



## **Vini ad Arte 2020: another success for the most important wine event in Romagna**

*The event organized by Consorzio Vini di Romagna, held in Casa Spadoni in its 15<sup>th</sup> edition, has been successful, recording an increase in the number of participating wineries and general public*

Faenza, 25 February – Vini ad Arte, with its Preview, has concluded this year's edition with an increase of **+20%** in the number of **visitors**, compared to last year, in Casa Spadoni, the new location that accommodated the 15<sup>th</sup> edition.

A success that has resulted from the hard work, in terms of the pursuit of quality, of Romagna wine producers and of the Consorzio Vini di Romagna, which constantly supports its members and local producers in protecting and promoting Romagna's denominations.

More than **1400** bottles have been opened, with over 350 visitors and **56** participating wineries. The overall evaluation is, therefore, positive according to **Giordano Zinzani, president of the Consorzio Vini di Romagna**: *«Every year, Vini ad Arte grows in number and upgrades the quality of the wines showcased. The strong interest of journalists from all over the world – with 14 countries present this year, from the United States to Norway and Denmark, from Russia and Estonia, to Sweden, to the Netherlands and Germany, Canada, Japan, China and Czech Republic – is not a coincidence: all the work of the previous years has been always aimed at involving the specialized press more actively.*

*Our Sangiovese has surely attracted a lot of attention, but the Albana has gained recognition as well. The producers have been greatly satisfied. In 2019, bottling and marketing of Sangiovese increased by almost 30% compared to the previous year, a sign that interest and market demand for our wines is growing».*

**He also added:** *«I would like to emphasize this positive improvement in terms of participation and general organization, considering that this edition has seen a change in the location, which has adjusted well according to various space and time considerations, and has gained the visitors' approval.*

*A success that has been possible mainly thanks to the quality of the wines, which continues to increase constantly and substantially. I would like to applaud all those who have actively organized the event and the producers who have placed their trust in it. They are the foundation of the reputation of Romagna wine that we are building, and together we are aiming to communicate a united, synergic and dynamic territory that produces nothing but high quality».*

The event started on Sunday morning, in the charming former silk factory that is home to Casa Spadoni, with the introductory **seminar** entitled “*Romagna Sangiovese: climate change and territorial markers*” during which, through various interventions and video content individually featuring the subzones, the producers presented the characteristic elements of the territories, emphasizing the prevalence of the wines from the 2017 vintage with a critical point of view and specific attention to the increasingly important and present matter of climate change.



Participation has also been numerous for the **Preview of the Romagna Sangiovese** – showcasing the Riserva 2017 – with 40 journalists from the national and international specialized press engaged in the technical tasting of about 130 wines.

There have also been a number of secondary events that enhanced the calendar of activities of Vini ad Arte, among which are the **finale of “Master del Sangiovese”**, won by Davide D’Alterio, a 32-year old sommelier from Florence working at the Enoteca Pinchiorri, and the themed experiential workshop *“La Zolla, art in the earth, art of the earth”*, held on Sunday afternoon at the Carlo Zauli Museum. A different experience, dedicated to the specialized press, offering a chance to have direct contact with the earth. The very earth that is at the foundation of the cultural and food and wine identity in Romagna, and whose lumps have generated fruits exported all over the world and grapes that have distinguished this lively and hospitable territory for centuries. Sunday ended with dinner, entitled *“Ode to the Sangiovese”*, at Casa Spadoni, featuring three Michelin-starred chefs, Massimiliano Mascia, Marco Cavallucci and Vincenzo Cammerucci, and gourmet dishes paired with the outstanding wines of Romagna, from more than 50 wineries.

**The wineries that have participated in Vini ad Arte 2020, in alphabetical order:** Ballardini Riccardo, Bissoni Raffaella, Bolé, Branchini, Bulzaga, Calonga, Cantina Casadio, Cantina Forlì Predappio, Cantina Tozzi, Casadei, Caviro, Celli, Condè, Drei Donà, Enio Ottaviani, Fattoria del Monticino Rosso, Fattoria Nicolucci, Fattoria Paradiso, Fattoria Zerbina, Ferrucci, Fiorentini Vini, Fratta Minore, Galassi Maria, Gallegati, Giovanna Madonia, La Casetta, La Collina del tesoro, La Franzona, La Pandolfa - Noelia Ricci, La Grotta, Merlotta, Piccolo Brunelli, Podere La Berta, Podere Vecciano, Poderi dal Nespoli, Poderi delle Rocche, Poderi Morini, Poggio della Dogana - Ottoviti, Quadalti Davide e Marco, San Valentino, Spalletti Colonna di Paliano, Stefano Berti, Tenuta Casali, Tenuta de’ Stefenelli, Tenuta Il Plino, Tenuta La Viola, Tenuta Masselina, Tenuta Palazzona di Maggio, Tenuta Saiano, Tenuta Uccellina, Torre San Martino, Trerè, Tre Monti, Villa Bagnolo, Villa Papiano, Villa Venti.

**Vini ad Arte 2020 has been developed** with the **sponsorship** of Regione Emilia-Romagna and Comune di Faenza. It has been **organized** by Consorzio Vini di Romagna, in **collaboration** with Convito di Romagna.