

# HUNEY'Z WORLD

BITS AND PIECES OF A SINGAPORE GIRL!

## Have You Had Your Italian Wine Yet?

Written by Winston Chua | |

Hi Huneybees,



*Italian wines have been gaining greater appreciation in Singapore over the past few years, much thanks to the increased popularity of Italian cuisine (more than just pizza, pasta and parma ham...) among Singaporeans and Expats.*

*However, like Italian cuisine, Italian wine is just too diverse from region to region and hence didn't received the same recognition here (due to lack of education) compared to its traditional "Old World" rival of French wines or the more affordable but consistent wines from the "New World" of America or Australia.*

*Fortunately, there are both formal and informal Italian wine appreciation classes or roadshows conducted by several local wine merchants as well as Italian Chamber of Commerce in Singapore (ICCS) for the benefit of wine enthusiasts here.*



One such event is the **Top Italian Wines Roadshow** that was in town recently to introduce their exquisite, top notch labels to wine connoisseurs in Singapore.



Top Italian Wines Roadshow @ CHIJMES, Singapore. Photo credit Gambero Rosso

The one day stop-over at **CHIJMES** was the first of the three South East Asia roadshows, which included Thailand and the Philippines, organised by **Gambero Rosso** ([www.gamberorosso.it](http://www.gamberorosso.it)), the leader in publishing and training in the field of Italian wine and food.



In its ninth edition of the worldwide Italian wine tour, visitors to the show were feted with tasting tables offering almost 300 wines from Sixty-five wineries, many came with famous and prestigious names.



Marco Sabellico, Senior Editor of Gambero Rosso



Lorenzo Ruggeri, the International Editor for Gambero Rosso was at Master Class to introduce Italian wines with Lim Hwee Peng

On the education front, there were comprehensive program of seminars (aka Master Classes) led by the Gambero Rosso's experts, namely **Marco Sabellico** (Senior Editor) and **Lorenzo Ruggeri** (International Editor), for the few lucky public who were keen to learn more about Italian wines that day.



There were 3 sessions of master class for wine enthusiasts to savour 20 signature wines, one from each winery.

All of the wines featured are rated with the **Tre Bicchieri mark**. The Gambero symbol of wine excellence, Tre Bicchieri (three glasses), has become the worldwide-accepted benchmark award, and an unquestioned reference point and a guarantee of premium quality.



As for the red, **Barolo del Comune di Barolo 2011** by Marchesi di Barolo and **Amarone della Valpolicella Sel. Antonio Castagnedi 2012** by Tenuta Sant' Antonio were my top picks simply because they reminded me the taste of the pride of Italian red wines. Having said that, they are best to be consumed in the years to come under proper storage.