

beneme



ITALIAN LIFE & STYLE

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It's Time for Italian Fall Fashion

MEET THE MAN WHO SINGS TO GRAPES

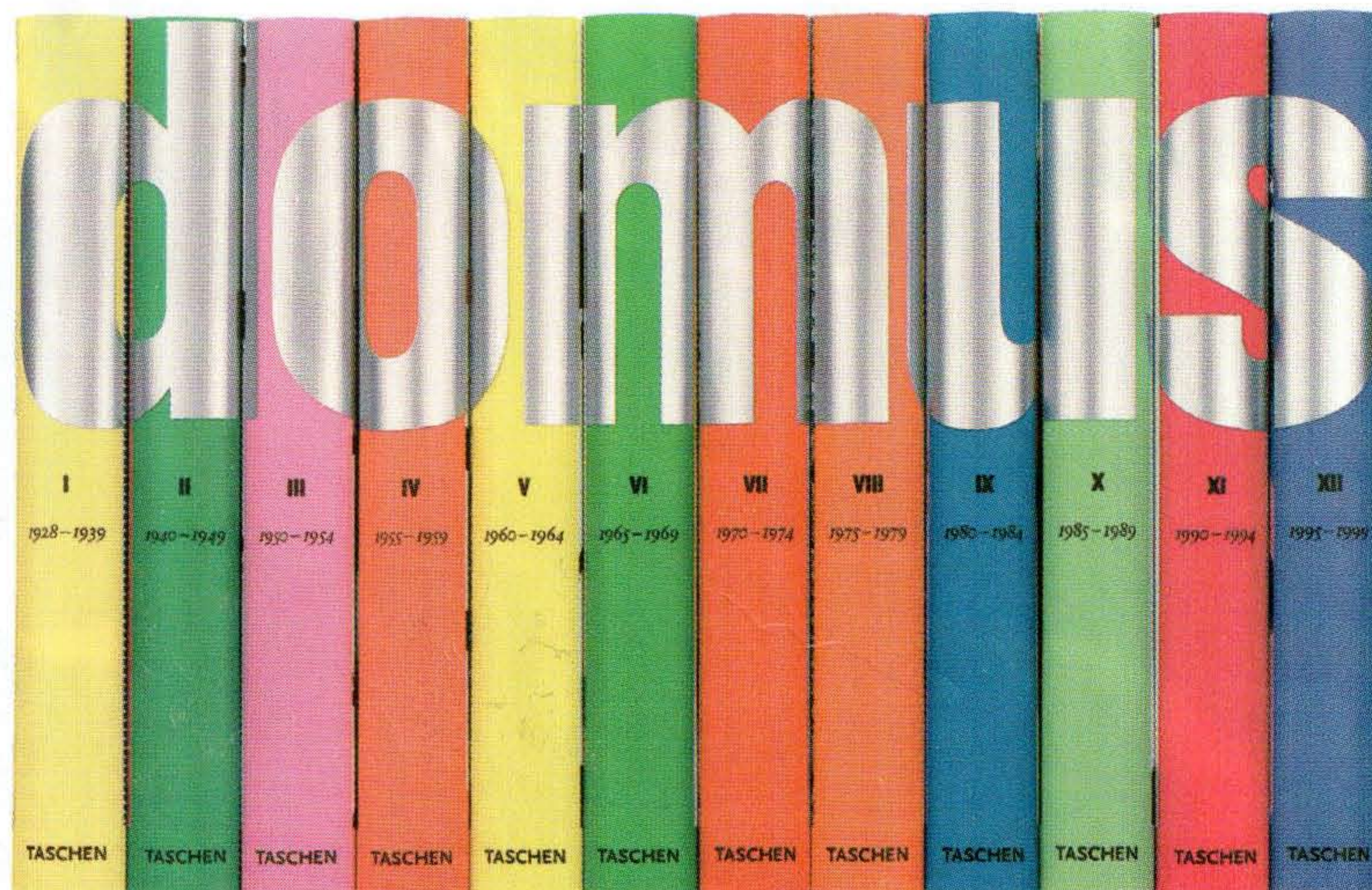
The Spookiest Hill Town You'll Ever Love

LEARN YOUR SPECK FROM YOUR SOPPRESSATA

plus: YOGA IN TUSCANY ✦ FERRARIS IN ROME ✦ CASHMERE IN PIEDMONT
OPERA IN VENICE ✦ DOGS IN POMPEII

Barbieri, “but it’s like they’re seeing it for the first time.”

Barbieri is represented by the Yancey Richardson Gallery in New York City (www.yanceyrichardson.com). His work will be on display at the Biennale de Venezia Architettura in Venice from September 10 to November 19, 2006; the Museum of Contemporary Art in Cleveland, Ohio, from September 29 to December 30, 2006, and the Bial International de Arte Contemporáneo in Seville from October 26, 2006 to January 15, 2007. —COLBY BRIN



WHAT TO READ: DOMUS

Domus has been considered the world’s preeminent architecture and design journal since 1928. Founded by Milanese architect Gio Ponti, the publication has traced design through the defining eras of style: Art Deco, Pop and Postmodernism, to name a few. “*Domus* has a rich history of spotting trends and fashions,” says Steven Heller, co-chair of the MFA “Designer as Author” program, at the School of Visual Arts in New York. “It elevates icons to classics.” Indeed, flipping back through the years, readers can view *Domus* as a virtual archive of the visual arts.

This is precisely the sentiment of art book publisher Taschen, which has culled *Domus* highlights from 1928 to 1999 and reprinted them in an impressive twelve-volume set, along with former editors’ essays tracing the evolution of the magazine itself. The result is a must-have coffee table book for any design enthusiast. \$600 for *Domus 1928–1999, Volumes 1–12*, www.taschen.com —CB

WHAT TO EAT: OLIO NUOVO

The first olives harvested in Italy in October and November are crushed and turned into *olio nuovo*. This fresh, green oil—pressed within twenty-four to seventy-two hours after the olives are harvested—has a fruity, peppery flavor and is savored on grilled bread, fish and vegetables before the bold taste begins to mellow. Tasting *olio nuovo* is a seasonal ritual in Italy, and now you can join in, too. Every year, Zingerman’s of Ann Arbor, Michigan, imports *olio nuovo* from the Tiburtini Estate in Tivoli, just north of Rome. Depending on harvest conditions, the first batch will be available beginning mid-November to early December. \$35 to \$40 for a 500 ml bottle, www.zingermans.com —JOSH FRIEDLAND



WHAT TO HEAR: EARWORMS

An “earworm” is a song—often annoying—that sticks in your head. It’s also the name of a brilliant new language tutorial system that uses music to enhance memory. (Just think—you probably already know the Italian word for love; it’s what happens “when the moon hits your eye like a big pizza pie.”) *Earworms: Rapid Italian* makes essential travel phrases seem as catchy as a new pop single. \$18.89 to download at www.audible.com —CB