

# Wallpaper\*

OCTOBER 2006

\*A DECADE OF DESIGN INTERIORS LIFESTYLE

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1990s

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## Coming soon...

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Designers have made the world a better-looking place; now, they're going to save it, too

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Jewellery's the new art, shimmering its way to a gallery near you

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The return of the bomber jacket

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Why artisanal architects are doing it for themselves

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The bookshelves inspired by magazine grids – from David Hillman's to Le Corbusier's – are moving into our living room soon

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Grappa piece of the action with the newly sophisticated Italian fire water

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Where we'll be browsing, what we'll be buying, from Mumbai to Kyoto

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Afters come first in New York's latest eateries

### 165 Food

From edible crockery to cuter caddies and a rival for peanut butter – all new for our larder



TOP, GRID-INSPIRED SHELVES, PAGE 153  
ABOVE, DASPARKHOTEL, NEAR LINZ, PAGE 173  
LEFT, 'CADEIRA' CHAIR BY CARLOS MOTTA, PAGE 169

### 169 Motta way

Handcrafting chairs from reclaimed exotic woods, Brazilian designer Carlos Motta is showing the way forward for design

### 173 Dream pipes

Check into a tube in Austria, where hotel design is on a roll

### 175 Double take

As we look to the simple and the functional, Belgian Marina Bautier offers furniture that's twice as nice

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Ian Schrager unveils his reborn Gramercy Park Hotel in New York

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Armagh, Phu Quoc, Saudi Arabia. Jet there now to be ahead of the crowds

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The Brazilian retreat making eco chicer

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Supper in Shanghai, mocktails in Dubai and a Turks & Caicos retreat: where we'll be partying tomorrow

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Wallpaper's future HQ is on the up in London; why the starchitects are set for a backlash in NYC; plus what's moving the Milanese

### 201 Glossy posse

The cars every collector will wish they owned – we've polished them up specially





**SMASHING GRAPPA**  
 UE Monovitigno  
 Traminer Cru Cà Viola  
 Riserva aged for 18  
 years, £170, by Nonino,  
 from Harrods. 'Tau'  
 tray, £97, by Kristiina  
 Lassus, from Alessi.  
 'Attraction' gold-plated  
 dish, £152, by Ercuis,  
 from Willer. 'Palet D'or'  
 chocolates, £5 per  
 100g, by Valrhona,  
 from Selfridges.  
 'Sommeliers' grappa  
 glasses, £39 each,  
 by Georg Riedel, from  
 The Riedel Store at  
 Around Wine. Gold-  
 stemmed espresso  
 cup, price on request,  
 by Jeffrey Wilson.  
 19th-century French  
 chandelier, £1,800,  
 from Gallery 25  
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## High spirits

Gone are the grimaces when friends return from Italy bearing grappa. These days, we whip out the drinks tray as soon as they touch down

We're always happy to welcome friends back from Italy, especially if they return bearing a bottle of Barolo. But there has always been a concern that any Umbrian odyssey might also turn up the *digestivo* of the Dolomites, grappa.

A fear of the Italian firewater is increasingly misplaced, however. Where grappa was once distilled from the mixed sweepings of the wine industry, high-end grappas are now made from fresh, single variety grapes and come aged in oak.

The Nonino family from Friuli ([www.nonino.it](http://www.nonino.it)) were the pioneers of this new breed of grappa. Having been in the top-end of the game since 1973, they understand better than anyone that a great bottle, as well as a great taste, is essential. Standard

collections come in simple flasks with tasteful logos, while limited-edition versions are designed annually by the likes of Venini. Its 18-year-old UE Monovitigno Traminer Cru Cà Viola Riserva is now found on top restaurant tables around the world and in distinguished delis such as the Harrods Food Hall in London and Peck in Milan.

Other producers giving grappa a good name include Nardini ([www.nardini.it](http://www.nardini.it)), which enlisted architect Massimiliano Fuksas to bring distinction to its distillery, as well as Argentina's Sabores de la Argentina ([www.saboresargentina.com.ar](http://www.saboresargentina.com.ar)), whose Carajol is made from muscatel grapes. We're backing grappa to become the gastronome's top post-prandial tipple in the coming years. ★