



ITALIAN TRADE AGENCY

Berlin Office

Prowein 2023
19-21 March 2023, Düsseldorf
Masterclasses by Italian Trade Agency
Hall 17 Stand D-29

OUR MASTERCLASSES

SUNDAY, 19. MARCH

11.00
Spitzenweine aus Italien: Meininger
Verkostung top 100

*Top wines from Italy:
Meininger tasting TOP 100*

14.00
Vulkanische Weine aus Italien
Vulcanic wines from Italy

16.00
Bordeaux-Blends in Italien
Bordolaise blends in Italy

MONDAY, 20. MARCH

10.00
Italienischer Schaumwein
Italian sparkling wine

12.00
Die Mineralität der großen
Weißweine Italiens
*The minerality of great white
wine from Italy*

14.00
Weine aus den Bergen Italiens
Mountain wines from Italy

16.00
Die Eleganz der italienischen Rotweine
The elegance of Italian red wine

TUESDAY, 21. MARCH

10.00
Preisgünstige Weine aus Italien:
Meininger Verkostung top 100
*Low-priced wines from Italy:
Meininger tasting TOP 100*

12.00
Food-Pairing mit italienischen Weinen
Food pairing with Italian wines

Sunday, 19 March

➤ **11:00 - Top wines from Italy: Meininger tasting top 100**

Presentation of selected wines from the TOP100 tasting of Italian wines in cooperation with Meininger Verlag. Sommelier Peter Douglas and wine journalist Christoph Raffelt will report on the tasting and present the highlights.

➤ **14:00 - Vulcanic wines from Italy**

Italy is the country in Europe with the largest number of volcanoes, some of which are still active. Most are located along the Tyrrhenian coast and give rise to very different landscapes and wines. The terracing carried out in order to cultivate vines make those landscapes authentic works of art.

In this tasting, we will travel from Lessinia to the slopes of the Sicilian volcanoes with the

intention of getting to know and learn about all the scents and characteristics that can be found in the glass. Presented by Eros Teboni (Best Sommelier of the world 2018).

➤ **16:00 - Bordolaise blends in Italy**

The winning characteristic of Italian Bordeaux blends is the territorial imprint, which results in wines with a distinct identity and personality. Italy boasts the richest heritage of autochthonous vines, and yet, travelling around the "Boot", it is possible to find great wines made from the most important international vines, while still preserving the territorial typicality of our country.

A special tasting dedicated to full-bodied and structured red wines, to discover and analyse the intensity, aromas, ageing types and ageing potential of these truly unique wines. Presented by Eros Teboni (Best Sommelier of the world 2018).

Monday, 20 March

➤ **10:00 - Italian sparkling wine**

In the foreground is the geographic feature that sees the production of the best Italian sparkling wines concentrated in the imaginary line that runs from Turin to Trieste, crossing Italy along the Po Valley and touching the first foothills of the Alps for an inimitable production created by a unique alchemy between the Land, the Vines and the Man: Italian sparkling wines.

The masterclass will be 100% dedicated to Italian sparkling wines to taste their different production methods, discover their different denominations and territories, and analyse their visual and sensory qualities. Presented by Eros Teboni (Best Sommelier in the World 2018).

➤ **12:00 - The minerality of great white wine from Italy**

The so-called mineral wines have something ineffable and magical that manages to evoke in our memories particular moments and scents and atmospheres of other times. A careful selection of some Italian white wines, capable of restoring through taste, a minerality that clearly brings back the recognisability of the geographical area of origin. A careful selection of iconic Italian white wines characterised by a distinct minerality that, thanks to the intertwining of unique factors such as terroir, exposure, grape variety and climate, give rise to unmistakable white wines. Presented by Eros Teboni (Best Sommelier of the world 2018).

➤ **14:00 - Mountain wines from Italy**

The mountains in Italy cover more than 1/3 of the surface of the Peninsula and are one of the most significant landscape elements. This masterclass will be a sensorial and educational journey to discover the factors that influence the characteristics of Mountain Wines; how altitude and excursion contribute to the aromatic aspects and structure of the wine. To better understand these influences, we will taste wines produced from vineyards at different altitudes - from 300 to 1000 meters above sea level - and from different soils and exposures, addressing these aspects of Italy's major "mountain" regions. Presented by Eros Teboni (Best Sommelier of the world 2018).

➤ **16:00 - The elegance of Italian red wine**

The concept of "territory" combined with that of "wine" constitutes a cultural, value and symbolic potential of extraordinary richness and great complexity. Discovering the 'Verticality' of Italian red wines: in terms of tasting, gastronomy and investment. The extremely heterogeneous heritage of soils and climates is capable of giving red wines of great structure, balance and delightfulness. Wines with silky and vertical tannic textures, recognized for their finesse, but at the same time capable of long ageing. Tasting with Eros Teboni (Best Sommelier of the world 2018).

Tuesday, 21 March

➤ **10:00 - Low-priced wines from Italy: Meininger tasting top 100**

Presentation of selected, low-priced wines (<5,00 €) from the TOP100 tasting of Italian wines in cooperation with Meininger Verlag. Sommelier Markus A. Dilger and wine journalist Christoph Raffelt will report on the tasting and present the highlights from it.

➤ **12:00 - Food pairing with Italian wines**

Presentation of selected Italian wines from the TOP100 tasting of Meininger Verlag in combination with Italian culinary delicacies, presented by the restaurant Arte in Cucina (Duesseldorf). Sommelier Markus A. Dilger and wine journalist Christoph Raffelt present the wines and the specialities.

To register to our masterclasses, click [here](#)
