

BIBLIOTHECA CULINARIA

presents

The Good Grape

at **VINITALY**

FRIDAY, APRIL 7, 2006

ORE 10.30 a.m.

presso Fiera di Verona

Arena Congress Center - Sala Puccini

The book is the product of the collaborative efforts of Speri Viticoltori, one of the Valpolicella's most esteemed producers of Amarone and Bruno Barbieri, chef of the Arquade Restaurant at Villa del Quar near Verona. Well known for his work on the Italian food channel and holder of two Michelin stars, Barbieri is one of Italy's most highly visible professional chefs.

From his privileged position at the heart of the Veneto wine country, Barbieri has developed an affinity for grapes. A fateful encounter with vintner Carlo Speri brought local varieties into his kitchen and from that first taste, there was no turning back. With the help of Speri, the chef was soon discovering the extraordinary flavors of the autochthonous varieties forgotten by the winemaking industry, but not by this particular winemaker. *Bigolina, Cabrosina, Corbina, Dindarella, Oseleta, Pipion, Rossanella...* these are but a few of the 'survivors' identified by Speri and utilized by Barbieri in the twenty-eight extraordinary dishes collected in this volume. A single tiny grape may enclose a microcosm of flavors: the sunlight, soil and rainfall of one corner of the world transformed and held under its taut skin. Perfectly content to be told this by a winemaker, we may raise a skeptical eyebrow when a chef waxes poetic about the possibilities of grapes as ingredients. Barbieri has managed to transfer to the plate a range of subtle flavors and aromas that we are accustomed to find only in a glass.

Though many books have proposed collaborations between chefs and winemakers, such teamwork rarely goes beyond a series of suggestions for pairing wine and food. Speri's willingness to surrender the substance of his art to a transformation so radically different from his own and Barbieri's willingness to go all-out for ingredients that come to his kitchen just once a year represent a truly singular effort. But why should a grape be considered any less than a truffle, that other fickle ingredient that appears only in Autumn? Whether viewed as an impassioned appeal for biodiversity or a fortuitous meeting of minds, *The Good Grape* returns us to the vineyard as Eden where all of the grapes are food for thought.

specifications

Title:	The Good Grape
Author:	Bruno Barbieri
Introduction:	Stefano Scansani
Photography:	Janez Pukšič
Format:	21 X 21 cm
Binding:	casebound with dust jacket
Pages:	72
Illustrations	40 color photographs
ISBN:	88-86174-93-4
Price:	€ 22,00
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