Florence is facing a greener future thanks to the endeavours of plant neurobiologist Stefano Mancuso and his Air Factory at Manifattura Tabacchi 19.
DINNER IN THE WINERY

Enjoy an immersive wine evening in the heart of Brunello di Montalcino wine-making region...

...with an aperitif among the barriques and a delicious Tuscan dinner in the panoramic tasting room.

Every Sunday starting from September 29 until October 27 2019

Starting from 7 p.m.

160 p.p. adults
Water, selected Estate Wines and Coffee included

80 p.p. kids
until 12 y.o. (Alcohol not included) / Free for kids under 6 y.o.

Rosewood Castiglion del Bosco
Località Rosewood Castiglion del Bosco - 53024 Montalcino (Siena)

For more information or reservations, please contact
castiglione.castigliondelbosco@rosewoodhotels.com or +39 0577 1913001

ROSEWOOD
CASTIGLION DEL BOSCO
TUSCANY
Greener and growing

Before the summer break, I interviewed leading plant neurobiologist Stefano Mancuso, who planted a seed in my mind about how plants work together in order to survive. In this turbulent time of protests and procrastination, politicians might like to take a leaf out of a greener book. Read Mancuso’s insightful words on pages 18-19: he has a masterplan to bring cleaner air to Florence (and the world), beginning from his base of operations at Manifattura Tabacchi’s 89.

This September edition of *The Florentine* has an environmental focus. We eat green at the city’s sustainable restaurants (page 20), grow green at Tuscany’s organic food delivery businesses (page 24) and wear green thanks to second-hand and recyclable ventures (page 22).

The U.S. Consulate General Florence reminds us about George Perkins Marsh’s efforts to turn the tide of climate change (page 8). As I sheltered in a Santa Croce doorway during a sudden summer storm, the Tuscany-based diplomat’s words, delivered in an 1847 speech, repeated in my head: Man cannot at his pleasure command the rain and the sunshine, the wind and frost and snow, yet it is certain that climate itself has in many instances been gradually changed and ameliorated or deteriorated by human action.

We’ll be out and about this month. On September 18, from 10am to noon, bring your ideas and inspiration to our beloved Breakfast Drop-In with *The Florentine* at Godi Fiorenza (via Cavour 26-28R, Florence). From September 9 to 13, during the God is Green week, *The Florentine*’s editors and our colleagues at Fld, TF’s sister communications company, will be moving temporarily to 89, the happening new space at Manifattura Tabacchi. Check out the programme and hang out with us over cocktails and copy! Email redazione@theflorentine.net for further details about both events. Welcome back and see you soon!

Next issue: October 3.

Helen Farrell, editor-in-chief 
@helencfarrell

---

TF IN NUMBERS

Top five articles online this month on TF’s website:
Polyhedrons pop up in Florence ahead of Leonardo exhibition / New card introduced for Florence’s civic museums / New card introduced for Florence’s civic museums / The Tuscan dream: responsibilities and obligations / Skydiving over Florence

---

**SUBSCRIBE**

1-Year PDF subscription 20 €
1-Year PAPER* delivery Italy 24 €
Available for 3 + 6 months sub (see online)
1-Year PAPER* International delivery
Rest of Europe 95 €
America, Africa, Asia 135 €
Australia 160 €

Paper Subs include PDF

How to pay
Paypal (and credit card) by email to info@bgruppo.com
Cash at our head office
Bank transfer to B’Gruppo srl
IBAN IT67 E030 3221 5000 1000 0005 642

---

Cover image: Leo Cardini

*Available for 3 + 6 months sub (see online)*

**EDITORIAL TEAM**

**Editor-in-chief** Helen Farrell
**Deputy editor Jane Farrell**
**Photo editor Marco Badiani**
**Staff writer - Culture Samantha Vaughn**
**Editorial assistant Phoebe Owston**
**Graphic & art design Leo Cardini**

---

**NEW BLOG POST**

*Editor’s Letter*

---

**Roundtable Sessions**

---

**Community News**

---

**The Florentine press.com**

---

**Journalism and identity floyd flod.it**

---

**THE FLORENTINE**

the English-speaking news magazine in Florence

---

**READ TO US AT**

redazione@theflorentine.net
events@theflorentine.net
accounting@theflorentine.net
distribuzione@theflorentine.net

---

**WRITE TO US AT:**

redazione@theflorentine.net
events@theflorentine.net
accounting@theflorentine.net
distribuzione@theflorentine.net

---

**ONLINE CONTENT**

In addition to this paper edition, you can find free content online or subscribe to our enriched PDF edition with exclusive extras.

**FLORENCE AS IT HAPPENS** News and events online, all the time. theflorentine.net

**CLASSIFIEDS**
Looking for an apartment, appliance or even an elephant? You never know... if it’s in Florence, you’ll find it here! theflorentine.net/classifieds

---

**WLD TV**
see hundreds of videos ldmnews.it

---

**SOCIAL CONTENT**

facebook.com/theflorentine
instagram.com/theflorentine
youtube.com/theflorentine

---

**Cover image:** Leo Cardini

*Udichere a disposizione degli eventi diritto con i quali non è stata possibile comunicare, nonché per eventuali omissioni o inesattezze nella elencazione delle fonti.*

---

**Chiuso in stampa lunedì 02/09/2019**
Get ready to play “Find the Polyhedron” as geometric shapes are being installed throughout Florence ahead of The Botany of Leonardo. A Vision of Science Bridging Art and Nature exhibition, opening September 13 at the Santa Maria Novella Museum, Piazza della Signoria, piazza della Stazione, piazza Santa Maria Novella, piazza Bambini di Beslan by the Fortezza da Basso and the large cloister of Santa Maria Novella are the spaces hosting the six-metre-high geometric shapes designed by Leonardo da Vinci for Luca Pacioli’s manuscript De Divina Proportione and which, according to Plato, embodied the four elements of the cosmos: earth (the cube), air (octahedron), water (icosahedron) and fire (tetrahedron). Focusing on a lesser-known field of the Renaissance genius’s accomplishments, the show looks at Leonardo’s studies into the shapes and structures of the plant world through his systemic thinking into connections between art, science and nature. The exhibition is curated by leading Florentine plant neurobiologist Stefano Mansucco; Fritjof Capra, the physicist, systems theorist and deep ecologist; and Valentino Mercati, founder and chairman of Aboca pharmaceutical company based in Sansepolcro, Tuscany.

Beginning October 1, residents of Florence can purchase a pass for the city’s civic museums for 10 euros, guaranteeing unlimited entrance and three guided tours for one year. The aim is to encourage locals to learn about the artistic heritage in their surroundings and to spread the word regarding the extraordinary collections housed in the civic museums: Palazzo Vecchio Museum; Santa Maria Novella Museum; Museo Novecento; Stefano Bardini Museum; Brancacci Chapel; Fondazione Salvatore Romano; Forte di Belvedere; the city’s gates and towers; Auschwitz Memorial; Bigallo Museum; and Gino Bartali Cycling Museum. City councilor for culture Tommaso Sacchi remarked that the card’s affordable price is deliberate as it increases the probability of repeat visits and attracting people who would not otherwise come to the museums. Though entrance is free, some sites require advance reservations, as do the guided tours. For more information about opening times and reservations, visit www.museiciviciflorentini.com.uno.it.

Palazzo Pitti will soon be the setting of a new video game, produced by the publishing house Sillabe in partnership with Opera Laboratori Fiorentini – Civita and the Uffizi Galleries. The Medici Game: Murder at Pitti Palace stars the young art historian Caterina, whose visit to the former Medici residence is thrust into chaos when she becomes involved in a murder mystery. Soon, she finds herself hunting clues and discovering centuries-old secrets hidden in the palace. Caterina’s adventures will take her to famous rooms like the Sala Bianca and Sala di Saturno, where many of Raphael’s paintings are housed, as well as the Boboli Gardens. Designed by TuoMuseo, award-winning specialists in gamification, the video game will be released for iOS and Android smartphones and tablets in the fall, and will be available in Italian, English, Spanish, Russian, Portuguese, Chinese and Japanese.

The Madonna della Loggia by Sandro Botticelli will go on display at three venues in Russia starting September 4. The artwork, one of Botticelli’s earliest paintings, dating to around 1467, will be loaned from the Uffizi Galleries to hang at the University of Vladivostok for the V Eastern Economic Forum, followed by the Primorye State Art Gallery from September 8 to November in late July and 1st Historical Museum in St. Petersburg from November 17 to February 19, 2020. Uniquely, this is the first time an artwork from an Italian museum has been sent to Russia, even from the Russian Far East, in an initiative organized by the three institutions and sponsored by the Italian Embassy in Moscow.

Cecile Hollberg, director of the Galeria dell’Accademia since 2015, was removed from her position following the reforms recently enacted by Italian culture minister, Alberto Bonisoli. The shift in policy effectively reverses the changes made by his predecessor Dario Franceschini, which was seen as the heralding of a new era in Italian heritage, with the appointment of seven foreign directors. Despite increasing visitor numbers by 22 per cent and nearly 15 per cent in revenue during her mandate, the museum has lost its autonomy introduced four years ago and been brought under the jurisdiction of the Uffizi Galleries, currently headed by Elke Schmidt. While Hollberg’s contract was not renewed until November 30, the director was asked to leave on August 22. In an interview with Corriere della Sera, the German director expressed her discontent at the handling of the situation but said that she has received support from colleagues all over the world. In Italy, 12 fellow museum directors have signed an open letter to Bonisoli, voicing their support for Hollberg.

Alexander Pereira has been confirmed as the director of the Teatro della Maggio Musicale Fiorentino following his tenure at La Scala in Milan. The 71-year-old Austrian was put forth as a candidate after Cristiano Chiaroti unexpectedly stepped down in late July in protest at Salvatore Nastasi’s appointment as president of the Maggio Musicale Fiorentino Foundation. Pereira vaunts a long, prestigious career in the world of music and opera, serving as a board member for the Frankfurt Bach Concerts, Secretary General of the Konzerthaus in Vienna, director of the Zurich Opera House and artistic director of the Salzburg Festival. His mandate in Florence is expected to last five years.
“I am a U.S. citizen and I plan to move my residency to Italy. I will continue working remotely for my U.S.-based company and will continue paying my taxes in the U.S. What should I do to comply with Italian regulations too? You mentioned the importance of declaring foreign bank accounts in Italy. I was wondering if you could give me more information on that?”

This is a question I recently received from a client on the common topic of taxes in Italy, which lead to this article about citizenship, residency and tax liability.

The situation occurs frequently in two specific scenarios: 1) when a foreign person is planning to obtain a permit to stay that allows him/her to remain in Italy for an indefinite amount of time (work visa, family visa, elective residence); and 2) when the foreign person is planning to recover Italian citizenship and he/she is concerned that because of his/her new Italian status, he/she will be liable for Italian taxation even if he/she lives abroad (which, as you will see, is not necessarily true).

**Citizenship, residency and tax liability**

**LEGAL LINES / Michele Capecchi**

If you are living in Italy for more than 183 days a year (regardless of whether you have registered as a resident or not), you must pay taxes on your worldwide income here. If you are living in Italy for fewer than 183 consecutive days over a 12-month period, you will only pay taxes on the income you earned in Italy. Your obligation to file your taxes in Italy is related to your presence in Italy. The government any income you generated worldwide, even if that income was already taxed in your home country. Therefore, even if your income is completely and solely generated abroad, according to this worldwide taxation principle you are responsible for declaring taxes in the country where you spend most of the year and at the least, for informing the Italian authorities of the amount of taxes you already paid in your home country, therefore determining whether you have to pay something to the Italian government or not (depending on the tax brackets applied to that income). Fortunately, thanks to no double taxation principle, your income and assets that has already been taxed in one country will not be taxed again in the other country, and you can only be liable for the difference between the tax bracket applied in Italy and in the home country.

What assets do I report in my denuncia dei redditi?

In the Italian tax report, known as the denuncia dei redditi, in addition to worldwide income and any real estate you have (Italy), you need to mention all the assets you have anywhere in the world. Therefore, if you have mutual or retirement funds, real estate and bank accounts in your home country you have to declare them in your Italian tax report. Declaring overseas bank accounts is painless most of the time (sometimes you won’t have to pay anything or a very small percentage). Usually, there is hardly anything to pay for the money you keep in bank accounts in the U.S.

On the other hand, failure to comply with this declaration requirement can result in negative consequences if and when you are caught by the Italian IRS, known as the Agenzia delle Entrate. The most common situation that determines a check by the Italian authorities occurs the first time you move money from your U.S. bank account to your Italian one (maybe to buy a house or a car). In this case, your Italian bank will send an automatic notification about the arrival of foreign capital to the local revenue agency. If they decide that the operation came from someone who failed to declare this to the Italian authorities, an alert will be issued and it is likely that they will ask you about where the money originated. When you naively explain that it came from the “college savings that you and your parents meticulously collected for you since you were a teenager in the U.S.;” the Italian IRS will ask you why you didn’t report it to them in your annual tax report. At that point, Pandora’s box will have been opened and you will need to have a good explanation or a good legal adviser.

**Citizenship and tax liability**

“It is true that if I become Italian I have to pay taxes in Italy?” The answer is, only if you actually live in Italy. Being an Italian citizen does not make you liable for the payment of taxes in Italy.

As I explained earlier, if you don’t spend more than 183 days in Italy or you don’t have any other strong connection with Italy, then you won’t have to declare anything to the Italian authorities, even if you have Italian citizenship. Therefore, if you plan to recover Italian citizenship while maintaining residency in your home country, you will not become liable (just because of the new citizenship) for filing taxes in Italy. Only your presence and assets in Italy make you liable for the appropriate tax report.

This is very different to the U.S. system. As far as I am aware, the U.S. government wants you to report your income generated worldwide even if you don’t live in the U.S. Whereas, as Italian citizens, you will report your taxes to Italian authorities only if you live in Italy and if you remain registered as a resident in the civil records of an Italian city. If you formally communicate to the Italian government that you don’t live in Italy, you will not be liable for your income taxes. It is likely that you might only have to pay the property taxes on the assets you have in Italy. This is the reason why Italians who plan on moving abroad permanently are invited to remove their names from the civil records office and register in the so-called “AIRE,” the register of Italians living abroad.

---

Michele Capecchi, a registered lawyer and member of the Florence Bar Association, holds a master of laws in American law and international legal practice from the Loyola Law School in Los Angeles. He writes on general legal issues for The Florentine and will consider legal issues for The Florentine. For inquiries sent to redazione@theflorentine.net and info@capecchilegal.com for upcoming articles. Author of the book Legal Advice for Expats in Italy published by The Florentine Press. www.capecchilegal.com
AMERICAN BREAKFAST

CONTINENTAL BREAKFAST
Cake or Croissant
Orange Juice
Espresso or Cappuccino
€ 7

GODI BREAKFAST
1 Food choice
1 Orange juice
Espresso or Cappuccino
€ 11

HOMEMADE PANCAKES
Butter + Maple Syrup € 6
Butter + Blue Raspberry Jam € 6
White chocolate and red fruits € 6

BAKERY
Home made cake € 4
Croissant € 1,2

TOAST
French Toast € 4
Avocado Toast € 5

BOWLS
Yogurts, cereals and fruit € 5

EGGS
Scrambled eggs + bacon + potatoes + bread € 7
omelette ham + cheese € 7

COFFEE & JUICES
Espresso € 1,2
Americano € 1,4
Macchiato € 1,2
Espresso with cream € 1,5
Caffe marocchino € 2
Mokaccino € 2,8
Cappuccino / Cappuccino Maxi € 1,5 / 3,5
Milk with coffee € 1,5
Caffelatte € 1,5
Flat white € 3
Hot Mocha / Hot mocha cream € 3,5
Tea and Brew € 2,5
Hot chocolate € 3
Chocolate with cream € 3,5
Juices € 3/4

VIA CAVOUR 26r (near Duomo) - FIRENZE - T. +39 055 0167061
Conservation and environmental responsibility

This month, our #Together200 theme is conservation and environmental responsibility. As guests in Italy, the U.S. Consulate tries to have as small a footprint as possible. We are very proud to say that in 2018, the beautiful Palazzo Canevaro, our consulate building, was granted LEED certification by the U.S. Green Building Council. This means that we are taking seriously our responsibility to reduce consumption of water and energy, in addition to promoting the use of public transportation by consulate staff and providing a healthy workplace for the consulate team that comes in every day.

This is not the first example of official U.S. interest in Tuscany’s environmental well-being, however. At the beginning of the Firenze Capitale period (1865–71), the U.S. Embassy moved from Turin to Florence and set up shop in Palazzo Rosselli del Turco on via dei Serragli. Representing U.S. interests at the court of King Vittorio Emanuele II was George Perkins Marsh, a Vermonter who retains the title as the longest serving ambassador in the history of the U.S. diplomatic corps (1861–82).

Though serving his country well during this two decade period, Marsh took advantage of his time in Italy to continue practicing his other full-time profession. George Perkins Marsh was a career diplomat but also an “ecologist” before the term was formally invented. As early as 1847, in a speech in the United States, Marsh warned about the dangers of deforestation and admonished: “Man cannot at his pleasure command the rain and the sunshine, the wind and frost and snow, yet it is certain that climate itself has in many instances been gradually changed and ameliorated or deteriorated by human action.”

He never lost his love for nature and for teaching and writing on the subject of sustainability and ecology. Though he lived in Rome the last 11 years of his life and is buried in the Cimitero Acattolico in that city, he died while walking in his beloved Tuscan woods near the Monastery of Vallombrosa, the site of the then Royal Institute of Forestry (now the University of Florence’s School of Agronomy).

Date: September 20
Event: American Women’s Poetry Festival: poetry reading featuring Pulitzer Prize-winning poet Jorie Graham, hosted in Quartiere 2 with Semicerchio poetry magazine. 5.30 or 6pm (TBC), at Villa Arrivabene, piazza Alberti 1/a, Florence.

As we move into a busy final three months of our #Together200 year, we have organized an event with the poetry journal Semicerchio that ties us back to Marsh’s time in Florence. The renowned poet Jorie Graham will give a reading on September 20 in the Villa Arrivabene, Marsh’s residence while serving as ambassador in Florence.
The Feast of the Nativity of Mary mirrors local traditions wherever it is. Held at the end of the summer, the celebrations often include a focus on the harvest in the context of Mary as a bringer of life. In France, thanks are given for the grape harvest. In Goa, India, a festival includes dishes of many flavors to highlight Mary’s availability to the faithful in all circumstances. In the Philippines, sweets are offered to representations of Mary as a baby (a rarity in the Christian iconography of the saints). Florence has the Rificolona, or the festival of the paper lanterns. The tradition dates with certainty to at least the sixteenth century when lanterns, with a protective covering over the flame, were used by farmers to light their long walk into the city the night before the feast day. Not only were these contadini coming into Florence to pray, but also to sell products after the summer harvest.

Today, piazza della Santissima Annunziata is filled with children wielding store-bought or handmade lanterns. To our modern sensibilities the lanterns are no longer utilitarian but visually impactful. While much of the celebration is in the square where the crowd gathers after a procession across the city from piazza Santa Croce, the basilica highlights a venerated image of Mary and stages an organ concert. With a deeper look into secular and sacred spaces, the Rificolona draws attention to complex themes in Florence’s historical relationship with the veneration of Mary and within its rural population.

Like so many holidays with religious foundations, the Rificolona has increasingly become a secular holiday. Following the tradition of peasants selling goods in the city to earn extra money for the winter months ahead, a large farmers market has joined the festivities. Today, it is the city council, not the Church, that organizes Rificolona as a civic event. But this celebration certainly has its roots in the Marian doctrine that dominated medieval Christianity. While Saint John the Baptist is the patron saint of Florence, Mary is equally beloved. Saints influencers because of their immediate proximity to Jesus, both of these religious figures have feast days in honor of their birth (while almost all saints are commemorated on the date of their death). It seems a fitting humanistic celebration of the commencement of life on this earth, more so than the promise of eternal life after death.

Mary’s presence in Florence runs much deeper than this annual organized display of devotion. Since the Middle Ages, Mary had become an increasingly central element of Christian theology. This was due in part to the Crusades instigating the collection of relics and icons from the East. Florence is a mirror of Mary’s popularity, which pushed the Church to develop doctrine that elevated her as a queen on earth and in heaven. The popular Franciscan preacher San Bernardino of Siena held Mary up as a model for all women. Mary, he argued, had done more for humanity and the world than anyone else. When considering the adoration of Mary, it is unsurprising that not only is Florence’s cathedral dedicated to Saint Mary of the Flower, but that there are other churches devoted to the female saint. Mary exists in Florence in the longue durée; there are countless images of Mary all over the city designed to encourage popular devotion. It’s impossible to escape her gaze across the centuries.

As summer begins its slow wane, it offers a particularly poignant stage for the pulse of the city to reset and reflect. Every September 7, Florentines flood into piazza della Santissima Annunziata to celebrate the birth of the Virgin Mary. The feast day, which became popular in the Latin Church in the seventh century, is not specific to Florence, but it is celebrated uniquely here.

And what of Florence’s relationship with those who lived in the surrounding countryside? Before the relative security and ease of modern travel, pilgrimages were a big deal. They certainly weren’t unheard of, but it was rare to leave the security of one’s village. In the late Middle Ages, following the agricultural revolution, the rapid growth of urban centers like Florence was only possible because there was a surplus of food to feed those whose hands were not fingerling the soil. The survival of merchants, bankers and artisans depended on the farmers who fed them. This deep distinction between urban and rural citizens was highlighted by the Rificolona: Florentines would mock the peasants as they made their way to the Basilica della Santissima Annunziata. Children’s lanterns are still targets of destruction and verbal jeering is commonplace. That might all be now in good fun, but Tuscan dialect has held onto the derogatory notion that an overly made-up woman is a rificolina. Mary’s extreme humility does not make her an easy role model in any age.

Perhaps more poignant than asking where else we can find Mary in Florence is to ask where we do not. Beyond the chaotically undulating crowds of the Rificolona, she is omnipresent across the city in namesake, image and influence. Devotion to Mary is complex and, like any cultural construct, changes to reflect the contemporary worldview. Our shifting way of seeing Mary is as ephemeral as the lanterns that fill the streets of Florence on a warm September night.

Mary’s presence in Florence runs much deeper than this annual organized display of devotion.

Rificolona and Marian devotion

CULTURE / Christina Contrada

As summer begins its slow wane, it offers a particularly poignant stage for the pulse of the city to reset and reflect. Every September 7, Florentines flood into piazza della Santissima Annunziata to celebrate the birth of the Virgin Mary. The feast day, which became popular in the Latin Church in the seventh century, is not specific to Florence, but it is celebrated uniquely here.

And what of Florence’s relationship with those who lived in the surrounding countryside? Before the relative security and ease of modern travel, pilgrimages were a big deal. They certainly weren’t unheard of, but it was rare to leave the security of one’s village. In the late Middle Ages, following the agricultural revolution, the rapid growth of urban centers like Florence was only possible because there was a surplus of food to feed those whose hands were not fingerling the soil. The survival of merchants, bankers and artisans depended on the farmers who fed them. This deep distinction between urban and rural citizens was highlighted by the Rificolona: Florentines would mock the peasants as they made their way to the Basilica della Santissima Annunziata. Children’s lanterns are still targets of destruction and verbal jeering is commonplace. That might all be now in good fun, but Tuscan dialect has held onto the derogatory notion that an overly made-up woman is a rificolina. Mary’s extreme humility does not make her an easy role model in any age.

Perhaps more poignant than asking where else we can find Mary in Florence is to ask where we do not. Beyond the chaotically undulating crowds of the Rificolona, she is omnipresent across the city in namesake, image and influence. Devotion to Mary is complex and, like any cultural construct, changes to reflect the contemporary worldview. Our shifting way of seeing Mary is as ephemeral as the lanterns that fill the streets of Florence on a warm September night.

Mary’s presence in Florence runs much deeper than this annual organized display of devotion.
The full programme is detailed at www.unifi.it/bright.

Travelling on Threads of Memory
Gone with Time,
multimedia moral operetta, titled

**ART/Florence International Biennial Antiques Fair + Art Week**
**September 21-29** - Palazzo Corsini, via del Parione 11, and other locations

The celebrated antiques fair launched in 1959 celebrates its 60th birthday by introducing the first Florence Art Week. Expect the movement to involve the whole city with events taking place in various museums and galleries, as well as the historic shopping streets of via de’ Tornabuoni and Ponte Vecchio becoming stages for events. More details at www.biaf.it.

**PHILANTHROPY/Il Cuore di Firenze Charity Dinner**
**September 10** Piazza della Santissima Annunziata

Held in the new setting of piazza Santissima Annunziata, this charity dinner ties in with the 600th anniversary celebrations of the Istituto degli Innocenti, which has defended children and young people since 1419. The evening’s proceeds will be donated to Casa Bambini, a shelter run by the institute that houses children and mothers in need. Guaranteed to attract local celebrities and be a night full of surprises, this year’s dinner will pay tribute to Franco Zeffirelli, the award-winning Florentine director who died in June. The event is organized by the Arciconfraternita della Misericordia of Florence and Montedimoni Foundation, with institutional support from the Santa Maria Nuova Foundation, Istituto degli Innocenti and La Compagnia del Bigallo.


**EXHIBITION/Natalia Goncharova**
**September 28-January 12, 2020** - Palazzo Strozzi, piazza degli Strozzi

A leading female artist of the 20th century, Natalia Goncharova was a woman of the avant-garde, in the same league as Gauguin, Matisse and Picasso, whose art is shown alongside hers in this major retrospective. The artist’s unconventional life and career are detailed as visitors take a journey from the Russian countryside to Moscow and Paris, two of the most important cities to Goncharova. The unique fusion of east and west is evident in the exhibition that features 130 artworks. Intrigued art lovers have until January to see the latest Strozzi offering; see www.palazzostrozzi.org.

**FOOD/Cookstock**
**September 6-8** - Pontassieve town centre

Gourmet lovers rejoice. The picturesque town of Pontassieve is gearing up to host its much-anticipated food and wine festival. A short train or car ride from Florence will deliver you to this foodie haven that boasts activities for all the family. Take a free winery tour of the world-famous Ruffino headquarters, which only opens to the public during Cookstock (September 7 and 8, 3-8pm). Head to the impressive Medici bridge for cookery demonstrations and stock up on snacks from the region's top food trucks. The Florence’s Helen Farrell will be heading up a cooking class in the town library at 11am on September 8. For the full programme, see www.cookstock.it.

**ENVIRONMENT/God is Green**
**September 7-14**

A thought-provoking mix of art, performances, DJ sets, markets, talks and films come together for eight days to engage with the theme of the environment. Take a guided bike tour to explore Florence’s little-known West Side. The impressive line-up of events includes creative workshops for adults and children to learn how to reduce environmental damage, vintage markets and an array of artistic displays that are sure to deepen our affinity with the world we live in. Plus, *The Florence*'s editors and sister communications company Flod (www.flod.it) will be moving to Manifesta Tabacchi for a breath of fresh air during the God is Green week: drop by for a chat with our team. More information at www.manifatturatbacchi.com.

**Green/The Botany of Leonardo**
**September 13-December 15**

The attention-grabbing dodecahedron and mulberry tree in piazza della Signoria is a taste of what’s to come at this audacious exhibition of Leonardo da Vinci’s botanical studies. Focusing on the relationship between science, art and nature, interactive installations and natural elements are seamlessly woven with the Renaissance genius’s original writings and illustrations. The exhibition is curated by leading Florentine plant neurobiologist Stefano Mancuso (see the interview on pages 18-19), physicist Fritjof Capra and Valentino Mercati, founder and chairman of Aboca pharmaceutical company in Florence and Montecatini Foundation, with institutional support from the Santa Maria Nuova Foundation, Istituto degli Innocenti and La Compagnia del Bigallo.


**Gourmet lovers rejoice. The picturesque town of Pontassieve is gearing up to host its much-anticipated food and wine festival. A short train or car ride from Florence will deliver you to this foodie haven that boasts activities for all the family. Take a free winery tour of the world-famous Ruffino headquarters, which only opens to the public during Cookstock (September 7 and 8, 3-8pm). Head to the impressive Medici bridge for cookery demonstrations and stock up on snacks from the region's top food trucks. The Florence’s Helen Farrell will be heading up a cooking class in the town library at 11am on September 8. For the full programme, see www.cookstock.it.**
Firenze Jazz Festival returns for a 3rd edition

Firenze Jazz Festival
11 → 15 settembre 2019
Oltaruno

KINKAJOUS / MARK LETTIERI TRIO
MOSES BOYD EXODUS / MARC RIBOT
C’MON TIGRE
GRAHAM COSTELLO’S STRATA 6t / AKU!
STEVELAND / ARCADIA TRIO special guest ROBIN EUBANKS / KLONDIKE TRIO / MALFEDE TRIO
EMANUELE CISI SENSORY ORGANS / IN A TAURUS WAY / FABIO MORGERA / JESPER BODILSEN solo / DARIO CECCHINI solo / NICO GORI solo / STEFANO MAURIZI / PAOLO ANGELI / ST.JOHN TRIO / JACOPO MARTINI TRIO / WAVES ORCHESTRA / VOCIONE

www.firenzeugazjafestival.it
Free Entry

The Firenze Jazz Festival is back for another edition, sweeping through the Oltaruno with its fast beats and smooth sounds. Dropping the “fringe” of the first two editions, the music festival, part of Estate Fiorentina, promises nearly 70 hours of music, 150 artists and more than 50 performances on Florence’s “Left Bank” from September 11 to 15.

The event shines a light on the prolific jazz scene in Italy, promoting the work of veteran greats in the genre alongside the newest talents. But a city as international as Florence is bound to host a few out-of-town guests, and this year’s edition doesn’t disappoint: musicians like California native Mark Lettieri, guitarist for the jam band Snarky Puppy, and the Brit Moses Boyd, performing with his group Exodus, will take the stage in piazza del Carmine, the festival’s ultra-lively hub. On September 14, American legend Marc Ribot will preview some of his music from his album Songs of Resistance, in collaboration with Musicus Concentus; Ribot’s newest project speaks volumes with its contemporary relevance, tinged with elements of social activism, antifascism and sustainability.

This year’s edition will also be bigger than ever, with even more locations and a unique dedication to the father of the Italian Renaissance, famously begun right here in Florence all those centuries ago, Leonardo da Vinci. For the 500th anniversary of the master’s death, the Jazz Festival will feature the pop-up restaurant Le Tre Rane, run by Ruffino, the event’s main sponsor. In a tribute to the original Renaissance man, whose many credits include pre-empting the world of nouvelle cuisine, chef Simone Cipriani will offer original dishes inspired by Leonardo at his restaurant Essenziale, paired with Ruffino wines, while street food enthusiasts will find a whole host of food trucks, music setting the scene as you chow down.

One major addition is the Manifattura Tabacchi, the city’s newest cultural hotspot and an icon of industrial archeology. Head over to the former tobacco factory on September 15 for the 2019 Firenze Jazz Festival’s closing party, with a performance by C’mon Tigre, renowned for their blend of jazz, post rock and electronic sounds. End the night on the dance floor, with an electronic music jam session by ex-Subsonica bassist Pier-Funk, producer and DJ Pisti, Fabio Giachino on piano and synth and Mattia Barbieri on the drums.
**AGENDA**

**Thursday Sept. 5**

**CHILDREN’S ACTIVITIES**

Rificolona: Paper Lanterns Festival
Create a multi-coloured lantern according to the 17th Century tradition. Marzia Romolini and Beatrice Carlucci will help you choose among the various possible forms that you then customise with a different colour. 3.30-7pm. Circo Vie Nuove, viale Donato Giannotti, 13. T: 055 663388 or 3931916834. Ticket or what you’ve created your very ownuievienue view unwind. Please inform if taking part so numbers can be coordinated. See www. facebooks.com/circovienuove

**DANCE & THEATRE**

**The Miraculous Hour**
Florence as seen from Forte Belvedere, a theatrical journey performed by La Compagnia delle Seggole and ONECE extra-events in collaboration with Fondazione Teatro della Scala.
Two groups per evening starting at 8pm and 9pm, 50 people per group. Entrance to Forte Belvedere included. Tickets 20 euro. Access can be difficult, comfortable shoes recommended. Info and reservations at 055 217704

**Friday 6**

**CHILDREN’S ACTIVITIES**

Rificolona: Paper Lanterns festival
Create a multi-coloured lantern according to the 17th Century tradition. Marzia Romolini and Beatrice Carlucci will help you choose among the various possible forms that you then customise with a different colour. See September 5

**DANCE & THEATRE**

**The Miraculous Hour**
Florence as seen from Forte Belvedere, a theatrical journey performed by La Compagnia delle Seggole and ONECE extra-events in collaboration with Fondazione Teatro della Scala. See September 5

**FILM**

Firenze Film Fest
The second edition of the independent Film festival will be judged by an external panel and feature an impressive line-up of international films: 7-18pm at the Odeon cinema, piazza degli Strozzi, 2. Free entry. See www.firenzefilmfest.it

**MUSIC & CONCERTS**

Terra InCantata 2019
Fifth edition of the celebrated music events. Ginevra Terra Suona Contemporanea, 22 84 784 after 2pm daily

**Saturday 7**

**CHILDREN’S ACTIVITIES**

Rificolona: Paper Lanterns festival
Celebrating the Nativity of the Madonna, children parade with paper lanterns and sing traditional folk songs. The 11km long parade leaves from the Boboli steps. Tickets 20 euro, reduced price 15. Info and booking, call 333 23454473.

**Sunday 8**

**MUSIC & CONCERTS**

Latoexpexus Festival
A two day festival dedicated to electronic music and digital arts. The long line-up features Peggy Gou and Laurent Garnier among others. Tickets 20 euro, reduced price 15.

**Monday 9**

**FILM**

Apollo 11
On the occasion of the 50th anniversary of the landing of the first man on the moon, Apollo 11 presents some of the most famous images that were filmed during the historic undertaking in an immersive documentary style

**MUSIC & CONCERTS**

Bob Dylan 1962-1966: Readings on the tracks of a revolution
A meeting with Massimiliano Lornaco, Stefano Solvason and Leonardo Da Vinci to explore Bob Dylan’s genius through song and words. The event will be live streamed on www.controradio.it. Hosted by Giacomo Giudici. 9.30pm. Flower, piazzale Michelangelo. Free entry. Info at www.estateflorentina.it

**Tuesday 10**

**MUSIC & CONCERTS**

An evening of Poetry and Music - I Think About Your Thoughts
This is the 15th edition of an evening event during the newist edition of Friedrich Nietzsche’s poetry (Feltrinelli) 2019: 5-7pm. Sala Fen, Gabinetto Cinematografico, palazzo Strozzi

**Wednesday 11**

**MUSIC & CONCERTS**
Flavio Spinosa Contemporanea
Cellist Flavio Dall’Olio will present a program of works by contemporary Italian composers

**Special Event**

 Federal Benefits Unit visits U.S. Consulate
The Federal Benefits Unit (FBU) in Rome will visit the U.S. Consulate General Florence to attend to the needs of American citizens. Reservations are required. T 055 244661 or email secretaria@ museofirenze.it

**Thursday 12**

**FILM**

Late Night
From the Sandman Film Festival comes this film about a grim TV presenter (Emma Thompson), forced to confront a young new writer Odeon cinema Firenze, piazza Strozzi 2.

**Friday 13**

**DANCE & THEATRE**

I salotti di Firenze Capitale
(Incredible conversation with Edmondo De Amicis. La Compagnia delle Seggole present this theatrical journey in the “Salotti” of Pietras with pieces and period music performed live by Marcello Lazzini 7.30, 8 and 9.30pm at villa Medicea delle Petraie, via della Petraia, 48. Florence. Tickets 18 euro, reduced price 15. Info and booking, call 333 222722 after 2pm daily

**Saturday 14**

**DANCE & THEATRE**

I salotti di Firenze Capitale
(Incredible conversation with Edmondo De Amicis. La Compagnia delle Seggole present this theatrical journey in the “Salotti” of Pietras with pieces and period music performed live by Marcello Lazzini 9.30am and 6pm. Museo della Fondazione Scienza e Tecnica, via Giusti 29, Firenze. Museo della Fondazione Scienza e Tecnica, via Giusti 29, Firenze. Tickets 15 euro, reduced price 10. Visit will take place in Italian and English and reservations are required. For information and reservations: iscrizioni@firenzeartefiere.it or 055 2343723, admission 8 euro

**Sunday 15**

**SPORT**

Dazn Boxing Night
First edition of traditional Wooden Tops. 10am-4pm, Tuscany Hall, Teatro di Firenze, via Fabrizio Giusti 30, Firenze. Free entrance. See www.daznitalia.com/boxingnight

**Monday 16**

**SPORT**

Dazn Boxing Night
First edition of traditional Wooden Tops. 10am-4pm, Tuscany Hall, Teatro di Firenze, via Fabrizio Giusti 30, Firenze. Free entrance. See www.daznitalia.com/boxingnight

**Tuesday 17**

**MUSIC & CONCERTS**

Francesco Dall’Olio: Modern Italian music in an extraordinary investigation between Asia and the West that summarizes the entire Florence Suona Contemporanea edition this year 9pm. Free entrance. Museo Novecento, piazza di Santa Maria Novella 10. See www.suonacontemporanea.it

**Special Event**

Pimp My Vintage Market
A Sunday of street food, vintage clothes, vintage vinyl and even a photo booth for a temporary vintage extravaganzar


**Festival of Buon Sollazzo**
First festival of Traditional Wooden Toys See September 14

**Wednesday 18**

**LECTURES & CONFERENCES**

Nietzsche’s poetry
Giovanni Campiglio and Susanna Mattei reflect on the newist edition of Friedrich Nietzsche’s poetry (Feltrinelli) 2019: 5-7pm. Sala Fen, Gabinetto Cinematografico, palazzo Strozzi

**Festival**

One Upon a Time in Hollywood
The much anticipated film by Quentin Tarantino reflects on the story of Dazn Boxing Night. Featuring Leonardo Di Caprio, Brad Pitt and Margot Robbie - Odeon cinema Firenze, piazza Strozzi 2, Firenze. Free entrance. Museo della Fondazione Scienza e Tecnica, Santa Maria Novella, 10. See www.museonovacento.it

**Thursday 19**

**MUSIC & CONCERTS**

Recital: C’i presentiamo... with Richard Decker and Marlowe Fitzpatrick
An evening of music introducing St Mark’s new choir director Richard Decker and organist Marlowe Fitzpatrick - 8.30pm, St Marks Church, via Maggio 16. First floor. www. stmarkstuscany.it

**Neatly**

Genre defining Max Cooper and experimental Giouli Alidinucci perform as part of Festive Festival 9.15pm. La Fenice, Fondazione Stazione, 50122. Info at www.musicosconcertos.com

**SPORT**

Dazn Boxing Night
First edition of traditional Wooden Tops. 10am-4pm, Tuscany Hall, Teatro di Firenze, via Fabrizio Giusti 30, Firenze. Free entrance. Purchase online at TicketOne.it

**Friday 20**

**EXHIBITION**

Japanese artists and artisans
Two day exhibit celebrates 11 Japanese artists and artisans who live and create in Florence, organized by IROHA and Fondazione Istituto di Burda. Features workshops on traditional Japanese art and craft and a reception at palazzo Capponi, via Michelozzi 2, Firenze. Free entrance. www.iroha.it

**MUSIC & CONCERTS**

Flavio Spinosa Contemporanea
Flavio Spinosa Contemporanea

*F:10th September 2019*
ODEON ORIGINAL SOUND
The best films in original sound with Italian subtitles. Check the program and timetable at: WWW.ODEONFIRENZE.COM

ODEON
Firenze
CineHall

APOLLO 11
From September 9 to September 11
On the occasion of the 50th anniversary of the landing of the man on the moon, Apollo 11 presents some of the most famous images that were filmed during the historic undertaking in an innovative documentary style.

LATE NIGHT
From September 12 to September 15
From the Sundance Film Festival comes this film about a grim TV presenter (Emma Thompson), forced to confront a young new writer.

ONCE UPON A TIME IN HOLLYWOOD
From September 18 to October 6
The much anticipated film by Quentin Tarantino reflects on 1960’s Hollywood with a stellar lineup featuring Leonardo Di Caprio, Brad Pitt and Margot Robbie.

MUSEO ARCHEOLOGICO NAZIONALE DI FIRENZE

VIAGGIO VERSO L’IMMORTALITA’
MUMMIES
JOURNEY INTO IMMORTALITY
17 Luglio 2019 - 2 Febbraio 2020

PIAZZA STROZZI - FIRENZE - TEL. +39 055 295051

APOLLO 11
From September 9 to September 11
On the occasion of the 50th anniversary of the landing of the man on the moon, Apollo 11 presents some of the most famous images that were filmed during the historic undertaking in an innovative documentary style.

LATE NIGHT
From September 12 to September 15
From the Sundance Film Festival comes this film about a grim TV presenter (Emma Thompson), forced to confront a young new writer.

ONCE UPON A TIME IN HOLLYWOOD
From September 18 to October 6
The much anticipated film by Quentin Tarantino reflects on 1960’s Hollywood with a stellar lineup featuring Leonardo Di Caprio, Brad Pitt and Margot Robbie.

FLORENCE

EVERY SUNDAY FROM 7PM
RESERVE YOUR TABLE:
+39 055.2480909
VIA DEI BENCI 33-35R
www.redgarter1962.com

TRIVIA NIGHT!
EVERY MONDAY
COME JOIN US FOR THE SMARTEST NIGHT IN TOWN:
FREE ENTRY / STARTS AT 9-9-30PM
FOR RESERVATIONS CALL:
+39 055.2480909
VIA DEI BENCI 33-35R

the European Researchers’ Night in Florence
26 | 27 | 28 September 2019

FREE ENTRANCE
the full program on www.unifi.it/research

la ricerca all’Opera

under the patronage of in collaboration with with the participation of

UNIVERSITÀ DEGLI STUDI DI FIRENZE
ROMANZO BREVE
DI MODA MASCHILE

Trent’anni a Pitti Immagine Uomo

12 GIUGNO – 29 SETTEMBRE 2019

Museo della Moda e del Costume di Palazzo Pitti
Piazza Pitti, Firenze


Un progetto di Fondazione Pitti Immagine Discovery in collaborazione con Ministero per i Beni e le Attività Culturali e Gallerie degli Uffizi, promosso da Centro di Firenze per la Moda Italiana e Pitti Immagine con il supporto speciale di Ministero dello Sviluppo Economico e Agenzia ICE, con il contributo di Fondazione CR Firenze e con il patrocinio di Comune di Firenze.
Franghese, 17th edition
16 Fragrances, the best in artistic perfumery with high quality craft fragrances, body-care and wellness products
September 11-15, various locations. (free entry for all events). www.teatrionline.com

Firenze Suona Contemporanea
Contemporary music and visual arts festival which premiers Michael Nyman’s video installation titled Earthquakes
September 27-24, Manifattura Tabucchi, via dell’Arno, Florence, T: 0552235909, www.firenzesuonacontemporanea.it

Firenze Jazz Festival
Spectacular and memorable performances all over the city including the best jazz festivals in Italy
September 11-15, various locations. www.firenzejazzfestival.it

Firenze Rivista
A festival dedicated to small- and medium-sized publishers and emerging magazines
September 20-22 at Le Murate Caffè Letterario, piazzale della Murate, 1. Free entry. See www.firenzerivista.it

Cirk Fantastik
11 days of theatre, performance, literature, dance, acrobatics and clowns in a marvellous mix of events
September 12-12, parco delle Cascine, piazzale del re. Tickets from 6-15 euro, free under 3’s. From 4pm to late every day except Sunday which is from 10am until late. See www.cirkfantastik.com

Open Mic Nights
Community event for writers and readers in Florence–from poets to playwrights to novelists, journal keepers & more. Come exchange ideas over wine & snacks. Inquire on Facebook page or interest in serving as emcee/host on a rotating basis!

Trivia Nights + Mega Mondays
Trivia every Monday. Free entry. Come make new friends & enemies! Plus, enjoy Mega Monday specials such as free shots & 50% off your burger for Free! Monday at the Red Argerovi, via dei Benci 36, Florence, T: 055248909

Wings Nights
40 wings nights + wings + fries, 5 euro. Wednesdays & Thursdays at the Red Argerovi, via dei Benci 36, Florence, T: 055248909

Speakeasy English Aperitivo
Multilingual happy hours with wine and snacks, conversation, chance to make English language exchange partners. Visitors to town are welcome! The group also organizes special events like Women’s Social Supper and multi- & cross-cultural linguistic dinners. Wednesdays from 7:30pm to 11:45pm, At Club Speciale, via Cavour 11 (check Facebook page for potential venue changes), speakeasyenglishfl@gmail.com, www.facebook.com/clubspeciale

Yoga Dipinti
Ashtanga yoga in a unique setting. Limited mats available, BYO if possible

FRIDAYS 6-7pm, weather permitting, Ort Dipinti, borderTop 76, Florence
Parkrun
Weekly meetup designed to bring together all ages, nationalsities and fitness levels. No personal records to chase here, just the Caccio: no obligation to finish, dogs and kids welcome!
Saturday every Saturday, Cascine Park (viale del Poggio), Florence, www.parkrun.it/register

St. Mark’s: The Waymakers Walking Group
English speaking group offers guided walks on the first Wednesday of each month, in and around Florence, Lucca, Pisa and Siena. Program varies. Free entry – from 4 to 6 hours – to a full day! Year-round, various locations in Florence and Tuscany. T: 0572840143, themaywalkersm@gmail.com, www.facebook.com/thewaywalkers

Ashtanga yoga in a unique setting. Limited mats available, BYO if possible
Facebook page for potential venue changes)

L’Appartamento, via Giraldi 11 (check Wednesdays from 7.30pm to 11.45pm, de’ Benci 35r, Florence, T: 055248099

L’Appartamento, via Giraldi 11 (check Wednesdays from 7.30pm to 11.45pm, de’ Benci 35r, Florence, T: 055248099, speakeasyenglishfi@gmail.com, www.facebook.com/lappartamentoflorence

MARKETS & FESTIVALS
Cookstock
The jazz edition of the food and wine extravanganza. A must-go for all foodies Saturday 8-6, various venues in Pontassieve, www.cookstock.it

TUSCANY
EXHIBIT
Panzano Art Expo 2019
Journey through the Chianti and discover the oil that once crowned French artist Nathalie Descoter in this first festival of the season. The 30 bronze and steel works are expertly inserted into the Tuscan landscape, including vineyards where you can couple your appreciation for art with a fine live wine.
September 11-15, various venues at Castiglione della Pesa, Grosseto. Info at www.muse.carras.it for entry

Cinema del Mare
Festival of cinema in the Tuscan seaside. From 9th to 16th September, Montecatini Terme, www.cinemadelmare.it

Festa del Cinema in Mare
Fourth edition of the cinema festival which explores the relationship between man and sea September 11-15 at various venues in Castiglione della Pesa, Grosseto. Info at www.muse.carras.it

WINE
Vino al Vino
21 Panzanesi vineyards participate in this festival celebrating the best wine of the region September 12-15, panzanearo.com
Il pensiero sistemico di Leonardo da Vinci e il suo sguardo sul mondo naturale, per un nuovo Rinascimento culturale e scientifico.

A new cultural and scientific Renaissance through Leonardo da Vinci’s systemic thinking and perspective on the natural world.
The power of plants

PLANTS / Helen Farrell - photos by Leo Cardini

Stefano Mancuso knows more about plants than most people. He's the director of LINV – International Laboratory of Plant Neurobiology, whose headquarters are in Florence, but whose tendrils unfurl all over the world, from Japan to Germany. This summer, Mancuso's team has put down its roots at the ever-growing Manifesta Tabacchi and the plant neurobiologist is co-curating The Botany of Leonardo exhibition at the Santa Maria Novella Museum.

Helen Farrell: What does a plant neurobiologist do?
Stefano Mancuso: We study the cognitive ability of plants, which means how plants are able to solve problems. The extraordinarily interesting thing is that plants are capable of solving problems in an incredibly different way to animals. Animals almost always base all the solutions to their problems on movement, on their ability to move. We animals think we've solved a problem, but actually we've avoided it. We move away from problems, whereas plants are unable to do that. Plants are obliged to solve problems. If they are short on nutrients, if they don't have anything to eat or drink, if they need to defend themselves, if they need to reproduce or communicate, if they need to have a social life, all of which are fundamental for plants, they have to find a way to do these things without moving. It's a totally different world. Studying this world gives us an incredible number of solutions that we can also use for our purposes and problems. Everything that humans have produced has been based on our own makeup as animals and we represent only 0.3 per cent of life. Plants, on the other hand, represent 80 per cent of life on Earth.

HF: “If the plant world were a nation, the rules of governance would be totally different from our own.” These words from your book La nazione delle piante (“The Nation of Plants”) intrigued me. Could you explain further?
SM: The rules would be totally different in general. For plants, the idea of hierarchy doesn't exist. Hierarchy is an idea that strictly applies to animals that stems from how we're built. Humans are built with a brain that governs our organs, so everything that we've constructed, from our societies to our organizations, even our tools, reflects the way in which we're constructed. There's always a central head, a brain, a control centre that rules the organs. Plants are different; they don't have organs or control centres. All the functions are spread across the entire “body” of the plant. A plant sees, feels, breathes and reasons with its entire body. We see with our eyes, hear with our ears and reason with our brains.

HF: It's similar to muscle memory, perhaps?
SM: Once this was discovered in plants, we started to try to use it in embodiment technologies in which intelligence is no longer just situated in the brain. Instead, efforts are made to produce embodied robots. Intelligence is spread throughout the body. All this comes from discoveries originally made in the plant world. I go one step further; I think that plants can act as a model. In the plant community, there's never a leader. All the decisions are always made in an extremely democratic way, to use a human word. It's the groups that decide. Communities are fundamental. Much more than for we humans. Given that they don't move, plants need to have a community around them so that they can work together. Plants have developed a set of strategies, which means that they are very attached to the functioning of the entire community and to collaboration as opposed to competition.

HF: Let's talk about The Florence Experiment held at Palazzo Strozzi last year. If I'm not mistaken, the outcome of museum visitors sliding down a chute with or without a plant was that humans have a negative effect on plant life. Is that correct?
SM: Yes, that's correct. Plants are good for us. We humans either have no effect on plants or we are a stress factor. In The Florence Experiment, holding a plant as we went down a slide was a deeply stressful factor for the plant. Firstly, plants aren't accustomed to moving. We wanted to see if human presence alleviated or worsened this stress; it definitely worsened the situation. The person's stress was added to the plant's own stress.

HF: Plants must be incredibly sensitive. How do they feel stress? Through breathing or body temperature?
SM: Through breath and chemical molecules. Plants are profoundly skillful at perceiving every tiny chemical change in the environment.

HF: You recently teamed up with an artist at the Fondation Cartier in Paris. What opportunities does this blend of art and science offer?
SM: We inaugurated this fantastic exhibition, called Nous les Arbres [“Trees”] at the Fondation Cartier. With Dutch artist Thijs Biersteker we produced this installation in which we collect data from two trees in the foundation's gardens and we transform the information into moving images. It's fascinating because it conveys how much plants are capable of perceiving in their surroundings. This idea of blending science and art is fundamental for me. I'm the director of an important scientific research centre [LINV – International Laboratory of Plant Neurobiology, ed.], where we've done hard science for years, but I realized that all the discoveries we made remained within a small circle. Instead, I'd like this new vision of plants to become as widespread as possible because knowing how plants work is fundamental for the future of our planet. Art has an extraordinary power that is lacking in science: it's about emotions, whereas science is about logic. What we humans remember is what moves us and not what convinces us.
HF: Here we are at Manifattura Tabacchi with The Air Factory, your air filtering solution for this former industrial space. It's not only functional but attractive too. I can't take my eyes off it.

SM: It's a scientific instrument because it purifies the air, but it's also an art installation. It has to be attractive, that's important. It has to spark this idea of wonder. It's doing a job while charming us at the same time.

HF: Were the plants specifically chosen for their purification traits?
SM: Almost all of them have large leaves and are tropical because they have to live in a greenhouse. The air enters through the floor and passes through the glass cabinets. It's purified and leaves through the large tubes above. There are lamps that emit special lighting that encourages the photosynthesis of the plants.

HF: How did the idea of The Air Factory come about at Manifattura Tabacchi?
SM: For a long time, we'd been working on plants' abilities to purify air. Michelangelo Giombini, the head of Manifattura Tabacchi, wanted to do something with us, so we designed The Air Factory in just a few months. It's merely a prototype. It demonstrates what can be achieved using plants as this system cleans 5,000 cubic metres in an hour. If we were to convert an old building, a hangar, into enormous air factories, we'd be able to purify the air in entire neighbourhoods in our cities. This idea came to me when I was in China, where the problem of air pollution is rife. In some Chinese cities, they started to build these enormous towers like chimneys. At first, I didn't understand what they were for, then I discovered that they were air filters. They absorb air in a physical and chemical way, cleaning and releasing it again; they use a massive amount of energy. We can do the same thing in a more efficient way using plants.

HF: What can you tell me about the forthcoming The Botany of Leonardo exhibition at the Santa Maria Novella Museum?
SM: The exhibition, which I’m co-curating, focuses on Leonardo's botanical discoveries, but it's done in my usual style. It won't be boring! It will show what Leonardo's ideas have produced in the history of science through engaging installations and settings. With a Leonardo exhibition, there's that risk of showing his notebooks and codices written backwards, and people being bored out of their minds. Leonardo cared about staging and set design: he knew their importance more than anyone else, which is why the Sforza family summoned him to Milan to organize their parties. Plus, he was a prototype designer, one of the greatest ever to have lived.
Scientists across the globe are stressing the importance of making changes to our deleterious daily habits for the betterment of our Earth and the future of those who will inherit it. Climate change is rising to an irreparable level, the oceans are flooded with hazardous plastics and chemical pollutants are used to produce more agricultural products for the growing population.

But all is not lost. A few are fighting back against these damaging habits in the hope of fixing the footprints already left. Ferragamo, for example, is leading the way in sustainable fashion and many businesses in Florence’s hospitality industry are doing their best to operate in the most ecologically friendly manner, therefore inspiring other companies to follow suit.

Florentine fast food eatery FastSud and luxury summer spot Villa Vittoria are just two examples of firms who have made important eco-conscious changes within their operations and are taking steps to work in an environmental-first manner. Despite the obvious differences in food and service styles, they are making similar crucial adaptations.

The prospect of working in an eco-sustainable way may seem daunting to business owners who have operated under very different means for many years. Representatives at Villa Vittoria, a plastics-free hangout near the Fortezza da Basso, state that the first step is to “be informed and understand what the consequences of our actions are.”

Mariella Tummino, co-founder of FastSud, which only serves organic, artisanal and Slow Food-protected ingredients from Puglia and Sicily, agrees. “Understanding the impact that plastic waste and polluting detergents have had on the health of humans, animals and the planet is certainly the starting point. After becoming aware of this, change occurs simply by changing habits: replacing the disposable packaging with recyclable or biodegradable products.”

The second step is to take action and implement simple but significant changes within the company. Villa Vittoria, for example, elected to try and reduce their amount of plastic waste. “Plastic straws have an average use of 20 minutes but take 500 years to disappear. This inspired us to serve all our cocktails without straws and, where needed, to use biodegradable straws. Also, we extended those actions on the street food: our packaging and forks are compostable.”

Thinking sustainably offers opportunities to change business practices than just the replacement of plastic goods with recyclable alternatives, and can be implemented in almost every aspect of the business.

“The FastSud premises have had minimal impact since they were built,” commented Tummino. “When we renovated the space, we opted to use eco-sustainable materials, such as solvent-free paints that aren’t harmful to the environment and fillers based on raw plant materials. Even our furniture consists of upcycled industrial and vintage pieces.”

The possibilities are endless. Changing plastic bottled drinks for glass, upcycling old furniture, using eco-friendly cleaning products: the list goes on. There are always more ways to do more for the betterment of the planet. When asked if there was more they could do within their business, Villa Vittoria did not hesitate in replying, “Absolutely yes, there is still a lot to do. We are planning to save more water, reduce noise pollution for the protection of the local fauna and implement eco-sustainable dishwashers in order to use only re-usable glassware.”

FastSud also stressed the importance for every other business to take action. “In order to safeguard the environment, we all need to make these small simple gestures that can lead to a great change for humanity.”

Villa Vittoria concurred: “Thanks to our visibility, we feel like we have a personal duty to educate our consumers to change their habits by avoiding unnecessary waste. But the hospitality industry as a whole has a duty to spread the word and make their customers aware of a lifestyle that is beneficial to environmental sustainability.”

Are there any setbacks to working sustainably? Were there any problems that these businesses faced when they made their changes? Villa Vittoria: “In all honesty, we didn’t find any bad aspects about this campaign, only benefits.

In the beginning, we were concerned about how the customers would react, but their involvement was overwhelming.” FastSud agreed that there were no negative impacts involved in thinking sustainably and working with ecologically friendly practices, adding, “Being or becoming sustainable does not and did not cause any problems whatsoever. Loving nature is a simple and natural gesture.”

The time to act is now. With easy changes to the way restaurants, bars, hotels and related sectors operate, the hospitality industry could work together to help reduce its footprint. The effect and damage humans have caused— and continue to cause—will not go away overnight. But if we start now and follow the lead set by enlightened and eco-conscious businesses such as FastSud and Villa Vittoria, we might be able to undo some of the damage and leave a greener world for the generations to come.

Other food businesses in Florence embracing a green ethos include Gestò (Borgo San Frediano 27R) and Gelateria Badiani (viale dei Mille 20R). Now with restaurants in Milan, Bologna, Perugia and Padua, Gestò’s entire philosophy centre on an ecological approach: not over-ordering, reducing waste to a minimum, saving on water and electricity, and adopting artisan design. Historic gelato shop Badiani, on the other hand, adopted a plastic-free approach this year, removing plastic spoon and petroleum-derived containers in favour of low environmental impact materials.

Kazl Whittaker followed his heart from the United Kingdom to Florence with high hopes of transitioning from his former profession as a chef into a writer. If he isn’t working on his literary fiction novels, he’s likely writing about food, wine, music and almost everything else in between. Find more of Kazl’s work on his blog ‘The Devils of Florence’ (thedevilsofflorence.wordpress.com).
Going greener

GROWTH / Phoebe Owston

It’s a proven fact that city dwellers who frequent parks, gardens and green spaces are happier and enjoy greater life satisfaction. Citizens exposed to nature perform better in terms of memory and concentration tasks. Green spaces have a positive effect not only on the individual but on the community: parklands in urban areas act as lungs for the city, generating breezes that repel and disperse pollutants as well as lowering the average temperature and being the least polluted places. At times, Florence can feel like a furnace, but there are parks and urban gardens that offer respite from the heat, while also being centres for sustainable community projects.

Orti Dipinti (borgo Pinti 76, www.ortidipinti.it) is a community garden that belongs to nobody as the work is conducted by everybody. An ex-athletics ground that has a hub of urban ecological gardening, the project communicates how gardening practises can be applied and remain relevant to everyday life. The website features an online library that contains their own publications on indoor plants, wall gardens, and uses and reuses of tyres, to name a few, as well as an online store that sells the space’s sustainably made produce. Get involved by visiting during opening hours, volunteering, attending classes and workshops, and becoming a member. Guided visits are available for schools.

The third oldest botanical gardens in the world, the Giardino dei Semplici (via F. A. Micheli, 3 - theflr.net/ortobotanico) dates to 1545, when Cosimo I de’ Medici rented the land from the adjacent San Domenico in Caldaggio monastary. Extending across 23,000 square metres and divided into 21 plots and 29 flowerbeds, the pleasant gardens provide specimens for the university. There’s also an educational side to the space as local primary and infant schools learn to prepare the ground, growing the likes of cumin, parsley and potatoes. A composting project is managed in partnership with the Quadrifoglio waste disposal company and the Amici della Terra environmentalist group.

The city administration’s “every family should have access to a garden” policy has resulted in the relatively new urban allotment phenomenon, known as orti sociali. Following Mayor Dario Nardella’s re-election, it was announced that new areas would be added to the 800-plus established plots, which include the garden of Palazzo Vegni (via di San Niccolò), locations along via del Guarlone and in via del Mezzetta, in the Rusciniano park, by the former Lupi di Toscana barracks, in the Mantignano park and Isole Nuove Argingorosso, and at Le Piagge. No rent will be applied to these 50 square metre spaces; all you have to do is tend to the land. The plots are assigned to people who don’t own a garden or any land, and who live in the neighbourhood. These social gardens are managed directly by the respective local administrations, which will have their own rules about the tools and fertilisers that can be used.

Organic to your door

The organic revolution has spread its roots in Florence.

Here are the home-grown delivery services bringing “bio” to your house.

LOCAL/ Embrace sustainable living and support local farmers at the same time. Il Ceppo is a Tuscan enterprise started by two former lab technicians who bring the best seasonal produce from independent growers around Tuscany, Calabria and Sicily. With an ethos based firmly on the principles of healthy eating, respect for the environment and fair trade, the two friends deliver boxes of fresh fruit and vegetables, with or without other tantalising natural products of your choice, directly to your home. Delivery is by bike service Ecoony in central Florence; prices begin at 20 euro. www.ilceppo-firenze.it

BALANCED/ Respect for the land’s natural balance is at the heart of L’Orto del Borro’s “Bio box” initiative. Organic since 2014 and employing growing techniques designed to protect and maintain the soil, including crop rotation and natural irrigation from the local stream, L’Orto del Borro’s weekly deliveries contain only the finest seasonal produce. Choose between three or five kilos of organic fruit and vegetables, with a side order of organic eggs, delivered to your door. For something extra, treat yourself to the estate’s own honey, olive oil or fine wine. Prices begin at 15 euro. www.ortodelborro.it

COLLABORATIVE/ Offering an ever-changing online market of fruit and vegetables alongside a wide range of other organic products, Tuscan bottega Toscana Biologica also operates a sustainable home delivery service for anyone living in Florence or Pisa. With products sourced from zero-km companies, the supply of fresh ingredients varies with the seasons and price is calculated according to the weight of each individual shop. What’s more, Toscana Biologica has partnered with bike service Cyclocologica to ensure pollution-free delivery to your home. Delivery costs five euro. www.toscanabiologica.it
Redressing the balance

When you fall out of love with a jumper, what do you do? Hide it in the back of your wardrobe, doomed to never see the light of day again, a feast for the moths; or simply just throw it away? Why not do something meaningful instead? Donating clothes to charity shops is worth the few minutes it takes to bag up old clothes and take them to places like Progetto Arcobaleno’s two used-clothes shops on via del Leone and via Palazzuolo.

But before we go into why and where, let’s look at what. Textiles are one of the biggest causes of damage to the environment. Synthetic fibre production involves non-renewable resources and natural yarn production necessitates the use of massive quantities of water and pesticides. It may feel like adding to that waste is inevitable, but one way to reduce the harm is to buy clothes that are in perfectly good condition and that can be passed from one pair of hands to another.

Given that the past few months have been saldi (sales) season, many of us have indulged in some discounted purchases with more regard to the percentage saved as opposed to considering the environment. It’s time to redress the balance. Assosistema, an association that represents, among other things, companies that provide sterilization services for the textile industry, states that recycling second-hand clothes could cut textile environmental impact on global warming by 53 per cent. It could also reduce pollution caused by the textile industry by 45 per cent and decrease water eutrophication caused by nitrate and phosphate excess in water flows by 95 per cent. Shocked? I was too.

The non-profit Associazione Progetto Arcobaleno has been supporting those in need and assisting people in their journey towards independence since 1985. The via del Leone building was donated by nuns in the adjoining former convent and created as a centre to embrace people of different cultures, resources, opportunities and needs. The rainbow cited in the association’s name highlights the diversity of our individual paths in life. The elderly, the homeless and the unemployed, those who are disabled or who lack family support, people suffering from alcoholism or mental illness can use the centre’s services as long as they have been shortlisted by the Polo delle Marginalità, a social services team managed by the City of Florence. A dedicated team of just four people run the San Frediano-based day centre, with five volunteers manning the night shift to ensure that the centre is available 24 hours a day, 365 days a year.

One of the programme’s aims is to teach Italian to those who have recently arrived in the country in order to encourage integration—the school is operated by about 40 volunteer teachers and has over 300 students. Legal advice is given by a group of pro bono lawyers, medications are donated by a couple of local pharmacies and there’s even a small residential centre on via del Leone, offering food and shelter. The second-hand clothes shops, run entirely by volunteers, fund these various activities, lending a helping hand to those in need. Waste is never part of the equation as everything in the shop is reused, including packaging. Clothes that go unsold are sent to a charitable centre in northern Italy. The unassuming entrance leads to a veritable Aladdin’s cave. Glistening glassware, plump stuffed bears, crates of toy cars, rows of blazers and designer shoes have your eyes roving with interest. Look upwards too as objects are suspended from the ceiling with inflatables—often; only donate clothes in knotted plastic bags and of a distance and international projects while keeping a close bond among locals. The Bottega del Dono Solidale Reach Italia Onlus helps children in Italy and abroad by being involved in school meals and attendance projects. You can buy from the shop and, most importantly, donate clothes, household goods, small pieces of furniture and jewellery. You can also give your time; enquire in-store if they need some help.

For Florence dwellers, there are plenty of clothing collection points run by the city’s social cooperative San Martino as well as a few charity shops. It’s time for a clear-out...

Choosing to give helps disadvantaged people through meetings and activities that range from a hot cup of tea to legal advice and craft workshops. Their Facebook page (FB: AuroraOnlusFirenze) is worth a follow if you’re looking to donate some good quality clothing or objects as they often hold vintage markets to raise monies for their activities. A minimarket takes place every fourth Sunday of the month in their via dei Macci location.

Next time you glance guiltily at your wardrobe heaving with clothes, you know what to do: www.progettoarcobaleno.it

Do-over

REUSE / Phoebe Owston

For Florence dwellers, there are plenty of clothing collection points run by the city’s social cooperative San Martino as well as a few charity shops. It’s time for a clear-out…

CHARITY / Bottega del Dono

The mission of this bottega del dono in via Guelfa 28R (a sophisticated way of saying charity shop), is to help children in developing countries through support at a distance and international projects while keeping a close bond among locals. The Bottega del Dono Solidale Reach Italia Onlus helps children in Italy and abroad by being involved in school meals and attendance projects. You can buy from the shop and, most importantly, donate clothes, household goods, small pieces of furniture and jewellery. You can also give your time; enquire in-store if they need some help.

VINTAGE / L’Aurora Onlus

L’Aurora Onlus (via de’ Macci 11) is an association that helps disadvantaged people through meetings and activities that range from a hot cup of tea to legal advice and craft workshops. Their Facebook page (FB: AuroraOnlusFirenze) is worth a follow if you’re looking to donate some good quality clothing or objects as they often hold vintage markets to raise monies for their activities. A minimarket takes place every fourth Sunday of the month in their via dei Macci location.

RESALE / Ri-vesti project

You may have seen the big yellow Cartas bins around the city, which have been installed over the years to collect clothing for recycling. Fifty per cent of these garments are sorted and cleaned to enter the European and international resale market. The remainder is sent to be recycled as material. There are a few rules, however; only donate clothes in knotted plastic bags and always check that San Martino Cooperativa is written on the side of the yellow bin (there are rumours of false ones). Check out the locations along via Curtatone, via dei Renai and via Alessandro Manzoni. If you live in Florence, you can even organise a collection from home by calling 334 3695950. The cooperativasannmartino.com website features a map of all of the yellow collection points in the metropolitan area.
Welcome to Florence

Always open, for lunch and every night
From 7pm to 1am
Via della Vigna Vecchia, 40/r - 055 284170
(behind the Bargello museum)
FIRENZE · WASHINGTON DC
www.acquaal2.it

Lunch Menu
lighter than usual, smart price, same pleasure

Nice to meet you!

Limited edition beer, Bavarian delicacies from the stores and many special games!

From September 21st to October 6th

MERKTOBERFEST
OKTOBERFEST AT MERCATO CENTRALE

il mercato
CENTRALE
FIRENZE

La bontà è elementare.
everyday until midnight
Piazza del Mercato Centrale
mercatacentrale.it | #mercatacentralefirenze
A landmark report announced by the Intergovernmental Science-Policy Platform on Biodiversity and Ecosystem Service in May 2019 confirmed an alarming fact: the planet as we know it is in grave danger of deteriorating. As the human population continues to rise and an increasingly high number of species face imminent extinction, our quality of life is set to be altered irreversibly over the next few decades. Many have anticipated these detrimental changes and attempted to reverse the course of our decline, their efforts proven justified in the wake of the IPBES report.

A number of these astute and pioneering individuals can be found right here in Tuscany, leading successful businesses that have paved the way for sustainable practices. While some incorporate these into their wider operations, there are others that are dedicated entirely to eco-friendly principles, especially in the food and agricultural sectors, like Sfera Agricola in the Maremma and Salcheto winery in Montepulciano. Indeed, two of the biggest drivers of change were identified in IPBES’s report as shifts in land and sea use, and direct exploitation of organisms, making it of vital importance that these industries devote greater attention to their practices.

Michele Manelli has understood this for years. He has managed the Salcheto winery since 1997, and under his influence the estate has become a beacon of sustainability. Almost nothing is done without ensuring a balanced environmental, social and economic impact, like designing a wine cellar with self-sustaining energy, offering a benefits program for his employees and using packaging with ultra-light glass and materials from sustainable forests. This was a conscious choice, Manelli says. “The company can’t hide from its responsibilities in terms of environmental and social impact … We can consider it a new form of social culture, reminding us all how a greater consumer expectation for sustainability as a central part of their business plan. Galimberti and the entire team at Sfera Agricola knows that they are contributing toward ensuring to-day’s and future generations’ right to food, conscious that, at the current rate of population growth, standard farming techniques cannot produce enough food for everyone. Through Salcheto, Manelli aims to tackle some of the biggest challenges for the future, like packaging and clean fuel for his machinery, while also spreading awareness about the culture of sustainability. And for Enel Green Power, where being eco-friendly informs every step of its production chain, cultivating nutrient-plump spirulina has the potential to target malnutrition and world hunger, proving that going green is much more than a passing trend.

“Manelli’s love for the land and desire to safeguard it led Salcheto to become the first company in the world to certify the carbon footprint of a wine bottle, while Galimberti has hired over 250 people since opening three years ago, offering jobs in an area with rising unemployment.”

But it’s not just food and wine that’s got Tuscany going green. Monteverdi Marittimo is about to welcome a revolutionary scheme, trialed in Chiusdino in 2017-18: a greenhouse that uses geothermal heat and renewable CO2 generated at the nearby geothermal power plant to produce spirulina, a “superfood” rich in protein and antibiotic and antiviral properties. The experimental greenhouse in Chiusdino, made possible thanks to a collaboration between Enel Green Power and Co.Svi.G (Consortium for the Development of Geothermal Areas), produced “25 per cent more spirulina with 30 per cent less cost,” according to Enel’s website.

Harvesting the power of this clean and renewable energy will not only be an opportunity to produce this important alga, but is a marked reflection of Tuscans’ values regarding the protection of their small corner of the planet. Giving back to the world by making use of their land and carrying on local traditions in a sustainable fashion is by no means
We've chosen to use exclusively 100% Organic products, which benefit from the natural richness of the soil and vaunt both quality and a respect for the environment.

A wide selection of natural, organic and biodynamic wines - discover the difference!

simBIOsi
Organic Restaurant

Join us!
Facebook / contatti@simbiosi.bio

SIMBIOSI ORGANIC
VIA DEI GINORI 56R - FIRENZE
T. +39 055 064 0115
The godfather of fragrance

As Pitti Fragranze’s annual fixture wafts through Florentine streets, the industry’s sharpest and furthest-seeing noses follow suit. Much like Pitti Uomo’s preserve as global trailblazer of menswear trends, Fragranze has cemented Florence as an annual oasis of scent, its forward-thinking schedule stretching from niche innovators to fragrance front-runners. With such clear-cut emphasis placed on the new, however, one could easily lose sense of the city’s perfumed past, a heritage that usurps Paris as the new, however, one could easily lose

Perfume / Amelia Éclectique

Confession time, for context: my senses aren’t exactly the sharpest. Coming from a moderately myopic family, some visual impairment is probably inevitable, but my stubbornness to embrace neither specs nor contacts sets me apart. Nine times out of ten, my (frequently misplaced) glasses are relegated to bottom-of-bag territory, gathering dust alongside ageing receipts and forgotten coins: I convince myself that distant landscapes look more romantic in a soft blur. Similarly, my aural abilities are questionable at best—tactful whispering has never been my strong suit, while conversations at clubs or concerts are personally outlawed. My almost-nonagenarian nonna beats me at both senses, having spent her formative years mercifully free of headphones and laptop screens. My sole saving grace is my nose. I’ve subconsciously chronicled a life’s worth of memories through scent. Wild garlic whooshes me back to childhood walks in the Irish countryside, while certain disinfectants recall nervous first-day treks through school corridors. My subsequent move to Florence was categorised no differently with a panoply of new smells—most perfumed, some pungent—suddenly at my disposal. While each season brings a fresh lot of findings, some scents are perennial: the following aromas, listed in no order of preference, are pervading Florence right now.

1/ Leather in San Lorenzo
My first Florentine apartment was perched several paces from piazza San Lorenzo, so my initial saunters around the city, akin to most tourists/adoptive residents, centred around its neighbouring streets. The outdoor market was suffused with the scent of genuine leather—imitation leather boasts no such smell—on a scale that I’d not previously experienced. Although I’m slightly less enchanted by leather whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle whiffs these days (I prefer my pelle), it remains an evocative fragrance and, even when I smell it elsewhere, strongly Florentine.

2/ Fish at the Mercato Centrale
There’s a serious downside to having a keen snout: I can sniff fishmongers a mile away and usually struggle to power through their pungency. For the Mercato Centrale, however, I make an exception since the multifarious scents are part of its charm. Pescheria Dolfi Fulvio has been selling fresh fish since the early 1900s so heritage-steepled is its business. Somehow the knowledge that this market fixture has overseen a century’s worth of Florence, standing tall amidst its peaks and troughs, makes the malodour more bearable, even enjoyable.

3/ Wild boar sauces + stews
September in Florence is typically mild, the city finally unshackled from sweat-slicked humidity. Autumn is still in its infancy, but it finally feels justified to re-embrace the city’s heartiest dishes: their mouth-watering contents are a masterclass in slow cooking. My abiding favourites are peppery pesto stew, its scented steam as luminous as the silken gravy, and rich wild boar sauce. I first sampled both at Trattoria Buzzino, a stone’s throw from piazza della Signoria, and later savoured them at Oltrarno classic Osteria del Cinghiale Bianco, before falling further in love with Ristorante Paolli’s rendition. Doubtless, everyone has their favourite spot.

4/ Sewage miscia
Any half-baked guidebook to Florence states that the Medici family built the Vasar Corridor with two main purposes in mind: to pass between Palazzo Vecchio and Palazzo Pitti unscathed, and to travel unfeathered by the stench of open sewers below. Skip ahead several centuries and these sulphuric odours still tinge the historic centre, most potently, from personal experience, outside Palazzo Medici Riccardi. It’s difficult to drink in these storied buildings when you’re focused on keeping your nostrils clenchded.

5/ Heavenly musk
In the case of Renaissance chapels and churches, stepping inside proves an instant reliever from the stench outside. Regardless of one’s religion, or lack thereof, the scents that percolate these structures are visceral; their musty dust-laced air enlivened by the burning of incense. At the risk of sounding clichéd, these magnificent buildings are scented by history, experience and emotion. There’s a tangible heaviness to the fragrance. The same reasoning applies to Florence’s palaces and gardens, their long-standing roots; I’ve felt a semblance of this in the stairwells of Palazzo Pitti. Nevertheless, there’s an added headiness to a chapel’s perfume—cynics, of course, might chalk this up to the lack of air con.

6/ Whiffs of white truffle
Much to my regret, I’ve never been truffle hunting, but a number of fresh-ly unearthed tubers have tickled my nostrils in the back rooms of trattorie and the kitchens of more fortunate friends. I went into my first sniff test with pre-conceived notions, having heard their fragrance compared to all manner of unpleasant whiffs (read: un-washed feet). The full-bodied, earthy pong of these mishapen treasures almost floored me, but not quite for the reasons I expected: it was seriously pungent, yes, yet equally alluring. The fragrance ascends to fresh heights when scattered, in delicate slivers, across buttery tagliatelle, the earthy wafters melting headfirst into molten Parmesan. Those eager to track down truffles, pre- or post-hunt, could try the Savini Tartufi stall in the Mercato Centrale Firenze.

Originally hailing from Dublin, Amelia Éclectique pens fashion and culture articles from her newly adopted home of Florence. Continuing on a writing ethos that champions the most eclectic of emerging design talents and creative innovators, you’ll find her fawning over the city’s abundance of gold-embellished ceilings and uncovering vintage treasure troves.

@ameliaelectique / www.lafemmeelectique.com

Musk to markets

259 September 2019
The scent sorcerer

You might not be searching for the philosopher’s stone down via di San Niccolò, but strolling into Sileno Cheloni’s signature atelier feels like you’ve found it. This blue-hued den is a cabinet of curiosities that charms passersby powerless before personalized perfumes.

Helen Farrell: Do people come to you with a clear idea about the fragrances they like or do you educate about scents?

Sileno Cheloni: Our noses work on a yes-or-no basis. Is that the right or the wrong thing to eat? Will it make me ill? Is that a poison or not? That’s how we react to stimuli. If a client doesn’t like the smell of roses, for example, it’ll be hard to change their minds. They might smell the essential oil, which is pure, and find it to be very different than what they had perhaps perceived as the rose perfume they’d previously purchased from certain brands. For this reason, when people smell what I keep here, sometimes for them it’s an improvement and sometimes it’s not. Perhaps someone walks in wanting patchouli, but when they smell the real patchouli, they’ll say, “But I wanted something else”.

HF: Are perfumes male or female specific? Or is there a certain degree of gender fluidity?

SC: Rose is a perfume that belongs neither to the masculine or feminine sphere. In the Arab world, rose is a masculine fragrance, whereas in France, it’s considered a fragrance for women.

HF: Do people walk in inspired by Florence, having smelled something in the air that they’d like to take away as a scent memory?

SC: We don’t really do that kind of thing, because otherwise we’d descend into touristy territory. We make a fragrance that features the Florentine iris; it’s not what you’d expect, it’s a bit woody, very particular. It’s obvious that if we were to identify ourselves with Florence, they would be a clear sales approach. However, everything we do is made in Florence: artisans make and engrave our bottles. That’s what we want to communicate.

HF: Are there scent preferences based on nationality?

SC: People from the Far East love lighter perfumes. They don’t like the woody, resinous perfumes that are adored in Arab countries. Americans have got used to commercial perfumes because over there it’s hard to find niche fragrances. Scents are an Italian thing. It was born here; it’s our invention.

HF: Which perfumes did they use?

SC: Rose and lavender in particular. Chemical research was being done in Florence: there were physicians, spice merchants, apothecaries, and also alchemists. Studies were conducted into spagiria, organic chemistry, into the art of distillation and harvesting plants in specific situations, with the sun in a certain position and when plants yielded their best aromas. This research resulted in the making of strong oils that were often used by alchemists. There was always this aphrodisiacal aspect too. Ambergris, which is found in the ocean, came to be used in medicines, as an aphrodisiac in herbal teas, and in perfumes too.

HF: Tell us about your career to date.

SC: I worked for important brands in the perfume world before reaching a point where I wanted to create a “new” concept, which was linked to my name. I was the creative director and founder of Aquaflor, but I was a minority shareholder. Aquaflor was important for me to understand certain things. For me, a perfumery is best expressed in a small space that’s personalised and intimate. What we offer here in via di San Niccolò is a bespoke experience that doesn’t exist anywhere else in the world: the profumoir. Guests sit down at this desk by the window and can choose from an ‘organ’ of 99 bottles of scent blends that I’ve created. I guide people through the experience using droppers to make their own custom fragrance during a one-hour consultation. My wish is that people leave here happy that they’ve created a unique perfume all of their own.

HF: How does the bespoke perfume-making process work?

SC: I explain how perfume is made: the percentages needed and how to construct the formula. Then I ask a series of questions to understand a person’s perfume experiences and personal tastes. Some people come to me because the scent they’ve used their entire life has been discontinued. We can try to make something similar, but it will never be exactly the same. There are two different categories of people: those who use the same perfume their whole life and those who change all the time. When I was at university, I had no money, but I travelled, and I’d always buy a tube of toothpaste wherever I went. Whenever I used it afterwards, I’d be transported back there. Many people use perfume to remind themselves of particular moments in their lives.
L’Ideale: where cooking is personal

It’s tricky to get Laura and Gianluca of Cooking in Florence to stay still for long enough to explain what’s next this autumn at their via Ghibellina loft. But once they do pause over a moka coffee and homemade almond-studded cookies, you realize that a culinary extravaganza is in store.

Laura (“The Boss”, her words) meets and greets individuals who arrive as customers and leave as friends, imparting her years of gastronomic knowledge, while Gianluca (“The Gypsy Chef”, his words) flits between stove and sitting area, passionate and personable about the seasonal ingredients spotted at the nearby market. Passion for food is a personal affair, one that this chalk-and-cheese pair have made into their quest down the decades in the trade. L’Ideale connects the dots; you arrive with the outline to your tastes, and Laura and Gianluca will do the colouring in, blurring the lines and bursting with colours, flavours and aromas that you’d simply never chanced upon before. This is what makes Cooking in Florence stand out: it’s run by passionate, professional food experts who work in a flexible space that’s neither a restaurant nor a traditional cooking school, all based on an honest hunger to reveal Tuscany’s gastronomic specialities.

Tell Laura what you have in mind and she’ll devise the experience for you, whether it’s a significant birthday or milestone anniversary, a reunion among old friends, corporate teambuilding or a cooking class with family. The bliss of the via Ghibellina space is that it can be tailored to your needs, whims or desires, for cooking, eating, drinking and dancing. Before your eyes, Gianluca will whip up dishes to delight your taste buds: classic but surprising recipes that acknowledge the region’s past while embracing its present, from flavourful canapés to freshly baked bread made with ancient grains, fresh egg pasta with meat sauces like mamma makes, hearty wild boar stews and indulgent desserts. Nothing’s overly technical or pretentious, and there’s not an avocado in sight (well, perhaps occasionally, just for fun).

L’Ideale, the sizeable studio space belonging to Cooking in Florence, represents an Ithaca, idyllic culinary circumstances in which the journey proves more important than the destination. Here, in via Ghibellina, a whisk away from the seasonal, ever-fresh and curated produce at top local markets, the idea of cooking distances itself from the tried-and-tested restaurant concept to focus on the inherently personal nature of being in the kitchen. It’s a sociable space in which conversation flows at the natural pace of provisioning: steaks from a trusted beef supplier in the Mugello, wines from a friend of a friend’s niche estate, grainy cave-aged cheeses from a maker in the Maremma. Unexpected and unconventional, anything could happen at L’Ideale—and invariably it does.

As the summer comes to a close and autumn draws in, L’Ideale will become a culinary cultural hub with its themed dinners all’italiana. From mid-October onwards, Laura and Gianluca will welcome fellow foodie friends for gastronomic experiences that in the past have ranged from an evening celebrating Calvana beef reared in the mountains near Prato to a bread, butter and Tuscan Cabernet night.

Stay in touch by signing up for the Cooking in Florence newsletter: info@cookinginflorence.it
Gourmet cuisine at Grand Hotel Minerva

It’s a prime dining location in Florence: an exquisitely laid table by piazza Santa Maria Novella. La Buona Novella Restaurant at Grand Hotel Minerva serves gourmet cuisine by night and contemporary hotel fare by day. We spoke with talented young chef Tommaso Calonaci to find out about the new summer menu and his team’s sources of inspiration.

TF: Tell us about your signature dishes.
TC: One of my signature dishes is a chocolate mousse made from 70 percent Valrhona chocolate and extra-virgin olive oil, which enhances the flavor of the chocolate. We play with contrasting temperatures and consistencies: a slightly salty cocoa crumble, yogurt gelato, frozen raspberry caramel. As you dip a spoon in it, your mouth perceives the warmth of the mousse, creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. Creating a dish that to be innovative as the perfect accompaniment to a drink, is to be familiar with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. One of my signature dishes is a chocolate mousse made from 70 percent Valrhona chocolate and extra-virgin olive oil, which enhances the flavor of the chocolate. We play with contrasting temperatures and consistencies: a slightly salty cocoa crumble, yogurt gelato, frozen raspberry caramel. As you dip a spoon in it, your mouth perceives the warmth of the mousse, followed by the gelato that lowers the temperature.

TF: We love the cocktails served with perfect snacks up on the roof. How difficult was it to devise these pairings?
TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!

TF: The bread served at La Buona Novella is memorable. Do you make it yourself?
TC: In the kitchen, we make everything from scratch, including the bread, which we improve everyday—it’s a passion of mine. I really care about the starter yeast and sourcing mostly local flours. Our bread strives to be innovative as the perfect accompaniment to a meal, so we change it often.

TF: What’s your career path been to date?
TC: When I started three and a half years ago at Grand Hotel Minerva, I first spent a month under Giuseppe Mancino’s wing at Il Principe di Piemonte in Versilia—the Maestrelli family, the proprietors of the Minerva, are also involved in that hotel’s operations. Mancino’s a true professional and a wonderful person; he taught me the ropes of managing a grand hotel kitchen. For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TF: How would you sum up your culinary philosophy?
TC: For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TF: How difficult was it to devise these pairings?
TC: It’s a prime dining location in Florence: an exquisitely laid table by piazza Santa Maria Novella. La Buona Novella Restaurant at Grand Hotel Minerva serves gourmet cuisine by night and contemporary hotel fare by day. We spoke with talented young chef Tommaso Calonaci to find out about the new summer menu and his team’s sources of inspiration.

TC: For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TC: How would you sum up your culinary philosophy?
TC: For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!

TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!

TF: What’s your career path been to date?
TC: When I started three and a half years ago at Grand Hotel Minerva, I first spent a month under Giuseppe Mancino’s wing at Il Principe di Piemonte in Versilia—the Maestrelli family, the proprietors of the Minerva, are also involved in that hotel’s operations. Mancino’s a true professional and a wonderful person; he taught me the ropes of managing a grand hotel kitchen.

TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!

TF: Tell us about your signature dishes.
TC: One of my signature dishes is a chocolate mousse made from 70 percent Valrhona chocolate and extra-virgin olive oil, which enhances the flavor of the chocolate. We play with contrasting temperatures and consistencies: a slightly salty cocoa crumble, yogurt gelato, frozen raspberry caramel. As you dip a spoon in it, your mouth perceives the warmth of the mousse, followed by the gelato that lowers the temperature.

TF: We love the cocktails served with perfect snacks up on the roof. How difficult was it to devise these pairings?
TF: How would you sum up your culinary philosophy?
TC: For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TF: How would you sum up your culinary philosophy?
TC: For chefs, there’s always the risk of being tempted into using too many ingredients and frills, but in actual fact the best dishes are based on three elements that pair well together.

TF: Tell us about your signature dishes.
TC: One of my signature dishes is a chocolate mousse made from 70 percent Valrhona chocolate and extra-virgin olive oil, which enhances the flavor of the chocolate. We play with contrasting temperatures and consistencies: a slightly salty cocoa crumble, yogurt gelato, frozen raspberry caramel. As you dip a spoon in it, your mouth perceives the warmth of the mousse, followed by the gelato that lowers the temperature.

TF: We love the cocktails served with perfect snacks up on the roof. How difficult was it to devise these pairings?
TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!

TF: The bread served at La Buona Novella is memorable. Do you make it yourself?
TC: In the kitchen, we make everything from scratch, including the bread, which we improve everyday—it’s a passion of mine. I really care about the starter yeast and sourcing mostly local flours. Our bread strives to be innovative as the perfect accompaniment to a meal, so we change it often.

TF: What’s your career path been to date?
TC: When I started three and a half years ago at Grand Hotel Minerva, I first spent a month under Giuseppe Mancino’s wing at Il Principe di Piemonte in Versilia—the Maestrelli family, the proprietors of the Minerva, are also involved in that hotel’s operations. Mancino’s a true professional and a wonderful person; he taught me the ropes of managing a grand hotel kitchen.

TC: We’ve had a lot of fun developing dishes that pair with the cocktails concocted by our barman Kareem Bennett. The concept was to do something different with the hotel’s cocktail list. Our job in the kitchen was to develop snacks that complement the enticing drinks that Kareem has designed alongside Julian Bennett. The mescal-based Paloma, made from mescal and grapefruit, plays with smoothness and freshness, so our solution, which plays with similar flavors, was a ceviche featuring smoked paprika and herring caviar. Creating a dish as a pairing is always a tricky business, but luckily Kareem and I have similar sensibilities. It almost never happens, but we managed to get it just right on the first attempt!
Friends at Sea

CASTIGLIONCELLO / Tara Guaimano

A sea of Italian beachgoers sunbathed along the Garagolo bay in late September. Beside them sat a group of five young surfers, longboards in hand, watching the lifeless water lapping on the rocky shoreline.

The endless Italian summer was great for the tanned patrons, but the surfers’ outlook greatly differed. The Garagolo hadn’t seen a single wave all week. Nonetheless, Michele Rinaldi, a 27-year-old local surfer, paddled out on a soft-top longboard, with eager eyes and no waves in sight.

However, by October, the Garagolo saw waves reaching up to two meters overhead.

“Surfing at home in Italy has its perks—familiar sceneries, friends and atmosphere,” said Rinaldi, a team rider and surf school instructor at Amici del Mare. “We have quality surfing days, and although it’s not the ocean, it’s still worth it.”

The Italian surf is inconsistent and its smoothest rides come during fall storm seasons. But for the crew at Amici del Mare Surf School in Castiglioncello, the search is half the thrill. When the bays are flat, they grab an espresso together and wait for the swell.

“The waves here really won’t be as big as they are in other places. I think that, in Italy, this is why surfing is skipped over,” said Andrea Cannavò, coach and director at Amici del Mare. “There aren’t waves every day—you have to go find them.”

Amici del Mare Surf School is situated on a beach walk on the Garagolo Bay. On days where the forecast is flat, the instructors and team riders hang out on the beach, enjoying each other’s company. Between monitoring the winds and early morning wave checks, the unpredictability of the Italian surf allows for utmost appreciation for the land they call home.

“Most likely, the most beautiful sets will not be surfed by anyone,” Cannavò said.

Surf culture in Italy has been around for decades, but it hasn’t gained much traction in the global conversation until recent years. Professionals like Leonardo Fioravanti have made their name in World Surf League Championships and have put Italian surfers on the map. Today, thanks to Amici del Mare and other surf schools, the sport has gained immense visibility on the Italian peninsula.

“In the past, there was this idea here in Italy that those who practiced surfing were out of the box or alternative,” Cannavò said. “I still remember when I was told that I was crazy because I was surfing during the winter months. Now, with the right gear, it’s totally normal.”

Born and raised in Castiglioncello, Cannavò surfed his first waves on the Garagolo. He was a member of the Italian national bodyboarding team for 10 years and has earned multiple championship titles in the Italian, European and world bodyboard competitions. Since then, he’s committed his career to spreading the culture that he holds close to heart.

“It’s an amazing feeling to be able to transmit the same thing I felt when I first learned,” he said.

Castiglioncello usually sees smaller waves, owing to the currents from the south and southwest winds. Waves originating from a southern wind are usually blocked by Elba Island, unless they are especially strong, where they can reach about two meters. At the peak of the season, some of the smoothest rides come from winds in front of Corsica.

“We have been able to create a group of people who really appreciate what they have, where they are, and Italy for what it is,” Cannavò said. “Not everyone has the opportunity to travel to surf in France, Spain or America—we have to learn how to appreciate the Italian sea.”

The Garagolo and Bagni Quercetano, Castiglioncello’s other typical surf spot, have rocky shores, allowing for a diversity of wave patterns that work for both pros and beginners.

“This helps us to spread the culture of surfing and creates solid bonds between our surfers,” Cannavò said.

“If we have a swell, at first light, I’m in the water with my friends,” said Simone Martini, 24-year-old team rider and co-founder of Italian surfboard company Etesia Surfboards in Cecina.

For Rinaldi and Martini, who are consistent qualifiers in Italian championships year-round, bonding with the younger team riders is part of all the fun.

“You can’t see the difference of our ages in the water,” Martini said.

The growth of Amici del Mare Surf School is only one piece of the transition that Italian surfing has taken from alternative to popular culture. Most of it has come from family values and a shared connection to the sea amongst Italian surfers and beachgoers.

“I think surfing in Italy is one of the most beautiful things,” Cannavò said. “Even though Castiglioncello is not the most famous surf spot in Italy, you search for waves where you want, because it’s where you want to be.”

FILM OVERVIEW

Amici del Mare is a short documentary film examining surf culture and lifestyle on the Tuscan Coast. Following the lives of the instructors and team riders of Amici del Mare Surf School, the film features a heartwarming story of family values in the coastal town of Castiglioncello. The story considers the transition of surfing in Italy from alternative to popular culture through a mutual connection to the sea. Director Tara Guaimano and producers Jackson Klarfeld and Anthony Vitale are students at Marist College in Poughkeepsie, New York. Guaimano is an Italian-American surfer from New Jersey who studied abroad in Italy.

Amici del Mare will be available for streaming free online on September 15. View it online at: www.theflr.net/amicidelmare.
Featuring thought-provoking photography by Roberto Benzi, Paolo Mazzo and Carlos Nuñez Delgado-Roig, on September 7 the Andalucía exhibition will be presented by the castle’s owner Charlotte Horton and horse breeder Mirko Nesurini, with Maria Silvana Pavan on the piano. The free show will run until December 31 (10.30am-12.30pm, 3-6pm; closed Mondays).

The harvest is on the horizon and Castello di Potentino is no exception. Join Emily O’Hare (Decanter, The Florentine and former head sommelier and wine buyer at London’s The River Café) for the Wine-making and Level Two WSET course.

This six-day residential course, running September 15 to 22, will involve hands-on grape picking and fruit pressing—even using the Etruscan wine stones to squeeze out the juice by foot—before studying for the sought-after international wine knowledge qualification. Chablis, Chateauneuf du Pape, Barolo, Rioja and many more tastings are on the table, alongside the castle’s own ethereal wines, plus plenty of opportunities to explore the local region. See www.potentino.com for further details and to sign up.

While visiting the castle, marvel at the painstaking restoration project accomplished by the estate’s owners. Dating to 1042, when the stronghold was the property of a certain Count Pietrone or Pepone, the Greene family acquired Potentino in 2000.

“The castle was a complete wreck when we found it,” explains Charlotte Horton. “The roofs were falling in, the doors and windows were in bits and pieces, rooms full of bottles and old mattresses. It took our team at least two weeks to clear it out before we could even start working out how much there was to do. There was no plumbing or electricity, so bathrooms were quite a novelty for the building. The loo we found was a medieval hole with a long drop to a cesspit at the bottom of the tower!”

Room by room, the family renovated the eleventh-century fortress, saving the colours and designs they unearthed along the way. Only local, traditional natural materials were used, such as terracotta, peperino (volcanic stone), chestnut wood, earth pigments and oxides for colour and whitewash. Old beams were cut and used to face newly constructed doors. Coach bolts were secured instead of modern screws. Rusty hinges were a must, not shiny brass or chrome.

Sip wine, gaze at the exhibition, learn something: Castello di Potentino won’t let you leave until the ancient edifice has enthralled you by its Etruscan essence.

---

**SEGGIANO / Helen Farrell**

**HARVEST AND MORE**

September is a sublime month to visit Castello di Potentino, and unusually there’s a taste of Southern Spain in the offing.

---

**The White Cottage Bakery’s Tuscan Baking Retreat**

Helen Underwood from the White Cottage Bakery was recently a participant at Terroir Tuscany last November and we immediately knew she would be back at Potentino before too long.

Helen has devised this wonderful week of hands-on baking and all things yeasty. Come and get kneading! Master the art of Italian bread making! It is going to be a brilliant week.

From Thursday, October 31 to Thursday, November 7

booking potentino.com  
information whitecottagebakery.com
A new look for a centuries-old wine estate

Hot on the heels of the success of desired destination wedding venue Villa Medicea di Lilliano and the recent opening of urban luxury apartments Peruzzi Residences in Florence’s Santa Croce quarter, now the Malenchini family have rebranded their wines.

Contemporary while retaining Italian refinement, the updated sleek labels are an outward expression of the modern direction embraced by the Malenchini family, who have been producing award-winning wines in the hills near Florence for over a century. The fresh and fun packaging is proudly emblazoned with the logo of the Chianti Colli Fiorentini wine consortium as well as the estate’s crown-topped flag emblem.

The contents inside the bottle evolve all the time as quality comes from years of expertise and experience. From the cherry-scented Chianti DOCG to the bold Super Tuscan IGT Bruzzico and luscious Vin Santo patiently aged in small oak barrels, September is a stellar month to explore the Villa Medicea di Lilliano Wine Estate. Experience the grape harvest among the berry-heavy vines, explore the ancient cellars on the winery tour and savour tastings in the quintessentially Tuscan wine shop.

The cooking class experience in the villa’s historic kitchen is a memorable activity as Italian mamma Monica shares her family recipes for typical Tuscan dishes, such as fresh pasta and tiramisu.

Don’t miss the free Sound Stations Jazz Concert on September 15. Starting at 9pm, Nicola Vernuccio and Claudia Tellini will perform a repertoire that resembles a long, delicate weaving of fragments: operetta, musicals, jazz, jewels of African and Mediterranean traditions, and spiritual music, which are anything but predictable. During the evening, guests will be able to taste and purchase the new-look Malenchini estate wines.

Villa Medicea di Lilliano
Via Lilliano e Meoli 82, Grassina, near Florence
www.medicivilla.com
IG: @villamediceadililliano
FB: @villadililliano

Peruzzi Urban Residences
Piazza dei Peruzzi 4, Florence
www.peruzziresidences.com
IG: @peruzziresidences
FB: @peruzziresidences

Monica shares her family recipes for typical Tuscan dishes, such as fresh pasta and tiramisu.
RUFFINO & COOKSTOCK
THREE DAYS OF FOOD, WINE, MUSIC AND MUCH MORE

PONTASSIEVE
7 - 8 SEPTEMBER 2019

The historic Ruffino cellars open especially for the occasion, the site of wine production in Pontassieve since 1877.

SATURDAY AND SUNDAY FREE WINERY TOUR AND WINE TASTING FROM 3 PM TO 8 PM

Entrance from Via Aretina, Piazzale Ruffino 1 - Pontassieve

www.facebook.com/ruffinowines
SLICED SIRLOIN*

ROCKET SALAD & PECORINO CHEESE
with extra virgin Tuscan oil   15

CARAMELIZED ONIONS
with extra virgin Tuscan oil   15

BLACK TUSCAN TRUFFLE
with extra virgin Tuscan oil   18

FAVA BEAN CREAM
with extra virgin Tuscan oil   16

* many other meat specialities are available

Open daily from noon to midnight
Via de’ Ginori 24r - Florence
Reservations: Tel. 055/294065
Classifieds & Bizzards

THE BEST WAY TO GET AND FIND WHAT YOU NEED

Seeking but not finding? If English is your first language and Florence is where you live, you might find what you’re looking for in our classifieds. Need something? Submit a classified online at www.theflorentine.net/submit-a-classified/

ACTIVITIES & CLASSES

Art & Academic classes
Teacher Academy: Invest in yourself! The best-rated teacher training course provider in Europe is in Florence! The Academy offers short term (1-2 weeks) professional development courses for teachers. Our courses are offered in 14 European cities. 99% satisfied. Register with us! E-mail: teachertraining@europa.eu www.teacheracademy.eu +39 055 247 9995

Learn at Cartavetra: weekly session Contemporary techniques (MON. 6-9 pm), exploration of art techniques using tools of daily life: Illustration/ Monotype (TUES. 6-9 pm WED. 10 am–1 pm); creativity development through monotype, stencil, collage; Engraving Techniques (WED. 6–9 pm), lessons in plate making, basic inking and printing. Email: contact@cartavetra.org tel. 340 0792 997, www.cartavetra.org

Kids Activities and courses
New bilingual school, Borgo San Lorenzo Now accepting applications for the new school year! Interesting partnerships with both local and international schools, exciting curriculum, and lots more! From 5 years old through middle school. Professional, qualified teachers. Part time options and distance options available for homeschoolers. Contact us for more details. Tel. +39 055 8495765 E-mail formazione@centrostudimugello.it www.centrostudimugello.it

Language classes
Speaking Italian With Valentina Experienced Italian Tutor offers individual/ group classes at any level and age. I want to help you feel confident and learn Italian quickly and proficiently. We can personalize the lessons to your goals. I’ll provide you with all the material. Lessons are available at either my location, your home/workplace, or by Skype: my timetable is flexible as suits your needs. FB page: Speaking Italian In Florence With Vale Tel. +39 3398124465 www.speakingitalianinflorence.com

Italian lessons/cultural lessons
I’m Roberta, a qualified, experienced and motivated Italian teacher. I offer Italian lessons/cultural lessons, based on my long experience and passion for helping others learn. Beyond my qualification, I’m dedicated to showing my students the empathy and guidance needed for learning. Write to me for information, reviews, prices. Roberta: classes.itinerary@gmail.com

SPEAK ENGLISH WITH CONFIDENCE
Intermediate, academic, business and conversational English. One-on-one or small group. Themes, complemented by vocabulary, grammar. Energetic instructor: native speaker, 17 yrs university-level teaching. Get in touch for a free half-hour meeting, Central Florence. Tel. 366 242 9229 Email: laborbino8888@gmail.com

Italian lessons for all levels
Italian teachers with university degree in Italian Language and Literature, offer private one on one as well as group Italian lessons for all levels, classes focused on practical skills. In short: for all tastes – tailor made – just how you want it. We have a vast range of experience with people from different cultures and language levels. Enjoyable, fun and interactive lessons that show results! 25 Euro for a lesson. Call/send a message 334/1976666 or 349/7806685. E-mail: celleachers@yahoo.it

Qualified English Teacher
To improve your grasp of the English language regardless of your age or current level of English get in contact with me. I hold the certificate in Teaching English to Speakers of Other Languages. For many years, I was the Global Vice President of Public Relations and Marketing Communications at The Economist newspaper in London, I hold a Masters degree in Art History from The Courtauld Institute. My Bachelors is in Law, Call me on 389 253 9949 or E-mail: charless-barber@aol.com

School of Italian language and culture
Learn Italian in a beautiful innovative school in the heart of Florence. Classes for standard Italian, art history, music & theatre, food & wine and more. Maximum 8 students per group. Extracurricular activities to live the city like a Florentine. Tel. 055 2741464 www.italianer.it

Earn a TEF Certificate. Train to teach English as a foreign language. New courses monthly - 4 weeks, 12 hrs, 10 hrs teaching practice. Graduate credits offered towards a master in TESOL. Via Lunga Florence. E-mail: roberta@valuntingua.org Tel. 055 283161 www.cteflitalike.com

Tours & group activities
Discover Hidden Florence Tours
Join Linda Sansano Higgins, Nationally Licensed Italian Tour Guide, and take a journey through Florence like never before. Discover the Hidden Secrets that Florence has to tell from Florence’s Roman Origins to Saving Florence’s Art during WWII. Private Museum, Walking Tours and Artisan Demonstrations; tailored to your individual interests. Available September and October 2019. Tel. 393 314407113 - DiscoverHtt.com Email: artistasansano@gmail.com

Artvilla, the Original & Best Tours
Fully-licensed and insured and based exclusively in Florence for over twenty years, we are the most widely recommended tour company in Florence. We work with amazing experts, offering high quality small group tours and incredible events. Our team provides outstanding customer care. We have fabulous new experiences on offer including Florence’s first Learn to Cook a Florentine Steak Experience. Use the coupon code: “Florentine” on our site to get a great discount! Tel. +39 055 2645033 Email staff@artvilla.com www.artvilla.com

Cooking with Carlotta: live like a local Customized cooking classes for individuals or small groups in a traditional Italian kitchen, using local fresh ingredients and my grandmother’s cherished recipes. For more information please WhatsApp me or visit the website. Tel. +39 329 0941506 www.cookingwithcarlotta.com

Tuscan Culinary Tour: Wine and Olive Oil Villa Medicea di Lilliano boasts more than 100 years of winemaking, and a centuries-old tradition of Italian olive oil production. Guided tours are available any time of the day to tantalise your taste buds with a culinary tour and tastings of our award winning wine and Extra Virgin Olive Oil. Tel. +39 055 642602 info@medicivilla.com www.medicivilla.com

Cooking in Florence
Private hands-on cooking class and wine and olive oil tasting in Central Florence. We’ll be cooking a complete menu with fresh and seasonal ingredients. The chef is available for market tour and food experience. Service of Personal chef in villa or catering. You’ll have an unforgettable experience! Tel. +39 338 6248098 www.cookinginflorence.it

Various classes
Writing wizardry.
Edit your MS (fiction or non-fiction), find best techniques, hone skills to keep readers turning the pages. Meet for free half-hour consultation. Central Florence. (39) 366 242 9229 E-mail: laborbino8888@gmail.com

HOUSING

Housing for rent
Luxury Loft in Santa Croce square Wonderful apartment in the centre of Florence, in Santa Croce square, the heart of Florence night life. The apartment is newly renovated with high quality finishes and fittings, completely furnished, with 5iE LCD TV and Wi-Fi internet connection. Rent from 6 to 18 months. Available from 16th Sept! My mobile is +393471926217 E-mail: info@florencelofts@gmail.com

Vacation rentals offered
Apartment for 2 months
Bright, airy small apartment with a very old cat for rent in zona Giovanni from 11 September to 11 November. On second floor, with a balcony, washing machine, microwave and induction stove. 350 eu/month. Please only enquire if serious, clean living and wanting it for both months. Tel. 3400907523 E-mail: kathy.purkiss@gmail.com

JOBS

Child care & Au pair
Baby sitter English native speaker
Florentine family looking for an English mother tongue baby sitter for 2 kids (8 and 3 years old). Reading capability in defining work hours. A basic understanding of Italian is needed and experience in managing kids. Please email daniello.gianni@gmail.com Tel. 39340251118

www.centrostudimugello.it • Piazza D’Azeglio 20 • info@centrostudimugello.it • 055 0118558

FOTOGRAFIA, GRAFICA E VIDEO

FIRENZE

CENTRO ITALIANO

ARTE E PRODUZIONE ARTIGIANALE

FOTOGRAFIA, GRAFICA E VIDEO

ITALIAN LANGUAGE AND CULTURE

September 2019 | Florence 259 | 35
Looking for an Experienced English mother tongue babysitter to play with my 4-year-old daughter for two/three days a week, occasionally on Friday or Saturday night. Trustworthy, patient, loving and creative. Location Porta Romana. Tel. 328/8593078 E-mail: miltimonini@gmail.com

LONG-TERM BABYSITTING & EVENTS
MyTata Inglese is an association that connects families with babysitters. I am looking for motivated NATIVE English speakers to join our community of babysitters. We organize weekly labs and dynamic groups individual babysitting. While we are happy to work with students, we have a preference for those staying longer terms. We encourage babysitters to share their hobbies with the children staying longer terms. We encourage babysitters to share their hobbies with the children.

Job offered

English teachers
Do you speak English & want to work in beautiful Florence? Looking for willing children & need casual & flexible work? Come and join the Labsitters team! Our start-up company helps local kids learn English and have fun with games, arts & cooking classes. We want young, energetic English speakers (minimum 2000-2500 words/year) to join us in Florence, Pisa & Prato. E-mail: hr@labsitters.com

Content Editor US mother tongue
We are looking for an American mother tongue Content Editor to join our team at our office in Florence to add deals and offers on our coupons website BravoDeal.com. No remote job. Full time needed. Available from now. Please send us your CV with photo. Tel. 055/216560.

Dynamic individuals to join our team!
International store in the center of Florence looking for dynamic individuals to join our team! Must be fluent in English and very outgoing. We need creative, motivated and professional volunteers. Must have weekend availability. Please email us your resume at mytatainglese@apollogroup.com. Note: We will require a letter of recommendation prior to introducing you to our families.

Child care & Au pair
Child care & Au pair

Legal & consulting services
Legal-Tax-Technical Consultants
SBF Consulting is a firm providing through its circuit, Accounting, Tax, Legal, Notarial and Architectural services. Our team provides services in due diligence and assistance for Real Estate purchases/sales. For further information contact: Dr. Tommaso Sanfrancalci, Via dei Sette Santi 53, 50131 Florence, T055-5000850, E-mail tommasosanfrancalci@sbfconsulting.eu

Medical and healthcare services

Your dentist in the Centre of Florence.
We take care of your mouth and of those headaches, back and neck pains provoked by posture, and bad diet. Dental office, via Sassetto 6, Tel. 055 215414, call for quick appointments 333 9565550.

Clinical Psychologist

Italian Clinical Psychologist in Florence, practice in English, French, Spanish. Long term experience in therapy for anxiety, panic, depression, as well as cross-cultural couples therapy and study-abroad student counselling. EMDR Expert for trauma, behavioural dependencies. Work with emotions in order to get quality of daily life. Dr. Paolo Molino, Via Verdi 7. Tel. 3311604726 paolomolino@gmail.com www.paolomolino.com

American Psychotherapist

Dr. Mary Ann Bellini practices in Florence at Lungarino Celini 25. She is available for individual, couple, and family therapy. Dr. Bellini is well known in the international community for her experience in counseling with study-abroad university students and cross-cultural couples. In addition to therapy for depression, anxiety, and panic disorder, she is also an expert in hypnotherapy for trauma, chronic pain, and disordered eating behaviors. Your mental wellness is an important priority. Tel. +39 339/5705988 msnmaryasan24@gmail.com

New osteopathy in Florence

Osteopathy

Spine and body to heal itself. Discover optimum health to enjoy your busy lifestyle. Boost energy, increase stamina, be your best self. English-qualified homeopath treats anxiety, stress, back, joint & skin problems, Offers detox, balance and path to vitality. Get in touch for a free half-hour meeting. Central Florence. Tel. (39) 366 242 9229 E-mail: robbinshomeopathy@gmail.com

Food addiction
Do you find comfort in food? Do you eat out of boredom/anxiety/frustration/disatisfaction? Do you understand what you should and should not eat, but simply lack the willpower to follow through? Do you have diet relapses? What if the problem was simply an addiction? I work with you to get the ‘know how’ needed to increase your willpower, because addiction is not a moral failure or a weakness. Addiction is a disease of the brain that needs to be accepted, understood and confronted. Your willpower will automatically increase as your addictions wane. Service covered by insurance companies: HTH, CIGNA and others. Dr. Sana Barada, Roma no. 4, Florence. I can work with you at my facility in the heart of Florence or ONLINE. Text/ WhatsApp: +39 3335447043. info@sanaference.com www.sanaference.com/cm/reiki

Reiki Healing in Florence
Reiki is a Japanese energy healing technique used to relieve stress and stress-related conditions; reduce chronic pain; remedy sleep/fatigue issues; rebalance emotions, & restore your body to a state of well-being. 1-hour sessions with Certified Reiki Master & ESO RYT in Florence center. English & Italian. Tel. 347/8080437 info@tuscanelness.com www.tuscanwellness.com
WE CARE FOR YOUR WATER

Over 1.3 billion euros invested from 2002 to 2021 to provide you high-quality tap water and restore clean water to the environment. Publiacqua, your everyday water.
The Cascine quickly became the ideal setting for ex-pats, nostalgic for the sports and pastimes they enjoyed back home; here they sought to recreate them. The first race horse meeting was held in the park in 1852 at the racecourse organized by the fabulously rich Russian count Anatole Demidoff and the Società Anonima Fiorentina. In 1859, a shooting range was created, followed several years later by clay pigeon shooting facilities, and in 1870, a club of velocipedists, or speed cyclists, was inaugurated, using a flat dirt track until, in 1894, it was transformed into what is still the concrete velodrome for bike races.

With 30 founding members, some Florentine and others English, the Florence Tennis Club was founded in 1898, the fifth club to become part of the Italian Lawn Tennis Association established in 1894. Games were initially played on the grass until two clay courts were built. At the time, nets, posts, rackets and other equipment were furnished by the Anglo-American Supply Stores in via Cavour. The men’s dress code on court was modelled on the English cricket style, whereas for women—club membership was open to them from the very beginning—the required style was rigidly Victorian, meaning they were encumbered to play in long skirts, tight bodices and vexatious hats. Tournaments were held for men from 1900 and for women—beginning—the required style was rigidly Victorian, whereas for women—finding a place to see and be seen, especially among the aristocracy and the ex-pat community. Even Queen Victoria in her carriage could often be seen there when on holiday in Florence.

Originally the largest park in Florence, the Cascine was a Medici hunting and farming estate, which passed to the grand duchy of Lorraine with the death of the last Medici in 1737. Although it had occasionally been open to the public for special events during the 18th century, it only became an actual public park during the brief reign of Elisa Baciocchi, grand duchess of Tuscany and Napoleon’s sister; it continued to be so after the City of Florence acquired the property in 1869. By the late 19th century, the 18 hectares of woods, tall trees, shady paths and lawns became a place where the townfolk strolled, who gained easy access to the green space between 1880 and 1897 thanks to Florence’s original tramway, which linked the Cascine and the city centre (much like today’s tram to Scandicci). It was the place to see and be seen, especially among the aristocracy and the ex-pat community. Even Queen Victoria in her carriage could often be seen there when on holiday in Florence.

With 30 founding members, some Florentine and others English, the Florence Tennis Club was founded in 1898, the fifth club to become part of the Italian Lawn Tennis Association established in 1894.

Panatta, in addition to international stars including Ilie Nastase, Vitas Gerulaitis and Roy Emerson, Five Davis Cup challenges (in 1933 with Yugoslavia, 1958 with India, 1959 with South Africa, 1962 with Russia, and 1993 with Australia) were contested on the Florentine courts and, since 1976, the International “City of Florence” Juniors Tournament has been held there at Easter every year, whose winners include Jennifer Capriati and Roger Federer.

In November 2003, the Florence Tennis Club joined the prestigious Association of Centenary Tennis Clubs, one of the 7 Italian clubs and only 79 clubs worldwide that are over 100 years old. Today, this verdant and tranquil oasis comprises 560 members, 10 red clay courts, two padel (a cross between tennis and squash) courts and a football pitch. The men’s and women’s changing rooms are in the clubhouse, although the small wooden hut used for that purpose when the club first opened can still be seen on the grounds. The clubhouse also houses two card rooms and a reading room with a bar.

In the 1950s, a glass-enclosed restaurant was added and, during the summer, another restaurant is open near the swimming pool built in 1939 by Gherardo Bosio, a major exponent of Italian rationalism architecture. A well-equipped gym and sauna were made available to members in 2011. Professional tennis coaches teach courses, from beginners to advanced, for youths and adults from September until June, while summer camps are organised for children and adolescents between the ages of 4 to 16.

From July 18 to 21, 2019, the Florence Tennis Club proudly hosted the 7th International “City of Florence” Wheelchair Tournament with about 40 competitors from Italy, Malaysia, Australia, Colombia, France, Austria, Spain, England, Turkey and China, an important date on the international calendar for disabled athletes and for the city. Prior to this, the Florence Club hosted two national wheelchair tournaments in 2011 and 2012, as well as an earlier international wheelchair tournament in 2013.

This month, excitement among spectators is already mounting as tennis fans flock to the Cascine to watch the revived second edition of the Florence Tennis Cup – Tuscan Airports Trophy, as part of the ATP Challenger Tour. From September 21 to 29, the tournament will take place at the Florence Tennis Club with national and international players vying for 75,000 dollars in hospitality and prize money.
YOU’VE NEVER SEEN STUDENT ROOMS LIKE THIS.
ROOFTOP POOL, GYM AND BIKE INCLUDED!

JOIN OUR OPEN DAYS (FROM 5PM)
6 SEPT - CLASS FROM OUR RESIDENT DJ
11 SEPT - “DELICIOUS & QUICK” COOKING CLASS

BOOK YOUR ROOM AT THESTUDENTHOTEL.COM/FLORENCE
Enough of Museums, Churches and Crowds?

Join us in the tranquillity of the countryside for a full-day bike/vespa tour.

www.tuscany-biketours.com
www.tuscany-vespatours.com

MEETING POINT  Our office is located on via Ghibellina 34-red, 3 minutes walking distance from piazza Santa Croce.

DEPARTURE TIME  10AM (Please be at our office 30 mins prior to departure).