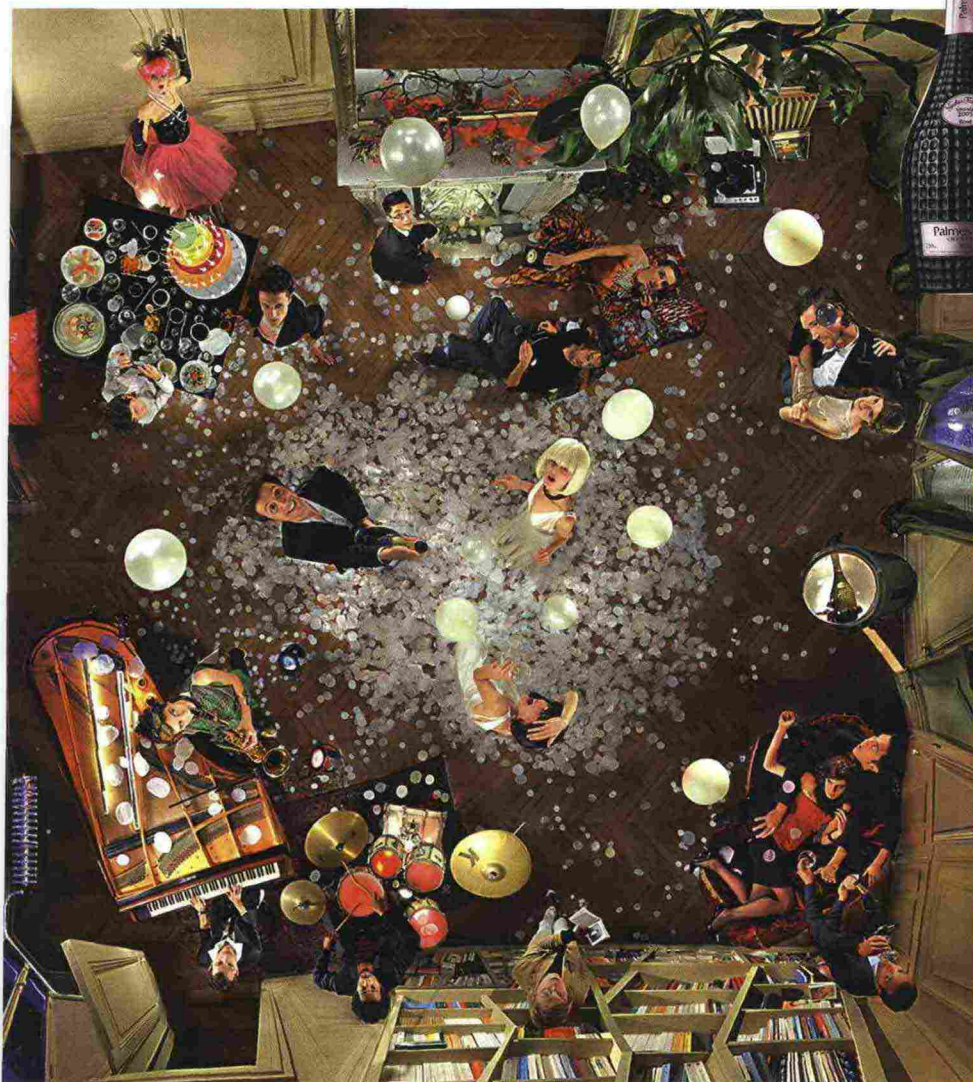


Looking AROUND ART DE LA TABLE



BOOM! BY JULIEN TAYLOR, THE 'ILLUSIONIST' PHOTOGRAPHER WHO CREATES DIGITAL MONTAGES, A WORK FOR THE 35TH ANNIVERSARY OF THE MAISON NICOLAS FEUILLATTE, WHOSE FAMOUS PALME D'OR ROSE VINTAGE 2005 ('THE DIVA OF CHAMPAGNE') APPEARS TO THE RIGHT IN THE IMAGE

on the market every year about this time: from the very new Pan 999 by Tobia Scarpa for San Lorenzo to the more classic models by Dabbene Milano 1939, to the casserole designed by star chef Riccardo De Prà (Dolada restaurant in Pieve d'Alpago, one Michelin star), who was the chef for the wedding of George Clooney in Venice with Amal Alamuddin. After all, among the metals silver is the best conductor of heat; it releases no flavors, and brings out the taste of the ingredients; it does not interact with them when it comes into contact, so it is healthier than all the other metal alloys. Amidst the exquisite repasts simmered in costly 925 silver pans, there have to be divine nectars from France and Italy, champagnes and spumanti, from companies that are also getting more closely involved in the worlds of art and design. In the large French area of Reims-Epernay, the major maisons de champagne compete to put together art collections or sporadic artistic interventions on their domaines (on these pages, documentation of the art-design exploits of the most famous brands, from Veuve Clicquot to Ruinart, Mumm and Moët & Chandon, Laurent-Perrier to Perrier-Jouët). Also away from the estates, every year since 1999 Nicolas Feuillatte (the world's third largest reality for champagne, and number one in France) launches his initiative *Artiste de l'Année*. The man with the same name as the company still exists today: he comes from a large family of distributors (Cafés Richard) and has been a leading jet-set figure

NEW YEAR'S DAY FOR ART AND DESIGN

Some pass through castles, others through catacombs, glaciers or tropical climes. The New Year inspires and unleashes due to its symbolic value, and its way of boosting consumption, taking the form of sumptuous dinners. From the one on paper of [Comieco](#) (the National Consortium for the

recovery and recycling of cellulose-base packaging), presented in the volume *Paper Design*, exploring the multiple and surprising re-uses of paper and cardboard, to those you can prepare yourself thanks to precious silver cookware ("Cooking in pure materials is the only healthy cooking") launched

1. 49TH ANNUAL EDITION OF THE LIMITED EDITION CALENDAR PLATE (PORCELAIN AND GOLD LEAF) BY FORNASETTI, A TRADITION BEGUN IN 1968 BY PIERO FORNASETTI AND CONTINUED BY HIS SON BARNABA

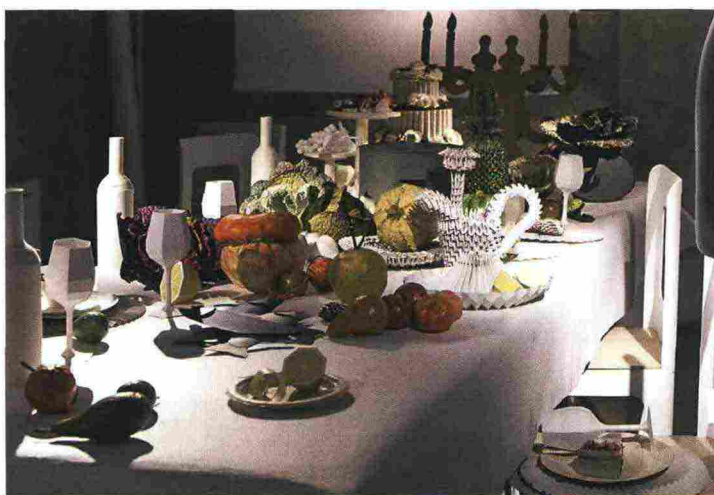
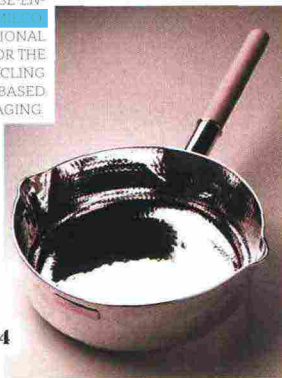
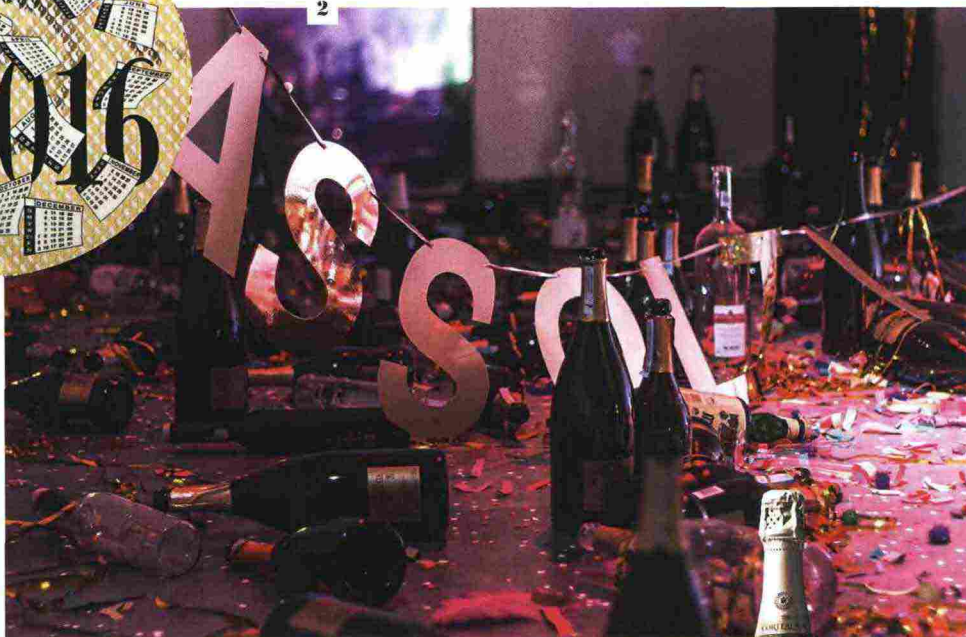
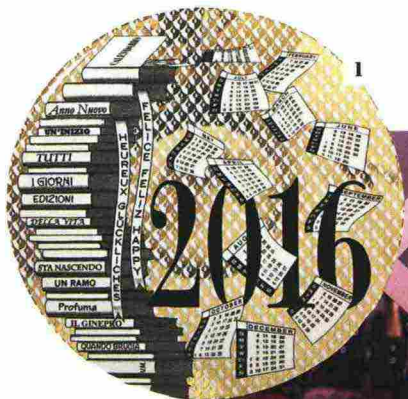
2. *DOVE ANDIAMO A BALLARE STASERA?* THE INSTALLATION (2015) BY GOLDSCHMIED & CHIARI AT THE MUSEION IN BOLZANO, AS PART OF *LALBERO DELLA CUCCAGNA NUTRIMENTI DELL'ARTE*, A COMPLEX NATIONAL EXHIBITION PROJECT CURATED BY ACHILLE BONITO OLIVA

3. *RAGÙ*, THE PERFUME PRESENTED AT THE LATEST *PITTI FRAGRANZE* BY FEDERICA CHIEFFO

4. ARGENTA CASSEROLE DISH, DESIGNED BY THE STAR CHEF RICCARDO DE PRA OF DOLADA

5. A BOTTLE OF THE SOPHISTICATED SATEN OF CORTEAURA, THE NEWEST WINERY IN FRANCIACORTA, LOCATED IN AN OLD RURAL BUILDING RENOVATED BY FEDERICA MASSAGRANDE

6. THE *GRANDE MISE-EN-PLACE* OF THE NATIONAL CONSORTIUM FOR THE RECOVERY AND RECYCLING OF CELLULOSE-BASED PACKAGING



since the Sixties, a friend of Jacqueline Kennedy, Maria Callas and Lauren Bacall, even losing his head over one of them, designing and dedicating the precious *Palme d'Or* bottle, a reminder of the pearls that beauty often wore around her neck. Among the new Italian protagonists (2015), we find Corteaura in Franciacorta (on the slopes of Adro, a town already famous in the 13th century for its vineyards), the result of a remarkable work of restructuring and conversion of an old rural building, in complete respect for the surrounding territory. Rigorous architecture by Federica Massagrande (designer and real estate entrepreneur, well known on the Emerald Coast),

which also makes it possible to lengthen the fining process (minimum 25 months instead of the 18 stipulated by the Franciacorta consortium). Then there is also 'support' from Franciacorta for contemporary art, with the important work presented at the Museion in Bolzano, *Dove andiamo a ballare stasera?* (2015) by the duo Goldschmied & Chiari, a site-specific installation that stages the remains of a party (strobe lights, empty bottles, streamers and confetti), a work that reached the newspapers - not just in

Italy - because the cleaning crew of the museum tossed it out, thinking it really was the debris from an opening party. Finally, we should mention the latest artistic perfume presented at *Pitti Fragranze* by Gabriella Chieffo, christened *Ragù* (pink and black pepper, nutmeg, cardamom, saffron, cloves, orange and bergamot), "evoking the Sundays of the past, when dinner in the home was prepared for hours, filling the rooms with good smells and good company." Hooray for nostalgia! ■ *Olivia Cremascoli*