

CORRIERE

2/4

2017



Enzo Ferrari, 1950s

FASANO



IWC DA VINCI. THE CODE OF PERFECTION.

Da Vinci Calendario Perpetuo Cronógrafo.

Ref. 3921: A união da precisão científica com o virtuosismo artístico é algo para poucos. Alcançá-la exige uma mente capaz de pensar de forma holística, que possua a rara habilidade de combinar criatividade e conhecimento técnico em uma beleza atemporal: o espírito de um gênio universal como Leonardo da Vinci. A natureza única e multifacetada de seu trabalho é a confirmação da busca constante, ao longo de toda a sua vida criativa, pela perfeição suprema, e foi justamente o que imortalizou sua obra. Inspirados por esta

incomparável busca pela excelência, os engenheiros e designers de Schaffhausen criaram uma obra-prima haute horlogerie: o IWC Da Vinci Perpetual Calendar Chronograph. Trata-se de um relógio cujas linhas atemporais e cuja extraordinária precisão técnica revelam a obsessão de Leonardo pela perfeição. O calibre manufaturado 89630 da IWC combina um calendário perpétuo, uma indicação das fases da lua e um cronógrafo. Tudo isso faz deste relógio não apenas uma homenagem a um dos maiores gênios de todos os tempos, mas também uma obra de arte criada para toda a eternidade.



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Last year I spent a week in Lima. My intention was to understand why Peru is better ranked than Brazil on the list of the world's best restaurants. How can a country famous for, essentially, one dish, the classic ceviche – locals only have it for lunch, never at night, when they believe the fish is not fresh anymore –, stand out more than the biodiversity found here? For seven days, I had dinner at the main eateries featured on the list of the 50 Best. I also had the opportunity to go to the market with chef Virgilio Martinez, who has been doing consistent and innovative work at Central, the number 1 restaurant in Latin America. What bothered me in most places was the seriousness, the academic atmosphere resembling a teachers' lounge, which would be the last place I would like to frequent since I graduated from college. I saw tables with lonely people, spending hours trying over 24 dishes, making notes of their impressions. I saw many well-trained waiters, spending more time explaining the origin of the ingredients and the preparation methods than the seconds it took me to devour them. I tried many harmonizations with local organic wine, which don't make sense when you're in France or Italy. Wherever I looked, there was little fun and huge concentrations. I remembered this when I read the text where Rogério Fasano talks about guides and lists in this issue of Corriere. It would be sad for the culinary arts if this kind of atmosphere prevailed – in fact, I doubt it will. Cooking is essentially an act of generosity, not a platform to inflate chefs' egos. As such, whenever someone asks me where to go in Peru, I recommend the old La Mar. It's a kind of local Gero: many Peruvians go there in search of local classics. It's always crowded with people looking for good food to share and to have fun.

Luciano Ribeiro



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Juca Kfourri interviews Casagrande

A commentator for Rede Globo, Casagrande is rowing against the current: he affirms that Gabriel Jesus is more likely to become the best player in the world than Neymar and that Brazil is the favorite to win the World Cup in Russia



ONE

JK If you had to name just one team as the favorite to win the 2018 World Cup in Russia, what would it be?

C Brazil, for what Tite has been doing and the new atmosphere. I've been following the Brazilian national soccer team as a commentator for 20 years. I stay at the same hotels, watch them practice, and see the interviews of all the players. I haven't seen the players so happy and confident in a long time. The team is playing well and Tite is a great leader. Germany, France and Argentina have nothing on us, and I think Brazil is the favorite to win the World Cup in Russia.

TWO

JK Do you believe Neymar will be the best player in the world someday?

C I don't. For me, Neymar is at his best now. He's reached a place where it's hard to evolve. Among the Brazilian players, I think that Gabriel Jesus is more likely to win the FIFA Ballon d'Or [an award presented to the world's best men's player] than Neymar. He's younger and still has a lot to learn and evolve. Even though Gabriel Jesus is not at his best yet, he's a great player. He stood out in his first season in the Premier League in England.

THREE

JK Who would be more important for Brazil today: Doctor Sócrates or Doctor Ulysses Guimarães?

C (Hesitates). Doctor Sócrates. As he was not a politician, Magrão was able to see it all and participated in more interesting movements. Doctor Ulysses was a politician - and sometimes it was harder for him to do more impactful things.

FOUR

JK Which would you prefer, a concert by Chico Buarque or by Paul McCartney?

C (Quickly). Chico Buarque, without a doubt. This might be surprising because of my connection with rock'n'roll, but I'm not a fan of Paul McCartney; I'm a fan of George Harrison.

FIVE

JK Has the World Cup in Brazil left a positive legacy?

C Completely negative. I've always been against having the World Cup in Brazil. Many people criticized me, but it was always clear to me that Brazil was not a fit choice nor a reliable country. This event would put a lot of money in the hands of corrupt politicians. They over-inflated contracts to build stadiums for the World Cup - some in places with no soccer tradition, like Cuiabá, Brasília and Manaus. These days, these arenas are rarely used and don't justify the investment. The cost/benefit ratio was terrible.

"Neymar is at his best now. He's reached a place where it's hard to evolve. Among the Brazilian players, I think that Gabriel Jesus is more likely to win the FIFA Ballon d'Or"

SIX

JK What about the Olympic Games?

C Also negative. After the Games, the Olympic Park was completely abandoned. Brazil is the only country that has hosted the Olympic Games and hasn't evolved. I went to Turin in May, where the 2006 Winter Olympics were held, and the city was completely different in comparison with the 1990s [Casagrande played for Torino from 1991 to 1993]. These days, Turin is a great city, and Rio de Janeiro is struggling.

SEVEN

JK What are your thoughts on home fans only matches in São Paulo?

C I don't like the idea for the spectacle. When I played for Corinthians, some 120,000 mixed fans watched the classics with their banners and pennants. It was beautiful to see the divided stadium. When we would play Palmeiras, we'd see the fans cheering when we'd take to the field - half with black and white banners and the other half with green banners. These days, nothing happens when teams take to the field. It lacks emotion. Of course I think about violence. But the solution should include identifying and punishing those who get involved in brawls. This has worked in England. But we must want to make it work here, too.

Casagrande interviews Juca Kfourri

The main critic of Brazil's sports authorities, journalist Juca Kfourri says he's surprised at Tite's great start with the national soccer team and shares stories as a Corinthians fan



ONE

C *Talk about an unforgettable game.*

JK Corinthians vs. Ponte Preta in 1977 [the Campeonato Paulista final which Corinthians won 1-0, after a 23-year title drought]. I worked

for Placar, but I watched the final from the bleachers. After the game, I went to the field and suddenly, somehow, I had a Corinthians banner in hand. I know I didn't buy it. But I know I crossed the field with a Corinthians banner.

TWO

C *Were you already a journalist when Corinthians lost to Palmeiras in the Campeonato Paulista final in 1974, when the team was in a 20-year title drought? How did you feel with this defeat?*

JK Yes, I was a news editor at Placar. I took the position of news editor at Placar in 1974 and wrote an article before the game saying that Corinthians expected the players and fans to do their duty. It's the first article I signed as Juca - up until then I was known as José Carlos -, where I affirmed I'm a Corinthians fan. On that day, I started the process of divorcing my wife because, after the game, she said: "it's OK, honey. It

was the champion. I promised I would only go to Mineirão again after Corinthians won a title. I made this same promise in 1972, when Corinthians lost to Botafogo 1-2 and was eliminated in the semifinals of the Campeonato Brasileiro in Maracanã. I said I would only go to Maracanã again after Corinthians won a title. And I kept this promise that afternoon, when Corinthians fans crowded the stadium. To this day, when I see images of that game, I get angry with myself for not being there.

FOUR

C *Who is the biggest idol in the history of Corinthians? Why?*

JK My biggest idol is Sócrates, without question. But I don't think Magro is the fans' biggest idol. Corinthians has different phases. Up until 1954, it won a lot of titles. And at that time, Cláudio Christovam de Pinho, also known as Gerente, the top scorer in the history of the team, was the main idol. Then, in a title drought period, Rivelino becomes the main idol, but he ends up expelled by the fans. And then there's the generation of Sócrates... I prefer to say that the team's main idol is Basílio, as he scored the winning goal when Corinthians defeated Ponte Preta in the Campeonato Paulista final in 1977.

FIVE

C *What's the best Brazilian national team of all time? Why?*

JK The team that played the 1958 World Cup, because it had Pelé and Mané.

SIX

C *What do you think about Tite's work as coach of the national team so far?*

JK An admirable surprise. Even though I believed in his potential, I didn't think he would be able to transform the team so much with virtually the same players that Dunga had.

SEVEN

C *Can Neymar be considered one of the great names in Brazilian soccer?*

JK Yes. I think Neymar is one of the 10 best Brazilian players of all time.

"My biggest idol is Sócrates, without question. But I don't think Magro is the fans' biggest idol (...) I prefer to say that the team's main idol is Basílio, as he scored the winning goal for Corinthians in the Campeonato Paulista final in 1977"

was just 1-0..." I realized she didn't understand.

THREE

C *Were you there when over 50,000 Corinthians fans went to Maracanã in 1976 to watch the game against Fluminense?*

JK This is the largest gap in my biography. I had made two promises before. In 1969, I went with Corinthians to Mineirão to watch Corinthians vs. Cruzeiro - if Corinthians won, it would be the champion of the Robertão [Roberto Gomes Pedrosa, a tournament that was equivalent to the Campeonato Brasileiro at the time]. Corinthians lost and Palmeiras

What is happening around the world

07-09
2017

A new batch of bottled cocktails, a rock legend releases an album after 25 years, Triptyque has a new building in São Paulo, Zegna puts on a show in Milan, Hermès opens a new boutique in Brazil, and other new arrivals

TESTO Artur Tavares



Christian Cravo in São Paulo

Photographer Christian Cravo is bringing to São Paulo the exhibition “Shadows and Light,” the result of several travels around African countries that started in 2011. After releasing a book documenting the destruction of Mariana, a city in Minas Gerais, Brazil, last year, Cravo turned to such countries as Namibia and Tanzania, registering the local fauna and flora – the human figure is not present and, as such, the ethnographic, dramatic and performative aspects of his previous work are replaced by a drier, more economical morphology, one which dispenses with humanist postulates and emphatically focuses on image construction, with its intrinsic issues of light, time and space. The vernissage will take place on August 6 at Dan Galeria, located on Rua Estados Unidos. The artist is also releasing a luxurious book with a compilation of pictures he took in Africa on the same day.

A new Triptyque in Vila Madalena

The São Paulo-based architecture firm Triptyque has a new project in São Paulo. The residential complex Arapiraca is installed in an area of 86,100 ft² [8,000 m²] in the neighborhood of Vila Madalena. The Arapiraca has eight buildings randomly distributed, each with an independent entrance, but the angles guarantee the best views and efficient optimization of natural light and ventilation. With ample decks and high ceilings, the units range from studios to triplexes and can have different configurations.



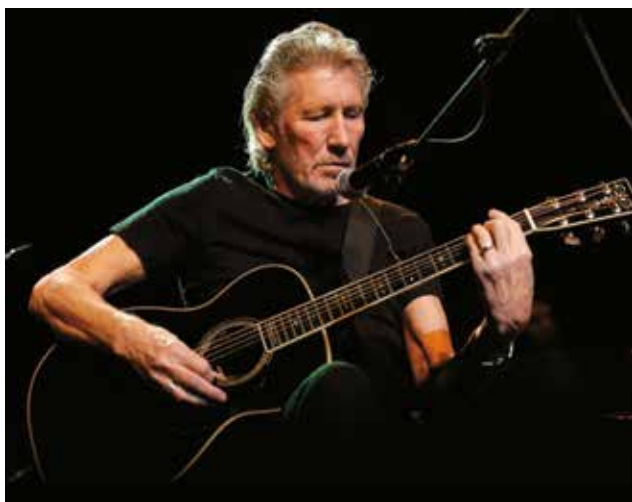
Second batch

Founded by renowned bartender Alê D'Agostino, who spent 18 years in charge of the bar at the São Paulo restaurant Spot, Apothek Cocktails & Co. sells drinks in lovely bottles with artisanal touches. The first batch released by D'Agostino had classic negroni and some variations made with sherry, a touch of maraschino, and yet another that replaced the gin in the formula with cachaça. The second batch, which became available to customers in late June, has new options. Some of the products are made with Amázzoni, an artisanal Brazilian gin. In the summer, D'Agostino will introduce his gin and tonic. Incidentally, the mixologist is creating his own tonic water.



Roger Waters in a political tone

English singer Roger Waters, former leader of the seminal band Pink Floyd, released the album *Is This the Life We Really Want?* in early June. It's his first album of new material in 25 years. Deeply engaged in social and political causes around the world, in this new work, Roger Waters harshly criticizes American president Donald Trump, whose voice is featured on the track that gives name to the album, and also discusses the civil war that has consumed Syria since 2013.





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Rolex innovates the architecture in Dallas

In partnership with Japanese architect Kengo Kuma, Rolex will inaugurate a building with an area of 136,700 ft² [12,700 m²] in Dallas, US, in a few months. With seven floors, the structure will be the new headquarters for the Swiss watchmaker in the country. Kuma, who designed the National Stadium in Tokyo — which will be the venue for many Olympic events in 2020 —, and the recently inaugurated the Japan House in São Paulo, developed a building characterized by a façade composed of terraced pavements that turn gradually, creating a twisted structure. The uneven arrangement of the floors allows for the creation of green terraces on several levels. In addition to an area of 55,970 ft² [5,200 m²] dedicated to offices, the tower will have meeting rooms and common spaces. The new Rolex headquarters is the first project by the Japanese architect in Dallas. Sadafumi Uchiyama, a fellow countryman of Kuma, is responsible for the landscaping.



Detox in Switzerland

genetic test, which will indicate the paths to detoxification, nutrient absorption and elimination, and potential cardiovascular risks. The meals are prepared with fresh, local ingredients, accompanied by Swiss detox teas. Lastly, the spa at Clinique la Prairie, selected the world's best spa in 2016, offers a series of result-driven treatments to make customers relax, stimulate circulation and eliminate toxins stored in deep tissues.

Considered one of the world leaders in preventive medicine, Clinique La Prairie in Montreux, Switzerland, is introducing its new Detox program. For a week, anyone who participates in the retreat will reset their mind and body, eliminate toxins and kick-start a healthier lifestyle. The process starts with a medical check-up and a

More Hermès in Brazil

Maison Hermès opened its third store on Brazilian soil, and the second in São Paulo. After Shopping Cidade Jardim, which welcomed the French store eight years ago, now it's time for Iguatemi to have a boutique of the brand. With an area of 1,990 ft² [185 m²], this is the only stand-alone store in the mall, occupying an entire wing. Its white façades surrounded by four corridors are inspired by Brazilian architecture from the 1950s. The project was designed by the French firm RDAI, with Denis Montel as creative director. To compose the setting, they used natural materials like cabreuva wood for the furniture pieces and decorative panels. The interior features an open-concept design, divided by a wall that separates the ready-to-wear central area from the space dedicated to leather items, saddlery, jewelry and watches.

Zegna stands out in Milan

The main highlight at the Milan Men's Fashion Week was Ermenegildo Zegna, which introduced its collection for the 2018 summer with a warm color palette, modern cuts and extremely light fabrics. The pants have oversized silhouettes, presented with rolled hems, and the jackets are shorter than seen in previous collections by the Italian brand. Zegna's new fashion designer, Alessandro Sartori, showed all his potential for the first time at the head of the maison. Starting next summer, Ermenegildo Zegna will be synonymous with cooler, more modern men.



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What's cooking at home

07-09
2017

New cocktails with gin at Baretto, Fasano Al Mare with seasonal ingredients, Restaurante Fasano in the Michelin Guide, Fasano Rio's 10-year anniversary, and other new arrivals

Once more, Fasano receives a Michelin star

The Guia Michelin Rio e São Paulo 2017, a food publication that selects the best restaurants in São Paulo and Rio de Janeiro, has once again awarded Restaurante Fasano with a star, in its third edition. The restaurant, which has been celebrating Italian cuisine traditions with creative and contemporary reinterpretations since 1982, created a new pasta tasting menu with five classics from different regions in Italy. Among the highlights are the guinea fowl agnolotti with burrata and cherry tomato cream, the Alaskan king crab and clams fettuccini, and the paccheri with classic Genovese sauce.



Gin in the spotlight at Baretto

Drinks made with gin remain quite popular in the São Paulo mixology scene. Bartender Walter Bolinha, of Baretto, located in the Hotel Fasano São Paulo, added two new arrivals to the house's menu. The first is the Cover Club, made with gin, berries and lime juice. The second is the colorful Aviation, made with gin, maraschino liqueur, violet liqueur, and lime juice.



A sure destination in Angra

For people who like exclusivity at Brazilian seaside resorts, FRAD.E's Spot Beach Club in Angra dos Reis is a sure destination. There, members can enjoy the best pool on the Brazilian coast, in a setting that combines the beauty of the ocean and the forest with the curves of FRAD.E's natural architecture, where the crystal-clear waters with diverse marine life are perfect for incredible dives and boat tours that feature charming surprises, like coral reefs, fish, turtles and dolphins. The Spot offers Fasano food and bar service, a spa, adult and kid pools, a gym and a kid's club. More than a place, the Spot is an experience, where you have unique moments and can enjoy exclusive services, for members and guests only.



New chef at Parigi

In June, Bistrot Parigi – installed in Shopping Cidade Jardim – experienced a change that promises to bring good news to the house. Restaurateur Rogério Fasano invited Brazilian cook Luiz Emanuel to be the restaurant's new chef. The former owner of Allez, Allez!, he was selected as a revelation chef by Veja São Paulo and has worked at such eateries as Le French Bazaar and Félix Bistrot.



**AS MELHORES MARCAS
E OS MAIORES DESCONTOS
EM UM SÓ LUGAR.**

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CAROLINA HERRERA

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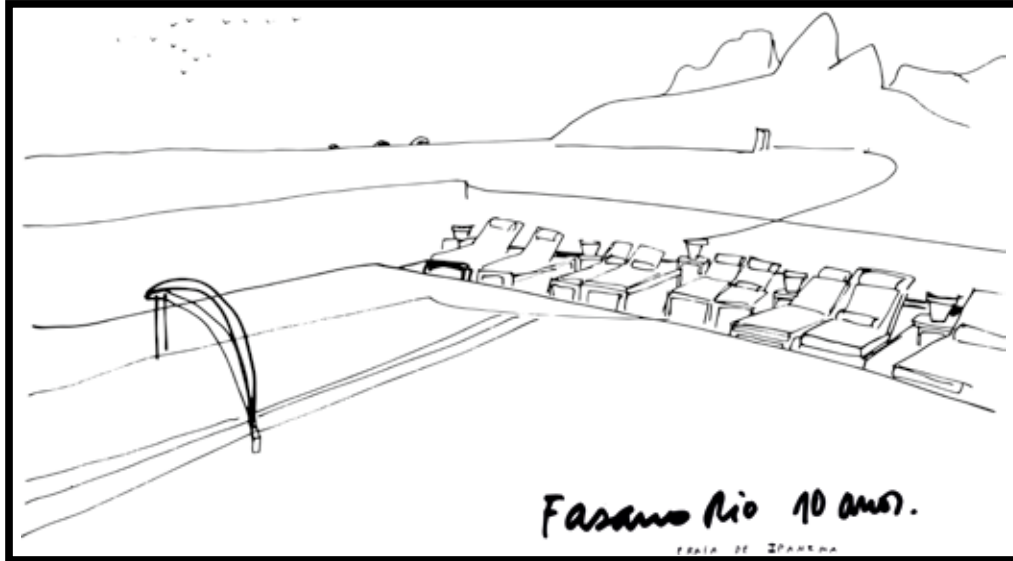


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Fasano Rio is celebrating its 10th anniversary in the Marvelous City

Over 10 years in Rio de Janeiro, Hotel Fasano's relationship with the Marvelous City has been one of collaboration and inspiration. With this in mind, we will promote a series of commemorative actions and events throughout the year, to celebrate the privilege of "being a Rio native." One of the most renowned illustrators in the world was invited to create a collection of drawings and a special logo for the date. Born in Rio, Filipe Jardim has a style that translates the city's spirit and also aligns with the aesthetics and style of the Fasano brand. For the project Fasano Rio's 10th anniversary, Jardim drew inspiration from an inevitable cliché in the city, the iconic view of Morro Dois Irmãos. The artwork will be part of the celebration's visual identity and be featured in all print and digital material for the campaign, in addition to pieces especially created for the occasion, like stamps and postcards.



New breakfast options at Fasano Rio

With an incredible variety of dishes that compose our international breakfast and quintessential Brazilian ingredients, the breakfast menu at Fasano Rio is receiving special touches and some traditional Rio treats. One of the main attractions, the Fasano Eggs Benedict are classics made to order. Hot and creamy, they come with steam-baked bread, crunchy on the outside and smooth on the inside, with Canadian bacon filling. The final addition is a Dutch sauce, made with warm mayonnaise and clarified butter, sprinkled with chives. The traditional tapioca brought from Bahia can have banana, coconut, cheese or chocolate filling. Another important representative of Brazilian food, fresh açai is extremely refreshing. Also, the omelet is made with free-range eggs and smoked pork belly. Classic cold cuts, smoked wild salmon, and sweet bread and salty pastries produced by the Fasano bakery top off the extensive menu. Want more? The cornmeal cake with natural strawberry jam and the 70% organic chocolate bread are among the options that can be topped with natural syrup of berries, organic granola, dried fig, jams, and honey from Minas Gerais. Breakfast at Fasano Rio is served every day in the restaurant's dining room – but guests can also opt for a table on the veranda, which has a view of the ocean.



Package for cold days at the Fasano Boa Vista

To celebrate the arrival of winter, Hotel Fasano Boa Vista introduced a special package to help guests keep warm. Among the amenities and services included are lit fireplaces in the suites, fondue, blankets from the brand Paola da Vinci, movies with hot chocolate, special discounts at SPA Boa Vista, among others. Check out the options on our website.

Fondue to keep warm this winter

The restaurants Parigi and Bistrot Parigi and Hotel Fasano Boa Vista are celebrating the arrival of winter with irresistible fondue options. Among the highlights are the Fondue Savoyarde – Emmentaler cheese with Gruyère, white wine and Kirsch liqueur –, the Fondue Brasseur – the Savoyarde recipe with Dijon mustard and dark beer –, and the Piemontese – fontina cheese, white wine and Kirsch liqueur. Buon appetito!





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What a car!

TEXT Luciano Ribeiro

We tested the new Volvo XC90 T8 Hybrid, the safest and most intelligent car that you can have

I don't care for cars. It's not that I don't like them; I'm just indifferent to them. I've never read a magazine on the subject, and I'm not impressed by horsepower. Since I bought an electric bike two years ago, I've been angry with traffic jams and imagining what I would do on two wheels to escape the long lines – wrong way, sidewalk, whatever. So, you may be asking yourself, why a guy like me decided to write an article about the Volvo XC90 T8 Hybrid? Also, with so little reference, how can I convey credibility?

While I don't care for cars, I love design. While I don't enjoy speed, I'm always alert to the developments in the automotive industry – unlike record labels and even publishing houses, which fought evolution, the main automakers seem to walk hand in hand with new technology. While driving is not

20



**"This car practically drives for you
– and this is quite surprising"**

my cup of tea, mobility is. And though Volvo delivers robust, potent and fast cars, the Swedish seem to value design, comfort and safety even more. The brand won me over when it announced that its main objective was zero fatal accidents by 2020. I already liked the design of their cars – it's hard to compete with the Scandinavian in this area –, but, as someone who opted to move around São Paulo by bike, I'm glad to see a company in the industry putting lives above all else.

My experience with the XC90 hybrid lasted a weekend. I drove to Campos do Jordão, where I was able to test it on highways and dirt roads. This car practically drives for you – and this is quite surprising. On the well-signed Rodovia Carvalho Pinto, I determined the distance I wanted to maintain from the vehicle that had just overtaken me. You can do this by using the buttons on the steering wheel. Done, the car follows the vehicle ahead with a digital precision. The machine detects when the other is speeding up or slowing down even before you do. And it follows the other perfectly – however, the driver is still required to put their hands on the steering wheel every 40 seconds. The machine is also capable of detecting accidents, stopping and adjusting the seatbelts for the whole family automatically.



VOLVO XC 90 T8 HYBRID (2017)

LENGTH	4,95 M
WEIGHT	2.319 KG
SOUND SYSTEM	18 BOWERS & WILKINS SPEAKERS
INTERIOR	LEATHER
CAPACITY	FIVE PASSENGERS
ENGINE	2.0 DRIVE AND TURBO
ACCELERATION	0 A 100 KM/H IN 5,6 SECONDS
HORSEPOWER	407 CV
MAXIMUM SPEED	230 KM/H
TRANSMISSION	8 MARCHAS
PRICE	STARTING AT R\$ 456.950



The car features driver assistant technologies with blind spot alert, lane keeping aid and adaptive cruise control with pilot assist, a semi-autonomous driving

mode at speeds up to 80 mph [130 km/h].

And, believe me, being stuck in traffic was a delight. Coming back from Campos do Jordão, with traffic ranging from slow moving to sitting in one place for hours, the car seemed magical. I was resting while looking at the steering wheel. My only job was to press a button for the car to move. I was more interested in my Spotify playlist, which was blasting from 19 Bowers & Wilkins speakers, which offer a clear, realistic sound.

The XC90 T8 hybrid has leather seats with heating system and a heads-up display which projects the information that you need to know on the windscreen. I can say that I had never driven a car so intelligent before. Volvo is closer to the future. Soon, drivers won't be necessary anymore.





GOOD EYE...

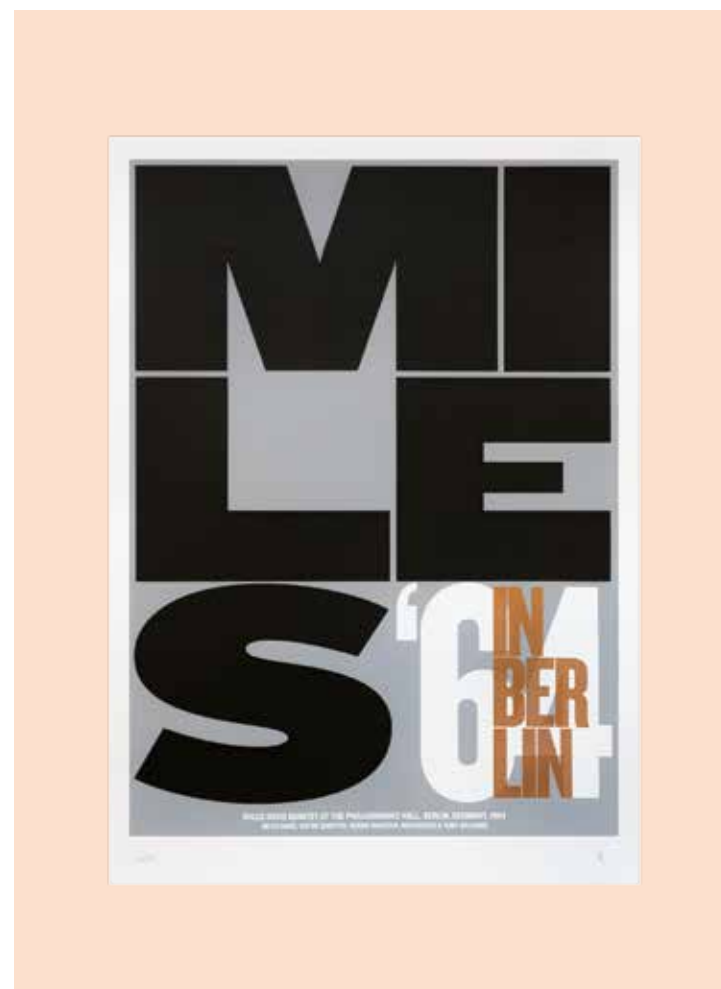
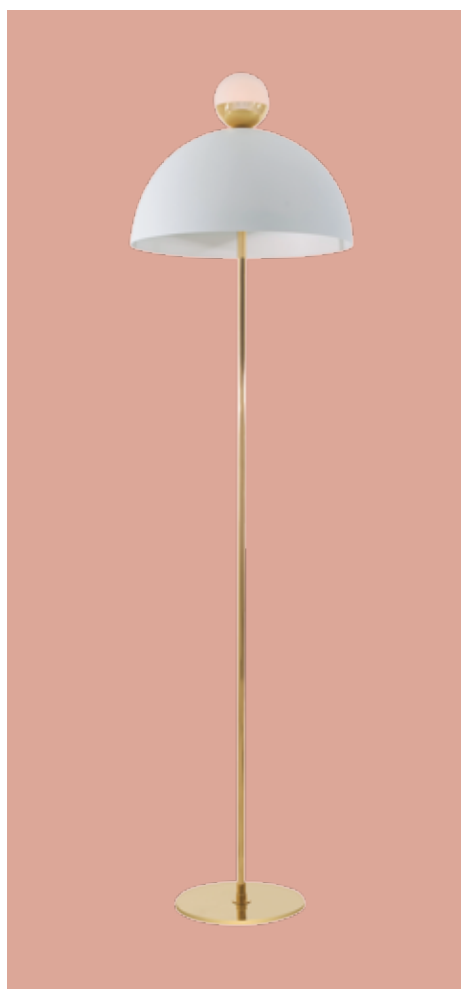
FERNANDA



CRISTINA

Corriere Fasano

Fernanda Rezende and **Cristina Rogozinski**, part-owners of Amoreira, one of the coolest décor stores in São Paulo, search for the best items in the city: everything from a Miles Davis poster to a lamp made by designer Ana Neute



Flamingo ring, 18k gold plated, hand enameled and adjustable, available at Amoreira, amoreira.com.br. **Necklace** made with porcelain shell, Lane Marinho, cargocollective.com/lanemarinho. **Poster** Miles in Berlin, part of the project Jazz Gigs, whose main elements include a minimalist graphic design and jazz, available at BG 27, bg27.com.br. **Guarda-Chuva lamp**, made by designer Ana Neute, ananeute.com. **Note Doc Case** from Escuredo blends leather with laser-cut and engraved acrylic buttons, adding a contemporary vintage touch to the piece, escuderoonline.com.br. **Pan rest** kit with 3 copper pieces, available at ,OVO, ovo.art.br

The Singleton Glen Ord It has a fruity, vegetal flavor, due to the maturation in both American and European oak casks. Made in the Highlands, it also features touches of brown sugar and candied fruit. **Cardhu** Cardhu has been produced in Speyside for around 200 years. The lavender grown there offers a unique aroma, enhanced by the caramel from American oak casks. **Talisker 10** From the Talisker range, the whisky available in Brazil is aged for 10 years in American oak casks. Made on the Isle of Skye since 1830, it has a maritime, smoky flavor. **Glenkinchie** Straight from the Lowlands, Glenkinchie has citric notes and a sweet touch that resembles vanilla. The American oak casks add floral and herbal notes. **The Macallan Ruby** The highlight in the 1824 range, the Macallan Ruby is matured in sherry oak casks first and then in oak casks - always new.



While the Brazilian mixology scene is experiencing a gin boom, whisky can be considered a timeless gem and the spritz that most represents tradition in the liquor world. One of the countries that most consume blended whisky in the world, Brazil has been receiving renowned single malts made in Scotland.

The country in the United Kingdom has been producing excellent single malts since 1974, when the first distillery was founded there. Unlike blended whiskies, single malts are made from just one type of grain, usually barley. Blended whiskies are a mixture of different whiskies, which can be made from corn or wheat, for instance.

Scotland is traditionally divided into four different regions that produce single malts, each with its own terroir, which contributes to the liquors' unique flavors. The whiskies produced on the islands, for instance, have maritime,

smoky notes. In the Highlands, the largest producing region, the single malts are more versatile: they can have fruity, floral or even wood notes. Speyside, in the north, is home to more than half of the country's distilleries, with whiskies that have vanilla and walnut tones. Lastly, in the Lowlands, in the south, they hardly use peat to dry the barley, resulting in more enhanced grain flavor.

For the production of single malts, it's essential to use high-quality products, from the water to the grains, including the casks for the maturation process. External factors, like the flora or even the sea breeze, are also crucial. This kind of whisky should be served neat, preferably without ice, even though neophyte bartenders have been creating cocktails with some varieties. These are a few of the best single malts that can be found on the shelves in Brazil.

TEXT Artur Tavares

SINGLE MALT

Essential Italy

Check out the best tips of the country selected by the team at Teresa Perez Tours

An international destination that has a guaranteed spot in the hearts of Brazilian tourists, Italy has riches in each of its 20 regions, which have maintained unique traditions and culture. It's a place of stories and myths that intermingle in a unique, almost palpable atmosphere. Whether in Tuscany, Venice, Milan or the timeless Florence, Italy surprises visitors with its infinite historic and cultural riches, its diversity of customs and traditions, as well as unparalleled landscapes, many enhanced by inaccessible mountains and valleys. With these tips from Teresa Perez Tours, romance takes shape, inspired by the past of many people. Check them out:



FASHION AND DESIGN IN MILAN

Modern Italy is represented by Milan. An essential destination for some of the main designers and architects from around the world, the city presents what's new in fashion and design. Unveiling the stories of centuries-old streets while checking out bold furniture stores and buildings in the city is experiencing Milan intensely. Mandarin Oriental Milan occupies four 19th-century historic buildings, just steps away from the La Scala Theater and Via Monte di Pietà, a privileged location in the city. The hotel's interior design is the work of Italian-born Antonio Citterio, who's one of the most famous designers in the world.

TUSCANY AND VENICE, PERFECT FOR ROMANCE

The region of Tuscany is filled with villages that seem to have stopped in time, with verdant fields as far as the eye can see, and hotels and castles that can host small and big ceremonies, like the Castello del Nero. So diverse and stylish, it has become a synthesis of the Italian way of celebrating love. Meanwhile, visiting Venice (photo) is getting inspired and surrendering to the magic of a place with "water streets," which won't disappoint any expectation you might have. Its glorious past can be seen at each corner and, under many aspects, it seems to still be present, like

a mirror of the wealth amassed by the country over centuries of power over the Mediterranean. In the city, visitors can find beauty and history on every corner, like on the private island of San Clemente, which is where the iconic hotel San Clemente Palace Kempinski, a few minutes by boat from Piazza San Marco, is located.

ARTSY FLORENCE

The birthplace of the Renaissance and maybe the city that most represents the traditional Italian artsy spirit, Florence is located by the banks of the charming Arno River. It truly is an outdoor museum: visitors can find art on every corner, in the buildings, monuments and bridges. One example is the hotel Villa Cora: this 19th-century structure is an architectural gem, located near Giardino di Boboli, a region known for its natural beauty. A true compliment to the city's artistic past. In the late afternoon, Florence is even more special, with its architectural heritage shining next to the calm waters of the Arno River.

WHO CAN TAKE YOU

With 26 years of experience, Teresa Perez Tours specializes in creating personalized itineraries. With locations in São Paulo, Belo Horizonte and Brasília, the agency has been gaining recognition, winning several international awards. teresaperez.com.br

Affective memory

TEXT Paula Queiroz PHOTOS Leka Mendes PORTRAIT Raphael Briest

When she is not at Triptyque, one of the main contemporary architecture firms in Brazil, architect Carol Bueno spends her free time on the deck of her apartment, enjoying the view of the city with her daughter Zoe.

She found this penthouse on the top floor of a building in the neighborhood of Jardins in São Paulo in 2012, and it was love at first sight. The former owner was a musician and had two grand pianos, where she used to practice. Bueno always loved pianos and found this story quite special. She renovated the apartment in record time. “When I bought this apartment, I had just found out I was pregnant, and my daughter would be born in September. I needed to move before she was born. So in five months we gutted the apartment and renovated it. And everything worked out fine

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“I believe décor is like a set for our lives, and I don't believe in décor without some kind of story”

in the end,” Bueno recounts.

One of the most significant changes the architect decided to make in the apartment was to invert its entire layout. “I wanted to turn the apartment to the other side, facing the low portion of the neighborhood of Jardins, which is a magnificent view from up above,” she says. The building was built in the 1970s and, at the time, the apartments' social areas had a view of Trianon Park and Avenida Paulista. But as other buildings popped up, this view was com-





Chic items Left, different angles of the penthouse, with a burnt cement fireplace and stools designed by Lina Bo Bardi. Below, a panoramic view of the space, which overlooks the neighborhood of Jardins. And detail of the dining room with furniture pieces from Vitra, works of contemporary art and her china collection. On the side page, a portrait of Bueno in her favorite place in the house

pletely blocked. Bueno not only pays attention to the content of projects but also believes in the importance of optimizing the use of space, to make coexistence easier and better.

The lower floor has a more intimate story and is known as the play area. It's where the bedrooms, kitchen, dining room and TV room are installed. Meanwhile, the upper floor is where Bueno likes to hang out and relax. To create a cozier space, she knocked down all the walls. This way, she can use this open area more freely while taking advantage of the view.



“A lot of items have been with me for a while. Everything that's good and historically important I take with me whenever I move. They are like little pieces of me”

Bueno's relationship with her objects, furniture pieces and works of art is intense. She's a great collector and believes that all these items can tell her story. The most valuable pieces crossed oceans and borders and now are part of this apartment's décor. “I believe décor is like a set for our lives, and I don't believe in décor without some kind of story,” she sums up.

“A lot of items have been with me for a while. Everything that's good and historically important I take with me whenever I move. They are like little pieces of me. I've lived in Switzer-



land, Italy and France, and moved back to Brazil in 2000. Thus, I didn't buy things for this apartment; I have been assembling the décor of my life gradually, piece by piece," Bueno affirms.

In the kitchen, a wood cupboard from the 1800s, with marquetry detailing, and a precious china collection with approximately 400 years of history are in perfect sync with works of contemporary art and furniture pieces from the Swiss brand Vitra. Buenos says that she inherited the porcelain ware from her father, who was an experienced collector, and that alongside modern works, these pieces tell a story that goes from 1600 to the present day. The mix continues on the upper floor: stools designed by architect Lina Bo Bardi and chairs created by master Jean Prouvé share space with industrial-style stools and tables found in antique shops all over the world, in addition to pieces designed by Bueno herself. "All these objects reflect important moments in my life and help to tell my story," she concludes.



Artsy Above, the stair wall reveals some important works of art that tell the story of her daughter Zoe, including a piece by a Danish artist and another by a Brazilian artist with similar proposals. Side photo, collection of books in the TV room. And, below, details of the play area, as they call it, and a relaxing space on the deck



The man behind the myth

TEXT Rodrigo Mora

Enzo Ferrari lost a brother to war, was ignored by Fiat and, accidentally, helped to found Lamborghini. Learn more about the Italian man who will have his story told by filmmaker Michael Mann next year

Enzo Ferrari, a pioneer in combining the world of racing and the development of super cars for speed addicts

What to expect from the much-anticipated movie about Enzo Ferrari?

Filmmaker Michael Mann has been planning a movie about Enzo Ferrari's life for 17 years now. The feature film should be released in 2018, with Hugh Jackman playing the commendatore. Having to wait this long is bothersome, but there are only so many delays to make a movie with facts that, even almost 30 years after his death, still surround Ferrari's soul.

It won't be the only biopic about the man who was probably the most controversial and intense automobile designer and founder of a motor racing team of all time. Ferrari, an Italian TV mini-series produced by Carlo Carlei in the early 2000s, presents the essence of Enzo Anselmo Ferrari, born on February 18, 1898 in the suburbs of Modena, Italy. But what does Mann, who directed such movies as *The Last of the Mohicans*, *Miami Vice*, and *Heat*, among others, have to say?

Alfredo Ferrari had a somewhat prosperous business manufacturing metal parts and, just like any traditional father, he wanted to pass on the family business to his sons, Enzo and Alfredo. His plans didn't work out: Alfredo, Enzo's brother, died in World War I in 1916, shortly after his father's death.

Enzo took after his father's love for motor racing. For the family, racing was the personification of bravery. It was the only life a real man could lead.

Without the family business, recovering from a disease that almost killed him during the war – and also got him discharged from Italian service –, and professionally rejected by the Agnelli family, owner of Fiat, all Enzo could do was follow his dream of becoming a driver. He made his debut in the 1919 Parma-Poggio di Berceto hill-climb race, driving a 2.3-liter 4-cylinder C.M.N (Costruzioni Meccaniche Nazionali). Enzo finished fourth.

In the following year, he drove Alfa Romeo cars in the competitions. In 1925, he was made a Cavaliere Ufficiale for his achievements. In 1927, he was awarded the title of Commendatore. And he still hadn't founded his company.

Scuderia Ferrari was created in 1929 as Alfa Romeo's racing branch. In his last race as a driver, Enzo was at the wheel of an Italian car. The decision to retire came after the birth of his first son, Alfredo



The first Ferrari racing sports car made its debut on March 12, 1947. With a 1.5-liter V12 engine, the 125S shifted patterns for the era's vehicles.

“Dino” Ferrari, on January 19, 1932.

His partnership with Alfa Romeo ended in September 1939, and from that moment on, Enzo was obsessed with creating his own cars for Scuderia Ferrari. As an irony of fate, Enzo used Fiat models – yes, the company that had refused to hire him decades before – as a base for his bolides.

The first Ferrari racing sports car made its debut on March 12, 1947. With a 1.5-liter V12 engine, the 125S shifted patterns for the era's vehicles. Scuderia Ferrari won its first important championships in the late 1940s and early '50s: in the mythic Mille Miglia in 1948, the 1949 24 Hours of Le Mans, the Formula One in 1951, and the world title in the

main category of auto racing in 1952.

However, his success on racing circuits was expensive, and selling high-performance cars to fund his participation was not enough. In 1969, another twist of fate: Enzo was forced to sell 50% of his company to Fiat.

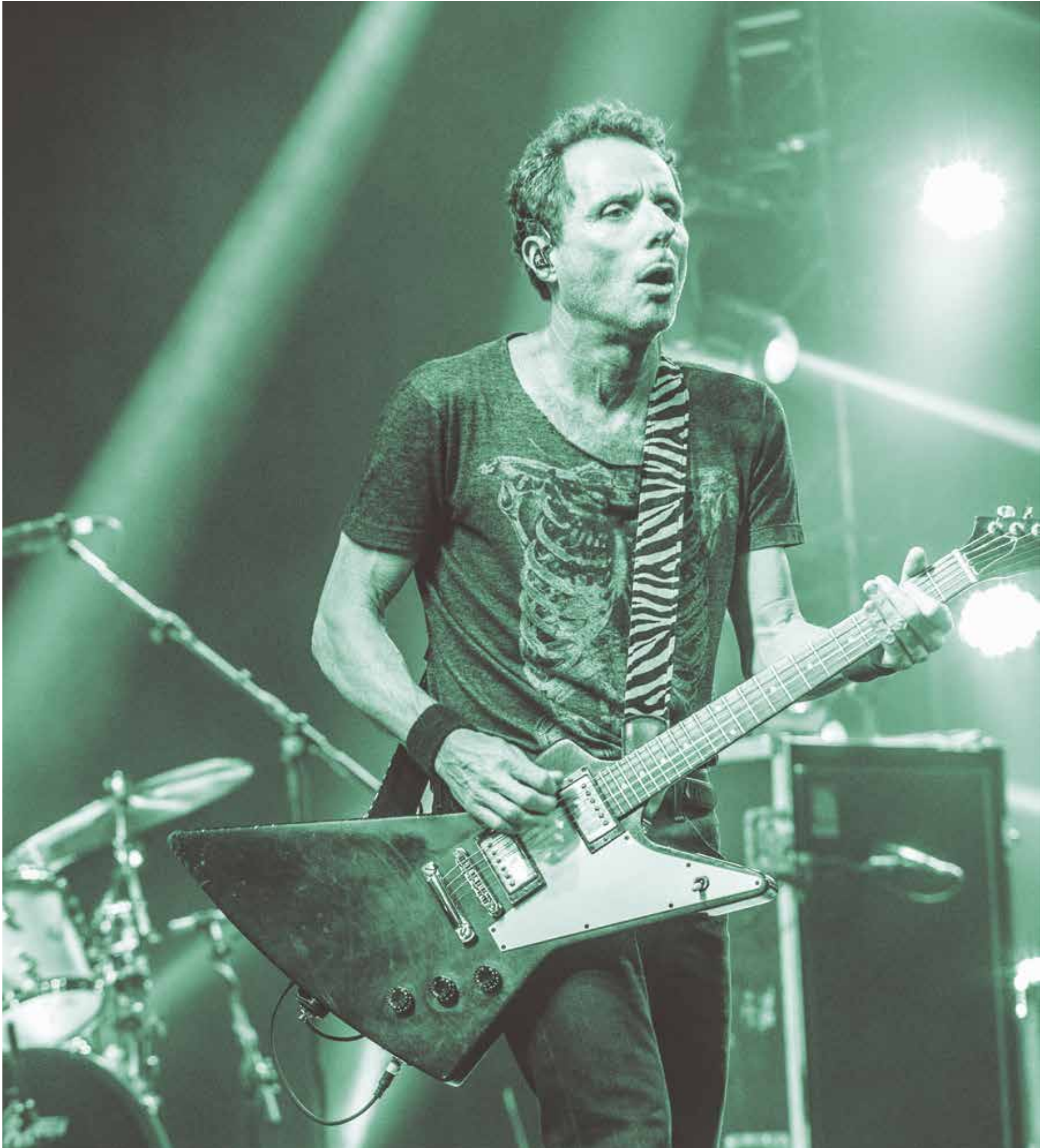
Enzo's personal life was full of drama. In addition to the deaths of his father and brother, the commendatore had a troubled marriage, and, tragically, his son Dino died from muscular dystrophy at the age of 24. Unhappy with Laura Dominica, Enzo had another family with his mistress Lina Lardi, with whom he had his second son, Piero.

Mann might also include facts that happened after Enzo's death, on August 14, 1988, at the age of 90. Maybe the most peculiar is a recent “posthumous kidnapping” attempt. In late March, Italian authorities disrupted a scheme to steal Enzo's body from San Cataldo Cemetery and hold it for ransom. According to the authorities, 34 people were arrested.

I hope the movie comes out soon. There's no lack of stories about the life of Enzo Ferrari. Like the one involving Ferruccio Lamborghini – yes, it's true, not a rumor, that the tractor manufacturer decided to make his own sports cars after he was disappointed at his newly bought Ferrari – and even more so at Enzo's reply: “What does a tractor maker know about super cars?”

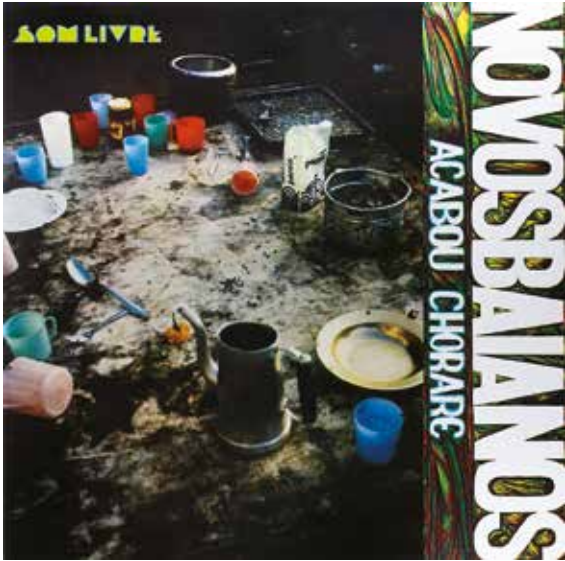


MY TOP 10

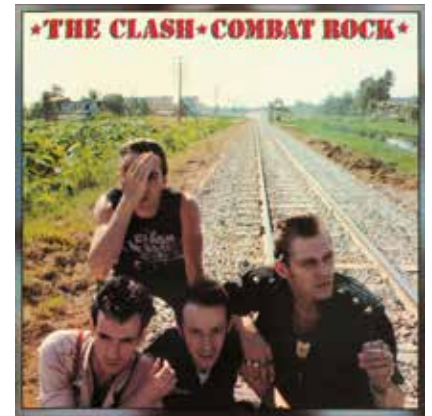


On request from Corriere Fasano, **Tony Bellotto**, guitar player for the Titãs, author and songwriter, lists his 10 favorite albums. Joe Strummer's band appears twice: with *London Calling* and *Combat Rock*. But Bellotto's eclectic taste also includes the classic *Kind of Blue*, by Miles Davis, and even the Pretenders

Novos Baianos. *Acabou Chorare.* "They proved that Brazilian rock exists!"



Jorge Ben. *Tábua de Esmeralda.*
"Ben Jor, the best Brazilian guitar player."



The Clash. *Combat Rock.*
"The Clash showed that you need to be angry to make rock'n'roll."

The Pretenders. *Learning To Crawl.* "I have a special fondness for this album. Back on the Chain Gang is about my life."



Bob Marley. *Natty Dread.* "Bob Marley renovated rock'n'roll."



Gilberto Gil. *Refazenda.* "The lesson by Tropicália."

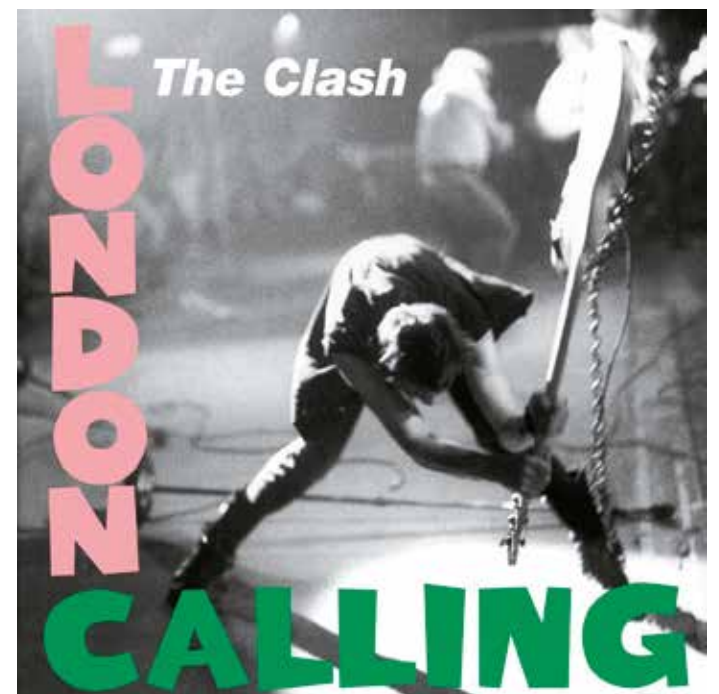


Caetano Veloso. *Transa.* "A great album by Caetano composed during his time in London."

Jeff Beck. *Blow by Blow.* "Essential for any guitar player."



Miles Davis. *Kind of Blue.*
"The best album of all time. Miles Davis is the Mozart of our era."



The Clash. *London Calling.* "The Clash proved that punk rock can have more than three chords."

WELCOME TO HONG KONG

TEXT Tatiana Cesso, from Hong Kong

Hong Kong is a city with many identities: on the one side, the heritage of a colonial past under British rule, marked by highways and bridges named after the royalty; on the other, skyscrapers that make up the profile of a metropolis that's quintessential modern China. Considered one of the most important business capitals in Asia, Hong Kong has everything globetrotters want – however, following the locals is still the best way to define an itinerary without the clichés of travel guides.

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ACCOMMODATIONS

THE UPPER HOUSE – From the Swire Hotels chain, a kind of local Fasano Group that will open its first location in Miami soon – has spacious rooms, which is rare for the local standards. Try the menu at the Café Gray Deluxe, created by Swiss chef Gray Kunz. The hotel's location is perfect for anyone who wants to explore the central region. upperhouse.com

SHOPPING

SHOE ARTISTRY – How about investing in a made-to-order pair of shoes designed by Hong Kong-born artisans? This is the proposal at this charming shoe store

located in the neighborhood of Mong Kok. Notice: customers need to book an appointment and wait up to a month for the final product, which can be shipped overseas. shoeartistry.info





On the previous page, the Art District in Hong Kong. On this page, clockwise, one of the classic colorful signs; the workshop at Shoe Artistry; pork belly and salad rolls at Mott 32; and the interior of the PYE store

IT'S CHINA, BUT IT ISN'T

The city was a colony of the United Kingdom for 156 years, until 1997, when it was returned to China. The socialist country agreed to let Hong Kong keep its political regime and capitalist system, as well as its own currency (Hong Kong dollar) and freedom of the press, for 50 years - until 2047, the territory is part of China, but is autonomous. In Hong Kong, Cantonese and English are the most popular languages, while Mandarin is the official language in the rest of the country. Notice: travelers from around 170 countries, including Brazil, don't need a visa to enter Hong Kong, but they still need one for the rest of China.



PMQ – This historic building is one of the most prolific creation centers in Hong Kong. There, artists work in open studios and offer items that range from fun souvenirs to fashion accessories. Next to the PMQ, visitors will find cafés, street markets and galleries on Hollywood Road. pmq.org.hk

LANE CRAWFORD – This hundred-year-old department store is an icon of the local luxury market. They have collections from such brands as Lanvin, Valentino and Givenchy, and design pieces made by Asian artists, like Jason Wu. lanecrawford.com

PYE – A This company only uses cotton grown on their farms to make their products. Anyone traveling first class with Cathay Pacific will have the pleasure of wearing PYE's soft pajamas, a courtesy to passengers. pye.com.hk

by Swiss chef Gray Kunz, serves Western haute cuisine with a breathtaking view of Victoria Harbour. Reserve some space for the delicious chocolate desserts created by the chef. upperhouse.com

GETTING THERE

Cathay Pacific doesn't have direct flights from Brazil to Hong Kong, but via Europe or the US, travelers can enjoy the services offered by the airline which was named the world's best carrier in 2014 by Skytrax. First-class and business passengers have exclusive lounges – in Hong Kong, the area has private cabins and showers and offers free massage. The on-board menu has Western food and Chinese classics – the dim sum won't disappoint you. cathaypacific.com



EATING OUT

MOTT 32 – They serve everything from the popular dim sum – small portions of fried or steamed foods, like shrimp, meat, vegetables and spring rolls – to the succulent char siu, traditional Chinese barbecue. Try the classic Peking duck. mott32.com

LITTLE BAO – They serve sandwiches made with Asian bread with meat and vegetable filling. The pork options are the best. little-bao.com

CAN'T-MISS – Café Gray Deluxe, owned



Restaurants and restaurants

TEXT Rogério Fasano

Rogério Fasano believes that his profession is at risk and fears for a future with only chefs' restaurants: "Everybody loves to create, but it takes a lot of talent. And people like that do not sprout from the soil like mushrooms"

These days, we tend to classify everything. We need a "superior" approval, something meaningful that sets us apart. The most obvious way to do this is to select the best restaurant or best chef in the world – still, no criterion is fair enough to arrive at a verdict.

I've always thought that the star system created by Michelin is more likely to be realistic than any other ranking. I'm a huge fan of the renowned Zagat Survey, which has many unique characteristics: one of the main ones is that the people who review the establishments are the residents of the analyzed cities. They select the best food and also point out their favorite places, the ones with more history, the most classic, the most creative, with the best cost/benefit ratio. This allows you to choose a restaurant by analyzing two or three criteria instead of just one. I love to leaf through the guide and look for a restaurant that has an exceptional food rating, and, at the same time, is one of the most beloved eateries in the city. In other words, a place where I'll eat well and be able to learn a little more about the city I'm visiting – something that's not possible at many starred restaurants around the world, as you'll never see local customers there, which is very odd.

Not rarely, these restaurants lose their main reference, which are the local customers, having instead waitlists of over a year for foreign customers. They prefer to serve this avid clientele, who come in search of the status of saying, "I've visited this restaurant," more than the food itself. These establishments, most of the time, usually have something that I don't like, as they're only interested in precision and technique. They have cold dining rooms, pretentious service, and a lot of cell phones taking pictures of olives. Imagine an Italian restaurant whose clientele is comprised of 95% "non-Italians" – it will definitely have little to offer me.

You have obviously realized that the person writing this text is a restaurateur, not a chef – I advocate for my profession, as I'm afraid it will end, that in the future we'll only have restaurants owned by chefs. We'll lose those restaurants



Beside, the classic bolitto misto served at Parigi and Gero; and below, the interpretation of the dish by the chef Massimo Bottura

that place the same value on cooks and chefs, as in reality, these days, few people want to cook. Everyone loves to create, but it takes a lot of talent and, as we know, really talented people don't just sprout from the ground like mushrooms. "Danger! Danger!" as the amazing robot from Star Trek used to say, to Mr. Spock's despair.

Dear readers, don't let yourselves be influenced by "absolute truths," because they don't correspond to reality. In this field, there are many different lines, and they all deserve your attention and respect, as dedication to this profession requires a lot of effort and extremely hard work. We, restaurateurs, invented restaurants. We are as relevant to the culinary arts universe as starred chefs – these distinctions are misguided; we are the ones who valued our chefs in the past. Trust me, all my 10 favorite restaurants in the world were opened by restaurateurs and, sometimes, by a whole family of restaurateurs. Incidentally, every time a very creative chef is asked what's their favorite dish, the answer is always a classic dish – after all, cooking well, in my opinion, is always harder than creating. We restaurateurs only serve what we love to eat. By the way, loving to eat is essential for any restaurateur.



Every time a very creative chef is asked what's their favorite dish, the answer is always a classic dish – after all, cooking well, in my opinion, is always harder than creating



PRODUTOS FASANO

Uma seleção com o melhor da Itália para sua mesa



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Gastronomia dal 1902

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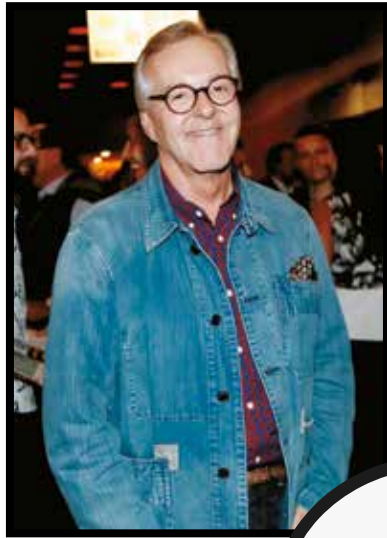
Disponíveis nos restaurantes do Grupo Fasano, World Wine e em vários pontos selecionados pelo Brasil.

MasterCard
Black

TANTI AUGURI! Jazz night at Baretto celebrates *Corriere Fasano's* 1st year



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LOVE!



4



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36

COMPLEANNO!



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BLING!

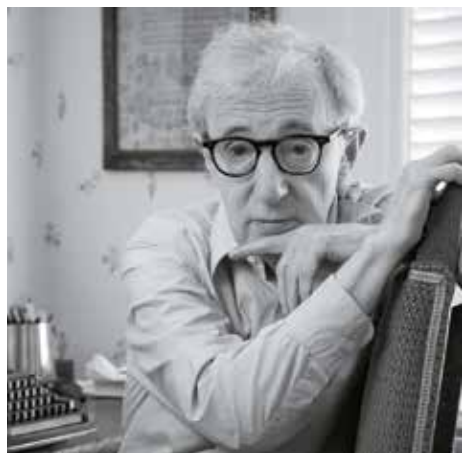


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1 Fernanda Barbosa and Ana Paula Junqueira 2 César Giobbi 3 Laurent and Sissi Suaudeau 4 Rogério Fasano and Carlos Maranhão 5 Adriana and Romeu Trussardi 6 Daniela Falcão 7 Luis Américo Camargo 8 Waldemar Iódice 9 Tiago Pacheco and Constance Zahn 10 Emanuelle Junqueira 11 Fabrizio Fasano



One of the greatest living filmmakers, **Woody Allen** started his movie career in 1965, and hasn't stopped working since. He has directed over 50 movies, the most recent being *Café Society*, from 2016. Allen, a Jewish American intellectual and exceptional writer, deeply analyzes human relations and the meaning of life in his work, as these themes have always been present in his personal life and never let his work stray from his voice as an author. His next film, *Wonder Wheel*, set in the golden era of the 1950s, will hit theaters in Spain this December.

You can live to be a hundred if you give up all the things that make you want to live to be a hundred.

The brain is my second favorite organ.

I hate reality, but it's still the best place to go get a good steak.

What a world! It could be wonderful if it wasn't for certain people.

Tradition is the illusion of permanence.

Talent is luck. The important thing in life is courage.

You know how you're always trying to get things to come out perfect in art because it's real difficult in life.

The pessimist affirms that we have reached the bottom of the well. The optimist affirms that we can fall a little deeper.

I was too young to drive a car, so I made love to girls on the backseat of my bicycle.

Sex between two people is a beautiful thing – between five, it's fantastic.

Is sex dirty? Only if it's done right.

True, science has conquered many diseases, broken the genetic code, and even placed human beings on the Moon, and yet when a man of 80 is left in a room with two 18-year-old cocktail waitresses, nothing happens.

Sex without love is an empty experience. But as empty experiences go, it's one of the best.

The advantage of being smart is that we can always play stupid. However, being the opposite is completely impossible.

Don't knock masturbation. It's sex with someone I love.

Madness is a relative state. Who can say which of us is truly insane?

The good people sleep much better at night than the bad people. Of course, the bad people enjoy the waking hours much more.

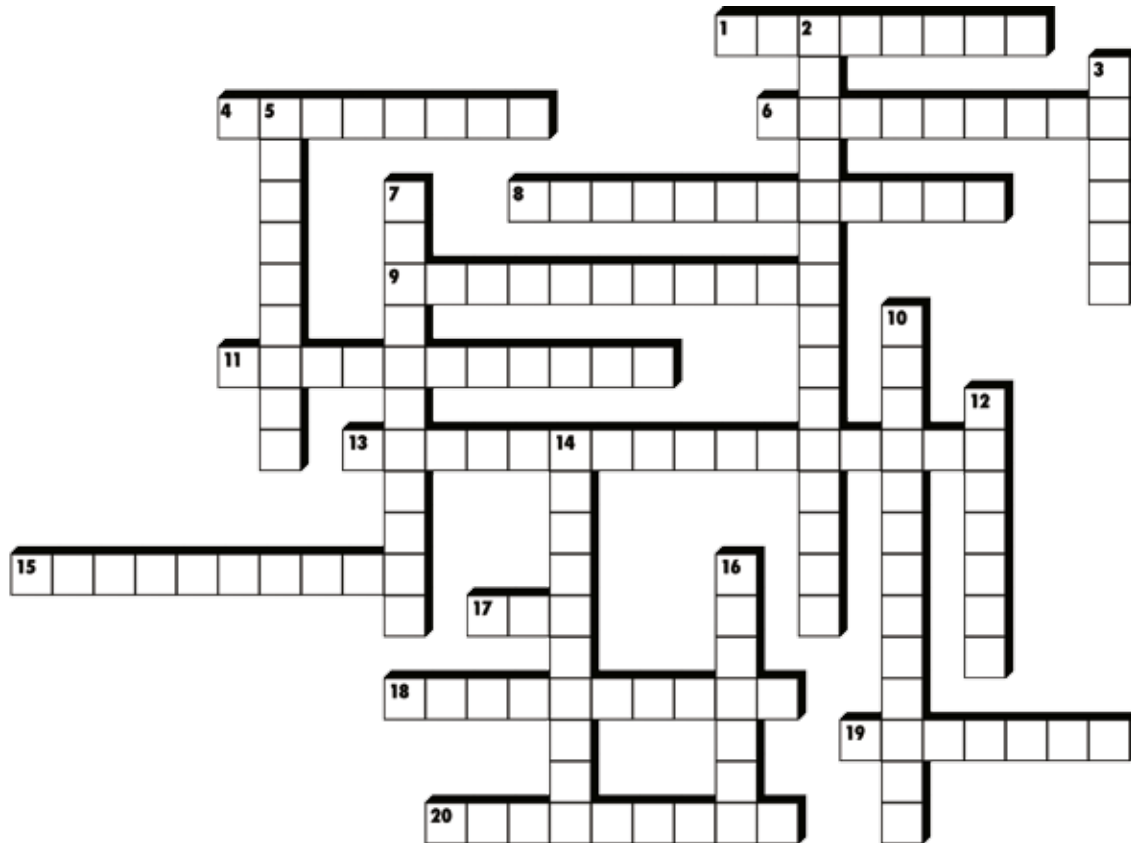
The difference between sex and love is that sex relieves tension and love causes it.

CROSSWORD

ELVIS COSTELLO

PUZZLE

It's common knowledge that he's married to Diana Krall. But there are many other fun facts about the musician in this quiz created by Arthur Dapieve



Across

1 Country-rock band of his youth. 3 Title song for an Alex Cox movie. 4 Partnership with Paul McCartney. 6 Argentine-Uruguayan band he collaborated with. 8 Character in the song "Less than zero." 9 "Alison, I know this world is killing you/ Oh, Alison..." 11 He recorded a song composed by this Renaissance songwriter. 13 His father's jazz band. 15 Song recorded by Chet Baker. 17 Track featured in the movie "Notting Hill." 18 London neighborhood where he was born. 19 His wife Diana Krall's hometown. 20 Soccer team.

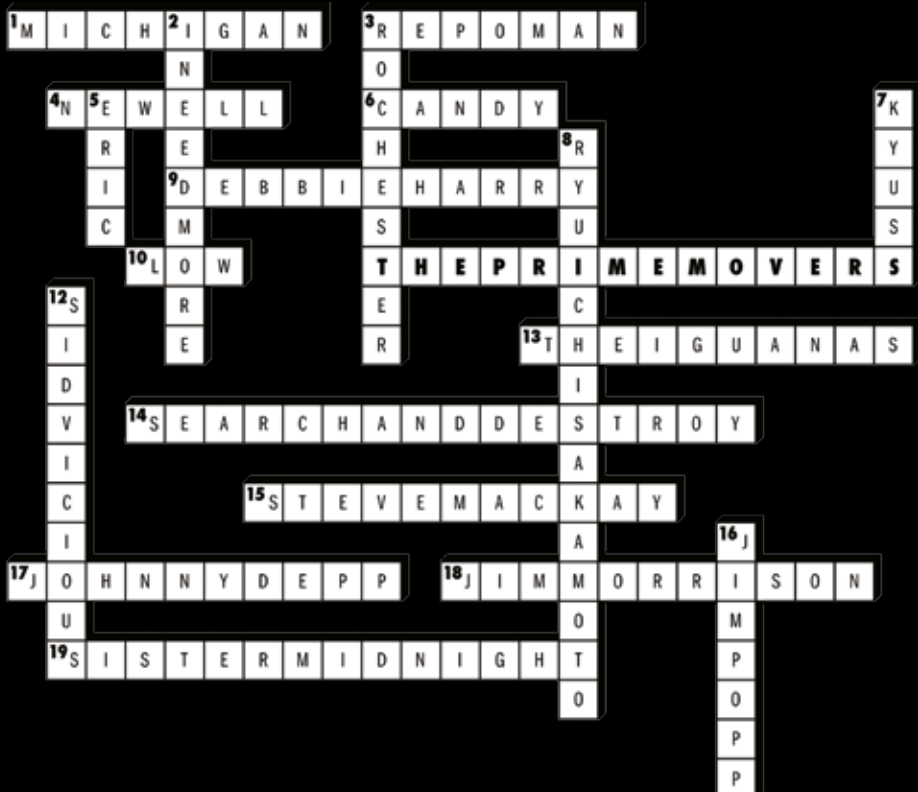
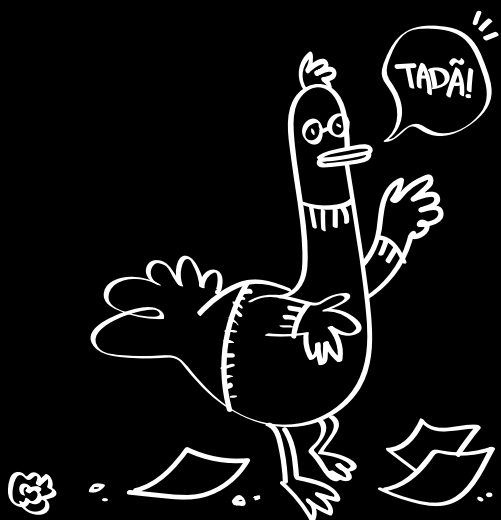
Down

2 "It's not open to discussion anymore/ She's out again tonight and..." 3 Punk-folk band he produced. 5 Producer of his TV show "Spectacle." 7 The number 2 album in the UK chart on January 20, 1979. 10 American songwriter with whom he worked. 12 Partner on the tour "Stiff Live" in 1977. 14 Keyboard player for the Attractions. 16 Name of his ballet score.

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

LET'S CHECK: Check out the answers for the crossword puzzle published in issue number 05 of Corriere Fasano

IGGY POP



PROFILE - ROGER MOORE

The actor, who died last May, played James Bond from 1973 to 1985. In seven movies, the secret agent never cared for verisimilitude. What he did was transport us to a dream world – something that we miss these days

BY Jaime Biaggio



Admitting that, when you think of James Bond, your memory instantly recalls Roger Moore's proud face, great hair and well-tailored suit is getting used to the stigma of heretic. It's expecting stonies from the classicist side, which clings to the notion that Sean Connery arrived first and developed the character, as well as the purist side, which clings to Daniel Craig precisely because he clings to the James Bond from the books, one the one hand, and meets the current demands for verisimilitude, on the other. "Verisimilitude." A secret agent who travels to all corners of the world and always finds acquaintances. "Verisimilitude." Right.

In fact, the person writing this text couldn't care less about this concept and won't dwell on miraculous action scenes, like "hmmm, this wouldn't happen in the real world." For me, these days, James Bond seems like a prisoner of this type of pressure: he has to bleed, has to suffer, his devices must feature a believable sound, and the villains' motivations must be plausible – and he cannot kiss more than one woman in each movie, otherwise he'll be labelled as a misogynist, a chauvinist, among other things. As a result, the movies have become darker, heavier, with inhospitable settings and people who don't seem to be enjoying themselves. In the Daniel Craig era, James Bond is an anguished man who takes his job very seriously.

Lightness, people. James Bond, I repeat, that secret agent whose name everyone knows, has always been synonymous with escapism for me. With a boy's fantasy, with two hours spent in a world where

ABOUT THE ACTOR

Sir **Roger Moore** was born in 1927 in London. Between 1973 and 1985, he starred in seven movies about the most famous secret agent in the world. They are: *Live and Let Die* (1973), *The Man with the Golden Gun* (1974), *The Spy Who Loved Me* (1977), *Moonraker* (1979), *For Your Eyes Only* (1981), *Octopussy* (1983), and *A View to Kill* (1985). He was the third actor to play James Bond. Moore was considered to play James Bond from the beginning, but he couldn't accept the role at the time due to his commitments to the TV show *The Saint*. He was older than the original 007, Sean Connery, who was born in 1930 and is 86 years old. Moore died at 89 and would have turned 90 this year, in October. When he played the role, the contracts weren't so inflexible as they are these days, and Moore was able to play a playboy that posed as Roger Moore (and whose behavior was an evident James Bond parody) in the comedy *The Cannonball Run*, from 1981 – in other words, he was still playing James Bond in the movies. These days, this would be impossible – Pierce Brosnan, for instance, couldn't wear a tuxedo in any non-Bond film in the 1990s.

Without losing his tenderness Right, Moore in the movie *The Spy Who Loved Me*; side photo, below, *Moonraker*



landscapes, cars and women are breathtaking and nothing is impossible for that guy with an ironic smile who doesn't really get dirty, punches the villain's hatchet man, who passes out immediately, smiles to the leading lady, who appears out of nowhere, and she thinks "hmmm, this man..." while licking her lips. Precisely because on this side of the screen it's not like this.

And it wasn't like this in the 1970s, when the first four movies which featured Roger Moore as James Bond – from *Live and Let Die*, from 1973, to *A View to Kill*, from 1985 – were released. We look around and see financial crisis, terrorism and political discord, and the news in that period wasn't that different. But James Bond didn't reflect it faithfully. He seemed to inhabit a parallel dimension where "it was certain that the villain would perish, because the script said he was going to perish," as Roger Moore himself said, years later. This statement, made by an older, already Sir Moore, semi-retired from the movie industry and dedicated to his life as a UNICEF Ambassador, was a comparison with the real world, where there's no script, thus making the work carried out by the organization he represented so important.

Roger Moore knew quite well that the world wasn't about punching the villain, watching him pass out and fixing your collar. That's why he wanted his movies to be light, unlike the real world.

While Moore is frequently accused of making the series too jokey, I say: thankfully. And this is not 100% true: his first movie, *Live and Let Die*, and the fifth, *For Your Eyes Only*, are more restrained, "verisimilar," with villains from the real world (drug dealers, smugglers) instead of megalomaniacs who want to rule the world. But it's a fact: when we think of him, *The Spy Who Loved Me* comes to mind, with its villain who wants to create a new civilization under the sea, and the scary thug Jaws, with steel teeth. Or, in the specific case of Brazil, maybe we recall *Moonraker* first, with its villain who wants to create a new civilization in space, and, again, the scary Jaws, this time fighting the hero on top of a cable car to the Sugarloaf Mountain.

Is it mockery? Of course. But for someone who was eight, eleven, thirteen in the Moore era: we wanted to be that James Bond. And, with heroes, connection is everything.

Fluiter

VOCÊ É O QUE VOCÊ QUER SER.
ACONTEÇA.



É O SEU CARTÃO.