

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

WINE, IDYLL-ized

WINE REPORT A WINEMAKING FAMILY DRAWS ON THEIR *TERROIR* TO PRODUCE A DESTINATION RESORT AND RESTAURANT IN ONE OF ITALY'S PREMIER LOCALES. JEFFERY LINDENMUTH REPORTS.

They arrive from Genoa, Milan, and even as far as Rome. First appears a white Lamborghini, next a red Ferrari, soon joined by an Aston Martin, each car chased by a plume of white dust as they bound over the hills of Italy's Barolo region before coming to rest on the bucolic hillside. The resort, a five-star luxury hotel, lends its name to the picturesque *terroir*.

more conservative as a people than the Tuscans, for instance, and they didn't have confidence in themselves or the region. At first, the community was wary of our intent, but now they see that we're trying to promote the entire region and we keep that

“Beni di Batasiolo being the largest family-owned winery in the region...”



The glass walled Sunsi bar offers hillside views from inside and out as guests spill over onto the hilltop lawn with their aperitifs at sunset.

Opened in October 2009, the 38 room Il Boscareto is a project of the **Dogliani** family, owned since 1978. The glamorous new resort is an old farm dwelling, or *cascina*, the first infusion of such international

Apparently, if you build it, it will pay rates of €220 to €800. Wines are popular throughout the world, but few people know about or visited the region. We've been thinking about this for 15 years, and we finally felt that the time was right to share Piedmont with the world," says **Fiorenzo Dogliani**, managing director of **Batasiolo S.p.A.**, which operates Beni di Batasiolo winery and Il Boscareto.

Valentina Dogliani, CEO of Il Boscareto and niece of Fiorenzo, says that despite Beni diBatasiolo being the largest family-owned winery in the region, the mission of Il Boscareto is independent from that of the winery. "The Piedmontese are

the indoor pool that becomes outdoors as the glass walls retract

“Of course, the wines of Beni di Batasiolo appear on the list...”

authentic Piedmontese cuisine, with two centuries of history, oversees food and beverage for the resort. Vivalda's first move was to relinquish (somewhat reluctantly, he admits) his sous chef of 10 years, **Chen Shiqin**, to helm **La Rei**, Il Boscareto's 70 seat fine dining restaurant. "When I first told Fiorenzo that Chen was coming he said, 'Are you crazy? We are not making a Chinese restaurant in Piedmont!' But once he, and all the critics, tasted the food, it was agreed that Chen is a great young chef who executes Piedmont's cuisine with perfection," says