

# sapori



BY DESIGN: MERGING CLASSIC AND MODERN DECOR  
THE TIDE IS RISING: INTRODUCING MAREA  
BOTTARGA FROM SICILY: A TASTE OF THE SEA  
A CULINARY FIELD TRIP: FISHING FOR INSPIRATION  
BEHIND THE BAR: CHAMPAGNE COCKTAIL ITALIANO

COLDISOLE

CASTELLO DI MONASTERO

POGGIO ALLE SUGHERE



#### THE PHILOSOPHER ENTREPRENEUR

Thirty years ago, a successful industrialist decided to devote himself to his great passion: wine-making. And so began a fascinating and complex story of three very important estates in Tuscany.

- The purchase and restoration of an historic monastery (dating from 1000) at Castelnuovo Berardenga, in the heart of the Siena Chianti Classico area, the present day *Castello di Monastero*.
- Montalcino, the homeland of one of the most famous wines in the world, saw the acquisition and renovation of the *Coldisole* estate.
- Lastly, the foundation of *Poggio alle Sughere* in the Tuscan Maremma area.

LIONELLO **M**ARCHESI

In realizing the ambience and decor at Marea, Michael White and I sought out the help of an old friend, Franco Rosignolo, an architect from Imola, Italy. Michael met Franco during his many years cooking in Italy at San Domenico, while I became familiar with his work when he was designing San Domenico in New York for Tony May in 1988, at which time I was working for Tony at Palio. We all agreed that Marea should be a showcase of Italian design, both classic and modern, and should incorporate those elements into a room that would be fresh, accessible, and hopefully timeless.

Materials are of the utmost importance, just as ingredients are in Italian cuisine, and the simplicity of their presentation—their naked beauty—is what really sets this restaurant apart. The honey onyx behind the bar was selected by the three of us from larger slabs in Imola and executed to appear as

one perfectly matched interpretation, or abstract vision, of the patterns of the sand by the seashore. The Indonesian rosewood paneling was built for the restaurant by expert artisans in Emilia-Romagna and is a pure expression of painstaking workmanship that is the hallmark of the

Italian tradition of quality and attention to detail. The pieces of modern art that we have personally selected after many enjoyable visits to Italy further bring together the traditional and the avant-garde in an atmosphere that is charged with a creative tension and will serve as a seamless background to many memorable dining experiences.

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BEGINNING OF A  
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92 Points - Wine Spectator, May 2008

*“Very inviting, with crushed plum and boysenberry aromas followed by a very lush textured palate of warm figs and currant paste backed by mouthwatering hints of mesquite, mineral and Turkish coffee. Long finish really holds your interest...”* James Molesworth

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# MAREA

FISHING FOR INSPIRATION

**Chef Michael White's passion and enthusiasm for Italian food is nothing less than contagious. At Marea, his latest outpost for authentic Italian cuisine, he takes on seafood with a bright, bold, yet simple approach. And in typical White fashion, he's done his homework, recently traveling to Italy for inspiration with Marea's chef de cuisine, Jared Gadbow, and sourcing ingredients from the finest purveyors the world over. But as with every new venture, it usually starts with a taste memory.**

When asked about his all-time favorite fish, Chef White's eyes glaze over as if pulled into another time and place: "I would have to say, a perfectly cooked piece of turbot on the bone, either grilled or roasted. Eating it for the first time, skin intact, it's sticky, salty, and sweet—it's a life-changing experience." Marea is, in fact, a tribute to

White's years of working in Europe, notably Italy and the south of France, where his own passion for fish was fueled by a culture that embraces seafood, especially fish treated simply.

"I think a lot of people who don't like fish probably just haven't been exposed to good

fish, which makes all the difference," says Chef White. "In the States, we tend to treat fish with heavy sauces and mayonnaise-type bases, perhaps to mask the taste. In Italy, where you are literally surrounded by water—from the Adriatic and the Tyrrhenian Sea to the Ligurian and the Mediterranean—amazing fish is abundant. It's all about something as simple as an oven-baked filet of sea bass, branzino, or grouper,





seasoned lightly with sea salt, pepper, oil, and lemon. But in order to do that, you have to start off with a great-tasting piece of fish.”

Chef White is excited about the purveyors he has lined up to provide ingredients to Marea’s kitchen. He considers himself lucky to be in New York, where getting fresh fish daily from Hawaii and Europe is a modern-day reality, thanks to such couriers as FedEx. “Whether it’s beautiful tuna and billfish from the Pacific Coast or blue

lobsters from Brittany, France, we can get them in 24 to 48 hours.” And with a market menu that will follow the fishing season, sometimes changing daily, Marea will rely on many different sources for ingredients.

Marea, which means “tide” in Italian, is an appropriate name not just by definition, but also in its own simplicity. While it invokes all the complexities of *alto and basso marea*—high and low tide—in its identification with seafood, White chose it, first and foremost, because he felt it was memorable: “Marea

is easy to say, and it sounds sexy.” It’s as simple as the fish he plans to offer on the menu.

Although he is eager to introduce New Yorkers to a new array of unadorned dishes that let fish stand on its own, Marea will also offer a selection of Chef White’s signature pastas, all extruded on the premises daily. “We will hand-make fettuccini, rigatoni, all kinds of shapes, freshly extruded with egg and flour—no dried pastas.” All in all, the experience of dining at Marea will be every bit as memorable as this chef’s other restaurants, because the food will reflect honest gusto for his craft.



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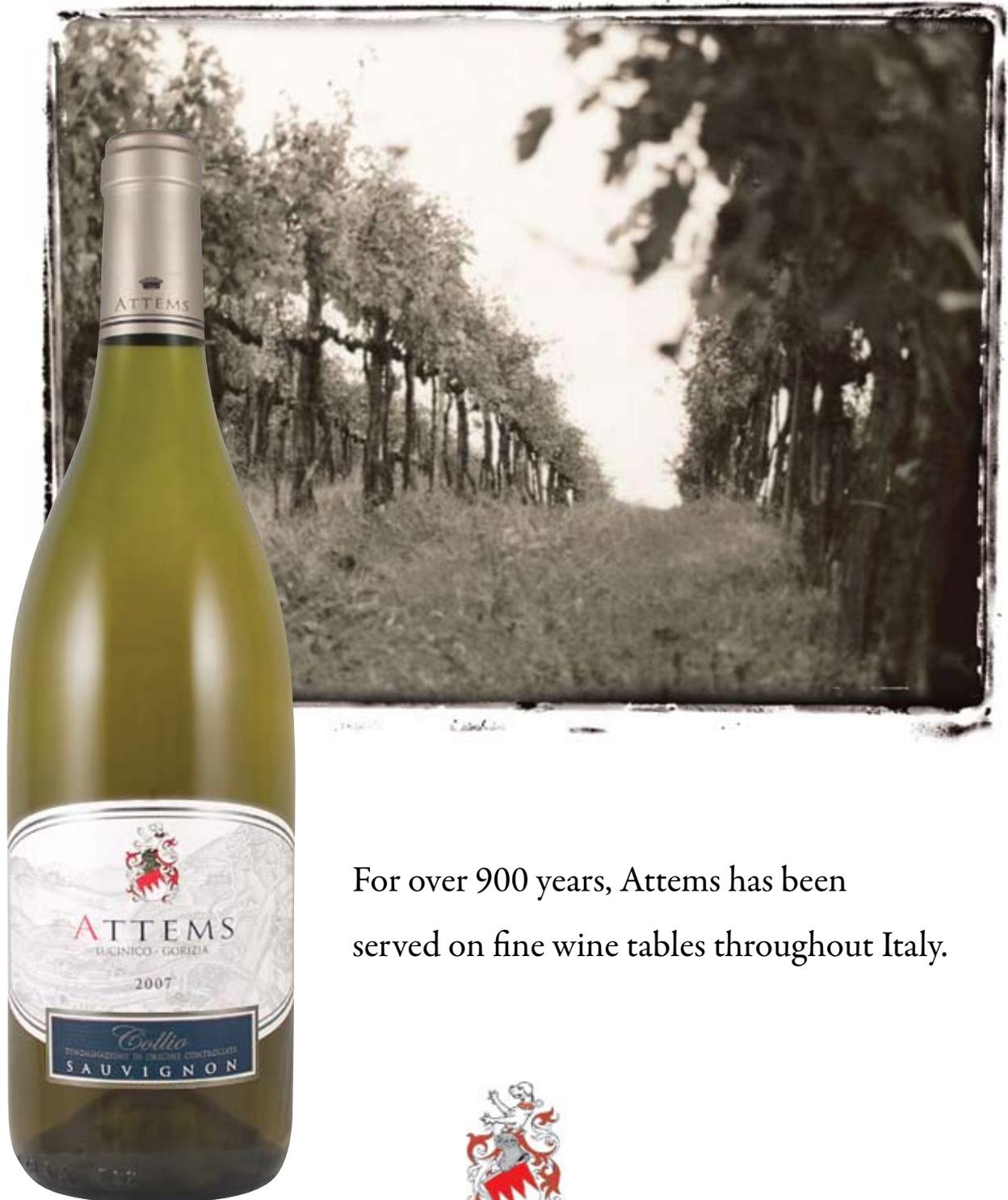
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# SPRING AWAKENING

Marea features a constantly changing menu to accurately reflect the seasonal changes on the land as well as in the sea. Chef Michael White is constantly inspired by the bounty the spring season brings: “Spring is a great time for chefs!”

## FISH

### SOFT-SHELL CRABS

Soft-shell crabs—or *moleche*, as they are called in Italy—will be cooked simply and unabashed at Marea. This cold-water crustacean usually sheds its hard shell between early May and July, a prime time to be plucked from its watery home and quickly cooked before the shell begins to rebuild.

### ALASKAN HALIBUT

Alaskan or Pacific halibut season runs from May until late September. Halibut is most noted for its delicate, sweet flavor and firm, flaky meat. Low in sodium and high in protein and minerals, it is one of the largest flatfish in the sea.

### WILD ALASKA SALMON

Salmon season runs from May through early fall. “You can bet if Italians had these fish, they would use them,” says Chef White, who can’t say enough about them. “How can you pass up the first wild salmon from Alaska? They are just amazing, with an incredible high-fat content from feeding right before they go upstream.”

### NORTH CAROLINA SHRIMP

Harvested in the spring and fall, pink or spotted shrimp are North Carolina’s second most abundant shrimp species. They can grow as large as 11 inches and have a maximum life span of two years.

### MAINE MAHOGANY CLAMS

With a rich mineral flavor and high salt content, mahogany clams are ideal in pasta dishes. Golden to reddish brown in color, these hard-shell mollusks thrive in both shallow and deep waters.

## PRODUCE

### MOREL MUSHROOMS

With a honeycomb appearance, morels grow in the same spots every spring, usually under ash, sycamore, dying elm, or old apple trees. Try them stuffed with shrimp sausage at Marea.

### WILD ARUGULA

Also known as rocket, wild arugula is slightly darker than regular arugula and has a more intense flavor and a rich peppery taste. It’s used widely in salads and also as a vegetable with pastas.

### CONTRONE BEANS

“This is a special dried bean from Campania, Italy, similar to a French white *coco* bean,” explains Chef White. “Thin-skinned, they don’t need to be soaked before they are cooked. They are absolutely delicious in seafood dishes.”

### FAVA BEANS

Fava beans, or broad beans, are available for a few months each spring. More than ever, Americans are discovering their buttery textures and lovely nutty essences. They are served mashed at Marea.

### SNAP PEAS

These pod fruits known as either snap or sugar snap peas are eaten whole. “We are pureeing snap peas right now with leeks, and using them for a sauce,” says Chef White.

### BRONTE PISTACHIOS

Brontes are a brilliant, emerald green nut with an intense, full fragrance, only found growing on the rugged lands of Bronte in Sicily. “These are absolutely beautiful, and I can’t wait to use them,” says Chef White.



# A FIELD TRIP TO ITALY

## WITH CHEF MICHAEL WHITE

Every time I go to Italy, I get inspired. Jared Gadbow, our chef de cuisine at Marea, and I came back from this trip with enough ideas to fill five menus! It was important to take Jared on a trip like this: getting to taste and see firsthand how chefs in Italy use ingredients is an invaluable experience.

Being in the moment and wrapping your head around simple cooking by tasting a fresh, salt-crust orata with a light drizzle of olive oil is just magical. Of course we ate a lot of great meals, sometimes two dinners a night, but there were times when inspiration came from simply seeing a

dish—even if it did not blow you away, it still triggered your thought process to get creative with a certain type of product.

In the States, we are fortunate that people love pasta enough to be open-minded to innovative combinations that aren't

necessarily typically Italian, so we can create dishes like smoked tagliatelle with speck (prosciutto) and anchovies. Having the method and technique down after 19 years of cooking, a trip like this allows me to play inside the Italian box, but without boundaries, and just have fun!

### CETARA

This is where we started our trip. Cetara is on the Amalfi coast in the province of Salerno, and there are tons of great little restaurants to eat at here. The town is known for their culinary prowess, especially when it comes to anchovies, and particularly in making the traditional *colatura*, or garum of fish sauce. This is an amber liquid that drains from the anchovy after it has been salted and pressed, usually in chestnut barrels.

**Pappacarbone** is a really special place run by a good friend of mine, and the fish is superb! It's located in Cava de'Tirreni, a few miles from the town of Salerno.

#### **Pappacarbone**

Via Rosario Senatore 30  
Cava de'Tirreni, Italy 84013  
+39 08 9466441  
pappacarbone@libero.it

### SINIGAGLIA

After hitting Naples, we headed to this port town on Italy's Adriatic coast—very picturesque.

### SAN DOMENICO DI IMOLA

My old stomping grounds, where I spent several years cooking! Imola is located on the Santerno River in the province of Bologna, and it is most noted as the home of the Autodromo Enzo e Dino Ferrari and the Formula One San Marino Grand Prix.

#### **San Domenico di Imola**

Via G. Sacchi  
Imola, Italy 40026  
+39 05 4229000  
sandomenico@sandomenico.it

### ROME

Our last stop—which I'm still recovering from—was Rome, where we ate at a spectacular seafood restaurant called La Rosetta. It was one of the first seafood restaurants to open in Rome in the 1960s.

#### **La Rosetta**

Via della Rosetta 8  
Rome, Italy 00186  
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## PURVEYOR

The sacs are massaged and salted time after time as they dry and take on consistency, giving them the classic shape of tuna bottarga from Sicily. After the salting process, when the eggs have taken on their typical shape, they are gently rinsed with water and hung to dry in the sun and sea breezes. At the end, when the bottarga has dried, the best ones are selected not only for size, but also, above all else, for their color.

# PREGI DI SICILIA



**Great products are usually the result of superior ingredients brought to the public's attention by someone's innate passion. Such is the case with the bottarga Chef Michael White sources from Pregi di Sicilia, an Italian company based in Palermo and run by Michele Sipiano.**

Bottarga is a Mediterranean delicacy of cured fish roe that can come from a variety of fish species, such as swordfish, tuna, grouper, and gray mullet. In a simple but time-consuming process, the roe is massaged, often by hand, to remove air pockets before being dried and cured in sea salt for at least a few weeks. The result is a dry, hard slab, golden yellow to reddish brown in color, which is then coated with a layer of beeswax to preserve its flavor and keep it from drying out and exposure to foreign matter.

As at Marea, bottarga is usually consumed in paper-thin slices or as grated shavings over pasta dishes. Its aggressive sea flavors are a perfect marriage with dairy

products like mozzarella, or it can be served simply as an appetizer with lemon juice.

With an average weight of 13 to 15 pounds, a piece of bottarga comes with a hefty price tag. "One piece alone could cost upward of \$1,500," explains Chef White, who nevertheless looks forward to using it in and on a variety of Marea's dishes. He is especially excited to have sourced it from such an authentic purveyor as Pregi di Sicilia.

Michele Sipiano is a Palermo native, born and raised in this picturesque, historic city in southern Italy that serves as the capital

of Sicily. His grandparents, who worked in the fish and dairy industry, introduced him at a young age to the flavors and essential fragrances that are inherently Sicilian. After first opening La Vigna, a gourmet store specializing in Sicilian delicacies, he started Pregi di Sicilia as a company that handpicks sea and farm products from the region. Much like Chef White's goal, Michele's intention is to bring his customers an authentic taste of Italy.

## FISH

TIPS, GRILLING, AND EASY SERVES

**“The biggest mistake people make when it comes to fish is overcooking it,” says Chef Michael White, who notes that in general we tend to overcook food in the United States. “Having a perfectly cooked piece of sea bass or a trout is very special.”**

The same goes for shellfish: White sings the praises of having steamed clams just opened, taken out of the pot one by one. “Less is more,” he explains. “Having less ingredients and letting them stand on their own is very important.”

But starting with great fish is paramount to a great-tasting end product. “Know where you’re buying from—which is a little easier in New York than in a lot of other cities given the access we have to great places like Fairway and Citarella, not to mention the fish

markets.” Besides good quality, White recommends buying in season: “Scallops, for example, thrive in cold waters, so don’t buy them in the summer.” If you’re looking for a really exceptional piece of fish, he suggests getting a shipment from specialty companies, like Taylor Seafood, to ensure quality and freshness.

## JUST GRILL IT

Grilling season is coming up, and Chef White is a big advocate of grilled fish. While he readily admits its more work to eat, grilling fish on the bone definitely yields better results. “The fish stays moister and juicier,” he says, “and is quite delicious.”

## EASY SERVING SUGGESTIONS

**MOZZARELLA APPETIZER:** Fish and dairy together are extraordinary. Simply add bottarga shavings to a little mozzarella, and eat!

**SHRIMP SALAD:** A perfect picnic pleaser. Poach shrimp in salted water, toss with olive oil and a little lemon juice, add beans and tomatoes, and serve.

**TUNA PANINI:** Grill a piece of tuna, slice it, and marinate with lemon and oil and herbs. Serve between ciabatta bread.

**TONNO SOTT’OLIO:** Poach a piece of tuna in oil and serve with roasted peppers and tomatoes.

**FAVA-BEAN MASH:** Poach the fava beans, and mash them up with minced basil. Add grilled fish on the side.

**PASTA AND BLUEFIN-TUNA BOTTARGA:** Combine your favorite pasta with garlic, olive oil, and parsley, and top with a slight grating of the bottarga at the table. Enjoy the strong, aggressive flavors.

**RISOTTO WITH BOTTARGA:** Add smoked provolone cheese to a risotto, and top with a little bottarga. While not traditionally Italian, this dish uses highly Italian ingredients.



BY FRANCESCO GROSSO  
SOMMELIER AT MAREA

# COASTAL WHITES

Often considered wines intended for refreshment rather than reflection, Italy's coastal white wines have been widely regarded as being better sipped from a sweaty glass in the sun than on a table in a critically acclaimed restaurant. This is changing, though. Many coastal appellations throughout the country have been producing interesting and structured wines that naturally complement seafood, and appease the palates of both serious oenophiles and casual diners alike.

Three prime examples are the wines of Cinque Terre in Liguria, Paestum in Campania, and those of the appellations of Castelli di Jesi and Matelica in Le Marche. Wines from these areas express undeniable complexity and, in some cases, unexpected longevity.

An explanation of the concept of *terroir* would be made much easier if accompanied by a glass of one of these wines. To taste a well-made bianco from Cinque Terre, fiano from Paestum, or verdicchio from Le Marche is to taste a marriage between sun-drenched fruit, coastal earth, and the sea.

Vineyard conditions are optimal for growth in these areas for a number of reasons. One of the most important factors in viticulture is the sun, and many of these seaside vineyards benefit from both uninhibited direct sunlight as well as its reflection off the water. Ventilation is another factor, and coastal breezes minimize the threat of developing mold, an often-detrimental issue that leads to the loss of fruit before harvest.

## Cinque Terre (DOC)

When speaking of coastal Italian appellations, one has to mention the Cinque Terre (Five Lands), named for the villages of Riomaggiore, Manarola, Corniglia, Vernazza, and Monterosso al Mare. In many places, its terraced vineyards are literally carved out of cliffs

that tower over the Mediterranean coastline, and are arguably the most breathtaking in the country.

The ancient Greeks first planted vines here thousands of years ago, and due to the steep slope-side location of the vineyards, modern viticulture technology is out of the question. Everything, from start to finish, must be done by hand.

Despite the tireless effort of the vineyard workers and winemakers of the region, the wines have in the past been written off as simple in nature. In fact, the most recent edition of *The Oxford Companion to Wine* suggests that Cinque Terre bianco “rarely rises above thirst-quenching level.” While there may have been a fair amount of truth to generalizations like this in the past, today there are a handful of producers turning out wonderful blends of the area’s native varieties: bosco, vermentino, and albarola.

Two of these producers are Pierluigi Lugano and Walter DeBatte. Lugano’s Enoteca Bisson was started in 1978 and has evolved into one of Cinque Terre’s better-known wineries in New York. His Cinque Terre Marea—a blend

of bosco, vermentino, albarola grapes—is an approachable bottling that is a great introduction to this style of wine. Lush fruit is complemented by subtle salinity, earthiness, and herbaceous notes.

Walter DeBatte’s Harmoge is a more unctuous and concentrated wine that incorporates bosco and albarola grapes from Cinque Terre, and vermentino grapes from the neighboring Val di Magra. DeBatte attributes the complexity of the wine to a combination of the constantly circulating sea spray during the growing season and naturally occurring sea yeasts the wine rests on during its extended *sur lie* treatment in the barrel. The wine’s name, which means “harmony” in Old Latin, truly resonates when the wine is given enough time in a glass to achieve its full potential.

## Paestum (IGT)

South of Campania’s famed Amalfi coast, on the Golfo di Salerno, is the IGT of Paestum. Most popular for its *mozzarella di bufala* cheese, this area is emerging as one of the region’s most exciting wine production zones.



While not as drastic a landscape as Cinque Terre, the coastal vineyards are quite picturesque, and the area is rich in history as well. During the Roman Empire, the white wines of Campania were among Italy's most favored, and also some of the first to be exported to Gaul and other Mediterranean countries of that time.

Paestum's indigenous white varietal is fiano, and arguably produces some of the most complex white wines in all of Campania. To the north in Avellino, where fiano has had the most international success, the wines show a profound flinty minerality, or smokiness, that is attributed to the volcanic soil that surrounds Mt. Vesuvius. In Paestum, though, fiano produces a more focused wine in which the minerality and acidity is more integrated with the ripe melon fruit. A good example of this is Luigi Maffini's Kratos, named after the Greek god of war. The wine is a perfect match with many of the area's well-known crustacean dishes.

A unique expression of fiano from the area is made by Bruno De Conciliis. His Antece wine, an ode to ancient winemaking, is an

age-worthy white that is produced only in the best vintages. The juice is left with the grape skins for an extended period of time and produces tannin not found in other expressions of the varietal. Antece is a natural pairing with richer seafood preparations, or as a meditative wine to be enjoyed on its own.

De Conciliis attributes the success of his vineyards not only to the sea, but also to his desire to make wine in different styles. He recently remarked that people who live near the sea are natural explorers, and this inspires him to explore the vast potential of the grapes grown in his vineyards.

#### **Verdicchio dei Castelli di Jesi (DOC) and Verdicchio di Matelica (DOC)**

On the central coast of the Adriatic, in the region of Le Marche, lie the verdicchio-producing vineyards of Castelli di Jesi and, further inland, Matelica.

Verdicchio is a wine that, after overproduction and marketing in oddly shaped bottles, has experienced a revival with wine lovers in the past few years. Producers like Bucci, and a

few others, have been making serious wines for many years, but smaller producers have gone relatively, and undeservedly, unnoticed.

Verdicchio dei Castelli di Jesi is an area just west of the city of Ancona. While the vineyards lay 15 miles inland, unobstructed views of the Adriatic Sea are visible from many vineyard sites. The soil composition is mostly clay with some marl, supporting fuller-bodied wines, and riserva bottlings are often made. One such wine is biodynamic producer Pievalta's San Paolo Verdicchio, which ages six months in the barrel and rests one year in the bottle before release. The result is a textured, mineral-rich wine, expressing mature fruit as well as savory characteristics. They are not meant to be drunk young, and early opening has resulted in many critics deeming these wines bitter.

In contrast, Verdicchio di Matelica is a generally livelier wine that, despite its further-inland vineyards, expresses unmistakable briny minerality. This is attributed to its soil composition of chalk and marine sediment. Producers like Bisci and Fontezoppa make focused, high-acid wines that beg for simply prepared ocean fish.

These wines, like most of the others, are often found at an approachable price point and redefine what an inexpensive Italian white wine can be.

# CHAMPAGNE COCKTAIL ITALIANO

In the spirit of finding a cocktail that titillates the palate without overwhelming it, we have brought together the finest sparkling wine, Champagne, and one of Italy's greatest *aperitivi*, Aperol. The pear puree rounds out the drink and adds a slightly savory element. Created by Alto bartender, Daniel Horvath, this crisp and refreshing cocktail will prime your palate for a great food and wine experience!

## INGREDIENTS:

- 1 1/2 oz. Aperol
- 3/4 oz. lemon juice
- 1 tsp. simple syrup
- 5 tsp. pear purée
- 2 oz. Champagne

## DIRECTIONS:

Put ice in a shaker. Add the Aperol, lemon juice, simple syrup, and pear puree to the shaker, and shake briskly. Strain the cocktail with a bar strainer into a chilled martini glass. Top with champagne.



## ME & EWE IN DINING OUT by J. VEDUCCIO



"Hey there my little cheese machine, why don't ya drop the goofy human and take a swim on the wet side...I was thinking of you last night just before I fell asleep...I'd like to see you tip my scales..."



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## HAUTEVINE

### LIONELLO MARCHESI

Lionello Marchesi's journey into the wine world is an impressive modern tale. Marchesi did not inherit a family estate, but instead is an entrepreneur motivated by an incredible passion for wines. Thirty years ago, after a successful career inventing and manufacturing car accessories for Italian and American automobile giants, Lionello, based in Milan at the time, began his search for properties in Tuscany. He quickly assembled ownership of estates from three of the most prestigious appellations of Tuscany—Chianti Classico, Brunello di Montalcino, and Montepulciano—and became the very first winemaker to unite these three DOCG under one name.

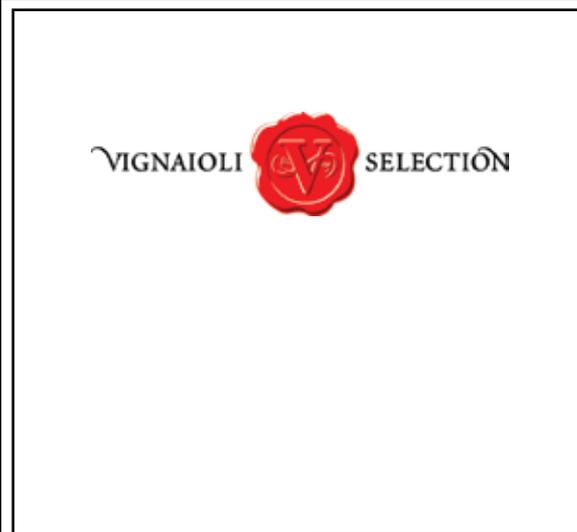
After a brief hiatus from winemaking, Lionello continued following his passion and embarked on his second adventure as a winemaker by purchasing three Tuscan estates: Castello di Monastero in the Chianti Classico area, Coldisole in the famous Montalcino area, and Poggio alle Sughere in the Maremma region on the coast, an area new to wine producing.

Lionello's winemaking philosophy focuses on quality, and his standards often surpass stringent DOCG requirements.



His Castello di Monastero Chianti Superiore is made with 85 percent sangiovese grapes and aged for seven months in French oak barrels, although the law requires only 75 percent sangiovese and no oak aging at all. As a result, the Monastero's mouth is deliciously round with a medium body and delicate notes of toasted oak. And his Coldisole Rosso di Montalcino also demonstrates the careful attention given to every wine, spending eight months in small oak barrels and another eight months in the bottle, again exceeding the DOCG standards. The Rosso is a very approachable wine, showing violet and raspberry flavors and very good structure.

Lionello Marchesi has proved to be an innovator and a man of simplicity all in one, balancing the values of authenticity and modernity in his wines.



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press



# Excellence In Italian Wine

What makes an excellent wine? Is it great terroir or the master's touch? Is it the gentle slope of the vineyard or the complexity that only time can lend to barrel aging? With a spectrum of exceptional accomplishment across regions, vineyards and producers, Italy continues to produce classic icons that serve as benchmarks for exquisite wines throughout the world. Come share our enthusiasm for the excellence of Italian wine.



**THE ITALIAN WINES OF KOBRAND**  
 BOLLINI | CAPOSALDO | CAMPO AL MARE | CASTELLO DEL TERRICCIO  
 FERNANDO PIGHIN & FIGLI | FEUDO MACCARI | MICHELE CHIARLO | TENUTE DEL CABREO  
 TENUTA LA FUGA | TENUTA DI NOZZOLE | TENUTA DI SALVIANO | TENUTA SAN GUIDO  
 TENUTA SETTE PONTI | TENUTE SILVIO NARDI | TORCALVANO



A WATER THAT BELONGS ON THE WINE LIST.