



**Pitti Immagine presents the new Guide de l'Espresso 2017:  
Thursday, 20 October 2016 at the Stazione Leopolda in Florence,  
awards for the best Italian Wines and Restaurants for 2017.  
This special presentation becomes an unmissable event for the  
protagonists of the Italian wine and food industry par excellence.**

The rendezvous is **Thursday 20 October** at the **Stazione Leopolda** in Florence for the **Pitti Immagine** event dedicated to the **Guide de l'Espresso 2017**. Starting at 11:00 a.m. the event will showcase the best Italian wines and celebrate the leading *Made in Italy* restaurants, with the presentation of the **new edition** of the guides that, over the years, have become a **reference point of the Italian winemaking world** and **new Italian cuisine**: “**I VINI D'ITALIA 2017**” (Guide to Italian Wines 2017) and “**I RISTORANTI D'ITALIA 2017**” (Italian Restaurants 2017). In the afternoon, starting at 2:30 p.m., the eleventh edition of the **auction of Fine Wines and Spirits** organized by **PANDOLFINI Auction House** will be held.

The event is organized by **Pitti Immagine**, under the patronage of the **Regione Toscana** and the **Comune di Firenze** and with the collaboration of **Caraiba Luxury**, **Acqua Lilia** and the **Pandolfini Auction House**.

In the striking setting of the Stazione Leopolda, the day's events will be presented by the President of Pitti Immagine **Gaetano Marzotto**, and the editor of the Espresso guides **Enzo Vizzari**. The layouts that will greet the guests are designed by architect **Alessandro Moradei**.

“The presentation of the new Espresso Guides has become an unmissable event for anyone working in the food and wine industry in Italy”, – says Raffaello Napoleone, CEO of Pitti Immagine, “– It is the event where the top names on the Italian culinary and enological scene meet and are celebrated and, at the same time, it's a geographical and cultural journey into the flavors and pleasures of our country. It is the 14<sup>th</sup> edition organized and supported by Pitti Immagine, because we believe in its high promotional value for top Italian wines and restaurants: two sectors that we have seen increasingly grow with each new edition, and which today are more strategic than ever before for our identity. At the same time, Pitti Immagine considers quality food and wine to be an area of experimentation, which we study every year through our *Taste* fair in March, but also investigate through a multitude of contaminations that fine food and wine have with design, fashion, and contemporary culture”.

***Here are some of the events that will be held during the day of 20 October:***

\_ the opening, at **11:00 a.m.**, will include **the presentation of the “I Vini d'Italia 2017” guide**. The guide, which is curated by **Andrea Grignaffini** and **Antonio Paolini**, is radically renewed in its content and presents a focus on three distinct classifications: “**100 wines to drink right now**”, “**100 wines to age**” and “**100 wines to buy**”. The heart of the guide, however, is dedicated to the top wines of the most important denominations (120), which are presented according to region;

\_ at **12:00 p.m.**, the “**I Ristoranti d'Italia 2017**” **guide** will be presented. The new guide does not just present a picture of the world of Italian dining, but the very best of Italy's leading restaurants: **2,700 selected venues**, **2,000 reviews** with a score sheet, of which **370 are included for the first time**, **50 EnoRestaurants**, and **78 pizzerias** in the section “**The best Italian pizzerias**”; a change to this year's edition is that the scores will no longer be expressed

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in twentieths of a point, but through the symbol of a “chef’s hat”, using 1 to 5 hats to indicate the quality level.

\_ at the end of the ceremony, **from 1:00 p.m.**, there will be a tasting of the **best 50 wines of each of the three new classifications** proposed by the “**I Vini d’Italia 2017**” guide, with a special area set aside in the Stazione Leopolda for a tasting of wines chosen by **Thierry Desseauve** and selected from among the top of the French Guide “**Bettane & Desseauve 2017**”.

In the afternoon, starting at **2:30 p.m.**, the **by now celebrated auction of Fine Wines and Spirits**, organized annually on this occasion by **Pandolfini Auction House**, will be held. This auction has become an unmissable event for members of the trade and for fine wine enthusiasts by virtue of the catalog that presents a special selection of **240 lots**, which are divided up between **Italian and French wines**. On the occasion, **an entire selection of spirits will also be presented**, including a meticulous selection of extremely rare and highly prized whiskies and cognacs, coming from just one privately owned collection.

The catalog of wines offers a wide selection of bottles coming from private wine cellars and 40 lots of French wines – Burgundy, Bordeaux, and Champagne – coming from the collection of an important Tuscan wine cellar. Among the Italian wines on offer, the catalog presents an especially rich selection of premium bottles, including many Supertuscans of various vintages and the great wines of Piedmont.

[www.pandolfini.it](http://www.pandolfini.it)

**Florence, 20 October 2016**

**I Vini d’Italia 2017**  
**I Ristoranti d’Italia 2017**  
20 October 2016  
Accreditation begins at 10.30 -  
Stazione Leopolda  
Viale F.lli Rosselli 5  
***Entry by invitation only***