

With the member trip right around the corner we are ecstatic to be going to Friuli-Venezia Giulia for our annual GRI Member trip in a couple of weeks! I am anxious to be spending the week with those of you members who have signed up as well as with the great group of journalists that will be joining us as well.



We are pleased to announce the participation of our newest corporate member, Podere San Luigi! Podere San Luigi is a boutique winery nestled in the hills of Tuscany just west of Colle di Val d'Elsa. The winery produces 1,200-1,500 cases of award winning wines every year! They also produce extra virgin olive oil and grappa. Be on the lookout for an irresistible promotion that will be offered exclusively to members of GRI. Check them out at: www.sanluigi.com



Mark your calendars for **Vino e Cucina!** The event will take place on November 13 in New York. We are excited to have as much of your participation as possible. The earlier you plan and the more participation you all provide will assure us of a successful **Vino e Cucina**.

I look forward to collaborating with many of you through the different promotions and events that will come about with GRI. I sincerely wish you all the best with your establishments and all of your endeavors.

Tony May

Did you know...

GRI has spearheaded the popularity and acceptance of Italian cuisine by the American consumer through education and promotion since 1979 today an average of 67% of Americans select an Italian restaurant when searching for ethnic cuisine.

Joining GRI will connect your restaurant to Italy. Stay current on culinary trends from Italy, uncover new ingredients and benefit from GRI's network.

Help us expand the reach of GRI. JOIN TODAY.

MEMBER UPDATES

Help us keep www.grippo.com up to date with recent information about your establishments.

Please submit photos, updates, announcements, your website links and any interesting information about your restaurants. Beyond inclusion on our website, this section of the newsletter will be used to publicize members of GRI in future editions. We want YOU to gain exposure. This is your chance to tout your restaurant so do not miss your chance!

You may submit information to Jonathan LaRoche (larochelle@colangelopr.com) for inclusion in future GRI Reports!

MARCH 2007

THE GRI REPORT

GRUPPO RISTORATORI ITALIANI
2007 CONVENTION IN FRIULI VENEZIA GIULIA
DON'T WAIT...LAST CHANCE TO BOOK FRIULI

Don't let this opportunity pass you by!

Come to **Friuli-Venezia Giulia** and experience the incredible culture and products of this beautiful region. **Gain exposure** for your restaurant by spending a week in Italy with **prominent American food and wine journalists**.

Taste: White Friulian Asparagus, Prosciutto di San Daniele, Grappa friulana

Visit: Trieste, Rivignano, Camporotondo and so many more cities and towns!

Experience: Dinner in typical fisherman house in Grado's lagoon, Artistic tour in Udine, dinner at Da Nando with a cooking demo

Book yourself a wonderful experience in Friuli-Venezia Giulia today!

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



Gruppo Ristoratori Italiani
LEADING ITALIAN
RESTAURANTS IN AMERICA

Shani Najera
594 Kenwood Place
Teaneck, NJ 07666

THE VERSATILITY OF RAMANDOLO DOCG



Just North of Nimis, exists an enological area in the hills which naturally continues to join the Julian Alps, called Ramandolo. This area, which is arguably the oldest and most famous in the whole region, extends all the way to Sedilis, near Tarcento. The vineyards are located over 1,200 feet above sea level and command the most attention of an already pulchritudinous landscape.

In an age that has seen a renaissance in Italian wine production thanks to technological advancement, Ramandolo remains uniquely classic in its production. The grapes are grown on hills that are too steep for any machinery to be used there, thus the wine is produced in much the same fashion as it was when it could be found on the list of wines served at Pope Gregory XII's Council of 1409!



This wine is produced from the near-by clone of Verduzzo Friulano named Ramandolo after the area in which it is cultivated. It is an extremely dynamic white dessert wine. Dynamic due to its versatility, that is to say that it is fragrant, full-bodied without being too sweet, and slightly tannic. All of these characteristics are magnified when the vintage is delayed allowing the grapes to dry a little. Ramandolo DOCG possesses a nice balance between tannin, acidity and sweetness.

Ramandolo DOCG and the Region of Friuli Venezia Giulia go hand in hand because of the deep embedded history that this wine has with the region and quite possibly because the description of the wine may very well be used to describe the people of Friuli-Venezia Giulia as well. The wine is traditional, genuine, at times rudimentary yet congenial; it is permeated by ancient culture(s) and enamored by its environment. Ramandolo and Friuli Venezia Giulia have been found side by side for centuries and will continue to be for generations to come.

A BRIEF HISTORY OF COFFEE IN TRIESTE



For more than a century Trieste, Friuli-Venezia Giulia's largest city located on the Adriatic coast, has been known for their Viennese style coffee houses. The first coffee shops in Trieste were founded in the eighteenth century. They rapidly took on an unmistakable

Viennese style in their interior décor and services.



Coffee shops spread at a seemingly exponential rate in the region soon thereafter, this all happening literally as it was becoming a Middle European emporium. As time progressed and coffee shops became more numerous, each one began to take on its own style and feel. Trieste saw distinctly political cafés, cafés for Austrian officers and top executives, bourgeoisie, businessmen's cafés and more prevalent literary cafés where the likes of world-famous writers like James Joyce, Italo Svevo and Umberto Saba would frequent.

Today, we find all types of people filing into these historical cafés that still exist. You can see students studying, writing and discussing. Groups of men and women of all different ages are seen conversing while tourists observe and envy the slow, relaxed at-

mosphere and vibe. The Triestini are extremely proud of the local company Illy Caffé, whose founder is credited with having invented the first automatic pressed-air espresso machine, which he called the illetta, in 1935.

So serious are Triestini about coffee, they now have revived the Coffee Museum of Trieste that is now located in the Lloyd's Tower located next to the Trieste Harbor. Over the centuries this very port was the site where Italy saw its trade in coffee flourish. Trieste was once the primary trading port for coffee and is now one of the principal roasting centers in Italy. The museum's revival can be attributed to the work and ideas of

journalist Gianni Pistrini.

What better location than Italy for a coffee museum? Italians consume 8 billion cups of coffee per year! We know that between two and three trips a day to the bar for an espresso is commonplace in Italy, however Italy is not the world leader in coffee consumption per capita. They still do not consume as much as America, Germany, Spain, Britain and France. According to the Italian Federation of Bars and Catering (FIPE) Italy does however command control over the espresso coffee machine production. Italy owns more than a quarter of the 160 Billion-euro market!

CITY FOCUS



The origins of Udine go back to 983 AD when it first developed as an important hub for commerce. Udine toiled under Venetian rule as part of the Venetian territory from 1492 until 1797, when Napoleon yielded Venice and her territories to Austria in the Treaty of Campo Formio. When Italy was unified, Udine was annexed by the kingdom of Italy in 1866 as part of the unification of Italy.

Fast forward to today and Udine is a vibrant city with a population of roughly 100,000. The capitol city of the region of Friuli Venezia Giulia, Udine is nestled between the Adriatic to the east, the Alps to the west and only about 25 miles (40 kilometers) from the Slovenian border.

With so much to see and do one might not know where to start. Locals will point you to the Castle as the ideal starting point. Built at the end of the XVI century, the Castle is home the Civic Museums and the Art and History Galleries, which house numerous collections by Tiepolo and Modigliani.

To truly experience Udine the best way is to walk the ancient streets. Making your way down Via Mercatovecchio you'll encounter historical buildings alongside elegant modern shops en route to the throbbing city center. Upon arriving at Piazza Matteotti, also known also as Piazza San Giacomo or Mercato Nuovo, you'll uncover an extremely busy place where the fountain designed by Giovanni da Udine in 1543, has been placed.

Continuing on from the Piazza Matteotti through Via delle Erbe and Via Savorgnana you reach the Piazza del Duomo, home to the Cathedral of Udine, which was consecrated in 1335. Behind the Cathedral is the small but significant Oratorio della Purità. Inside are frescos by Giovanni Battista Tiepolo, the renowned 18th Century painter widely accepted as the last "grand manner" fresco painters.



What better way to wind down from some sight-seeing than to enjoy a meal typical of the area. Udine's diverse cultural origins are evident in the food, which pull on Italian, Austrian, and Slovenian influences. At local trattorias you'll find an array of mouth-watering dishes including: Frico, aged Montasio cheese mixed with cornmeal and fried flat (there are variations on this local specialty such as spumosa, morbida, filante, croccante); Cjarsòns carnici (fresh ravioli stuffed with fragrant herbs, pine nuts, prunes and raisins covered with smoked ricotta); stews like brovada e museta both prepared with turnips and boiled sausage. Enjoy local wines like Tocai Friulano or Carso and close the meal in traditional Friulian fashion with a glass of grappa friulana.

