Paris, November 23th 2026

The MICHELIN Guide will unveil its first MICHELIN grapes selection in Italy, Piedmont, on January 19, 2027

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- The MICHELIN Guide will unveil its first grapes selection in Italy
- Piedmont, a world-renowned wine-growing region, has been chosen to launch this new selection
- The official announcement will take place on 19 January 2027

The MICHELIN Guide continues to develop MICHELIN grapes, unveiling its first Italian selection at the start of the new year. The selection will cover Piedmont and will be presented on 19 January 2027. As the first European region after France to be selected for the MICHELIN grapes, Piedmont reflects the Guide's ambition to highlight the richness and diversity of the world's great wine regions.

Piedmont stands out for the quality and variety of its native grape varieties, foremost among them Nebbiolo, which takes its name from the autumn mist that envelops the Langhe. It is a region where new generations of winegrowers keep centuries-old traditions alive and reinterpret them for the modern age. Here, soil characteristics, altitudes, hillside exposures and climate combine to produce great wines, contributing to the international prestige of Italy's wine-growing heritage.

"For our first MICHELIN grapes selection in Italy, Piedmont was a natural choice. At the foot of the Alps, its unique combination of climate, soils and landscapes gives Nebbiolo an expression found nowhere else in the world. From Barolo to Barbaresco, the region produces wines of extraordinary elegance, character and longevity. It is this exceptional identity, shaped by centuries of tradition and carried forward by new generations of winegrowers, that we are delighted to celebrate through MICHELIN grapes " said Gwendal Poullennec, International Director of the MICHELIN Guide.

About MICHELIN grapes

Through MICHELIN grapes, its new distinction for wine estates, the MICHELIN Guide now highlights the finest wine producers around the world. This new benchmark of trust for wine lovers is awarded across three levels, from 1 to 3 grapes, complemented by a selection of Recommended estates. Estates are assessed independently by the MICHELIN Guide's specialized inspectors according to five universal criteria: quality of agronomy, technical mastery, identity, balance, and consistency.

- **3 grapes**: Exceptional producers. Whatever the vintage, wine lovers can turn to these estates with complete confidence.
- **2 grapes**: Producers of excellence distinguished by remarkable quality and consistency within their terroir.
- **1 grape**: High-quality producers crafting wines with character and style, particularly successful in the best vintages.
- **Recommended**: Trusted producers selected for their consistency and quality, whose well-crafted wines promise a rewarding experience.

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