



ANTONIO PAOLINI

Aprèda at Imàgo

Haute cuisine on Rome's rooftop

IL GUSTO

GRIBAUDO



The golden warmth of Naples and spicy souvenirs of the East, the vivid flavours of the Mediterranean and Swiss rigour. A unique cocktail. And a spaceship of taste suspended over Rome: Francesco Apreda's shining kitchen at the Imàgo restaurant of the Hassler Roma, the internationally renowned "house" of Roberto E. Wirth.

ANTONIO PAOLINI

Born in l'Aquila where he has his roots, he moves to Rome for work in 1985. Economics reporter and wine and food critic, he has been investigating and writing about agronomy and food for almost thirty years. He is the author and co-author of dozens of national restaurant and wine guides (as well as many others of sectoral character) and various books on the subject of food and wine.

He is a member of the "Comitato di Direzione di Guida Espresso" (Management Committee of the Espresso Guide) and amongst the area coordinators of "Vini Buoni d'Italia" (Touring). Since the year 2000 he is a member of the jury of the Wines of the World Competition in Los Angeles and since 2005 of that of the Concours Mondial de Bruxelles. He has co-founded Rome's multidisciplinary tasting team "Accademia degli Insensati". In 2008 he was awarded the Veronelli award. He is a technical consultant of the TV program "Linea Verde" (on Italian television's RaiUno channel).

