



## A Day in the Wine Cellar

The Enoteca is like a labyrinth of rooms obtained from 500-years-old structural changes, the same as those of this ancient Florentine residence. Hallways, passages, intersections, underground passages, a maze in which different atmospheres learned to co-exist, supervised by the rule of eclecticism. In forty years, the furnishings have been changed often, just as often as the objects, in some cases, the arrangement of the same has altered the impact, giving a constantly different appearance to this large shared space, where two tastes, two cultures, and two souls meet. Annie's taste is a sophisticated elegance, literary and a little dreamy while Giorgio's tends to be more essential, with a certain rugged sobriety, in keeping with the idea that substance is only substance, and not occasionally also appearance. Two styles, two ways of understanding and feeling that meet in a mediation that is still in evolution.

Moreover, in one of his written pieces, Luigi Veronelli himself stigmatized such aspects from his high position as a great narrator. Let's see what he said: "*The wines – I repeat – are Giorgio's success; I have only been his affectionate notary. Annie's success is her cuisine (seeing her at the barbero excites me, as she moves from one flame to another as if her feet never touch the ground in a tacit dance; every one of her gestures is essential, as she arranges the dishes from her imagination).*"

It's like saying that Giorgio identifies himself in the solidity of his passion/profession while

**MAUREZZO ZANELLA**  
*"In 1984 Cu' del Banca was just starting off and Pinchiorri was already a legend among insiders. I was young and determined but when I saw Giorgio arrive at our Estate I was understandably astounded. I submitted my first Chardonnay in his judgment, a 1983 vintage that I had tapped directly from the barrel. He sniffed it, raised an eyebrow, then tasted it. For a moment he kept me on pins and needles, then looked at me and his expression opened into a smile: he told me he wanted to buy the whole barrel. It was an unforgettable experience!"*