

CHEFS ARE MASTERS AT CAPTURING THE ESSENCE OF THE LAND THROUGH THEIR ART

Chefs & Travels

JAN - MAR 2024 | YEAR 2 - N.1

MAGAZINE

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Dan Marucci

From Italy to the USA: A Culinary Journey of Transformation.
Join Us for an Insightful Conversation with Dan Marucci on
the Ever-Changing Landscape of Italian Cuisine.



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Dan Marucci

The idea for Grampy's Kitchen arose from the thought of how wonderful it would be to cook for just 10 people from start to finish, so Dan opened up his home to five couples on Saturday nights. Initially, it was just once a month, then twice a month, and then he started to have a long waiting list.

When the word spread that an 'Italian-American guy cooks for a few close friends at his home,' he found himself with a fully booked waiting list for six months. On *Chefs & Travels*, the interview with Dan Marucci, born in Orange, New Jersey, a city filled with Italian immigrants from Alberona, Province of Foggia, Puglia, and from Acri or Avellino."

Can you tell a little about your life as chef, your experiences?

I always had the passion to cook. My mother and her sisters were always in the kitchen and I learned from them. I did take a few classes at a cooking school in New York City and that was interesting but the bulk of my knowledge came from my mother and just watching. I had the idea

for Grampy's Kitchen just by thinking how nice it would be to cook just for 10 people from beginning to end, so we opened our house up to five couples on a Saturday night. First it was just once a month, then two times a month, then it took off like an express train and at one point a six month backlog as word spread of a "guy that cooks in his house." All the while Cathy and I had steady jobs. But I loved it. It lasted about 6 years. Ended when we had a fire in the house and after that I couldn't get insurance for a restaurant in the home so we shut it down. Now we open Grampy's Kitchen for charity events where people bid on the dinner.

Where were you born?

I was born in Orange New Jersey. The town at that time, 1950, was loaded with Italian immigrants from Alberona, Provincia di Foggia, Puglia. Orange is not the same now but now I live in Nutley New Jersey where most of the Italian families emigrated from Aciri or Avellino. It is a very Italian town.

How many times have you been in Italy and where?

My wife and I have visited Italy more than 40 times. Our first visit was in 1994. Now we have a travel business and go a couple times of year with groups.

What's your favourite Italian regional cuisine?

Regionally I guess I love the four pastas from Rome, but really you never get a bad meal in Italy. The cicoria and fava in Puglia is also a favorite. I tell people you never get a bad meal in Italy, some better than others, but never a bad meal. I have never walked out of a restaurant saying, "that was a terrible meal."

How do you think Italian cuisine has evolved since its introduction to the United States, and what are the most significant changes you've observed?

I do have some relations with some chefs in Italy. I love to ask the chef to see the kitchen and how that restaurant's kitchen operates. Mimmo from Lagana in Rome is great as is Besie from



Brandolino in Florence. Giacomo Donato from La Feluca in Venice is also very friendly to a visiting chef. Chef Fiore on the Amalfi coast at Le Bonta Del Capo is also very open to visiting chefs.

In your experience, how do American interpretations of Italian dishes differ from their traditional counterparts in Italy? Do you think these adaptations are a natural part of culinary evolution?

When the original wave of immigrants came here in the 1880's to early 1900's they certainly had to adjust. The food they were used to back in Italy was just not available in the USA. Basically they grew a lot of their food in terrace gardens or in any space they could find. They couldn't afford prime cuts of meat so they had to exist on the scraps that the butchers would throw away. In time those scraps, skirt steak for instance, became very popular. Also families were much larger then. My grandmother had to feed 14 so soups were big as were quick meals, potato & eggs, frittatas, pastas.

What impact do you believe Italian cuisine has had on the broader American food scene? Are there any Italian culinary techniques or philosophies that have become integral to American cooking?

Many chefs here in the USA have their own style. To look at a recipe through a chef's eyes is to see a basic plan then improvise. He might add more spices or herbs. I myself love a little hot so I use a lot of red pepper seeds in dishes I make. but all chefs have their own style. I cooked with a woman in Italy who put salt on everything and when I questioned her as to why so much salt she just looked at me and threw more salt on the dish and you know what? It tasted perfect. Each chef





knows what's good for the dish whether it is truly authentic in every ingredient or moderated from their original recipe.

Can you share how your Italian heritage influences your approach to cooking and menu creation in the United States?"

Italian cuisine is the most popular cuisine in the world. You can go to any city and find a pizza parlor or a restaurant that has some sort of pasta on the menu. So to say Italian cuisine has an influence on American cooking, I say it has an influence on the world's cuisine. Now as I said before some chefs vary in following a recipe but basically the

philosophy is still basically follow the original recipe.

How do you balance the use of authentic Italian ingredients with locally sourced produce in your cooking?

I'm old school Italian and like the traditional dishes. Christmas Eve is all fish, bacala, scungili, mussels, clams, shrimp, the whole deal and I cook them the way they were meant to be cooked. Some guests don't like it but I learned you can't please everybody all the time. You try your best. Traditionally my mother always fried a whole onion when she fried her meat to put in the

Sunday “gravy”. Some don’t do that. Some bake their meat first then put it in the “gravy” others put everything in raw and let it cook in the “gravy”. Those are all methods learned from their families I’m sure. So my heritage and the way I learned is the way I cook and I’m sure the same for others.

Are there any challenges you face in this regard?

I’m lucky that we have great resources for authentic ingredients. I live in a town that has four or five very authentic salumerie and I can get anything. In the summer I grow my own tomatoes, eggplant and seven or eight herbs. of course hot red peppers too. There is a great fish market 20 minutes from me in Newark which is my go to place for fish, especially octopus and vongole. So basically I can get anything, even white truffles if iItake a ride to New York City, but the cost of them doesn’t really make it worthwhile, but I can get them if requested.

Beyond just food, what aspects of Italian culture do you aim to convey through your culinary creations?

When we serve our meal it’s antipasti, pasta, entree, then cheese & fruit, then dessert, than digestive drinks. that’s the full Italian style and that’s how we serve. Culturally it’s like eating in Italy.

What future trends do you foresee for Italian cuisine in America, and how do you plan to adapt or contribute to these trends in your own cooking?

Whatever future trends come from italy to USA it will be a pick and choose type of thing. Try it, if it works keep it if it doesn’t then move on. Always willing to try something new.





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Northern Italy Culinary Odyssey: Lake Garda, Valpolicella, and Beyond

A Gourmet Journey Through Italy's Enchanting Landscapes and Legendary Flavors

DAY 1



Welcome to Lake Garda

Welcome to Villa Sostaga, your picturesque retreat nestled in the heart of Lake Garda's stunning landscape. Begin your gourmet journey with a welcome aperitif, embracing the tranquil beauty of your surroundings. The evening promises a delightful dinner, where each course is thoughtfully paired with local wines, setting the tone for your epicurean adventure.

Overnight at Villa Sostaga

DAY 2



Flavours of Lake Garda

Your exploration starts at the Vittoriale degli Italiani, a monument steeped in history and culture. The journey continues with a visit to Cantrina, a family-owned winery dedicated to organic viticulture, offering a taste of their exquisite wines. Wander through Gargnano, a charming lakeside village, and discover ancient lemon groves, sampling local specialties along the way. Conclude your day with a sumptuous dinner in Gargnano's historic heart.

Overnight at Villa Sostaga

DAY 3



Brescia and Franciacorta

Venture into the hills of Franciacorta, famed for its sparkling wines. A stop in Brescia reveals a city rich in history and culture. Post-lunch, experience Le Marchesine, a boutique winery, for a guided tasting of their renowned Franciacorta wines. Unwind by the serene Lake Iseo, before returning to Villa Sostaga for a memorable farewell dinner.

Overnight at Villa Sostaga

DAY 4



Valpolicella Discovery

Embark on a day trip to Valpolicella, a region synonymous with rich, velvety wines. Visit esteemed wineries to learn about the traditional winemaking process and indulge in tastings of Amarone and Recioto, alongside local culinary delights. The landscape of rolling vineyards and historic estates provides the perfect backdrop for this gastronomic exploration. Return to Lake Garda, where the evening is yours to enjoy at leisure.

Overnight at Villa Sostaga

DAY 5



Trento & Riva del Garda with Trento DOC Tasting

Journey north to Trento, an Alpine gem where Italian and Austrian influences converge. Discover Trento's enchanting old town, architectural marvels, and vibrant food scene. Continue to Riva del Garda for a tasting of Trento DOC, sparkling wines that rival the best champagnes. This experience not only highlights the finesse of local viticulture but also the region's dedication to excellence. As the day winds down, reminisce about your culinary adventures over dinner.

Overnight at Villa Sostaga

DAY 6



Departure

With a heart full of memories and a palate enriched by Northern Italy's finest flavors, it's time to bid farewell to Lake Garda and look forward to your next gourmet journey.





VILLA
Sostaga
BOUTIQUE HOTEL

Boutique Hotel Villa Sostaga

A quintessential Italian story. The destiny of the poet D'Annunzio, Alfa Romeo, Count Feltrinelli, the authentic food prepared by a grandmother and the mysterious beauty of the lake come together at Villa Sostaga to create a fantastic tale. From this tale, Villa Sostaga comes to life.

The building, dating back to the end of the nineteenth century, was conceived by Count Giuseppe Feltrinelli. His idea was to establish a hunting residence in the middle of a wood of 40 hectares, situated on a hill just a few kilometres from Gargnano, one of the most enchanting locations of Lake Garda. In 2004, Gabriele Seresina, after a life dedicated to motor races with Alfa Romeo and Opel, also taking part in the “24-Hour Le Mans”, decided to take care of the estate. He placed endless passion into the restoring process and brought it back to the ancient splendours.

One year later, the Hotel Villa Sostaga opened its doors. A new star was born. Guests can perceive the attention to the details, the authenticity of the place, feeling themselves immediately at home. Lady Gabriella – mother of Gabriele Seresina and personal cook of Gabriele D'Annunzio – was a passionate expert of design and, of course, a gifted gastronome. Her talent you can still find in the furniture that she carefully chooses and the restaurant, where her lesson is a valued legacy. Her recipes, just like her ancient remedies and sublime alcoholic preparations, have survived over a succession of decades up to today.

Like in the best novel, where Nature is a relevant character on the scene, at Villa Sostaga, the Lake Garda is a perpetual guest. Tranquillity and charm. Celestial panoramas and refined furnishings. Gentle notes of comfort to etch on the “music sheet” of your heart.

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Via Sostaga 19, Navazzo di Gargnano (BS)
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Flavors of
Parmigiano Reggiano
DOP



**Parmigiano Reggiano Dop:
Time is the Key Ingredient**



The Consortium of one of the most famous and appreciated Italian cheeses celebrates its 90th anniversary. An important anniversary celebrated with a special focus on long aging.

It is often said that among the fundamental ingredients of some of the greatest food and wine products – from wine to cheese, from bread to cured meats – time must be included. Slow fermentations, careful aging, patient maturation and fermentations: whether it's for a few hours, months, or years, the wait often turns already excellent products into exceptional ones. This certainly applies to Parmigiano Reggiano DOP, which represents the pinnacle of Italian dairy production in terms of value, prestige, and international success: if the production regulations specify a minimum aging of 12 months from the cheese forming, it is well known – so much so that it is often mentioned on restaurant

and pizzeria menus as an added value – that longer aging brings complexity and flavor.

A 24-month-old Parmigiano Reggiano DOP guarantees a mouthful of pure delight even when eaten “plain”, but reaching 40 months provides a true sensory experience characterized by complexity and richness, crumbly to the bite and soluble on the palate, with umami notes highly appreciated by chefs. From 60 months onwards, the cheese acquires spicy notes and a more assertive texture, almost “meditative” and definitely for connoisseurs (and if desired, one can go even further to observe the evolving capabilities of this extraordinary product). It is precisely on the long aging that many producers adhering to the Consortium are focusing: out of a total of 292 dairies, over 60 have chosen to specialize in the production of aged forms from 40 months upwards with ad hoc processing, and sales have exceeded 65 thousand forms per year with the aim of reaching the milestone of 100 thousand in the coming years.

And it is precisely on the “40 months” that the Consortium also focused its participation in the XVII edition of Taste, the Florentine event hosted again this year at the Fortezza Da Basso from February 3rd to 5th: a choice, as emphasized by the President of the Consortium Nicola Bertinelli, aimed at “emphasizing that our PDO, unlike other cheeses, can achieve high aging giving unique sensations to the palate, maintaining a perfect balance of flavors and becoming in the hands of chefs a tool to give an unmistakable touch of character to dishes”.

Speaking of time, Taste marked the beginning of

Flavors of
Parmigiano Reggiano
DOP





a series of opportunities for the Consortium to celebrate another important milestone, that of its first ninety years. It was on July 27, 1934, when the first dairies signed the deed of incorporation of the Interprovincial Consortium for Typical Grana, which then became, starting from 1938 – resuming the wording already present on the oval mark of the forms – the Consortium of Parmigiano Reggiano, with the aim of “protecting, defending and promoting the product, safeguarding its typicality and publicizing its knowledge in the world”. Mission accomplished: despite the particularly difficult international situation in the last three years, the turnover of PDO consumption reached 2.9 billion euros, a total of 156,620 tons, and the export quota rose to 47% as Bertinelli recounts.

And if initially the protection body included about

2000 dairies, for a total of over 37 thousand tons of Parmigiano Reggiano produced in one year, the numbers for 2023 – 292 dairies located in the area of origin of the PDO, which includes the provinces of Parma, Reggio Emilia, Modena, Mantua to the right of the river Po and Bologna to the left of the river Reno, for four million forms equal to about 160 thousand tons – speak of a less fragmented but growing reality, focused on modernity and efficiency while respecting the traditional production, the naturalness of the product (based on only three ingredients: milk, salt, and rennet, with no additives or preservatives), and diversity, which includes different origins and aging but also Halal and Kosher certifications as well as organic.

After ideally blowing out the candles in Florence – with the presence at Taste and with a dinner curated by chef Vito Mollica, from Atto, which

highlighted the characteristics of Parmigiano Reggiano with some dishes including an impeccable risotto with crispy bacon – in the coming months the Consortium will not miss the opportunity to properly celebrate the anniversary: from the first event scheduled in March in Paris (the first foreign market for the Italian denomination, with no small satisfaction) where an international jury will decree the best Parmigiano Reggiano specimens among the winners of the various local competitions, continuing with Identità Golose, Cibus, Vinitaly, and all the main industry events.

Flavors of Parmigiano Reggiano DOP





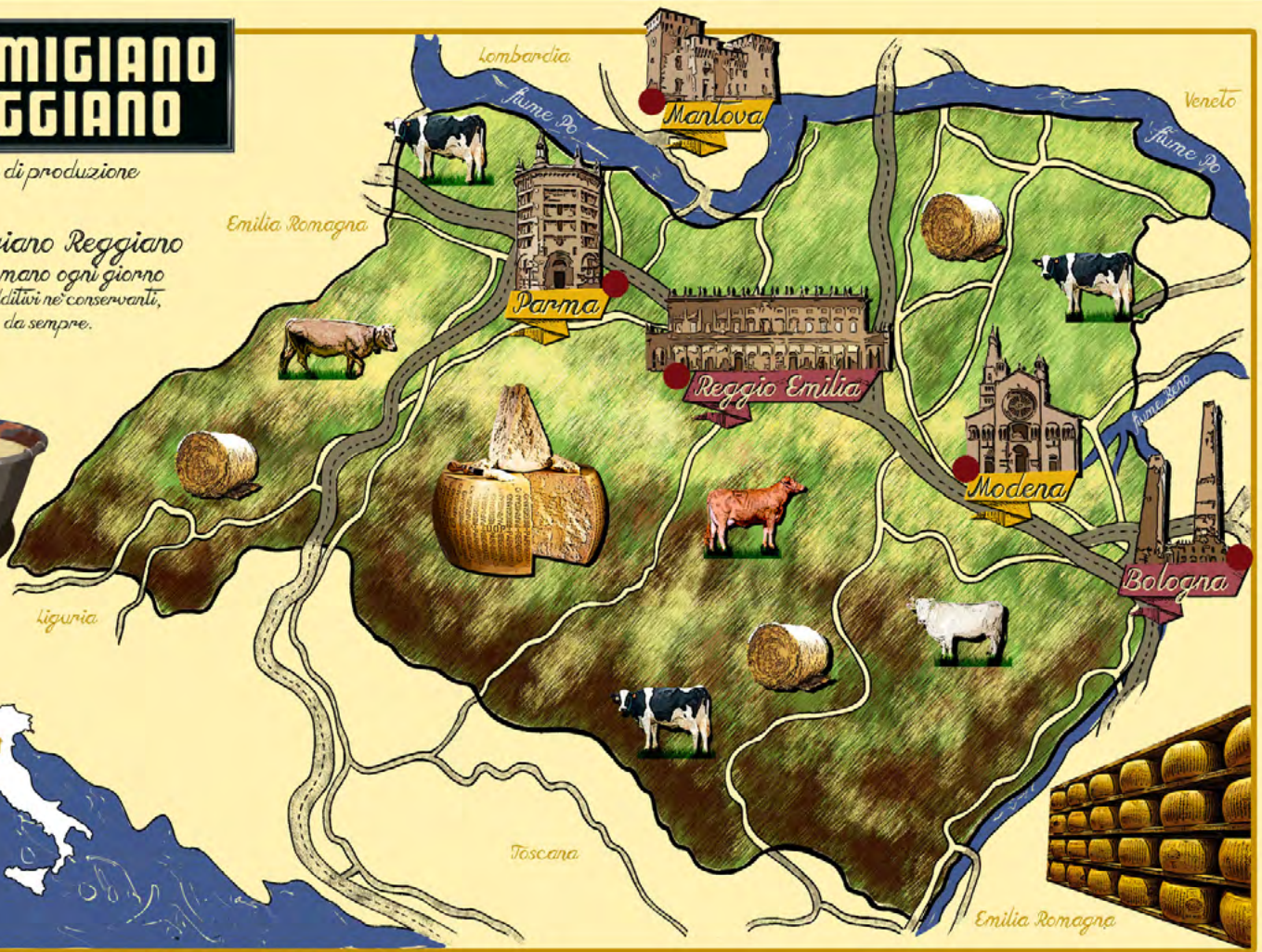
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Immerse yourself in the
heart of Italy's renowned
cheese-making region



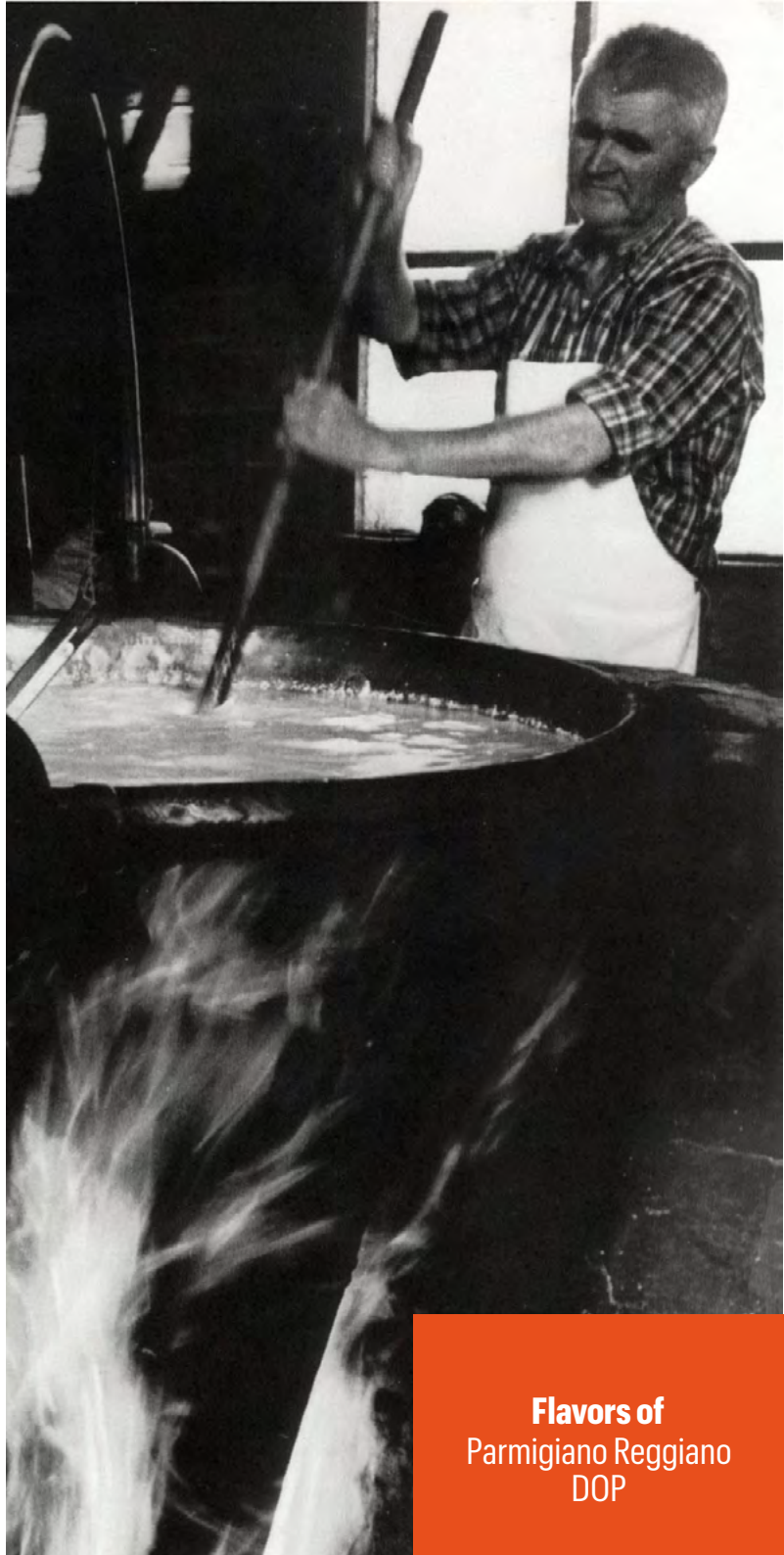
The heart of Italy's renowned cheese-making region is a haven for cheese enthusiasts, offering an unparalleled opportunity to explore the rich heritage and meticulous craftsmanship behind one of Italy's most iconic culinary treasures: Parmigiano Reggiano.

Discover the Art of Parmigiano Reggiano Cheesemaking

Many of the local cheese makers warmly welcome visitors, opening their doors for tours, tastings, and a behind-the-scenes look at the traditional processes that yield this extraordinary cheese. Embarking on a visit to these dedicated artisans is not just a treat for Parmigiano lovers but also an enriching experience for families and gourmets alike.

Discover the unique varieties of Parmigiano Reggiano

Discover the unique varieties of Parmigiano Reggiano, each with its distinct flavor profile shaped by the very land and history of this region. From witnessing the careful transformation of milk into cheese to savoring the rich, nuanced



Flavors of
Parmigiano Reggiano
DOP

flavors through guided tastings, these tours offer a deep dive into the culture and passion that drive the excellence of Parmigiano Reggiano.

Cheesemakers to Visit

Below you'll find a selection of cheese makers, but keep in mind that there are hundreds more to choose from:

Consorzio Vacche Rosse

Location: Via F.lli Rosselli, 41/2, 42123 Coviolo (RE)

Dive into the legacy of cheese-making at Consorzio Vacche Rosse, a pioneering dairy since 1991 that exclusively processes the milk of the Reggiana Red Cows. This facility stands out as the only cheese factory in the world dedicated solely to these unique bovines, with no room for milk from other cattle breeds!

Latteria Sociale S. Pietro

Location: Via Malpasso, 1, 42031 Valestra di Carpineti (RE)

Set against the majestic backdrop of Monte Valestra in the Reggiano Apennines, Latteria Sociale S. Pietro is moments away from historical sites like the Castle of Carpineti and the National Park of the Tuscan-Emilian Apennines. This area is a treasure trove of natural beauty and medieval history.

Agricola Casearia Montecoppe

Location: Via Montecoppe, 19/4, Collecchio (PR)

Nestled in the Regional Park of the Boschi di Carrega, between Collecchio and Sala Baganza, Agricola Casearia Montecoppe produces DOP Parmigiano Reggiano using only milk from its own Italian Friesian and Brown Alpine cows, raised in adherence to strict animal welfare standards.



Saliceto

Location: Via Arturo Toscanini, 3, Mulazzano Ponte, 43037 (PR)

Since 1960, Saliceto has been crafting Parmigiano Reggiano from milk sourced exclusively from its own farm, processed on-site for an artisanal touch. Here, in the hills, the focus is on nurturing the land and livestock to create a product as unique and traditional as in the past. Embracing peasant culture and values, Saliceto sells its cheese at local farmers' markets, supporting short supply chains and zero-kilometer principles.

Agricola Giansanti

Location: Strada Provinciale Traversetolo, 228, 43123 Parma PR

For over sixty years, Agricola Giansanti, located on the road to the Traversetolo hills, has been dedicated to producing and aging Parmigiano Reggiano. The milk, produced in-house, is transformed using advanced breeding techniques. A combination of skill, craft, passion, and tradition allows the cheesemakers to create the king of cheeses, Parmigiano Reggiano.



photographs courtesy of **Consorzio Parmigiano Reggiano**



 **FLAG**

dream, travel, repeat

The Rich Flavors of Luxembourg's Moselle Vineyards.

**Beyond Wine: Culinary Delights and Natural
Wonders in the Moselle Region**

Tasty Routes

The Rich Flavors of
Luxembourg's Moselle
Vineyards.





The Moselle River, bordered by steep vineyards, forms the natural border between the Grand Duchy of Luxembourg and Germany. The river lends its name to one of Luxembourg's most beautiful valleys, renowned for its vineyards, charming hotels, and medieval towns.

It is the ultimate region for indulging in wine tourism. To explore the variety of this region, the possibilities are endless: wine hikes, restaurants, wineries, cooperatives, tastings, and why not participate in one of the wine festivals that take place throughout the year?

The Moselle region in a nutshell

As you embark on this gastronomic adventure, Luxembourg's wine production covers 1,295 hectares of vines stretching over 42 km. Sixty-five wine companies produce wines and crémants, and 3 million bottles of Crémant de Luxembourg are produced annually.

Nine different grape varieties are cultivated in Luxembourg: Riesling, Pinot Noir, Pinot Blanc, Pinot Gris, Gewürztraminer, Auxerrois, Rivaner, Elbling, and Chardonnay. Ninety percent of the country's wine production is dedicated to white

wines, with only 10% to reds.

Despite being a small player in global viticulture, the Luxembourg Moselle region offers a wide variety of high-quality wines, both still and sparkling, such as Riesling, Auxerrois, and Pinot Gris, highly regarded among wine connoisseurs.

The hinterland boasts extensive orchards for producing fresh juice, liqueurs, and schnapps. As you explore, you will quickly understand that the Moselle region is a land of gastronomy. Local products like wines, brandies, juices, jams, honey, and pastries are enjoyed either in restaurants and "Weinstuben" or by visiting weekly markets in Schengen, Remich, or Grevenmacher or directly from producers.

In the Luxembourg Moselle region, specifically in the wine village of Schengen along the Moselle River, the treaty bearing its name was signed in June 1985. Schengen, a symbol of European unity, is a must-visit with its European Museum.

The Moselle region is also a true paradise for nature lovers. Explore the "Haff Réimech" nature reserve, appreciated for its rich birdlife and particularly exceptional flora and fauna.

Wine, Terroir, and Wine Tourism

Diversity of Moselle Soils and Protected Designation of Origin – Luxembourg Moselle

Wine is a product shaped by a region, its inhabitants, and tradition. In our globalized world, origin indication is crucial to establish a region's reputation and set it apart. Luxembourgish wines, reflect indeed their terroir.

The Moselle vineyards have two types of soil. The southern region is characterized by a blend of Keuper and marly clay, while the northern region

Tasty Routes

The Rich Flavors of
Luxembourg's Moselle
Vineyards.



consists of chalky limestone downstream. The former retains more water, giving wines from the southern region earthier tones. Both soil types are particularly suitable for the growing of Pinot grapes, yielding smooth, creamy, and fruity flavors.

Benefiting from the diverse soils of the Moselle Valley, winemakers produce rich and varied wines with distinctive flavors. The majority of Luxembourgish wines are crafted in stainless steel tanks, imparting a characteristic fruity acidity.

The hillsides of the Luxembourg Moselle provide optimal maturation conditions for white grape varieties. A notable success story is that of Luxembourgish Crémants, sparkling wines produced under strict rules, achieving significant acclaim not only in Luxembourg but also in Belgium and Germany. “Domaines Vinsmoselle” (a wine cooperative that groups 170 producers and is Luxembourg’s largest producer of wine and Crémant.) introduced the Crémant method in 1991 after the French protected their Champagne method and restricted the use of the term to the Champagne region.

Other specialties from the Luxembourg wine region include “Late Harvest” wines from late-harvested and sweetened grapes, “Straw Wine” made from grapes dried on straw mats, and “Ice Wine,” harvested at -7 degrees, becoming a highly prized rarity. In addition to white wines and Crémants, there are, but in limited quantities, rosé and red wines. Several recognized labels encourage winegrowers to produce high-quality products, notably the PDO, “Protected Designation of Origin – Luxembourg Moselle,” introduced in 2016 to combine the origin principle





with high-quality standards. The Luxembourg government awards the label. The evolution of the Moselle vineyard is fascinating to observe. Today, the new generation of Luxembourg Moselle winemakers is keen to innovate and is practicing organic and sustainable viticulture. There is no question of repeating the same gestures season after season, on the contrary. Individuals like Mathieu and Nicolas Schmit, Jeff Konsbruck, Corinne Kox, and Pit Leonardy are there with fresh ideas and a shared goal to make absolute top-quality wines.

Oenotourism in the Moselle Valley **Wine Hikes**

Themed hikes, such as the Wine Route (“Wäistrooss” in Luxembourgish), can be explored on foot, by bike, using public transportation (all free in the Grand Duchy), or, of course, by car. Numerous small cruises are also organized on the Moselle throughout the year.

Combining outdoor walks and tastings is the principle behind wine hikes offered in the Moselle Valley. From Remich to Ahn, passing through Greiveldange, Visit Moselle offers a series of walks through the vineyards, punctuated by tastings

Tasty Routes

The Rich Flavors of
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at local winemakers. We recommend stopping by one of the new generation winemakers and visiting the cellars of Mathieu and Nicolas Schmit (Maison Viticole Schmit-Fohl - <https://schmit-fohl.lu/en/>), Jeff Konsbruck (Winery Jeff Konsbrück - www.winery-jeffkonsbruck.lu/?lang=en), or Corinne Kox (Domaine viticole Laurent et Rita Kox - www.domainekox.lu/en/accueil-listing). During your journey, do not forget to have lunch at a “weinstube”. A weinstube is a wine tavern, a place where people can drink wine and socialize. It is often a cozy and comfortable place, like Wäistuff Musée A Possen in Bech-Kleinmacher (www.waistuffapossen.lu) or Wäistuff Leuck in 5430 Lenningen (www.restaurant-waistuff.lu/).

Wine Festivals, an Unforgettable Experience

Participating in one of the wine festivals is an encounter with the terroir, tradition, the joy of living, and more. The must-see events include:

- *WINE LIGHTS ENJOY*

On February 3 and 4, 2024: a nighttime stroll punctuated by tastings through the spectacularly illuminated vineyards of the Luxembourg Moselle. Over approximately 5 kilometers, the vineyard landscape between Wormeldange and Ahn will shine in a spectacular play of lights and colors from late afternoon. Numerous winemakers, associations, and food trucks will offer the diversity of their local wines and regional specialties.

- *WINE TASTE ENJOY*

On May 18, 19, and 20, 2024: a weekend of open doors along the Luxembourg Moselle. At Pentecost, the largest wine festival in Luxembourg takes place throughout the Moselle Luxembourg region. This event, enriched with



tastings of Luxembourgish wines and Crémants, as well as fine spirits, accompanied by music, art exhibitions, poetry readings in wine cellars, guided tours, and, of course, culinary specialties in regional taverns and restaurants, is a must for any curious epicurean.

- *WINE CULTURE ENJOY*

On August 3 and 4, 2024: an exploration of the cultural diversity of the region associated with wine and gastronomy. Cultural centers, museums, and vineyards between Schengen and Grevenmacher will open their doors this weekend, offering visitors not only cultural and wine cellar visits but also art exhibitions, guided tours, readings, concerts, and, of course, tastings.



Via Mosel

The “Via Mosel” route introduces you to the most beautiful wine villages and vineyards in the “borderless” Moselle Valley, spanning Luxembourg, Germany, and France.

From Toul in Lorraine, through Remich in Luxembourg to Koblenz in Germany, indulge in the wine tourism offerings of the Moselle region that showcase “viticultural” architecture. Explore the most beautiful wine villages and wineries chosen for both the quality of their tourist reception and their remarkable architecture, blending both traditional and contemporary styles.

In Luxembourg’s Moselle region, along the approximately forty-kilometer wine route, you

will not only discover delicious Crémants – a specialty of Luxembourg’s winemakers – but also a string of charming villages, each cuter than the last. **Ahn**, with barely two hundred inhabitants, is surely one of the most picturesque. It captivates with its old-world charm, flower-lined alleys, and dazzling winemakers’ houses, most of which date back to the early 20th century.

Ahn is also the starting point of a hiking trail that takes you across Palmberg, a hill offering magnificent views of the village and the Moselle. Heading towards the medieval village of **Ehnen**, which will soon host (scheduled to open in 2024) the new wine museum emphasizing interactivity with the public. This “Weinmuseum” will be the gateway to regional tourism in the Moselle, showcasing all facets of the terroir, a must-visit before exploring the rest of the region.

Finally, a stop in the small winemakers’ village of **Remerschen**, renowned for its artificial lakes and works by internationally acclaimed architect François Valentiny, is a must. Numerous works by the architect shape the village’s appearance, including the primary school, private houses, his office, the youth hostel, and the village square.

Its futuristic nature protection center, the Biodiversum, located on the edge of the “Haff Réimech” nature reserve, enjoys a reputation that extends well beyond the region.

For more information: (<https://viamosel.com>).

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trends in 2023



The 10 drink and cocktail trends in 2023

In recent years, the world of mixology has experienced exponential growth internationally and the ability to skillfully combine ingredients has led to redefining the classic bartender profession into the more modern “Mixology Bartender.”



Among the 10 drink and cocktail trends highlighted by expert Stefano Nincevich, the Spritz once again confirms its place among the timeless classics while the demand for low-alcohol beverages is on the rise.

In recent years, the world of mixology has experienced exponential growth internationally. Mixing techniques have been refined, and bartenders' skills and knowledge are increasingly advanced. The ability to skillfully combine ingredients has led to redefining the classic bartender profession into the more modern "Mixology Bartender."

Just like in the world of wine, mixology is also witnessing a growth in alcohol-free or low-alcohol preparations. The care and research put into

these drinks match that of traditional alcoholic cocktails, ensuring quality and sophistication at any level of alcohol content and engaging an ever-growing number of people.

In this regard, Stefano Nincevich, a columnist for *Bargiornale*, a historic magazine dedicated to the Horeca world, has published a ranking of the 10 drink and cocktail trends that will be most popular from next year in the mixology world.

Circular Drinking

The mantra for the upcoming year will be: avoid waste, pay attention to energy, and support the circular economy. There are many opportunities: starting from cocktail recipes using seasonal and local products, to the use of leftovers.

Ready-to-Drink

The trend of “ready-to-drink” is gaining ground, allowing people to bring home or to the bar a mix that’s already prepared. According to the London-based research institute Iwsrc, this category is registering a growth of around 8% in the top 10 global markets. In Italy, the Osservatorio Tracking Grossisti Iri indicates a growth, over the past two years, of 192% in volume and 70% in value; significant numbers, but still representing a niche market, as explained by Nincevich in Bargiornale.

Back to the Past

The Cosmopolitan and Dick Bradsell’s Espresso Martini are making a comeback. There’s a desire to revisit the past worldwide, as evidenced by the podium of the 50 best-selling classic drinks in the world’s best bars, compiled by Drinks International during The World’s 50 Best Bars event.

Cheers to Bitterness

Even the classic bitters, preferably less bitter, are leaving the post-dinner realm to enter the world of aperitifs.

Offsprings of Wine

Whether vermouth or brandy, it’s their time for revival, thanks to the appreciation of Generation Z.

Timeless Classics

Timeless favorites aren’t lacking, with the Spritz at the forefront. Americano and Pisco are also popular in Sour and Punch versions.

Eternal Gin

The Gin Tonic was a star during the lockdown months for many Italians, and gin itself features in ten of the most beloved cocktails, reflecting an extraordinary growth in terms of quantity and variety.



Little to No Alcohol

Low or no-alcohol beverages, also called No&Low, are gaining ground. It's estimated to have a turnover of around \$10 billion worldwide, with an increase in No&Low consumers also in Italy.

Healthy Drinking

From 2017 to today, the market for health beverages has practically doubled, including fruit juices, matcha and tea, soda drinks, flavored water, and all the other healthy drinks that the market has rapidly adopted.

Gastronomic Cocktails

Gastrodrinks combine kitchen and bar with care, as explained by Nincevich. These are cocktail recipes made with production methods and equipment typical of the kitchen. It's a combination of culinary art and mixology, a return to the ancient roots of the modern aperitif.





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