filter and pour in a saucepan with the agar agar. Bring to a boil then spread on a sheet pan to cool. Once completely cooled, blend to a smooth texture. Store in the fridge.

For the rose foam prepare a crème anglaise with the heavy cream, eggs and sugar. Once ready, remove from the stove and add the rose water. Allow the mixture to rest sous vide for 12 hours. Then transfer to a siphon.

For the sorbet, boil the water and glucose, add the two juices and the stabilizer. Place in the pacojet container, freeze and process.

For the meringue, add vinegar, egg whites and sugar in a bowl and cook in a double boiler at 65°C, then transfer to a stand mixer and beat until stiff peaks form. Spread on a silpat at 2 mm thickness, dust with karkadè and dry in the oven at 60°C.



THE TOP 16 TONIC WATER BRANDS FOR YOUR SUMMER G&T



by Mara Nocilla - photographs by Alberto Blasetti

Clear, fresh and bitter: tonic water. Here is a ranking of the top 16 best tonic water brands: the queen of summer soft drinks and mixology.

We tasted and tested Indian and Botanical types, to be enjoyed and/or mixed with alcohol and liqueurs for classic and innovative cocktails. Just add a slice of lemon and an olive and summer can begin...

What tonic water are you? Classic, dry and bitter, or soft and fragrant? Citrusy, fruity or floral? Simple and immediate or complex and meditative? In the last few years we have witnessed a surge in production of the most popular soft drink in hot Italian summers, together with chinotto, gazzosa, spuma and cola, and the absolute queen of mixology, starting from the classic gin and tonic, where tonic water is the spark that ignites the cocktail's flavour.

Perhaps such diversification is a consequence of the collapse of sales of carbonated drinks registered in the last decade, "The response of companies seeking consumer approval through new, revised or traditional and forgotten flavours, thanks to a trendy return to "vintage" give us products like cedrata, chinotto and spuma, which are experiencing a second youth", explains David Dabiankov, general manager of Assobibe (Italian Association of Soft Drink Entrepreneurs). Or simply because so-called progress offers a variety of versions and interpretations of a product, more or less likable, in quasi compulsive quantity and rhythms, leaving us confused and disoriented in front of the grocery store shelves. It's no coincidence that many companies specializing in classic soft drinks, until a few years ago with only one tonic water in the product package, today have a dizzying choice of tonic waters.

The differences don't just concern taste: the origin of ingredients,

the transformation of the ingredients, the processing technique, the styles change too. Today we drink tonic water because we like it and it quenches our thirst, as a lively alternative to mineral water, with a citrus note and bitter taste lending freshness. But the origin of tonic water is different: it was born in the 18th century for medicinal purposes against the risks of malaria in the colonies of India and Africa, where water was sanitized with high doses of quinine, extracted from the bark of the cinchona tree, aka "fever tree". The drink was so bitter that to round off the taste it was often added with flavoured substances; British troops stationed in India added gin, a distillate produced in great quantities in England since the late 17th century. This is how the international Gin & Tonic was born, one of the world's most famous classic cocktails. Nowadays tonic water is a predominantly industrial product in which water is added with carbon dioxide, sugar, aromas, synthetic and lower dose quinine, which gives the drink its typically pleasant bitter taste, accompanied by citrus accents provided by citric acid, often with the help of preservatives such as E202 (potassium sorbate) and E211 (sodium benzoate). These are basic products, popular in taste and in price, which monopolize the market: from the small suburban bar to the large-scale retail outlet, to the trendy modern speakeasy. But the focus on natural products ▶

BEYOND G&T

Tips on the use of Indian and Botanical tonic waters suggested by Cinzia Ferro, Carlotta Linzalata and Emanuele Broccatelli

Tonic water dry bitter tipo Indian: da miscelazione

- 1 first: Gin Tonic, Gin Tonic, made with classic gin, dry and bold like London Dry, in which Indian tonic finds its perfect habitat
- 2 Americano (if the tonic water is too bitter, instead of club soda)
- 3 Spritz with Franciacorta or Champagne, added with tonic water lends bitterness and freshness; great with an elderflower tonic too
- 4 in other sparkling cocktails: Bellini, Mimosa...
- 5 in Negroni (as long as the tonic water is delicate) or in a lighter Negroni Sbagliato, similar to Americano
- 6 in variations of the Collins and the Fizz, with tonic water instead of soda
- 7 Tequila bum bum
- 8 in highball cocktails, refreshing, ideal for a carbonated soda

Tonic water Botanical:

depending on the tonic water and the aromatics

- 1 generally a beverage to drink pure, at most with ice and a slice of lemon or lime
- 2 G&T made with Gin Mare and 1724 tonic water, designed especially and tailored for the Spanish liquor
- 3 modern versions of Gin & Tonic with aromatica and balsamic gins
- 4 soda drinks, for example a modern Paloma (made with Mexican Tequila)
- 5 vodka-based cocktails
- 6 alcohol-free cordials reminiscent of the botanicals used, for ton-sur-ton long drinks
- 7 cocktail made with grappa, for example with Moscato Giallo Capovilla mixed with Green Organic Herbal by Aqua di Monaco
- 8 Tom Collins with bold botanicals

LEGEND

- ❖ Participants at the tasting panel:
EMANUELE BROCCATELLI, bartender, owner at liquor company DRINK-IT in Ciampino (RM) and bar manager at Caffè Propaganda, Rome
CINZIA FERRO, barlady, owner at Estremadura Café and Antica Osteria Il Monte Rosso, Verbania
CARLOTTA LINZALATA, ladytender at lounge bar Piano35, Turin
MARA NOCILLA, Gambero Rosso journalist
MARCO TRIMANI, owner at Enoteca Trimani, Rome

- ❖ Retail prices recommended

we can divide them into families. There are the Indian, which are the classic tonic waters: austere, crystal clear, dry and bitter tasting, with a citrus kick as a backbone, perfect for G&T, but also for those who like dry bitter drinks, without trappings or aromatic softeners. Then there are the Botanical tonic waters: often colored and cloudy, soft and sometimes more affable on the palate, flavoured with herbal substances mentioned above, which depending on the case can play on both fronts: drink and cocktail. To these two families we could add a third one, that of the new generation: strongly aromatic tonic waters, more for drinking rather than for mixing; in these, quantity, intensity and even the color of fruits, spices, flowers, roots, medicinal and wild herbs are such as to bring the tonic water out of the category and add them rather to the enlarged group of the soft

and the search for gourmet quality has not spared soft drinks. Those looking for an alternative to chemical juices will find premium tonic waters made with natural quinine, extracted from the bark of cinchona (native to Asia, Africa and South America), and with botanicals obtained by maceration and distillation of substances such as aromatic herbs, fruit, citrus fruits, spices, flowers, roots. Often these also come paired with brown sugar or alternative sweeteners (agave syrup, fructose). There is no lack of low-calorie tonic waters, with a lower sugar content (100 ml of product contain 15 kcalories instead of 34-36) or with stevia (glycemic index 0), and organic solutions, complete with organic certification of origin at the source.

To clear any confusion in the liquid jungle of tonic waters

drinks. Some aromatics from well-known brands include elderflower, ginger and cardamom, orange blossom and lavender, pink pepper and hibiscus, dandelion and burdock, juniper berries, lime flowers and jasmine, apple and rhubarb, raspberry and strawberry, angostura bark along with cardamom, pepper and ginger... Not to mention the other soft drinks like ginger ale, ginger beer and the various variations of cola.

To draw our Top 16 tonic waters - many foreign products and some respectable Italian ones - we examined only the most classic ones: certainly the Indian and Indian-like types, and the more sober Botanicals with non-exuberant aromatics, excluding the tonics that border with new age soft drinks, whose olfactory baggage is pervasive. A choice of content, but also a practical one: otherwise we would have had to taste more than a hundred types! How should a good tonic water be? We asked Cinzia Ferro, a multi-champion of national and international competitions, during the tasting panel of our degustation. "Let's start with the classic Indian type: transparent and colorless with possible bluish reflections given by the quinine, beautiful clear bubbles, without any particular olfactory perceptions, only a citric note, bitter accent of the quinine, but not excessive and solitary, and not too much acidity; a mineral and slightly sapid nuance, which if not exaggerated rounds the taste of the drink and enhances other sensations. Completing the sip are precise and clean finish and good persistence. The characteristics of the Botanicals depend on the ingredients used and the note chosen by the producer to characterize it. These could be a little cloudy and colorful, with pale yellow and grayish hues. Lively and persistent bubbles, always. To enter the class of tonic water, these must be centered on the citric and bitter tones of the quinine, similar to the Indian, plus with the colors and the aftertaste of the characterizing aroma - flowers, herbs, spices, fruit, roots - but delicate and never intrusive, with precision and cleanliness at the finish. In both families we find tonic waters ideal for mandatory use, either as a drink or in cocktails, Gin & Tonic yes or no, but also passepartout products, wild cards to play in every type of game: to sip neat, at most with ice and a slice lemon or lime, or as a base for classic and innovative cocktail drinks. A warning, the usual one we always lend: read the label and choose products without preservatives, taste and health both gain from it." ❖

**THE PHOTOGRAPHER'S EYE**

The idea for the cover came to me immediately as I was given the assignment. A girl sips tonic water from a bottle with a straw. A very natural, apparently simple image that immediately delivers the sense of summer and freshness.

– Alberto Blasetti

MIXOLOGIST & MIXOLOGY: CREATIVE COCKTAILS BY THREE MIXOLOGY CELEBRITIES**CINZIA FERRO**

Barlady, tea tester, barchef or rather innovative host, which best describes her: « the word host evokes ancient welcome and hospitality » smiles Cinzia, long black hair and clear blue eyes. A career of 26 years of intense work backed by experience made and research. Self-taught, she feeds on books and information on the world of mixology. Then she attended courses, master classes, tastings and a long practice behind many bar counters of different kinds: daytime bars, nightclubs, cocktail bars... In 1999, from Varese and Milan she lands in Verbania. Estremadura Café is born, art cocktail bar on the shores of Lake Maggiore, which boasts a bottle assortment of 700 labels, a list of 400 cocktails and an international clientele, especially from Switzerland, on the opposite side of the lake. In 2011 Antica Osteria Il Monte Rosso was born, also in Verbania, near Estremadura, the other place that she manages with her life partner Stefano. Work but also cocktail competitions, which often see her on the podium, even on the highest step in national and international competitions.

EMANUELE BROCCATELLI

Born in 1983, he is one of the best and most requested mixologists of the Roman cocktail scene and beyond. He started mixing drinks in a pub in the Castelli Romani, then he worked in Rome at the Supper Club, returned to Castelli and opened BBQ Lounge Bar in Ariccia. In London he worked in Roast cocktail bar in Borough Market and curated the opening of Corinthia Hotel. He returned to Rome and opened Caffè Propaganda, which marked a turning point in Roman dining and mixology, and also Stazione di Posta, a restaurant-lounge bar in Testaccio. For three years he ran the bar of Majestic Hotel. In the meantime, with business partner Valeria Bassetti, in the Monti district, he opens 47 Barrato, an unusual cocktail bar serving homemade take-away drinks, bottled and refined in glass or cooked, "a kind of drink which I feel a bit like a parent of." He smiles under his tawny beard. In fact, always with Valeria, he purchased a liquor factory in Ciampino, giving life to his creations and selling them in situations where the bar does not exist or for those in search of high quality products. DRINK-it is the name of the operation, the avant-garde of bottled cocktails. For several months he resumed direction of Caffè Propaganda, creating a sustainable bar concept: no waste and whatever waste remains becomes new ingredients, limited use of plastic, organic hay straws..

CARLOTTA LINZALATA

Born in 1991, she was born and raised in her beloved Turin, and always worked in the hospitality sector, since 2011 behind the bar counter, "a place where I felt at home", says the young barlady, blue eyes, golden hair with a pixie haircut. Many trips for work take her to London, Barcelona and Amsterdam: the latter was the most significant experience. Back in Turin she worked for more than a year and a half at Smile Tree, deepening studies on liquid cooking and food pairing. From March 2017 she finds her dimension at Piano35 lounge bar alongside Mirko Turconi and the whole team. "We mix drinks like I always wanted to, we work on traditions, on the history of great classics that we enjoy revising. But the thing that excites me the most is the research we execute on seasonal products and on territory, be it Piedmont or South America".

EAST-FACING GARDEN

1,5 cl yuzu juice, lightly sweetened

3 cl Bitter Verde Bordiga

2 cl Gin Jinzu

3 cl yuzu sake

7,5 cl Green Monaco Organic Herbal tonic water

This is a fresh summery drink, prepared directly in the glass filled with ice. Pour all the ingredients and mix gently. Garnish with bergamot profumo peel essential oil and a bamboo leaf. Cocktail inspired by Asian gardens that give a sense of freshness and peace.

GIN & TONIC EVO (EVOLUTION)

50 ml Gin Martini by DRINK-IT

top Green Monaco Organic Herbal tonic water

Chartreuse

Campari crystals (obtained from slow evaporation to which the liquors of the DRINK-IT line are subjected; they maintain flavour and are soluble)

A simple yet complex cocktail, with a lower alcohol content but with herbaceous notes that pair very well with the complexity of the gins used in the Gin Martini production DRINK-IT. The crystals slowly melt in the drink and release delicate bitter and balsamic notes that generate harmony of unique flavours and give life to a Gin & Tonic Evolution.

PIEDMONT TONIC

40 ml gin

15 ml white Vermouth

5 ml achillea liquor

2 spoon dandelion honey

top tonic water

Method: build (layers in the glass)

Pairing: 3-milk robiola from Piedmont with blueberry chutney.

The Piedmont Tonic is an example of how to create a gin tonic, different from the classic one, playing at the same time with Piedmontese and seasonal products. Hence the use of Vermouth and achillea, a yarrow liqueur that's produced in the Cuneo area and finally dandelion honey, spring product typical of Piedmont, specifically of the province of Cuneo, which lends a slightly strong and pungent taste.



1

AQ - Aqua di Monaco

*Green Organic Herbal Tonic
Golden Extra Dry
Tonic*

Sophisticated tonic waters in a dozen variants (the logo includes a Wagnerian swan), produced in Munich with mineral water rich in carbon dioxide, extracted at a depth of 150 meters. We tasted Tonic, Gold and Green. The latter wins, organic, without quinine - in its place water clover and gentian - and scented with rosemary, lavender flowers, lemon balm and lemongrass. In second place by ten points, is the yellow and slightly cloudy Green Organic Herbal Tonic, which is a world of things: austere and exuberant, exciting and relaxing, balanced and explosive, persistent and clean, of great character and at the same time versatile, excellent as a drink and a cocktail base. On the nose: Mediterranean scrub, chamomile, roots, wood, fresh citrus. In the mouth a natural "bark" bitterness. Very good also the other tonic waters of the line: the classic Golden Extra Dry, bitter and citric, with notes of cardamom, juniper and grapefruit peel, and the Tonic, even more sober, bitter and citric.

Munich - Germany
Zenettistrasse, 27
+49(0)8989083690
aquamono.com

glass bottle 23 cl price
3 euro



2

J.Gasco

Dry Bitter Tonic

Early 20th century, in full prohibition. Giuseppe "Joseph" Gasco leaves native Gallipoli and joins his uncle in the U.S. to work in his transport company, which is a cover: the real bucks come from the production and distribution of alcohol. In order to contrast the poor quality of the clandestine market liquors, Joseph produced high-quality beverages, which he continued to produce even after the end of Prohibition, in 1933, becoming known as "Uomo Gallo" (still in the logo). A beautiful story that continues today (with the production entrusted to Fava of Mariano Comense) with the Dry Bitter Tonic, green label: crystal clear, vivid but fleeting perlage, this is a classic tonic, precise and harmonious in sweet and bitter values, clean and delicate, with a fresh citrus note of lemon essential oil, sugary opening but tight, sapid and bitter finish. Drinkable as is and good for G&T with fresh notes. On sale at Eataly and La Rinascente.

Turin
corso Re Umberto I, 10
01119211313
jgasco.it

glass bottle 20 cl
price 1,50 euro



3

Indi & Co.

Botanical Tonic Water

Elegant, original, well balanced and curated in every detail: the container, with the elephant and the Indian style graphics on a red label make it unmistakable, and in the content of the bottle too. Plus, certified organic. This premium product of the Andalus Indi Essences (distributed in Italy by Onestigroup), is obtained through artisanal and natural techniques, with maceration and distillation of organic botanical products: kalonji from the Middle East, cardamom and kewra flower from India, orange peel extract and quinine barks from Spain, in addition to lemon and lime peel, sweetened with white and pure cane sugar. Clear and colorless, medium persistent bubbles, Botanical Tonic Water has a fine and feminine nose, rich in citrus, floral, spicy and herbaceous notes. Fresh, lively, clean, balanced mouth with an even broader aromatic palette added with elderberry and lemon balm notes. Perfect as a drink and as an ingredient of the best mixology, including G&T.

Seville - Spain
Parque Empresarial
Nuevo
+34(0)607075621
+34(0)607075740
indidrinks.com

glass bottle 20 cl
price 2/3,20 euro



4

1724

Tonic Water

A product of globalization: born in Argentina, produced in Chile and distributed by a Spanish company, Global Premium Brands (in Italy by Compagnia dei Caraibi). It is one of the most appreciated gourmet tonic waters, rewarded and loved by mixologists, tailored for bartenders and Gin Mare, with which it pairs perfectly. Not you usual ingredients: natural quinine hand-picked along one of the legendary Inca trails in Peru, at 1724 meters elevation (hence the name) and pure spring water from Patagonia, Argentina. An artful recipe, completed by a fine carbonization that recalls the perlage of certain Champagnes. The result is a barely cloudy tonic water, dry, fresh, intense and persistent, of great personality, a bit sapid and with a nice balance between sweet and bitter (thanks to South American quinine, which is less bitter than the Asian kind), measured citrus notes and vague rosemary accents, precise finish. Perfect as a drink and to accompany aromatic gins.

Madrid - Spain
calle Sta. Engracia 4
3ºD - +34(0)949872370
1724tonic.com

glass bottle 20 cl
price 3.50/3.80 euro



5

Fever-Tree

Mediterranean Tonic

Metallic labels and a wide range of references for this premium tonic water loved by mixologists, distributed in Italy by Velier. The "fever tree" was born in London in 2005 as a high-profile soft drink. Selected ingredients, fresh and natural: pure water from a naturally sparkling spring, botanical oils (extract of calendula and bitter orange from Tanzania, Sicilian lemon, Mediterranean aromatic herbs...), quinine from eastern Congo and as sweetener pure cane sugar. Winning 5th place is Mediterranean, a middle ground product between Indian and Botanical, with aromatizers such as citrus extracts, herbs and flowers of the Mediterranean coasts (lemon, thyme, geranium, rosemary, mandarin), with an exuberance, however, that's natural and very well controlled. A multitasking tonic water, classic and soft, crystal clear, beautiful perlage that's intense and stable, floral enveloping nose and citrus tending to balsamic, harmonious and not forced taste, that's intense and persistent.

London - United Kingdom
186-188 Shepherds
Bush road
+44(0)02073494922
fever-tree.com
glass bottle 20 cl
price 1,50/2,30 euro



6

Schweppes

Tonica

❖ *quality/price ratio* ❖

The legendary tonic water invented in 1783 by Johann Jacob Schweppe, an eclectic jeweler and German scientist, now the brand of a leading English company in the soft drinks sector, currently owned by U.S. Dr Pepper Snapple Group, is produced and distributed in Italy by San Benedetto. In this tonic water there's everything you need: crystal, good persistent bubbles, freshness, cleanliness, balance, consistency, intensity, controlled sweetness, proper citric and balsamic notes with references to mandarin and orange blossom. And believe it or not what brings Schweppes to an honorable 6th place, with a note of merit for the quality/price ratio, is not the Premium Mixer (designed for bartenders and available only in specialized places) but the humble "basic" sister, cheaper and more ubiquitous on the market, in the 18 cl bottle, with yellow label. An old style tonic water, product of a classic recipe but never trivial or boring, ideal as a drink and for mixing.

Scorzè (VE)
viale J.F. Kennedy, 65
800544555
sanbenedetto.it
glass bottle 18 cl
price 0,70 euro



7

**Original Premium
Tonic Water**

Classic

Original is a sub-name of Magnifique Brands, a Spanish company that creates new premium level brands. The tonic water, distributed in Italy by D&C, is made with natural ingredients for a fresh and authentic flavour: spring water collected in the Natural Park of Sant Llorenç del Munt and Sierra Obac, in Catalonia, natural quinine extract, citrus fruit essential oils and Mediterranean essences (in addition to sodium benzoate). The Classic is a fresh tonic, simple and immediate, easy but not trivial, classic but not monotonous, delicate and without sharpness and sharp edges, very well made, very balanced and with everything in the right place: good perlage that fizzes in a slightly yellow and cloudy body, beautiful notes of citrus but not forced nor excessive, balanced sweetness and bitterness, intensity and persistence. A valid card to play on all fronts: drink, non-alcoholic, mixing, G&T.

Madrid - Spain
Paseo De La
Castellana, 141 -
edif. Cuzco IV /
Ofic. 714
+34(0)902400068
theoriginaltonic.com
glass bottle 20 cl
price 1,50/2 euro



8

Franklin & Sons

*Natural Indian
Tonic Water*

Historical British soft drink company founded in 1886, started by brothers George, Frederik and Albert Franklin, who began selling their soft drinks and artisanal products in a shop on High Street, in London. A story that continues today with classic and innovative drinks, distributed in Italy by D&C. Natural Indian Tonic Water - sparkling spring water, natural extract of South American cinchona bark, sugar, citric acid or lemon peel extract - give us a classic tonic water, with both feet solidly planted in the typology, but never stiff or boring. Appreciated for its brilliant, fresh, cheerful, clean character, the citrus notes are present but not excessive, the consistency, the good taste and aromatic balance exist even if without any peaks. Crystal clear, with a discrete but present perlage, taste it as is or as a base for cocktails; use it with gin for a proper G&T.

London - United Kingdom
33-35 Daws Lane
+44(0)01246 216000
franklinandsons.co.uk
glass bottle 20 cl
price 1,40/2 euro



9

Sanpellegrino Tonica

The new tonic is the newest item in the Sanpellegrino portfolio for the summer of 2018, replacing the Old Tonic, designed for bartenders and proposed both in the typical glass bottle and in cans (produced in the company's factory in San Pellegrino Terme, BG). The design and graphics suggest the beverage's mixability, the colour recalls oak wood, which together with the quassia wood is the main flavouring ingredient. To accompany quinine are sugar and citric acid. Colorless and bright, good perlage, it is a classic tonic water with delicate tones, balanced, decidedly citric, with floral notes, precise and refreshing taste, dry finish, with sweetness rebalanced by the bitterness of the quinine. The oaky note typical of Sanpellegrino is not easy to perceive. Austere but not too much, it is appreciable for its versatility, allowing to be both drunk and mixed; pair it with aromatic and balsamic gins.

Assago (MI)
via del Mulino, 6
0231971
bibitesanpellegrino.it
glass bottle 20 cl
price 0,67/0,70 euro



10

VCH Premium Tonic Water

Premium tonic water, made exclusively with natural mineral water from the Vichy Catalan Caldes de Malavella (Girona) spring, which spontaneously gushes 60 meters deep, with its own carbon dioxide "conserving all mineral-medicinal properties", plus natural flavors of citrus fruits, sucralose and acesulfame (sweeteners) instead of sugar. Crystal clear, colorless and bright, big bubbles that are abundant and long lasting. The nose is very delicate with a sweet and citric note that's not perfectly cohesive. But once sipped, things change: clean, fresh, intense and persistent, bitter but not too much and above all possessing natural tonic character of quinine that lends very personal hints of wood and root, with references to gentian, licorice and rhubarb, combined with a citrusy vibration. A tonic water that is anything but classic, of great personality, to drink pure or to use as a fresh counterpoint to bold and aromatic contemporary style gins.

Barcelona - Spain
Cl Corcega, 272 Entlo
+34(0)932387900
latiendavichy.com
glass bottle 25 cl
price 1,70/2,50 euro



11

Abbondio Acqua Tonica Premium

Abbondio is a brand of quality soft drinks, now part the Eurofood Group, produced by Fava in Mariano Comense and distributed by D&C. Its Premium Tonic Water, whose transparent bottle has pretty pin up and vintage graphics, is a handmade product made with natural quinine extracted from the bark of cinchona trees. Pale yellow and slightly cloudy, good perlage, it is an austere, rigorous, precise, balanced, well thought out and honestly crafted product, without frills and pretensions. It has a delicate citric and spicy nose with vague references to fragrances of the sea. On the palate it expresses character, a gentle and floral temperament but dry, calmly sweet, balanced bitterness and with fine acidity; clean finish, good persistence. Enjoy it as a drink, use it in mixed cocktails but not in G&T.

Corsico (MI)
via Privata Tacito, 12
02448761
eurofood.it
glass bottle 20 cl
price 1,20/1,40 euro



12

Q Drinks Spectacular Tonic Water

Premium quality US tonic water produced by Q Drinks and imported in Italy by Prima Lux Spirits. Ingredients: natural Peruvian quinine extract, spring water with high mineral content, lemon juice extract and citric acid, sweetened only with fresh organic Mexican agave juice. The Spectacular Tonic Water is slightly cloudy and yellow, with fine perlage. On the nose are fresh citrus, herbaceous and balsamic notes, tending to medicinal. On the palate the freshness is accentuated by bursting bubbles, a very crisp sensation and strong citric accents; pity the bitterness is so excessive that it unbalances the taste. An interesting, particular tonic water of medium intensity and good persistence, but not entirely centered, with so many suggestions and potentialities not perfectly expressed. Not to drink, but yes to mixed in cocktails, and if these contain gin, make sure it's an aromatic and exuberant one.

Brooklyn NY
United States
20 Jay Street,
suite 630
+1(0)7183986642
qdrinks.com
glass bottle 19,8 cl
price 2,50/2,60 euro



13

Bevande Futuriste*Pure Tonic Cortese*

The name is inspired by the Italian cultural avant-garde movement of the early 1900s, the company specializes in premium soft drinks (produced by Fava di Mariano Comense). Two lines of Pure Tonic: the Cortese Premium Mixology and the Scortese Botany, both made with South American cinchona bark extract. The Scortese ranks higher (a large floral S on the red orchid label), with less sugar, flavoured with essences and natural substances: Chinese green tea extract, black cardamom from Guatemala, thyme and lemongrass from China. Pale yellow colour, slightly cloudy, non exuberant perlage; this is an extreme tonic water, born to amaze, to drink as is for those who love very dry and bitter flavours, and also to prepare some cocktails in place of soda, in Americano for example. The nose is very subtle but clean. On the palate it has a very intense, solitary and almost monotonous bitterness, a sweetness that leaves room for intense spicy notes of cardamom.

Treviso
strada Callalta, 33
0422419879
bevandefuturiste.it

glass bottle 20 cl
price 1/1,30 euro



14

Paoletti*Tonica*

This Marche region's historical company specialized in classic Italian and new generation beverages. Good marketing, especially on the pin-ups winking from the labels and a 50s design. Taste is simple and immediate (thanks to the help of chemistry: among the ingredients is also sodium benzoate E211). The company boasts 11 different products, including a soft, direct and pleasant tonic water. Slightly cloudy, good grain of thin and persistent bubbles, delicately citrusy nose turns to notes of cedar, intense flavour with sweetness accentuated by a moderate bitterness and acidity, freshness given more by the important citric base than from the rest. Good for drinking as is, less so in cocktails and in G&T.

Ascoli Piceno
loc. Marino del Tronto
via dei Peschi, 5
0736341470
bibitepaoletti.it

glass bottle 25 cl
price 2/3,50 euro



15

Plose*Acqua tonica*

Famous for its bottled water, strictly in glass, sourced from a spring at 1870 meters elevation in the mountains of South Tyrol, Plose also offers Vintage Drinks, born from the encounter between the same pure spring water, "citrus fruits" Mediterranean and ancient alpine recipes". In the selection of 11 drinks there is the brand's tonic water (in addition to the ritual ingredients also preservatives E202 and E211). Clear and colorless, with fine but persistent perlage, this is a classic tonic water and not very complex, with citrus notes of lime, grapefruit and cedar, herbaceous echoes and high acidity that give it freshness; the taste is more sweet than bitter, citrusy notes in the mouth, the finish is light and bitter but fresh and precise. Drink it as is, use it for cocktails but not for G&T: the delicate presence of tonic water Plose does not hold up to the presence of distilled juniper scents of gin.

Bressanone/Brixen (BZ)
via Julius Durst, 12
0472836461
acquaplose.com

glass bottle 25 cl
price 0,85/1,20 euro



16

Fentimans*Botanical*

Over a UK dozen soft botanical drinks, including Traditional Ginger Beer, a milestone of the activity launched by Thomas Fentimans in 1905, and the Tonic Waters: a Premium Indian (dark label) and a Botanical (light label), distributed by Meregalli. The brand's plus: pure spring water, Indonesian natural quinine extract, infusions and essential oils of fruits, flowers, roots and aromatic herbs obtained with traditional "Botanical brewing" technique. The Botanical is quite convincing, flavoured with infusions (lime flower, hysop, myrtle leaf, juniper berries), fermented herbal extracts (juniper berries, kaffir lime leaves, lemongrass), natural aromas of orange and quinine. Pale straw-yellow colour, barely cloudy, almost non-existent bubbles, has a fresh and vegetal nose. On the palate are notes of white flowers and balsamic roots but weighed down by a cloying and citric presence that recalls lemon tea; persistent finish of root and forest.

Hexham, Northumberland
Regno Unito
Fearless House,
Beaufront Park,
Anick Road
+44(0)01434609847
fentimans.com

glass bottle 12,5 cl
price 1,50/1,60 euro



cuddlesandrage.com

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www.gamberorosso.it

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