



# **5StarWines**

## THE BOOK

**Guidelines**  
**2026**

## ARTICLE 1 - ORGANISER AND VENUE

Veronafiere S.p.A. (hereinafter referred to as "Veronafiere" or "Organiser") announces and organises an event the purpose of which is to carry out oenological assessment through quality tastings at an international level.

This event is called "5StarWines – the Book" – 2026 edition (hereinafter "5StarWines - the Book" or "Grand Tasting" or "Event") and is aimed at producing a publication that include the wines which, based on tastings carried out, have obtained high quality evaluations.

The final stage of the assessment will be held in the city of Verona, at Veronafiere, from 7 to 9 April 2026.

Veronafiere, for reasons beyond its control or for any other reason it is deemed necessary or advisable, reserves the right to reschedule the final phase and / or to change, postpone or cancel the event dates.

## ARTICLE 2 - ORGANISING COMMITTEE

The Organising Committee consists of

- a President
- a Vice-President (Deputy President)
- a Chief Executive Officer
- a Tasting Coordinator
- a Chief Technical Officer
- an Organising Coordinator
- an Estates Recruitment Coordinator
- a Legal Affairs Coordinator

The Organising Committee is responsible for supervising the implementation of 5StarWines – the Book. Its decisions are final.

## ARTICLE 3 - TYPES OF WINES ADMITTED

5StarWines – the Book is open to all wines conforming to the definition of the International Code of the O.I.V., presented by producers from any country. A company is defined as a production entity identified by a name or company name, also shown on the label, of the wines submitted to 5StarWines – the Book.

Producers are defined as

1. entities producing wine obtained from the processing of fresh grapes obtained, purchased or contributed by their members, also for the purpose of its marketing
2. entities producing wine from the processing of fresh grapes or grape must which they themselves have obtained, purchased or contributed by their members, including for the purpose of marketing
3. entities that elaborate, refine and package wine, delivered by members and/or purchased, also with a view to its marketing

Only batches of bottled wine, according to the capacities indicated in Article 5 item d), with a minimum quantity of at least 1,000 litres, may participate in 5StarWines – the Book. Wines made from grapes or musts from countries other than that of the producing company are not admitted to 5StarWines – the Book. Aromatised wines are admitted. The participation of wine-based drinks (with the exception of aromatised wines) and product cocktails is also excluded. In addition, wines presented by individual or associated producers who have been the subject of legal proceedings for fraud or adulteration with a sentence that has become final are not permitted.

For the purposes of the awarding of the Trophies referred to in Article 8) below, the term "Producer" refers not only to an individual company but also to a group of companies that can be traced back to a single producer, provided that the application form, label and/or back label of the wine presented expressly indicate the reference to the producer.

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Companies that are already in debt with the Organiser due to non-payment relating to previous initiatives/events organised by Veronafiere may not be enrolled in a new edition of 5StarWines – the Book if they have not first fully settled that debt. Should such Companies submit payment for the new edition, this will be retained by the Organiser as balance/advance payment for the previous debt. It is understood that the participants expressly waive the right to impute payments in a different way, in accordance with Art. 1193 of the Civil Code, paragraph 1.

#### ARTICLE 4 - CATEGORIES OF SUBMISSION

1. The wines presented must belong to one of the following five categories:

- Still wines
- Semi-Sparkling wines
- Sparkling wines
- Sweet wines
- Fortified wines

**Still wines** are defined as wines with a natural carbon dioxide content of less than one atmosphere.

**Semi-sparkling wines** are defined as wines with an excess pressure of between 1 and 2.5 atmospheres at 20°C, a total alcohol content of not less than 9 degrees and an actual alcohol content of not less than 7 degrees.

**Sparkling wines** are defined as products with an excess pressure of not less than 3 atmospheres at 20°C and an actual alcoholic strength of not less than 8.5 degrees.

**Sweet wines** are defined as products whose residual sugar content from grapes is a wine with a residual sugar content from fermentation, glucose plus fructose, greater than or equal to 20 g/l and resulting exclusively from the partial alcoholic fermentation of grapes or grape must, the sugar content of which has been obtained exclusively by natural means during the ripening of the grapes, or can be obtained by following the requirements of Sheet 1.10 "Controlling the sugar content of the grape harvest", in particular raisining, grape selection and cryo-selection. The actual alcoholic strength of the wine may not be less than 4,5% vol.

**Fortified wines** are defined as products (a) obtained from one or more wine-sector products as defined in point 5 of Part IV of Annex II and in points 1, 3 to 9 of Part II of Annex VII to Regulation (EU) No 1308/2013, with the exception of wine from which the wine is made; (b) in which the grapevine products referred to in point (a) represent at least 75% of the total; (c) to which alcohol may have been added; (d) to which colouring agents may have been added; (e) to which grape must, grape must in fermentation, or both may have been added; (f) to which sweeteners may have been added; (g) which have an actual alcoholic strength of 15% vol. or more but not more than 22% vol.

All types of wine that do not meet the requirements of Article 3 and all products that do not fall into one of the above categories are not permitted.

**Still wines** with denomination of origin (for European Union countries, PDO), with geographical indication (for European Union countries, PGI), generic wines (wines without origin indication but with indication of vintage and/or grape) regulated by article 55 of the Commission Regulation (EC) n. 607/2009, and, for other countries, according to the international wine labelling standards adopted by the Organisation Internationale de la Vigne et du Vin ("International Standard for Wine Labelling - 2015 edition"), grouped in a single category, are divided into the following 3 groups:

1. still white wines with a residual sugar content of up to 20 grams/litre
2. still rosé wines with a residual sugar content of up to 20 grams/litre
3. still red wines with a residual sugar content of up to 20 grams/litre

Within the three groups, a distinction is made between still wines aged in steel and still wines aged in barriques, or in any other container allowed by the oenological practices.

**Semi-sparkling** wines with denomination of origin (for EU countries PDO), with geographical indication (for EU countries PGI), generic wines (wines without origin indication but with indication of vintage and/or grape) regulated

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by article 55 of the Commission Regulation (EC) n. 607/2009 and, for non-EU countries, according to the international wine labelling standards adopted by the Organisation Internationale de la Vigne et du Vin, grouped in a single category, are divided into the following groups:

1. semi-sparkling white wines with a residual sugar content of up to 20 grams/litre
2. semi-sparkling rosé wines with a residual sugar content of up to 20 grams/litre
3. semi-sparkling red wines with a residual sugar content of up to 20 grams/litre.

**Sparkling wines** with denomination of origin (for European Union countries, PDO), with geographical indication (for European Union countries, PGI) and quality sparkling wines and, for other countries, according to the international wine labelling standards adopted by the Organisation Internationale de la Vigne et du Vin, grouped in a single category, are divided into the following 3 groups:

1. sparkling white wines with a residual sugar content of up to 32 grams/litre
2. sparkling rosé wines with a residual sugar content of up to 32 grams/litre
3. sparkling red wines with a residual sugar content of up to 32 grams/litre

Within the three groups, a distinction is made between sparkling wines produced with fermentation in an autoclave (charmat method) or in the bottle (classic method, ancestral method, "col fondo").

**Sweet wines** with denomination of origin (for EU countries PDO), with geographical indication (for EU countries PGI), generic wines (wines without origin indication but with indication of vintage and/or grape) regulated by article 55 of the Commission Regulation (EC) n. 607/2009 and, for non-EU countries, according to the international wine labelling standards adopted by the Organisation Internationale de la Vigne et du Vin), grouped in a single category, are divided into the following 3 groups:

1. sweet white wines - natural still, semi-sparkling sweet wines with residual sugar above 20 grams/litre and sweet sparkling wines with residual sugar above 32 grams/litre
2. sweet rosé wines - natural still, semi-sparkling sweet wines with residual sugar above 20 grams/litre and sweet sparkling wines with residual sugar above 32 grams/litre
3. sweet red wines - natural still, semi-sparkling sweet wines with residual sugar above 20 grams/litre and sweet sparkling wines with residual sugar above 32 grams/litre

**Fortified wines** with a designation of origin (for the countries of the European Union PDO), with a geographical indication (for the countries of the European Union PGI) and, for third countries, in accordance with the international standards for the labelling of wines adopted by the Organisation Internationale de la Vigne et du Vin are products (a) obtained from one or more grapevine products as defined in Annex II, Part IV, point 5, and Annex VII, Part II, point 1 and points 3 to 9 of Regulation (EU) No. 1308/2013, with the exception of "retsina" wine; (b) in which the grapevine products referred to in point (a) shall represent at least 75% of the total; (c) to which alcohol may have been added; (d) to which colouring agents may have been added; (e) to which grape must, grape must in fermentation or both may have been added; (f) to which sweeteners may have been added; (g) have an actual alcoholic strength of 15% volume or more but not more than 22% volume.

#### 4.2 - ADDITIONAL INFORMATION

When registering the wines, the participating companies may opt for indicating if:

- 1) wines have obtained **organic certification** (European Regulation 203/2012, published in the Official Journal of the EU on 9 March 2012) - or are in conversion - and/or have obtained a **biodynamic** statement.
- 2) wines are farmed organically (biodynamically, using permaculture or the like) and made (or rather transformed) without adding or removing anything in the cellar (so called "**natural wines**").
- 3) wines are produced from grape varieties with resistance properties (**PIWI** wines, obtained from crossroads be-

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tween *Vitis vinifera* and other species of the genus *Vitis*, most commonly the American species, as they are very resistant of different diseases).

4) wines are certified or adhere to a protocol / system of certification of the **sustainability** of the wine supply chain, understood as a set of production rules and good practices (see, as a reference, the OIV Guide for the application of the principles of sustainable viticulture - Resolution OIV-VITI 641-2020, which complements the general principles on sustainability - Resolution OIV-CST 518-2016).

5) wines are white wines derived from alcoholic fermentation of a must with prolonged contact with grape pomace, including skins, pulp, seeds and eventually stems where a) winemaking is conducted exclusively using white grapes varieties; b) the maceration is carried out in contact with grape pomace; c) the minimum duration of the maceration phase is 1 month; d) "White wine with maceration" can be characterised by an orange-amber colour and a tannic taste (**Orange** wines).

The above information shall be used solely for the purposes of the Guide.

The Organizer reserves the right to carry out the necessary checks to ascertain the truthfulness and regularity of the information specified in the application form by the participating companies, which by accepting these Regulations undertake to collaborate in this respect as far as necessary.

Any incorrect information provided when registering the wines must be notified by e-mail before April 7, 2026, before publishing the graphic materials used to promote the selected wines.

## ARTICLE 5 - PROCEDURES FOR PARTICIPATION, SAMPLING, TRANSPORT AND CONTROLS

**5.1.** For each wine sample entered, the European wineries must send the following by courier and/or post between 2<sup>nd</sup> February and 16<sup>th</sup> March 2026 to the address "5StarWines - the Book" - Via Bussolengo 8/C - Sommacampagna (VR), 37066, Italy, Tel. 045-515265 (warehouse hours 9:30 am - 12:30 pm / 2:30 - 6:00 pm).

**The address for non-European wineries will be communicated by the Organiser via e-mail or on the website.**

a) label to be applied on the package with the QR-code downloadable from the company's "private area" on the portal.

b) entry summary form sent online via the registration portal accessible at [www.5starwines.it](http://www.5starwines.it) to be inserted in the package (if not available, the payment receipt).

c) 1 (one) label and any back label identical to those of the wine entered. If the final label for the vintage entered is not yet available, the Participant must not use the label from the previous vintage. In this case, please use a provisional label showing the following information: a) name of the producer, b) geographical indication (where applicable) c) name of the wine, d) vintage (where applicable), e) country of origin, f) region of origin (where applicable), g) sub-region (where applicable), h) bottle volume, i) alcohol content, j) batch number.

Upon prior approval by the Organizer, the Participant can send the final labels in digital, if not available when shipping the samples.

d) 6 (six) bottles, with a capacity of 0.750 litres or, alternatively, only for natural sweet wines and for liqueur wines, 6 (six) bottles with a capacity of 0.500 or, for capacities lower than 0.500 litres, 12 (twelve) bottles of the capacity allowed by the correspondent wine production disciplinaries, fully labelled, and packaged in a single box.

e) **NB: only if requested** by the Organising Committee, the certificate of analysis, also issued by the company laboratory, reporting at least the following parameters - alcoholic strength at 20° C; - reducing sugars g/l; - free sulphur dioxide; - total acidity in g/l, expressed as tartaric acid or sulphuric acid; - pressure if sparkling or semi-sparkling wines; - total sulphur dioxide; - volatile acidity per thousand. The certificate must include the name of the company and the participating wine with all useful information for identifying the sample. The Organising Committee reserves the right to carry out its own comparison and control analyses.

f) **NB: only if requested** by the Organising Committee, for wines with denomination of origin, the certificate of suitability issued by the control body attesting to the origin and denomination of the wine. Please send the documentation inside the carton together with the wine samples.

On both the transportation document and the carton of wine must be clearly written: "**NON-COMMERCIAL SAMPLE sent for 5StarWines - the Book**" - Via Bussolengo 8/C - Sommacampagna (VR), 37066, Italy.

Payment of the participation fee must be made by credit card (Visa, MasterCard, American Express), or by bank transfer to the following bank details:

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**Header: Veronafiere S.p.A.**  
**BANCO BPM AGENZIA CASSA MERCATO**  
**IBAN: IT07R 05034 11751 0000 0012 2261**  
**SWIFT or BIC: BAPPIT21011**

For non-Italian companies, participation fees will be invoiced without the application of VAT, provided that the VAT number or tax identification number (TIN) is indicated on the application form. The bank transfer must clearly indicate the name of the participating winery and the reason for payment "5StarWines – the Book" (any bank charges will be charged to the sender). Wines from companies that have not paid the registration fee will not be admitted.

**5.2.** Veronafiere reserves the right to carry out the appropriate checks to ascertain the truthfulness and regularity of the information specified in the presentation of the application form by any Company, which, by accepting these Regulations, undertakes to collaborate in this regard as necessary. It is understood that the Organisers may refuse admission or exclude the wines from "5StarWines – the Book", should the checks reveal that the requirements of the participating wines and/or companies do not comply with those declared.

**5.3.** Each winery may register a free number of wines at its discretion for each category referred to in Article 4.1 above.

**5.4.** The Company shall not be entitled to a refund of the participation fee (even in the event of rescheduling or postponement of the Event) or of the samples sent and not admitted. The same will be applied to those Companies that have sent samples judged not to comply with the groups and categories envisaged or regulated by Article 4.1 above.

**5.5.** The Organiser declines all responsibility for any delay in the arrival of samples with respect to the established date, for the total or partial loss of samples during transport, for chemical, physical, and organoleptic changes to the samples due to temperature fluctuations, for breakages or other anomalies suffered during transport. The costs of shipping, customs clearance, and subsequent transport to the destination - shall be borne entirely by the participating companies. These costs must be paid directly to the forwarding agent. Wines that do not comply with these provisions will not be admitted. Samples that do not comply with these regulations will not be accepted and will therefore be automatically excluded. This will not entitle the Company to a refund of any registration fee paid; therefore, the shipment is at the Company's total expense and risk. Samples sent carriage paid will be refused. Rejected samples will not be returned. Samples that are delivered after the deadline provided by paragraph 5.1. or delivered to destinations other than the Event warehouse, will not be accepted, unless agreed with the Organizer; should this be the case, the Company will not be entitled to be refunded of any registration fee paid.

## **ARTICLE 6 - METHODS OF STORAGE AND ANONYMISATION OF SAMPLES**

**6.1.** Upon receipt of the samples submitted, the Organiser shall store them in accordance with the strictest standards of oenological protocol.

**6.2.** The wine samples, before being submitted to the Commissions for examination, shall be anonymised using a special code, assigned to the sample by the person in charge of the Organising Committee (the Legal Affairs Coordinator).

**6.3.** The selected judges shall accept the rules and guidelines to ensure the objectivity of the blind tasting.

## **ARTICLE 7 - COMPOSITION, FUNCTIONING OF THE TASTING COMMITTEES AND EVALUATION CRITERIA**

**7.1.** The Jury is composed of various Commissions/Panels, each of which is appointed by the Organising Committee. Each Commission/Panel is collectively made up of a suitable number of members, chosen from among expert tasters (Italian or foreign experts in the wine sector, journalists/wine writers from the Italian and international specialist press, oenologists), as well as a Commission Director/Panel Chair.

The jurors are chosen freely and unquestionably by the Executive Director/Chief Executive Officer and the Technical Director/Chief Technical Officer representing the Organising Committee. The Chief Technical Officer is also the General Chair and supervises the work of all the Commissions/Panels.

The Jury makes final judgments, except as subsequently stated in paragraph 8.3.

**7.2.** The Jury shall assess the participating wine samples using special sheets (which may also be in digital format using electronic tablets) and assign a score expressed in hundredths. The evaluations shall be expressed independent-

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ly by each member of the Committee. Each Commission shall assess a maximum of 100 samples per day over a period of eight hours in two separate sessions. In the event of the absence or impediment of one or more members of the Evaluation Commissions during the sensory analyses, the Organisers reserve the right to replace them with Italian technicians and/or journalists designated by the Chief Technical Officer / General Chair, excluding persons who directly or indirectly contributed to the preparation and realisation of the event, chosen from a list of "reserves", wine experts identified as such prior to the start.

**7.3.** For the sake of confidentiality of the participating Companies, only the list of selected wines will be made known and not the list of participating Companies, nor the score assigned to the individual samples. Each Company will receive, in digital format and in a private manner, the results (only the scores) of the evaluation of its registered wines.

**7.4.** During the anonymisation of the wines, based on the label received, the Organizer reserves the right to modify the details of the wine registered, by updating the information provided by the Company on the registration platform. After the wines are judged, it will not be possible to change the name, the geographical indication (where applicable) and / or the vintage of the wine for promotional purposes.

## **ARTICLE 8 - MINIMUM SCORE FOR THE SELECTION OF WINES**

**8.1.** Each participating wine is evaluated by a Commission/Panel whose judges assign the score in hundredths. The General Chairs, in order to make the final decision on the wine under discussion, proceed with the second tasting of the wine and establish whether or not the wine is suitable for a score of at least 90 hundredths.

Wines that obtain a score of at least 90 out of 100 will be included in the wine guide "5StarWines - the Book". Wineries scoring at least 90 out of 100 hundredths will be able to download the corresponding stickers on the event website. Wines scoring between 85 and 89 out of 100 will also be sent a "Certificate" in digital format.

By registering for the Event, the Company authorises the Organizer to publish the data indicated during registration, as well as the references of the wines submitted, the scores, assessments and ratings received.

**8.2.** The Producer obtaining the best result calculated as the algebraic average of the sum of the scores referred to at least 3 (three) of its wines obtaining a Trophy (in at least two different categories), divided by the number of wines, shall be awarded the Special "Grand Vinitaly 2026" Trophy. Failing this, the Special "Gran Vinitaly 2026" Trophy may also be awarded to the Producer with the best scores for two wines in the same category.

**8.3.** The General Chairs shall re-evaluate all wines achieving a score of not less than 90/100 out of 100 to confirm or otherwise the suitability of the judgement and award the seven Special Trophies of: Best White Wine Trophy, Best Rosé Wine Trophy, Best Red Wine Trophy, Best Semi-Sparkling Wine Trophy, Best Sparkling Wine Trophy, Best Sweet Wine Trophy and Best Fortified Wine Trophy. The General Chairs might also request to proceed to a second evaluation of the wines that score less than 90 out of 100.

In the case of ex aequo during the Trophies' proclamation, the General Chairs will be responsible for a further evaluation of the wines to attribute the award.

**8.4.** The Organizer reserves the right to introduce new Trophies in the name of any possible sponsor or partner of the Event.

**8.5.** The judges' decisions will be final and will not be open to challenge. The Company will not be entitled to any refund in case of complaint with the score. Only the winning wines will be publicly disclosed, not the participant wines.

## **ARTICLE 9 - ANNOUNCEMENT OF WINNING WINES**

**9.1.** Winners of the Trophies will be announced at a special event organised by Veronafiere. The list of companies and wines selected will be published on the 5StarWines - the Book website and in press releases for both the Italian and international press. Selected wines will also be presented at special tastings organised as part of special events promoted by Veronafiere until the next edition in Italy and worldwide. To this end, Companies might be invited to provide a number of bottles of the selected wines in accordance with the quantities that will be requested directly by Veronafiere. All selected wines will be subject to special promotional action by Veronafiere until the following edition.

**9.2.** Companies whose wine(s) have been selected for 5StarWines - the Book and intend to mention them for promotional purposes must comply with the general regulations in force in each country. Awards not delivered during the awards ceremony will be sent by Veronafiere to the winning Companies, declining all responsibility for any loss or non-delivery.

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#### **ARTICLE 10 - USE OF THE BRAND**

The “5StarWines” trademark and logo is the property of Veronafiere and may only be used on selected labels and not on the entire range of labels produced by companies. Any unauthorised use, reproduction or modification is strictly forbidden.

#### **ARTICLE 11 - MODIFICATION OF REGULATIONS**

The Organising Committee reserves the right to amend these regulations at any time should this become necessary.

#### **ARTICLE 12 - EXCLUSIVE PLACE OF JURISDICTION**

For any dispute relating to 5StarWines - the Book or inherent and consequent thereto, the Court of Verona shall have exclusive jurisdiction.

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