

Italian Wines 2018

The book analyzes the impact of urban movements on government and public policies in a context of rapid urban transformations, public policy crises and increasing social inequalities. The essays show how the impact of the movements is increasing and has effects both in the orientation of the policies, as in their form of management and its effects. The authors are leading scholars from universities and research centers in Spain, Italy, Portugal, France, Germany and the United Kingdom.

This book includes 40 peer-reviewed short papers submitted to the Scientific Conference titled Statistics and Information Systems for Policy Evaluation, aimed at promoting new statistical methods and applications for the evaluation of policies and organized by the Association for Applied Statistics (ASA) and the Dept. of Statistics, Computer Science, Applications DiStA “G. Parenti” of the University of Florence, jointly with the partners AICO (Italian Association for Quality Culture), AISS (Italian Academy for Six Sigma), ASSIRM (Italian Association for Marketing, Social and Opinion Research), Comune di Firenze, the SIS – Italian Statistical Society, Regione Toscana and Valmon – Evaluation & Monitoring. The Grapes and Wines of Italy - The definitive compendium region by region is an up to date, scientifically researched but very user-friendly guide to Italy’s grapes, wines and most important terroirs. Easy to read yet highly informative, this book is ideal for wine lovers, wine professionals and wine students preparing for exams both at the entry and advanced/Master level. Salient features include: A simple introduction to Italy’s 20 regions The latest information on Italy’s native, traditional and international grape varieties presented in easy to access individual file format Key information and breakdown of Italy’s most important wine terroirs Lists of the denominations and wines Easy to consult tables and graphs The best wine producers region by region. A word from Ian D’Agata: Ever since I wrote my multi-award-winning Native Wine Grapes of Italy (NWGI) and Italy’s Native Wine Grape Terroirs (INWGT), people everywhere have asked me when I might follow it up with a shorter, abridged version that might prove less encyclopedic and easier to leaf through and carry around. And so I set out to write just such a book, the one that you are now holding in your hands. You will find it is written in a simple, note-type format, with plenty of tables and graphs so as to make the learning of what is at times a really complex subject matter hopefully a little easier. Five vital reasons why a new book on the subject of Italy’s wine grapes and wines had become necessary. First, because seven years have passed since the publication of “Native Wine Grapes of Italy”; this is a time frame more than long enough for a considerable body of new information pertaining to Italy’s native grapes and wines to have accumulated. Clearly, an update of the original tome had become not just desirable, but necessary. Second: we wanted a new book on the subject of Italy’s wine grapes to broach not just the country’s plethora of native wine grapes, but the country’s international grapes too; so here you will also find information on the likes of Sylvaner, Riesling, Chardonnay, Cabernet Sauvignon and Merlot addressed as well. Third: this new book’s user-friendly mission also includes sections on Italy’s many wines and denominations. In other words, not just the wine grapes, but their wines and their official denominations too, which you’ll find listed at the end of every chapter. Fourth: to give wine lovers at least a small working knowledge on Italy’s best wine terroirs. Fifth: I am now the President and Chief Scientific Officer of China’s TerroirSense Academy, not to mention the Editor-in-Chief of the TerroirSense Wine Review. Therefore, this book will also serve as the recommended text for that school’s Italian wine courses.

Italy’s Native Wine Grape Terroirs is the definitive reference book on the myriad crus and the grand cru wine production areas of Italy’s native wine grapes. Ian D’Agata’s approach to discussing wine, both scientific and discursive, provides an easy-to-read, enjoyable guide to Italy’s best wine terroirs. Descriptions are enriched with geologic data, biotype and clonal information, producer anecdotes and interviews, and facts and figures compiled over fifteen years of research devoted to wine terroirs. In-depth analysis is provided for the terroirs that produce both the well-known wines (Barolo, Chianti Classico, Brunello di Montalcino) and those not as well-known (Grignolino d’Asti, Friuli Colli Orientali Piccoli, Ischia). Everyday wine lovers, beginners, and professionals alike will find this new book to be the perfect complement to D’Agata’s previous award-winning Native Wine Grapes of Italy.

The Palgrave Handbook of Wine Industry Economics

Luxury wine marketing

Native Wine Grapes of Italy

Italy’s Most Distinctive Wines

Italian Wine For Dummies

Italian wines 2018. Ediz. giapponese

Wine law and policy have evolved significantly over the last century, progressively moving from national terroirs to a global market. In this process, countries and regions took different approaches to address new problems wish are analyzed in this book.

Advances in Grape and Wine Biotechnology is a collection of fifteen chapters that addresses different issues related to the technological and biotechnological management of vineyards and winemaking. It focuses on recent advances in the field of viticulture with interesting topics such as the development of a microvine model for research purposes, the mechanisms of cultivar adaptation and evolution in a climate change scenario, and the consequences of vine water deficit on yield components. Other topics include the metabolic profiling of different Saccharomyces and non-Saccharomyces yeast species and their contribution in modulating the sensory quality of wines produced in warm regions, the use of new natural and sustainable fining agents, and available physical methods to reduce alcohol content. This volume will be of great interest to researchers and wine or wine professionals.

The book insights into the various issues, aspects, potentials, prospects and challenges of tourism and hospitality sector in India in the age of technological transformation and innovations. It highlights the various cutting edge emerging concepts, practices, policies, marketing strategies of tourism, hospitality and aviation industry in India. The book explores new innovations and key practices in the Indian tourism and hospitality industry. It creates a knowledge base for the students, academicians, researchers and industry practitioners by analyzing the real research gaps and latest developments, trends, and research in the Indian tourism sector. The book also discusses recent initiatives taken by the Government of India to boost this particular sector. The book covers a very important part of syllabus of higher education programs in tourism like MBA (Travel Tourism), MTTM, MTM (IGNOU), MTA, BTS, BTA.

Following on the success of her books on Brunello di Montalcino, renowned author and wine critic Kerin O’Keefe takes readers on a historic and in-depth journey to discover Barolo and Barbaresco, two of Italy’s most fascinating and storied wines. In this groundbreaking new book, O’Keefe gives a comprehensive overview of the stunning side-by-side growing areas of these two world-class wines that are separated only by the city of Alba and profiles a number of the fiercely individualistic winemakers who create structured yet elegant and complex wines of remarkable depth from Italy’s most noble grape, Nebbiolo. A masterful narrator of the aristocratic origins of winemaking in this region, O’Keefe gives readers a clear picture of why Barolo is called both the King of Wines and the Wine of Kings. Profiles of key Barolo and Barbaresco villages include fascinating stories of the families, wine producers, and idiosyncratic personalities that have shaped the area and its wines and helped ignite the Quality Wine Revolution that eventually swept through all of Italy. The book also describes practical factors impacting winemaking in this region, including climate change, destructive use of harsh chemicals in the vineyards versus the gentler treatments used for centuries, the various schools of thought regarding vinification and aging, and expansion and zoning of vineyard areas. Readers will also appreciate a helpful vintage guide to Barolo and Barbaresco and a glossary of useful Italian wine terms.

Understanding Wine Microbiota: Challenges and Opportunities

Italian Wines 2021

Jumbo Shrimp Guide to Italian Wine

Advances in Grape and Wine Biotechnology

Transformation and Innovation

-The most authoritative annual guide to the very best Italian wines -The awards honour ecologically aware wine producers who are working with the environment, bestowing ‘Green’ awards on those who create sustainable yieldsItalian Wines is the English-language version of Gambero Rosso’s Vini d’Italia, the world’s best-selling guide to Italian wine, now in its 31st edition. It is the result of a year’s work by over 60 tasters, coordinated by three curators. They travel around the entire country to taste 45,000 wines, only half of which make it into the guide. About 2,400 producers are selected. Each entry brings together useful information about the winery, including a description of its most important labels, and price levels. Each wine is evaluated according to the Gambero Rosso bicchieri rating, with Tre Bicchieri awarded to the top labels. The guide is an essential tool for both wine professionals and passionate amateurs around the globe; it provides the instruments for finding one’s way in the complex panorama of Italy’s wine world.

Improving Sustainable Practices in Viticulture and Enology provides an up-to-date view on the major issues concerning the sustainability of the wine supply chain. The book describes problems and solutions on the use of inputs (e.g., water, energy) and emphasizes the roles and limitations of implementing circularity in the sector. It identifies some of the most relevant metrics while pinpointing the most critical issues concerning the environmental impacts of wine’s supply chain (vineyards, wineries, trading). This is a novel reference to help the industry excel in production while improving current environmental practices. Professionals in industry, academics, environmentalists and anyone interested in gaining knowledge in sustainable solutions and practices in viticulture and wine production will find this resource indispensable. Suggests and discusses solutions to overcome challenges imposed by adverse climate conditions Presents innovative technologies that have an impact on the efficiency of resources and recycling Includes technological tools for more precise monitoring and management in the wine supply chain

A textbook and practitioner’s guide, written by a leading Professor of Wine Business and a seasoned luxury wine marketing practitioner. It describes the history and best practices of marketing luxury wine, and includes case studies of wineries from around the world, as well as new, primary research into the market size of luxury wine.

This book delves into the employment opportunities for peripheral areas explored through the emerging practices of agritourism, wine tourism, and craft beer tourism. It celebrates the entrepreneurial spirit of people living in peripheral regions. Peripheral areas tend to be far from urban hubs, providing essential services but also typically suffering from marginalisation and remoteness, despite the access to environmental, cultural, and natural resources. In this sense, this book investigates the linkages between local agency and tourism in peripheral areas, the role of existing policies, and the evolving bottom-up practices in fostering local development. The basic aim is to destabilish the dichotomies that often emerge when dealing with issues of rural-urban and/or centre-periphery relationships; innovation vs tradition; authenticity vs mise en scène; agency vs inertia; and social, cultural, economic mobility vs immobility, etc. With focused attention on the possible compliance or conflicting strategies of local actors and communities exposed to the implications of peripherality in areas often impacted by marginalising processes. Drawing upon case studies from North America and Europe, this book presents this connection as a global phenomenon which will be of interest to community and economic development planners and entrepreneurs.

A History of Wine in Europe, 19th to 20th Centuries, Volume II

Research on Open-innovation Strategies and Eco-innovation in Agro-food Industries

The Ultimate Guide to Italian Wine 2018

Understanding and Appreciating One of Italy’s Greatest Wines

Wine Traceability

Frances Mayes Always Italy

The world’s favorite expert on la dolce vita (Under the Tuscan Sun author) guides readers through Italy’s iconic regions, replete with lavish National Geographic images. This lush guide, featuring more than 350 glorious photographs from National Geographic, showcases the best Italy has to offer from the perspective of two women who have spent their lives reveling in its unique joys. In these illuminating pages, Frances Mayes, the author of Under the Tuscan Sun and many other bestsellers, and New York Times travel writer Ondine Cohane reveal an Italy that only the locals know, filled with top destinations and unforgettable travel experiences in every region. From the colorful coastline of Cinque Terre and the quiet ports of the Aeolian Islands to the Renaissance architecture of Florence and the best pizza in Rome, every section features insider secrets and off-the-beaten-path recommendations (for example, a little restaurant in Piedmont known for its tajarin, a pasta that is the perfect bed for the region’s celebrated truffles). Here are the best places to stay, eat, and tour, paired with the rich history of each city, hillside town, and vineyard.

Mountainous terrain, volcanic seas, innumerable microclimates, and an ancient culture of winemaking influenced by Greeks, Phoenicians, and Romans make Italy the most diverse country in the world of wine. This diversity is reflected in the fact that Italy grows the largest number of native wine grapes known, amounting to more than a quarter of the world’s commercial wine grape types. Ian D’Agata spent thirteen years interviewing producers, walking vineyards, studying available research, and tasting wines to create this authoritative guide to Italy’s native grapes and their wines. Writing with great enthusiasm and deep knowledge, D’Agata discusses more than five hundred different native Italian grape varieties, from Aglianico to Zibibbo. D’Agata provides details about how wine grapes are identified and classified, what clones are available, which soils are ideal, and what genetic evidence tells us about a variety’s parentage. He gives historical and anecdotal accounts of each grape variety and describes the characteristics of wines made from the grape. A regional list of varieties and a list of the best producers provide additional guidance. Comprehensive, thoroughly researched, and engaging, this book is the perfect companion for anyone who wants to know more about the vast enological treasures cultivated in Italy.

[T]his book contains some contributions obtained from Project ECO2015-70262-R “Influence of openness on eco-innovation in agro-food industries”. This Project has been funded by the former Spanish Ministry of Economy and Competitiveness. The main objective of this research is to analyse the influence of open innovation strategies on the development of environmental innovations in the agro-food companies. Eco-innovation has generated a growing body of theoretical and empirical contributions from both quantitative and qualitative perspectives in the last years and this book contains some examples of research and case studies on the topic.

For fans of Italian wine, few names command the level of respect accorded to Brunello di Montalcino. Expert wine writer Kerin O’Keefe has a deep personal knowledge of Tuscany and its extraordinary wine, and her account is both thoroughly researched and readable. Organized as a guided tour through Montalcino’s geography, this essential reference also makes sense of Brunello’s complicated history, from its rapid rise to the negative and positive effects of the 2008 grape-blending scandal dubbed “Brunellogate.” O’Keefe also provides in-depth profiles of nearly sixty leading producers of Brunello.

Application of the Systems Approach to the Management of Complex Water Systems

Winegrowing and Regional Features

A History of Wine in Europe, 19th to 20th Centuries, Volume I

Reverse Wine Snob

ASA 2021 Statistics and Information Systems for Policy Evaluation

Fifteen years have passed since the 3rd edition of Antimicrobials in Food was published. It was arguably considered the “must-have” reference for those needing information on chemical antimicrobials used in foods. In the years since the last edition, the food industry has undergone radical transformations because of changes on several fronts. Reported consumer demands for the use of “natural” and “clean-label” antimicrobials have increased significantly. The discovery of new foodborne pathogen niches and potentially hazardous foods, along with a critical need to reduce food spoilage waste, has increased the need for suitable antimicrobial compounds or systems. Novel natural antimicrobials continue to be discovered, and new research has been carried out on traditional compounds. These and other related issues led the editors to develop the 4th edition of Antimicrobials in Food. In the 4th edition, the editors have compiled contemporary topics with information synthesized from internationally recognized authorities in their fields. In addition to updated information, new chapters have been added in this latest release with content on the use of bacteriophages, lauric arginate ester, and various systems for antimicrobial encapsulation and delivery. Comprehensive revisions of landmark chapters in previous editions including naturally occurring antimicrobials from both animal and plant sources, methods for determining antimicrobial activity, new approaches to multifactorial food preservation or “hurdle technology,” and mechanisms of action, resistance, and stress adaptation are included. Complementing these topics is new information on quantifying the capability of “clean” antimicrobials for food preservation when compared to traditional food preservatives and industry considerations when antimicrobials are evaluated for use in food manufacture. Features Covers all food antimicrobials, natural and synthetic, with the latest research on each type Contains 5,000+ references on food antimicrobial products in the selection of appropriate additives for specific food products Includes information on antimicrobial delivery technologies and the use of multifactorial food preservation with antimicrobials Wine yeast and bacteria have been extensively characterized in terms of physiological and metabolic traits largely in pure culture analyses. Winemaking practices derived from this basic knowledge have undoubtedly improved wine quality. Phylogenetic studies and genome comparisons in extensive collections have revealed the processes of evolution and adaptation of the two main microbial species, Saccharomyces cerevisiae and Oenococcus oeni, present in wine. However, grapes and grape juice contain a variety of microorganisms and these principal agents of fermentation are in fact part of a complex microbial community that evolves dynamically in a special niche. Thanks to the new methods of analysis, the complexity of the microbiota can be measured in any sample of must or wine. In addition, there is greater appreciation of diversity within the main species present in wine. Intraspecific diversity has been evaluated in yeast and bacteria species and strains can be typed even in the mixture of selected or indigenous strains. Descriptions of microbial profiles in all the regions of the world suggest that the microbiota is a significant element of terroir or regional signature. It is no longer enough to simply describe what is present. It is important to consider evolution, physiology and metabolism taking into account microbial interactions within the community. Research in wine microbiology has also expanded our understanding of the participation and role of non-Saccharomyces organisms in winemaking, and refined knowledge on microbial spoilage. However, it is challenging to go from the simple description of these phenomena to their interpretation. The greatest difficulty lies in analyzing the functioning of the extraordinary complex system of yeast and bacteria present during different stages of the fermentation. Interactions in the very particular environment of fermenting grape induce alternations of relative populations’ dominances and declines with subsequent impacts on wine composition. Some mechanisms have been identified or suggested, but much remains to be done. The recent advent of inoculation with non-Saccharomyces in enological practice, sometimes leading to inconstant results, reflects the profound gaps that exist in knowledge of the complexity of fermentation and wine microbial ecosystems. Understanding how the microbial community works is expected to provide a sound basis before using fermentation helpers and starters, taking into account the indigenous microbiota. It will also aid in monitoring and understanding native or uninoculated fermentations that rely on the complex interactions of grape, winery and fermentation biota for their aroma and flavor profile. The aim of this Research Topic was to bring together current knowledge on several key aspects of wine microorganism biology: i) Evolution / co-evolution of yeasts and bacteria in their process of domestication and adaptation to the oenological niche. ii) Mechanisms of interactions between species and strains, both on grapes and in grape must. iii) Metabolism and physiology of yeast and bacteria in interactions with each other and with the environment, considering to what extent species, yeasts (typical, atypical, or non-typical), bacteria (typical, atypical, or non-typical) or approaches for the assessment of changes in a dynamic microbial community and the linking of such changes to wine flavor and aroma properties. iv) Diversity, ecology, physiology and metabolism of B. bruxellensis. Damage from this spoilage agent is not effectively prevented because we do not fully understand the biology of this species, particularly in interaction with other yeast and bacteria. Each chapter presents advances in these areas of study. Research in wine microbiology, particularly in the wine microbiome and its impacts on wine composition is enhancing our understanding of the complexities and dynamics of microbial food and beverage ecosystems. During the past five decades, we have witnessed a tremendous evolution in wine resource system management. Three characteristics of this evolution are of particular note: First, the application of the systems approach to complex water management problems has been established as one of the most important advances in the field of water resource management. Second, the past five decades have brought a remarkable transformation of attitude in the water resource management community towards environmental concerns and action to address these concerns. Third, applying the principles of sustainability to water resource decision-making requires major changes in the objectives on which decisions are based, and an understanding of the complicated inter-relationships between existing ecological, economic, and social factors. The Special Issue includes 15 contributions that offer insights into contemporary problems, approaches, and issues related to the management of complex water resources systems. It will be presumptuous to say that these 15 contributions characterize the success or failure of the systems approach to support water resources decision-making. However, these contributions offer interesting lessons from current experiences and highlight possible future work.

Consumers in most parts of the world now have global access to products beyond those offered in their countries and cultures. This new space for comparison defined by globalization can result in very different purchasing behaviors, including those influenced by the ‘country of origin’. This book investigates this effect, one of the most controversial fields of consumer literature, from a company perspective. In particular, it demonstrates the strategic relevance of the country of origin in creating and making use of the value in foreign markets. It also addresses the challenges connected with utilizing the value of the country of origin by considering different entry modes and international marketing channels. Further, it considers the role of international importers and international retailers’ assortment strategies in terms of value creation in foreign markets. Combining theory and practice, the book features diverse company perspectives and interviews with importers and retailers.

How to Buy and Drink Great Wine without Breaking the Bank

Improving Sustainable Viticulture and Winemaking Practices

Markets, Trade and Regulation of Quality

Italy’s Native Wine Grape Terroirs

Emerging Trends in Indian Tourism and Hospitality

The King and Queen of Italian Wine

This two-volume collection analyses the evolution of wine production in European regions across the nineteenth and twentieth centuries. France and Italy in particular have shaped modern viticulture, by improving enological methods and knowledge, then disseminating them internationally. This second volume looks closely at wine markets and trade, also examining the role of institutions and quality regulation.

The best introductory book on wine to come along in years “ (The Washington Post) From the creators of the award-winning Wine Folly website Red or white? Cabernet or merlot? Light or bold? What to pair with food? Drinking great wine isn ’ t hard, but finding great wine does require a deeper understanding of the fundamentals. Wine Folly: The Essential Guide to Wine will help you make sense of it all in a unique infographic wine book. Designed by the creators of the Wine Folly website, which has won Wine Blogger of the Year from the International Wine & Spirits Competition, this book combines sleek, modern information design with data visualization and gives readers pragmatic answers to all their wine questions, including:
• Detailed taste profiles of popular and under-the-radar wines.
• A guide to pairing food and wine.
• A wine-region section with detailed maps.
• Practical tips and tricks for serving wine.
• Methods for tasting wine and identifying flavors. Packed with information and encouragement, Wine Folly: The Essential Guide to Wine will empower your decision-making with practical knowledge and give you confidence at the table.

Robert V. Camuto sets out across modern Southern Italy in search of the “South-west” that defined his youthful experience and views the world through wine, food, and families.

New Third Edition-Updated July 2018 Everyone who enjoys wine knows at least a little bit about Italian wine, but at some point in the conversation-whether it’s as soon as it goes beyond Chianti or later when Gaglioppo or Colli Bolognesi Pignoletto comes up-just about everyone begins to feel out of their depth discussing Italian wine. It’s true that there is a lot to know about Italian wine-after all, Italy is the world’s largest producer of wine-but it’s not true that Italian wine is mysterious or incomprehensible, merely unfamiliar. This book helps make sense of it all and lifts the veil of mystery so that you will be able to feel comfortable approaching the wine list at Italian restaurants or the Italian section of your local fine wine shop on your next visit. “I know of no better guide covering the amazing wines and regions of Italy. Bravo!”-Peter Marks, MW IVN Italian Wine, which serves as a study guide for the Italian Wine Professional (IWP) certification course from Italian Wine Central, presents a self-study survey of the Italian wine industry and the country’s key wine regions and grape varieties. As a standalone course, it assumes no particular prior knowledge of Italian wine, leading the reader from an overview of the country through the various styles of wine toward the goal of being able to comfortably buy, sell, and discuss the broad spectrum of Italy’s wine styles. Beyond the course content itself, into Italian Wine Central contains additional resources such as language basics, suggestions for wines to be tasted as part of the program, a list of all the Italian wine denominations, and a synopsis of the rules that define the most frequently seen types of Italian wine. Throughout the course are dozens of compelling full-color pictures and custom-made maps. There are also extensive practical exercises that are invaluable for retaining the information presented. The book and the course are targeted to the wine trade, but there is plenty of information here that will be useful and enlightening to consumers and others as well. If you’re new to Italian wine, use this book to create a solid framework of knowledge that will support a lifetime of learning and experience. If you’ve already got some familiarity with Italian wine, use the book to fill in gaps outside your prior experience and to verify that what you’ve already learned is still true in the ever-changing world of Italian wine. ----- The organization behind Into Italian Wine is Italian Wine Central, recognized as the leading English-language source of accurate, up-to-date information about Italian wine worldwide and a key spokesperson for Italian wine in the United States. Online since January 2014, the website features a wealth of information on every Italian wine denominations, including clear, concise summaries of the primary rules and regulations; details about more than 200 of the grape varieties used in Italian wines; statistics about the global and Italian wine trade; and topical articles and educational features. Italian Wine Central is organized in a powerful, searchable database that is optimized for mobile devices. With readers in more than 120 countries, Italian Wine Central serves as a central network for wine professionals wanting to learn and teach about Italian wines. The Italian Wine Professional certification program was developed by Italian Wine Central to help those in the global wine trade-and by extension, those who buy and enjoy wine to widen and deepen their knowledge of Italian wines in order to more confidently and professionally buy, sell, and consume these enchanting wines. The IWP program includes both online and in-class courses, this book, and a

certification exam, with certified graduates and enrolled students around the world.

Agritourism, Wine Tourism, and Craft Beer Tourism

Italian Wines 2018

Wine, Food, and the Soul of Italy

Wine Folly

The art and science of luxury wine branding

Antimicrobials in Food

The use of non-Saccharomyces yeast species is currently a biotechnology trend in enology for which they are being broadly used to improve the sensory profile of wines because they affect aroma, color, and mouthfeel. They have become a powerful biotool to modulate the influence of global warming on grape varieties, helping to maintain the acidity, decrease the alcoholic degree, stabilize wine color, and increase freshness. In cool climates, some non-Saccharomyces can promote dematification or color stability by the formation of stable derived pigments. Additionally, non-Saccharomyces yeasts open new possibilities in biocontrol for removing spoilage yeast and bacteria or molds that can produce and release mycotoxins and, thereby, help in reducing applied SO2 levels.

This book presents different articles focused on the role of nutritional properties and/or health-related claims on choice preferences, choice behavior, healthy eating/healthy diet, and the willingness to pay for certain foods.

This two-volume collection analyses the evolution of wine production in European regions across the nineteenth and twentieth centuries. France and Italy in particular have shaped modern viticulture, by improving enological methods and knowledge, then disseminating them internationally. This first volume looks closely at the development of winegrowing, with cases ranging from Italian and French regions to smaller producers such as Portugal and Slovenia.

Most rational people don’t pay \$40 for \$20 items. And yet with wine, it happens all the time. Wine can be an expensive hobby. Founder of the popular site ReverseWineSnob.com, Jon Thorsen is an unapologetic frugal wine consumer. He flips wine snobbery on its head by pushing a \$20 or less mantra. Reverse Wine Snob is designed to help wine drinkers stop wasting money and get the most satisfaction out of their drinking dollars. It reveals Thorsen’s Ten Tenets of Reverse Wine Snobbery—ten beliefs that eliminate myths about wine—as well as a unique rating system that includes the cost of the bottle so that there is satisfaction in both taste and price. In Jon’s unique system, the more expensive a wine, the better it most taste. Rob and the best wine you can afford to buy.

Rob and the best wine you can afford to buy, no matter what the wine snobs say. How to shop for wine at stores like the nation’s #1 wine retailer Costco and Trader Joe’s. The regions and varieties of wine that give the best value. Why the price of a wine has nothing to do with its taste. Why the distribution system in the US is broken which costs you money and limits your wine choices. Tons of Jon’s favorite wine picks. Jon dapples in every kind of wine from \$10 kitchen sink blends to the \$20 “Saturday Night Splurge,” so delicious it’s worth twice the price. Reverse Wine Snob brings plain old common sense to the wine industry and encourages wine lovers to explore the world of inexpensive quality wine. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We’ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

The Essential Guide to Wine

Managing Wine Quality

Local Responses to Peripherality Through Tourism Niches

The Definitive Compendium Region by Region

Beyond Barolo and Brunello

Barolo and Barbaresco

Italian Wines 2018Gambero Rosso GRH

“A must-have book for anyone who is serious about Italian wines.” —Lidia Bastianich, host of PBS’s Lidia’s Italian Table “I have yet to encounter more knowledgeable guides to…Italian wine.” —Piero Antinori, President, Antinori Wines “Bravo to Ed and Mary! This book shows their love for Italy, the Italian producers, and the great marriage of local foods with local wines. Here is a great book that presents the information without intimidation.” Piero Selvaggio, VALENTINO Restaurant Right now, Italy is the most exciting wine country on earth. The quality of Italian wines has never been higher and the range of wines has never been broader. Even better, the types of Italian wines available outside of Italy have never been greater. But with all these new Italian wines and wine zones not to mention all the obscure wine varieties, convoluted blends, strange names, and restrictive wine laws, Italian wines are also about the most challenging of all to master. The time has come for comprehensive, up-to-date guides to Italian wines. Authored by certified wine educators and authors Ed McCarthy and Mary Ewing-Mulligan, Italian Wine For Dummies introduces you to the delectable world of fine Italian wine. It shows you how to: Translate wine labels identifying great wine bargains Develop your own wine tastes Match Italian wines with foods Here’s everything you need to know to enjoy the best Tuscans, Sicilians, Abruzzese and other delicious Italian wines. This lighthearted and informative guide explores: The styles of wine made in Italy and the major grape varieties used to make them How the Italian name their wines, the complicated laws governing how names are given and the meanings of common label terminology Italy’s important wine regions including a region-by-region survey of the best vineyards and their products A guide to pronouncing Italian wine terms and names and how to order Italian wines in restaurants For Italians, wine (vino) is food (alimentari) and food is love (amore). And you can never have enough love in your life. So, order a copy of Italian Wine For Dummies, today and get ready to share the love!

A good book is like a good wine: it ages well and you want to keep it close at hand. The Jumbo Shrimp Guide to Italian Wine is the missing link to understanding the complexity of Italian wine without the headache. It is ideal for wine lovers as a reference tool, for novices who want an introduction to the subject, or as a pocket guide, to take with you on your Italian adventure, attempting to navigate the wide range of Italian wines on offer.

Wine traceability is a central theme in the current world market where consumers are increasingly demanding the quality and origin of food and drink. The wine production chain and wine composition are generally controlled by different laws (International Organization of Vine and Wine (OIV), European Union (EU), and national governments) and need specific documentation. Nevertheless, wine production is subject to fraud. Consequently, the improvement of the methods applied to verify the origin and quality of wines is very important to protect wine consumers and producers. In this book, eight different papers—six research papers and two reviews—address the topic from different points of view.

Nutrition, Choice and Health-Related Claims

Volume 1: Viticulture and Wine Quality

The Essential Guide to Italian Wine 2019

The Wine Atlas of Italy and Traveller’s Guide to the Vineyards

BOOK OF SHORT PAPERS of the on-site conference

South of Somewhere

Managing Wine Quality, Volume 1: Viticulture and Wine Quality, Second Edition, reviews our current understanding of wine aroma, color, taste and mouthfeel. In addition, it focuses on the measurement of grape and wine properties, the instrumental analysis of sensory evaluation, and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are also included, with sections on viticultural and vineyard management practices, fungal contaminants, grape processing equipment, and grape harvesting methods for both red and white wines. In addition, there is coverage on the potential impacts of global warming on wine quality. With a focus on recent studies, advanced methods, and a look to future technologies, this fully updated edition is an essential reference for anyone involved in viticulture and enology who wants to explore new methods, understand different approaches, and refine existing practices. Reviews our current understanding of wine aroma, color, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants and processing equipment

Certainly everyone knows that Italy is one of the world’s leading wine producers, yet few understand the vast array of its wines. Beyond Barolo and Brunello: Italy’s Most Distinctive Wines is a look at the best examples of virtually every wine type from Italy. Written by an American journalist who has been traveling to wine regions throughout the length and width of Italy for more than a dozen years, this is meant to give wine lovers an insider’s glimpse at the finest examples of not only famous wines such as Amarone, Barolo and Brunello, but more importantly, the everyday wines such as Soave, Dolcetto, Nero d’Avola and Verdicchio that are the backbone of the Italian wine industry. There are entries of more than 550 wines from more than 475 producers; each entry describes in detail several specifics about the wine, not only the aromas and flavors, but also the style of the wine as sought by the producer. More than just a technical approach to the Italian wine scene, this is an engaging look into the individuals who continue the work of their ancestors - that of creating a viticultural product that reflects a specific sense of place.

This Palgrave Handbook offers the first international comparative study into the efficiency of the industrial organization of the global wine industry. Looking at several important vineyards of the main wine countries, the contributors analyze differences in implementation and articulation of three key stages: grape production, wine making and distribution (marketing, selling and logistics). By examining regulations, organization theory, industry organizational efficiency and vertical integration, up to date strategies in the sector are presented and appraised. Which models are most efficient? What are the most relevant factors for optimal performance? How do reputation and governance impact the industry? Should different models co-exist within the wine countries for global success? This comprehensive volume is essential reading for students, researchers and professionals in the wine industry.

Profiles the wine regions of Italy, describing the landscape, soils, and products made, describes and evaluates the vineyards and their wines, offers travel information and detailed maps for the visitor, and more

Into Italian Wine, Third Edition

Ecological Repercussions of Non-Saccharomyces Species 2.0

The Italian Wine Professional Certification Course

Wine Law and Policy

Social Movements and Public Policies in Southern European Cities

From National Terroirs to a Global Market

** The most authoritative annual guide to the very best Italian wines; more than 2,500 producers have been selected, and 22,336 wines* The awards honour ecologically aware wine producers who are working with the environment, bestowing ‘Green’ awards on those who create sustainable yieldsItalian Wines is the English-language version of Gambero Rosso’s Vini d’Italia, the world’s best-selling guide to Italian wine. It is the result of a year’s work by over 60 tasters, coordinated by three curators. They travel around the entire country to taste 45,000 wines, only half of which make it into the guide. More than 2,500 producers have been selected. Each entry brings together useful information about the winery, including a description of its most important labels and price levels in Italian wine shops. Each wine is evaluated according to the Gambero Rosso bicchieri rating, with Tre Bicchieri awarded to the top labels. The guide is an essential tool for both wine professionals and passionate amateurs around the globe; it provides the instruments for finding one’s way in the complex panorama of Italy’s wine world.*

The Grapes and Wines of Italy

The Country of Origin Effects on Decision-Making in Practice

International Marketing Strategy