

**Friends, Italians, Restaurateurs!**

Welcome to **GRI (Gruppo Ristoratori Italiani)** 2007. We have revamped the program and are extremely excited to maximize the potential that GRI has worked towards for over 30 years. We are updating our membership and we count on your active involvement for this year's successful endeavors.

GRI has reached several milestones over the years, however, we will not ride the coattails of our past achievements as we strive to be at the forefront of educating the American consumer on the unique food and wine products and new developments of Italian cuisine.



We have an exciting trip planned in Friuli-Venezia Giulia the third week of April and we hope to see many of you signing up for it in the days to come! We will again be sponsoring the Giacomo Bologna Scholarship through the Education Foundation of the National Restaurant Association. *Vino e Cucina* is set for November and promises to be better than ever! These are just a few things to keep your eyes peeled for as everyone will be seeing much more of GRI.

As a unified group, there is no limit to what we can achieve. I am excited and proud to work with such a qualified and motivated community. Let's make GRI 2007 a year to remember!

**Tony May**

**Friuli**, the region north of Venice, 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. Friuli has the most impressive roster of white grapes in Italy. There are 4 denominations that embrace geographical sites and variety of climate and soil: Grave, collio, colliorientali and isonzo. These areas enjoy proximity to the sea with clay and sandy terrain being very appealing for white wines.



Most white varietals are the two pinot: Bianco and Grigio, and also include Tocai Friulano, Chardonnay (mostly in stain-steel) and Sauvignon Blanc. 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 whites, have improved dramatically with international varietals like Cabernet Franc, Merlot and Pinot Nero or traditional and typical reds like Refosco, Tezzelenghe and Schiopettino. Those wines have unique extracts, character and personality.

Friuli has produced internationally awarded and recognized winemakers; arguably the biggest name was Ma-



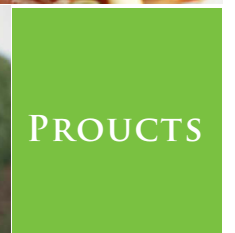
rio Schiopetto (1970) and Silvio Jermann (1980) after him. But other giants deserve recognition: Both Livio and Marco Felluga, Walter Filipputti, the Puiatti Bros, Josko Gravner, the winemaker



that has gone back in time and uses prolonged maceration and storage of the juices in amphorae, producing wines of longevity and complexity.

A new group has also emerged in the last decade, headed by GianFranco Gallo (*Vie de Romans*), Lis Neris, Enzo Portoni (Miani), Gianni Venica, Tullio Zamo and of course the Bastianich's, Lidia and Joseph. Finally the last tribute to Friuli and its vineyards belongs to Giannola Nonnino, the true queen of grappa, a beverage of the "contadini" that she has elevated to world class.

— **Piero Selvaggio**



SUN 4/15	MON 4/16	TUE 4/17	WED 4/18	THU 4/19	FRI 4/20	SAT 4/21	SUN 4/22
08:30 am Arrive Venice Travel to the hotel (Udine) 11:00 Check in the hotel 12:00 – 1:30 Light lunch at hotel	8:00 am breakfast 9:00 LH 9:30 – CIVIDALE D.F. Guided visit to the principal monuments 12:00 IPPLIS Aperitiv and visit to La Tunella's winery	8:00 am breakfast 9:00 LH 10:00 CAMPOFORMIDO The origins of Montasio Visit to "Latterie Friulane" 12:00 RIVIGNANO Wine tasting and light lunch at Restaurant "Al Ferarut"	8:00 am breakfast 9:00 LH 10:00 Tour Gemona-Venezzone-Tolmezzo	8:00 am breakfast 9:00 Check out 10:00 Historical and artistic tour in Aquileia 12:00 Ca' Tullio Winery Wine tasting with buffet	8:00 breakfast 9:00 LH 10:00 TRIESTE Visit to the City and tasting of products from Trieste, del Carso and del Golfo put on by Expomittelschool and the Consorzio Trieste da Gustare. (until 5.00 pm)	8:00 breakfast 9:00 Check out Travel to Venice 11:00 Check in the hotel 12:00 Transfer to San Marco Square by motorboat	7:00 breakfast 7:30 AM Check out and transfer to the airport 10:30 Depart Venice
<b>FREE AFTERNOON</b>	1:30 MANZANO Light Lunch and visit to Colutta's winery 4:00 Artistic tour in Udine 6:00 return to the hotel	3:00 PORDENONE Visit to Electrolux "new technologies for cooking" 6:00 return to the hotel	12:30 SAN DANIELE Lunch "Prosciutto tasting" 2:30 Visit to ham factory "Principe" 3:30 Visit to Friultrota 6:00 return to the hotel	<b>FREE AFTERNOON WITH FREE ENTRY IN GRADO WELLNESS CENTER</b> 6:00 pm Visit and aperitiv to Tenuta Villanova Winery, Farra d'Isonzonzo	<b>FREE AFTERNOON IN VENICE</b>		
7:30 LH 8:00 TAVAGNACCO Welcome Dinner at restaurant "Al Grop" "White friulian asparagus"	7:00 LH 7:30 MORTEGLIANO Dinner at restaurant "Da Nando" w/ mini cooking demo	<b>FREE EVENING</b>	7:00 LH 7:30 PERCOTO Dinner at Nonino Distillery 23:00 return to the hotel	7:00 Transfer by motorboat and dinner in a "cason" (typical fisherman house in the Grado's lagoon) 23:00 return to the hotel	8:00 CORMONS Dinner at restaurant "La Subida" - w/ mini cooking demo 23:00 return to the hotel	7:00 Palazzo Mocenigo (antica residenza palazzo nobiliare sul Canal Grande) Aperitivo 8:30 Farewell Dinner with restaurant "Agli Amici" from Udine 23:30 return to the hotel by motorboat	
KEY:LH: Leave Hotel	<b>HOTEL AMBASSADOR UDINE</b>	<b>HOTEL AMBASSADOR UDINE</b>	<b>HOTEL AMBASSADOR UDINE</b>	<b>HOTEL SAVOY GRADO</b>	<b>HOTEL SAVOY GRADO</b>	<b>HOTEL NEAR VENICE AIRPORT</b>	



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