

Wallpaper*

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10 years of Wallpaper*
Special issue

1990s

2006

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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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ABOVE, DASPARKHOTEL, NEAR LINZ, PAGE 173
LEFT, 'CADEIRA' CHAIR BY CARLOS MOTTA, PAGE 169

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

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

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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) 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), which enlisted architect Massimiliano Fuksas to bring distinction to its distillery, as well as Argentina's Sabores de la Argentina (www.saboresargentina.com.ar), whose Carajol is made from muscatel grapes. We're backing grappa to become the gastronome's top post-prandial tittle in the coming years. ★