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For the Love of Italian Wines

意大利美酒 爱久见人心

By Serena Guo

In the world of wines, Italian wine prides itself as one, if not the most complicated wines with over 500 indigenous grape varieties for the love of wines and in the interest of winemaking. Yet, the plethora of names with respect to their grape varieties, regions, and classifications, plus the tongue twisting Italian pronunciation can be rather mind boggling. Nonetheless, all these challenges and nuances contribute to the ravishing character of Italian wines, reflecting the Italian lifestyle and making them the subject of curiosity, attraction, and affection among wine aficionados and professionals all over the world.

One may either fall in love with Italian wines instantly with the first sip or take a while from one encounter to the next to gradually set in with the many variables in aroma, intensity, acidity, tannic, and alcohol. This is best expressed by the Italian proverb "Amici e vini sono meglio vecchi" or "Friends and wines improve with age".

The proverb further reflects the universal truth shared by Italians: Friendship and love mellow like wine through the passing time in terms of quality and intensity. Surely, all things, whether in craftsmanship or relationship, get better with age. This validates the need for nurturing friendship as it is in wine: For both come together to create the joy of life.

And this year, as in every year, Vinitaly provides the stage for the assembly of peoples and wines all over the world in celebration of life with wine, re-staging the joy that wine brings to the global community once every year.

Having had the great opportunity to take part in Vinitaly this year, Global Gourmet wishes to extend its heartfelt thanks to the Italian Trade Agency (ICE) in Beijing. Also, special thanks go to the Confederazione Italiana Agricoltori (Confederation of Italian Farmers) for providing us with the wonderful and unforgettable journey in Piedmont.

葡萄酒的世界宽广如海，如果论复杂深邃，意大利葡萄酒或许会脱颖而出。暂不论悠久的历史、传统的酿造工艺和独特的风土条件，单是500多种原生葡萄品种就让其它的葡萄酒生产国相形见绌。因为想象着每天喝一款葡萄品种，365天可以不重样的美好，就能让你对葡萄酒的探索憧憬无限。即便是产地名字和葡萄品种发音饶舌，繁复难记，更有需要了解的历史和法律背景，却也没有减退爱好者们猎奇的高涨热情。

意大利葡萄酒不乏让人一品倾心的魄力，也有耐人寻味的魅力。怡人的酸度、细腻有力的单宁、喝不出来的高酒精，都是意大利葡萄酒最长情的告白。或许，用一句意大利俗语表达更为确切：“Amici e vini sono meglio vecchi”，意思就是葡萄酒如同朋友，日久见人心。

这句话也反映出大部分意大利人的价值观念：友情和爱情就像葡萄酒一样，随着岁月的洗礼越陈越香。而对于葡萄酒的孕育和滋养，也同理于对友情和爱情的付出和经营。好友与美酒相伴的人生，才是美丽的人生。

每年，Vinitaly葡萄酒和烈酒国际展会都会将来自世界各地的美酒佳酿和爱酒之人汇聚一堂，让维罗纳这座历史小镇变得更熙熙攘攘，空气中不仅弥漫着浪漫的气息，更漂浮着醉人的酒香。今年，《环球美味》再次受邀回到维罗纳，走近2017年Vinitaly葡萄酒和烈酒国际展会，衷心感谢意大利贸易委员会（ICE）北京代表处的诚挚邀请。同时，也要感谢意大利农民联盟（CIA）为此次行程悉心安排了贴心的酒庄之行，让我们在皮埃蒙特度过了一段难忘的旅程。

Piedmont & Its Rising Wine Regions 你不知道的皮埃蒙特



Piedmont, nestled at the northwestern corner of Italy, is synonymous to Barolo and Barbaresco for most wine enthusiasts. It is also identified as the region of the age-worthy Nebbiolo wines. Yet truth is, Barolo and Barbaresco account for only a small part of Piedmont's wine production. So herein, allow me to uncover more exciting winegrowing terroirs in the journey I recently took.

Piedmont, leaning against the majestic Alps in the North, evokes the scenes of the dramatic landscape in the block buster TV series "Game of Thrones", while towards the south, the terrain is embraced by the gentle Apennines. Both ends come together unfolding the contrasting vistas over the land. It is here at the gentle slopes near the Apennines where vineyards and winegrowing

flourish at their best.

Monferrato at the southeastern part of Piedmont is where my story starts. It is a picture perfect wine region of rolling hills blessed by the Po river, and spans to the provinces of Alessandria and Asti. More than being a notable wine region, Asti and its medieval town are the vivid testament of history with period architecture and royal gardens dating back to the Celts. On the other hand, Alessandria is a natural territory for winegrowing coupled by a rich cultural heritage that traces back to the Roman empire with storied castles and ancient ruins glistening like jewels on a landscape lush with greens. Here, I stood still in the midst of the well-preserved ancient towns: Rocchetta Tanaro, Casale Monferrato, Ovada, and Gavi, and traveled back in time. To no surprise, the entire city, like frozen history, falls under the watchful attention of the UNESCO as a priceless heritage.

Two among the ideal factors for winegrowing at Monferrato are its continental climate giving vineyards their desired contrast of hot

summers and cold winters. Also contributory to ideal winegrowing is the predominance of well-drained volcanic soil (tufo) where local grape varieties Grignolino and Barbera flourish at their best. From these robust grapes yield the super-premium wines of distinct Italian character: Fresh, fruity, and tangy, exhibiting a good balance of sugar and acidity.

In 1994, Monferrato garnered its DOC status hand in hand with the provision allowing local varieties to be blended with the foreign ones, provided that single grape varietal occupies 85% of the blend for proper labelling.



Photo courtesy of Tenuta San Pietro



Photo courtesy of Tenuta San Pietro

As a result, the red wines of Piedmont are typical blends of local grapes such as Barbera, Grignolino, Freisa, Dolcetto, and Brachetto blended with the foreign Cabernet Sauvignon, Cabernet Franc and Pinot Noir. Similarly, its white wines from the native Cortese are often blended with Malvasia, Moscato, Chardonnay, and Sauvignon Blanc.

Among the profusion of grape varieties over the hills of Monferrato, one special grape, the dark skin Barbera, cannot be ignored. It is the most widely planted grape over the region and is referred to as Piedmont's "workhorse". Barbera has long been used to make everyday wines under a number of DOC titles and has become the unsung hero behind the increasing numbers of superlative wine. Piedmont's Barberas are sold under the DOC Barbera del Monferrato, with Barbera del Monferrato Superiore DOCG as the premium level. The wine requires a minimum of 14 months aging inclusive of six months in the barrel. Other Barbera wines include the Barbera d'Asti or Barbera d'Alba.

Red wines from the Barbera varietal are typically tangy with good acidity, moderate complexity, and a scent resembling sour cherry. Further, wines from this varietal are less astringent and tannic than their Nebbiolo-based counterparts, making Barbera wines more enjoyable and readily marketable within a year or two from the vintage. This advantage gives Barbera wines their competitive edge in the fast growing and impatient wine market today.

Besides Barbera, another grape worth noting is the Dolcetto, which also garnered several DOCs: Dolcetto d'Alba, d'Acqui, and di Ovada, among others. While its name means the "little sweet one", Dolcetto is widely used in making dry red wines of appetizing and subtle bitter finish. Unfortunately, proper attention has not been accorded this grape as compared to the lavish care showered on Nebbiolo and Barbera, thereby attributing to the lack of

refinement and complexity in Dolcetto.

Although Monferrato is better known as a red-wine producing region, it also has several outstanding white wines in every sense. Among these are the Moscato d'Asti and its less-ambitious cousin Asti Spumante. Both wines are made from the Moscato grapes grown around the town of Asti. Between the two, Moscato d'Asti is generally sweeter and more sparkling.

Another interesting white wine is the Gavi, which is less frivolous than the sparkling white of Asti, yet regarded as Piedmont white for connoisseurs. It is made from Cortese, a variety known to achieve ultimate complexity in aroma like no others. This grape is usually grown on hilly altitudes with ample sea breeze that allow long and slow ripening of grapes, resulting to wines of high acidity and floral character.

说起意大利北部的皮埃蒙特，爱酒之人都会口舌生津，著名的巴罗洛和巴巴莱斯科几乎成了这个产区的名片，以高酸、高单宁和优雅的陈年潜力赢得无数人的青睐，这都归功于天生丽质的内比奥罗这一葡萄品种。其实，巴罗洛和巴巴莱斯科葡萄酒只占据了皮埃蒙特产区葡萄酒总产量的很小一部分，我很高兴这次旅程能够探索更多等待被发现的新兴产区。

皮埃蒙特在意大利语中为“山麓”之意，因其北部由阿尔卑斯山环绕而得名，一眼望去更像是热播电视剧《权力的游戏》的取景之地。南部是较为缓和的亚平宁山脉，风景截然不同。而就在靠近亚平宁山脉的平缓山丘，往往能找到很多优质葡萄园。

位于皮埃蒙特东南部的蒙费拉托正是我此行的目的地。这里的山丘绵延起伏，波河赋予它别样的美丽，从亚历山德里亚省一直跨越到阿斯蒂省。阿斯蒂镇是一座中世纪古城，除了作为历史著名的葡萄酒产地，历史的印记也为它披上那个时代的外衣，建筑的风格和皇家园林都可以追溯到凯尔特人时期。亚历山德里亚是一个天然的葡萄酒孕育地，也保留着古罗马时期

的风韵，古建筑的遗迹和曾经壮丽的城堡将那个时代的故事娓娓道来。我们穿梭于古镇之中，寻找葡萄酒留下来的记忆，从罗凯塔塔纳罗到卡萨莱蒙费拉托，奥瓦达到加维，感受世界物质文化遗产的无限魅力。

蒙费拉托成为天然理想的葡萄酒种植地主要归功于两方面因素：夏季炎热，冬季寒冷的大陆性气候和排水性好的火山土壤，尤其适合种植吉诺林诺和巴贝拉这样的葡萄品种。酿造出的葡萄酒带有明显的意大利地域风格：新鲜、果香、咸鲜，残糖和酸度美好平衡。

蒙费拉托这个地区在1994年获得DOC级别，法律也相对宽松，允许与国际葡萄品种混酿，而对于单一品种葡萄酒，酒标上标注的品种至少要占80%比例。

酿造一款红葡萄酒可以用当地的葡萄品种巴贝拉、吉诺林诺、弗雷伊萨、多切托、布拉凯多与赤霞珠、品丽珠和黑皮诺混酿。而酿造白葡萄酒，常用的品种之一是柯蒂斯，通常会与马尔维萨、莫斯卡托、霞多丽和长相思混酿。

在蒙费拉托的绵延上坡上，最不能忽视的葡萄品种就是以面积取胜的巴贝拉，堪称皮埃蒙特葡萄酒产区的主力。巴贝拉一直被用于酿造日常饮用的葡萄酒，大多标以DOC级别，现在也有很多优质酒藏匿于大牌酒之后默默无闻。皮埃蒙特产区的巴贝拉通常在酒标上显示“DOC Barbera del Monferrato”，而级别更高的“Barbera del Monferrato Superiore DOCG”需要在橡木桶中至少陈年14个月。其它的巴贝拉还有“Barbera d'Asti”或“Barbera d'Alba”。巴贝拉酿造的红葡萄酒通常表现出典型的咸鲜味，不错的酸度，中等复杂的口感，并带有一丝酸樱桃的香气。同时，巴贝拉酿造的葡萄酒相比内比奥罗酿造的葡萄酒，单宁没那么强劲，口感也没那么紧致，所以更好入口，让大家更容易接受，尤其是在一到两年的时间。这一特质也让巴贝拉葡萄酒具有相当强劲的竞争优势，特别是在如今快速增长，消费者缺乏耐心的葡萄酒市场。

除了巴贝拉，另一个值得一提的葡萄品种是多切托，也有几个DOC产区，比如Dolcetto d'Alba、d'Acqui和di Ovada等。尽管Dolcetto在意大利语中意为“小甜甜”，却通常用于酿造干型红葡萄酒，带有淡淡的苦味。遗憾的是，由于内比奥罗和巴贝拉的良好表现，Dolcetto总是缺少关注，所以酿造的葡萄酒缺少精致和复杂度。

尽管蒙费拉托以出产红葡萄酒而闻名，白葡萄酒也有几款平分秋色。当然，以小甜水著称Moscato d'Asti最受大众认可，还有它淡泊名利的表亲Asti Spumante。这两款酒都用莫斯卡托葡萄酿成，而Moscato d'Asti往往口感更甜，气泡更轻盈。

对于静止白葡萄酒，不容忽视的是嘉维，虽然没有起泡酒那么复杂，却也在鉴赏家们想要品尝的皮埃蒙特白葡萄酒之列。嘉维选用柯蒂斯葡萄酿制，能够表现出其它葡萄品种难以企及的芳香。这个葡萄品种通常被种植在高海拔的山坡上，借助海风获得较长而缓慢的成熟期，才能得到高酸度和丰富的花香。

 Piedmont Wineries
酒庄行

● Vinchio-Vaglio Serra



The Winery was founded on February 26, 1959 by a group of 19 vine-growers from Vinchio and Vaglio Serra. Now, the consortium has reached 180 members who are owners and tenants of some 320 hectares of vineyards, making up most of Vinchio and Vaglio Serra including one restricted property along the neighboring villages of Incisa Scapaccino, Cortiglione, and Nizza Monferrato. The properties on Alto Monferrato's hills are not fertile, being predominantly calcareous and sandy. Also, most vineyards grow on very steep slopes with vines sticking close to each other. To give vines ample exposure to the sun requires a lot of manual labor. Here, concerted efforts of

man and nature allow low yielding grapes (1.5 – 2 kilos per vine stock) to have high sugar content. Since its founding, the winery has been continually cultivating the under rated Barbera grape to its pinnacle.

1959年2月26日，19位葡萄种植者创建了这家酒庄，他们分别来自Vinchio和Vaglio Serra地区。如今，联盟成员已经达到180名，拥有的葡萄园共计320公顷，其中只有一小部分分布在旁边的村子。位于上蒙菲拉托地区的葡萄园并不肥沃，土壤构成主要是石灰质和沙土，而大部分葡萄藤都种植在陡峭的山坡，藤与藤之间的距离也比较近。为了得到充足的日照，需要人工的参与。辛勤的人工与自然的协作得到的产量并不高，但是果实的含糖量很高。从创建开始，这家酒庄就一直致力于生产和推广被低估的巴贝拉葡萄酒。



Wine Recommendation:

Sei Vigne Insynthesis Barbera d'Asti Superiore DOC 2009

"Sei Vigne Insynthesis" in Italian refers to "Six vineyards in synthesis", a term christened during the first testing of vintage 2001 to represent the synthesis of grapes selected from six vineyards. The synthesis resulted a wine that is brilliantly red like ruby in color with purple glints. Its complex spicy scent is layered with hints of toasted notes and red berries. On the palate, it unfolds the sweet aroma and flavor of syrupy fruits and vanilla. Good structure, well balanced, and lingering soft and smooth tannins come together in defining the beauty of the wine.

"Sei Vigne Insynthesis" 在意大利语中意为“6个酒庄的综合”，其命名来自首个年份2001年的尝试，代表所用的葡萄采摘自6个葡萄园。葡萄酒呈宝石红，复杂的香料气息层层展开，蔓延出丝丝烘烤和红色水果香。入口以甜美的果香和香草味为主导，平衡而富有结构感，单宁柔和顺滑，回味悠长。



● Braida

Braida was the nickname acquired by Giuseppe Bologna from his great-grandfather who used to be the champion of the "pallone elastico", a traditional sport in Piedmont regularly held at the church plaza. Story has it that the inherited name and the vineyards both epitomize the family's unconditional love for the land and its wine. Since 1961 till date, Braida has been promoting the spirit of the Bologna family and its unwavering respect for life, earth, wine, and friendship. Raffaella and her brother Giuseppe Bologna, both oenologists, represent the third generation of the Braida clan and the torch bearer of the family's oenological philosophy.

Here at the estate, indigenous grape varieties such as Moscato, Brachetto, Grignolino and the popular Brabera grape, are crafted into the typical "petillant" version of "La Monella" and as well the traditional "Montebruna" red wine. The family's mission in winemaking is driven by both local tradition and consideration for the international market. Local grapes are thoughtfully blended with foreign varieties such as Merlot, Pinot Nero and Cabernet to achieve the modern style "Il Bacialè". The family's new generation further ventured into the production of a Super Barbera by adopting the French oak barrels in delivering the outstanding "Bricco dell'Uccellone" that has become the family's flagship recognized around the world.

一切都源于爱称“Braida”，这是Giuseppe Bologna曾祖父的昵称，他很擅长一种皮埃蒙特本地的经典体育项目。而Giacomo Bologna从父亲那里不仅继承了爱称和葡萄园，也继承了对那方土地及葡萄酒的热爱。Braida酒庄自1961年创立至今，将Bologna家族的精神和信仰淋漓尽致地体现在对待土地、葡萄酒、朋友和生活的态度上。

Giuseppe Bologna和妹妹Raffaella是“Braida”的第三代继承人，也是酿酒师。他们肩负传承的使命，用本土的葡萄品种，如常见的巴贝拉、莫斯卡托、布拉凯多、吉诺林诺酿造出当地典型的起泡酒“La Monella”，或者传统的静止红葡萄酒“Montebruna”。同时，也将野心放在国际市场，勇于探索和创新。他们用本土葡萄品种与国际葡萄品种，如美乐、黑皮诺和品丽珠混酿，打造现代风格的“Il Bacialè”葡萄酒，更率先大胆使用法国橡木桶陈酿巴贝拉葡萄酒，酿出品质更上一层的“Bricco dell' Uccellone”，这款酒如今已成为酒庄的旗舰酒款，在国际享有盛名。

Wine Recommendation:

Il Bacialè Barbera d' Asti DOCG 2014

"Il Bacialè" is the Italian word for "matchmaker", as in marriage. The name speaks well of the perfect marriage between Barbera and other grape varieties, resulting to a wine of positive intensity in the mouth and a palate of plum, black pepper and cinnamon. The wine is remarkably elegant, complex and persistent.

"Il Bacial è" 在皮埃蒙特的方言中意为“媒人”，以这个名字来形容巴贝拉和其它葡萄品种的完美结合恰如其分。葡萄酒入口紧致，伴随浓郁的李子、黑胡椒、肉桂香味，复杂、持久、优雅。



● Cà ed Cerutti



The winery is located on the hills of Asti Langa. It was founded in 1930 by the family's great-grandfather Enrico and managed today by the third generation, Bruno and Lucia, together with their daughter Evelina. Ca ed Cerutti is a boutique winery well driven by tradition and the family's undying philosophy, which is: To solely and unwaveringly produce wines of unique and excellent quality.

To no surprise, the family limits its production to only wines that meet its expectation and standard, best described as boutique. Note worthy are the birds on the label, which were painted by Evelina, the daughter.

酒庄位于阿斯蒂山丘之间，由曾祖父Enrico创建于1930年，如今由第三代接班人Bruno 和Lucia接管，还有他们漂亮的女儿Evelina。Ca ed Cerutti是一家坚守传统的精品酒庄。

只生产优质的葡萄酒是酒庄的酿造哲学，所以葡萄酒的总产量并不大。酒标上的小鸟出自他们的女儿Evelina亲自主绘。

Wine Recommendations:

Cardellino Moscato d'Asti DOCG 2016

"Cardellino" commemorates the goldfinch living in the hills which are believed to bring joy and vigor to the place. The wine has a lovely straw yellow color with a tint of golden hue. It has delicate bouquet with good acidity that balances well with the sweetness; an elegant wine indeed.

"Cardellino" 是为纪念生活在山里的金翅雀，它们为这里带来了欢乐和生机。这款酒呈漂亮的稻草黄，精致的花香，酸度与甜度的比例恰到好处，一款优雅细腻的小甜水。

Scialoja Barbera d'Asti DOCG 2015

"Cialoia" means lark. The name given to the wine was meant to pay tribute to the grandfather of the family. It came from a fable of a lark that became so strong and brave in defending its babies from the fox. The name further represents the character of the wine that is intense, persistent and full-bodied, with strong flavor and hints of ripe fruit, vanilla and cherry.

"Cialoia" 意思是百灵鸟。这款酒是向他们的祖父致敬，童话里的百灵鸟为了保护孩子远离狐狸的伤害变得无比坚强和勇敢，正如这款酒强劲、持久，酒体饱满。浓郁的风味带有成熟的果香，以及香草和樱桃的香味。



● Cà del Bric s.c.a.



"C'ò del Bric" refers to the "House on top of the hill", suggesting the significance of the hill at the heart of Monferrato where some 4 hectares of land is devoted for the Bric estate's organic vineyards. The land is characterized by whitish soil yielding natural, robust wines fermented with local yeasts, sans sulfite (a chemical commonly used for expediting fermentation).

Here, Erika delli Santi, the third generation in the family emphasizes that "The land when being respected, gives more than what is expected. By means of organic agriculture, it is possible to make better, more authentic wines and to recover the lost identities of the many grape varieties: The lean-edged taste of Dolcetto, mild acidity of Barbera, and rich bouquet of Chardonnay are forever bursting from our vineyards." Both Erika and her husband Giuseppe Ravera have gone through comprehensive training, earning scholastic degrees in Bachelor of Environmental Science for Erika and Bachelor of Science in Biology, including Masters Degree in Viniculture and Ecology for Giuseppe. For the well-learned couple, it is paramount that the artistry in winemaking is well anchored on scientific and systematic knowledge, thereby achieving one's unique style and identity.

"C'ò del Bric" 的意思是“山顶上的房子”，指的是蒙菲拉托中心那座山上，占地4公顷的有机葡萄园。发白的特色土壤生产天然、强劲的葡萄酒，只使用天然酵母发酵，不添加任何亚硫酸盐（一种常用于促进发酵的化学物）。

作为酒庄的第三代掌门人，Erika delli Santi和她丈夫Giuseppe Ravera的观点是：“当你对土地给予尊重，收获往往会超出预期。通过有机农耕，酿造的酒可能会品质更好，更纯粹，很多葡萄品种丢失的个性也会回归：圆润的多切托；酸度温和的巴贝拉；以及芳香浓郁的霞多丽在我们酒庄都个性鲜明。”Erika获得环境科学的学士学位，而Giuseppe获得生物科学的学士学位，以及葡萄酒酿造学和生态学的硕士学位。这对学识渊博的夫妻将系统的科学知识和酿造艺术的有效结合，为酒庄出产的葡萄酒带来独特的风格和特质。

Wine Recommendation:

Blanco del Pilar Piemonte Chardonnay DOC 2016

The vintage is noticeably fresh, fruity and vibrant. It is easy to drink with delightful hints of nuts and malts that lingers with interesting and distinct aftertaste.

这个年份很新鲜，果香充沛而富有活力。清新易饮，回味带有一丝有趣的坚果味和麦芽香。



● Tenuta San Pietro

Tenuta San Pietro is one of earliest and oldest organic cum biodynamic winery in the GAVI DOCG wine area. The name of this area (San Pietro) originated from the small church of the Benedictine monastery, dating back to the 11th century.

The estate stands on the rolling hills of Tassarolo, a village between Piedmont and Liguria provinces. It sprawls over a total of 65 hectares in which 35 hectares mainly cultivate "Cortese di Gavi" grapes, while a small portion of land grows the native varieties of black grapes, such as Albarossa and Barbera, together with Chardonnay for making sparkling wines. Some Cortese vines here are already centuries old. Here, vineyards are flourish on steep hills, 300 metres above sea level, and are blessed with sunshine and excellent drainage. Wind from the nearby Liguria region dries the atmosphere, preventing grapes from plant diseases and allowing them to mature with instense aromas. The presence of fossils from the sea, such as shells, is evident that the land was part of the sea ions ago. The salinity and minerality of the soil extend a unique flavor to all of the wines produced here. For me, I was truly impressed by the labels on the wine, which were clear and simple but completely informative at a glance as to the grape variety, winemaking method, soil type, geographical details, and other contents.

Tenuta San Pietro是加维DOCG产区最早践行有机种植和生物动力法的酒庄之一。“San Pietro”是地名，源于11世纪建立在这里的修道院。

酒庄建于山丘之上，位于皮埃蒙特和利古里亚之间的塔萨罗洛村。葡萄园占地65公顷，其中35公顷用于生产“Cortese di Gavi”的柯蒂斯葡萄，而一小部分种植当地黑葡萄品种（比如阿巴罗莎、巴贝拉等）和用于酿造起泡酒的霞多丽。在陡峭的葡萄园，上百年的柯蒂斯老藤依然展现着超强的生命力。位于300米的海拔之上，葡萄园占据最佳的采光度，排水性极好。从利古里亚刮来的风让葡萄果实发展出独特的芳香，同时又防止疾病侵扰。土壤中依稀可见海洋生物化石和贝壳类化石，由此推断出这片土地几百万年前曾是汪洋大海，而土壤成分中的盐和矿物质也为这里生产的葡萄酒带来最独特的风味。个人而言，我很喜欢这家酒庄的酒标设计，所有信息一目了然，包括葡萄品种、年份、产量、酿造方法、土壤类型等。

Wine Recommendation:

V.S.Q. San Pietro Rosé Brut 2015 (VSQ : Quality Spumante Wine)

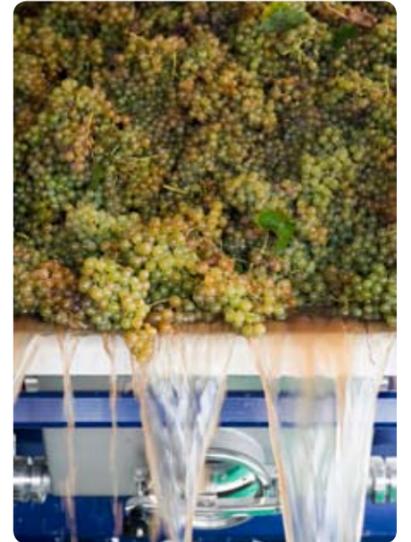
A wine that is expressive and well-balanced, of good structure, vibrant acidity well harmonized with notes of currant, strawberry, and spices.

突出的表现力，美好的平衡，鲜活的酸度，红醋栗、草莓及香料风味精妙融合。

Il Mandorlo Gavi DOCG 2015

Gavi is produced from the grapes of Mandorlo vineyard, a historical wine estate atop a scenic hillside marked with a huge century-old almond tree. This wine exhibits a golden yellow color with layers of bouquet expressive of fruits, almond, and flowers.

葡萄园的葡萄酿造，这片葡萄园已经有上百年的历史，位于300米海拔的山丘之上，以一棵百年杏树为历史见证。这款酒呈现诱人的金黄色，伴随层次丰富的果香、杏仁香和花香，沁人心脾。



● Azienda Agricola Facchino

Facchino winegrower is the maker of Dolcetto di Ovada DOC, which counts among the great wines of the Monferrato region. The family owned azienda (estate) is located in Rocca Grimalda, a quiet town in Ovada. Over 50 years in winemaking, the azienda has been producing unique and remarkable wines that are vividly expressive of the terroir. Popularly known as the "White land of Ovada", the azienda is blessed with a gravelly soil structure and ideal weather condition. Combining winemaking tradition and innovation, Facchino produces Piedmontese style of wines solely from the grapes of its own vineyards, worthy of Ovada's pride.

这家酒庄是Dolcetto di Ovada DOC的缔造者，使其成为蒙菲拉托地区的优质葡萄酒之一。家族庄园的根基在罗卡格里马尔达，是奥瓦达的一座寂静小镇。自创建50多年来，酒庄一直致力于生产表达当地风土的独特佳酿。以“奥瓦达的白色之地”而著称，葡萄园的土壤结构是天然砾土，也为葡萄种植提供理想条件。传统与现代结合的酿造工艺，生产出皮埃蒙特风格的各种葡萄酒，所用葡萄均采摘自自家的葡萄园。

Wine Recommendation:

Carasöi Dolcetto di Ovada Superiore DOCG 2011

This vintage is positively intense, remarkably smooth, and full bodied with complex aroma and notes of spices, balsams, ripe cherry, blueberry, blackberry, plum, and ground white pepper that segue to light scents of balsamic mountain herbs, liquorice, and wood from ageing in oak barrels.

这个年份的酒入口紧致，尤其顺滑，酒体饱满，香气复杂，香料、黑醋、熟樱桃、蓝莓、黑莓、李子和白胡椒，以及少许草本植物、甘草和橡木桶陈年的香味。



Verona, Timeless and Romantic
维罗纳，历久弥新的浪漫之都



Verona is synonymous to Shakespeare's eternal love story "Romeo and Juliet". Moreover, Verona's history, arts, and architecture are virtually frozen history, well protected under the UNESCO World Heritage Site. Today, the ancient city breathes with the air of romance and pulsates with both traditional and international festivities in arts, music, culture, and trade conventions, hosting people from all over the world.

Today, Verona prides itself as the one of the intoxicating wine capitals of the world, hosting Italy's annual premier wine fair - Vinitaly. Come summer each year, the city center stirs to life with wine lovers, connoisseurs, winemakers, producers, exhibitors, merchants and traders from far and wide congregating in celebration of wine. Restaurants, cafes, pubs, and kiosks pulsates with Vinitaly's creative theme, dishing out an array of food and drinks for one and all.





I am one of the privileged media, representing Global Gourmet Magazine, attending this year's 51st edition of Vinitaly, together with hundreds of thousand spectators from over 142 countries. The event took place from April 9 to 12 with more than 30,000 internationally accredited wine buyers and 4,270 wine exhibitors from 30 countries.

Summing it up, Giovanni Mantovani, CEO of Veronafiere, remarked that "The facts and figures for this edition attest to the growth of Vinitaly's role in further promoting the B2B market connection on a global scale, with substantial increase in participation by qualified buyers. Active participation by major countries also increased, showing The China by 12%, Russia by 42%, The United States by 6%, The United Kingdom by 4%, Germany by 3%, Japan by 2%, Northern Europe by 2%, The Netherlands and Belgium by 6%, and Brazil remarkably by 29%, with France and Canada maintaining their status. This year also witness new comers, Panama and Senegal, joining in, while Italy itself at the core expanded to cover even more wine regions". The impressive development was driven by more investments in the Veronafiere coupled with the close collaboration of the Ministry of Economic Development and the Italian Trade Agency (ITA) together with its worldwide subsidiaries ICE.

Vinitaly has been recognized as the one of the most important international wine and spirits exhibitions and the authoritative platforms for critical reflection on the Italian and European wine industry. The year's event was graced by the Minister for Agriculture, Maurizio Martina; European Commissioner for Agriculture, Phil Hogan; including Ministers of Agriculture from Malta and Poland and Russian Deputy Minister for Agriculture.

Needless to say, with Verona as the world stage, Italian wines play the starring role with each year unfolding more surprises. This year is marked by new entries from China with its Bordeaux style blends of Ningxia Province; and from The U.K. with its English sparkling wine.

World visitors and participants caused the Verona's population to increase by 50%. Church plazas, city square, streets, and arcades lined with restaurants and shops were filled with people. Some of the magnificent sites I visited were Verona's ornate palazzos, home of Romeo and Juliet, and the colossal Roman arena, to name a few. I also attended the charity show conducted by the association of top Italian wines "Grandi Cru d'Italia" at Palazzo Giardino Giusti for the benefit of Dynamo Camp, a non-profit organization for children with neurological disorders, which raised an impressive amount of €70,000.

Amidst the bubbling festivities, one needs to take stock of Vinitaly's lineup Italian wines and programs, including seminars, workshops and conferences focusing on grape varieties, winemaking, wine regions, wine tasting, and promotions, you name it. Forums on global trade, trends, and future with respect to wines and spirits were also conducted. Two key issues were also discussed: The United States for new tariff regulations and the U.K. with its Brexit.

Significant highlight of the convention was focused on China and its ambitious "Silk Road" or "One Belt, One Road" project, aiming at connecting nations across the globe to ultimately facilitate global trade and commerce, including information, communication and every aspect of the supply chain. A case in point was taken on the agreement entered between Robert Yang, founder "1919", one of the biggest Chinese online cum offline distributors of wines and spirits "1919", with Vinitaly International Academy. The agreement aims at increasing Italian wine sales in China to 2 million bottles by year 2020, which will effectively result to a turnover of at least 68 Million Euros for Italy as compared to its existing 5% of China's imported wines, a figure lagging way behind France and Australia. Vinitaly has also been chosen by China as one of its major points of reference for its wine industry. This is substantiated by the participation of China's commercial giants in Vinitaly this year, namely Alibaba, Cofco, Winehoo, and Suning, amongst others. Chinese participation is expected increase at Vinitaly's 52nd edition come April 15 to 18 next year.



说到维罗纳，人们总会条件反射地想到莎士比亚笔下刻骨铭心的爱情故事《罗密欧与朱丽叶》。其实，它的历史、艺术和建筑更让人着迷，作为世界文化遗产地，让岁月都显得苍白。维罗纳古城的浪漫蔓延在空气中，艺术、音乐、文化和贸易的聚会不断上演，成为这座城市跳动的脉搏，吸引着来自世界各地的人们在这里狂欢。

同时，作为意大利年度葡萄酒盛会——Vinitaly葡萄酒和烈酒国际展会的举办地，维罗纳也是众人向往的葡萄酒之都。每年夏天，这座城市就会变成葡萄酒的交流中心，来自世界各地的葡萄酒爱好者、专业人士、生产商、酒商和进口商都会相聚于此。城中的餐厅、咖啡馆、酒吧和俱乐部都会契合葡萄酒的主题，推出各种创意活动，让这座城市变身流动的美食与美酒天堂。

《环球美味》有幸作为受邀媒体之一，参加第51届Vinitaly葡萄酒和烈酒国际展会，加入来自142个国家128,000人的观众队伍。展会从4月9号持续到12号，共吸引了30,000多名国际顶级买家，以及来自30个不同国家的4270家参展商入驻。

维罗纳展览中心首席执行官Giovanni Mantovani先生强调：“这届展会的事实和数据证明，Vinitaly的确在全球范围内促进了B2B市场增长，尤其是资深买家的影响力不可忽视。葡萄酒行业大国的参与度也有所提高：中国（+12%）、俄罗斯（+42%）、美国（+6%）、英国（+4%）、德国（+3%）、日本（+2%）、北欧（+2%）、荷兰和比利时（+6%），以及巴西（+29%）、法国和加拿大（稳定）。今年也迎来了新成员的加入，巴拿马和塞内加尔皆在展会亮相。而意大利本土，也在尽力扩大参展的葡萄酒产区。”这一骄人成绩的取得，离不开维罗纳展会中心增加的投资动力、经济发展部门的动态合作和意大利贸易委员会总部及其全世界分部的努力。

Vinitaly已经被公认为世界范围内最重要的葡萄酒和烈酒国际展会之一，也作为意大利和欧洲葡萄酒行业批判性反思的权威平台。意大利农业部长Maurizio Martina先生、欧洲农业专员Phil Hogan先生，以及马耳他、波兰的农业部长、俄罗斯的农业副部长均出席了此次展会。

毋庸置疑，意大利葡萄酒会是展会上的闪耀之星，但是每年都不乏惊喜，比如今年最新参展的来自宁夏的波尔多混酿，让大家眼前一亮，还有来自英国的起泡酒等等。



世界各地的游客和参展观众让这座城市的人口顿时增加50%，人潮涌动在每个广场、街道和拱廊的餐厅或商店。而我有幸在历史悠久的朱斯蒂花园宫，目睹了一场盛大的意大利顶级葡萄酒的慈善拍卖会，当晚拍卖的7万欧元全部捐赠给了一家帮助神经障碍儿童的非营利组织。

整个展会的规模很大，更有上百场研讨会、大师班、垂直品鉴和论坛充实你的行程。对于葡萄酒和烈酒相关全球贸易、潮流和未来发展的讨论，焦点主要集中在两个主要市场：实行新关税的美国和脱欧的英国。

另一个亮点在于关注中国市场，以及其“丝绸之路”或“一带一路”项目，旨在连接世界，优化贸易和商业的模式，包括信息、通讯，以及供应链的各个方面。展会也见证了VIA与中国葡萄酒及烈酒供应商——1919酒类直供之间的合作签订协议，1919创始人杨凌江先生承诺，将帮助意大利葡萄酒于2020年之前突破200万瓶在华销售量。这项协议的签订也将直接为意大利带来至少6800万欧元的收益，虽然只占据中国葡萄酒进口额的5%，远远落后于法国和澳大利亚。随着越来越多国内商业巨头参与展会，也证明中国将Vinitaly视为葡萄酒贸易的主要切入点之一，相信在明年4月15日至18日举办的第52届Vinitaly葡萄酒和烈酒国际展会上，将会看到更多中国企业的身影。



Here is a selection of great wines I tasted during the exhibition:
下面是一些我在展会上品尝到的优秀酒款，不妨一试：



1



2



3



4



5



6



7



8



9



10



11



12



13

1. Valdo Numero 10 Sparkling Wine Classic Method Brut
2. Ferrari Giulio Ferrari Riserva del Fondatore DOC 2005
3. Tenuta Rapitala Grand Cru 2015
4. Bolla-Le Origini Amarone della Valpolicella Classico Riserva DOCG 2010
5. Castello Monaci Artas Primitivo Salento IGT 2013
6. Belpoggio Brunello di Montacino DOCG 2012
7. Podere Marcampo Severus 2014
8. Podere Marcampo Giusto alle Balze 2013
9. Altesino Brunello di Montacino Montosoli DOCG 2012
10. Zeni Amarone della Valpolicella Barriques DOCG
11. Amarone della Valpolicella Nino Zeni DOC Classico 2010
12. La Spinetta Riserva Sezzana 2005
13. La Spinetta Riserva Sassontino 2005

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