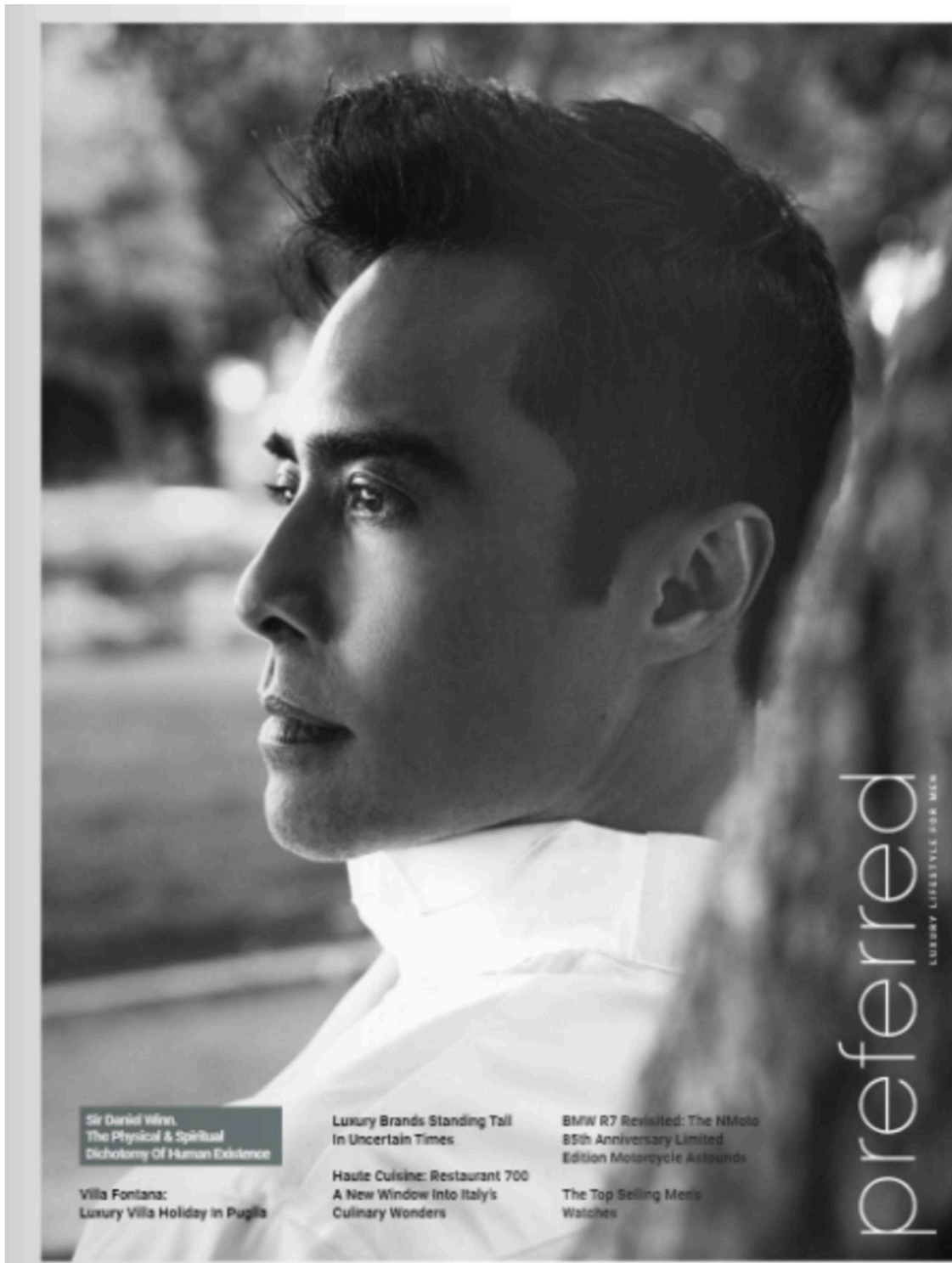


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(Circulation 60,000; Points
14) 30th September 2020**

(IMAGE 1 OF 5)



Sir David Wilson:
The Physical & Spiritual
Dichotomy Of Human Existence

Villa Fontana:
Luxury Villa Holiday in Puglia

Luxury Brands Standing Tall
In Uncertain Times

Haute Cuisine: Restaurant 700
A New Window Into Italy's
Culinary Wonders

BMW R7 Revisited: The NMoto
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LUXURY LIFESTYLE FOR MEN

GRIFCO
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VIRTUAL ITALY: LUXURY VILLA HOLIDAYS IN PUGLIA

WRITTEN BY
GIOVANNA BONOMO-BLESCIA

HOW THIS ISRAEL / UK
INTERNATIONALLY-ACCLAIMED
ARTIST TURNED A CRUMBLING
RUIN INTO A LUXURIOUS
HOTSPOT IN SOUTHERN ITALY.

Uniquely situated between two seas, the Adriatic and the Ionian, the Puglia region boasts more than 800 kilometers of amare coastline, idyllic olive groves, Mediterranean cuisine, numerous UNESCO heritage sites, whitewashed trulli, postcard perfect coastal towns, and rural masserias. With all of the salento bowl of Italy's hidden treasures, it's no wonder A-list celebrities like Meryl Streep, Helen Mirren, Francis Ford Coppola, Justin Timberlake and Jessica Biel, Madonna, and David and Victoria Beckham, to name just a few, choose Puglia to invest, indulge, or escape.

Like every other region, Puglia was hard hit by the pandemic. How could it not be? And yet, since June, tourism has been thriving in Puglia. Among the luxury travel trends emerging out of the pandemic is the demand for luxury villa holiday resorts.

With safety high on mindful travelers' priority lists, visitors are seeking villa holiday stays in the region. One of these highly sought-after villas is Villa Fontana, nestled in the picturesque Salento countryside of Francavilla Fontana; the villa is close to Lecce, the Itria Valley, Alberobello, Brindisi airport and Ostuni, the sparkling Coastal town, known as the "White City."





HAUTE CUISINE- A NEW WINDOW INTO ITALY'S CULINARY WONDERS

WRITTEN BY GIOVANNA BONOMO-BLESCIA

Hasn't everything there is to say about luxury food in Italy already been said? Pascale Lauber and Ulrike Bauschke, owners of the newly inaugurated Paragon 7000 Boutique Hotel and Spa, in Ostuni, Puglia, certainly don't think so.

Winners of National Geographic's "The Big Sleep Awards 2020" for its design, place, innovation and excellent service, National Geographic defines the post-lockdown inaugurated Paragon 7000 as

Having successfully launched and renovated restaurants, private homes, and boutique-hotels in Rome, Lausanne and Verbier, Switzerland, in Paris, New York and Cape Town, Pascale Lauber and Ulrike Bauschke are no strangers to shaking up the rules of interior design in the hospitality sector, and food is no exception.

PERFECTMAGAZINE.COM

"A TRULY MAGICAL PLACE IN THE HEART OF OSTUNI. A LOVE STORY FOR DESIGN AND HOSPITALITY THAT LEAVES ANYONE WHO WALKS THROUGH THE DOOR OF PALAZZO ROSSO BREATHLESS."



18th Century Palazzo Rosso (Red Palace) Ostuni, Puglia

AN IMMERSIVE ART EXPERIENCE

Upon entering the magnificent hotel, a mystical atmosphere of contemporary luxury and fantasy will vie for your attention as if every corner of this red palace awaits to share a secret of its past and present, every fixture, design, and architectural wonder within the newly restored world-class 11 suite luxury boutique hotel, spa and restaurant is a lens through which the creators see the world.



1960s Fiat 1100 Station Wagon (LPR)

ATTENTION TO DETAIL

Every detail, from repurposed monumental light fixtures, Indian gacbo turned bathtubs, handmade ceramic dishes, white stone cave wine cellar, historic oil mill, orange grove protected by ancient Roman walls, and mix of old and modern art, are accomplices working together to augment perceptions of fine dining in Southern Italy.

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The White City of Ostuni, Puglia

A TRANSCENDENT EXPERIENCE IN ITALY'S WHITE CITY

Rather than echo traditional dishes that we've come to expect from locales in Ostuni's charming hill town, Restaurant 700 brings guests on a culinary journey that takes high-quality ingredients and transforms them into delicious works of art.

"I would love our guests to experience what Puglia is all about, said Bauschke, "and see its distinction from other parts of Italy, during their stay in Ostuni."

Celebrated for bringing a fresh new taste to Salerno, Restaurant 700 entices high-profile guests and discerning locals alike with a unique and intimate indoor and pool-side dining experiences, with impeccable service, a thrilling menu, and the finest wines from the hotel's impressive wine cellar.

Signature dishes, not stylistically or thematically derived from the predictable, encapsulate Swiss Architect and Interior Designer Pascale Lauber's vision that food, like art, "should prompt reflection, transcend, and ultimately take you on a journey."

Head Chef Giovanni Cerrosi, once the apprentice of a star Michelin Chef Francesco Bracchi, combines the traditional with modernist innovations to bring a one-of-a-kind fresh and sophisticated taste to Ostuni. Cerrosi employs ingredients in such a way that pushes their physical limits while paying homage to their Italian roots.



Prosecco di Malaga



WHERE TRADITION AND INNOVATION COLLIDE

My first big glimpse into such innovation was the chef's conversion of the traditional fork and knife Prosciutto and Melone appetizer into a delicate non-alcoholic drink made entirely of liquefied Parma ham and foamed melon served in a liqueur glass. A mind-bending experience for the senses that inspired a new way of seeing an old classic.

Every tasting along this gastronomic journey clearly reflects Cerrosi's culinary intuition, experience, and creativity. His attention to detail, form, and contrasts are emblematic of an art installation derived from his voyage through taste and life.

"My cuisine is inspired by the enhancement, respect and seasonality of the raw material," explains Cerrosi. "It is inspired by a journey, a memory, a visceral feeling. It is my way of expressing emotion in an artistic and conceptual sense based strongly on taste and aesthetics, accessibility of thought and concreteness — never forgetting the past but always with an eye to the future."

From the mountainous notes of fresh lemongrass puree to the zest of black lemon, toasted almond, burnt flour, and refreshing salty fingers — raw ingredients take top priority and are not just a means to an end.

Cerrosi embodies Puglia's great local ingredients with flavors experienced from all over Italy and distant cultures.

Head Chef Giovanni Cerrosi at Restaurant 700



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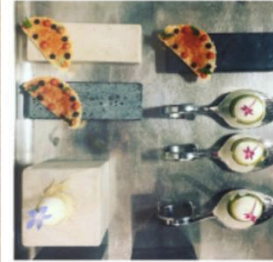


Black Mullet with Beurre Blanc and Tartar

CONCLUSION

As with art, so with food: it is only good if it stretches your mind and offers you a new way of interpreting the world. Restaurant 700's signature dishes explore the brilliant transformations that occur Pre-700: the perception of what to expect to experience in Puglia before the Restaurant 700 experience, and Post-700: how that perception is turned on its head after you leave Palazzo Rosso.

Black Mullet with Beurre Blanc and Tartar



Green Roach Quail on a Kahlif poultry rice, Baccin, Fava (Pasta Romana) with Extra Virgin Olive Oil/Parsnip Soup with Tomato Confit Potato and Black Garlic

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