

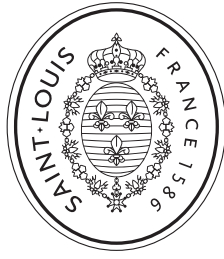
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Summer 2016



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A love for Italy

Italians - world leaders in food, design, fashion and super cars yet completely incapable of building an airport and making it work, renting out a car without 4 people chatting away behind the counter or ripping you off blind in offering 3 star hotels for 6 star prices during the Salone furniture fair. But yet, we love them more and more each time we go and as many Thais would agree, feel very much at home with their 'style' of service and just doing stuff. It gives us hope that one day we could become a developed nation despite all our peculiar quirks, chaotic behavior and last minute planning all done with a laugh and a smile.

As we take you through this issue, you will realize that although the experience of Italy may be one where you need to just go with the flow and let loose, there are those very special people with great determination and focus who make the industry of the country so great, those that leverage the artistic capabilities of its people, their devotion to beautifully craft things and make an exceptional world class business out of it. Many of these are family businesses like the Minottis, the Pradas, as a husband and wife duo, or individuals like the owner of Nilufar gallery.

Please enjoy our small slice of the Italy we love.

Arrivederci

Chanintr

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GPF WITTHAYU, TOWER A, 17TH-18TH FLOOR
93/1 WIRELESS ROAD, LUMPINI, PATHUMWAN
BANGKOK 10330, THAILAND
CHANINTRLIVING.COM

TEL: +662.015.8888
EDITOR@CHANINTR.COM

DESIGN BY
CASESTUDY LIMITED
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COVER
MISSIMO LOOKING DOWN AT SAORI
AMALFI, ITALY, 2007
BY RODNEY SMITH

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

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pp503 | The Chair
Design Hans J. Wegner, 1949

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møbler

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MEET THE MINOTTIS

We love family businesses in general. They always somehow feel more secure, more grounded in tradition and good values. Especially in the furniture industry, over the last 2 decades we have seen the waves of buyouts by financial investors and large groups, consolidating, cutting and growing sales at all costs so that they could either re-sell the business or take it public a few years later. The majority of them failed or has left the new owners with brands that have been over commercialized and tired from being in such unfamiliar territory and lost within a maze of other brands. Many family businesses cannot escape the blame as they have failed to embrace change and technology or keep themselves current with the marketplace leaving them without much choice but to sell or close their doors.



Meet the Minottis, the epitome of a family business, even better, an Italian one with all the charm, good looks, good taste that one can expect. Year in and out, we have seen continued growth, innovation and improvement from them despite the ups and downs of economies around the world. Even if we did not know it was a family business, we would probably say that they are one of, if not the best run furniture company we know. What is their secret?

In Roberto Minotti's own words, 'what sets Minotti apart from other brands is the fact that we are all driven by a great passion'. This passion can be seen and felt by not only each and every family member but also the employees. This truly is the

foundation stone of their continued success, the passion and hard work that is driven by the family.

Founded in 1948 by Alberto Minotti, just after WWII, the artisanal workshop in Meda expanded continuously into more of an industrial format to support its growth while still always dedicated to the highest levels of craftsmanship. When Renato and Roberto, Alberto's 2 sons took over the business in the 70's, their focus was to grow the business internationally. Both co-CEO's, Renato, looks after the commercial and business aspects and Roberto, who studied architecture, more of the design and product side. They are now joined by Renato's two twins, Alessio and Alessandro, as well as, Susanna, Roberto's daughter.



Another secret to their success is that they have never been stuck in their traditions but always innovating, seeking out the latest technologies in production and optimizing it with their commitment to the highest levels of craftsmanship and quality. This type of thinking is not only evident in their products but also the way they operate their business down to the marketing and sales materials they use and their website.

Lastly, their openness in bringing others into the Minotti family makes the greatest talents want to be with them and doing the very best. Key people like renowned architect, Rodolfo Dordoni, who has become the artistic director of the brand and designed all of the collections since 1997, are at one with the family and

the brand. Rodolfo works closely with the family in designing the new collections and lends a consistent and harmonious style that only reinforces the modern and timeless look that Minotti is known for. Another person that you will always see beside the family is Paolo Nardini, the head of international sales, and the one who looks after the extended Minotti family of dealers and showrooms around the world with the same warmth and passion as the family itself.

This latest Milan fair proved to be another important milestone in the company's history resonating their success and impenetrable position in the world of furniture. The Rodolfo-designed stand was not only double the size of previous ones but felt as if it was



a home with both indoor and outdoor spaces and large open plazas. With this, they also introduced an important new seating system called Freeman as well as many other indoor and outdoor pieces for the many international fans that packed every corner of the showroom. This is the family business to follow.

MINOTTI IS AVAILABLE EXCLUSIVELY THROUGH CHANINTR LIVING AT MINOTTI SHOWROOM ON THONGLOR.





PHOTO COURTESY OF FONDAZIONE PRADA



'THE FONDAZIONE IS NOT A PRESERVATION PROJECT AND NOT A NEW ARCHITECTURE. TWO CONDITIONS THAT ARE USUALLY KEPT SEPARATE HERE CONFRONT EACH OTHER IN A STATE OF PERMANENT INTERACTION - OFFERING AN ENSEMBLE OF FRAGMENTS THAT WILL NOT CONGEAL INTO A SINGLE IMAGE, OR ALLOW ANY PART TO DOMINATE THE OTHERS.'

- REM KOOLHAAS

PRADA'S GEM

Another fantastic discovery during the week of the Salone del Mobile is none other than our first visit to Fondazione Prada. The long-awaited institution for arts and cultural programs and a new landmark of Milan was unveiled last year and is 7 years in the making between the renowned architect Rem Koolhaas of OMA and the art loving fashion designer, Miuccia Prada who have collaborated in many important projects.

The 19,000 sq.m. complex is comprised of 7 existing buildings that once were a gin distillery and warehouses built in 1910 and 3 new structures designed by OMA, and a lovely courtyard, perfect for relaxing, digesting and appreciating your art before leaving the Fondazione. The old industrial buildings were restored and upgraded with new finishes while the 3 new ones are a gallery space or 'Podium' for temporary exhibitions, a multimedia auditorium 'Cinema' and a yet to be finished 10-storey gallery tower 'Torre' where the entire collection of Ms. Prada and her husband, Patrizio Bertelli will eventually be displayed.

The 4-storey 'Haunted House', clad in 24-karat gold leaf at the top, houses permanent works by American sculptor Robert Gober and the late Louise Bourgeois.

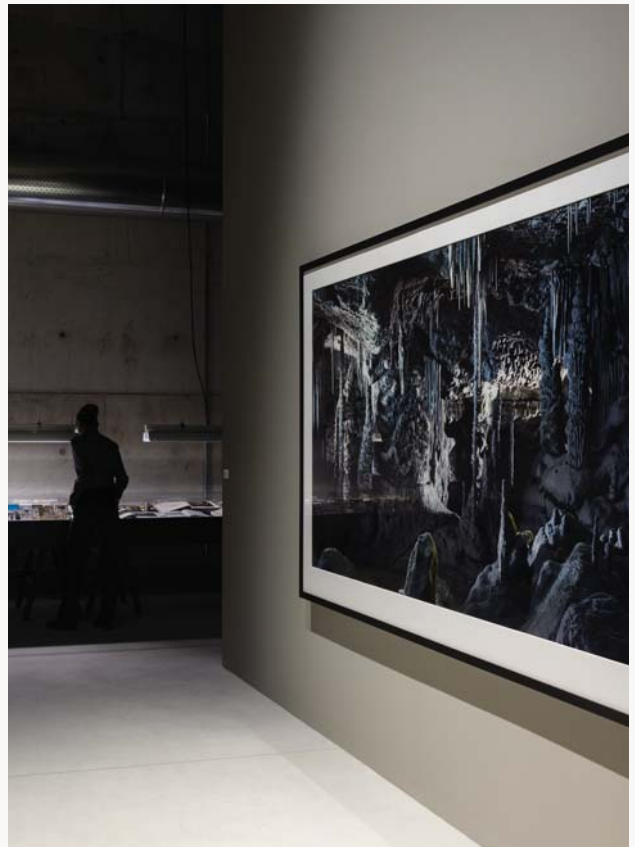
As expected, all staff and personel here are stylishly outfitted in all-black Prada uniforms.

We were so impressed by both the incredible architecture and the commitment Ms. Prada is offering to the art world. That morning, we also spotted a famous French starchitect who quietly looked at all details and occasionally smiled and gave nods of approval.

Last but not least is the attached retro cafe called Bar Luce designed by film director Wes Anderson. He recreated the atmosphere of a typical Milanese cafe filled with formica furniture, veneered wood panels and pinball machines which reminisced the Italian pop-culture in the 50s and 60s. Anderson, however, kept some architectural and decorative details from the original structure such as the arched ceiling, which is a mini version of the vaulted glass roof of the Galleria Vittorio Emanuele where the Prada flagship store is located.

Although his movies often favor symmetrical tableaux, Anderson feels that "there is no ideal angle for this space. It is for real life, and ought to have numerous good spots for eating, drinking, talking, reading, etc. While I do think it would make a pretty good movie set, I think it would be an even better place to write a movie. I tried to make it a bar I would want to spend my own non-fictional afternoons in." We suggest you get there a little after 9AM when the cafe is still quiet and you can perpetually sip your macchiato and delicious freshly baked pastry while waiting for the museum to open its doors.

FONDAZIONE PRADA
LARGO ISARCO 2
20139 MILAN, ITALY
FONDAZIONEPRADA.ORG



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PEARS, CLINTON, CONNECTICUT, 1974

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A RIVA

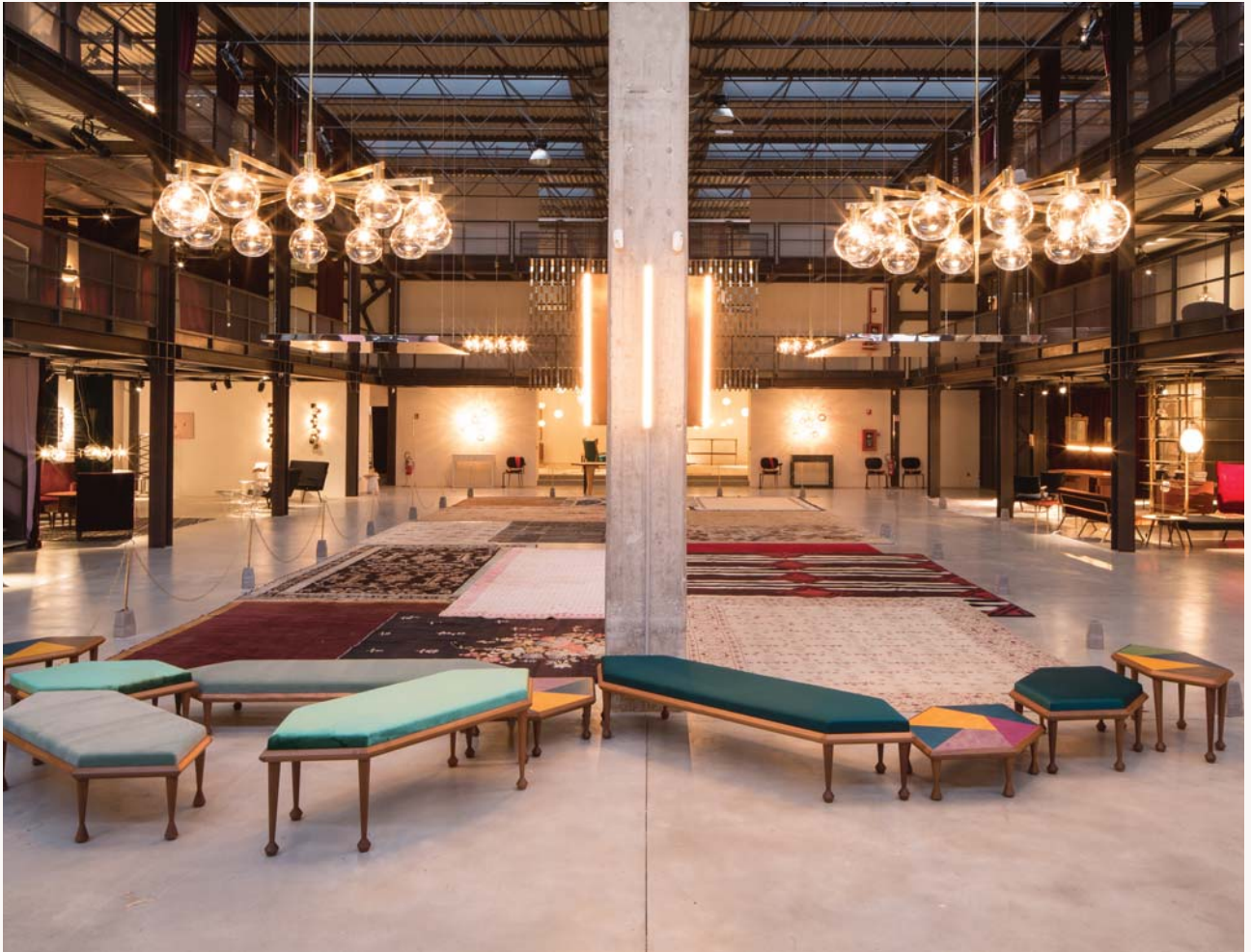
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When spending time on the lakes of Italy or the canals of Venice, you can't help but be charmed by the beautiful wooden boats that take you in great speed and style from one point to another. The king of these and benchmark for all wooden boats around the world is the classic Riva.

In the current product line, the model that still maintains that forever timeless look of what the name Riva represents is the Aquariva Super. It is the 911 Carrera of the range and one that will never go out of style. The 33-footer is crafted of mahogany with

maple inlays as they have always been. Beautiful leathers grace the dashboard, steering wheel and seating. What is neat is that the back deck is upholstered so that you can sunbathe or lay back while cruising at up to 36 knots just like the classic models. The cruiser takes up to 8 people and can realize a range of 155 nautical miles.

The Aquariva Super is truly the modernized version of the legendary Aquarama and has been met with international success.



PHOTOS COURTESY OF NILUFAR DEPOT

DEPOT OF DESIGN DRAMA

At the latest Salone del Mobile furniture fair in Milan, apart from meeting and ordering from manufacturers and brands showcased there, those in the know all penciled a visit to the Nilufar Depot despite their busy schedules.

Located on the outskirts of Milan and discreetly tucked behind an apartment building, Nilufar Depot is a place where renowned architects, rising interior designers, the fashion cognoscenti and young international socialites parade around like it's fashion week. They are all here to admire the treasure trove presented by the founder and legendary tastemaker Nina Yashar. The original Nilufar gallery on Via Della Spiga has served designers and clients like Miuccia Prada, Ilse Crawford, and Jacques Grange for years.

Now with more than 1,500 sq.m. of display space in a warehouse-like setting, Yashar is able to show her exquisite collection of over 30 years which includes rare finds, from Gio Ponti sofas, Piero Fornasetti screens and Franco Albini tables in addition to the ever-growing contemporary furniture and art commissions by the talents she represents. Her aesthetic vision and eclectic taste can be viewed through the vignettes of the furnishings from great Italian Masters blending with the dazzling lighting and occasional tables of current designers such as Martino Gamper, Bethan Laura Wood and David/Nicolas along with precious silk rugs and faded antique Tibetan tapestries. The historical design references well with the evolution of contemporary design and is poetically curated by Yashar who grew up in Iran and was taught by her rug-dealer father. She later



discovered Scandinavian design during her trip to Sweden 20 years ago and began to collect the works of Arne Jacobsen, Hans J. Wegner and Alvar Aalto. Yashar also actively sources and restores Italian vintage furniture and collectible objects from old estates, turn-of-the-century villas and private auctions.

Once you step inside, the wow factor welcomes you at the entrance because Yashar hired the minimalist architect, Massimiliano Locatelli of CLS Architetti (google images his incredible office in an old church in Milan) to convert the industrial space into a theatrically stunning 3-storey steel structure, inspired by Il Teatro alla Scala, an opera house in Milan. Therefore, each room represents a stage of juxtapositions artistically displayed in it. The highlight of this year includes the

Mirror Room designed by Roberto Baciocchi, who is responsible for all the chic Prada and Miu Miu stores around the world. The elegant dining room, accessed through a brass-finished portal is fully covered with different shapes and sizes of antique mirrors and reflects the light in an evocative kaleidoscopic effect. The sophisticated vintage table from the 50's accompanied chairs by James Mont dominates the center of the room with a beautiful frosted crystal and polished brass chandelier above. For the tableware, Baciocchi designed porcelain plates, made by the famous Richard Ginori, with a reference of oriental inspiration - a kind homage to the stylish Nina Yashar.

NILUFAR DEPOT
VIALE VINCENZO LANCETTI, 34, 20158 MILAN, ITALY
NILUFAR.COM



PHOTOS COURTESY OF RELAIS VILLA VITTORIA

PARADISO FOUND

It may sound cliché but the beauty of Lake Como keeps luring us back every year. Once again we found ourselves checking in at the lovely Relais Villa Vittoria, a 12-room hotel located in the charming village of Laglio on the west side of Lago di Como. We have been regular guests at the Villa for years and every stay is still memorable. Late April is a good time to visit as the weather is just perfect and not in peak season yet.

Owner Daniela Tagliamonte has tastefully restored and decorated the Villa which once was a farmhouse that supplied silkworms from its mulberry garden for all the famous silk producers in the Lake Como area in the mid 19th Century and later became a summer retreat for a noble Milanese family. Rooms range from cozy attics with a partial lake view but well equipped with modern amenities to romantic lake view suites with an attached living room and balcony facing the magical lake. We prefer to stay at one of the rooms with the view so we can take advantage and fully enjoy the fresh air and enchanting view day and night.

Our favorite time is the early jet lagged mornings where in complete silence you sit on the balcony breathing the cool crisp air quietly sipping a cup of coffee while the ducks coast across the shimmering waters. Time passes by slowly at Villa Vittoria. A small



buffet breakfast is served in a greenhouse dining room where guests exchange morning smiles and the housekeeper remembers your preferred beverage. If the sun is out, everybody moves out to the terrace for the panoramic view and beautiful weather.

During the day, we usually head to the town of Cernobbio for wood-fired oven pizzas and pasta at Albergo Giardino and stroll around 'Main Street' for shopping and the best gelato in the area. Afternoon tea by the terrace at the famous Villa d'Este is always a good idea. Their well-maintained and manicured gardens are forever stunning.

Guests can also relax by the pool in the garden at Villa Vittoria while some opt for a good book and cocktails under the jasmine-covered pergola nearby. Early evening is meant for walking to the village and enjoying the sweeping views of Lake Como when it becomes quiet again. And if you are lucky - you may spot George Clooney and his gorgeous wife whose incredible villa is just a few doors down the winding road.

On weekends, we would plan for a brunch or early lunch at the waterfront Locanda La Tirlindana in Sala Comacina, a 10-minute drive from Villa Vittoria. With its delightful setting

on a tiny square facing Isola Comacina, the only island in the Lake, you will enjoy your meal as well as the picturesque view. We usually book a shaded table outside and order homemade raviglioli and sautéed fresh white fish from the Lake, prepared simply while watching the locals come and go from the private pier a few steps away. After the meal, we would walk along the shoreline where it leads up to the main road, gazing at some hidden homes and villas of great beauty and imagining what we would do if we owned one.

A few days spent at Villa Vittoria and the hamlet of Laglio is essentially our annual piece of paradise.

RELAIS VILLA VITTORIA
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LOCANDA LA TIRLINDANA
PIAZZA MATTEOTTI 5
22010 SALA COMACINA, ITALY
LATIRLINDANA.IT

MOTHER KNOWS BEST

GNOCCHI, HOME STYLE



PHOTOS COURTESY OF ALBANO DAMMINATO



THE ITALIANS, LIKE THE THAIS, TAKE THEIR FOOD VERY SERIOUSLY.

Meal times, whether they be intimate meetings, family gatherings or special occasions are always a reason to rejoice in nature's bounty. When it comes to home cookery, there is always stiff competition between families and friends over whose mother [or father] has mastered a particular dish. The rivalry can be fierce, in the best possible way.

Coming from an Italian family, I have grown up in an environment where shared family meals, a well-balanced diet and food prepared primarily at home, were pivotal to our up-bringing. Food is never measured in its proportion, but there is always a welcome feeling of abundance, of there being enough for a last-minute guest, or simply that the doors to the kitchen are always open, embodying the true spirit of 'home'.

At the core of our family is our dear mother, Roma. Born to southern Italian parents, as a young woman Roma would go on to marry a northern Italian gentleman [not soon after to become our father] on January 17, 1959. As young children growing up in Australia, the roots of our heritage were manifested and kept alive, most deeply, by our association with the culinary skills of our mother and extended families. Of course some of the dishes seemed 'strange' or foreign to our school friends back then, but now it is almost impossible to imagine Australia's food [or coffee] scene without the knowledge that the Italians brought with them to their new homes.



As well as the myriad of both classic and 'modern' Italian dishes that form part of my mothers' extensive repertoire, from savory through to sweet, her life in Australia along with my father's involvement with both the Apex and Rotary clubs, meant that she was also exposed to the cooking of her local friends and peers. We are still often amused by the memories of dishes such as 'Tuna mornay' and the ubiquitous variations of the 'Prawn Cocktails' of our youth. This also means, of course, that my mother can bash out an equally stupendous fruit-topped Pavlova! Her angel cakes and lamingtons were always the stellar inclusion at any birthday party.

As children we were drawn close to her own wonderful mother, and sisters – my incredible aunts. I have such fond memories, as a child and into my teen years, of long hot summers spent with my aunts and cousins – much of this would in some way revolve around food or the preparation of it. My obsession with figs can only be linked to the summers I would climb up into my aunt Nally's trees on her farm, to pick them straight from the branches. Nothing comes close to the scent or taste of a sun ripened fig plucked and eaten immediately. Of a time when all food was truly organic. Before the label needed to exist. Bushels or baskets of the ripest tomatoes would be gathered or bought to form the basis of the family made tomato sauce!

A large group of us, aunts, uncles and cousins, would gather at one of the homes to sort, wash, hand puree and then bottle tomato preserves that would form a base for so much of their cuisine – pasta sauces and stews. It would have been, and still is considered, sacrilegious, to use store-bought or pre-prepared tomato sauce for any dish. For my mother 'instant' food or anything resembling it, has always been out of the question.

One of those dishes that we always crave when at home, and that I'm still trying to hone my own kitchen skills on, are her potato gnocchi. This is one item that will often appear on an Italian restaurant menu, but that I would dare not order, as they will always, in one way or another, be totally eclipsed by the supreme lightness and taste of my own mother's creation. Gnocchi is one dish that requires a sensitivity to the 'science' of cookery – to the tactile and visual elements, beyond the measurements and mathematics.

To begin with, you'll need to find a starchy type potato. The secret for the lightest of the dumplings rests in the ratio of flour to potato – and the liquid content of your potatoes! My mother's gnocchi uses just the right amount of flour to bind the dumplings together, without turning them, as she'll often refer to them in restaurants, as 'rubber balls'. Key to a good batch of gnocchi is the elements of preparation, timing and stove-to-table choreography. Whilst Roma has kindly shared her recipe with us, it is rare that she'll consider numbers herself – it's 'cooking by your eye' cookery as she calls it. Feeling the texture of the dough during the mixing phase is part of the secret to knowing when you have the ratio right.

- ALBANO DAMINATO

GNOCCHI – a type of dumpling – is one of those classic Italian dishes that ranges in type and base ingredients from the south to the north of the country. Some will use semolina for their dough. In the region of Tuscany a type of gnocchi [or gnudi as they're often called there] are made using ricotta cheese and spinach. The recipe here is for the more well-known potato gnocchi. Often served as a 'contorno' or first course in an Italian menu listing, gnocchi works in the same way as pasta – usually as a backdrop for a sauce of some kind. Sadly, we couldn't share Roma's secret tomato sauce with you here, but we do explain the buttery version. One of our distant aunts from Trieste also makes a version of sweet sauce using preserved apricot jam, sugar and spices. Truly wonderful. As a dessert.

It is by our cooking, also, that so much of our family traditions are kept alive. It's great to see my young nieces interested in their grandmother's cooking skills and learning from them. The images captured here of a recent plating of gnocchi, is given to us by her eldest niece, Deanna. I hope this recipe we share here brings you the delight that it always fills me personally with.

ROMA'S POTATO GNOCCHI

SERVES 4
PREPARATION TIME 30 MINUTES
[PLUS 15 MINUTES COOLING]
COOKING TIME 30 MINUTES

8 large Desiree potatoes, cleaned but unpeeled
2 eggs, lightly beaten
¼ cup extra virgin olive oil
1½ cups plain wheat flour
80 grams butter, chopped into small cubes
1/3 cup grated Parmesan cheese
Fresh sage [or basil] leaves, to serve

1 Place potatoes in a large saucepan. Add enough water to come 3cm up the side of the pan [potatoes should not be completely covered by the water]. Cover with lid. Bring to boil over high heat. Reduce to low. Simmer for 10 to 15 minutes or until potatoes are just tender [not soft].

2 Using a slotted spoon, transfer potatoes to a board. Set aside for 15 minutes, or until cool enough to handle. Remove, gently with fingers, the skins, and discard. Push potatoes through a fine potato ricer or sieve into a large bowl. Make a well in the centre of the warm potato. Add egg and 1 tablespoon of the olive oil. Season well with salt and pepper. Using a fork, mix until combined. Add 1¼ cups of the flour. Mix to form a soft, sticky, dough [do not over mix]. The key here is to ensure there is enough flour to hold the potato together into a dough, without forming a too dense dough.

3 Dust a flat surface with the remaining flour. Roll the dough gently over the flour. Return to bowl. Roll ¼ of the dough into a 2cm thick log. Using a floured knife, cut the log into 2cm lengths. Roll and press each piece over the back of an inverted fork. Place onto a floured plate. Repeat with remaining dough.

4 Bring a large pot of water to boil over high heat. Add 1 teaspoon of the remaining olive oil into the water and season well with salt. Drop the gnocchi, in batches, into the rolling water, for 30 seconds or until they float to the surface of the water. Using a slotted spoon, carefully transfer gnocchi to a colander to drain.

5 Meanwhile, heat the remaining olive oil and butter in a medium sized frying pan over medium/high heat for 3-4 minutes or until golden and foaming. Throw in the fresh sage [or basil] leaves for simply a second or two to toast them. Remove from the heat. Add in the gnocchi, tossing to coat. Season well with salt and pepper. Top with freshly grated cheese and more leaves and serve immediately.

DA ITALIA CON VINO

Italy boasts superb vineyards spreading across 20 regions and has recognized more than 350 varietals for making quality wine. The Decanter Wine Magazine listed the country's 10 top terroirs this May, and includes familiar names such as Cannubi, Cartizze, Etna or Sesta - all located in these 7 regions: Basilicata, Campania, Friuli, Piedmont, Veneto, Tuscany, and Sicily.

Travelling through the wine world, we come across many special locales and meet artists as well as technologically-sound winemakers, whose wines ring up excellent scores from reviewers. Being around nature, those involved in the trade are well connected with the environment, and every once in a while we arrive in a place where there is spirituality tied to both soil and the philosophy of all the people working there.

Next time you traverse the beautiful rolling hills of central Tuscany, and head towards the UNESCO World Heritage town of San Gimignano, we recommend you to stop by Montenedoli. The estate lies above the town with beautiful vistas down the valley and up to the crowning forest. Vines have been cultivated here over 3,000 years ago by the Etruscans, well before the Romans and the Templars took rule and by 1404 Montenedoli was given to the Hospital of Santa Fina of San Gimignano.

From 1965 the estate has been with the Fagioli family, whose doyen today is Elisabetta, an 80-year old dynamo, who still criss-crosses the world of wine to meet and share her passion about a land where the vines are uncontaminated and have always been cultivated in an organic way. She eyes the location of Montenedoli - right in the center of the Mediterranean Sea, between Asia and America - as a bridge to unite different cultures in the common language of mother earth, the path of her wine is used to communicate and instill friendship.

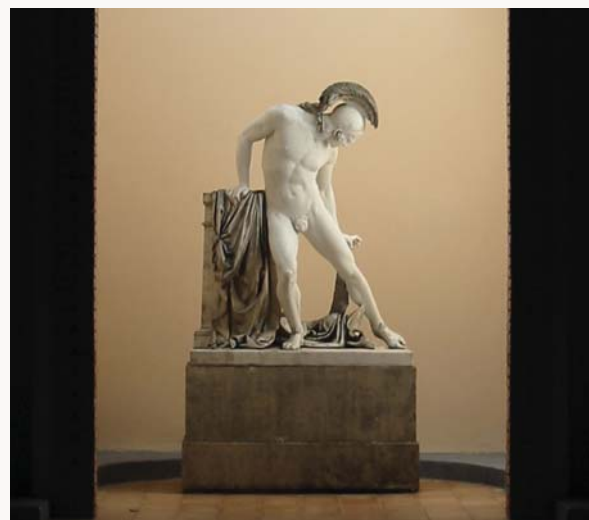
The estate covers 24 hectares of vines and 200 hectares of forests. Two very different soil types have formed millions of years ago and are the bedrock for the traditionally made wines. The white varietals flourish on the Ligurian seabed with sea shells, and the red makes a unique style of wines on the Triassic soils with rocks formed over 350 million years.

Traditional Tuscan varietals take the lead here. The white is Vernaccia making structured and deep wines with herbal and almond perfumes, rich flavors, and a dry, crisp finish. The red is always Sangiovese - pure or blended at times with white grapes like in the past. It is rustic, but aromatic and persistent, embodying the rural surrounding of this land, and goes very well with Beefsteak Florentine.

The essence of nature is found in each glass, however the spirituality we mentioned is best displayed with Sergio the Patriarch Foundation, which Elisabetta founded with her late husband Sergio. They met in school, where she noticed his gift to enter the mind of troubled persons and give peace and love to their spirits. She thinks what is mostly needed in our little planet is to nurture the truthful rule of attention, love, and harmony to people. So the Foundation aims to be the place that unites people. Each year they will host for one month elderly people in need of rest and love, as well as youngsters in search of their identity through the message of nature.

- KIM WACHTVEITL

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CBRE



THE PRIZED MEAT

One evening at La Colombetta, our favorite restaurant in the town of Como, one of the sisters that own the restaurant suggested we order a plate of Culatello di Zibello as an appetizer before we move on to other regular dishes as we often do. "Trust me, you'd like it", she whispered to my ear with her Sardinian Italian accent. Served with freshly cut tender cantaloupe, the thinly sliced cured meat was just heavenly. The smooth texture of the Culatello with a light savory taste and salty aroma almost melted in our mouths.

Once we dug further and learned more about this special ham and how it was made, we realized that it is not just another cold cut from Parma with a fancy name. The process, the tradition and how it is consumed are gastronomically advanced.

Culatello is made with the best part of the back leg and inner thigh of the pigs that are raised exclusively in Emilia Romagna and the Lombardy region. The process, strictly all by hand, then begins in the community of Busseto, Polesine, Zibello, Soragna, Roccabianca, San Secondo Sissinghurst and Colomo - the strip of land that runs along the Po River. The weather here is perfect for curing due to its alternation of cold and foggy winters and hot and sunny summers that allows the slow maturation of the meat. With an authentic tradition that has been passed on for generations, the bone-free meat is carefully trimmed, seasoned

with twine in a signature 'pear' shape and kept in a humid cellar. By the 12th month of curing, the leg should weigh 3-5 kilos.

Once the leg is cut and the surface is exposed, the only way to conserve the Culatello is to spread a little olive oil or butter on the cut side and wrap it with a linen towel that is soaked or moistened with Italian dry white wine. The Culatello is best kept in a fresh place, not in the refrigerator. Otherwise, it would destroy the unique flavor and aroma.

Dubbed as the King of Meat, in 1332 at the wedding party of Andrea Conti Rossi and Giovanna Conti Sanvitale, Culatello was offered as a gift from the newlyweds and later on, the Pallavicino family also gifted Culatello annually to Galeazzo Maria Sforza, the Duke of Milan as 'a rare and exquisite thing'.

Today, Culatello di Zibello is controlled and endorsed by DOP or Protected Designation of Origin label from the European Union to guarantee the rarity and delicacy of this most prized salumi.

The Guide of What and Where to Buy



Young Wine



Mature Wine



Champagne

Twist 1586 Glasses

Saint-Louis

Forget the etiquette of the traditional degustation. Saint-Louis has reinvented a new approach to enjoy your wine without concerns of color or origin. Its iconic Venetian stripes make it more surprising once the liquid is poured inside.

From Baht 7,500

Fiore 2013 Tuscany, Italy

Montenidoli Vernaccia di San Gimignano

A Vernaccia grown around the medieval town of San Gimignano, Tuscany is a beautiful wine. Old vines farmed organically dwell deep into the 5 million-year old marine sediment and produces a generously rich version called Fiore. Only the free-run juice is drawn off to ferment in steel tanks and aged on the fine lees to gain roundness and persistence. This noble iteration displays all the finesse and elegance, which the grape is capable of. Try it with a delicately steamed fish such as hake, trout with white sauce.

Baht 1,350
winegarage.asia



Gianduiotti Sopraffini

Baratti & Milano

Made in Torino, this supreme Gianduja is made of layers of milk chocolate and hazelnut yielding a delicate flavor and remarkably creamy texture. We often restock them in our fridge.

eataly.com

Aeros

Design by Ross Lovegrove

Louis Poulsen

An ethereal, floating object which would be perceived as light-weight despite its size, and has a fine organic, perforated surface. The advanced design of the fixture presented major technical challenges for its production but the final result was stunningly beautiful.

Baht 115,500



Green Papaya Candle

Liaigre

Comes summer, this scented candle will lit up your mood to a lazy sunny afternoon. Additional unique scents include Palm, Frangipanier and Pure Caribe. Take your pick!

Baht 4,000



Caged King Bed

Design by Kara Mann

Baker

Kara Mann's signature design style strikes a balance of edgy and attainable. This four-poster metal bed frame is wrapped with stitched leather panels for an element of glamour in the bedroom.

Baht 352,800

Catlin Table

Design by Rodolfo Dordoni

Minotti

The Catlin collection conveys an air of sophisticated simplicity. The elegant metal base features a cross-pattern motif paired with gold finish. The top options are available in laminated smoked grey glass and rare luxurious marbles.

Baht 522,000



Tuxedo Sofa

Design by BassamFellows for Geiger

Herman Miller

Designed to anchor lounge spaces without virtually overpowering their surroundings, Tuxedo Sofa is precisely proportioned and exquisitely detailed. Based on a modular grid, Tuxedo range is available from a 2-seat settee to an expansive corner sectional.

Baht 335,700

Bambi Chair

Design by Takeshi Sawada

Elements Optimal

Made of fine European Oak and American Walnut, any child would sit adorably in this tiny chair.

Baht 14,500

Available at Chanintr Outlet



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The Last Swan

The exclusive world of one of the 20th century's most famous and glamorous ladies with great privilege and exquisite taste, as seen through her private homes and marvelous gardens in this book – *Marella Agnelli: The Last Swan* – co-authored by Marella herself and her niece Marella Caracciolo Chia.

Nicknamed 'The Swan' by Richard Avedon when he photographed her iconic portrait in 1953, Marella is not only one of the great beauties of the last century but also the most elegant and cultured of that exclusive club. Born to an aristocrat family, she later married the dashing Fiat scion, Gianni Agnelli. Marella collaborated with the best artists and designers of her day to create many wonderful residences around the world as their palette. From Italian interior design legend Renzo Mongiardino - who worked on her New York apartment alongside a young Peter Marino - to Gae Aulenti, the important Italian architect, who built her homes in Turin and Marrakech. Her impeccable taste shines through in these gorgeous interiors and gardens including Villa Perosa, the Agnellis' main residence.

PUBLISHED BY RIZZOLI
MARELLA AGNELLI: THE LAST SWAN IS AVAILABLE
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