

# MADE IN ITALY

TIPS, GADGETS &amp; GOODIES FOR LIFE MADE IN ITALY

## WINE CLUB

-ABS

### CONTE BRANDOLINO D'ADDA TOCAI FRIULANO DOC FRIULI GRAVE

Summer is almost here, and what better than an aromatic white to ring in the season? Tocai Friulano (also known as Sauvignonasse, Sauvignon Vert, and Friulano) shares nothing more than a name with the famed Hungarian Tokaji, but certainly merits a good sniff, a swish, and several sips. A cousin of the green and snappy Sauvignon Blanc, this grape yields a full-bodied wine with a healthy acidity—far less prickly than Sauvignon, and therefore more easily balanced. Native to the Friuli Venezia Giulia and Veneto regions, it thrives in the former,



with its mineral-rich and well-drained soil. It's typically straw yellow in color with green edges. Fragrance notes are far less green than

Sauvignon and lean more toward spicy (think allspice) and flowers, both fresh and dried. It pairs well with seafood dishes, and the relatively long, warm finish is ideal for those nights when summer is still only *almost* here. I tried a Tocai Friulano by Conte Brandolini d'Adda, a Friuli-based estate vineyard with more than 200 years of experience. Estate manager Brandino Brandolini's studies have taken him as far as Texas A&M's Agricultural Science program, to the lush vineyards of Bordeaux. The Tocai is only one among several expertly cultivated and blended wines, which also include an estate Bordeaux-style red incorporating the local red variety Refosco together with Cabernet Franc, and Merlot, called Treanni, the pride of the house of Brandolini d'Adda. [www.vistorta.it](http://www.vistorta.it)

## PERFUME

### EAU D'ITALIE



To celebrate the 50th anniversary of Le Sirenuse Hotel in Positano, Marina Sersale and Sebastián Alvarez Murena set out to capture the essence of Italian summer, and more specifically, the sun-baked ceramic and sea breezes of Positano. Sersale recalled her childhood spent running along the terraces: sun-warmed terracotta underfoot and the sea splashing below, the rocky cliffs of the Amalfi coast coated in blossoming bergamot and bougainvillea, and the mild salty breeze that sticks on your skin at the end of the day. They called it Eau d'Italie. Together with experienced and experimental nose Bertrand Duhaufour (who has created perfumes for Comme des Garçons, L'Artisan Parfumeur, and Givenchy) they've since created five more fragrances, each linked to a particular time and place and all distinctively Italian. Paestum Rose is named for the ancient settlement on the southeastern coast where Romans first experimented with perfume, and even today wild roses litter the hillsides. Baume du Doge is inspired by the silk and spice trade in Venice with sweet orange, wild fennel, vanilla, myrrh, saffron, and cloves. Discover winter in Sienna, Umbrian woods, and the magnolia-lined lanes of Villa Borghese. [www.eauditalie.com](http://www.eauditalie.com)

## APPAREL

### Marlboro Classics



While clearly inspired by the rugged American cowboy who smokes signature reds, Marlboro Classics apparel for men and women is 100 per cent Italian. Produced and distributed by the Valentino Fashion Group, the clothing and accessory line is produced with style and durability in mind. Boutique-quality jeans, boots in exclusive leather, and handcrafted belts and accessories are all part of the Marlboro Classics look of casual elegance. Look for their numerous outlets around town, or find one at [www.marlboroclassics.valentinoofashiongroup.com](http://www.marlboroclassics.valentinoofashiongroup.com)

## CHOCOLATE

### AMEDEI

Winners of this year's Italian "Oscars of chocolate" - Tavoletta d'Oro - in the milk chocolate category, Tuscany-based Amedei may not be a household name yet like Ferrero Rocher or Baci Perugina, but it's without a doubt one of the highest quality chocolates on the market. Run by brother-and-sister team Alessio and Cecilia Tessieri since the late '80s, and named in honor of their grandmother, Amedei is a true family affair. Besides their delicious milk chocolate bar, they were finalists in almost every other category of the Tavoletta d'Oro awards (dark chocolate, aromatized chocolate, spreadable creams, hot chocolate, and *origine* chocolate). Alessio travels to Venezuela, Madagascar, Trinidad, Jamaica, Grenada, and Ecuador to source the best cocoa beans himself, and Cecilia - one of the few female master chocolatiers in the world - experiments with various flavors to create the fine blends. Add the sophisticated signature packaging, and you have a true designer chocolate. [www.amedei.com](http://www.amedei.com)

