

GRAND OPENINGS » New Destinations in Barcelona, Chicago, Lake Tahoe, and Venice

Robb Report

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UNLEASHED AT LAST *THE RADICAL 2010 RAPIDE*



**ASTON
MARTIN'S
LONG-
AWAITED
4-DOOR
SPORTS
CAR**

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TRAVEL » TIMELESS NEW HOTELS IN TUSCANY

WATCHES » ORIGINAL MOVEMENTS FROM CARTIER AND BULGARI

Auberge du Soleil comes home sweet home, and Brioni has the scents to celebrate.

TORTE TO GO * For nearly three decades, the **Restaurant at Auberge du Soleil** (www.aubergedusoleil.com) in Napa Valley has consistently delivered some of the finest cuisine in California wine country. Now the Michelin-starred establishment on Rutherford Hill is delivering some of those gastronomic delights to the home. The Auberge Torte au Chocolat—a decadent confection that balances crisp hazelnut *dacquoise*, smooth chocolate *crèmeux*, and



Auberge Torte au Chocolat; Brioni fragrance.

dark-chocolate ganache—is the first of several items from the restaurant's kitchen available for overnight delivery to anywhere in the country. The tortes, which are priced at \$57.50, are hand-made within 24 hours of shipping. . .

FASHION SCENTS * Best known for its tailored men's clothing, the Italian brand Brioni is celebrating its 65th anniversary with the launch of a limited-edition men's fragrance that aims to capture the essence of Italy. The scent, simply called **Brioni** (www.brioni.com), is a combination of bergamot from Calabria, lemon from Sicily, and other all-natural Italian ingredients. Modeled after a glass tumbler, the scent's bottle is made by master glassblowers in the town of Empoli, Italy, while the case is crafted at Brioni's leather factory in Penne, Italy. No



more than 1,000 bottles of Brioni (\$350 for a travel spray and \$800 for a 300 ml bottle) will be sold in the United States. The fragrance became available late last year in the company's American boutiques and will be sold through Neiman Marcus and Bergdorf Goodman beginning in April. ☐

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FROM THE ROBB CELLAR * *Fine wines & spirits worthy of a place in your private collection.*

AFTER THE PHYSICAL and economic devastation of World War II, the majority of Italian wineries emphasized quantity over quality, turning out often-troubled wines in high volume. Only in the 1970s did these producers begin to recognize the error of their ways, as Italy's reputation for frustratingly inconsistent wines spread worldwide. A handful of families, however, refused to compromise their standards and traditions—none more steadfastly than the Gaja family. Founded in 1859 by Giovanni Gaja, the Gaja Winery in the Barbaresco region of Piedmont has remained committed to making fine wines that express the unique character of the vineyards' varied soils. Yet if tradition drove previous generations,

an innovative spirit inspires the present patriarch, Angelo Gaja. Since first joining the business in 1961, Angelo has introduced a number of groundbreaking practices, including the use of French oak *barriques* for aging and the production of single-vineyard wines. He also expanded the family's winemaking operations outside of its native region, acquiring Ca'Marcanda of Castagneto Carducci in Bolgheri and Pieve Santa Restituta in Montalcino. The latter property yields two exquisite examples of Brunello di Montalcino, Rennina and Sugarille.

The **Rennina 2004** (\$155), of which 2,200 cases were made, is a dark-red Sangiovese redolent of violets, rosemary, spiced wood, and wild berries; its flavor profile is an opulent amalgam of black cherry, vanilla, licorice, and a touch of wild game. **Sugarille 2004** (\$170), of which approximately 1,800 cases were made, is even darker than its sister wine. The seductive, smoky nose gives way on the palate to dark plum, blueberry, juniper berry, and cocoa essences. www.telato.wines.com

