



Ministero degli Affari Esteri  
e della Cooperazione Internazionale

ITCA   
ITALIAN TRADE AGENCY



# ITALIAN MASTERCLASS PROGRAMME WINE VISION BY OPEN BALKAN

BELGRADE,  
SERBIA

22-24 NOVEMBER 2024



## BELGRADE, SERBIA 22-24 NOVEMBER 2024



Belgrade, November 2024

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Wine Vision By Open Balkan is an event organized on the initiative of the Governments of Serbia, North Macedonia and Albania, and taking place in Belgrade, Serbia from 22nd to 24th November 2024.

The former edition of the fair was in November 2023, gathering over 600 exhibitors from 29 countries, with professional buyers and exhibitors from over 40 countries that took part in B2B meetings.

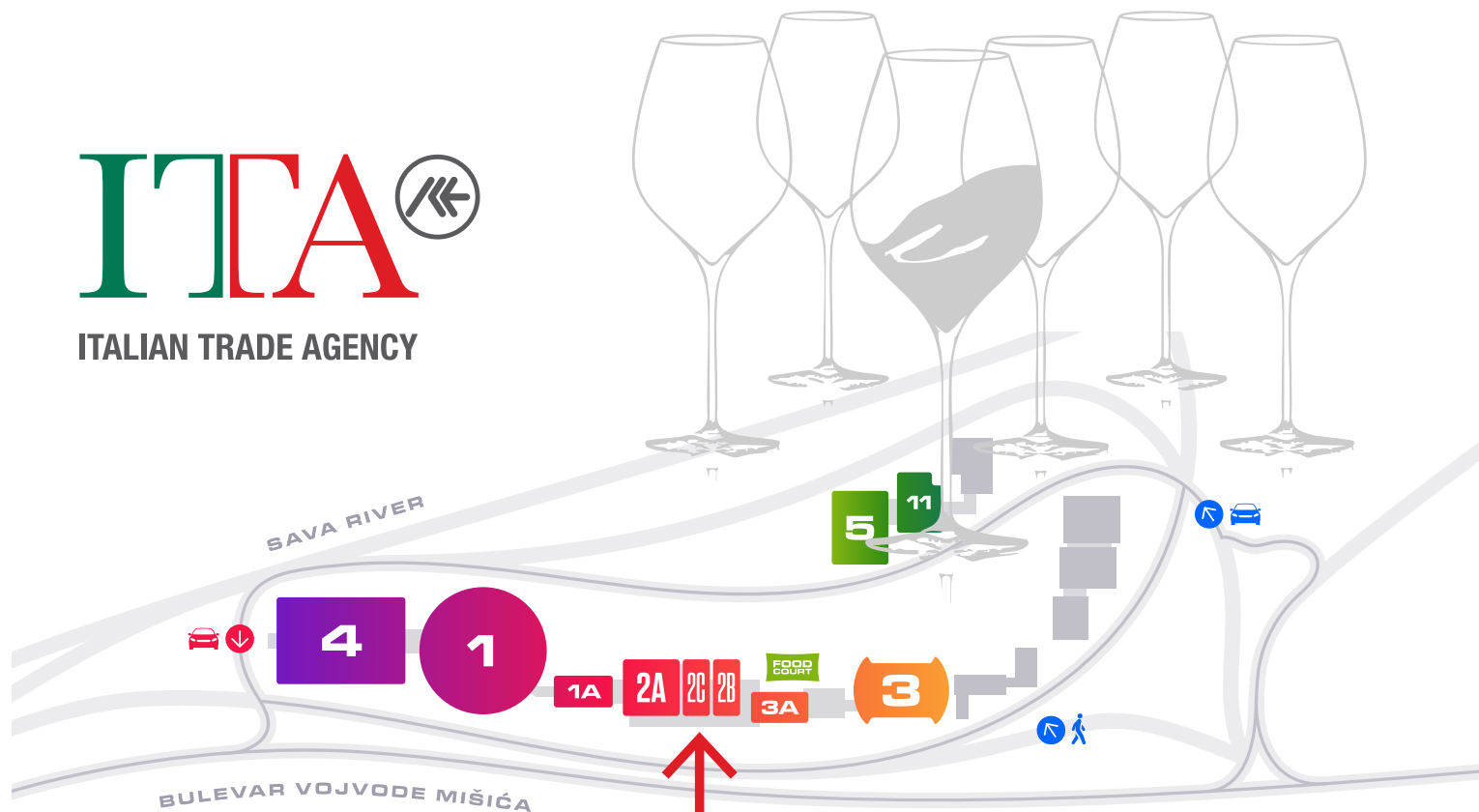
An Italian Hall organized by Vinitaly in collaboration with the Italian Trade Agency will be created in order for Italian wine producers to have the opportunity to meet international buyers and wine sector operators interested in Italian wines.

During the event, the Italian Hall will also host a series of 6 masterclasses, two per each day.

The masterclasses are structured and will be hosted by Giuseppe Vaccarini. Mr Vaccarini, who was awarded as Best Sommelier of the World ASI 1978, is the Founder and President of the Italian Professional Sommelier Association.

He is former Professor at the Carlo Porta Hospitality Institute and author of numerous manuals about food and beverages.





we are here



**MASTERCLASS**

Italian Trade Agency

## Masterclass n. 1

Friday 22<sup>nd</sup> November h. 14:00 - 15:30

Presentation of some prestigious wines from the Italian wine scene: from the elegant and smooth Franciacorta Satèn, ideal for refined toasts, to the Timorasso, a complex white from Piedmont; the Ruchè, an aromatic and unique red from Monferrato; and concluding with the noble Barbaresco, with its elegant tannins, and the Chianti Classico, a true representative of Tuscan tradition.

| Wine name                                       | Company                  | Grape variety |
|---|--------------------------|---------------|
| Franciacorta Satèn Millesimato DOCG             | Monzio Compagnoni        | Chardonnay    |
| Franciacorta Satèn                              | Santalucia               | Chardonnay    |
| Franciacorta Rosé Extra Brut DOCG               | Barone Pizzini           | Pinot nero    |
| Colli Tortonesi DOC Timorasso Derthona La Zerba | Volpi                    | Timorasso     |
| Ruchè di Castagnole Mongerrato DOCG Riserva     | Montalbera               | Ruchè         |
| Barbaresco DOCG Riserva Nervo Vigna Giaia       | Piazzo                   | Nebbiolo      |
| Barbaresco DOCG Meruzzano                       | Abrigo                   | Nebbiolo      |
| Chianti Classico Gran Selezione DOCG            | Carpinetto               | Sangiovese    |
| MOSCATO D'ASTI                                  | Abbazia di San Gaudenzio | Moscato       |

## Masterclass n. 2

Friday 22<sup>nd</sup> November h. 17:00 - 18:30

Presentation of Collio Goriziano white wines, distinguished by their elegance, structure, and aromatic complexity.

Thanks to a unique terroir and favorable microclimate, they offer mineral notes, freshness, and intense fruity and floral aromas, with aging potential that makes them perfect for refinement.

| Wine name   | Company             | Grape variety                    |
|---|---------------------|----------------------------------|
| Sauvignon Friuli DOC                              | Cantina di Rauscedo | Sauvignon                        |
| Friulano COF DOC                                  | Ermacora            | Friulano                         |
| Sauvignon FVG DOC                                 | Francesco Rotolo    | Sauvignon                        |
| Sauvignon Collio DOC                              | Sturn               | Sauvignon                        |
| Pinot Grigio Friuli DOC                           | Cencig / Talis Wine | Pinot grigio                     |
| SONTIUM Isonzo Bianco DOC                         | Feudi di Romans     | Pinot bianco, Friulano, Malvasia |
| LANGOR Collio Bianco DOC Riserva Giulio Locatelli | Tenuta Angoris      | Uve varie                        |
| Tocai Friulano DOC                                | Bucovaz             | Friulano                         |
| Colli Orientali del Friuli                        | Il Roncal           | Red Blend                        |

## Masterclass n. 3

Saturday 23<sup>rd</sup> November, h. 14:00 - 15:30

Presentation of Adriatic coast wines from Abruzzo and Puglia, renowned for their body and aromatic intensity, with notes of ripe and Mediterranean fruit.

Reds like Montepulciano d'Abruzzo and Negroamaro are structured and warm, while the whites provide freshness and sapidity, ideal for pairing with seafood cuisine.

| Wine name                                  | Company                     | Grape variety |
|--|-----------------------------|---------------|
| Pecorino IGT Terre di Chieti               | Di Berardino (Vignavolando) | Pecorino      |
| AETERNUM Trebbiano D'Abruzzo DOC Riserva   | Talamonti                   | Trebbiano     |
| Controguerra Rosato DOC                    | Lidia Amato                 | Montepulciano |
| CORIUM Montepulciano d'Abruzzo DOC         | Tenuta Antonini             | Montepulciano |
| PLATEO Montepulciano d'Abruzzo Riserva DOC | Plateo                      | Montepulciano |
| Montepulciano d'Abruzzo Tullum DOCG        | Feudo Antico                | Montepulciano |
| Montepulciano d'Abruzzo biologico DOCG     | Cantina Tollo               | Montepulciano |
| Negroamaro Puglia IGT                      | Ferro13                     | Negroamaro    |

## Masterclass n. 4

Saturday 23<sup>rd</sup> November, h. 17:00 - 18:30

Presentation of Prosecco, a sparkling wine celebrated for its freshness, lightness, and vibrancy.

Its fruity notes of apple and pear, paired with floral hints, are complemented by a fine, persistent perlage. With a pleasantly soft and versatile taste, Prosecco is perfect for toasts and aperitifs, appreciated on any occasion.

| Wine name  | Company         | Grape variety     |
|--|-----------------|-------------------|
| Prosecco DOC Brut  | Pizzolato       | Glera             |
| Prosecco DOC Treviso   | Ponte           | Glera             |
| Prosecco Millesimato DOC Brut  | Bosco del Merlo | Glera             |
| ARNERE Valdobbiadene Prosecco DOCG Dry                               | Bernardi        | Glera             |
| Conegliano Valdobbiadene Prosecco Superiore Brut DOCG                | Gregoletto      | Glera             |
| Valdobbiadene Prosecco Superiore Extra Dry DOCG                      | Col de Mez      | Glera             |
| Valdobbiadene Prosecco Superiore DOCG Rive di San Pietro di Barbozza | Val d'Oca       | Glera + 15% altre |

## Masterclass n. 5

Sunday 24<sup>th</sup> November, h. 12:30 – 13:30

Presentation of Valpolicella wines, including Amarone, cherished for their balanced richness and complexity.

Amarone stands out for its body, intensity, and notes of red fruit, spices, and cocoa, achieved through grape drying.

The Veneto region also offers fresher, softer wines like Pinot Grigio, catering to a variety of palates.

| Wine name   | Company           | Grape variety                           |
|---|-------------------|---|
| Pinot Grigio ramato Venezia DOC                   | Ornella Bellia    | Pinot grigio                            |
| Monte Fiorentine Soave Classico DOC               | Ca' Rugate        | Garganega                               |
| Rondinella "Le Mattarelle" Alto Mincio IGT        | Gozzi             | Rondinella                              |
| Camposella IGT Tre Venezie                        | Sutto             | Merlot                                  |
| Valpolicella Ripasso DOC Classico Superiore       | Sartori           | Corvina, Corvinone, Rondinella          |
| Amarone della Valpolicella DOCG                   | La Romiglia       | Corvina, Rondinella, Corvinone          |
| Amarone della Valpolicella DOCG Torre del Falasco | Cantine di Verona | Corvina, Corvinone, Rondinella          |
| Amarone della Valpolicella Classico               | Salvaterra        | Corvina, Corvinone, Rondinella, Oseleta |

## Masterclass n. 6

Sunday 24<sup>th</sup> November h. 14:30-15:30

Presentation of Prosecco, Verdicchio, Vermentino di Gallura, and Brunello di Montalcino, wines that offer a unique range of sensations: Prosecco is fresh and lively, Verdicchio elegant and mineral, Vermentino savory and aromatic, and Brunello intense and structured.

Together, they embody the richness and diversity of Italy's wine heritage.

| Wine name  | Company                    | Grape variety                          |
|--|----------------------------|--|
| CAJ Prosecco Valdobbiadene Superiore Millesimato DOCG    | Col dei Franchi            | Glera                                  |
| Verdicchio dei Castelli di Jesi Riserva "San Paolo" DOCG | Pievalta                   | Verdicchio                             |
| Rosso Verona IGT   | Quattro Passi              | uvaggio di Merlot e Corvina al 50%     |
| San Leonardo Vigneti delle Dolomiti IGT                  | San Leonardo               | Cabernet-sauvignon, Carmenerre, Merlot |
| Kindari Vermentino di Gallura Superiore DOCG             | Saraja                     | Vermentino                             |
| ZIPOLO Marche Rosso IGP                                  | Il Conte di Villa Prandone | Montepulciano, Sangiovese, Merlot      |
| Becco Reale Montepulciano d'Abruzzo DOC                  | Vignamadre                 | Montepulciano                          |
| Brunello di Montalcino                                   | Scopone                    | Sangiovese                             |

# BIOGRAPHY GIUSEPPE VACCARINI SOMMELIER



Giuseppe Vaccarini represents the pinnacle of modern sommellerie in Italy and worldwide. At just 26 years old, he achieved the title of “Best Sommelier of the World ASI 1978” in Estoril, Portugal. His enduring passion for beverages is reflected in his honorary degree in Gastronomy, specializing in food-wine pairing, awarded by the University of Lugano’s Study Center in 2002.

Among his notable experiences in the restaurant industry are collaborations with Gualtiero Marchesi as Sommelier and Director, as well as roles at Locanda dell’Amorosa in Sinalunga, the Regina Cornaro restaurant in Venice, and Italy’s first Russian cuisine restaurant, Yar, in Milan.

For over three decades, he served as a Sommellerie instructor at the Carlo Porta Institute in Milan and taught a Master’s course at the Catholic University of Piacenza. As an Honorary Member of numerous sommelier associations worldwide, he has led major Italian sommelier organizations, including AIS (Italian Sommelier Association) and, more recently, ASPI (Italian Professional Sommellerie Association), of which he is the founder. Internationally, he has held positions within ASI (Association de la Sommellerie Internationale), where he currently oversees the Examinations & Education Commission for sommelier certification and diploma programs.

Vaccarini’s efforts have been instrumental in establishing sommelier associations in over 30 countries across various continents, and his commitment to the profession has earned Italian sommeliers great respect globally. He pioneered sommelier education, developing unique training methodologies in sensory analysis, wine tasting, beverage

pairings (including coffee and mineral water), and service techniques, codifying these practices through numerous books and guides, some of which have been translated into multiple languages.

For decades, he has collaborated with top national gastronomic publications and several major multinationals in the food sector, playing a key role in creating successful products (such as coffee tasting standards for Nespresso, mineral water pairing, beer tasting standards for Birra Moretti, and dark chocolate tasting for Perugina).

Always attuned to evolving tastes worldwide, Vaccarini has focused on Asian markets, sharing Italy's rich gastronomic culture in universities and encouraging appreciation for Italian cuisine, wines, and Made-in-Italy products. His mission is to ensure that Italy's unique culture continues to be shared and exported globally.

In 2023, in Paris, Vaccarini received the prestigious Gerard Basset Award, the highest international honor for a sommelier's career a tribute to his life dedicated not only to sommellerie but to spreading and teaching a culture that unites people and traditions. Leading voices in the field have recognized his value: Luigi Veronelli called him "legendary," Gualtiero Marchesi praised him as "brilliant," and Paolo Masobrio and Marco Gatti hailed him as a "living legend."

Giuseppe Vaccarini is not just a sommelier; he is a teacher, a pioneer, and an icon, a man who has transformed the art of wine into a universal language.





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