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3/4



2019



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FÉRIAS INESQUECÍVEIS PARA SEU FILHO!

O Sítio do Carroção é o único resort exclusivo para crianças no Brasil. Inspirado em Mark Twain, Júlio Verne, Monteiro Lobato, Steven Spielberg e outros, o Sítio do Carroção criou e produziu lazer e entretenimento educativo de qualidade surpreendente. Durante o ano letivo, recebe alunos das melhores escolas do país buscando aventuras pedagógicas. E é a aventura que atrai todos eles de volta! No Summer Camp, eles reveem velhos amigos e fazem novas amizades entre acampantes de 5 a 16 anos. Brincando e se divertindo, aprendem naturalmente a conhecer suas melhores habilidades de organização, convivência, autonomia, responsabilidade e criatividade. E o que é melhor: longe de equipamentos eletrônicos! Excelência, inovação e exclusividade fazem do Sítio do Carroção, desde 1971, um mundo só para crianças. Não é por acaso que foi eleito "O Melhor da América Latina" pelo Discovery Channel. Sua infraestrutura impecável, seus profissionais altamente capacitados e sua organização minuciosa são sempre elogiados pelos pais mais exigentes. Mas seu maior prêmio é saber que, para seus filhos, ele é simplesmente inesquecível!



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Jacarés-do-papo-amarelo, no maior aquário de água doce do Brasil.

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WELCOME

The ipe trees that paint Sao Paulo's electric horizons white and yellow...
The scarlet map of flamboyant trees in Belo Horizonte. Which line
Avenida Olegário Maciel and subtly end at Praça Raul Soares...
Fazenda Boa Vista dressed in fuchsia and the lush flowers that surround
Salvador in Bahia...
Where there's spring, there are flowers.
Where there's Fasano, there are flowers!

But the sister of fall is not just about flowers.

In the selection of quotes, at the end of this Corriere, thinking minds linked the season with the smell of dirt, optimism, health, joy, rebirth, peacefulness, hope, the soul's colors...

It's in the spring that it rains in the late afternoon.
It's in the spring that day and night have the same length. This is what I call solidarity!
It's in the spring that we celebrate Children's Day. And also Teachers' Day. (A beautiful coincidence!)
And the day for poetry, books, our flag, and music.
And it was in the spring that Cartola, Oscar Wilde, Clarice Lispector and Claude Monet were born.
And Cartola, Oscar Wilde, Clarice Lispector and Claude Monet died.
After all, each season has different astonishing flowers. (Clarice Lispector used to say, "Let's be like spring, which is reborn every day more beautiful... Precisely because the flowers are never the same.")

It was also in the spring, precisely in late 2019, that photographer Bob Wolfenson selected the 10 most important photos of his career.
And, in the same spring, singer Lulu Santos shared his favorite movie of all time.
And expert Rosa Moraes drew a parallel between the Minas Gerais and French cuisines.
And medalists Fofão and Mauricio Lima interviewed each other.
And, also in this spring, Fasano Salvador was selected as one of the best places in the world by Time Magazine.
What a beautiful spring!

Let's do like Clarice.
Let's be born again every day more beautiful.
Renasçamos a cada dia mais belos.
Precisely because we will never be the same flower we were last spring.

Buona primavera!

Lili Carneiro



CORRIERE FASANO ISSUE 15

Editorial concept
Rogério Fasano
e Editora Carbono

Print run
10.000

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bianco; and graphite, nankin and gouache
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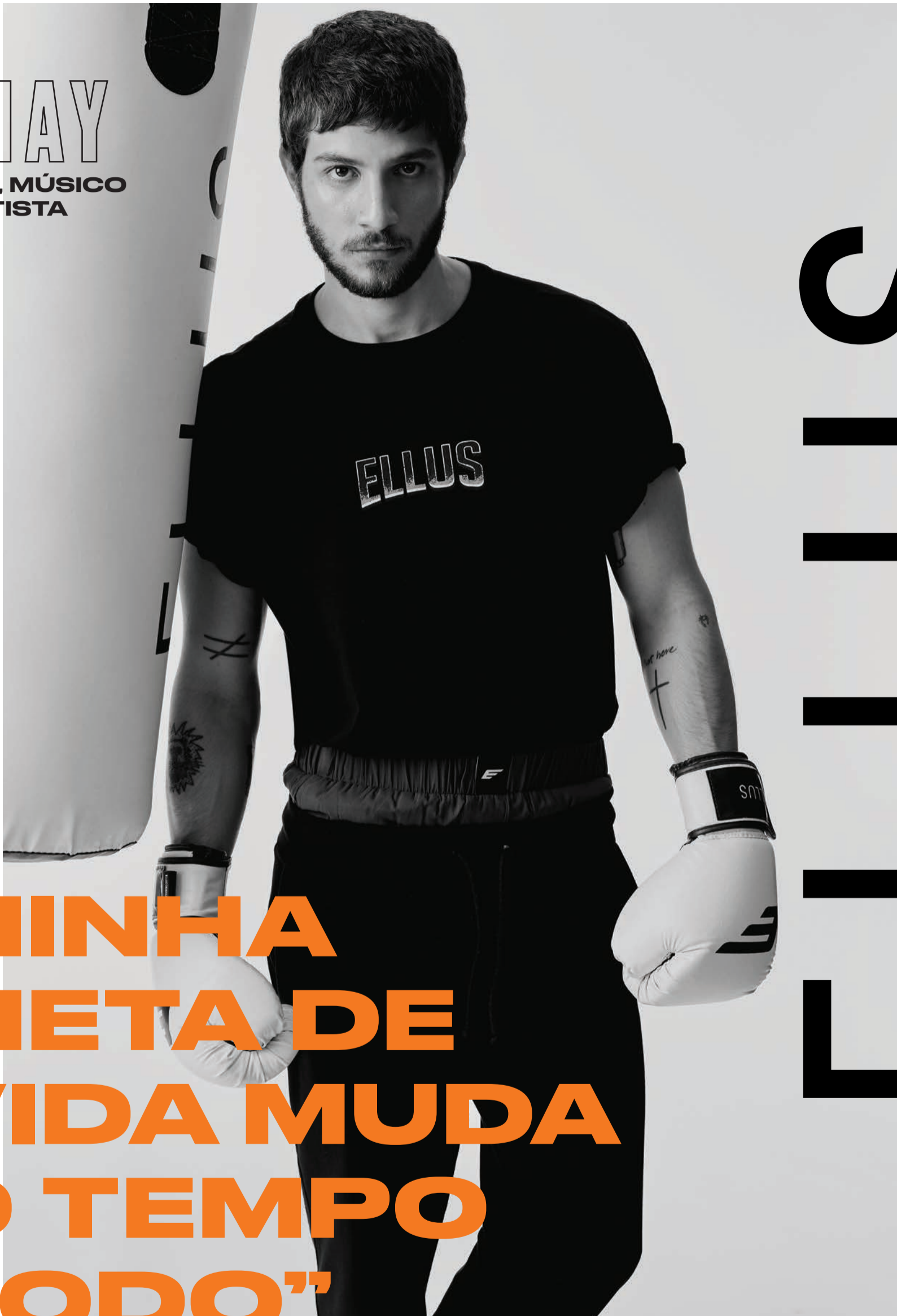
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Maurício Lima interviews Fofão

Known as Fofão, Hélia Rogério de Souza Pinto is the most successful athlete in Brazilian volleyball (bronze medalist at the 1996 and 2000 Olympic Games and gold medalist in 2008). The first Brazilian black woman in the Hall of Fame of the sport, she explains why she considered abandoning her career



ONE

ML *In the beginning of your career, you were a hitter. Was playing in this position important for you to become an excellent setter?*

F *It's true, I was a hitter for many years. With this experience, I learned how hitters think, what has to be done so they can hit the ball in the most comfortable way possible, for example. It was an important step that certainly helped me become a better setter, since I*

understand better how to facilitate things for my teammates.

FOUR

ML *You stood out at the 2008 Beijing Olympics, when the Brazilian women's national team won the gold medal for the first time. What was the hardest match in that competition?*

F *The semifinal against China was the hardest and most important match for our team. As I had participated in four Olympic Games before, I kept thinking about the times when Brazil had fallen at this stage in the competition. Playing against the home team, with the crowd cheering for them, would mean overcoming a stage that would make us stronger to realize our dream of winning the gold medal for the first time. We were very focused, concentrated, but at the same time, I'll admit, we were thinking, "can we do this?" The game against China was a watershed, the most important moment of our journey.*

FIVE

ML *Who is the best player you've ever played with?*

F *This is a tough one. Especially because I've played with many athletes from Brazil and abroad. There are many references, people who I admire as human beings. Selecting just one is very hard. But Agüero, a Cuban-born player naturalized Italian, is different. I had the pleasure of having her as a teammate at Perugia, in Italy. An extremely skilled athlete, she covered me when I blocked; she wasn't afraid of defending spikes. She is among the best, ok?*

SIX

ML *What's the most critical moment you faced in your career?*

F *When my father died, in 2002. At the time, I stepped away from the national team and wanted to quit everything, including volleyball, because my inspiration was gone, as was my desire to come home and talk about my day. It's hard to lose your safe harbor. I was already fragile from other things that were going on. But abandoning everything wasn't the attitude he would expect of me. Well, I looked for my inner strength and overcame that phase.*

SEVEN

ML *What would be the best Brazilian women's national team of all time?*

F *Well, I would be on it. And Sheilla, Walewska, Fabiana Claudino, Ana Moser, Virna, and libero Fabzinha.*

EIGHT

ML *What's your tip for athletes who want to be in the Volleyball Hall of Fame like you?*

F *Extreme dedication. The people selected for the Hall of Fame are those who made a difference in the sport, winning medals, titles. They need to build a beautiful, successful story by having discipline, responsibility, and persistence. This is the way.*

"I never knew how far I could go until I became a setter. On the other hand, I didn't want to be an ordinary athlete"

TWO

ML *Who were your references in the setter position? And who was your biggest idol?*

F *You were my reference, Mauricio. More than that, in addition to inspiring me to become a great setter, you became an idol. Admiring you professionally and then also as a human being was a great achievement. Combining the two things resulted in a complete package. It was very important for me to become a great setter and develop a personality as an athlete.*

THREE

ML *Did you believe you would become one of the best athletes in the world in your position?*

F *I never knew how far I could go until I became a setter. On the other hand, I didn't want to be an ordinary athlete. I wanted to be different, to win important titles. As such, I was very dedicated and practiced a lot. And the consequence of this is the acknowledgment of my effort and daily work, constantly trying to improve. This is how you get acknowledged and stand out as the best in the world in what you do. Being the best is the goal of any great athlete.*

Fofão interviews Maurício Lima

One of the greatest setters in the history of Brazilian volleyball, Mauricio Lima, two-time Olympic champion, in 1992 and 2004, affirms athletes should get psychological support to prepare for the future and the end of their careers



ONE

F I watched you very closely becoming an Olympic champion at the 1992 Barcelona Games at a very young age. What was that moment like?

ML It was the fulfilment of a dream I had always pursued. Being an Olympic champion was a very special moment in my life. All the sacrifices were worth it, to stand on the highest step of the podium.

TWO

F You were my reference when I became a setter. Were you inspired by anyone in the beginning of your career like me?

ML First of all, I'm very proud to learn that I was your reference. I took inspiration from setter William, silver medalist at the 1984 Olympic Games. But we have very different styles.

THREE

F What would have been your 'Plan B' career if you hadn't been a successful volleyball player?

ML Can you believe I didn't have a 'Plan B'? I've always wanted to be an athlete. As such, if I hadn't had success on the court, I would have looked for an activity connected to the sport.

FOUR

F You have a beautiful family and it may get even bigger, as you have two young children, João Victor, 20, and Maria Eduarda, 17. How do you see yourself as a grandfather?

ML Becoming a grandfather isn't on my near-future plans. When this happens, I want to be close to my grandchildren exactly like I am to my children.

FIVE

F Do you think volleyball prepared you for life after you retired?

ML I don't think so. No one is totally prepared for the moment to retire. The post-athlete routine is not easy. We should get psychological support while we are still playing to prepare for the moment to wrap up our career in the sport. This is the only way to smooth the transition.

SIX

F How many Olympic Games have you competed in? Which was the hardest and why?

ML Like you, I've competed in five Olympic Games. The two gold medals (in 1992 and 2004) were hard, but pleasurable. The three Olympic

"The three Olympic editions I didn't win are the most difficult moments of my career. Because it hurts when you don't achieve the goals you set for yourself and prepare for"

editions I didn't win are the most difficult moments of my career. Because it hurts when you don't achieve the goals you set for yourself and prepare for, like in those competitions.

SEVEN

F Was it difficult to adapt when you lived abroad? What was the hardest part?

ML My seasons abroad were in Italy. I adapted well to that country. I didn't have any difficulty, but I really missed the end of the year celebrations in Brazil.

EIGHT

F Do you have any unfulfilled dreams?

ML Yes. I want to see my kids graduate from college, living an independent life, each with their own career.

What is happening around the world

10-12
2019

Fashion unites for sustainability, Land Rover introduces a hybrid Defender, Valencia is selected as the world design capital, Videobrasil becomes an international Biennial, and much more

TEXT Artur Tavares

J. Carlos in a retrospective at IMS Paulista

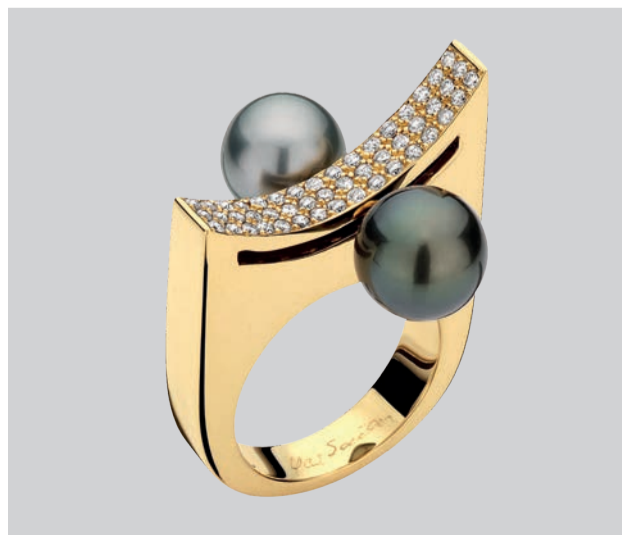
One of the main names in the Brazilian cartoon scene in the 20th century, cartoonist José Carlos de Brito e Cunha, aka J. Carlos, gets a never-before-seen retrospective at IMS Paulista. J. Carlos - Originais, which will run at the São Paulo venue until January 2020, features approximately 300 items, including drawings and publications, selected by curators Cássio Loredano, Julia Kovensky, and Paulo Roberto Pires, from among over 1,000 original pieces created by J. Carlos throughout his career with over 50,000 drawings – a collection acquired by the Moreira Salles Institute in 2015, with iconic images of such publications as *Careta*, *Para Todos...* and *Almanaque Tico-Tico*.



Above, illustration for the cover of *Careta* (1950); side photo, vignette published by *Careta* (1940)

Yael Sonia introduces her Couture Collection

Designer Yael Sonia is introducing her jewelry line Couture Collection. Some of the most elegant precious stones on the planet are used on rings, bracelets, pendants, and earrings. Yellow and white gold accompany black pearls from Tahiti, tourmalines, malachites, topazes, emeralds, aquamarines, and rubellites, on pieces with impressive curves, cages, and even pendulums. Each piece of jewelry is unique, in terms of design and units. A true work of art.



Corriere Fasano



Videobrasil is now part of the international Biennial calendar

The Festival de Arte Contemporânea Sesc_Videobrasil is changing its name this year, added to the international Biennial calendar. Opening on October 9, the 21st Bienal de Arte Contemporânea Sesc_Videobrasil | Comunidades Imaginadas will bring together over 60 works, from 28 countries, expanding to paintings, photographs, and installations. The curatorship of artistic director Solange Farkas and the trio Gabriel Bogossian, Luisa Duarte, and Miguel López selected artists that reflect on several types of social arrangements that exist on the margins of Nation States, like indigenous, religious, and refugee communities, organizations that fight for sexual freedom and freedom of thought. Running at Sesc 24 de Maio in São Paulo until February 2, 2020.



A pact for more sustainability in the fashion industry

At the most recent G7 Summit, over 150 international brands signed the Fashion Pact, which aims to improve sustainability in the fashion industry by eliminating single-use plastic, employing renewable energy sources, regenerative agriculture practices, and fabric recycling. The pact intends to reduce the emission of over 1.3 billion tons of greenhouse gases annually, a number that exceeds the sectors of aerial and maritime transportation combined, as well as stop dumping 550,000 tons of plastic microfibers generated by the washing of synthetic fabrics into the oceans. Another alarming fact discussed by the Pact is the amount of pesticides used in the world production of cotton, 22.5% of the total used in agriculture. Among the signatories are Adidas, Burberry, Chanel, Armani, Hermès, Nike, Prada, and Ralph Lauren.

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Hendrik: a line of natural cosmetics for men

The brand Hendrik Men Care has just launched the first line of 100% natural products for men in the market. Paraben-free, organic, and vegan, the line includes shampoos, conditioners, soaps, hair creams, treatment lotions, and shaving gels, all produced with butters, oils, and herbal extracts, quintessentially Brazilian raw materials. Certified by the EuReciclo seal, Hendrik uses recyclable packaging. Their e-commerce is already shipping products to Brazil, and the brand promises to expand internationally soon.



Valencia is selected as the world design capital

The World Design Organization has selected the Spanish city of Valencia as the 2022 World Design Capital, a biennial designation that highlights the importance of architecture and design to turn a city into an effective example of benefits for public policies and their commercial impacts. As a result, the city will receive a series of incentives related to industrial design, sustainable development, and tourism promotion. Valencia is the eighth city selected by the WDO, including Torino, in Italy, Seoul, in South Korea, Helsinki, in Finland, Cape Town, in South Africa, Taipei, in China, Mexico City, in Mexico, and Lille, in France, where the program for the year 2020 will kick off.



Land Rover will launch a hybrid Defender in 2020

British car manufacturer Land Rover has announced the comeback of its memorable Defender at the most recent Frankfurt Auto Show. Discontinued in 2016, the 4x4 will be re-released next year completely revamped. The frame will be made of aluminum monocoque, which is more resistant than the aluminum monobloc commonly used in vehicles, and its engine will have a new hybrid option between gas and electricity, with a built-in plug-in system, with 395 hp. In early 2020, the 110 version will hit the stores, which is wider, with capacity for seven passengers. In the second semester, Land Rover will launch the 90 version, a bit smaller, with capacity for six passengers and a 3-liter gas engine.

Johnnie Walker Midnight Blend in Brazil

The newest whisky of the John Walker & Sons private collection has just arrived in Brazil. With a limited production of 3,888 numbered bottles, it's a blend of rare whiskeys, aged for at least 28 years. It features notes that range from caramel to spices, due to the time in oak barrels, and also sweet touches of fruit, which are very special. The Johnnie Walker Midnight Blend, just like the four other blends in the private collection, can be found exclusively at Casa Santa Luzia.





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BURLE MARX / Vaso de Flores / 100 x 81 cm / óleo sobre tela / assinado / 1940

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What's cooking at home

10-12
2019

Fasano inaugurates a location at Cidade Jardim, offers mezzogiorno options in Brasília and happy hour in Rio, opens its wine cellar for events in Salvador, and prepares for New Year's Eve across the country

Hotel Fasano Salvador is recognized by Time Magazine

In August, Fasano Salvador was added to Time Magazine's list of World's Greatest Places, being the only Brazilian establishment selected for the list, as well as the first luxury hotel in the Bahia capital to be featured in the publication. "While the hotel is new on the scene, its regal façade and elegant details are more than in keeping with styles of the past. Located inside the former Art Deco headquarters of newspaper A Tarde, the hotel adds glitz to the city's UNESCO-recognized historic center. The rooftop pool looks out over the Bay of All Saints, and the high-ceilinged restaurant features a nickel-plated bar, lit by vintage sugar-making equipment turned into chandeliers," highlights the publication.



Wine cellar at Fasano Salvador is available for events

With its 1930s Art Deco steel staircase, one of the most surprising settings at Hotel Fasano Salvador is its climate-controlled wine cellar, installed in an annex of the restaurant Fasano, on the ground floor. Now, you can organize private events there (reservation required). The wine cellar has seating for six, offering a wine menu with a wide variety of bottles, in addition to all the options on the menu created by chef Lomanto Oliveira, as well as the quintessentially Bahian dishes made in partnership with chef Tereza Paim.



Mezzogiorno Gero Brasília gets new options

The restaurant Gero Brasília, located on the ground floor of Shopping Iguatemi, has a new addition on its executive menu. Mezzogiorno brings to diners' tables, always from Monday to Friday at lunchtime (except on holidays), different options of appetizers, main course, and dessert, at a fixed price of R\$89. Among the new dishes are classics of Italian cuisine, like salmon carpaccio with green salad and heart of palm; veal scallops with Marsala sauce and golden potatoes; and gnocchi with tomato, mozzarella, parmesan, eggplant, and basil. For dessert, the highlights include meringue with yogurt ice cream and strawberry syrup and chocolate mousse with cashew nuts.



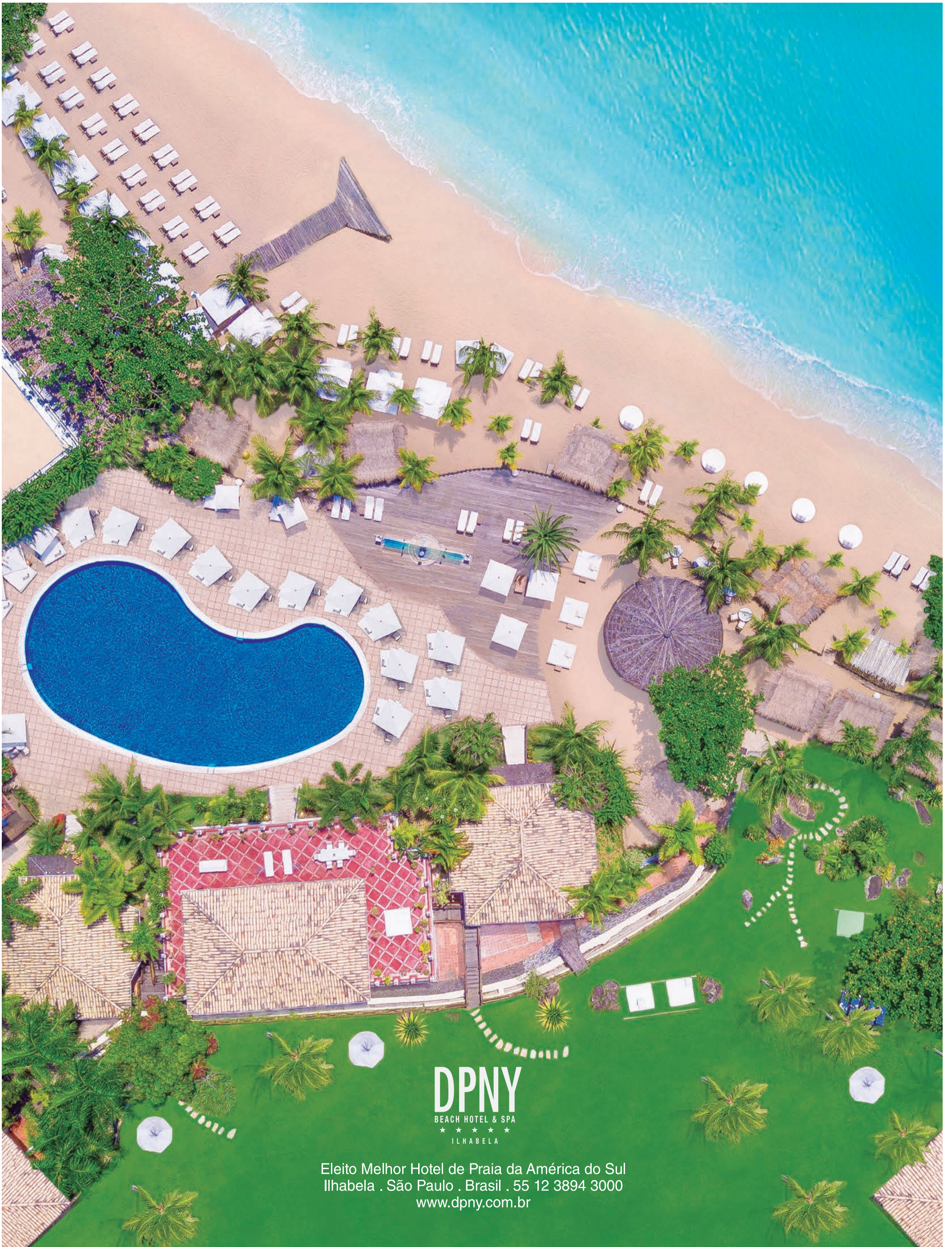
Gero Trattoria at Shopping Leblon now offers happy hour

The restaurant Gero Trattoria at Shopping Leblon, in Rio de Janeiro, now has a special buffet for happy hour on weekdays. Always from Monday to Friday, from 5 p.m. to 7 p.m., the eatery offers options of hot and cold dishes, in addition to beer, drinks, and wine. Perfect for moments of relaxation and to start the night in great style.



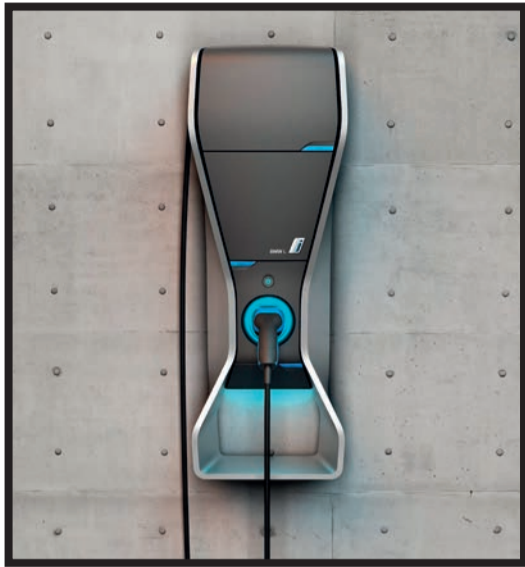
White truffle season at Fasano São Paulo

The restaurant Fasano São Paulo opens the month of October with white truffle season. The delicacies coming from Alba, Italy, will be featured on a special menu served there. In addition, the menu has a seasonal product coming from the sea, langoustines, which are being served grilled accompanied by green salad. To top things off, chef Luca Gozzani is adding new dishes to the house's fixed menu and two tasting menus.



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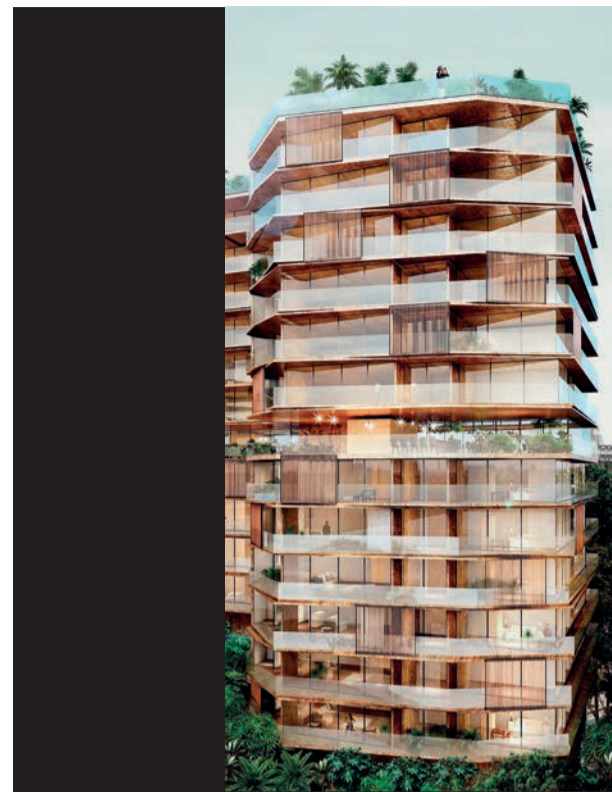


Fasano hotels get a BMW Wallbox for electric vehicles

The Fasano hotel chain is proud to announce the first partnership with BMW to install Wallbox devices in Brazil. Now, customers at the Fasano hotels in São Paulo, Rio de Janeiro, and Hotel Fasano Boa Vista can charge their electric vehicles at these stations. The system is fast and intuitive. Just plug the vehicle into the system, which quickly recharges its battery: it takes around 30 minutes!

Hotel Fasano Angra dos Reis promotes the Wellness Weekend

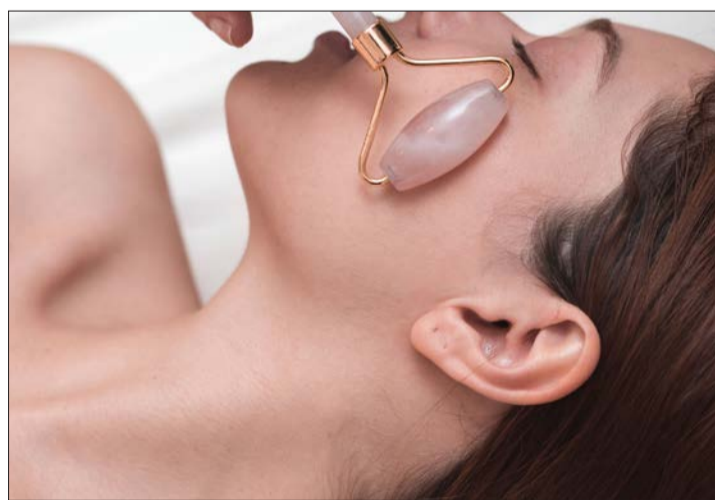
From November 1 to 3, Hotel Fasano Angra dos Reis is hosting the second edition of the Wellness Weekend, a retreat for peace and relaxation that combines health and wellbeing treatments. The activities were developed to provide total energy renovation of the mind and body throughout the weekend, offering unique experiences with the presence of renowned professionals like: Chico Salgado, physical educator and professional fighter; doctor Juliana Neiva, a dermatologist who created the concept of integrated beauty and stimulates balance between body and mind; Fabrícia Nogueira, a holistic therapist and reiki master who also specializes in other energy healing, responsible techniques.



Fasano announces a new location at Cidade Jardim

JHSF is preparing to open the new Fasano Cidade Jardim, an enterprise with a unique concept combining club, hotel, and housing, all connected to Shopping Cidade Jardim, in São Paulo's south zone. The concept will offer exclusive hospitality services, private Fashion Concierge, as well as modern concepts present at the most coveted real estate projects developed around the world. A showroom with more information is available on the mall's ground floor, and you can learn more by calling +55 11 3702-2121.

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Fasano spas offer a new therapy option

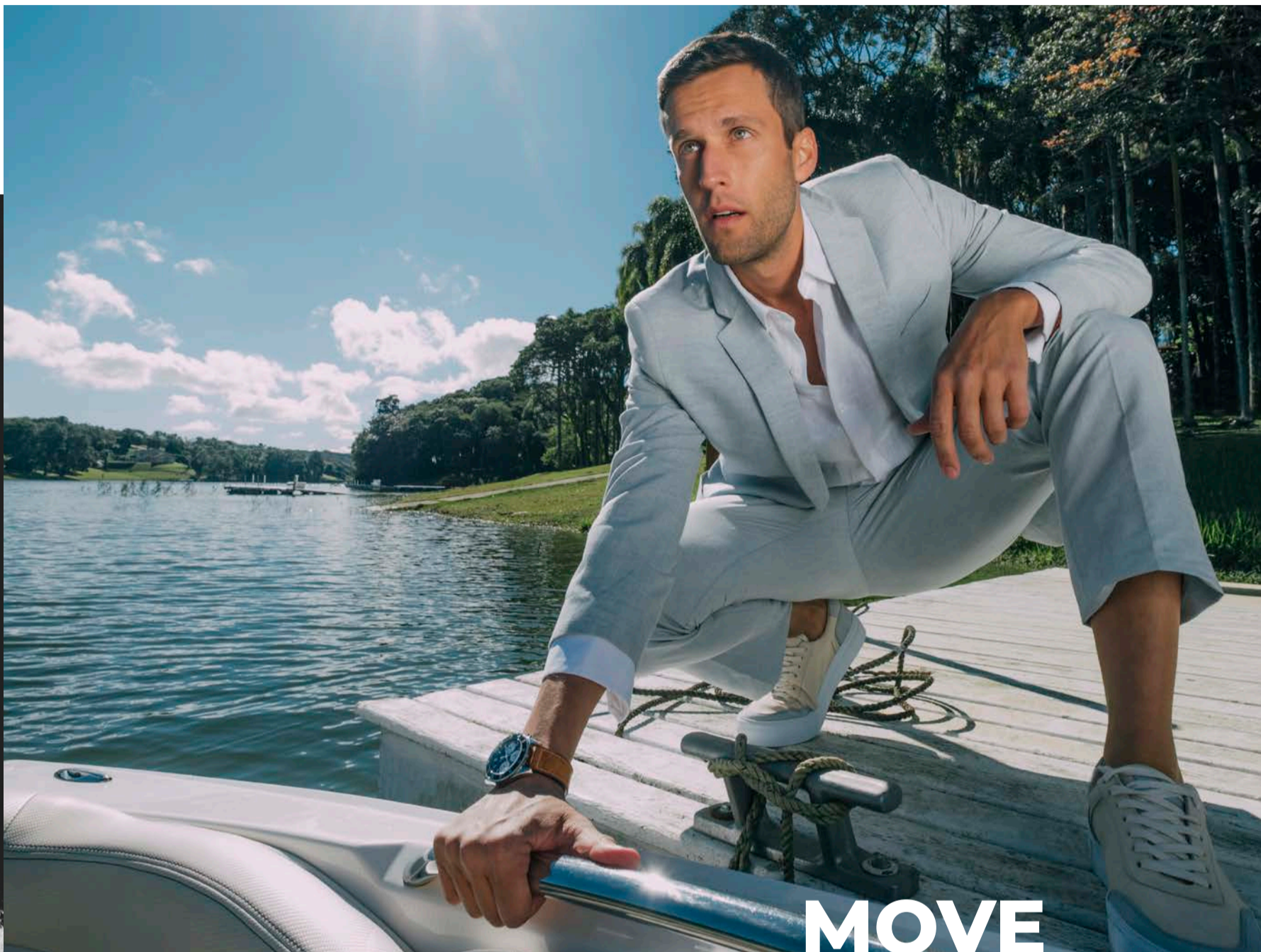
The spas of the Fasano Group are now offering the new therapy Facelifting Amor Próprio, whose proposal is to treat the skin and soul by inspiring emotional healing, joy, longevity, and self-love. Its main feature is a rose quartz placed on the heart chakra that's also transformed into a mask. "Rose quartz is known as the love stone," explains Fabrícia Nogueira, who is responsible for the Fasano spas. "As it stimulates unconditional love, self-love, joy, and charisma, it influences and increases the energy level, amplifying emotions inside of us. Placed on the heart chakra, which is responsible for our emotions, the stone will directly influence this chakra, thus optimizing the therapy and raising your vibration frequency." The therapy also promotes energy cleansing using flowers, herbs, salts, and aromas in the foot soak, providing deep hydration and a lifting effect.



Fasano hotels prepare for the 2020 New Year's Eve

With the end-of-the-year parties approaching, the Fasano hotel chain is starting to prepare for New Year's Eve celebrations. There will be special menus for the occasion at the hotels in São Paulo, Rio de Janeiro, Salvador, and Belo Horizonte. In Bahia and the capital of Rio de Janeiro, the celebrations will extend to the rooftops, with views of the Bay of All Saints and the beaches in Ipanema and Leblon, respectively. At the hotels in Angra dos Reis, Punta del Este, and Fazenda Boa Vista, in rural São Paulo, Fasano is preparing activities for the whole family. Reservations are open.

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I'M TIRED OF THE RELIGION OF CHEFS: RESTAURANTS ARE NOT SANCTUARIES

TEXT João Pereira Coutinho ILLUSTRATION Mona Sung



João Pereira Coutinho was born in Portugal, in the city of Porto, in 1976. He holds a history degree, with a minor in art history, and also a PhD in political science from Universidade Católica Portuguesa, in Lisbon, where he's a visiting professor. He published, in Portugal, the novel "Jaime e Outros Bichos" (1997) and the chronicle book "Vida Independente" (2003). His most recent chronicle book, "Avenida Paulista," a compilation of his articles for Folha, was published in Brazil by Record. He writes a column for the *Ilustrada* supplement on Tuesdays.

*Text published by Folha de S.Paulo on 4/11/2017.

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The best restaurant in the world? Well, well: it's Eleven Madison Park in New York. Congratulations, guys. Seriously. I hope I will never visit you. Please, try to understand; it's nothing personal. I believe in your excellence. I believe, as critics say, that your combination of "modern French cuisine" with "a touch of New York" is perfectly comparable to the 72 virgins that exist in the Koranic paradise.

But I'm tired of the religion of chefs. You know, the elevation of the culinary arts to a metaphysical, transcendental, celestial realm. Every week, yet another chef, with their church, presents their menu as if it were the Holy Scriptures.

The ingredients are not ingredients. They are "elements." A meal is not a meal. It's an "experience." And the food, in fact, is not food. It's a "composition."

I've been to several of these sanctuaries. When the food arrived, I never knew if I should try it or pray. And my sacrilegious fears were heightened by the waiter, who would place the dish

on the table and softly reveal the miracle I had before my eyes:

— Smoked duck with tomato petals and jasmine extract.

I would listen in awe, say "thank you," which sounded like "amen," and then bring the shaky fork to my mouth, with a thousand fears, trying not to disturb the fragile balance between the "petals" and the "extract."

In rare cases, your sanctity the chef would appear in the end. To bless the diners. On the day I kissed the hand of one of these chefs, I realized that I needed to apostatize.



I'm tired of the religion of chefs. You know, the elevation of the culinary arts to a metaphysical, transcendental, celestial realm. Every week, yet another chef, with their church, presents their menu as if it were the Holy Scriptures.

And, when they are not saints, they're artists. A piece of meat is not a piece of meat. It's a "challenge." It's the ceiling of the Sistine Chapel waiting for its Michelangelo.

Not on purpose: I visited Eleven Madison Park's website. I have news for you, dear reader: starting on April 11, Eleven will offer a "retrospective" (I swear!) featuring the 11 best dishes of the past 11 years.

"Retrospective." This is the evolution of Western art history: the rock paintings at Lascaux; the Greek sculptures by



When the octopus arrived, I looked at the dish and asked the owner if he hadn't forgotten anything. "What?" he defiantly replied. "The microscope," I answered.

Phidias; the stained glass windows in the Gothic cathedral in Chartres; the Baroque paintings by Caravaggio; the egg quiche by chef Daniel Humm.

I like eating. I like food. These two sentences are ridiculous because, after all, I'm Portuguese. And it's precisely because I'm Portuguese that I've become an atheist when it comes to "elements," "compositions," and "extracts." The religion of chefs, with their diabolical charm, has been ruining the restaurants in my city.

One of them, located in my neighborhood, used to serve "octopus fillet with octopus rice" which was once the barometer for my relationships: whenever I was with a girlfriend and started to think about the octopus, it meant there was no more passion.

Two weeks ago, I stopped by the establishment that reopened after a renovation project. It was weird: they had background music and low lighting, mimicking Thai massage parlors (notice: honey, if you're reading this chronicle, I swear I've never been to Thailand).

I took a seat. When the octopus arrived, I looked at the dish and asked the owner if he hadn't forgotten anything. "What?" he defiantly replied. "The microscope," I answered.

He started laughing and explained, "This is the chef's doing, sir." "What chef?" I insisted. Shrugging his shoulders, he answered embarrassedly, "Agostin-

ho." The cook became a chef and my octopus became a squid.

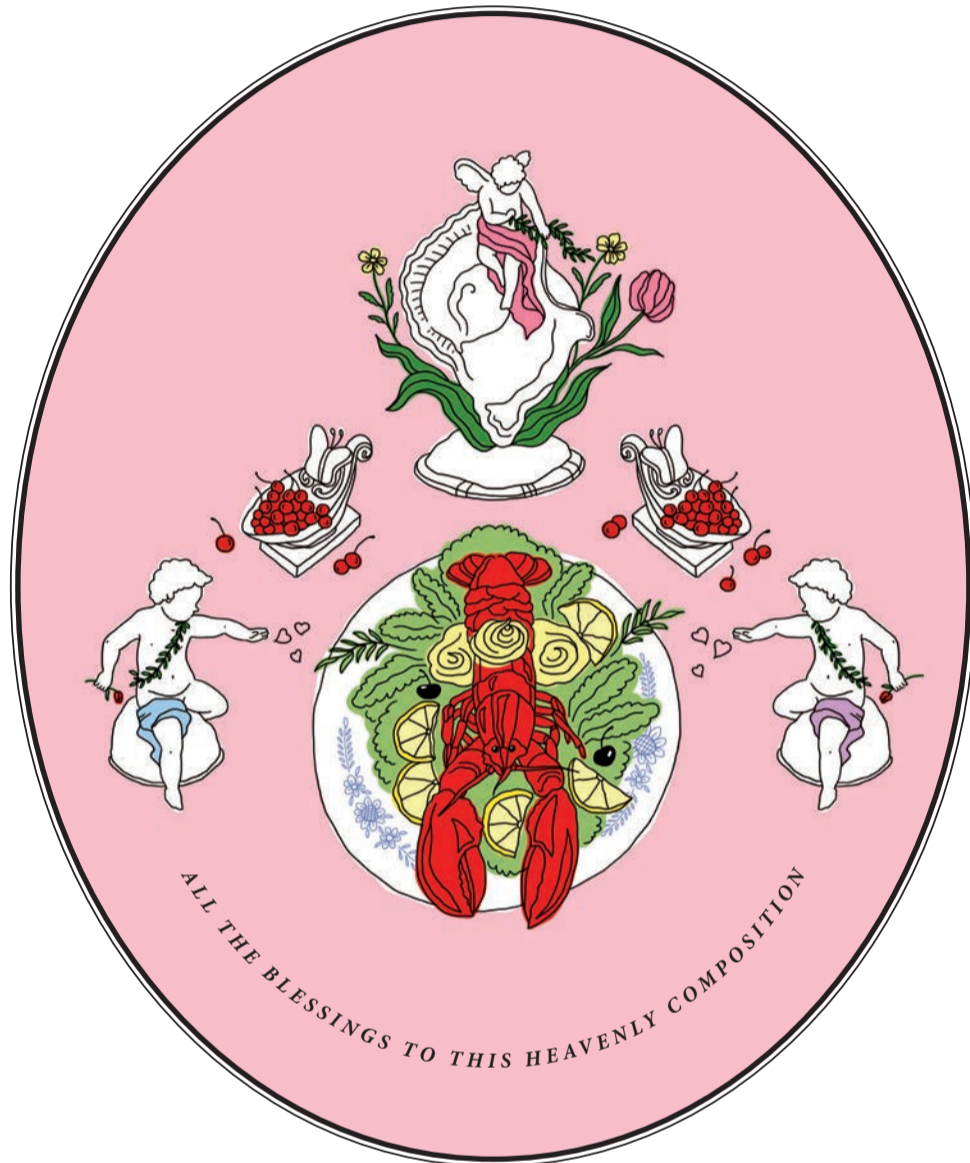
Unfortunately, this corruption has spread across the country. I've written about this crime for Portuguese news outlets. No one cried with me.

It's the background music replacing the natural sound of conversations. It's the brothel lighting preventing you from distinguishing an olive from a cockroach. It's the fancy habit of never leaving bottles on the table, which means that wait-

ers can only notice our "in extremis" thirst when there are alcohol shakes or other withdrawal signs. My God, where will this lead us?

In don't know. But I've taken action: next fall, I intend to learn to hunt. Anything will do: partridge, hare, boar. Then, using a fire and skewer, I'll cook the animal like a prehistoric man.

Is the pinnacle of civilization the egg quiche by chef Daniel Humm? Then it's time to go back to the caves at Lascaux.





Cutting-edge education for a changing world

Created by the SEB Group, Escola Concept is already a reference in Brazil and worldwide when it comes to cutting-edge education.

What are you doing today to secure the future of your children? There is no simple answer when it comes to tomorrow. But this issue has really been a serious concern for parents in recent times. Fears are justifiable.



The behavioral transition experienced by society demands new skills and abilities that are not in the common repertoire of schools and institutions. And it is precisely with this proposal that Escola Concept was established in 2016: going beyond the conventional in education, developing citizens who can go beyond the conventional in life. In this respect, Escola Concept, which is already present in São Paulo, Salvador and Ribeirão Preto, has been investing heavily in several fronts since its foundation.

In addition to the remarkable physical structure that supports the projects developed for its students, the school is also consistently dedicated to the training of its educators. **Its continuing education program brings specialists from around the world to refresh and empower faculty throughout school cycles.**

This year alone, experts from Brazil, the United States and New Zealand partnered with our team in exclusive training, focused on maintaining a high pedagogical standard.

The result is a unique educational approach that preserves the particularities of each student and maximizes their full human potential. Another highlight of our investments is the partnerships kept with world-renowned institutions, such as Harvard, Stanford, Helsinki and Columbia, which in practice guarantees unique learning tools. From the University of Helsinki (Finland) comes the Fun Learning project, an innovative approach to early childhood education that develops an understanding of the world through purposeful play. From Project Zero, Harvard University (USA), educators

engage in the use of Visible Thinking Routines to develop the disposition of thinking through routine opportunities which will help learners establish deeper meanings, collaboratively build on each others thinking, and make meaningful connections

 **We are aware that education needs to connect to society, it needs to amplify its context within the world that we live in to support what it means to learn in the 21st century. The manner in which Concept makes this happen is by connecting learners to the most relevant opportunities that go beyond the school walls.** 

Priscila Torres, Chief Academic Officer, Concept Brazil

The most recent addition to Escola Concept's portfolio, is its High School Program. This Program was developed based on extensive research and planning on what it means to be a High School of the future.

The Program provides learners with an opportunity to prepare for the Brazilian university entrance exams (vestibular), while connecting entrepreneurship with the possibility to engage with international experiences. One of the biggest differentiators of the Program is its partnership with Pluris, Grupo SEB's accelerator and incubator.

Learners will be able to regularly connect with startups, which are reinventing the way we look at healthcare, finance, education and transportation, as well as with seasoned market mentors. Our partnership creates unprecedented possibilities for shaping the individual skills of high-school students. They will be admitted to the University with a major differentiator: the ability to turn theory into practice. The entire

context of Escola Concept's continuous evolution reflects the transformative mission that guides the school. Based on a solid pedagogical approach, Escola Concept has created a path that surpasses the basic demands of today and evolves to the needs of tomorrow. Mastering content that supports entry into the best universities alongside the development of the skills and competencies, is the basis for the skills and competences connected to entrepreneurship, collaboration and socio-emotional development which are the key components of our school and of 21st century learning. This innovative approach to education does not focus on "how much" content the learners can accumulate, but "how" they will apply these contents to what they learn. Learners as protagonists of their learning is key to the whole process. Being at school is exciting, creative and fun – at every stage of development. Overall, the school provides learners with the opportunity to imagine, be assessed, and to receive and give feedback.

Learners are empowered to impact the world starting at a very young age. This represents an unprecedented advantage for an increasingly challenging future.

Enrollment for 2020 is now open and visit scheduling can be done directly on our website:
[visite.escolaconcept.com.br](https://www.visite.escolaconcept.com.br)



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CONCEPT

World heritage

TEXT Rosa Moraes PORTRAIT Rogerio Voltan ILLUSTRATION Mona Sung

The gastronomy ambassador for the institution Laureate Brasil, Rosa Moraes shares an analogy between two world-renowned traditions



There's always room for more at the Minas Gerais table. I consider it correct to affirm the same thing about the Italian table. My heritage won't let me deny this fact



28 “Oh, Minas Gerais! Those who know you never forget you.” Even though I was born in São Paulo, I remember listening to this song as a child. If not during their childhood, however, at some other moment of their lives, many Brazilians were impacted by this acclaimed and representative musical icon, widely accepted in the country, unofficially adopted in school and festive ceremonies as if it were a hymn of their beloved neighboring state.

This song filled with symbolism, which was originally adapted from the ancient Neapolitan waltz "Vieni Sul Mar," offered a hint that the combination of the influential cultures of Italy and Minas Gerais would prosper. And the foreshadowing of this auspicious union of the erudite and the popular hasn't just resulted in immeasurable contours for our country's memory, but also in very positive combinations, being a recent example the opening of Hotel Fasano in Belo Horizonte a year ago.

The opening of the famous restaurant Gero in the heart of the traditional Minas Gerais

capital could only be synonymous with success. In the same way that the saying “there's always room for more at the Minas Gerais table” is true, I consider it correct to affirm the same thing about the Italian table. After all, my heritage won't let me deny this fact. There are so many similarities between the culinary arts of these two places that it makes sense to draw a historical parallel to reveal their roots.

It's impossible to deny that the paths of these two cuisines intertwine: they both maintain their gastronomic authenticity and are the result of constant migratory movements. For example, on one side, we have an ancient heritage of Italian recipes followed to a T by the Fasano family. On the other, we see our old traditional regional foods being introduced to the world, like the Minas Gerais cheese that's increasingly more

popular internationally.

Even though Minas Gerais natives are famous for their discretion, I consider legitimate to recall the highlights at the fourth edition of Mondial du Fromage et des Produits Laitiers in Tours (France), since Brazilians won over 50 medals, most for Minas Gerais, four being with the exclusive Super Gold seal: three for the Serra da Canastra region and one for Pardinho, in rural São Paulo.

In total, there were 952 cheeses from 25 countries, divided into 126 categories, and 135 judges participated in the competition looking for excellence, creativity, and innovation. Another highlight of the event was the announcement that Luiz Sérgio Medeiros de Almeida, of a great Minas Gerais dairy company, Queijos Cruzília, founded by his father, was the first Brazilian master cheese maker to join the *Guilde Internationale de Fromagers*, an organization with select global members who specialize in this area.

We know that Minas Gerais is not famous and awarded just for its dairy production: the lo-

cal diversity of products has also become an export attribute. This miscegenation allows for a convergence of styles, embracing foreign influences. And it was with this receptiveness that the Fasano Group came to the city, precisely to share the unique hospitality offered by Rogério Fasano's family. A reference when it comes to service excellence, born with the mission to share this hereditary craft.

In the end, I understand that this exchange of aromas and

flavors has a common goal: an abundance of wellbeing. International recognition of classics and conceptual appreciation of ingredients, whether they be from Minas Gerais on the other side of the Atlantic or from Italy in Brazil, prove that it's still necessary to conquer horizons, go beyond borders, explore scenarios, and build a true world gastronomy heritage, which will be timeless and our culinary heritage in the near future. And let's celebrate even more!



This miscegenation allows for a convergence of styles, embracing foreign influences

From the top of the mountain

TEXT Artur Tavares

The ski season in the Northern Hemisphere is about to start with L'Espace Tours

Summer is over and, with the arrival of fall, the ski resorts in the Northern Hemisphere start preparing to welcome tourists from all over the world. For those who practice winter sports and snow lovers, there's no lack of travel options in the United States, Canada, most of Europe, and the East. In association with L'Espace Tours, we share tips for people who are planning to enjoy the season.



Jackson Hole, Estados Unidos



PARADISE IN AMERICA

On the US West Coast and in the central region, there are many popular ski resorts. While California is synonymous with beautiful beaches, travelers exploring the state toward Sierra Nevada will find Northstar, next to Lake Tahoe, a magnificent resort to practice winter sports. It has 100 slopes, a golf course, and a park dedicated to mountain biking. There, the best accommodation option is the Ritz-Carlton, the only five-star hotel in the region. Meanwhile, Jackson Hole, located in Wyoming, has some of the most challenging slopes in the country, surrounded by a unique fauna comprised of beavers, elk, squirrels, and raccoons, in addition to rivers with stunning rapids – an area for trout fishing.

Zermatt, Suíça



ON THE TOP OF THE MOUNTAIN

The Zermatt ski resort, the largest in Switzerland, is at an altitude of 12,740 feet [3,883 m]. It has an area of 224 miles [360 km] dedicated to slopes, in a region where the temperatures drop to 17.5 °F [-8 °C] in the months of December and January. Modern, the city doesn't allow cars powered by fossil fuels, maintaining the snow white and pure for the high tourist season. Also in December, Zermatt hosts a special event, the Infinite Downhill Race, which is 12.5 miles [20 km] long. The best accommodation option is the Mont Cervin Palace, which has 150 rooms and suites spread over four buildings. There, make sure to have dinner at Ristorante Capri, which has one Michelin star, and visit Grill Le Cervin and Myoko Restaurant, which accumulate dozens of Gault & Millau points.

THE MOST CHARMING VALLEY IN EUROPE

On the border between France and Italy is Val-d'Isère, a French commune considered by many one of the most beautiful ski resorts in the world. A village with structures from the 11th century, the valley is home to Espace Killy, which has 155 different slopes, in an area of approximately 186.5 miles [300 km]. There, you can also go skiing in the summer, in the Pissailas glacier region. The hotel Le Blizzard is just 330 feet [100 m] from the region's main lifts. Fancy, it has 70 rooms, two restaurants, and an exclusive Clarins spa.

Val-d'Isère, França



IN THE LAND OF THE RISING SUN

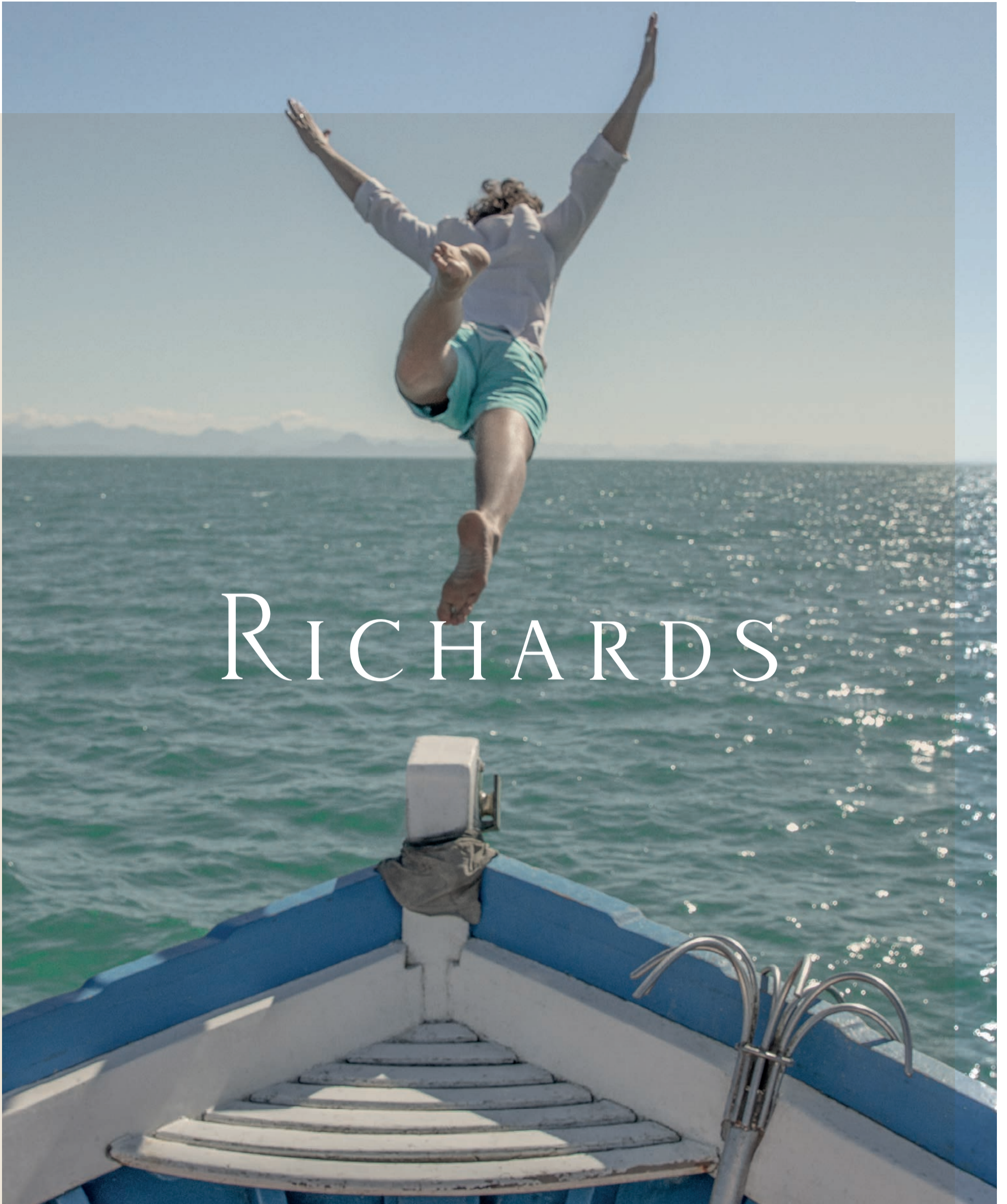
The Japanese island of Hokkaido, north of Tokyo, is a region of ancient traditions and unique natural beauty. Home to Mount Yōtei, an active stratovolcano, it's one of the most popular spots in Japan among

skiers. With around 5,000 inhabitants, each year, it welcomes over 200,000 visitors to its six areas, who enjoy the 61 slopes filled with great spotted woodpeckers. The impressive hotel Zaborin, which

offers views of Mount Yōtei, incorporates aspects of Zen philosophy, encouraging guests to practice contemplation. It has 15 villas supplied by natural hot springs for baths and offers seasonal cuisine.



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Unforgettable occasions

TEXT Mara Zanetti Martin ILLUSTRATION Mona Sung

The chef at the Italian restaurant Da Fiore, Mara Zanetti Martin talks about risotto di fegatini and other dishes that marked her childhood, which she'll present in Brazil during the Settimana della Cucina Regionale Italiana, from October 21 to 27, at Trattoria Fasano



Mara Zanetti Martin became interested in the culinary arts as a child while watching her grandmother, who was a cook in the city of Mirano, a few miles from Venice, where she owns the traditional restaurant Da Fiore. Alongside her husband Maurizio and son Damiano, who welcome diners from all over the world with elegance and warmth, Mara has become internationally famous and earned a Michelin star. Her cuisine combines tradition and creativity, with classic recipes presented in modern versions and executed with the passion of someone who likes to start the day by making bread dough, as a way to concentrate and find inspiration for the workday

I love to introduce myself as the cook at the restaurant Da Fiore, which I run alongside my husband Maurizio and our son Damiano, with the same enthusiasm as the opening day, in 1977. My passion for cooking comes from my family, my memories, the aromas, and what I learned from my grandmother, a great cook who would spend the day running the stove. In addition to cooking at home, she made banquets for weddings, christenings, and birthdays all



My passion for cooking comes from my family, my memories, the aromas, and what I learned from my grandmother

over the city. Growing up by her side, I started out as her personal assistant and at the age of 9 I was able to cook by myself.

We are from Mirano, a small town some 12.5 miles [20 km] from Venice, where our country homes were true restaurants, especially during the celebrations held all year round. My childhood memories start with this series of gastronomic events. I have many recollections, like during Christmas, when my nonna would make a



At home, we always produced everything, from the everyday bread to the cheese and cold cuts that we made in December to prepare for the winter months

special dish for lunch: bollito misto (a meat stew), served with peanut-stuffed apples, day-old bread, and spicy mustard made from the fruit.

Meanwhile, at Easter time, there was no lack of focaccia and margherita pie, which I helped to bake by incessantly whisking the egg whites with sugar, a difficult task for a child, especially under the supervision of a demanding cook, who didn't want to see any yolk in the bowl. I also remember my grandfather, who made homemade butter and battered it on his knees in a constant movement, with the same frequency with which he made baccalà mantecato, pounding the cod pieces with olive oil until they reached the perfect creaminess. And I have so many memories of the month of June, during wheat harvest season, when, at the end of the day, we would cook for over 20 people and celebrate until the late night hours.

At home, we always produced everything, from the everyday bread to the cheese and cold cuts that we made in December to prepare for the winter months. Most raw materials came from the animals, birds, and swine bred on our farm.

The variety of products and recipes characterized Sunday lunch, with the table filled with guests next to the fireplace and



food made in the wood-burning stove. This setting is alive in my memory and also makes me remember a very special dish: risotto di fevatini, made with nano rice and chicken liver.

This traditional Venetian recipe was skillfully made by my grandmother with passion by slowly combining the ingredients for 15 minutes and then adding her personal touch. Next to the pans there was always a Turkish coffee pot (no filter needed), which she used to finalize

the dish with butter and Grana Padano cheese. This secret added the elegance and aroma that set this risotto apart, making it my favorite dish.



WELCOME TO
BOLIVIA

PHOTOS Marcus Steinmeyer TEXT German Carmona

São Paulo-born photographer Marcus Steinmeyer visited Bolivia and intimately experienced its natural beauty and people. In parallel, the marketing director at Gol Linhas Aéreas, Bolivian native German Carmona, who resides in São Paulo, recalls the last trip he took to his homeland



Above, cholita artisan on Isla del Sol, Copacabana. On the side page, Isla del Sol, Copacabana, and Camino a Los Yungas, better known as Camino de la Muerte



Suddenly, someone sent the following text on the WhatsApp family group, “Who wants to see an Aymara brujo?” I was the first to answer ‘yes,’ and the idea spread. Until someone else made the ultimate proposition, “Let’s have a family ceremony with the brujo!” That was it! That was all we needed to schedule our annual family trip.



***"We visit each other, but
La Paz is our holy land,
our Pacha Mama"***

36

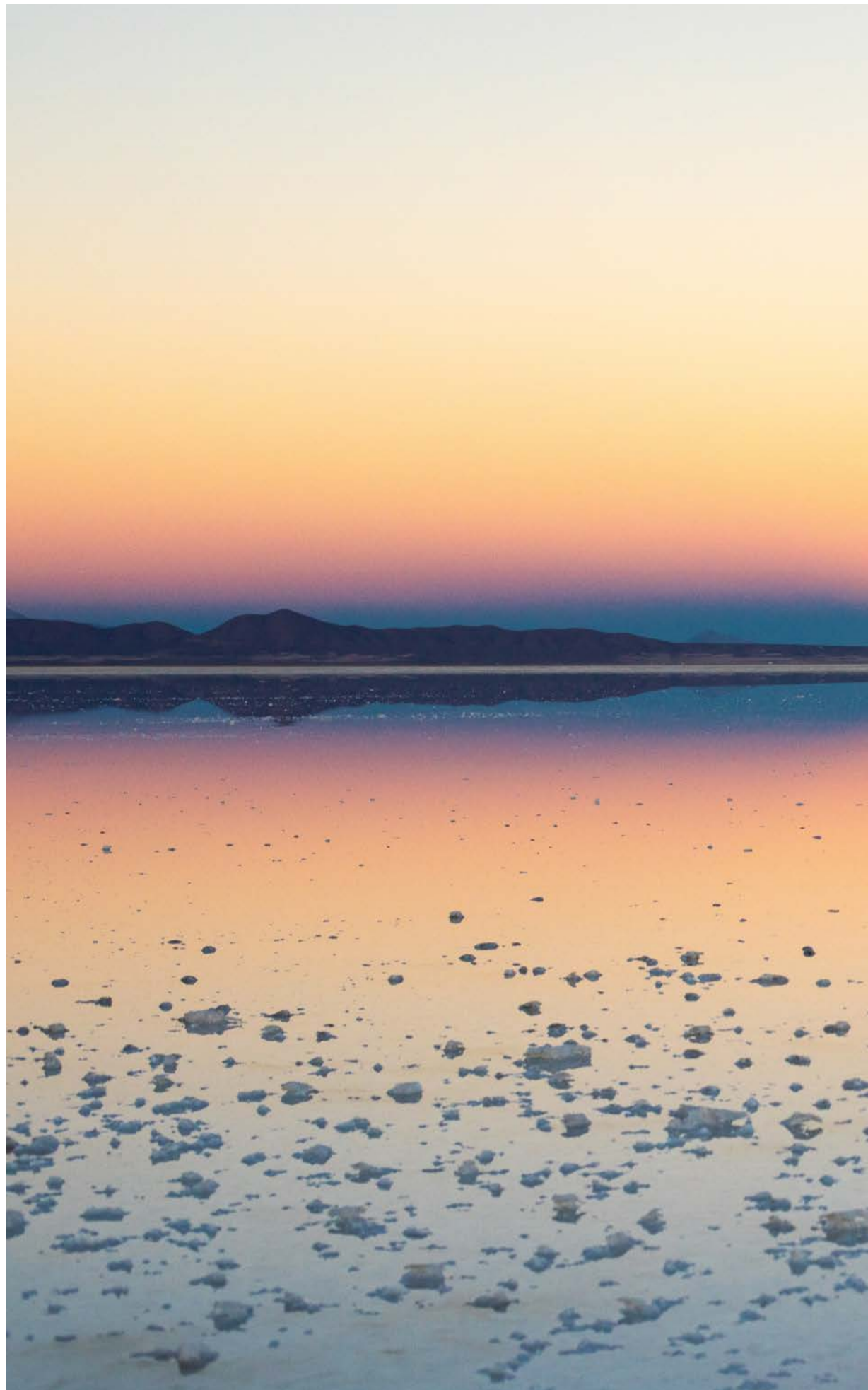
Our family has always lived in different parts of the world: São Paulo, Washington D.C., London, Ibiza, Sydney, Santa Cruz. We visit each other, but La Paz is our holy land, our Pacha Mama.

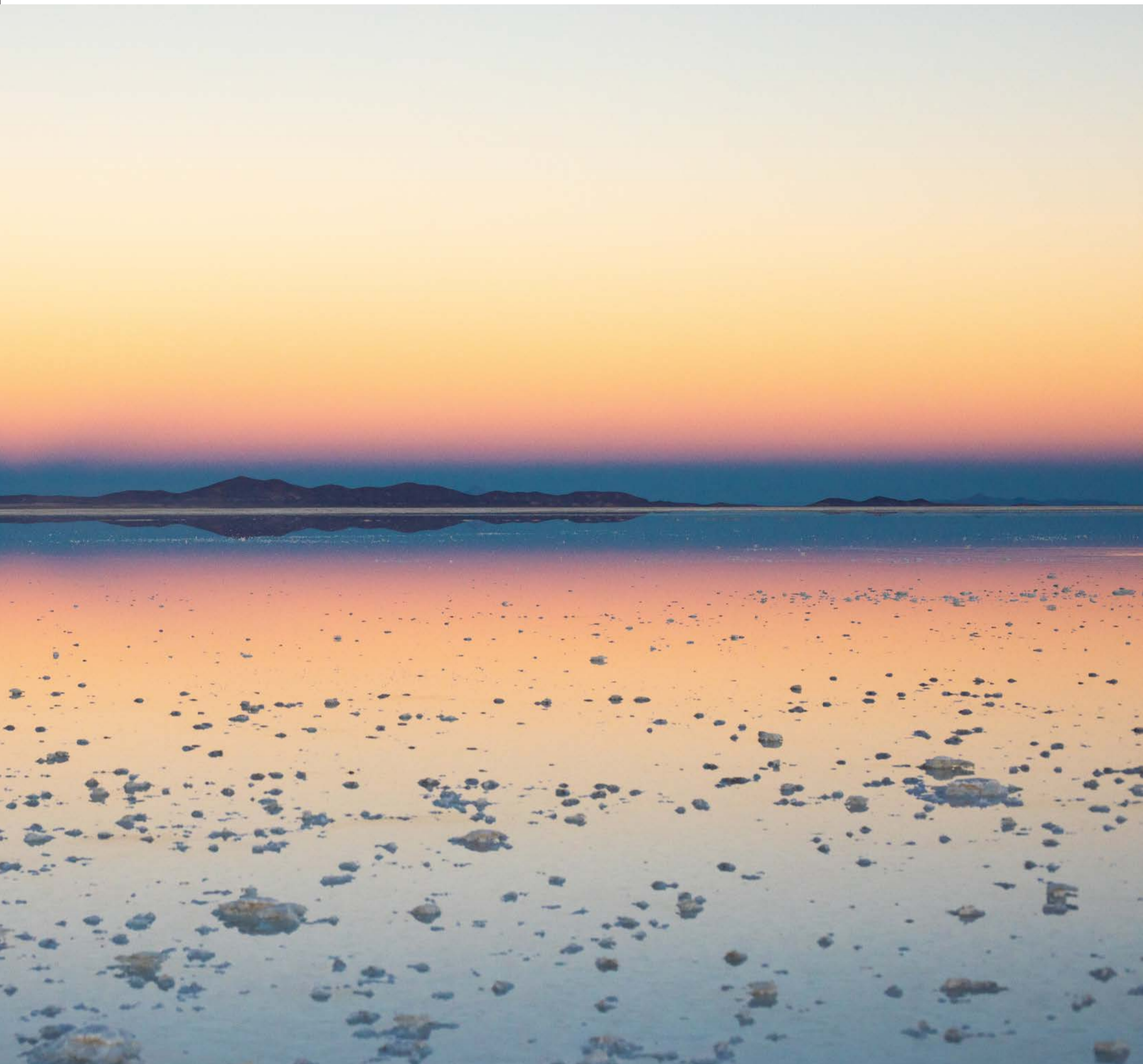
Little by little, the group arrived, joining those who live there. Year after year, the group grows with new additions and expands its age range, from my cousin’s 1-year-old daughter to my 90-year-old uncle. I revive that great childhood feeling every time I go to La Paz. It’s very nice to recall my holidays with my grandparents and all my cousins in the family manor. My brother and I playing with real swords and pistols, giving ourselves my grandfather’s medals and awards, as if we were part of a Latin American magical realism tale.

This time, the trip was on a boat to the sacred islands of the Incas in Lake Titicaca. Magical! We visited temples on Isla del Sol, ruins on Isla de la Luna, listened to essential stories about the Inca culture that are kept alive by in-

digenous communities. And then we understood Bolivia, the richness of the Andean plateau, the sacred mountains of the Andes, the religious syncretism, and the colorful clothes and skirts worn by cholas even more.

Our hotel was special. It was on top of one of the mountain islands in the middle of the lake. Even though it was rustic, it was cozy and homey, just like





Salar de Uyuni, the largest salt flat in the world

a Spanish colonial country house. We met our brujo on the first day. He was a bit quiet, but always had a smile on his face. We had dinner together, but he soon went to bed.

On the next day, during breakfast, our brujo entered the room ready and proud, wearing traditional clothes, with a deep look, inviting us to go to a terrace overlooking the lake. The

arrangements for the ceremony were finalized. Magical. Llama fetuses, very colorful sweets, handicrafts, Andean fabrics, and plenty of coca leaves.

The whole family sat in a circle around the fire. While the brujo said prayers in Aymara, each one of us shared fears, doubts, and desires. A collective, loving ceremony filled with meaning. Blessed as individuals and as a family.



The city of La Paz viewed from the city of El Alto

Nº 30



TANIA BULHÕES

EAU DE PARFUM

SÃO PAULO RUA COLÔMBIA 182 SHOPPING CIDADE JARDIM SHOPPING IGUATEMI
RIO DE JANEIRO SHOPPING VILLAGE MALL SHOPPING LEBLON
CURITIBA SHOPPING PÁTIO BATEL BRASÍLIA SHOPPING IGUATEMI BRASÍLIA
GOIÂNIA SHOPPING FLAMBOYANT RIBEIRÃO PRETO RUA JOÃO PENTEADO 1016

THIS IS IT

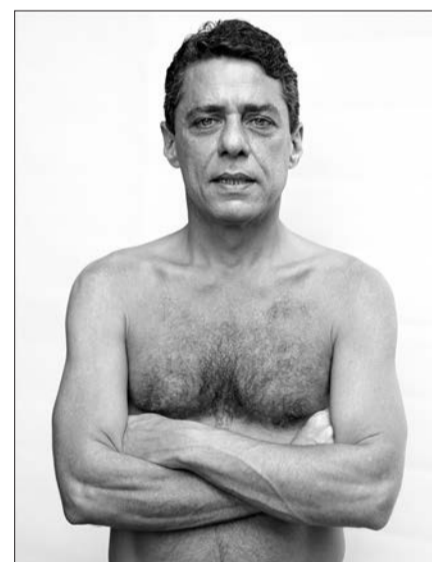
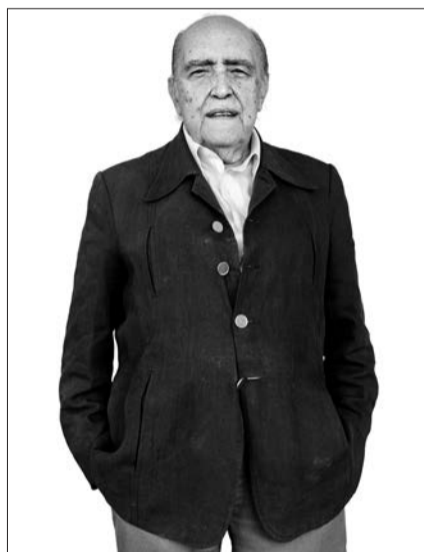
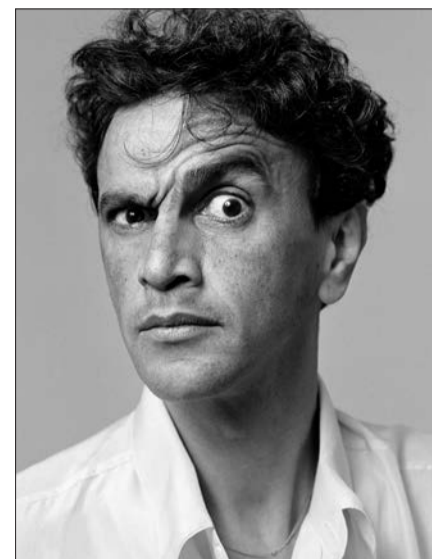
MY TOP 10

40



Portraits Bob Wolfenson

One of the most important photographers in Brazil, **Bob Wolfenson** has been capturing the emotions and attitudes of emblematic characters in people's imagery through his lenses for four decades. For this Corriere, he selects the 10 photos he most liked to shoot



Lina Bo Bardi. This photo was taken in the 1970s, when I was starting my career, for an article about the objects that people liked the most, for *Vogue*. Of all the monumental items and works of art that Lina had, she really loved a small lamp, which she's holding.

Fernanda Montenegro. Shot in 1996 for my book *Jardim da Luz*. I selected a few people according to professional suggestions, others I picked up myself, like Fernanda. This photo has been frequently used in her career and was reedited for the cover of her new book, *Prólogo, Ato, Epílogo - Memórias*. But I think the original picture is more powerful.

Fernanda Young. This is a very sad subject now. I was kind of her official photographer; we were very close friends and talked at least twice a week. This photo is for her last book, *Pós-F*. I want it to be on this list because of how important Fernanda was and for our friendship, for a kind of photo biography we created together.

Caetano Veloso. I think this is one of my most famous photos. It's similar to what Irving Penn did with Picasso, to a certain extent. It was for *Vogue*, in the 1980s, when I was looking for my own signature. I would always ask the models to raise an eyebrow, so I asked him too. It was very easy for him.

Oscar Niemeyer. I had an exhibition at MASP, in the 1990s, and published a book about it. I asked Niemeyer to sit on the chair he designed. I wanted a narrative photo, but he refused. This photo is interesting because, even though he was very elegant, he was wearing a worn out, dirty suit, with a misaligned button. It has an impact that I really enjoy.

Rita Lee. I rediscovered this photo recently; I didn't own it. When I was preparing the exhibition, we went to Editora Abril's archiving department to see what they had of my work. They brought me this photo, and I had to buy it from Abril. It ended up becoming the cover of the exhibition catalogue, attracting much more attention than when I shot it, in the 1970s, for the magazine *Pop*.

Nina Simone. In the late 1980s, I set up a studio at the Free Jazz Festival. On the occasion, I was working on a full-page section for *Folha de S. Paulo*. We invited Nina Simone, who was tired after the show. I took a few pictures of her by herself and also asked her to stand between two of her musicians and asked them to kiss her.

Sônia Braga. At the time, Sônia Braga was a goddess, the most famous person in Brazil. I was completely enticed by her. I shot a series with her breasts slightly showing and, when I was preparing my most recent exhibition, I opted for a more discreet picture. The Bolsonaro era of threats of censorship is gone. Still, I think it's a very beautiful photo.

Hélio Oiticica. In the same article about beloved objects for *Vogue*, Hélio Oiticica had this piece of concrete from Avenida Presidente Vargas in the shape of Manhattan. He was wearing speedos in his apartment in Ipanema, a cubicle, and we shot it. The photo was featured in a book by Waly Salomão, traveling the world.

Chico Buarque. It was crazy. When you're face to face with someone you truly admire... He was a kind of god! In his presence, you want to please him and not be invasive at the same time. He's not wearing a shirt on my request, and, my dear God, how do you photograph Chico Buarque? I was quiet... Until we broke the ice! I was completely comfortable.

GOOD EYE...

HELENA



BORDON

Corriere Fasano

Businesswoman **Helena Bordon** selects items that inspire her every day and have in their DNA the beautiful and concepts that encourage reflection



Clockwise: The Hermès **Kelly Bag** is one of the most iconic bags in the market, next to the Birkin, also from the French maison. Famous for being handmade and its unique style, it's a true personification of fashion, @hermes. Beloved by São Paulo natives, the pieces by ceramist **Grace Carvalho** are sophisticated and exclusive, @bygracecarvalho. One of the most influential women on the planet, the former First Lady of the United States Michelle Obama shares her story in an intimate and inspiring way in the **Book** Becoming, @michelleobama. Emanating glamour with a truly unique design, the Serpenti Tubogas **Watch** is evocative of women's sexy curves as well as the fluid shape of serpents, @bulgariofficial. Architect Frank Gehry is known for using unconventional materials in his creations and the Wiggle Side **Chair** is an example of this. Even though it's made from a common raw material, corrugated cardboard, its robust, sculptural shape stands out, @micasavolb. World-renowned for their emblematic graffiti art, **Osgemeos**, Gustavo and Otávio Pandolfo, have gone beyond street art to have exhibitions at several museums around the world. The work Cota Zero was on display at the exhibition A ópera da lua at Galpão Fortes Vilaça, @osgemeos.

VIN DE RESTAURATION

TEXT Artur Tavares PHOTOS João Bertholini

By exclusively importing bottles from all over the world, Fasano restaurants have a creative, original wine list

One of the main triumphs of Fasano restaurants is their wine list, a selection of the best producers in the most diverse regions of the world. Handpicked by sommelier Manoel Beato, the approximately 40 exclusive wines, imported by the Group, aren't found anywhere else in Brazil.

"It all started about two years ago, when I went to Europe to try some French and Italian wines," says Beato. "I discovered a series of younger varieties, ready

to be consumed, perfect to please when they are being served." Since then, the sommelier has also been to Argentina and Chile to create his list, and promises more new additions: "The idea is to have a selection of 50 wines, and we want to be original. With the trend of unpretentious wines, like the French varieties from Jura, my conception is to have classics and sommelier wildcards to impress diners." Next, check out some of the highlights of the list:



Château Lauretan 810 Bordeaux Supérieur

This organic Bordeaux, a blend of merlot, cabernet sauvignon, cabernet franc, and petit verdot, is produced on a 26-hectare estate from the 17th century. It has an adorable deep red hue, aromas of red berries, and an elegant fruity aftertaste. It goes well with both white and red meats.



Fincas del Sur Viognier 2017

Located in the Santa Rosa region in Mendoza, Fincas del Sur produces young, quality wine. In addition to their malbec, also featured on the list at Fasano restaurants, there's this great white wine made from viognier grapes. With a soft yellow hue, it offers a mineral, fresh aftertaste, with notes of yellow fruits, violet, and lavender.



Querceto di Castellina – Sei Chianti Classico DOCG Gran Selezione 2015

The number six (sei in Italian) is cabalistic for Querceto di Castellina, which produces this chianti from a single vine with 6.6 hectares, with a density of 6,666 vines per hectare. Want more? Each barrel produces 666 bottles of this magnificent wine, with an elegant ruby hue and notes of red roses, spices, and mint.



7 Muri Shiraz – Cabernet D.O.C. 2016

A great example of Sicilian wine, the 7 Muri is a blend of shiraz and cabernet grapes. Full-bodied, it benefits from its joviality to offer fruity notes. It's ideal to accompany pasta dishes, red and game meats.



Cantine di Ora – Lagrein Dunkel D.O.C. 2016

A unique wine made from lagrein grapes produced in the Alto Adige region in Italy. With an impenetrable red hue, it features aromas of violet, plum, and blackberry. With well-balanced tannins, it has an intense, fresh, and slightly dry aftertaste.



Rivani – Pinot Rosé Extra Dry

A sparkling wine from the region of Venice made from the combination of pinot bianco and pinot nero grapes. With a delicate pink hue, it has a fine, persistent perlage. In the mouth and nose, the notes of red berries, like strawberry and raspberry, reign supreme. Perfect to start the evening, to accompany fish and other white meats.

CROSSWORD

JANIS JOPLIN

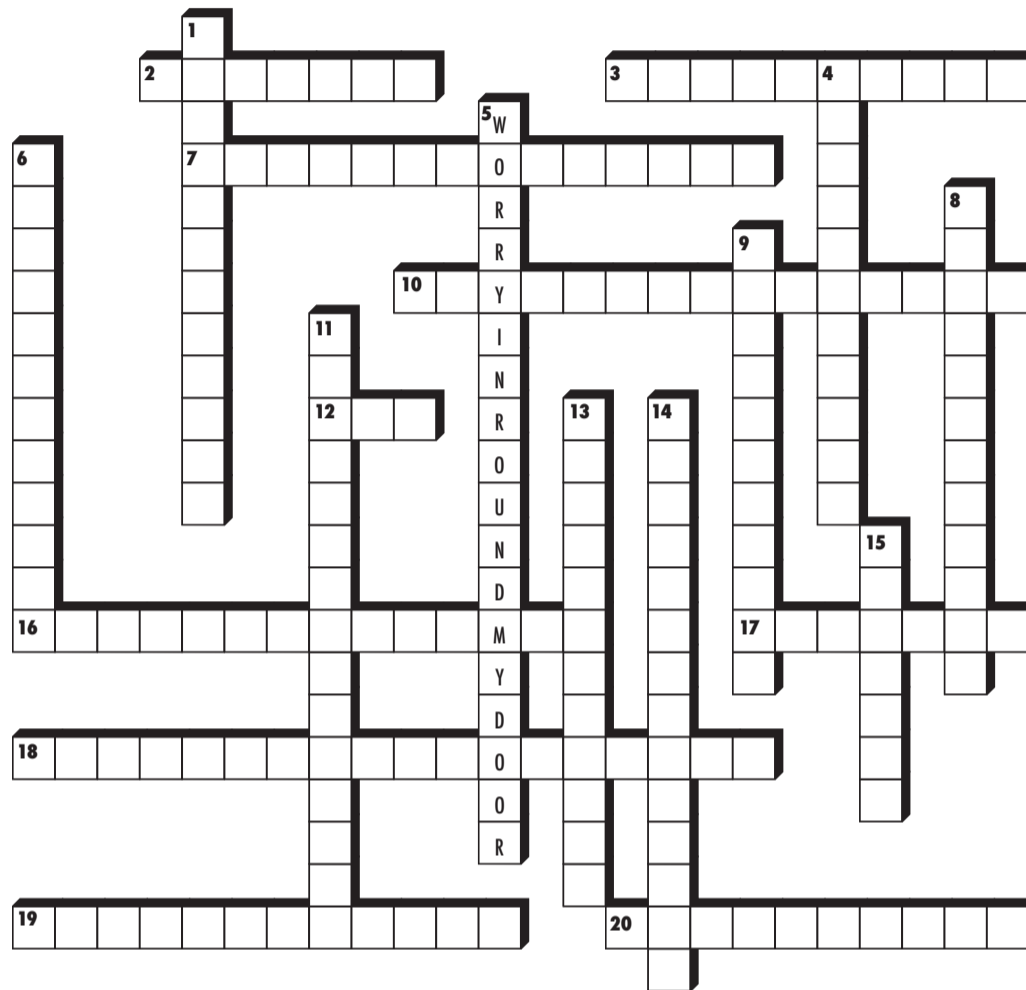
PUZZLE

Singer with a short life and eternal legacy, Janis Joplin revolutionized the Flower Power generation with her charming raspy voice and striking lyrics. Find out how much you know about her with this crossword puzzle created by Arthur Dapieve



Across

2 German car she painted psychedelically 3 Classic by the Gershwin brothers and DuBose Heyward 7 Guitarist for the song "Maybe" 10 London venue where she performed in April 1969 12 Middle name 16 Agent that signed the band Big Brother & The Holding Company 17 Movie inspired by Janis's life 18 Place in Hollywood where she was found dead 19 Title car of Kris Kristofferson's song 20 Hometown



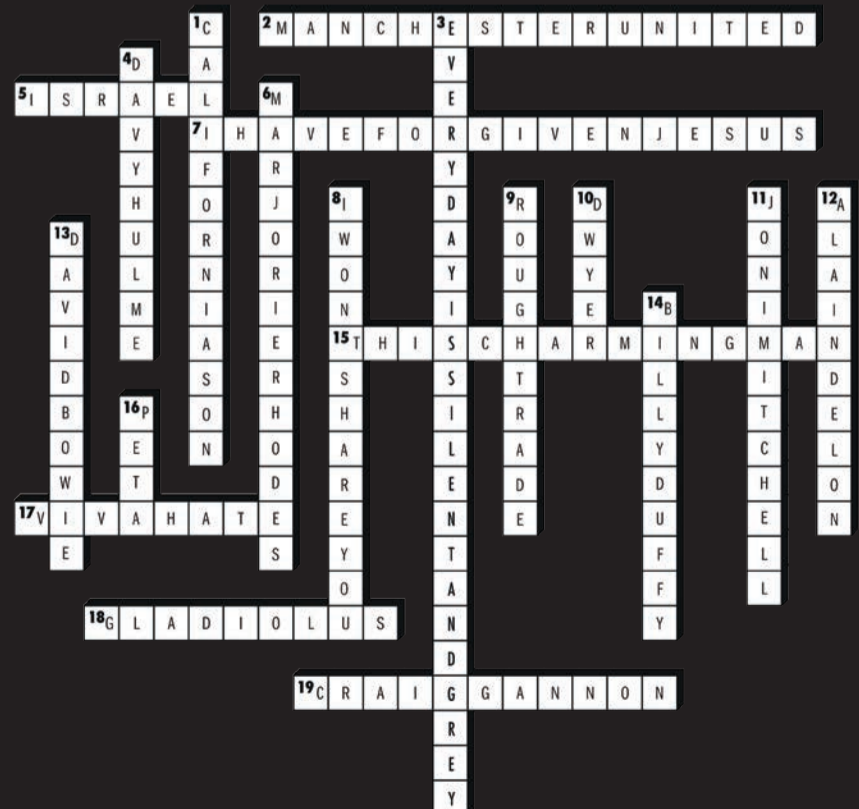
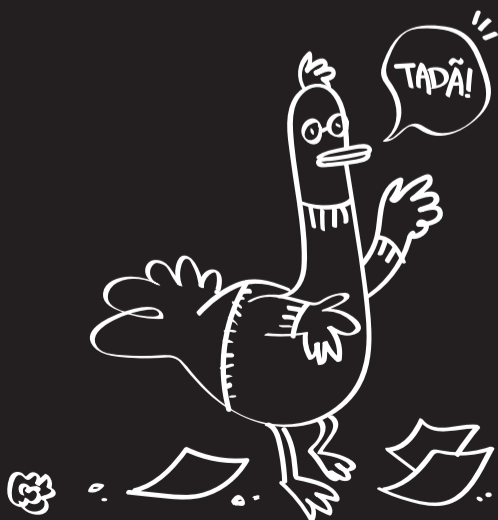
Down

1 Guitarist for Jefferson Airplane with whom she performed 4 Artist who created the cover for the LP Cheap Thrills 5 "Loneliness come..." 6 Girlfriend 8 New York venue where the BB&THC played on the opening night 9 Main inspiration as a singer 11 Folk trio she played with in college 13 Her only song included in the documentary Monterey Pop 14 First TV show she participated in 15 Brazilian rock star that said he dated Janis

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a tasting menu created by chef Luca Gozzani. Send an email to corriere@fasano.com.br

LET'S CHECK: check out the answers to the crossword puzzle published in issue number 14 of *Corriere Fasano*

MORRISSEY



SPRING JOY

One of the funniest movie actors of all time, Robin Williams used to say that “spring is nature’s way of saying, ‘Let’s party!’” In this mood, we’ve selected celebrated quotes about the floweriest season of the year

**"In the spring, at the end of the day,
you should smell like dirt."**

Margaret Atwood

**"An optimist is the human
personification of spring."**

Susan J. Bissonette

"Measure your health by your sympathy with morning and spring."

Henry David Thoreau

**"Science has never
drummed up quite as
effective a tranquilizing
agent as a sunny spring."**

W. Earl Hall

**"Let's be like
spring, which is
reborn every day
more beautiful...
Precisely because
the flowers are
never the same."**

Clarice Lispector

**"Undoubtedly, spring is
life's most perfect ad."**

Quino

**"Spring drew on...
and a greenness grew
over those brown beds,
which, freshening daily,
suggested the thought
that Hope traversed them
at night, and left each
morning brighter traces
of her steps."**

Charlotte Brontë

**"Spring is not a
simple season of
flowers, it is much
more; it is a coloring
of the soul."**

Jaak Bosmans

**"Spring is the time of year when it is summer
in the sun and winter in the shade."**

Charles Dickens

**"I want to do with you
what spring does with the
cherry trees."**

Pablo Neruda

**"When spring
came, even the
false spring, there
were no problems
except where to
be happiest."**

Ernest Hemingway

**"Spring makes its own
statement, so loud and clear,
that the gardener seems to be
only one of the instruments, not
the composer."**

Geoffrey B. Charlesworth

**"Spring shows what
God can do with a drab and
dirty world."**

Virgil A. Kraft

MOVIE *BLOW UP*

One of the biggest stars in the Brazilian music scene, Lulu Santos selects the neo-realistic classic *Blow-Up* as a milestone in cinema and his life **BY Lulu Santos**



Lulu Santos
One of the main exponents of Brazilian pop rock music, singer/songwriter Lulu Santos was born in Rio de Janeiro and is the author of such iconic songs as "Um Certo Alguém" and "Como Uma Onda"



18+
In the photos, actors David Hemmings and Vanessa Redgrave - he played Thomas and she played Jane. Right, Jeff Beck in the guitar scene



The main attraction was the scene in which a mischievous Jeff Beck, still playing with the Yardbirds, destroyed a guitar. I later realized it was kind of scenographic, but I also ended up seeing my first full-frontal nudity scene and first group sex scene featuring David Hemmings, the protagonist, model Veruschka, and Jane Birkin, of "Je T'aime, Moi Non Plus," recorded by the diva and Serge Gainsbourg.

The pretext was flimsy: a "school assignment" given by the Jesuit priests at Colégio Santo Inácio: to watch *Blow-Up* in Portuguese, with spoilers in the title, by Michelangelo Antonioni, with Argentine author Julio Cortázar, of *Hopscotch*, credited in the screenplay.

BS, total bullshit.

My father clenched his teeth like a bulldog and glared me down from the car's front seat with my mother. The tape was rated 18+ and I had just turned 15. The solution to break the rules was the drive-in at Lagoa Rodrigo de Freitas.

I played it cool, maintained my alibi - it was practically perfect -, and immersed myself in the existential mess that the movie proposed, the libertarian path that humanity chose to explore in the late 1960s until recently, when the air became sulfurous again, with "Democracy" looking

ABOUT THE MOVIE

Blow Up

Release date

December 18, 1966

Director

Michelangelo Antonioni

Screenplay

Michelangelo Antonioni e Julio Cortázar

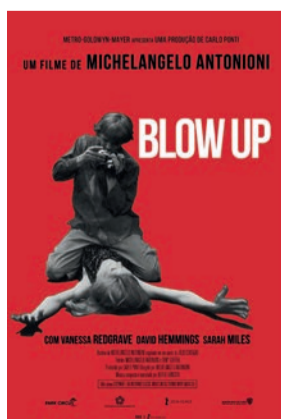
Fun facts

Argentine author Julio Cortázar appears as one of the beggars photographed by the main character.

The band Yardbirds performed with Jimmy Page and Jeff Beck together. Beck left the group a few months later.

It's the first British movie to feature a full-frontal nudity scene.

Sean Connery turned down the leading role, affirming he didn't understand Antonioni's intentions with the movie.



I played it cool, maintained my alibi - it was practically perfect -, and immersed myself in the existential mess that the movie proposed

for the opposite of what it represents and the scale tilting to the nightmare right.

The deception was worth it. My no self-deception was my personal evolution, my point of view that was emerging and, since then, I've never been anyone but myself, warts and all.

To wrap things up: after that kiss, she, Vanessa Redgrave, no less, hires someone to kill her, being a black widow and all. Love & rockets.

Lulu Teixeira (of course!) Santos

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