



Noberasco 1908

A taste district in the heart of Milan

Unique gastronomic offerings just a stone's throw from the centre where you can sample gourmet delights in the shadow of the Duomo at the exclusive shops affiliated with the Associazione Spadari Via del Gusto. By **Diana Orlando**

The Associazione Spadari Via del Gusto was founded to promote the highly central Milanese street as a city-based hub of gastronomic delights. Boasting a vast, comprehensive range of offerings, the area serves as a reference point for discerning foodies. The oldest fishmonger in Milan and one of the city's most iconic venues, award-winning **Premiata Pescheria Spadari** was founded in 1933 and continues to be a must for lovers of fish, either to purchase or savour on the spot. Famous Parisian patisserie brand **Ladurée** launched in Milan in 2010, invading the city with its brightly-coloured macarons featuring a slew of innovative, unexpected flavours. **OttimoMassimo** is the first gourmet fast food

venue in Milan, a high-quality alternative for your lunch break. An oasis of relaxation far removed from the hustle and bustle of city life thanks to authentic, top-notch ingredients, culinary creativity and an eco-natural philosophy. Recently opened king of dry fruit **Noberasco 1908** instantly sealed its success as a reference point for discerning palates and lovers of natural tastes: its products are sourced from all over the world and include a flotilla of the rarest, most delicious culinary delights. Two non-gastronomic though highly-sought after locations are also members of the Association: Centrotavola Milano, a boutique dedicated entirely to objets d'art and textiles for the home, a real temple of Made-in-Milan style and craftsmanship, and the Hotel Spadari

al Duomo, an excellent base for shopping, art, culture and, naturally, food. www.spadariviadelgusto.it

PECK, TEMPLE OF GASTRONOMY

Lastly, located in the same road, it is impossible not to mention gastronomic emporium **Peck**, a real institution of Milanese taste. For discerning gourmand palates from all over the globe, Peck offers a selection of delightful delicacies inspired by the best that the world has to offer: truffles, caviar, salmon, foie gras and anything else that your heart could desire. Those wishing to linger longer can savour the emporium's specialities at the restaurant on the first floor where chef Matteo Vigotti proposes a varied offer of dishes. www.peck.it

FOOD EXPERIENCE

Armani/Dolci

GLAMOROUS Via Manzoni 31 is possibly the most glamorous address for Milanese patisserie: Armani/Dolci is a location dedicated by world-renowned designer Giorgio Armani to the world of chocolate and not only. Here you can find elegant pralines, chocolate bars, assorted dragées or fruit preserves, delightful gifts that are perfect for any occasion, also thanks to the store's elegant, unmistakable packaging. Open daily 10am-7.30pm. www.armanidolci.com. Via Manzoni, 31. T: 02 62312686. M3 Montenapoleone. **Map F4**

Conti Confeetteria

Here you can taste and purchase not only "confetti" (sugared almonds), cakes, chocolates and tea and coffee blends but also raw fish, caviar and Mediterranean-style pasta dishes. The location also boasts an event space for photo shoots, private parties and other happenings. Its minimalist, peaceful and elegant atmosphere is the perfect place to savour the finest Italian specialities. Open Mon 3pm-7pm; Tues-Sat 10am-7pm. www.conticonfeetteria.it. Via Belfiore, 10. T: 02 76007638. M1 Wagner. **Map C4** • Open Tues-Sat 10am-1pm/2pm-7pm. Corso XXII Marzo, 63. T: 02 76022284. **Off Map**

Cova Pasticceria

Founded in 1817, by none other than one of Napoleon's soldiers, thanks to its strategic position, in the heart of the Quadrilatero della moda, this venue is a true Milanese classic. Established as a pasticceria, it also offers a house aperitivo: an infusion of herbs and flowers based on a secret recipe. Open noon-7pm. www.pasticceriaicova.it. Via Montenapoleone, 8. T: 02 76005599. M3 Montenapoleone. **Map G4**

Eataly Smeraldo

ALL-IN-ONE A cult destination dedicated to highclass Italian gastronomy: 5,000 sq.m. devoted to food and the best, locally sourced products spread out over 4 floors hosting not only 19 eateries and a starred restaurant (Alice) but also rooms for food workshops, a convention centre and loads and loads of music. Eataly has opened in the theatre space of Milan's former legendary Teatro Smeraldo and hosts a huge stage and offers a totally free season of music. The specialised eateries open every day from 12am to 3.30pm and from 7pm to 11pm; the Lavazza and Vergnano bars are open from 10am to 12pm; the "Salumi e formaggi" eatery is open from 12am to 11pm. www.eataly.it. Piazza XXV Aprile, 10. T: 02 49497301. M2-M5 Garibaldi FS. **Map F2**

Ladurée Boutique

This delicious Milanese boutique is entirely dedicated to "macarons" or, as we know them in English, macaroons, small, round Parisian cakes made from a meringue base filled with chocolate and whipped cream. From the sales counter, covered in mahogany wood and marble, to the deluxe gift boxes, each detail epitomizes sophistication and good taste. Open Mon 2.30pm-7.30 pm; Tue-Sat 10am-7.30 pm; Sun 10am-2.30pm. www.laduree.com. Via Spadari, 6. T: 02 876149. **Map F5**

Nespresso Boutique

The over 270 Nespresso boutiques worldwide welcome coffee lovers to an environment dedicated to the art of "espresso". A warm,



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A gift box to enjoy a selection of ARMANI/DOLCI dragées: Piedmont Hazelnut, tasty almonds and Sicilian oranges creating seven delicious flavours.

comfortable and cosy area where you can experience the true pleasure of all of its coffee blends. Several boutiques in central Milan: piazza del Liberty-Flagship Store, Galleria San Babila 4/d, Piazza Cantore 12, c/o Coin V Giornate and via Belfiore 16. www.nespresso.com. Open Mon-Sat 9.30am-9pm; Sun 10am-8pm. Piazza del Liberty. M1-M3 Duomo. **Map F4**

Neuhaus Maître Chocolatier

In Milan, the famous school of Belgium chocolate boasts one of its most famous brands: the Neuhaus shop is a small treasure trove where pralines – more than 100 varieties that arrive fresh, each week, from Belgium – are displayed in cases like precious jewels, alongside bars with dried fruits, characteristic letters of the alphabet and greeting cards, all made exclusively from chocolate. www.neuhaus-cioccolato.it. Via San Vittore, 6. T: 02 72000096. M2 Sant'Ambrogio. **Map D5**

Pasticceria Marchesi

Pralines and homemade pastries, biscuits and panettone, "veneziana", chocolates, sweets and over thirty different types of cream cakes, cannocini and éclairs. It still retains its original early nineteenth century atmosphere and has a counter at which you can drink a cup of coffee accompanied by tiny, mouth watering treats. Pastries baked fresh on a daily basis and for the holiday season. A truly tantalizing experience! Open Tues-Sat 7.30am-8pm; Sun 8.30am-

1pm. www.pasticceriamarchesi.it. Via Santa Maria alla Porta, 11/a. T: 02 876730. M1 Cairoli. **Map E4** **NEW OPENING** Via Montenapoleone, 9. T: 02 76008238. M3 Montenapoleone. **Map F4**

Peck

MUST SEE A paradise for food lovers. At this high-class delicatessen, for years an authentic temple of Milanese taste, you will find the best of Italian excellence, from cured meats to sauces, from wines to liqueurs, from cheeses to olive oil. Spread out over three floors, Peck is also a great place for an unforgettable stopover, thanks to its large sampling areas. The search for quality is Peck's primary aim, achieved through a careful selection of products from all over the world. A totally worthwhile gastronomic experience. Open Mon 3.30pm-7.30pm; Tues-Fri 9.30am-7.30pm; Sat 9am-7.30pm. www.peck.it. Via Spadari, 9. T: 02 8023161. M1-M3 Duomo, M1 Cordusio. **Map F5**

Zàini Milano

In 2013, historic Milanese chocolate factory Zàini celebrated its 100th anniversary with the opening of a new space in Milan. A timeless location decked out with period furniture and a counter at which customers can savour authentic cakes, hot chocolate laced with violet flowers or rose buds, sweet treats and bread and chocolate. The ideal place to taste and buy some of the best chocolate in town. Open Mon-Sat 8am-10pm. www.zainimilano.com. Via de Cristoforis 5, corner of Corso Como. T: 02 694914449. M2-M5 Garibaldi FS. **Map F2**



ENOTECA DUOMO 21

>> An intimate wine bar and restaurant in piazza Duomo offering delectable cuisine and a superior selection of only the finest Italian wines. www.townhousehotels.com

BY PAOLA PAVAN | PERSONAL WINE SHOPPER®

Wine "on the road"

Italy has 20 regions and every one of them has amazing landscapes, delicious food and interesting wines. Start to discovering several picturesque areas of Northern Italy: enjoy the trip... and the sips!



LANGHE

The Langhe is a hilly area in the province of Cuneo in Piedmont. Imagine tiny villages, narrow medieval streets and stone houses, embedded into magnificent vineyards all around, as if men had given up their living space to devote it to cultivation. Here, everything speaks about wine: from the faces and stories of its people, to its art, poetry and local sculpture. Men and vineyards were so connected that an ancient tradition was to make sculptures out of the big stones found in the soil. These sculptures were crafted to resemble virile males and plump females. They were placed in vineyards to guard the rows, serving as symbols auguring fertility and a good harvest. Barolo, Barbera and Barbaresco are the 3 B's to remember. Barolo and Barbaresco are produced with Nebbiolo grapes. Barbera is also the varietal which gives the name to this wine. Remember also Dolcetto... and be aware that it is not a sweet wine!

Distance from Milan: less than 2 hours by car



Langhe

Quick tip: Stop by Ca' del Bajo and taste their Barbaresco.

FRANCIACORTA

Franciacorta is a green oasis in Lombardy. Lying south of Lago d'Iseo, its name derives from ancient history. During the Middle Ages, its towns (in Latin Curtes) were exempt from taxes (in Latin Francae), and so, in modern Italian, the name Francae curtes became Franciacorta. It was a land with a humble agriculture, noble villas, and monasteries. Now it's known as one of the best areas for the production of classic-method sparkling wines. On Franciacorta's winding slopes, Chardonnay, Pinot Noir and Pinot Bianco are grown to be blended into special cuvées: Nonvintage Franciacorta (NV), released at least 25 months after harvesting (18 months in contact with the yeast in the bottle) and Franciacorta Vintage or Millesimato, sold at least 37 months after harvesting (30 months in contact with the yeasts). Franciacorta rosé and Franciacorta Satèn

are also particularly delicious. *Distance from Milan: 1 hour by car*

Quick tip: Stop by Ca' del Bosco or Berlucchi for a toast.

VERONA/VALPOLICELLA AND SOAVE

Verona is surrounded by two enchanting wine areas catering to all palates with white, red, sparkling, and sweet wines. Valpolicella is located north of Verona, just moments away from Lake Garda, the largest lake in Italy. The second area is Soave, known for white wines and for its medieval castle: a must see. Corvina, the main red grape in Valpolicella, and Garganega, the white grape of Soave, are cultivated using the typical "pergola Veronese" system, a unique system, not often adopted anywhere else in Italy. Valpolicella is the land of one of the most interesting Italian red wines: Amarone. This wine is made with dried grapes in which sugar and aromatic substances are concentrated to develop a very ripe, full-bodied wine with a high alcohol content.

Distance from Milan: 2 hours by car

Quick tip: Stop by Allegrini for Amarone and Ripasso (in Fumane) and Cà Rugate for Garganega and sparkling wines (in Montecchia di Crosara).

VALDOBBIADENE

Prosecco is becoming a flagship for Italian sparkling wines and its popularity is spreading fast. Though produced in a large area between Veneto and Friuli, its real place of origin is the village of Valdobbiadene, in the province of Treviso, just below the Alpine areas of Veneto. The wine is produced with the Glera grape. This is a highly refreshing wine that can be used for toasts but also enjoyed throughout the meal. Valdobbiadene is an expanse of vineyards,



Franciacorta



Valpolicella

reminiscent of the waves of a green sea. One of its many hills is the precious Cartizze, an 100 hectare cru which yields sparkling wines boasting a particular finesse and elegance. If you're feeling peckish, head to the Osteria senza l'Oste, a stone house open to travelers. Nobody will be there to serve you, but you can choose from an array of typical foods and wine and just leave money in a small box. In summer, you can also eat on the patio outside, while admiring the vineyards.

Distance from Milan: 3 hour by car

Quick tip: Stop by Nino Franco and discover all the different types of Prosecco.

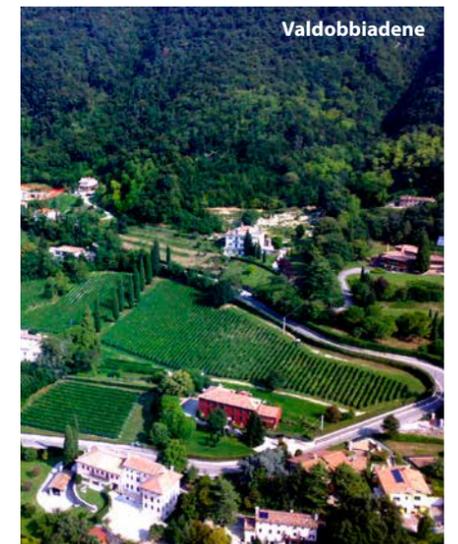
COLLIO

Collio lies in the easternmost corner of Italy, in the region of Friuli-Venezia-Giulia, between the Alps and the Adriatic sea. The name Collio comes

from Colli or hills in English. This area holds a number of surprises in store: from its stony landscapes between the hills to its rare soil called Ponca where you can find miniscule fossils, a sort of open air museum. But Collio will also teach you about its people: it is an area lying next to a border that has changed many times in the past... Here Friulians, Slovenians and Austrians live together. Here the regional cuisine is influenced by Hungarian, Hebrew, Slovenian, Austrian and Greek dishes. Collio will delight you with several of its white wines including Friulano, Ribolla Gialla and Malvasia Istriana: the main wines produced in this area. It also produces red wines in smaller quantities, usually a blend of Merlot, Cabernet franc, and Cabernet Sauvignon.

Distance from Milan: less than 2 hours by car

Quick tip: Stop by Attems (Capriva del Friuli) and taste the white wines.



Valdobbiadene

PAOLA PAVAN



I consider myself cosmopolitan: I was born in Veneto, I moved to Tuscany to further develop my wine expertise. Now I live between Italy and New York by choice of the heart. I studied Marketing and Management for the wine sector at the University of Florence. Since then, I have been working for various wineries getting to know many different aspects of my field from hospitality to sales and communication.

I founded Personal Wine Shopper in 2012 to guide wine lovers in discovery of the amazing wines of Italy, its producers and its hidden pearls, i.e. its small villages and landscapes. Get to know Italy through the voices of

its protagonists, through the smell of nature, through the taste of the wine and the food. Bring home your own piece of our wonderful country. www.personalwineshopper.com

