

TK

TASTING KITCHEN
26 FOLLOW THE FISH



CHEUNG CHAU
Follow the Fish
知魚于漁

COTAI
Riches of the Deep
深海之最

SHEUNG WAN
Fresh as the Sea
「常」鮮



可分享 Ca' del Bosco 酒庄的起源吗？

我的故乡在米兰，1967 年父母在附近郊区埃尔布斯科买下两公顷半的农庄，当时主要作为周末放假的去处。农庄内有些动物和果树，隔年我们扦插了一些葡萄藤。那个地区如同大多数意大利酒的产地一般，并非因酒的质量得名，而是以大规模生产便宜的餐酒为主要模式。

您是怎么对酿酒产生兴趣的？

基于很多原因，我的父母认为米兰不是个适合孩子成长的环境，于是我在十六岁时就被送到农庄去生活。当时整个葡萄园就这么一公顷左右的种植面积，我们并没有想要发展成酒庄的念头，直到某次因缘际会，我和许多资深酿酒师一起到法国走了一趟。参观酒庄对那时的我而言没有什么吸引力，但那趟旅行包含了两天的巴黎之旅和远离课本一星期的机会，对我来说更为有趣。

非常幸运地，我参观的第一家酒庄是不论当时或是现在皆属世界顶级的罗曼尼康帝酒庄，尽管当时的我是被逼着参加的。意大利的酿酒师们毫不留情地对那里的一切指指点点，甚至是他们的酒，他们意意大利酿的酒品质较好，技术也较为先进。但因为我对酿酒一无所知所以无从判断，我只知道我喜爱酒。为了作为纪念我买了三瓶酒，回到巴士上其他的酿酒师对酒的

价格感到非常惊讶，问我是不是疯了，说它们贵得太离谱。其中一个酿酒师还告诉我：「以那个价钱我可以卖你三百瓶酒。」当时的我才了解到什么才是对的，也因此燃点起我对这门事业的兴趣。

我很感谢父亲在我背后默默支持并相信我会成为酿酒师的精准直觉。十七岁时我利用贷款建造了第一个酒窖——这是一切的开端，随后还加上许多的巧合和运气包括聘请到法国知名的香槟酿酒师 Andre Dubois，那个机缘带领着我在业界开创出一条新道路，制作出获得全球认可的酒。

您的酿酒哲学是什么？

真诚，不沉溺在过去的荣光里裹足不前，每年都要酿造出更出色的酒；还有尊重，尽我们所能尊重葡萄藤、葡萄酒，这些都是大自然赐予我们的一切。尽管在别人眼中有些方式很疯狂，但我们仍旧坚持。像是我们量身订做的葡萄清洗和干燥「Berry Spa」系统，因为我们知道这会让酒的品质更好。初次采用时，许多业界人士认为用水清洗葡萄是种亵渎，但这就是我们品牌酿制葡萄酒的独到方式。

除了清洗系统，还有什么独到的酿酒方式？

酿酒师的角色是凭借经验和技巧来挑选出最适合酿制葡萄酒的材料，发掘它的潜质，所以我们的酿酒方式是环环相扣的。

打个比方，我们不打循环，因为这个动作会增加与氧气的接触，导致增加亚硫酸盐的使用，过程中我们巧用传统的自然重力法取而代之，从而大幅减少使用亚硫酸盐。

我们的酒都是自然酒，明年便获得有机认证。对于这个事实我们不做宣传，因为有机造酒并不是噱头，而是出于我们一贯对大自然的尊重。

Ca' del Bosco 酒庄给人的印象总是和艺术密不可分，这是怎么做到的？

我个人非常喜欢欣赏摄影作品和大型雕塑，而当我们精心酿造自然酒时，我们不想孤芳自赏，因此我联想到艺术。我思考着若能吸引到对艺术品有鉴赏能力的人来到这里，或许他们也能用其自身的知性和感触来欣赏我们的酒。于是，我们第一个雕塑作品在 1987 年完成，今年十月我们迎来了第十个作品，那是出自中国艺术家郑路之手。对我而言，这些大师杰作正坐落在适合它们的位置和空间里，诉说着葡萄园的故事。

我们也花了七年时间准备并发行「11 位摄影师眼中的葡萄酒世界 (11 Photographers 1 Wine)」，这是另一种认识酒的方式。这些知名摄影师可以天马行空挥洒创意，唯独不能秀出酒标，因为行销和广告不是艺术，而我们此刻，只想为艺术而存在。🍷

天作之「盒」

a match launched in heaven

A high-status pair is united at the top of Hong Kong's legendary landmark hotel.



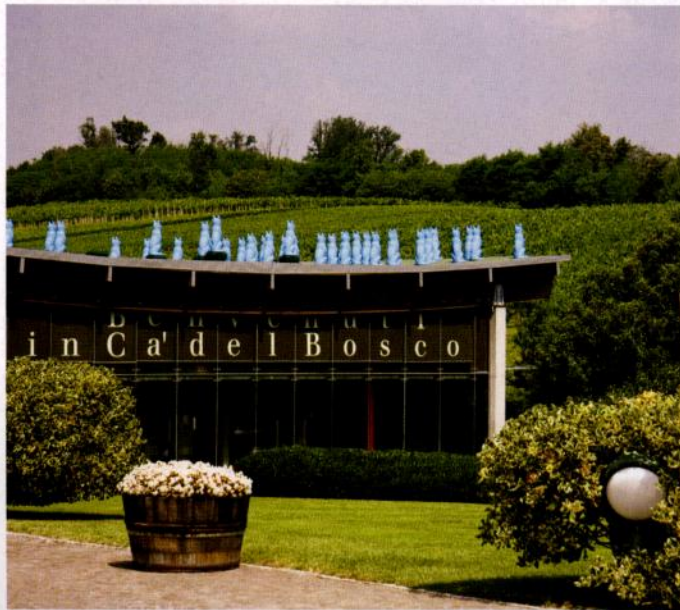
Chef Frank Haasnoot

THE VIEW OF VICTORIA HARBOUR from the celestial heights of Felix, the elegant modern-European-cuisine restaurant on the twenty-eighth floor of The Peninsula Hong Kong, makes a suitably auspicious backdrop for the launch of the Johnnie Walker Blue Label whisky and chocolate appreciation gift set.

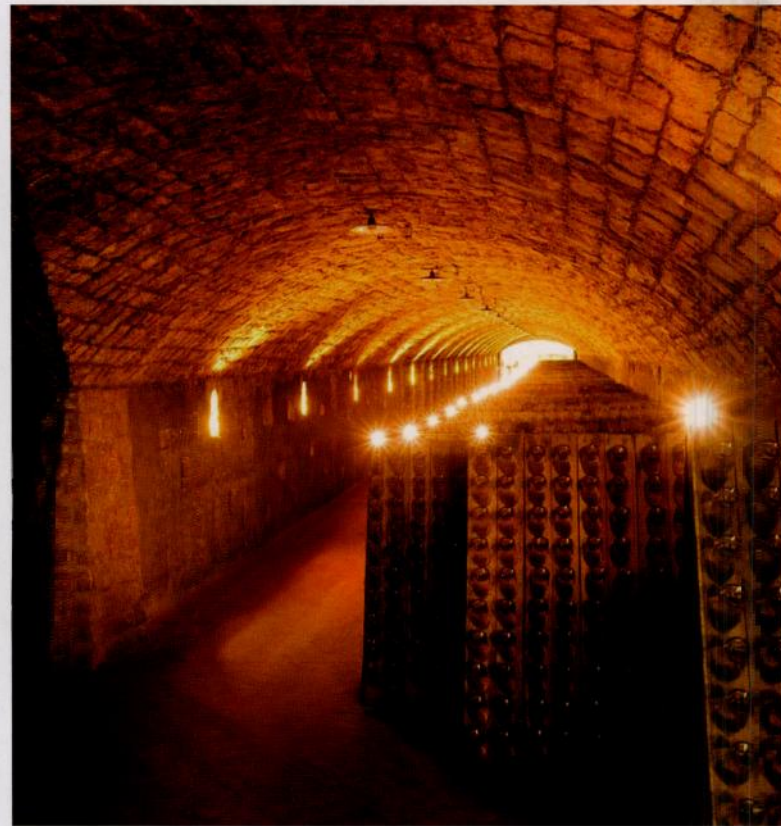
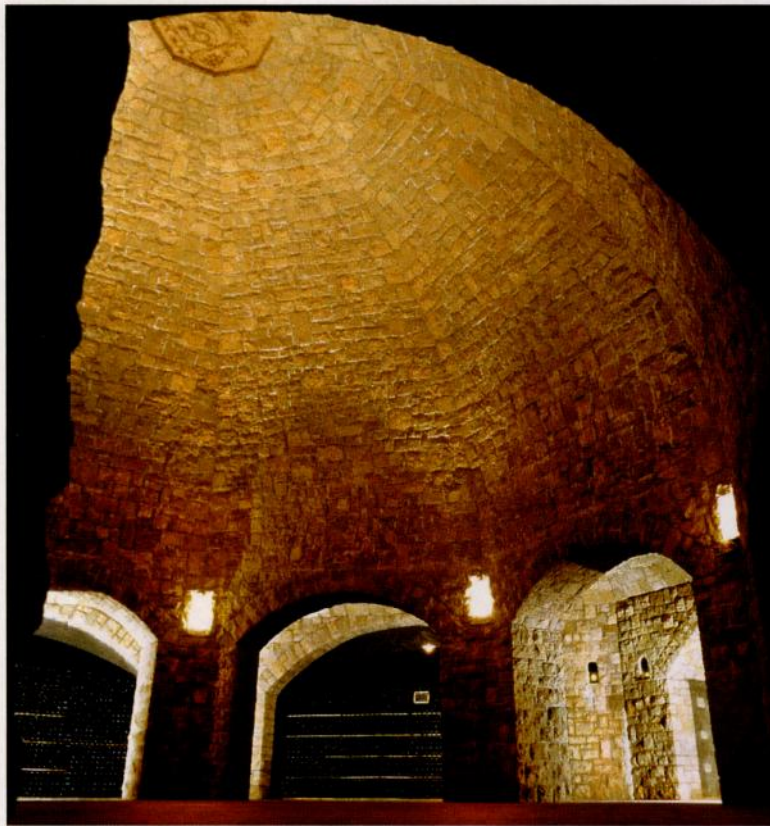
This limited-edition retail package is now on sale and consists of a 75-cl bottle of renowned Johnnie Walker Blue Label perfectly paired with a choice selection of The Peninsula's award-winning handmade artisanal chocolates. On an afternoon of culinary discovery that amounts to a master class in flavor, Martin Newell, Brand Manager for Diageo Reserve, explains the delectable logic behind the marriage: "The making of fine chocolates is a craft in the same way that the blending of fine whisky is, so this is



DAVID HARTUNG (3)



COURTESY OF CA'DEL BOSCO WINERY (6)



me, so I was sent to live full-time at the farm at age sixteen. We did not yet consider ourselves winemakers, with only one acre of vines, but an opportunity came up to join a group of experienced winemakers on a trip to France. I was not really interested in the winery visits, but the trip included two days in Paris and a week off school – that was interesting.

By chance, the first winery was – and still is – one of the best in the world, Romanée-Conté. I was forced to join the tour. The Italian winemakers criticized everything, even the wine! Every process in Italian winemaking, they said, was better or more modern, but, since I was inexperienced, I didn't know who was right – but I loved the wine. As a memento I bought three wines. Back on the bus, they were shocked at the cost, telling me I was mad, it was too expensive. One producer said, "I can give you three hundred bottles for that money." At that moment it was clear to me who was right, and it was that moment that stimulated my interest.

Thanks to my father's behind-the-scenes support and his intuitive understanding that I had a genuine interest in winemaking, I secured a loan at age seventeen to build a cellar. The rest of the initial success story involved a degree of coincidence and luck,

including hiring renowned cellar master Andre Dubois from France and learning from his counterparts who were the best – not just then, but ever. And that provided a unique opportunity to break clean from the industry at the time, to start making wines worthy of global recognition.

What is your winemaking philosophy?


Integrity. Creating wines that continue to get better each year, not resting on past successes. Respect. Doing what we can to respect the vines, the wine, and nature. Sometimes these methods are seen by others as crazy, but we go for it. Such as with our Berry Spa, our bespoke system that washes and dries grapes – we know it improves quality. When first introduced, many in the industry thought bringing water anywhere near grapes was blasphemy, but this is part of the Ca' del Bosco method.

Besides washing, what else is involved in your method?

Our role as winemakers is to use our skills and opportunities to validate the grape, the wine, to realize its potential, and so our methods are interconnected. For example, we don't pump, it introduces oxygen and the

need for sulfites. Instead, we use gravity, an old practice that we've modernized to greatly reduce sulfite use. Our wines are natural, and next year they will be certified organic. We won't advertise the fact, because being organic is not about marketing or even better wine, it's about respect for nature.

Ca' del Bosco has a long association with the arts. How did that come about?

I'm a fan of photography and large-scale sculpture, and once we had created our refined, natural wines, we needed an audience for them, and my thoughts turned to the arts. The thinking was that if we could attract those with sensibilities toward the arts, they would also have sensibilities toward fine wines. We introduced the first sculpture in 1987, and this October we unveiled the tenth, by Chinese artist Zheng Lu. For me these beautiful works of art, situated in their proper space and place, reflect what the vineyard is all about. We also published a book, *11 Photographers 1 Wine*, which took seven years to prepare. It was another way to recognize the wines. These famous photographers could do whatever they wanted but no labels were to be shown, because advertising and marketing are not art, and this was about art. 



真诚和尊重

integrity and respect

Maurizio Zanella, founder of renowned Ca' del Bosco ("House in the woods") winery, is an unusual producer, one who prefers never to discuss his wines specifically, saying they speak for themselves. Instead, he talks with TK about winemaking, its continuing evolution, and the arts. § 著名的Ca' del Bosco (意思"森林里面的屋子")酒庄庄主Maurizio Zanella 向来不会特意介绍他家品牌的酒, 因为这位独特的酒庄掌门人深信味道就是一切。随之, 他和TK谈起酿酒过程, 还有其一路以来的创新和箇中艺术。

Can you tell us about the origins of Ca' del Bosco?

My family was living in Milan, and in 1967 we purchased a two-and-a-half hectare farm in the nearby countryside, in Erbusco, mainly as a place for the weekends. It came with some farm animals and fruit trees. The next year we planted a few vines. The area, as with much of Italian wine at the time, was not known for quality, more for an unstructured industry producing cheap table wine.

How did you get interested in making wine?

Due to a combination of factors, my parents decided Milan was not the best place for



有什么貌似长歪的马铃薯，平时深藏不露躲在上里，要价不斐，加总身价高达十万美元，令人咋舌，且藏匿地点神秘，只有训练精良的犬类凭借灵敏嗅觉才找得到？

没错，正是 tartufo bianco d'Alba：统御顶级美食界，至高无上、稀有的皮特蒙白松露。此一美食界钻石首屈一指的供应商非意大利品牌芙朗格 (Tartuflanghe) 莫属，品质之高备受外界好评。讲到白松露的神奇之处，品牌所有者 Paolo Montanaro 说道：「每颗松露都不同—香气因依傍生长的树种及所在的风土有所差异，要找到两颗一模一样，绝对不可能。」

香港经销商「Abrate and Sons」于11月1日至12月18日举办「芙朗格松露节」，让更多人有机会品尝此一最高级菌种无与伦比的顶级滋味。

香港浅水湾高级餐厅「The Ocean」主厨 Agustin Balbi 精心打造特别套餐，以品质一等的海鲜食材搭配芙朗格白松露—臻饕客。另外，芙朗格也与 Green Monday 的素食绿色品牌「Green Common」合作，从11月1日至22日在上环店、中环店和湾仔店举行特别活动，提供餐点及其他美味选择。

「意宁谷 (Nicholini's)」意式餐厅则将于11月15日及12月15日带来松露饕宴，以意大利酒庄 (Barolo) 及酒后 (Barbaresco) 搭配主厨 Luca De Berardinis 风格独具的松露开胃小点。问到松露美味的奥妙，他说明：「松露带着些许大蒜、榛果及乳酪的味道。」主厨会根据松露的气味、颜色、结实度和形状，来挑选质量最佳的珍品。

12月16日至17日在丽思卡尔顿酒店米其林星级意大利餐厅「Tosca」举办的双厨四手之夜，将会是整个松露节的高潮。餐厅知名主厨 Pino Lavarra 届时将与客座主厨联手，在芙朗格「Aria di Alba」之旅 (www.ariadialba.it) 的赞助下，端上一道道特制松露料理。芙朗格「Aria di Alba」之旅是件国际性的盛事，汇聚知名大厨在世界各地的餐厅参与专为阿尔巴的珍贵白松露而设的美食活动。

芙朗格近年来致力于拓展产品线，供应超过上百种意大利道地食材及美食，每一种均为手工悉心制作再加以创新技术—蕴含对于皮特蒙经典及传统的深深敬意。



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