



ENOTECA PINCHIORRI

*di Giorgio Pinchiorri & Annie Féolde*

## **The story of Annie Feolde: from Nice to the top of world cuisine**

I was born in Nice, France, in a family of hoteliers. My grandparents first and then my parents, who worked at the Negresco in Nice, introduced me to the two faces of a life dedicated to the public: a great pleasure through human contact but also a lot of sacrifices in life.

That's why I did everything to avoid doing this job. Searching for my own way, I went to Paris to work as a clerk at the post office, but it was not for me, so I repacked my bags and left for London. A year later I was in Italy.

Here I met Giorgio Pinchiorri: at the end of the '60s he worked at the restaurant Buca Lapi and a few years later, in '72, he was appointed director of Enoteca Nazionale wine cellar, in a historic building in Via Ghibellina. The restaurant began as a wine bar, then turned into a buffet with appetizers to accompany the wines served by the glass. The first real hot dishes come in '74: Ossobuco and homemade noodles by the mother of Giorgio and appetizers and desserts according to my imagination.

In other words, I am self-taught and happy to be so. My reference points were the books from which I have drawn freely. At first, I took a lot from French cuisine books, because for me it was easier. But then I began studying Italian ones and now, even if use of French products, I rename them (such as foie gras, proposed on the menu as "fegato grasso").

My point of arrival is Italian cuisine based on local products and recipes and inspired by Tuscan culinary culture revisited in a contemporary way.

I have nowadays delegated a lot in the kitchen, we have such a fantastic team that works well and I can trust them. They are serious young professionals, under the careful guidance of executive chef Riccardo Monco and director/sommelier Alessandro Tomberli. I became the official taster!

Today we use modern techniques to achieve better results in terms of taste and emotion and to meet requirements of lightness and digestibility. In addition, as always, we love to experiment, browse, mix different flavors in combinations that may seem daring but on the palate are a perfect match.

Let me conclude with what I think is the secret of a great success: never stop and always try to improve. We, at Enoteca Pinchiorri, ask ourselves every day what we can do more and better. He who hesitates a second falls back.

**UFFICIO STAMPA ENOTECA PINCHIORRI**

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