d so well known that they
out (To use design
e could say here that they
ods of "new
)" here, meaning that the
products' sophistication
semi-artisanal quality
essarily large quantities
r underground visitor
n between visions that
from American
eCorbusier (the
al tanks full of
ne that are held in
nple industrial
and curiosity for the
actual wine cellars,
ids of barrels are at rest.
tects kept the pre-
d structure and
th a composition of
supported by steel
w the visitor to peruse
continuously changing
ne walkway leads to a
oned, glass-fitted
tasting is carried out by
e aficionados.
d dreamer, influenced
of odors, the lights and
sound of water
geometrical fountain
ough a Scarpa-like
r, might feel like the
e's story *The Cask of*
ly a very magical and
of it. At the end of the
poor Fortunato's
as a victim of
nge, he or she will
ith his or her other self
de in the light of day,
neantime will have
ne complex's
d through the herb
s fragrances;

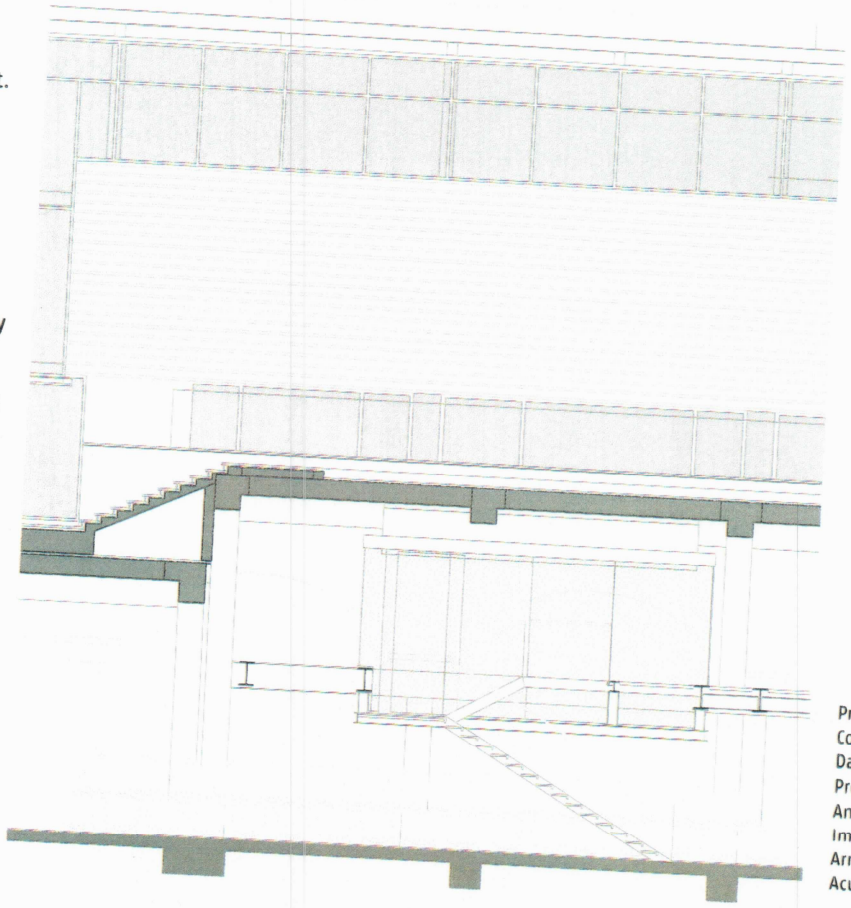
prepared with fanatical care and composed as if they were actual objects of design. This is done by a young cook, Donato Episcopo, who was born in Switzerland but who is extremely Italian, and whose curriculum states

Pagina a fianco: due vedute della zona ristoro. Sotto: sezione della Cantine con barrique al piano terra e scala di accesso ai soppalchi

the unstable ecological balance of Mother Earth. Who only asks to not be excessively disturbed, in order to continue allowing the bizarre human race to take pleasure in the delights of existence, as real or imaginary as that existence might be.

Facing page: two views of the restaurant area. Below: section of the production area with barrels on ground floor and the stairway to the upper levels

TUFO
DEI FEUDI
DI SAN
GREGORIO
2004



Progetto/Architect: Hikaru Mori, ZITO+MORI
Collaboratori/Collaborators: Chiara Rusconi, Damiano Deiraghi
Progetto strutturale/Structural engineering: Antonio Capaldo
Impianti/Technical systems: Martino Cipolletta
Arredi/Interior design: Lella e Massimo Vignelli
Acustica/Acoustics: Nello Coppola