

# CORRIERE

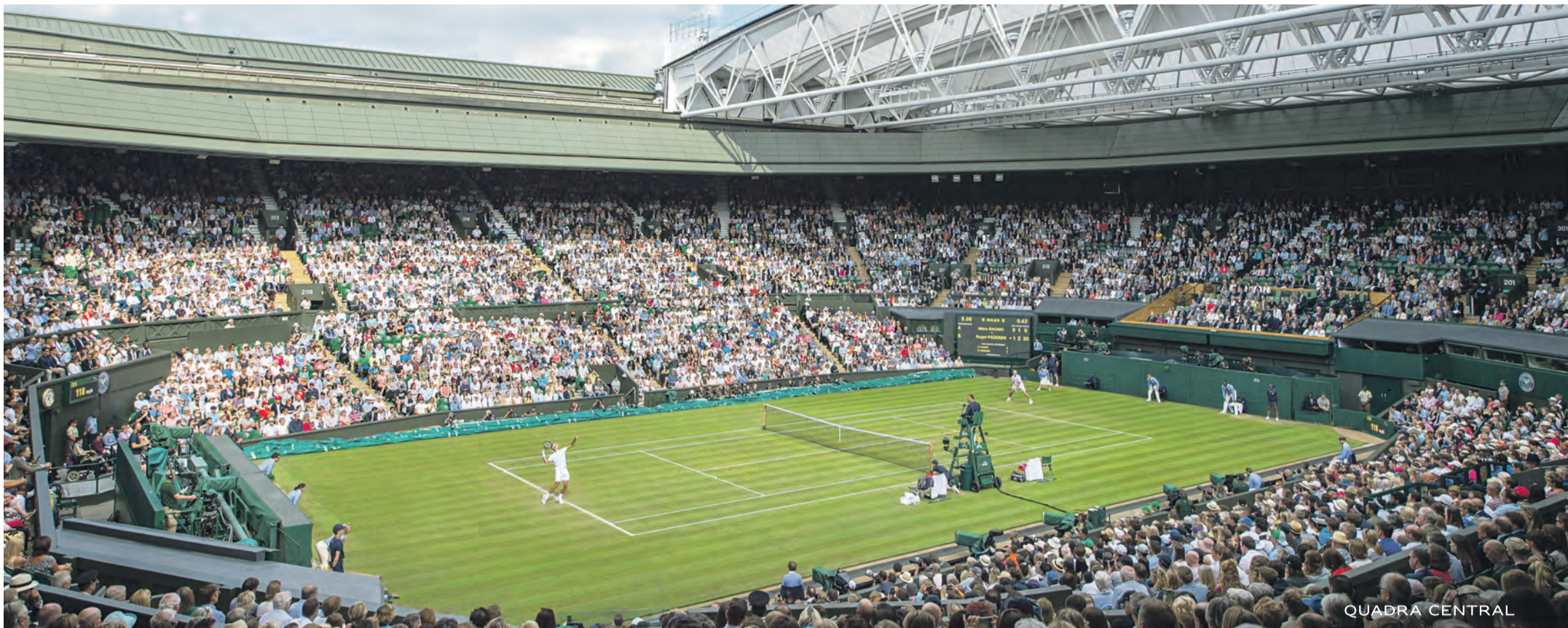
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È tutto italiano!



2019

# FASANO



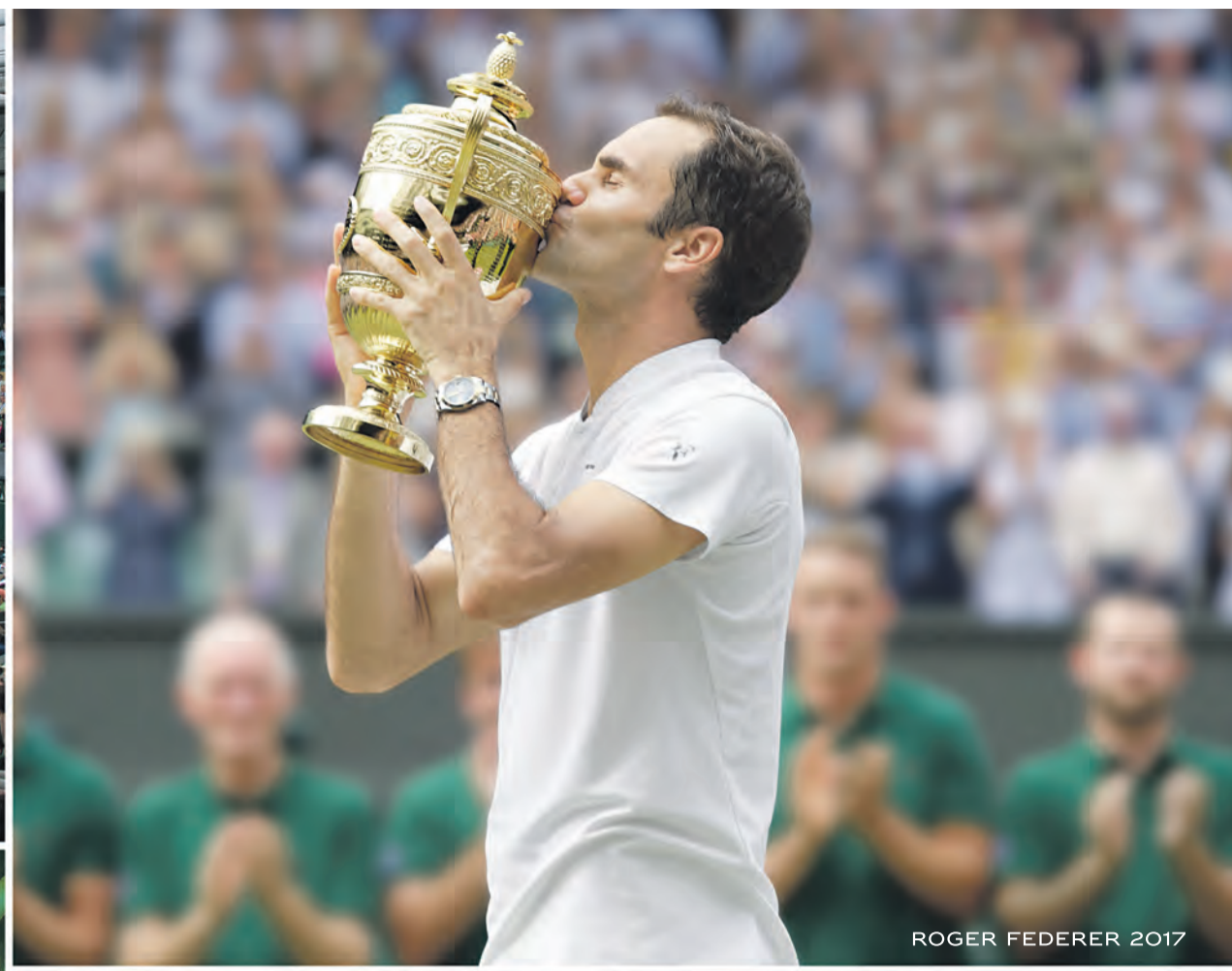
## THE CHAMPIONSHIPS, WIMBLEDON

O mundo Rolex está repleto de histórias de excelência perpétua. Em Wimbledon, as conquistas mais consagradas do tênis ajudam na evolução do esporte. Um torneio definido pelas suas maiores lendas e impulsionado pela nova geração de campeões, determinada a conquistar o seu lugar no topo. Aqui, 140 anos de desempenhos memoráveis garantem que a quadra central continuará sendo o palco definitivo do tênis. Esta é uma história de excelência perpétua: a história da Rolex.

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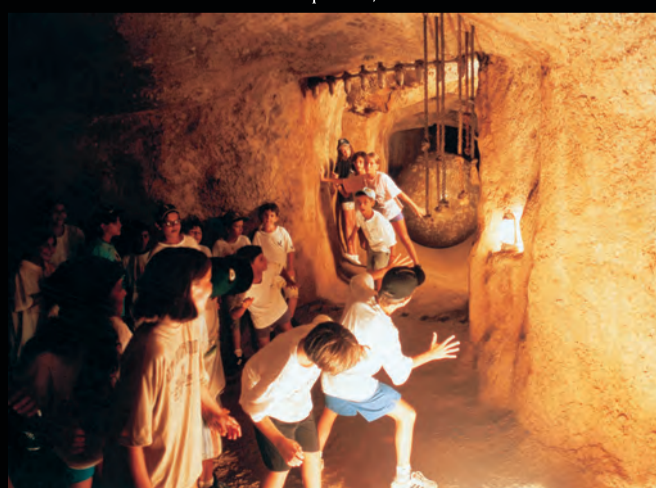
No Labirinto Medieval, a busca do centro é um grande desafio.



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**"Don't own more than what you would be able to carry in your hands in a race against death."**

These touching words, said by Robert A. Heinlein, the author of *Starship Troopers*, are one of the statements that fill our selection of quotes in this issue of *Corriere Fasano*. They are expressions by sci-fi movie writers who have turned their work into a way of analyzing human beings and the future of the planet.

How moving is it to reflect on the subject? To what extent has thinking about it bothered you? We have so much more than what we can carry in our hands...

How about committing yourself to focus only on what you can carry in your hands or even inside of you for the next few months? Look only at what you can carry in your heart.

But what, in such a terribly material world, can you carry in your soul?

Businessman Dimitri Mussard explored the region of Kosovo by car to meet the family of his fiancé, Suada Rrahmani. "I visited the country for love and ended up falling in love with it, too."

Advertising agent Washington Olivetto recalls with delight the pesto pasta dish from the restaurant *Puny* in Portofino, Italy: "It's better than my nonna Luccia's!"

TV host Pedro Andrade gets emotional while watching his favorite movies. Why? He doesn't know. "The truth is there's no use in trying to understand the reasons why something moves us on the big screen – whether it be the soundtrack, the photography, or the performance. When this happens, we are not observing art. Instead, art is changing us."

Being touched by a book, a movie, an art piece, experiencing, living, loving...

All this fits effortlessly inside of us. There's infinite room for new emotions, sensations, thoughts, experiences, memories, and ideas.

If one day you have to run from death, this is what you'll want to take with you.

Don't be afraid of the new, "all major changes are like death. You can't see to the other side until you are there." (Michael Crichton, the author of *Jurassic Park*)

*Buona riflessione!*

P.S.: this *Corriere* also fits in your hands. Enjoy your reading!

Lili Carneiro



**CORRIERE FASANO  
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**Rogério Fasano**  
e Editora Carbone

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Gero Panini's paninis (photo: Bruno Geraldini); Italian actor Marcello Mastroianni and La Mamma chair, designed by Gaetano Pesce

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FRNZ  
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“A FIRENZE SEGUE O MODELO DAS TRADICIONAIS ALFAIATARIAS ITALIANAS. EM NOSSO ATELIER CADA PEÇA É ÚNICA, FEITA SOB MEDIDA. PRODUZIMOS UM MOLDE PARA CADA CLIENTE — UM DESAFIO QUE EXIGE TÉCNICA, FEELING, EMPATIA E PAIXÃO PELO BEM VESTIR.”

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# Rogério Fasano interviews Emmanuel Bassoleil



In a conversation with Rogério Fasano, Frenchman Emmanuel Bassoleil, chef at the restaurant Skye, in Hotel Unique, talks his profession in contemporary times

**ROGÉRIO FASANO** *I want to start by repeating a question I've asked before. As a restaurateur, not a chef, I always joke that I'm the last of the Mohicans, because I only see restaurants run by chefs. Is my profession endangered?*

**EMMANUEL BASSOLEIL** *On the path we are taking these days, I think so. Chefs need a little more general knowledge. Restaurateurs take care of the reception, the service, the flower details, choose a good glass for the wines, opine about the restaurant and bar menus, lead the whole operation, in addition to the kitchen. The real question, I believe, is: will future restaurateurs be chefs? This is happening around the world, but with great financial partners behind the scenes.*

**RF** *Usually, this involves classic cuisine. You won't be a restaurateur with authorial cuisine. Once I was asked how I could be so successful if I wasn't a chef. I answered that I can replace the chef.*

**EB** *Of course. [laughs]*

**RF** *These days, Emmanuel, the great chefs are businesspeople. They have 60 restaurants around the world, in different locales, Tokyo, Russia, New York, and all of them have stars. What they have, after all, are not the skills of a restaurateur, which involve creating teams...*

**EB** *Today's great chefs know how to create teams, but, first of all, kitchen teams, not dining room teams. Restaurateurs pay attention to everything: the drink menu, the wine list, the décor, the coziness, the smile, and the food. Great chefs don't go to the kitchen once they turn 50. They remain outside, taking care of the communications, and become businesspeople in the gastronomy industry.*

**RF** *You're forgetting the most important thing. Restaurateurs' job is to make sure customers are happy. I'm here to help you have a great night with your wife, an honest conversation with your son... I want to be an extension of the city. When someone tells me that everything was impeccable, it's not a personal compliment, it's a compliment to my establishment. Restaurants run by chefs are more technical...*

**EB** *That's right! Restaurants run by chefs have a smaller investment, less sophisticated dining rooms, with tables closer to one another and not-so-comfortable chairs. They try to save money to be able to spend a little more on the kitchen. Before, you would spend the night in a restaurant. Not anymore. Profitability is in smaller places, with fewer employees. Couples don't stay from 8 p.m. to midnight at a*

*restaurant table. Everything is quicker. Small restaurants, with seating for 20-30 people, have at least two turns per night, waiters trained to quickly bring the check to the table and prepare it for the next customers. These days, most diners don't want to spend so much time sitting around a table.*

**"People don't care about history. They want to know about the chef who has just opened an establishment, give them a star a year later"**

**RF** *Is there anything worse than a 14-course menu?*

**EB** *This is for people who have a lot of time and money. These menus tend to disappear. Me, for example... 15 years ago, at my old French restaurant, Roanne, around 85% of diners ordered the tasting menu. These days, it's almost impossible, except with a famous chef at a small restaurant. The future of restaurants are dishes to share.*

**RF** *One thing that restaurateurs like is seeing other people shine, creating the new Bassoleil, the new Manoel Beato, the new Luca Gozzani. It's part of restaurants' entourage to have a great chef, a great sommelier. It's a team...*

**EB** *It's like a soccer coach, who wants the best goalie, the best center half, the best striker. They build a golden team. Not today. The owners are not concerned with building a dream team but with having profits.*

**RF** *You've been on the other side, owning a restaurant. You've been through the hardships, seen how hard it is to be a businessperson in Brazil. And now you've found a safe haven, a place where you do what you like the most. What has changed in your life, in terms of happiness?*

**EB** *I've found a company with a family feel. I've had 194 employees, six partners, and two secretaries. I owned two restaurants and a nightclub, had a line of grocery products, and I would go home unhappy every day. When my midlife crisis was over, I realized I had everything but wasn't happy. That's when Jonas Siallys invited me to participate*



in the Hotel Unique project. If someone had told me, when I came to Brazil, that I'd be a hotel chef, I'd have said, 'You're crazy!' I would say to my team, 'Do you want to relax? Go work at a hotel restaurant. You won't need to clean the stove anymore...' What has changed for me? I don't have employees anymore; I've solved all my labor and partnership issues. But this didn't happen overnight. My passion for the hotel was almost at first sight. I developed deep roots over a few years and started to part ways with my partners and companies to dedicate myself entirely to the Unique. And I can say that I'm very happy now.

**RF** *It's great to realize that these patronal relations, not involving partnerships, can be healthy. When I see you going out for lunch with Jonas, I realize you have a lot to talk about, but you're not partners. It takes off all the tension.*

**EB** He gives me trust and freedom. He can't do what I do, and I can't do what he does. Before, my routine involved meetings with accountants, lawyers, contractors... When I looked at my workday, I didn't spend a lot of time in the kitchen. When I started dedicating myself to Hotel Unique, everything was related to the kitchen. I gave up all the boring meetings and immersed myself in gastronomy. Since I love what I do, I embrace everything as if I were the owner of the place. I pay attention and try to organize everything, like a good Virgo [laughs]. Not only in my work as executive chef, but in all the hotel's areas. Paper on the garage floor, dirty restroom in the events space, pool lights, candles on the tables, music volume at Skye, package sales for happy hour, room service. As I love what I do, I get involved in things that are not my responsibility.

**RF** *One difference of having a company is, for example, dedicating yourself to finding exclusive raw materials, like some we have here at Fasano. For me, it's a great pleasure in my profession.*

**EB** This is a differential of Fasano. The truffles, for example. These days I consider myself more of a restaurateur. I embrace the events, talk to the brides getting married there, take care of the waiters, the service. My role now is much more comprehensive. I spend less time in the kitchen. It's a phase, because I've decided as such.

**RF** *But you can be sure that Jonas wouldn't want just that for you. There's your charisma, for example.*

**EB** Of course. But this product thing, for example, is just yours.

**RF** *We live in a metropolis, but I can see myself with a restaurant in southern France, with 99.9% of the customers calling me to talk about foie gras. I would kill myself. For the love of God, I want to talk about life, my profession, soccer, politics. You can't be so narrow-minded.*

**EB** This is not for me, otherwise I'll feel like I'm 18 again, talking about the same thing my boss taught me. This is not the way; we need to live. I don't have this desire.

**RF** *After the release of the latest Michelin, all the chefs that I respect in the city - you, Laurent, Erick Jacquin - were angry and called me, as if it were with you. I'm used to Michelin hating Italy since it was born. There are only six restaurants with three stars there, even though it's the*

*birthplace of gastronomy. You all wanted me to make a revolution. Do you really think that or is it just because you like me?*

**EB** Both. Because I like you and because there's no doubt you're a reference. I've been noticing that Michelin is trying to renovate itself and be younger. Perfect! But wanting to mirror the 50 Best... there's no need for that. For me, they should keep the same criteria they've always had.

**RF** *Do you think it's possible a list of the city's five best restaurants without Fasano?*

**EB** I don't! But people don't care about history. They want to know about the chef who has just opened an establishment, give them a star a year later. No one talks about history anymore. This is for people our age. Youth wants things faster, more technological. It's a shame. They don't care about ancestry, if your company is 100 years old, where you were born...

**RF** *You're on television. Can you conciliate it with your chef time?*

**EB** Yes! I'm on Food Network, owned by Discovery, and this year I started working at Record with Top Chef. I didn't do television before because it wasn't the time. I think now is the perfect time; I'm calmer. I am 58 and don't want to run the stove until my 70s. I want to project my next 15 years, keep producing, but starting to delegate responsibilities, teaching my know-how to my staff, and then think about hanging up my boots, my apron, with dignity, as I promised Jonas. I'm a boy from Burgundy who grew up in the countryside. I left home at 15 to work at restaurants with one, two, and three stars, went to Saint Tropez, then Paris, traveled the world on a ship twice, came to Brazil with my first Brazilian wife, opened my first restaurant here in Brazil by buying Roanne from Claude Troisgros. I've been everywhere a cook can set foot in. I've created menus for airlines; I was the first chef to license 120 products with my line for supermarkets in 1996; I've worked in hotels, bistros, nightclubs, and even the literary market by writing books. My profession offers many different segments. I've been involved in all of them, and the television market is the newest. I couldn't decline the invitations! I'm passionate; I love what I do.

# What is happening around the world

7-9  
2019

*KLM's prototype Flying V, Intimissimi expands shop, NASA takes tourists to the Space Station, Steve McQueen is honored by Persol, a Ralph Lauren cruise, and other new arrivals*

TEX Artur Tavares



## The greatest partnership in world tennis

Rolex is celebrating an achievement this year: being the greatest partner of world tennis championships. This union began 41 years ago, with the first sponsorship of the celebrated Wimbledon tournament, in 1978, and is strengthened in 2019, with the beginning of its connection with Roland-Garros. The Swiss watch brand has also partnered with two other world grand slams, the Australian Open and the US Open, and has Milos Raonic, Dominic Thiem, and Caroline Wozniacki as its ambassadors. Its most important ambassador, however, is Roger Federer, who has an unparalleled record: winning 20 grand slams throughout his career.

## Pinacoteca opens a solo exhibit by Marepe

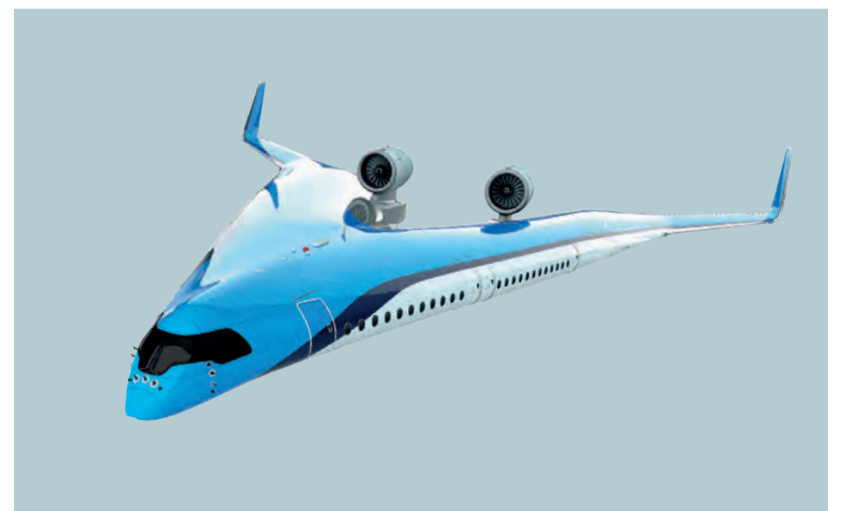
Currently one of the best Brazilian artists, Bahia native Marepe (Marcos Reis Peixoto) opens his first solo exhibit in São Paulo, and the venue couldn't be more emblematic: Pinacoteca de São Paulo. In Marepe: Estranhamente Comum, 30 works talk about life in the Recôncavo Baiano, the region where his hometown, Santo Antônio de Jesus, is located. Through a reflection about existence in the locale, between the backlands and the ocean, the artist gives new meaning to everything from building materials to foods to create installations like a gigantic television and a blue-line rain. Highlight to the piece "O Retrato de Bubu," which was on display in Marepe's retrospective at the seminal Centre Pompidou in Paris. Marepe: Estranhamente Comum runs from July 27 through October 28.



Up top: Água-viva. Above: Mudança. Side photo: Periquitos

## KLM introduces the prototype Flying V

About to turn 100, Dutch airline KLM is innovating by introducing the prototype Flying V. An homage to the traditional Gibson Flying V guitars, used by such names as Jimi Hendrix, Keith Richards, and Eddie Van Halen, the plane has the shape of a "V" and transports passengers on its wings. Made in partnership with engineers at the Delft Technical University, the plane has much more than just an impressive design: with capacity for 314 passengers, it promises to consume up to 20% less fuel in comparison with the most modern aircraft operating these days. This is because, with less fuselage to build the center of the plane, the Flying V is much lighter, in addition to presenting aerodynamic gains that facilitate flight. KLM will introduce the prototype to the public next October, when it will celebrate its 100th anniversary. But anyone who wants to fly on one of these planes will have to wait: they are expected to operate commercial routes by 2040.





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## A cruise by Ralph Lauren

American designer Ralph Lauren has just accomplished a new feat in his career. He renovated the three Owner's Suites on the Riviera cruise ship, operated by Oceania Cruises. The breathtaking foyer has black cabochon flooring, Georgian wood panels on the walls, and a mahogany and quartzite bar. Spacious and well ventilated, this area offers impressive views of the sea through floor-to-ceiling windows, in addition to an ebony piano at the guest's disposal. In the elegant living room, the highlight is a blue couch next to a Lounge Moderne mahogany chair with navy blue and white upholstery. Not less impressive, in the dining room, is the Mayfair table with a new Barrett Knurled chandelier. For the second semester this year, the Riviera will operate cruises from Athens to Rome, Rome to Barcelona, Rome to New York, Rome to Reykjavik, also stopping by Montreal before ending the year in Miami.



## Actor Steve McQueen eternalized by Persol

Persol has just introduced in Brazil the sunglasses Steve McQueen™, a new edition of the foldable model from the 1960s known as 714. Created as an homage to movie star Steve McQueen, who appeared in the 1968 movie *The Thomas Crown Affair*, it features blue lenses chosen by the actor, who's a style icon – available in the colors Havana, Black, and Caffè, in addition to a limited edition with 24k gold-plated lenses. Persol is a hundred-year-old brand that carefully produces each model manually in Italy. Each item is a timeless art piece, unparalleled in terms of design, technology, and style.

*The new Steve McQueen 24k can be found in São Paulo at Óticas Wanny, New Vision, and Dax; in Rio de Janeiro at Óticas Occhialeria, Lunetterie, and Maxvision; and at Optical Express in Belo Horizonte.*

## Intimissimi expands shop in Ipanema

The Italian lingerie and pajama brand Intimissimi reopened its store in Ipanema in June. Now, the most luxurious spot for underwear in the city is twice as big. All this because the company bought the establishment next door, on the corner of the traditional streets Rua Visconde de Pirajá and Rua Aníbal de Mendonça. The space now has a lounge next to the changing rooms. In addition, Intimissimi has just introduced a new campaign starred by Brazilian actress Bruna Marquezine, which, according to her, was made without the use of Photoshop. It also announced the actress as the new ambassador for the brand in the country.



## NASA offers visits to the Space Station

NASA has announced that it will take tourists to space. Starting in 2020, for US\$35,000, ordinary citizens will be able to spend up to 30 days in the International Space Station, which orbits the Earth. The trips, however, will not be offered constantly: NASA initially plans to organize two tours per year. During the announcement, Jeff DeWitt, the company's CFO, explained that the new program for tourists plans to reduce the costs to maintain the Space Station, as well as financially support the first female astronaut's trip to the Moon, an ambitious plan that will be put into practice in 2024.



  
**JAMES LISBOA**  
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Candido Portinari, *Bailarina Carajá*, óleo sobre madeira, 165 x 114 cm, 1958.



Frans Krajcberg, *Sem Título*, madeira monocromada, 160 x 110 x 20 cm, déc. 1970

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# What's cooking at home

7-9  
2019

*The opening of Gero Panini, surfing at Fasano Rio, picnic in Angra dos Reis, stargazing at Fasano Boa Vista, special menus by Jun Sakamoto and Fred Trindade, and other new arrivals*

## Gero Panini is inaugurated in São Paulo

Rua Iguatemi in São Paulo is the address of the new Gero Panini. The first sandwich and takeaway restaurant from the Fasano Group, it was designed by architects Fábio Tranchesi and Sandra Sayeg, who built a delightful 540 ft<sup>2</sup> [50 m<sup>2</sup>] dining area and a 2,150 ft<sup>2</sup> [200 m<sup>2</sup>] external area, offering capacity for 120 diners. The place maintains the service excellence standard of the Fasano brand in a more informal version, and the menu created by Rogério Fasano and chef Luca Gozzani features delicious paninis, traditional piadinas, salads and pasta. It's open from 12 p.m. to midnight from Monday to Saturday, and from 12 p.m. to 10 p.m. on Sundays and holidays.



## Nature in high demand at the hotels Fasano Angra dos Reis and Boa Vista

Far from urban settings, the hotels Fasano Angra dos Reis and Boa Vista get a special events schedule to help guests have contact with nature. In rural São Paulo, astronomer João Ricardo will share a telescope while discussing in a simple manner complex themes about the universe, accompanied by a bonfire and marshmallows. Anyone participating in the activity on Saturdays will also have the opportunity to check out a show by the band Até Jazz Trio in the hotel lobby. Meanwhile, on the Rio coast, the brand-new Fasano Angra dos Reis, in a privileged location between the ocean and the mountains, is now organizing outdoor picnics. Reservations are open for both hotels.



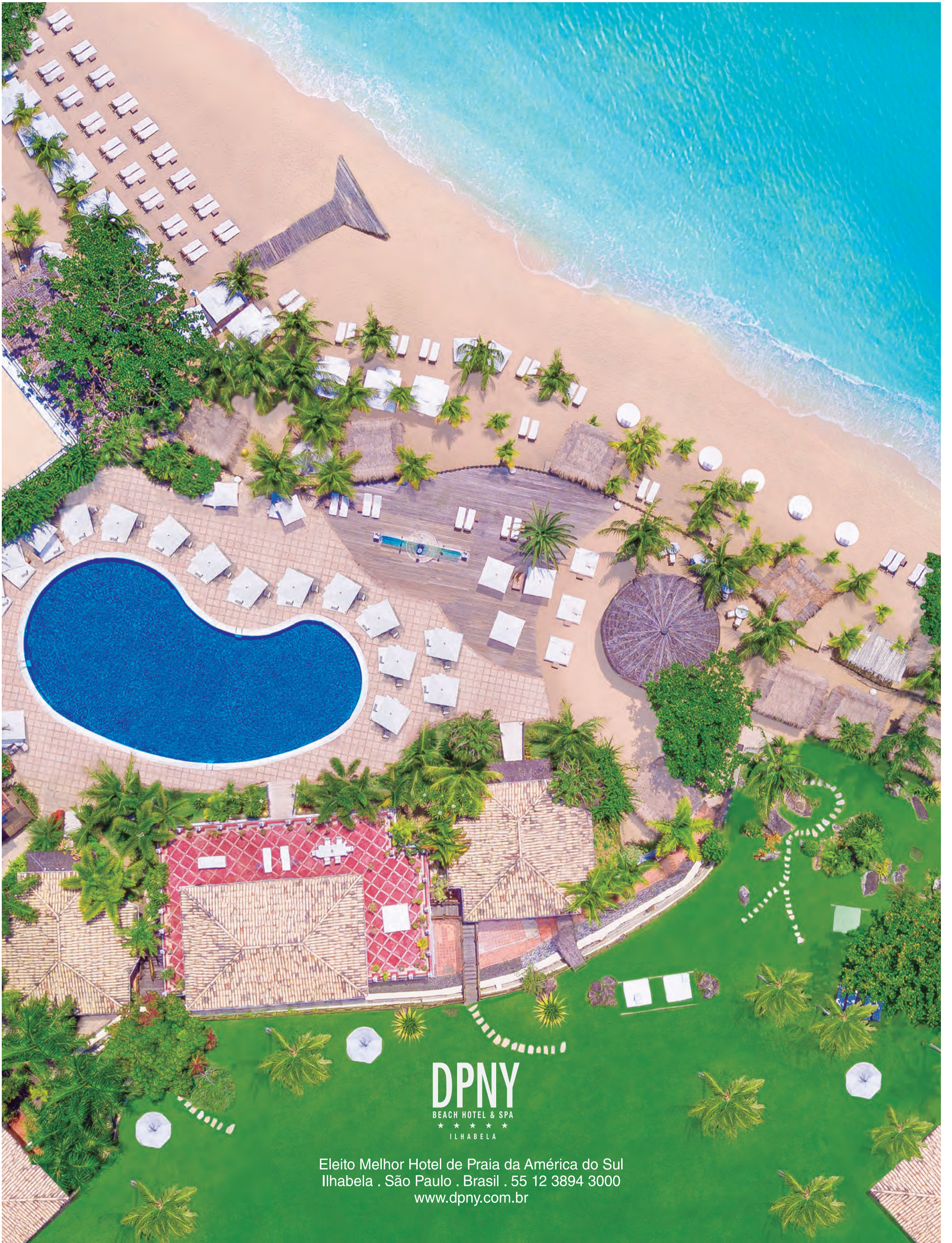
## Fasano wine line gets three new additions

Developed in Italy under the supervision of Rogério Fasano's attentive eye, the Fasano wine line gets three new additions, all made from the country's classic grapes. With a lot of personality, Barolo is produced in special cuvées, assuring its elegance and sophistication. Chianti Clássico spends nine months in oak barrels and has notes of ripe red berries and spices. Lastly, Brunello is a unique beverage from the region of Montalcino, spending 38 months in oak barrels to get potency and complexity that ranges from black berries to tobacco, toasted touches, and cacao. Already available at the hotels and restaurants from the Group, the wines Brunello, Barolo, and Chianti Clássico can also be found at World Wine stores.

## Fondue season warms up the winter

The restaurants from the Fasano Group are kicking off their traditional fondue season. The menu includes flavors like chocolate; savoyarde with Emmental and Gruyère; and white wine and Kirsch liqueur. Each fondue is ideal for two people and served with a basket of bread and varied vegetables (salty option) or a selection of fruits (for the chocolate fondue). They are available every day during the winter, for dinnertime, at the restaurants Parigi, Bistrot Parigi, and Nonno Ruggero. Gero Brasília and Gero Belo Horizonte will have a fondue season for the first time, and Quiosque Marea, in Rio de Janeiro, will also offer an option of meat fondue.





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### **Gero Brasília gets an exclusive menu**

Inaugurated in 2010, Gero Brasília gets an exclusive menu. With an informal and, at the same time, sophisticated setting, the restaurant that adds contemporary touches to Italian classics in Shopping Iguatemi Brasília is now offering dishes like ricotta and lemon culingioni with San Marzano tomato sauce, gnocchi di patate rosse with mushroom and brie cheese cream, and the delicious chocolate soufflé with vanilla ice cream.



### **Mezzogiorno Fasano and the new Tragaluz menu**

The restaurants Fasano Salvador and Gero BH, located inside the Fasano hotels in the two capital cities, get an executive menu, available from Mondays to Fridays (except on holidays) during lunchtime. Mezzogiorno offers diners an appetizer, main course, and dessert for a

fixed price, R\$89. In addition, Hotel Fasano Belo Horizonte has announced a partnership with the restaurant Tragaluz, from the city of Tiradentes. Chef Fred Trindade has brought five dishes to Gero: Pedra de Queijo, a combination of award-winning Minas Gerais cheeses; Arroz de Angola, with guinea fowl roasted in its own broth and shredded, sausage, finalized with thigh confit and poultry roti; Pintada Tragaluz, with guinea fowl thigh confit, creamy polenta, mushrooms, and vegetables; Porquinho Prensado, with pork belly cooked on low heat, served with banana ceviche, vegetables, okra, and egg farofa; and Goiabada Tragaluz, guava paste with granulated cashew nuts, fried in butter and placed over a bed of creamy cheese, served with guava paste ice cream.



### **New Aesop Ritual at the spa Fasano Boa Vista**

Internationally recognized for its products with natural origin and formulations focused on efficiency and sensorial pleasure, Aesop has created the Aesop Ritual for the spa at Hotel Fasano Boa Vista. Comprised of the brand's oils and lotions, which combine natural botanical ingredients and promote intensive care for the face and body, the 2-hour ritual provides relaxation, exfoliation, and hydration focused on hands and feet, finalized with a relaxing massage followed by a facial treatment. Don't miss out: the spa at Hotel Fasano Boa Vista is the only hotel in Brazil to offer a ritual created by the brand. For more information and booking, call +55 15 3261 9900.



### **Surfing, negroni, and sushi at Fasano Rio**

Fasano Rio is now offering longboards and funboards, which attend everyone from amateur to more experienced surfers. The surf corner at Arpoador is a partnership with the Australian brand Quiksilver/Roxy and also has men's and women's rash guards, in addition to accessories, like wax and comb, and private lessons with a professional surfer. The Rio location of Hotel Fasano also gets a special drink menu to celebrate the 100th anniversary of the negroni, with rereadings like the Coffee Negroni, made with gin, orange zest, and coffee beans, and the Smoked Negroni, made with single malt whisky, cinnamon stick, and star anise. To end the list of new arrivals there, chef Jun Sakamoto has created a menu alongside Italian Nicola Fedeli, of Fasano Al Mare, promoting an encounter between classic Italian cuisine and traditional Japanese gastronomy that will be available in July.



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# Mamma mia!

TEXT Michel Safatle

Architect Michel Safatle makes an ode to the La Mamma chair, by Gaetano Pesce, a design icon on display at Fasano Rio

24

I still remember the day I visited the Rio de Janeiro version of the Fasano Hotel. It was in the late 2007 and I was in the Marvelous City because of an important equestrian competition, a sport that – just like the Fasano brand – I've been following since my teenage years.

I confess that, even though I've built a beautiful career as an athlete, that weekend, my performance as a rider was not that great. Well, and not as fabulous as the dishes I've had the privilege of sharing with my beloved father every Monday at Nonno Ruggero for 15 years. For this reason, I decided to treat myself to a small séjour chez Fasano Rio, an experience that I always carry with me – in my memory as well as my heart.

In addition, I had finished architecture school a year before, the reason why my curiosity for that recently opened hotel on Avenida Vieira Souto kept growing. A curiosity that lay especially in the way Rogério Fasano's cult and discreet elegance was able to



share space with the uneasy and rebel exuberance present in the lines created by Philippe Starck, who coauthored the project. Quite a challenge if you ask me.

While I was checking in, I recognized the warm service provided in all the Group's establishments, which, in practice, assured me a detailed presentation about the locale, in addition to a visit to its famous rooftop, responsible for reproducing in the drawing of my ECG curves similar to those of Morro Dois

Irmãos. What a divine energy!

However, the most interesting surprise was still to come: on the way to the suites, I passed by the hall on the floor I was staying and came across the iconic La Mamma chair, created in 1968 by fantastic designer Gaetano Pesce, one of the greatest creators of all time. This piece, which is celebrating the 50th anniversary of its generous and unmistakable shapes inspired by the sinuous female body and the fight against inequalities faced by





**Much respect** Above, La Mamma chair, an iconic design by Gaetano Pesce, in the middle of the hall at the Fasano Rio Hotel



***This piece is celebrating the 50th anniversary of its generous and unmistakable shapes inspired by the sinuous female body and the fight against inequalities faced by women***

women – according to the vision of its creator –, was sculpturally and majestically lying in the middle of a room marked by the perspective of striking geometry that seemed to float due to the uniform lighting on the floor. An unforgettable atmosphere with a chic and playful

touch that provided the perfect setting for the chair with 'work of art' status to impress while showing the poetry, charisma, and savoir-faire typical of an Italian piece – at times associated with design, others with gastronomy.

I also learned that, in the meet-

ings to define the furniture pieces that would be used at the hotel, Rogério, escorted by one of his cashmeres over his shoulders, tried to cut down on the several mirrors suggested, à la "Le Meurice," by monsieur Starck, who, overflowing with friendliness, would say: "I can cut down on them, but wait to see the size of the chair I'm going to put here..." This fun negotiation ended up allowing the traditional look to find a modern universe, proving that, regardless of time, style, or point of view, there's always room for beauty, culture, and good humor. And, above all, for a La Mamma.

# Projects for life

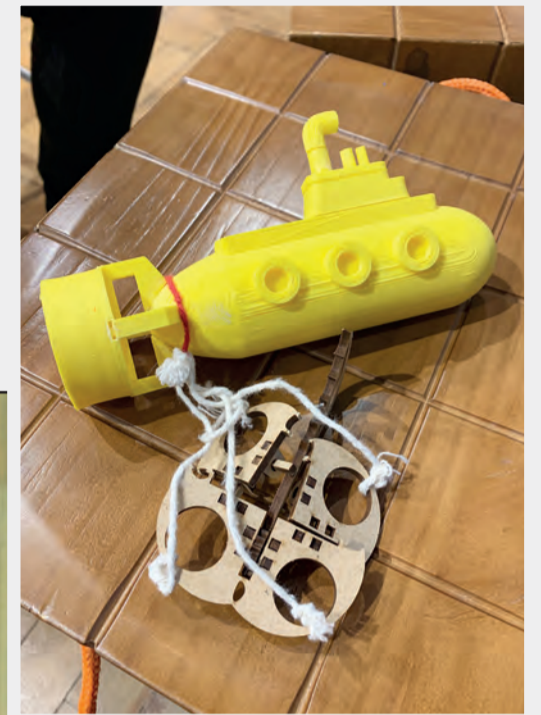
**At Escola Concept, learning is a process of questioning and investigating, not one of memorizing what's on the blackboard. Learn about our project-based teaching method**

Opened a little over a year ago in São Paulo and two years ago in the cities of Ribeirão Preto and Salvador, Escola Concept is internationally recognized by some of the main educators, researchers, and references in the area. Planning to open locations in the Silicon Valley, in the United States, and Rio de Janeiro, Concept heavily invests in educators to keep them up to date with the latest and most efficient teaching practices in the world.

More than bilingual, a Brazilian international school that faces the challenge of adapting innovative approaches and cultures (already successful abroad). Concept's mission is to lead to learning while fomenting the power of the new generation. "Through Project-Based Teaching, among other active methodologies, we encourage our students to be curious and look for real solutions to society's challenges," affirms Priscila Torres, academic general director at Concept. The classes are not divided into 45 minutes for subject and don't have chairs arranged in rows. Students are evaluated throughout the process, and not just through bimonthly tests, learning how to develop social and emotional skills that will help them speak in public, defend a rationale, formulate reasoning, and work as a team. And the best part: learning becomes fun!



Scenes of our students in Project-Based Teaching sessions that stimulate creativity and provides family moments



### A SUBMARINE IN BRUMADINHO

“We drew it on paper and then transformed it into a real model using a 3D printer. We made the gears using a laser cutter. Learning through projects is very cool! We learn more about all the themes. We have fun learning because it piques our interest.”

**Isabela Parrillo, 10, a 5th grade student.**  
Her group designed a submarine prototype with claws that sails river waters collecting trash



Up top, students present their projects in pitches in the auditorium. Side photo, Isabela Parrillo and, above, the submarine prototype developed to help rescue animals from the waters affected by the tragedy in Brumadinho, Minas Gerais

In the first semester of 2019, one of the projects explored by 5th grade students, in connection with the UN Sustainable Development Goal Life on Land, was: “What’s the role of rivers in the protection of life on land?” Touched by the death of fish in Brumadinho, they decided to research ways to depollute rivers. The class selected six very creative ideas, like a drone that collects garbage and even a jet ski with a filter.

By presenting their projects in a “Shark Tank” format to real businesspeople, the students developed the school’s four main pillars: entrepreneurship, sustainability, digital fluency, and collaboration (in addition to learning concepts of calculus, robotics, computer science, technology, math, and geography).

**“When learning makes sense, lessons are consolidated in a more solid manner”**

Priscila Torres, director at Concept

The next project is about poverty and hunger – and they have started engaging other students at Concept in the cause. Every day, they weigh the amount of food thrown in the trash at the cafeteria after lunch. They want to eliminate waste starting in the school.



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# To your taste

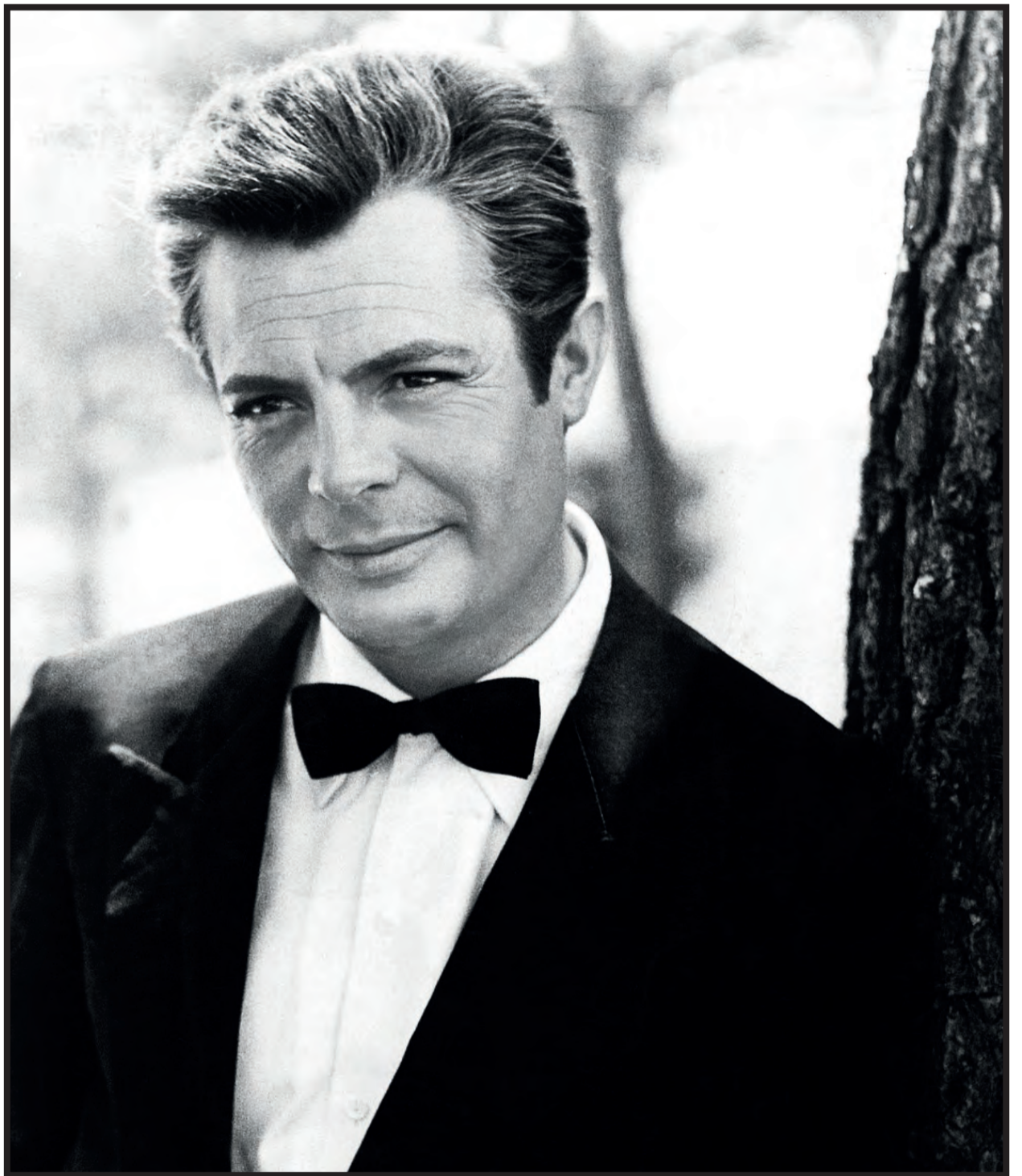
TEXT Marjorie Zoppi

**In a new luxury trend, customization works expand to services like decoration and fashion. It's the reinvention of what's, in fact, valuable**

28

Exclusiveness is one of the pillars of luxury. It's something that few can experience, provided by brands that are icons of desire and cost a high figure. But there's a new consumption trend that goes way beyond pricing. The built-in costs are different: quality, sustainability, timelessness, and, mainly, customization. Cars, properties, gastronomic experiences, tourism, and, why not, fashion. "In post-luxury, prices are anchored in what the product offers, not just based on brand," explains Fernanda Ralston Semler, creator of the platform *Après Luxe*, a curatorship of products and services that are in accordance with this purpose.

One of the brands catalogued by Fernanda is a New York-based tailoring studio, *Against Nature*, created by four designers present in the city's cultural scene, combining originality and traditional sewing methods: *su misura*, a movement created in the 1960s that's expanding to this day. A work that was portrayed in cinema in classics like the Italian movie *La Dolce Vita* (1960), starred by Marcello Mastroian-



ni, who wore a black suit with a black tie and white shirt – a combination that has become iconic in men's fashion and yielded the feature an Oscar for best costume design. *Su misura* was also highlighted in the film *The Italian*

*Job* (1969), in which the gangster character played by Michael Caine had a tailor who gave him a lesson in how a man could wear a suit made à la Sicily. "Customization in men's tailoring represents timeless fashion. Not that it stops

**Su misura** Side photo, Michael Caine in a scene from the 1969 movie *The Italian Job*. Below, details of suits made at the Firenze Sartoria studio in São Paulo. On the previous page, Marcello Mastroianni wearing an iconic ensemble: black suit, white shirt, and black tie



in time, because it's always attentive to trends, cuts, colors, etc. But it places value on quality, comfort, and artisan work," explains Tiago Ferreira, co-founder and partner of Firenze Sartoria, a tailor shop in São Paulo that has an artisan process of exclusive attendance by appointment.



***Customization in men's tailoring represents timeless fashion***

Far from being nostalgia for the past, anyone investing in customization won't likely be followed. It's a matter of lifestyle! "In fashion, it's even a matter of sustainability. This is because clothes are durable, oftentimes passed on from generation to generation. For this to happen, the raw material, in addition to the assembly and structure, needs to be of good quality," complements Tiago.



**Unforgettable** The flasks from M. Micallef manufactured like jewelry. Left, the fragrance Mon Parfum from the French brand.

30

Unique personality also in essence, custom-made fragrances are becoming more popular in this luxury segment. Developed by renowned perfumers, the initial market was Europe, especially for French brands. In Brazil, the pioneer was Mon Absolu, which opened a store in the city of São Paulo in 2012. Attracting a clientele that's looking for unique combinations of aromas, the brand offers two service options to create 1.7 fl oz [50 ml] of a fragrance. Plus: they also develop fragrances for brands and businesses, creating an olfactory identity to stores, for example.

#### CUSTOMIZED REINVENTION

In partnership with developer Cyrela, Italian design firm Pininfarina (responsible for designing Ferrari cars) introduced a residential condo in São Paulo this year. The apartments with an area of up to 10,765 ft<sup>2</sup> [1,000

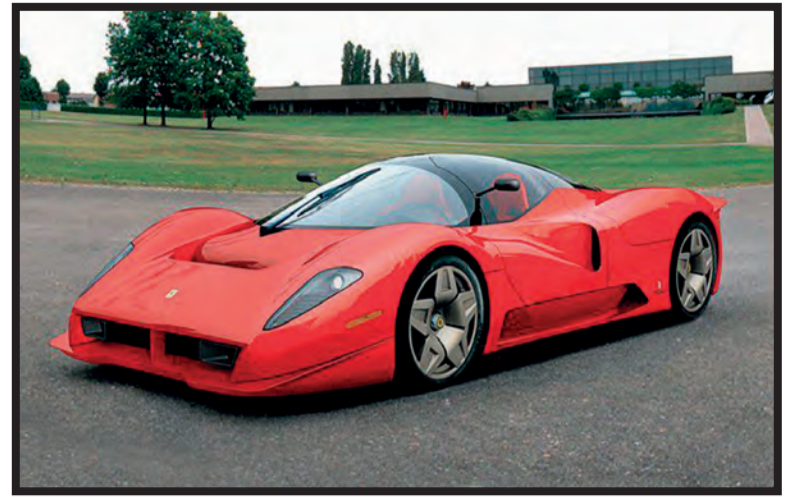
m<sup>2</sup>] have high-security doors, soundproofing, and six to eight parking spots – with ramps that take into account the low profile of the cars from the Italian manufacturer. But what made Pininfarina survive the European economic crisis in the 2000s was going back to their roots.

While before it was the main

creative supplier for the automotive industry, accumulating clients like Alfa Romeo, Maserati, and Fiat (in addition to Ferrari, a partnership that dates back to 1951), the company had to shrink and work with the production of prototypes. Their best move was the development of custom-made cars, expanding their research



**Exclusive rereading** Above, the Ferrari Berlinetta Boxer, from 1970. Below, the SP12 EC, made for Eric Clapton



**The only one** The Ferrari P4/5, ordered by James Glickenhaus



work about sustainable motoring. It seems like it's a success.

Taking advantage of the trend (and the partnership with Pininfarina), Ferrari realized that the customization of its models could generate even higher profits. According to data revealed by the manufacturer's former CEO, Luca di Montezemolo,

customers would spend an average of €25,000 on optional items for their cars. When opting for the customization program, they could invest an extra €50,000.

Because of this, a few examples of custom-made cars became famous due to their buyers. One of them was an updated version of the Ferrari Berlinetta

Boxer, which was introduced in the 1970s. This is how the exclusive SP12 EC, ordered by guitarist Eric Clapton, was born. Or the model requested by former film director James Glickenhaus, who wanted a Ferrari Enzo to have the same style of 1960s race cars. The result: the only Ferrari P4/5 in the world.

# Ancestral nature on a modern cruise

TEXT Artur Tavares

Aboard the Silversea ships, L'Espace Tours promotes special trips to the Galapagos Islands



## RICH NATURE AND FAMILY EXPLORATION

With capacity for 100 guests, the Silver Galapagos was specially designed for adventures. With a mega-yacht style, the luxurious ship offers environmentally responsible eco-tourism trips. Guides are scattered across the ship to explain everything about the ecosystem on the islands, where you can spot iguanas, giant tortoises, and other animals that fascinated explorer Charles Darwin in the 19th century, when he wrote his seminal work *On the Origin of Species*, which changed biology as we know it today. With a piano bar, restaurant, two jacuzzis, outdoor bar, and all-inclusive service, the Silver Galapagos stops by some of the most famous islands in the region, like Santiago, Rábida, Santa Cruz, Genovesa, and Española. A perfect trip to explore a unique fauna and flora.

## THE NEW SILVER ORIGIN

Announced last April by Silversea, the new luxury ship Silver Origin was built exclusively for trips to the Galapagos Archipelago. At the Basecamp, an area designated for people going on land tours, interactive walls provide precious information on the Galapagos Islands, while the vessel is extremely eco-friendly: it won't have anchors or edges that can damage the land or the bottom of the ocean, and it will be completely plastic free – guests will receive a metal bottle upon arrival. All this designed by Italian architect Giacomo Mortola, who values natural daylight in community spaces. The Silver Origin will start operating in June 2020, replacing the Silver Galapagos, but will maintain all the itineraries on the Galapagos Islands currently offered.



**With the Silver Galapagos and the new Silver Origin, L'Espace promotes unforgettable trips to the Galapagos Islands**

## ISLA SANTA CRUZ

Home to Galapagos National Park, Isla Santa Cruz is also where the Charles Darwin Research Station is located, a facility with an enormous variety of preserved animals, a scientific jewel in the region. On the northern shores of the island you'll find Caleta Tortuga Negra, a region filled with stingrays, sea turtles, pelicans, and other mangrove animals. In the city center of Santa Cruz is El Chato, another can't-miss destination: a natural reserve for giant tortoises.



## ISLA RÁBIDA

One of the most popular destinations among explorers in the Galapagos is Isla Rábida. With its impressive fauna comprised of flamingos, sea lions, pelicans, ducks, and boobies, it's one of the stops of the Silver Origin on the cruise to the archipelago.

## ACTIVE VOLCANO

In the extreme south of the archipelago is the Sierra Negra Volcano, with its colossal altitude of 3,688 feet [1,124 m]. One of the most active volcanoes in the region, it last erupted in June 2018, remaining active throughout the summer that year. Even with environmental animosities, expect to see Sierra Negra giant tortoises there, as this is their natural habitat.

## BEACH ON ESPAÑOLA

The oldest island in the Galapagos is home to sea lions and offers perfect places to swim next to these sea creatures. On the beaches, look at the sky and see Darwin's finches, boobies, and albatrosses. But watch your step: the place is also home to iguanas.



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# Dubious provenance, unmatched flavor

TEXT Dias Lopes ILLUSTRATION Mona Sung

Food critic Dias Lopes talks his love of meat and makes an ode to cotoletta di vitello alla milanese

34

Specialists in human memory guarantee we don't remember events from our early childhood, because we forget them as children. I, however, disagree with this statement. I remember sucking on a piece of beef offered by my grandfather on my father's side at a very young age. Have I memorized the scene because my parents told this story so many times, amused by my gluttonous performance?

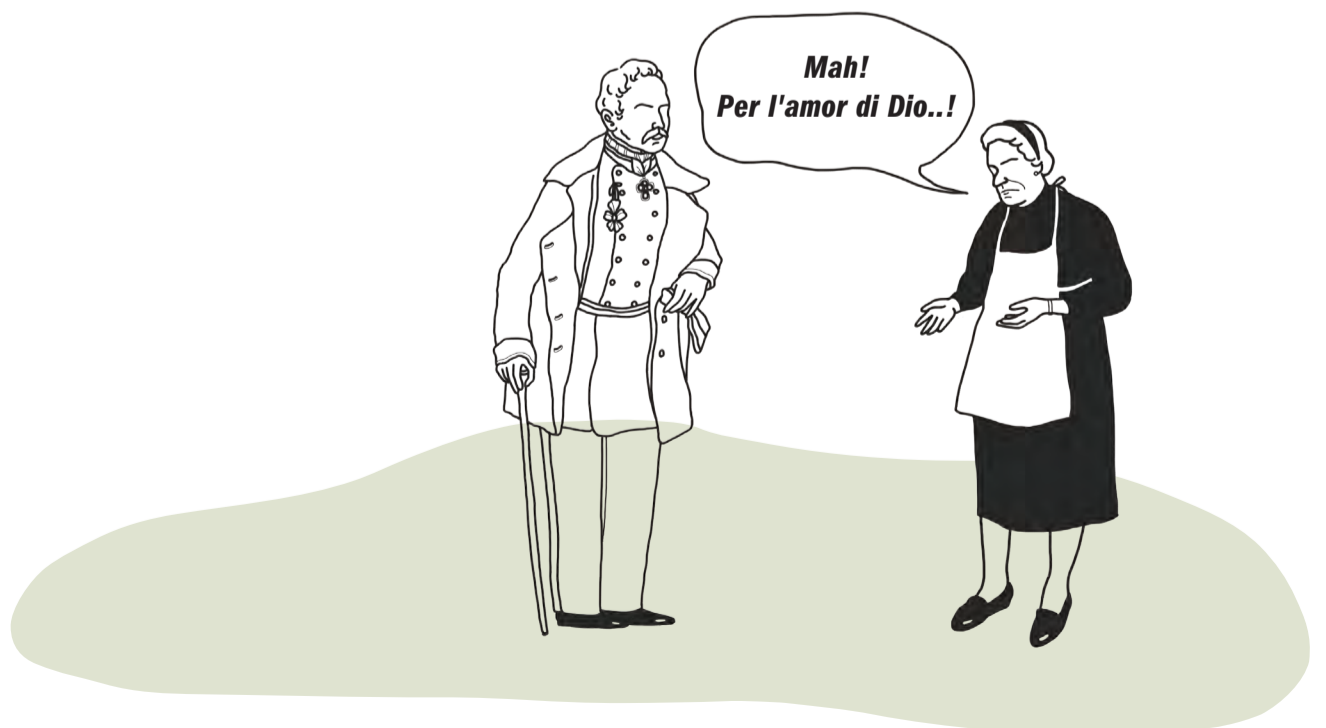
It doesn't matter. I've been a meat lover since my early childhood, especially beef. I consider it an indispensable ingredient in the kitchen and a food that's essential to life. Despite the restrictions presented by trendy food experts, there's no scientific evidence that eating meat will shorten your life, on the contrary. I like to enjoy it in many ways, especially grilled or breaded and fried.

This appreciation led me to discover in Milan, in the year 1985, one of the dishes that praises and dignifies meat, of which I became a fan: cotoletta di vitello alla milanese. Later, I found it with the same quality at the restaurant Fasano in São



Paulo. The name attests to the fact that the recipe is from Milan. To top things off, it provokes an endless international dispute.

Much to the annoyance of Italians, Austrians claim they have invented the cotoletta alla milanese. They assure their field marshal Josef Wenzel Radetzky von Radetz, immortalized by the Radetzky March, composed by Johann Strauss I, introduced the dish to the city of Milan, the capital of Lombardy, in 1857, while occupying it militarily. They affirm that the Italian rec-





***Much to the annoyance of Italians, Austrians claim they have invented the cotoletta alla milanese. They assure their field marshal Josef Wenzel Radetzky von Radetz, immortalized by the Radetzky March, composed by Johann Strauss I, introduced the dish to the city of Milan in 1857***

ipe descends from the Austrian dish wiener schnitzel (Vienna-style veal). In fact, the two recipes are similar, but several details set them apart.

To make cotoletta alla milanese, you use beef rib cutlets. Only the first six ribs are used, as they are not too fat or too lean. And they are bone-in cutlets. Their meat comes from young bovines, which in Italy are slaughtered at six months old, weighing 550 lb [250 kg]. In the case of the wiener schnitzel, you use veal leg cutlets, which can be replaced by pork or turkey. Another essential difference: the cotoletta di vitello is not a classic fried dish, as it's not deep-fried.

This technique prevents it from being greasy, instead making it delicate and tasty, with a light crust that keeps the juice in and preserves the texture. On the cooker, the meat's natural fat and its complicity with the bone make the cotoletta alla milanese develop a characteristic flavor. Some prefer to cook it on low heat and make it crunchy; others, high heat and slightly pink meat.



An important step consists of, before placing it in the skillet, gently pounding out the meat and dipping it in egg wash, then coating it in breadcrumbs. For the wiener schnitzel, it's the contrary. You coat the escallop in breadcrumbs before dipping it in egg wash. It's fried until it's golden brown.

What's the ideal side dish? The cotoletta alla milanese goes well with sautéed potatoes in the winter and, in the summer,

with arugula and cherry tomatoes, seasoned separately. But I prefer the risotto alla milanese, not because of the same last name and culinary birthplace. I believe these recipes were born for one another, even though orthodox admirers don't feel the same way. They say that the risotto alla milanese goes well with ossobuco. Anything else? Half a lemon to squeeze over the dish – and that's it.

# Classic modern. Or modern classic

TEXT Rodrigo Mora

Triumph expands its offering of retro motorbikes with the Speed Twin, which is available in Brazil for R\$47,990



36

At the traffic light, a hard pull on the throttle catapults the motorbike forward and, in the blink of an eye, the speedometer marks 37 mph [60 km/h]. Second gear comes on and you feel like the handlebar will escape from your hands. At this pace, soon after third gear is on, the next traffic light appears. The brakes overpower the engine with precision. Cut. On a Sunday ride on Avenida Faria Lima, it's easy to see how docile, comfortable, and flexible the motorbike



***The riding position delivers more comfort, as the rider is in a more erect position, with the legs slightly more stretched***

is. The engine doesn't complain about slow speeds and the clutch is smooth. It's easy to lane split.

Believe me: we are talking about the same motorbike, the Triumph Speed Twin, which has just been launched at R\$47,990. The name, however, is not new: in 1938, the British brand introduced a popular model that was versatile and agile.

The violent pulls are the result of a 1200 cc dual-cylinder engine with liquid cooling and 97 horsepower, mated to a six-speed gearbox. Mean-

**Comfort** Incorporated into the headlight, the daytime running light is LED, just like the taillight. Accessible riding position: the seat is 32 inches [807 mm] from the ground

**Personality in the details** Fuel tank capacity of 3.8 gallons [14 l]; Silver Ice and Storm Grey, Korosi Red and Storm Grey, and Jet Black are the three available colors. The dashboard has a retro style, but it offers plenty of information: from mileage to gear indication



while, the frame was developed off the Thruxton R, a sports-style motorbike, but here it's 22 pounds [10 kg] lighter. And the riding position delivers more comfort, as the rider is in a more erect position, with the legs slightly more stretched.

The clean look, without fairing, is the only classic feature of the Speed Twin. It's a sophisticated motorbike, with ABS brakes and stability control as standard items. The dashboard – another vintage feature – brings two LCD displays with odometer, gear indicator, consumption, fuel gauge, and mileage.

It also offers different rider modes. If you opt for “Rain,” you'll have a more restrained bike, with more progressive acceleration. “Road” is for everyday rides. Meanwhile, “Sport” is for more experienced riders, since throttle responses are more sensitive.

With the Speed Twin, the British brand is expanding its portfolio of modern models with a classic style, comprised of the Bonneville T100 Black, the Street Twin, the Street Scrambler 900, the Bonneville T120 Black, the Bobber, and the Thruxton R.

# WELCOME TO KOSOVO

TEXT AND PHOTOS Dimitri Mussard

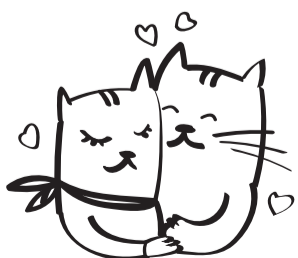
Dimitri Mussard is founder and CEO of Acaju do Brasil, Dri Dri Gelato, and Abacashi.com  
In the photo, with his fiancé, Suada Rrahmani

The name Balkans has always had a special resonance for me, a combination of curiosity and fear. It was a woman's love that inspired me to explore this region by car, in May 2018. My fiancé, Suada Rrahmani, is from Kosovo. Her family fled the country during the war, and I really wanted to get to know her roots, meet her relatives, and visit her home country. I didn't know what to expect, but I knew it wouldn't be a 'regular' trip. No GPS sold in Europe had maps of Kosovo. So I had to buy a paper map to try to not get lost during the trip.

We arrived in Pristina, the country's capital and a busy city, filled with great cafés and bars. There are many interesting attractions, like the Imperial Mosque, the Church of Christ the Savior, and the National Library. There are beautiful mosques and old houses, but they are rare because of the war and the old Yugoslav government's lack of interest in the Ottoman heritage.

The municipal market is worth a visit. There's a lovely pattern on the sidewalks of the city's old district. As I'm crazy about soccer, I wanted to visit the local stadium (known as the Palace of Youth and Sports). It was interesting to see vestiges of the modern-socialist architecture of former Yugoslavia. A local resident recommended a traditional restaurant called Liburnia, and I don't have wonderful homemade food spending so little very often.

I don't re-



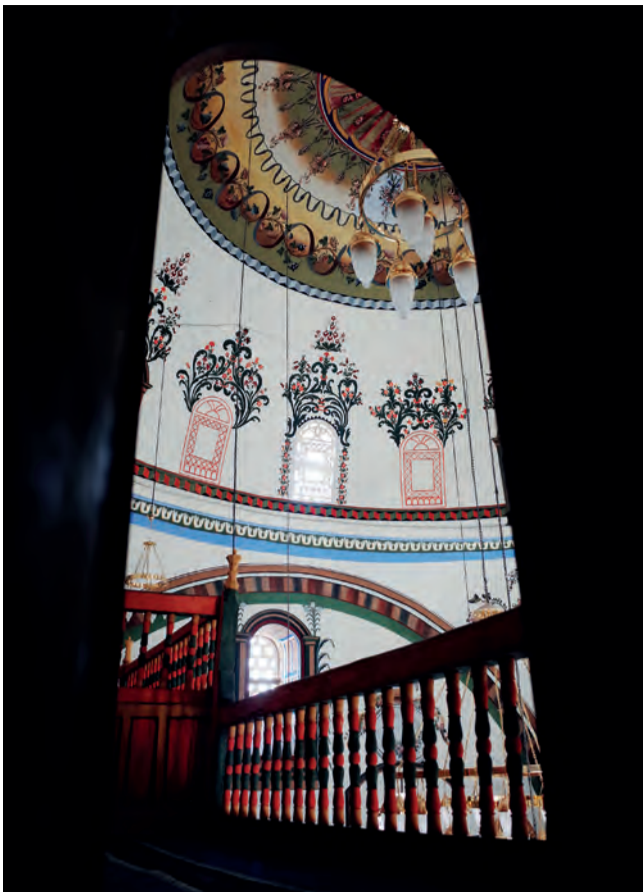
**It was a woman's love  
that inspired me to  
explore this region by  
car, in May 2018**

member all the dishes, but we will never forget the burek (dozens of thin layers of dough with meat, white cheese, and spinach filling), the ajvar (a condiment made from red bell peppers and oil), and the speca me mäuse (peppers with cream)! After a few days in Pristina, we continued on to the city of Ferizaj, where the family of Suada's mother lives. It's so rare to travel without road signs that, even with our maps in hand, we got lost. This forced us

to ask questions and meet new people.

In Ferizaj, I spent incredible hours on the carpet of her relatives' house, talking to dozens of uncles, aunts, and cousins in Albanian, even though I only know a few words in the language! Despite the cultural, religious, social, and linguistic differences, Suada's family tried to understand and get to know me without any judgment. The stress I felt before arriving at their house was completely unfitting, because the fact that they welcomed me in their home, in their culture, meant that they had already accepted me.

Our destination on the following day was Prizren, a city in western Kosovo that's considered the gem of the country. It has the charm of an old Italian city. Explore the old city, grab some coffee or beer, and go up to the fortress. There, visitors will find beautiful views of the city and surrounding area. The place is filled with lovely houses, cozy hookah bars, mosques, and Turkish baths. Going back to the old city, we saw a show by a DJ playing rapper



On this page, above, detail of the Imperial Mosque in Pristina; Suada in a traditional home in Ferizaj. Side photo, detail of a burek and Dimitri in the mountains in northern Kosovo. And, below, scenes at the food market in Pristina, and façade of a bakery in Mitroviça



Notorious B.I.G. songs at the mosque square! I had never visited such a liberal Muslim country, with women in short skirts dancing, drinking on the terrace of the bars.

We continued our road trip to northern Kosovo. At the border with Albania, I thought we were in Switzerland. Exceptional landscapes, mountains, rivers, lakes with no one around! A paradise! This time a little more relaxed, we took the road to see the family of Suada's father, who live in the city of Mitroviça.

This is the city that was most destroyed by the war, and there's still a Serbian portion (north) and an Albanian portion (south). It

was the only place I felt tension, reinforced by NATO tanks, that you can see on both sides of the bridge that separates the south from the north. My French bias led me to believe that the Serbian, Orthodox portion would be more exciting and joyful than the Albanian, Muslim portion, but it's the complete opposite.

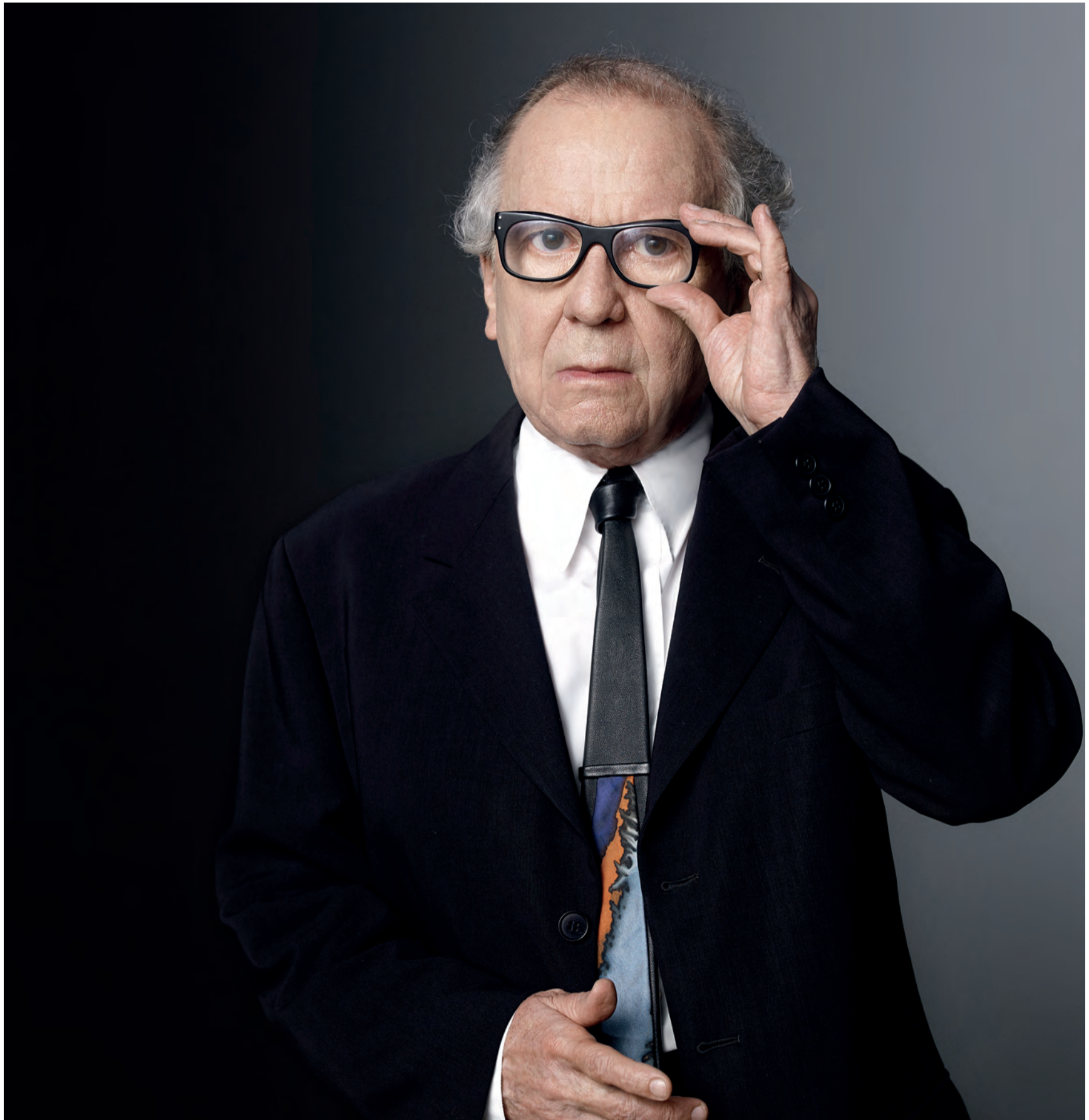
In the Serbian portion, the Basilica of St. Demetrius, after which Mitroviça is named, reigns supreme, but I didn't feel at home there! Still, Suada's family made me feel at home. This time, her cousins spoke English and we could talk about our lives, Brazil, Kosovo... After a wonderful lunch prepared by her

aunt, we went to Suada's parents' home, which was bombarded during the war. It was very hard to see the harsh reality of the children in a refugee camp for the Ashkali (Albanian-speaking ethnic cultural minorities), where one of her cousins worked.

Before coming back to Brazil, we stayed at the fantastic hotel Gracanica, located next to an incredible Orthodox monastery, for two days. I visited Kosovo for love and ended up falling in love with the country! The place is often associated with poverty and war, but it's still filled with beauty and lovely surprises.

THIS IS IT

# MEU TOP 10



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Portrait Miro; photos publiciyo

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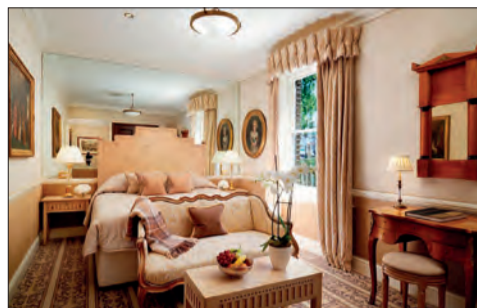
One of the main names in the Brazilian advertising scene, **Washington Olivetto** has traveled a lot and been very creative – his most famous ad pieces are “Bombril Boy,” “Unibanco Couple,” and “Cofap Dog.” A collector of Cannes Lions – he has over 50 –, the São Paulo native of Italian descent who’s a Corinthians die-hard fan selects his 10 favorite hotels around the world for this Corriere Fasano

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**Hotel Adlon.** *Berlin, Germany.* The hotel that inspired, in 1932, the movie *Grand Hotel*, with Greta Garbo, Joan Crawford, and John Barrymore, and, to this day, looks like it was inaugurated yesterday.



**Hotel The Egerton House.** *London, England.* The small boutique hotel that became more prestigious than the Blakes Hotel. These days, it's even fancier than the historical Hotel Cadogan, where Oscar Wilde used to live, which was recently reopened.



**Hotel Splendido.** *Portofino, Italy.* The best hotel in Liguria, close to the restaurant Puny, at Piazza Martiri dell'Olivetta, where you'll find a pesto pasta dish better than my nonna Luccia's.



**Hotel Amanpuri Phuket.** *Phuket, Thailand.* A delightful resort next to the island of Koh Phi Phi, which rose to fame thanks to the James Bond movie *The Man with the Golden Gun*.



**Hotel Conservatorium.** *Amsterdam, Holland.* A stronghold for the modern crowd, across from the Van Gogh Museum and the Moco Museum, the most fun museum on the planet.



**Hotel Belles Rives.** *Juan-les-Pins, France.* Perfect for anyone who wants to stay at Côté d'Azur spending less money than at Hôtel Du Cap. The Belles Rives was once home to the couple Zelda and Scott Fitzgerald. The hotel bar, for more than obvious reasons, is called The Fitzgerald Piano Bar. And water skiing was invented at the Belles Rives beach.



**Hotel Cotton House.** *Mustique, Caribbean.* In the English Caribbean, close to Mick Jagger's and Princess Margaret's houses and next to Basil's Bar, which is open 24/7, serving everything from Cristal champagne to Havana cachaça, on a stilt structure over the sea, playing reggae and rock 'n' roll day and night.



**Hotel du Cap-Eden-Roc.** *Cap d'Antibes, France.* The most beautiful hotel in the world. It was even better up until the 1990s, when the owners wouldn't allow TVs in the rooms, because they considered them vulgar, or accept check or credit cards, just cash. But these days, even though it's less snob and exclusive, the hotel is still exceptional.



**Hotel Le Toiny.** *Saint Barthélemy, Caribbean.* In the French Caribbean, it's the best hotel on an island filled with good hotels. It's also home to the best restaurant and offers the best view of Saint Barthélemy.



**Hotel Fasano.** *Salvador, Brazil.* The most quintessentially Brazilian of international hotels, installed in a historical building, at Praça Castelo Alves, in the heart of Salvador, offering service that owes nothing to the best hotels in Cap d'Antibes, Juan-les-Pins, Portofino, Mustique, Amsterdam, Berlin, Phuket, St. Barth, and London.

GOOD EYE...

# JULIANA



# SANTOS

Corriere Fasano

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Smart shopping. Businesswoman **Juliana Santos**, of Dona Santa, shows a selection of timeless pieces that fill her closet with style

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Elegant and timeless Triomphe **Bag** from the French brand Celine, [celine.com](http://celine.com) Pernilla 3 **Chaise**, from 1934, by Swedish designer Bruno Mathsson, which is still modern and functional, [mathsson.se](http://mathsson.se) Classic **Swimsuit** with burgundy, coral, and white patterns, a straight cut, and acrylic details on the straps, Adriana Degreas, [donasanta.com](http://donasanta.com) Double finger **Ring** made of rubellite and smoky and white diamonds, Ara Vartanian, [aravartanian.com](http://aravartanian.com) Rouge Allure Liquid Powder **Lipstick** with powder matte finish that delivers a blurred effect and seamless coverage, [chanel.com](http://chanel.com) **Book** The New Silk Roads, by author Peter Frankopan, brings a contemporary story about the present and future of a world that's changing drastically. This important book invites you to leave your prejudice aside and see the world from a new perspective, [amazon.com.br](http://amazon.com.br)

# A tour of the legacy of Perrier-Jouët

TEXT Manoel Beato

Manoel Beato, a sommelier at Fasano, visits one of the most traditional champagne houses

Three days can't tell the story of over two centuries. They can tell much more. This is what we experienced in a fascinating immersion in the bubbles of Belle Époque, the maison that produces one of the greatest champagnes in the world, the Perrier-Jouët. Great not only for its intrinsic sensorial quality, but also for its rich history whose name is not just a reason, but a motivation to live well, with wine and art combined.

We were welcomed, obviously, with a glass of champagne and, still at the hotel, before heading there, a light meditation session



**We were welcomed, obviously, with a glass of champagne and, still at the hotel, before heading there, a light meditation session**

(that's right!) to help the recently arrived guests relax - some had traveled for long hours. Sommeliers and directors of prestigious hotels, among others. From Brazil, Raphael Vidigal, the com-



**Bon vintage** Manoel Beato in the vineyard of Perrier-Jouët, one of the oldest champagne producers in the world

pany's director, Fabíola Soares, who's currently working in Paris, and my beloved wife, Juliana Carani, a sommelière.

At the maison, a dialogue between a few champagnes and several elements we found in their aromas: herbs, fruits, spices, etc. All real. We smelled everything and selected the aromas. A playful and very didactic experience.

On the second day, a rich tasting session in which we tried many champagnes elaborated from different parcels (vineyards), helping

us better understand this precious composition wine. In the afternoon, the sumptuous Maison Belle Époque opened its doors for more tasting sessions and lunch, in this house that's home to one of the largest collections of art nouveau furniture pieces in the world. All the rooms are absolutely dazzling.

This trip had to include a visit to the vineyards. A toast with Blanc de Blancs champagne (chardonnay only), organized in one of the house's main vineyards, made us emotional. Dinner, in a lively friendly atmosphere and with haute cuisine, was served on a large table in the maison's caveau, a vaulted underground cellar, in a very welcoming space.

On the following day, more refined flavors and a surprise: we, who really love this refreshing and complex beverage, participated in a tasting session of three of their best champagnes: three Belle Époque, the Cuvée Prestige, the best champagne of the house, 1996, 1985, and 1982.

All this accompanied (not just the tasting session, but the complete Legacy Tour) by Hervé Deschamps, chef de cave, who runs the house and elaborates the wines. A person with extensive knowledge and unparalleled eloquence and geniality.

# CROSSWORD

# MORRISSEY

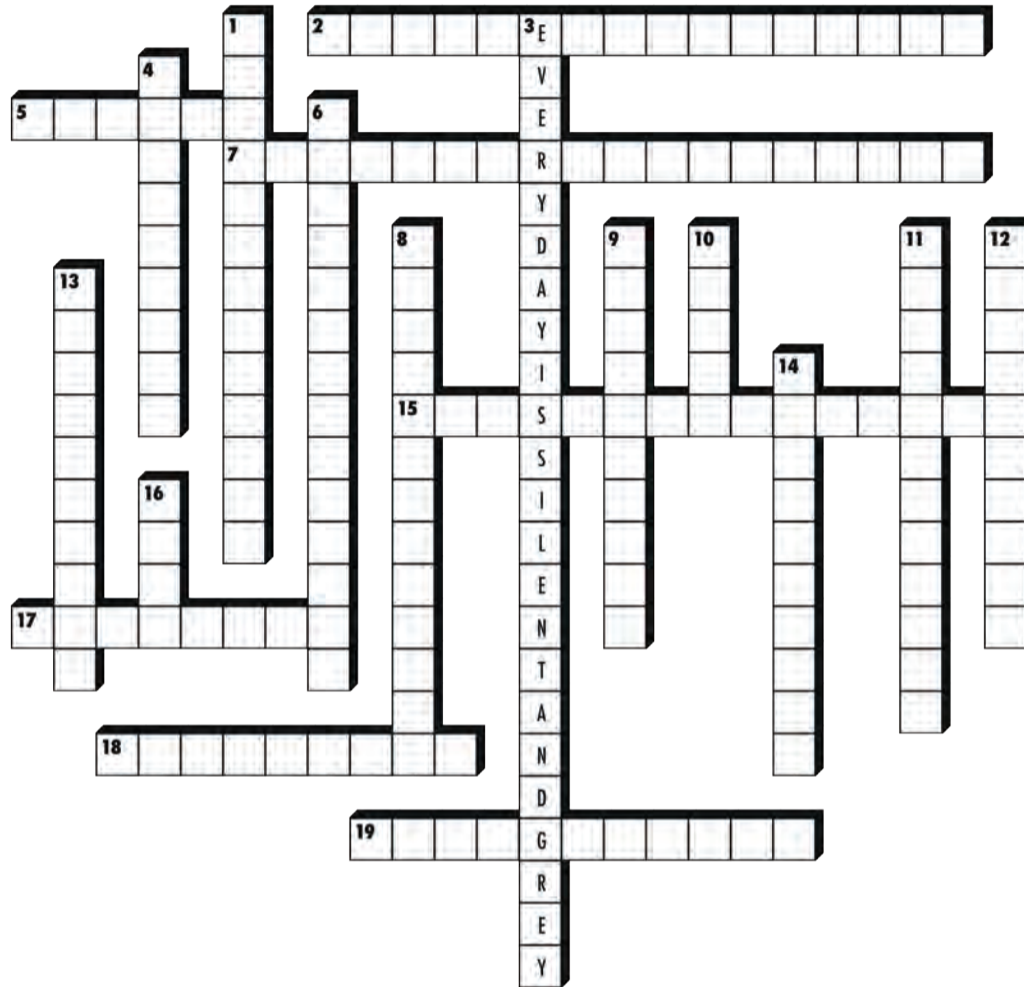
# PUZZLE

British singer who caused a revolution in the music scene in the 1980s, Morrissey was the leader of The Smiths before pursuing a solo career. Find out how much you know about him with this crossword puzzle created by Arthur Dapieve



**Horizontal**

2 Soccer team he's a fan of (but not so much) 5 Middle Eastern country defended on the album *Low in High School* 7 "But Jesus hurt me/ When he deserted me, but..." 15 The Smiths song that reached number 25 on the UK Singles Chart in 1983 17 Name of his first solo album 18 Genus of the flower that's (almost) a symbol of The Smiths 19 Second guitarist for The Smiths for months in 1986



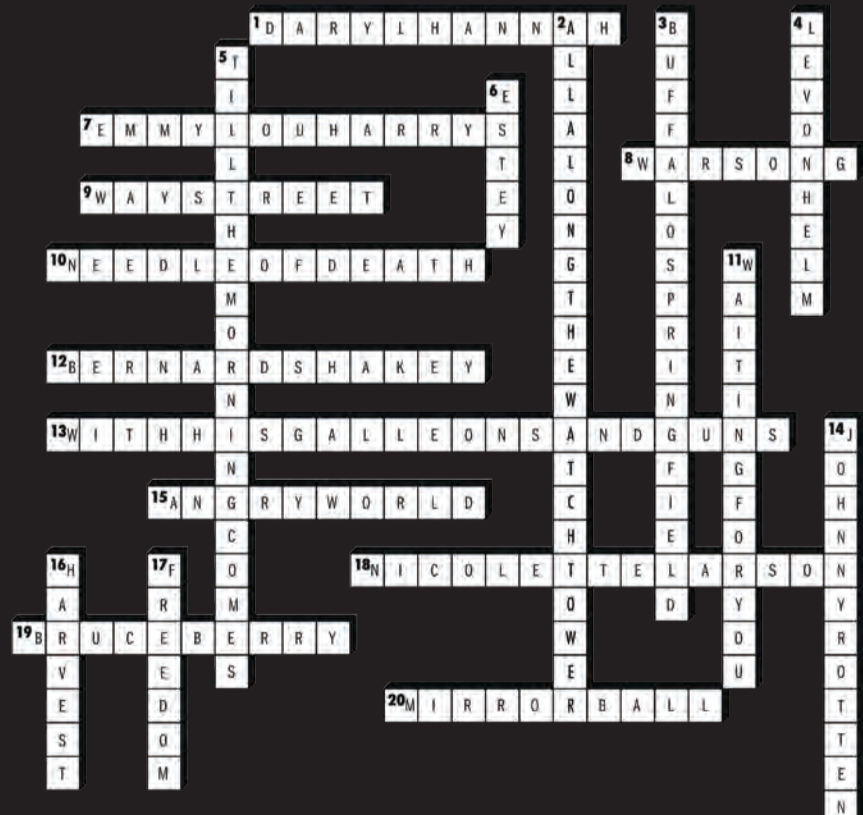
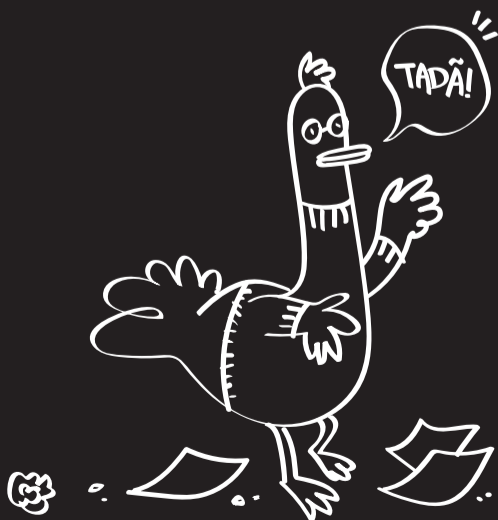
**Vertical**

1 Name of his most recent solo album 3 "Everyday is like Sunday..." 4 Birthplace 6 Favorite actress 8 Last track on the last studio album by The Smiths 9 London-based record label that introduced The Smiths 10 His mother's maiden name 11 The best lyricist of all time, according to Moz 12 French actor on the cover of the album *The Queen Is Dead* by The Smiths 13 His biggest idol 14 Guitarist he sang with in the beginning of his career 16 Animal rights organization he supports

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a tasting menu created by chef Luca Gozzani. Send an email to [corriere@fasano.com.br](mailto:corriere@fasano.com.br)

**LET'S CHECK:** Check out the answers to the crossword puzzle published in issue number 13 of Corriere Fasano

## NEIL YOUNG



**BRAVE NEW WORLD**

Sci-fi authors turned their work into a way to analyze human beings and the future of the planet

**"We are an impossibility in an impossible universe."**

Ray Bradbury, author of *Fahrenheit 451*

"He attacked everything in life with a mixture of extraordinary genius and naïve incompetence, and it was often difficult to tell which was which."

Douglas Adams, author of *The Hitchhiker's Guide to the Galaxy*

"All major changes are like death. You can't see to the other side until you are there."  
Michael Crichton, author of *Jurassic Park*

"It really seems to me that in the midst of great tragedy, there is always the horrible possibility that something terribly funny will happen."

Philip K. Dick, author of *Blade Runner*

**"Deep in the human unconscious is a pervasive need for a logical universe that makes sense. But the real universe is always one step beyond logic."**

Frank Herbert, author of *Duna*

**"Two possibilities exist: either we are alone in the Universe or we are not. Both are equally terrifying."**

Arthur C. Clarke, author of *2001: A Space Odyssey*

**"Those who believe in telekinetics, raise my hand!"**

Kurt Vonnegut, author of *Slaughterhouse Five*

**"Every time I see an adult on a bicycle, I no longer despair for the future of the human race."**

H.G. Wells, author of *The War of the Worlds*

**"Violence is the last refuge of the incompetent."**

Isaac Asimov, author of *I, Robot*

**"I talk about the gods, I am an atheist. But I am an artist too and, therefore, a liar. Distrust everything I say. I am telling the truth."**

Ursula K. Le Guin, author of *The Left Hand of Darkness*

**"Don't own more than what you would be able to carry in your hands in a race against death."**

Robert A. Heinlein, author of *Starship Troopers*

**"If a man who cannot count finds a four-leaf clover, is he lucky?"**

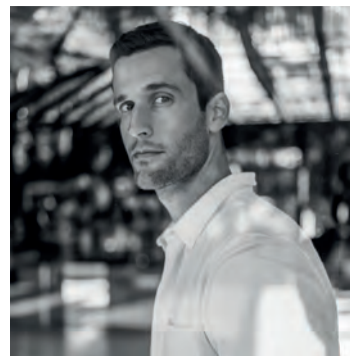
Stanislaw Lem, author of *Solaris*

**"Ignoring isn't the same as ignorance, you have to work at it."**

Margaret Atwood, author of *The Handmaid's Tale*

**MOVIES** *A COMPILATION OF THE BEST MOVIES  
PEDRO HAS WATCHED ON THE BIG SCREEN*

TV host **Pedro Andrade**, of *Pedro pelo Mundo*, can't resist and embraces the spirit of his show, suggesting movies from different countries that have marked his life



**Pedro Andrade** is a journalist and TV host on *Pedro pelo Mundo* and *Manhattan Connection*

It's impossible to ignore some social phenomena. The power of the internet is one example; the influence of social media is another. However, few transformations have had such an impact as globalization. From real estate markets to the coffee price, everything is influenced by this cultural scope. Cinema, of course, couldn't be different.

A country's art says a lot about its history, its moment, and its people. Perhaps the iconic Bauhaus architecture style wouldn't have changed the world if it hadn't been idealized before World War II in Germany. The same could be said about the contemporary art revolution in New York in the early 20th century and about the current Mexican popularity in world cinema.

In recent years, it's been hard to think about a nationality that has won more Oscars than productions directed by the "three musketeers" Alejandro González Iñárritu (*Birdman* – best picture), Alfonso Cuarón (*Gravity* – best director), and Guillermo del Toro (*The Shape of Water* – best picture). They are excellent professionals who were capable of accelerating the inevitable Latino influence on American entertainment. However, my favorite movie written, directed, and starred by Mexicans isn't any of the above. Instead, it's a simple, cheap, and unforgettable production called *Y Tu Mamá También*. The screenplay takes you on a road trip to a human, complex, challenge-filled, and unfamiliar Mexico, starred by



Chicanos Diego Luna and Gael García Bernal.

Speaking of Gael, another international name welcomed by Hollywood – and passionate about the actor – is Pedro Almodóvar. Born in Calzada de Calatrava, a small town in Spain, he's famous for combining drama with humor, reality with fiction, and pain with joy. He has made us fall in love with weird, exotic, and fascinating voices.



***The truth is there's no use in trying to understand the reasons why something moves us on the big screen***

Of all his movies, one stands out for showing that even giants grow up with time. *Todo Sobre Mi Madre* plays with colors, feelings, and, intentionally, your mind. The absurd seems ordinary and novelistic plots touch you like Fellini's work. In 1999, Almodóvar was already a respected figure, but this movie represents, with-



out a doubt, a turning point in his career.

Also European, Nicolas Winding Refn was born in Denmark and became locally famous when Lars Von Trier selected him as his possible substitute for the country's cultural throne. Nicolas wrote, directed, and produced the trilogy *Pusher*, whose success granted him a first-class ticket to Hollywood. These days, many people know him thanks to *Drive*, a great movie starred by Ryan Gosling.

Since I can't choose just one movie, I've decided to break the rules and select a few of my favorite movies by living directors. *Mother*, by South Korean Bong Joon-Ho; *A Separation*, by Iranian Asghar Farhadi; *In the Mood for Love*, by Chinese Wong Kar-wai; *Incendies*, by Canadian De-

nis Villeneuve; *Ida*, by Polish Pawel Pawlikowski; *Amour*, by Austrian Michael Haneke; *The Maid*, by Chilean Sebastián Silva; *District 9*, by South African Neill Blomkamp; and *Central Station*, by Brazilian Walter Salles.

In this pantheon of talents, one name was able to move me in a unique way. Italian filmmaker Luca Guadagnino wrote and directed what I consider a masterpiece. *Io Sono L'Amore* – starred by the phenomenal Tilda Swinton – revolves around a Russian

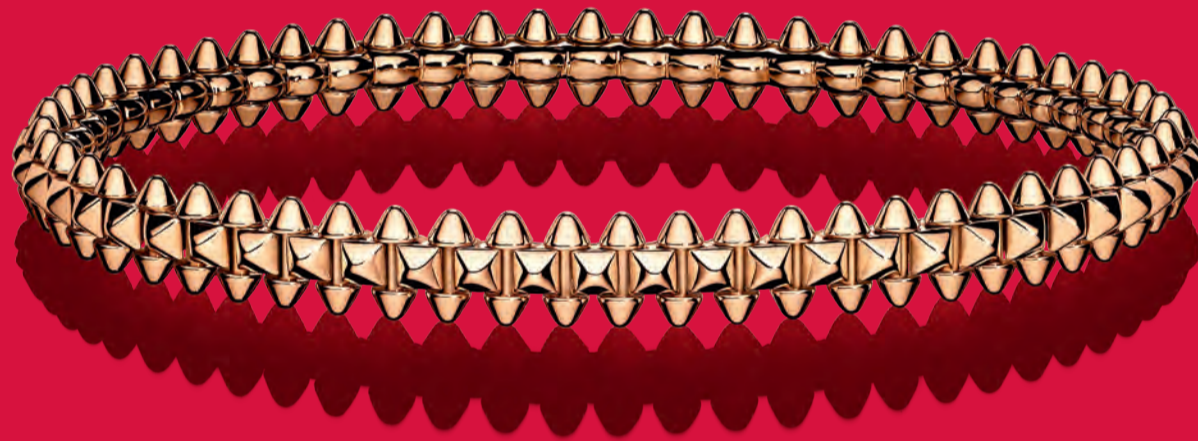
immigrant living in Italy that apparently has a perfect life with her family, until she falls in love with a much younger chef. Don't let the simplicity of the screenplay fool you, as the production's magic lies in the subtleties that

pervade the social comment behind each event. It's one of those movies that make you question your own decisions.

The truth is there's no use in trying to understand the reasons why something moves us on the big screen – whether it be the soundtrack, the photography, or the performance. The works that move us should be included in a different department of the cultural universe. When this happens, we are not observing art. Instead, art is changing us.

On this page, stills from the movies *Io Sono L'Amore* (2009), by Luca Guadagnino; and *Y Tu Mamá También* (2001), by Alfonso Cuarón

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