



Friuli



A VINEYARD CALLED

Friuli, the northeastern region of Italy, is the getaway to Austria and Slovenia, part of the old Yugoslavia. The area has always been a reservoir of cultures, cross-history, great artisanal products and very good wines. Out of all the regions in Italy, Friuli has the most impressive roster of white grapes. There are 4 denominations that embrace geographical sites and variety of climate and soil: Grave (which represents 50% of the regional production), collio, colliorientali and isonzo. All of these areas enjoy great climatic and natural conditions, influenced by the sea/proximity, with clay and sandy terrain very appealing for white wines.



By Piero Selvaggio

Most white varieties are the two pinot: Bianco and Grigio, Tocai Friulano, Chardonnay (mostly in stain-steel), Sauvignon Blanc (very grassy) and unique varieties like Ribolla Gialla, Malvasia Istriana. Friuli also produces some outstanding sweet wines like Verduzzo, Ramandolo, Moscato Rosa and the superb and rare Picolit.



The reds, not as popular as the white, have improved dramatically with international varieties like Cabernet Franc, Merlot and Pinot Nero or traditional and typical reds like Refosco, Tazzelunghe and Schioppettino. Those wines have unique extracts, character and personality.



Friuli has produced a great deal of star winemakers, internationally awarded and recognized. Probably the biggest name was Mario Schiopetto of the old generation (1970) and Silvio Jermann (1980) after him. A new group has also emerged in the last decade, headed by Gianfranco Gallo (Vie de Romans), Lis Neris, Enzo Porton (Milani), Gianni Venica, Tullio Zanio and course the Bastianich's, Lidia and Joseph. Finally the last tribute to Friuli and its vineyards belongs to Giannola Nonino, the true queen of grappa, a beverage of the "contadini" that she has elevated to world class.

DISCOVER FRIULI AS NEVER BEFORE: AS A MEMBER OF GRI! APRIL 14-22

Now is the time to take advantage of the opportunity of a lifetime! Come to Friuli with GRI and experience the unique culture and products of Friuli **while gaining exposure for your restaurant!** Prominent American food and wine **journalists** will be experiencing Friuli with us and will come to **intimately know you and your restaurant.**

Here is just a taste of what you will do!

- ☺ **Taste:** Nonino, Colutta, Montasio, San Daniele, La Tunella, Cà Tullio, Illy and More!
- ☺ **Visit:** Cividale, Udine, Grado and Venice
- ☺ **Experience:** Electrolux Seminar, Venice by Night, Cividale, an Ancient Spice Market Port Used By the Romans
- ☺ "A Gala Night in Venice"
- ☺ **Friuli-Venezia Giulia Will Be a Fabulous Experience--Book Today!**

To Sign up or for more information regarding the GRI Trip to Friuli, kindly contact Jonathan LaRochelle (jlarochelle@colangelopr.com; (646) 624-2885 ext, 4.)

THE GRI REPORT

FEBRUARY 2007



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MESSAGE FROM THE CHAIRMAN



With the Friuli trip right around the corner, finalizing all details and participation

is the primary objective. We are going to be sharing experiences in Friuli that one cannot share when traveling to Italy alone. The beautiful region has gone above and beyond to offer us activities 'off the beaten path' that you will not find on any travel agency's itinerary. We are blessed to have these opportunities offered to us and are obligated to take advantage of them if possible.

We are in the planning stages for **Vino e Cucina** to be held in New York in November, which will prove to be the best year yet for **Vino e Cucina**. We look forward

to all of your participation this year. **The Giacomo Bologna Scholarship** winners are soon to be announced before heading over to Italy this summer for the experience of a lifetime, made possible by all of you GRI members.



I ask those of you members in good standing to **submit photos** and any interesting piece of information about what is going at your establishment, in order that we can include them and feature your establishment in future issues of the GRI Report. Let us know what you are

doing and how you **take on the unified mission of GRI at your restaurant!** Please submit to Jonathan LaRochelle (jlarochelle@colangelopr.com). We look forward to hearing all about your endeavors!

— TONY MAY

EVENTS

ITALIAN CULINARY FOUNDATION

"THE VISITING ITALIAN CHEF INSTRUCTOR PROGRAM"

Certified Master Chef and world-famous Ferdinand Metz has joined forces with Tony May to introduce to top U.S. culinary institutions this incredible program.

Visiting Italian Chef Instructors will conduct a three-week course of lectures and food presentations at each school between January and May, 2007. Said Metz, "With an emphasis on absolute authenticity, this program represents a great educational advantage to the participating schools. Students will be given a rare opportunity to directly interact with some of the best teachers of the best cuisine on the planet."

If you are interested in participating, please contact Tony May (sandomny@aol.com) and please copy ICF Chief Marketing Officer, Susan Lietz (susanlietz@aol.com).

THE CONNECTICUT CULINARY INSTITUTE (CCI) INVITES YOU TO THE 2007 SPRING CAREER FAIR ON TUESDAY, MARCH 6, 2007 FROM 3-6 P.M.

The 2007 CCI Career Fair is a time for industry professionals to come and meet the students, graduates and faculty. Tables will be supplied for all of you who attend. Past employers have brought menus, business cards and other information about their establishment. R.S.V.P. to Trisha Nanfito (mailto:tnanfito@ctculinary.edu; or fax to: (860) 895-6151).

TASTE OF FRIULI

THE BEST EXPRESSION OF PROSCIUTTO

Don't miss your chance to visit one of the prosciutto factories of Friuli! That's right, we'll be taking a tour of one factory that produces the exclusive prosciutto di San Daniele d.o.p.! The history of San Daniele Prosciutto d.o.p. is quite fascinating, did you know that during the Middle Ages the Patriarch demanded that taxes from San Daniele be rendered in the form of ham? Come discover why this expression cannot be duplicated elsewhere.



MONTASIO CHEESE-

GRI will be making a stop in Campoformido to visit "Latterie Friulane" where we will learn and discover the ancient origins of Montasio cheese. Montasio has been a staple of Friuli for centuries. Find out for yourself why Montasio is an historically significant part of Friulian culture. This experience will be one that your customers won't want you to miss!



Book Friuli Now!