



# VINO 2011

## Italian Wine Week

January 23-27, 2011 - New York City  
3RD ANNUAL ITALIAN WINE WEEK

Where the Most Sophisticated Buyers  
Meet Italy's Premiere Vintners!



**JOIN** scores of key wine industry professionals like yourself for in-depth discussions on the latest news and trends on Italian wine.

**SHARE** ideas on how to keep your Italian wine business strong in this recovering economy.

**ENJOY** exciting regional wine tastings from Apulia, Friuli Venezia Giulia, Lombardy, Tuscany, and Veneto.

**TASTE AND EXPERIENCE** the most comprehensive walk-around tasting of Italian varietals in the US, featuring award winning wines, old customer favorites, as well as new and undiscovered brands alike.

**TRADE AND MEDIA RESERVE YOUR SEAT TODAY!**  
REGISTER ONLINE AT [www.italianmade.com/VINO2011](http://www.italianmade.com/VINO2011)

ADMISSION IS OPEN EXCLUSIVELY TO WINE & FOOD PROFESSIONALS (MEMBERS OF THE MEDIA, TRADE, AS WELL AS CERTIFIED WINE EDUCATORS) WHO REGISTER ONLINE BY JANUARY 17, 2011.

ALL TRADE AND MEDIA EVENTS ARE COMPLIMENTARY, RSVP REQUIRED.  
SEATING FOR SEMINARS IS LIMITED AND ADMISSION IS ON A FIRST-COME-FIRST-SERVE BASIS

with the participation of:



# Program of Events and Seminars:

## SUNDAY, JANUARY 23RD

**LOCATION:** The Waldorf-Astoria Hotel, New York City  
Out-of-town Buyers, Speakers and Delegates arrive.

8:00 - 11:00 PM SIR HARRY'S BAR (Main Lobby)

VINO AFTER-HOURS LOUNGE

What better way to network and unwind while enjoying a special selection of Italian cocktails and fine spirits in this Manhattan mainstay? **COMPLIMENTARY ADMISSION TO REGISTERED VINO 2011 US BUYERS AND INDUSTRY REPRESENTATIVES**

## MONDAY, JANUARY 24TH

**LOCATION:** The Waldorf-Astoria Hotel, New York City

8:00 AM - 6:00 PM MARCO POLO (Main Floor)

REGISTRATION

8:30 AM GRAND BALLROOM

WELCOME BREAKFAST

Welcome remarks followed by breakfast and an overview of the MEET & GREET - VINO2011 DIRECT program. **FOR INVITED VIPS AND BUYERS ONLY.**

*Sponsored by: Italian Trade Commission-ICE*

10:00 AM - 2:00 PM HILTON & EMPIRE ROOM (Main Floor)

MEET & GREET - VINO 2011 DIRECT Exclusive Tasting

An exclusive tasting featuring a myriad of outstanding wines available for the first time in the US from cutting edge and traditional producers. The Italian Trade Commission's VINO 2011 DIRECT program includes an Import and Distribution SOLUTION for wholesalers and retailers as needed. **INVITED IMPORTERS, WHOLESALERS & RETAILERS ONLY**

*Sponsored by: Italian Trade Commission-ICE*

11:00 AM JADE ROOM (3rd Floor)

PRESS CONFERENCE: "The Future of Italian Wines: as Seen from the Point of View of Leading American Wine Professionals"

**SPECIAL REMARKS BY:** Umberto Vattani (Chairman, Italian Trade Commission-ICE)

**MODERATOR:** Elin McCoy (Bloomberg News)

**PANELISTS:** Jon Fredrickson (Gomberg, Fredrickson & Associates), Leonardo LoCascio (Winebow), Tyler Colman (Dr. Vino), Sergio Esposito (Italian Wine Merchants), Cristina Mariani-May (Castello Banfi)

**DESCRIPTION:** How will Italian wines evolve—generally—during the next ten to twenty years, in terms of style, quality, varietal focus, packaging, price, and marketing? And how well received will these 'future' Italian wines be in the US market? A 'blue sky' look at Italian wines of the future by noted professionals. **BY SPECIAL INVITATION ONLY**

*Sponsored by: Italian Trade Commission-ICE*

## 2:30 PM VINO 2011 SEMINAR SERIES - SESSION 1

Seminar # 1 STARLIGHT ROOF NORTH (18th Floor)

**PRESENTATION:** "Where Have All the Medals Gone? Given the Ubiquity of Point Ratings, Do Wine Competition Medals Still Matter?"

**MODERATOR:** W.R. Tish (Palate Press, formerly Wine Enthusiast)

**PANELISTS:** Anthony Dias Blue (Tasting Panel Magazine), Dan Berger (Vintage Experiences), Jean Reilly MW (Morrell & Company), Alfonso Cevola (Glazer's Distributors), Tom Hyland (Guide to Italian Wines)

**DESCRIPTION:** Thirty years ago, medals from wine competitions were essential marketing and merchandising tools for wine producers, distributors, retailers, and restaurateurs. But the 'numbers game' now dominates wine sales and marketing efforts worldwide. But are rumors of 'the death of wine competitions' premature?

*Sponsored by: Italian Trade Commission-ICE*

Seminar # 2 STARLIGHT ROOF CENTER (18th Floor)

**PRESENTATION:** "Retail Rhapsody: a Dynamic Italian Wine Section Can Be More Profitable and Gratifying to Your Customers"

**MODERATOR:** Jonathan H. Newman (Newman Wine & Spirits)

**PANELISTS:** Roberta Morrell (Morrell & Company), Joseph Kemble (Spec's), Mollie Battenhouse (Maslow 6), Gary Grunner (Grapes on the Go, Inc.)

**DESCRIPTION:** In the USA, bottled wines from Italy outsell those from all other exporting countries. The enormous range of Italian wines, at every price point and in every style, offers an unsurpassed opportunity to excite, educate, and entertain new and existing customers. This panel will discuss how to do a retail Italian wine section - right!

*Sponsored by: Italian Trade Commission-ICE*

Seminar # 3 STARLIGHT ROOF SOUTH (18th Floor)

**GUIDED TASTING:** "A 'Grape Escape' in Friuli Venezia Giulia: a Taste of Friulano and other Great Regional White Wines"

**Moderator:** Tom Maresca (Author & Journalist)

**DESCRIPTION:** Friuli boasts an extensive range of unique, top quality wines, from Collio to Carso, and from Friulano to Ribolla Gialla, as well as multi-varietal blends. In this seminar, we will taste a range of distinctive white wines, presented by leading Friuli producers.

*Sponsored by: Region of Friuli Venezia Giulia, Udine Chamber of Commerce, Italian Trade Commission-ICE*

**Seminar # 4** METROPOLITAN SUITE (18th Floor)

**GUIDED TASTING:** "Well-Heeled Wines of Apulia: from Uva di Troia and Negroamaro to Primitivo"

**MODERATOR:** Bill Marsano (Journalist)

**DESCRIPTION:** Apulia is the source of some of Italy's greatest wine values. From the Salento peninsula to Castel del Monte, the region excels in the production of full flavored red wines—either as single varietal wines or blends—which are improving in quality from year to year. In this guided tasting, noted producers will present and discuss their wines.

*Sponsored by: Italian Trade Commission-ICE*

**Seminar # 5** LOUIS XVI SUITE (4th Floor)

**GUIDED TASTING:** "Prosecco's Quality Pyramid"

**MODERATOR:** Anthony Giglio (Author & Journalist)

**DESCRIPTION:** Prosecco is on a tear in the US market—sales have been increasing by double digits for more than a decade, and show no signs of slowing (up 30%+ in 2010). But what is Prosecco? The name of a grape? As of July 2009, not any more. In this seminar, the new Prosecco and its 'quality pyramid' will be explained. Leading producers will also present and discuss a range of Proseccos.

*Sponsored by: Region of Veneto, U.V.I.V.E, Italian Trade Commission-ICE*

**6:00 - 9:00 PM** PARK AVENUE SUITE CENTER (4th Floor)

**WELCOME RECEPTION**

Featuring the regional food and wine of Apulia, Friuli Venezia Giulia, Lombardy, Tuscany, Veneto. **FOR INVITED VIPs AND BUYERS ONLY.**

*Sponsored by: Regions of Apulia, Friuli Venezia Giulia, Lombardy, Tuscany, Veneto; Italian Trade Commission-ICE*

**9:00 - 11:00 PM** SIR HARRY'S BAR (Main Lobby)

**VINO AFTER-HOURS LOUNGE**

**COMPLIMENTARY ADMISSION TO REGISTERED VINO 2011 US BUYERS AND INDUSTRY REPRESENTATIVES**

## TUESDAY, JANUARY 25TH

**LOCATION:** The Waldorf-Astoria Hotel, New York City

**9:00 AM - 5:00 PM** MARCO POLO (Main Floor)

**REGISTRATION**

**8:30 AM** EMPIRE ROOM (Main Floor)

**BREAKFAST PRESENTATION:** "ITALY: 150 Years of National Unity - One Nation, Twenty Regions, Forty Distinct Regional Grapes Identities in Two Extraordinary Bottlings"

**PRESENTERS:** Stevie Kim (VeronaFiere-Vinitaly), Giovanni Mantovani (VeronaFiere-Vinitaly), Rodrigo Cipriani Foresio (Buonitalia SpA), Hon. Francesco Maria Taló (Consul General of Italy), Aniello Musella (Executive Director for the USA, Italian Trade Commission-ICE), Monica Larner (Wine Enthusiast Magazine)

**DESCRIPTION:** In 2011 Italy celebrates its 150th anniversary of unification, and to celebrate this milestone Veronafiere (organizers of Vinitaly) has produced two commemorative bottles, one white and one red. Each wine is a blend of 20 varietals, one from each region of Italy (20 reds, 20 whites). The commemorative bottle concept was introduced at a press conference at the Italian Embassy in Washington, DC in October. At this breakfast, for the first time ever, the names of the varietals used to make the wines will be revealed. The unveiling of the actual bottle and the first tasting will occur at Vinitaly in Verona in April.

**INVITED BUYERS, MEDIA & VIPs ONLY**

*Sponsored by: VINITALY, Italian Trade Commission-ICE*

## 10:00 AM VINO 2011 SEMINAR SERIES - SESSION 2

**Seminar # 6** STARLIGHT ROOF SOUTH (18th Floor)

**PRESENTATION:** "Has the Popularity of la Cucina Italiana Surpassed French Cuisine as the Source of Inspiration and Motivation for Future Chefs?"

**Moderator:** Fred Plotkin (Author & Journalist)

**PANELISTS:** Steven Kolpan (Culinary Institute of America), Darrell Corti (Owner-Corti Brothers); Ariane Batterberry (Food Arts Magazine), Bob Lape (restaurant critic), Arthur Schwartz (The Food Maven)

**DESCRIPTION:** For decades, French cuisine was considered the pinnacle of sophisticated dining. Yet Italian restaurants—from pizzerias to luxury Italian restaurants—vastly outnumber French ones in the US. Isn't it time to admit the obvious: that la Cucina Italiana is the 'new French'?

*Sponsored by: Italian Trade Commission-ICE*

**Seminar # 7** METROPOLITAN SUITE (18th Floor)

**PRESENTATION:** "The Inside Story on National Accounts: Accomplished Senior Wine Buyers Explain the Reasons for Their Success. Learn What They Expect from Suppliers"

**Moderator:** Fred Tibbitts Jr. (Fred Tibbitts & Associates)

**PANELISTS:** Brian Abel (Starwood Hotels & Resorts), Thierry Pradines (Restaurant Associates), Barry Prescott (Hyatt Hotels North America)

**DESCRIPTION:** Senior National Account buyers tell the guests about their companies, including their views on the potential for Italian wines with their National Account organizations and answer questions over a healthy Q&A from the floor.

*Sponsored by: Italian Trade Commission-ICE*

**Seminar # 8** STARLIGHT ROOF CENTER (18th Floor)

**GUIDED TASTING:** "Diversity is the Key for Quality: the Ten Faces of the Wines of Lombardy"

**MODERATOR:** Bill Nesto MW (Educator & Journalist)

**DESCRIPTION:** From the fine and delicate sparkling wines of Franciacorta and Oltrepò Pavese to the refreshing whites and rosés of Lake Garda, and to the complex and elegant reds of Valtellina, nestled in the Alps - this will be your opportunity to explore and savor Lombardy's treasure trove of great wines.

*Sponsored by: Region of Lombardy, Italian Trade Commission-ICE*

**Seminar # 9** STARLIGHT ROOF NORTH (18th Floor)

**PRESENTATION:** "Countdown to August 2011: How Will Italian Wine Brands Be Impacted by Regulators on Both Sides of the Atlantic!"

**MODERATOR:** Bill Earle (National Association of Beverage Importers-NABI)

**PANELISTS:** Lamberto Vallarino Gancia (FEDERVINI, Italy), William Foster (TTB), Sharron McCarthy (Banfi Vintners), Alexander Joerger (A&P/Best Cellars)

**DESCRIPTION:** 2011 will likely see multiple options and requirements for wine labels coming from regulators in both supplier and market nations. The EU's "quality package 2010" initiative will be implemented in 2011. US regulators will be considering packaging and labeling initiatives such as allergen declarations. This knowledgeable panel of industry professionals will give insights on what's to come and how to prepare, examining the issues and changes that will impact Italian wines the most.

*Sponsored by: Italian Trade Commission-ICE in collaboration with NABI and FEDERVINI*

**Seminar # 10** PARK AVENUE SUITE CENTER (4th Floor)

**GUIDED TASTING:** "Montefalco... Not Just Sagrantino DOCG"

**MODERATOR:** Lisa Granik MW (International Wine Center)

**DESCRIPTION:** Sagrantino di Montefalco is one of Italy's greatest red wines. But Rosso di Montefalco, based on Sangiovese, is also produced here, and is an excellent wine in its own right. In this seminar, esteemed Professor Attilio Scienza, Head of Enology Studies at the University of Milan, along with leading Montefalco producers will present a selection of Sagrantinos di Montefalco and Rossos di Montefalco from the outstanding 2007 and 2006 vintages.

*Sponsored by: Consorzio del Sagrantino di Montafalco, Italian Trade Commission-ICE*

12:00 - 2:00 PM EMPIRE ROOM (Main Floor)

**BUYERS & PRESS LUNCHEON**

2:30 PM **VINO 2011 SEMINAR SERIES - SESSION 3**

**Seminar # 11** STARLIGHT ROOF CENTER (18th Floor)

**PRESENTATION:** "What Emily Post Can Teach You About Social Media, Millennial App-titude and Geo-Marketing"

**MODERATOR:** Tom Wark (Fermentation: The Daily Wine Blog)

**PANELISTS:** Gregory Del Piaz (Snooth.com), Jeff Lefevre (Good Grape: A Wine Manifesto), Talia Baiocchi (WineChap New York)

**DESCRIPTION:** A panel discussion focusing on authenticity, the power of rapport and why building user-specific, personalized connections is paramount for successful education, marketing and dialogue with Millennial consumers. Panelists from the wine media, trade and social media platforms will explore how to forge meaningful conversations and connections with and among consumers through blogging, branded social media initiatives, and geo-tagging. How can brands use geo-tagging to gain meaningful exposure, and how will these services, along with tablet and mobile applications change the way consumers interact to proliferate brand messages in 2011?

*Sponsored by: Italian Trade Commission-ICE*

**Seminar # 12** METROPOLITAN SUITE (18th Floor)

**GUIDED TASTING:** "Soave is Erupting in the US! Once Regarded as America's Favorite Italian White Wine, Soave is Again Capturing the Attention of American Drinkers"

**MODERATOR:** Mary Ewing-Mulligan MW (International Wine Center)

**DESCRIPTION:** A panel of progressive Soave marketers and Giovanni Ponchia, the enologist from the Soave Consortium, will discuss the technical qualities of Soave (one of the world's leading volcanic wines, known for its high quality, versatility and competitive pricing) and marketing initiatives in the US as well as lead a tasting of some of the best Soaves available in the US today.

*Sponsored by: Consorzio Vini Soave; Italian Trade Commission-ICE*

**Seminar # 13** STARLIGHT ROOF NORTH (18th Floor)

**PRESENTATION:** "Want to Build a Profitable Italian Wine List? It Pays to Listen to the Pros!"

**MODERATOR:** David Lynch (Quince)

**PANELISTS:** Paul Grieco (Terroir Wine Bar, Hearth Restaurant), John Slover (Ciano), Alpna Singh MS, (Lettuce Entertain You Enterprises), Karen King (Winebow)

**DESCRIPTION:** What does it take to build a profitable Italian wine list? Whether the list is Italian-only, Italian focused, or new-to-Italian, there are many elements necessary to ensure your 'Italian wine success'—including the selections themselves (which wines? what styles/types? what brands? what price points?) and the extent of your server training. Top on-premise professionals will give you their take on how to be successful with Italian wines in your establishment.

*Sponsored by: Italian Trade Commission-ICE*

## Seminar # 14 STARLIGHT ROOF SOUTH (18th Floor)

**GUIDED TASTING:** "Renaissance of the Cocktail in America: Top Spirits Professionals Assess the Role and Opportunities for Italian Spirits"

**MODERATOR:** Francesco Lafranconi (Southern Wine & Spirits)

**PANELISTS:** Lamberto Vallarino Gancia (FEDERVINI, Italy), Anthony Dias Blue (Tasting Panel Magazine), Paolo Domeneghetti (Domain Select Wines), Camper English (Alcademics.com), Tad Carducci (Tippling Bros.)

**DESCRIPTION:** The 'cocktail culture' is blossoming in the US—and Italian spirits are directly in the thick of it. Versatile, sophisticated, and timeless, Italian spirits have an increasingly important role in American bars, lounges, clubs, restaurants, and hotels. Here's why—and how.

*Sponsored by: FEDERVINI; Italian Trade Commission-ICE*

## 2:00 - 6:00 PM HILTON ROOM (Main Floor)

**PRESENTATION & TASTING:** "The 2010 Selezione dei Vini di Toscana Awards"

**MODERATORS:** Ronn Wiegand MW, Barbara Tamburini with special remarks from Paolo Ignesti (Toscana Promozione)

**PANELISTS:** BANFI, BATZELLA CASALE, CASTELLO, CASTELVECCHIO, FALCHINI, IL POGGIOLINO, LANCIOLA, MOLA, MONTENIDOLI, PIEVE DE' PITTI, PETRA

**DESCRIPTION:** A review and guided tasting of the recently held 9th edition of the Selezione dei Vini di Toscana wine competition, followed by a walk around tasting of the 30 Tuscan wineries whose products were selected for excellence.

*Sponsored by: Toscana Promozione, Region of Tuscany, Italian Trade Commission-ICE*

## 7:00 - 11:00 PM STARLIGHT ROOF (18th Floor)

### REGIONAL SPONSORS DINNER

A formal dinner celebrating the wine and food of this year's regional sponsors, featuring Master of Ceremonies Karen MacNeil (Rudd Center for Professional Wine Studies, CIA) and guest restaurateur Piero Selvaggio (Valentino Restaurant). **BY SPECIAL INVITATION ONLY**

*Sponsored by: Regions of Apulia, Friuli Venezia Giulia, Lombardy, Tuscany, Veneto; Italian Trade Commission-ICE*

## 10:00 PM - 12:00 AM SIR HARRY'S BAR (Main Lobby)

### VINO AFTER-HOURS LOUNGE

**COMPLIMENTARY ADMISSION TO REGISTERED VINO 2011 US BUYERS AND INDUSTRY REPRESENTATIVES**

# WEDNESDAY, JANUARY 26TH

**LOCATION:** The Waldorf-Astoria Hotel, New York City

## 8:00 - 9:00 AM MARCO POLO (Main Floor)

### EXHIBITOR REGISTRATION

## 8:30AM STARLIGHT ROOF (18th Floor)

**BREAKFAST PRESENTATION:** "Italian Wine by Numbers: Top Industry Experts Review Current Trends and Import Figures to Evaluate the Market Outlook"

**MODERATOR:** Vic Motto (Global Wine Partners)

**Panelists:** Giacomo Turone (Palm Bay International), Marc Goodrich (Banfi Vintners), Sergio Esposito (Italian Wine Merchants), Elin McCoy (Bloomberg News)

**DESCRIPTION:** This session is both a market recap for Italian wine exports to the US, and a discussion about pockets of opportunity for Italian wines in the years ahead. Beyond Prosecco, what is increasing in popularity? What is the next—or is there a 'next'—Pinot Grigio? Our panel will provide some answers.

**EXHIBITORS ONLY - BY SPECIAL INVITATION**

*Sponsored by: Italian Trade Commission -ICE*

## 9:00 - 11:00 AM EXHIBITOR SET UP

## 10:00 AM - 6:00 PM MARCO POLO (Main Floor)

### TRADE REGISTRATION

## 11:00 AM - 6:00 PM Main Floor: Hilton & Empire Rooms

3RD FLOOR: Grand Ballroom, East & West Foyers, Jade & Basildon Rooms, John Jacob Astor Salon

# VINO 2011 ITALIAN WINE EXCHANGE

**GRAND TASTING:** Taste and compare the largest selection of Italian wines under one roof anywhere in America! Grand tasting featuring wines from throughout the Italian landscape: meet wine producers interested in entering the US market and revisit your favorites among the country's most successful importer portfolios of fine Italian wines.

*Sponsored by: Italian Trade Commission-ICE*

# THURSDAY, JANUARY 27TH

**LOCATION:** The Waldorf-Astoria Hotel, New York City

Out-of-town Buyers, Speakers and Delegates depart.

# Meet the Presenters & Moderators of Vino 2011

## Seminars Tastings and Presentations:



**Bill Earle**  
*President*  
*National Association of Beverage Importers, Inc. (NABI)*  
*Washington, DC*



**Lamberto Vallarino Gancia**  
*Chairman*  
*Federvini*  
*Rome, Italy*



**Lisa Granick MW**  
*Director*  
*Tastingworks*  
*New York City*



**Stevie Kim**  
*Senior Advisor to the CEO*  
*VeronaFiere–Vinitaly*  
*Verona, Italy*



**Monica Larner**  
*Italian Editor*  
*Wine Enthusiast Magazine*  
*Rome, Italy*



**Karen MacNeil**  
*Chairman, Rudd Center for Professional Wine Studies (CIA, Graystone)*  
*Author, The Wine Bible*  
*St. Helena, CA*



**Tom Maresca**  
*Author, Mastering Wine, The Right Wine*  
*Contributor, The Quarterly Review of Wine, Decanter (UK)*  
*New York City*

**Rodrigo Cipriani Foresio**  
*Chairman*  
*Buonitalia SpA*  
*Rome Italy*



**Anthony Giglio**  
*Author, Food & Wine Magazine Wine Guide 2010*  
*Wine Columnist, La Cucina Italiana*  
*New York City*



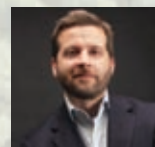
**Paolo Ignesti**  
*Director for Promotion*  
*Toscana Promozione*  
*Florence, Italy*



**Francesco Lafranconi**  
*National Director of Mixology, Spirits Educator*  
*Southern Wine and Spirits of America*  
*Las Vegas, NV*



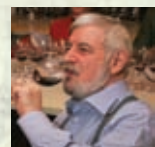
**David Lynch**  
*Beverage Director*  
*Quince Restaurant*  
*San Francisco, CA*



**Giovanni Mantovani**  
*CEO*  
*VeronaFiere–Vinitaly*  
*Verona, Italy*



**Bill Marsano**  
*Award-Winning Journalist*  
*Former Wine and Spirits Editor, Hemispheres*  
*New York City*





**Elin McCoy**  
*Author & Award-Winning Journalist*  
*Wine & Spirits Columnist, Bloomberg News*  
*New York City*



**Mary Ewing Mulligan MW**  
*Leading Wine Educator, Columnist & Author*  
*President, International Wine Center; Executive Director, WSET (US)*  
*New York City*



**Jonathan H. Newman**  
*CEO & Chairman*  
*Newman Wine & Spirits*  
*West Conshohocken, PA*



**Attilio Scienza**  
*Distinguished Professor of Enology*  
*University of Milan*  
*Milan, Italy*



**Hon. Minister Francesco Maria Taló**  
*Consul General of Italy in New York*  
*Consulate General of Italy*  
*New York City*



**Fred Tibbitts Jr.**  
*President & CEO*  
*Fred Tibbitts & Associates, Inc.*  
*Menands, NY/ Bangkok, Thailand*



**Tom Wark**  
*Owner, Wark Communications*  
*Publisher, Fermentation: The Daily Wine Blog*  
*Napa, CA*

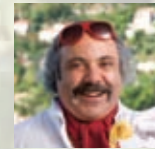
**Vic Motto**  
*Chairman, CEO and Founder*  
*Global Wine Partners LLC*  
*St. Helena, CA*



**Bill Nesto MW**  
*Senior Lecturer, Metropolitan College, Boston University*  
*Contributing Editor, Sante Magazine*  
*Milton, MA*



**Fred Plotkin**  
*Author, Italy for the Gourmet Traveler*  
*TV & Radio Commentator, NPR & BBC*  
*New York City*



**Piero Selvaggio**  
*Owner*  
*Valentino Restaurant (Santa Monica, Las Vegas, Houston)*  
*Santa Monica, CA*



**Barbara Tamburini**  
*Leading Tuscan Enologist & Consulting Winemaker*  
*Pisa, Italy*



**W.R. Tish**  
*Editor-in-Chief, Palate Press, The Wine Skewer;*  
*Founder, Wine for All; former Executive Editor, Wine Enthusiast*  
*Katonah, NY*



**Ronn Wiegand MW, MS**  
*Professional Wine Judge, Journalist & Author*  
*Restaurant Wine Newsletter*  
*Napa, CA*



**INFORMATION HOTLINE: 201-383-4222 (not an RSVP line)**

A valid ID and business card are required at VINO 2011 registration and badge pick-up locations. Online RSVP is required for all VINO 2011 events and badges will be scanned at door for admission to seminars, Grand Tastings and Media/VIP Lounges. Seating for seminars is limited and admission is on a first-come-first-serve basis. Must be of legal drinking age to participate. The organizers, Italian Trade Commission and Sponsoring Parties, reserve the right to refuse admittance based on the above mentioned criteria.