



## **Toasting Italian Excellency @ the Saratoga Wine & Food and Fall Ferrari Festival**

Natasha Lardera (September 17, 2012)



Presented in collaboration between the Saratoga Performing Arts Center and the Italian Trade Commission, the festival (Sept. 7-9) offered a replete program of educational seminars, guided tastings and social activities to better acquaint guests to Italian food products and wines from the official sponsor, Antica Cantina di Canelli.

Much to the delight of international epicureans and oenophiles, the [Italian Trade Commission](#) [2] returned for the fourth consecutive year as presenting partner of the 2012 [Saratoga Wine & Food and Fall Ferrari Festival](#) [3], "a global compilation of all things fine: fine food, fine wine, and fine cars."



The fastest growing Wine and Food Festival in the Northeast benefits the classical programming and arts education at Saratoga Performing Arts Center (SPAC), the cultural hub of upstate New York, the Hudson Valley, Vermont, the Berkshires, Connecticut, and nearby Canada.

Both SPAC and the Italian Trade Commission were especially pleased to welcome and collaborate with the festival's Official Wine Sponsor - [Antica Cantina di Canelli](#) [4]. "The winery presented a selection of the very best Italian wines from the historical [province of Asti](#) [5], a renowned wine-making region in [Piedmont](#) [6]. The superior wines of Antica Cantina di Canelli," [Marcia J. White](#) [7], President and Executive Director of SPAC said, "were featured in menus and tastings throughout the weekend. The remarkable growth in the success and scope of this festival is truly because of partnerships. The Italian Trade Commission and their outstanding [Made in Italy](#) [8] products have transformed this event into an exciting epicurean adventure."

It seemed only fitting that Antica Cantina di Canelli chose the legendary stage of the Saratoga Performing Arts Center to debut a selection of wine from its rich portfolio in collaboration with importer [Wine World Wide Inc](#) [9]. to retail trade, press and festival guests.

Enjoying a rich history of wine cultivation and production dating back to 1933, Antica Cantina di Canelli effortlessly coalesces the knowledge, passion, production and resources of over 200 wine growers. With vigilantly tended vineyard sites, nestled between the Langhe and Monferrato in Piedmont's Asti province, the winery produces some of the region's finest classic red and white wines.

Aniello Musella, Italian Trade Commissioner, applauds Antica Cantina di Canelli's "dedication to fostering ideal conditions for viticulture and wine production on the whole. The numerous accolades their wines have received are a testament to the unified commitment to excellence of the cooperative's membership and above all to the quality of their wines. We were pleased by the overwhelmingly positive reaction these wines received from retailers, press and attendees during the course of the festival."

The replete program of educational seminars, guided tastings and social activities presented by Antica Cantina di Canelli better acquainted guests with the winery's provenance in the storied region of Piedmont, its cornucopia of wine styles, quality production and the splendid affability of its wines to sundry fare.

Together [Master Wine Connoisseur Kevin Zraly](#) [10], [Epicurean Lou di Palo](#) [11] and Wine & Spirits Editor, Ian Wolff, of [La Cucina Italiana Magazine](#) [12] chronicled the oeno-gastronomic journey embarked upon over the course of the weekend, nourishing and in some instances coaxing out the oenophile and foodie hidden in all.

Endless opportunities abounded for press, trade representatives and festival goers to meet with winery representative, Giulio Galansino, along with other participating trade members to enjoy Italian wine, spirits and unique delicacies. Seminars, lunch, brunch, the On Stage Gala and an After Party - Aperitivo were some moments celebrating the wines of Antica Cantina di Canelli alongside authentic Italian gourmet products.



The centerpiece of the three-day Festival was the Grand Tasting on September 8th. The Italian Pavilion presented by Antica Cantina di Canelli featured a myriad of Italian wines and authentic Italian delicacies where attendees enjoyed learning about Canelli's production which included: Duebollicine - Pinot Chardonnay Brut, Asti Spumante DOCG, Moscato Dolce VSQ Spumante, Brachetto d'Acqui - Spumante DOCG, Moscato d'Asti - Bricco Sant'Antonio DOCG, Piemonte Chardonnay DOC, Barbera d'Asti Albarelle DOCG and single vineyard Barbera d'Asti Superiore - Vigna Tre Termini DOCG.

A special feature in the pavilion this year was the Italian Cheese Road Tour, making its first stop in Saratoga Springs, presented by Agriform in collaboration with [igourmet.com](http://igourmet.com) [13] and offering an extensive selection of delectable PDO cheeses including Grana Padano, Piave, Valtellina Casera and Asiago. The important participation of the [Consorzio di Grana Padano](http://consorzio-grana-padano.it) [14] complimented the Italian Cheese Tour as its presence served to underscore the importance of PDO cheese and promote the discovery of the flavors of Grana Padano, the most widely-sold and widely-consumed PDO cheese in the world!

Visitors relished the opportunity to visit the Ferrari Concours on Saturday and conclude the weekend with a Sparkling Sunday Brunch and Antica Cantina di Canelli Exhibition Polo match which concluded with an iconic Sabrage Ceremony and auto award presentation.

New York State Senator [McDonald](#) [15], Assemblyman [Tedisco](#) [16] and Saratoga's [Mayor Johnson](#) [17] officially proclaimed "Italian Wine Week" in Saratoga Springs and New York State at the festival declaring it "A Celebration of the wine-making history, tradition, and innovation of Antica Cantina di Canelli."

The festival was honored with a visit by the Consul General of Italy, Natalia Quintavalle who was recognized at the Live on Stage Gala and presented with a Mayoral Proclamation recognizing the "the vital role" that the [Consulate General of Italy](#) [18] and the Italian Trade Commission "play in the development and fostering of trade between Italy and the United States."

"This is a historical event," the Consul General told i-Italy, "it is 12 years old and in just 4 years the Italian Trade Commission has succeed in giving it an Italian imprint. Here you can find food and wine products that are prestigious in our own country and witness the influence they have on the culinary culture and lifestyle of the United States."

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- [2] <http://www.italtrade.com/countries/americas/usa/newyork.htm>
- [3] <http://www.spac.org/wineandfoodfest/>
- [4] <http://www.cantinacanelli.it/>
- [5] [http://en.wikipedia.org/wiki/Province\\_of\\_Asti](http://en.wikipedia.org/wiki/Province_of_Asti)
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- [8] <http://www.italianmade.com/>
- [9] <http://mediterraneanwine.com/>



- [10] <http://www.nopactalent.com/celebrity/kevin-zrally-speaker-appearance-booking-agent.php>
- [11] <http://www.newportmansions.org/events/wine-and-food-festival/grand-tastings/lou-di-palo>
- [12] <http://lacucinaitalianamagazine.com/>
- [13] <http://www.igourmet.com/>
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- [15] <http://www.nysenate.gov/senator/roy-j-mcdonald>
- [16] <http://assembly.state.ny.us/mem/James-Tedisco>
- [17] [http://www.saratoga-springs.org/index.php?option=com\\_content&view=section&id=5&Itemid=81](http://www.saratoga-springs.org/index.php?option=com_content&view=section&id=5&Itemid=81)
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