



PROTAGONIST / OWNER

THE SEA INSIDE «TO INDIA»

A passion for the sea, boats and the pleasure of sharing unique locations, in the company of a glass of fine wine. Conversing with the shipowner of Ferretti Yachts 850 *To India*

Here above, the Ferretti Yachts 850 'To India'; adjoining page, the shipowner alongside with a bottle of Krug Grande Cuvée 166ème édition: both sweet and savoury dishes go well with all the eminences and hence marvellously with Champagne, a wine for the whole meal, for its structure, for its creaminess, and for its sensations of freshness.



} His love for boating has lasted more than twenty years and has found happy moorings in Ferretti Yachts, a leader in the flybridge segment for 50 years

SHOULD YOU HAPPEN TO MEET HIS FERRETTI YACHTS 850 OFF THE COAST OF ONE OF THE 147 CHARMING LITTLE ISLANDS OF THE KORNATI ARCHIPELAGO IN CROATIA, KNOW THAT HE IS DOUBLE HAPPY. BECAUSE IT MEANS THAT THE OWNER OF To India (India is also the name of the cute and easy-going Yorkshire terrier scuttling around on board with all the confidence and experience of an old salt) is indulging in his passion, sailing, and because he is in what he defines 'a marine and terrestrial paradise'. He is a logistics entrepreneur and exponent of the banking world. His love for boating, which has driven him for over 20 years, has found happy moorings in Ferretti Yachts, "thanks to my relationship with the dealer (Michele Giacometti and his Italian Yacht Store) and to the relations of esteem and trust that I have managed to create," he is eager to clarify. He sails as often as he can, and when he stops, he drops anchor in the bay or moors in the harbour: "Of course, out in the bay is more spectacular and you are in contact with nature, when I'm in the bay I try not to be too isolated; the marina has its advantages, obviously, but it obliges you to return to port at four in the afternoon," explains the shipowner. His Ferretti Yachts 850 is moored in one of the most important ports in the North Adri-

atic, as well as the headquarters of the Ferretti Group for this area. Croatia, Montenegro and Greece are his favourite destinations, with the Kornati as the icing on the cake: "Gorgeous bays and emerald-green water." When he has time enough to allow himself a three-week cruise, he ventures all the way to Apulia, Greece or Sicily, but he is happy to be a weekend sailor, too, despite the fact that this can be more demanding than



Here above, the spacious and scenic flybridge. Top of page, left, the shipowner and his wife enjoy a glass of white wine; right, an excellent end to a meal: a Romeo Y Julieta Cuban cigar and a Delamain Cognac. Other page, the wines that the boat cannot be without: «To India» has an air-conditioned cellar with 36 bottles plus at least 50 stowed in lockers.



THE EXPERTS' OPINION

Graham's 10 Year Old Port. Aged in oak barrels in the cellars of Vila Nova de Gaia, it has an intense amber colour and complex aromas that recall blood oranges and walnuts. Rich and profound, with an extremely mellow and spicy finale.

Cognac Delamain Dry X.O. From the noblest area of Charente, it showcases what more than 20 years of ageing. Elegant and sophisticated, with aromas of citrus marmalade and floral notes, it reveals great breadth, with notes of vanilla and liquorice. It combines fullness with lightness and harmony.

Bralda La Monella. A flamboyant Barbera with a lively fizz, slightly sparkling. Fragrant aroma, irrepressible and vinous, with several nuances of red fruit. An extraordinarily vivacious and very fresh flavour, good body and mellow substance.

Castello di Nerve Pinot Nero. Hints of small fruits well amalgamated with spices and whiffs of aromatic mountain herbs. Elegant and persistent, with tannins that support it without being invasive.

Scagliola Moscato d'Asti Voilo di Fardale. It brings to mind the reminiscence of a butterfly's delicate flight as it dips and swoops through a world of colours and ethereal fragrances. A bouquet of mountain flowers, sage and rosemary, and a strong and original personality with a hint of lime, ripe fruit.

Podini Colla Bianco del Drappo. An elegant aroma for the perfect fusion of the finesse of Nebbiolo with the volume of Dolcetto. A repertoire of spicy and vinous notes, typical of the two varieties blended in maturity. A blend that surprises for its versatility and ageing potential.

Secondo Marco Amarone della Valpolicella. Remarkably fruity, with spicy notes and hints of vanilla. Reveals itself as dense and intact, accompanied by aftertastes of red-fruit jam and roasting.

Antica Torino Vermouth Rosso. Crystalline amber with refined coppery finishes. Sweet notes of vanilla make way for citrus fruits, Artamisa, rosemary and thyme. Broad and silky, nicely spicy, and masterfully played out on freshness.

Melon Anselmet Chardonnay Valle d'Aosta. With its golden-yellow colour, it is enveloping to the nose, giving sensations of white melon, white flowers and camomile. Juicy, toned and crystalline, with a truly continuous and tenacious closure.

Ernes Pavese Blanc de Morges et de la Salle. A straw-yellow with golden glints, accompanied by notes of aromatic herbs, flowers (hawthorn), white fruit (Williams pear) and a spicy note of white pepper. No end of mineral tang and savouriness.

Castello di Gabbiano Grignolino. This wine has a delicate ruby red with orange reflections, followed by floral hints of roses and violets before veering into cinnamon and liquorice. Dry, balanced and with striking persistence.

Elio Perrone Tasmorcan Barbera d'Asti 2017. Purple-red, fresh and savoury, with notes of cherry, plum and blueberry. Excellent with cold cuts.

Krug Grande Cuvée 166ème Edition Pin. Elegant and persistent perfume. A bouquet of aromas recalling toasted bread, hazelnut and nougat, then apples, dried fruit and almonds, marzipan, and honey. Rich and fresh, spicy and citrusy.

La Scolca Gavi del Gavi Elchetta Nera. Vivacious and intense, surprisingly fresh. The nuances of flint, almond and walnut sagely evolve over time: a wine with a childish spirit but an adult heart. Wonderful as an aperitif and throughout the meal.

La Scolca Gavi. Fresh and dry wine, characterised by a rather pronounced acidic vein, it is great with appetizers, fish and seafood, and unbeatable with oysters.



} Lunches, dinners and aperitifs are enjoyed in the cockpit or on the flybridge with its canopy; but the best is at the bow, where there is utter privacy

tackling long distances. To give an example, the photo shoot and the interview you are reading were made on Monday, the day after the vessel had been caught at sea in a nasty storm: the shipowner, his wife and the crew genuinely had to race against time to be impeccably ready for the photo shoot.

Naturally, aboard the 850 adverse conditions are faced in complete safety so that you can relax to the full. Here there are guilty little treats everywhere on the plates and in the glasses that the To India's crew prepares with mastery: "Fresh fish rules," explains the shipowner, "but there are so many delicacies to be savoured at the table: lobster and sea urchin, especially when I am in Kornati, but also homemade pasta. Lunch, dinner or aperitifs are all to be experienced and relished, often eaten in the cockpit, but also on the fly bridge with its canopy: the best, though, is at the bow, where there is another canopy, and total privacy." While ingredients such as fish are purchased fresh on the spot, as a rule, wine is 'brought from home': "Aboard we have an air-conditioned cellar with 36 bottles that are always ready at the ideal temperature, and another 50 stowed in lockers. Champagne and white wine for the most, even if my

wife and I find Pinot noir a seductive combination with fish for the palate." Life, and nautical miles, flow pleasantly by aboard To India, bestowing emotions and magic, thoughts and reflections faced with the majestic magnificence of the blue, in accordance with what a consummate navigator like Christopher Columbus wrote in his ship's log: "Language is not enough to speak nor the hand to write all the marvels of the sea".



Here above, an other excellent end to a meal: Antica Torino Vermouth Rosso and Cantuccini. Vermouth is a wine that is aromatized and fortified by maceration in alcohol with herbs and spices (leaves, flowers, roots, bark, etc.). It's made up of 75% white or red wine of Italian origin: It can be white, red, rosé, dry or extra dry. Top, Ferretti Yachts 850 «To India». Other page, the shipowner with his wife and their Yorkshire terrier India.

