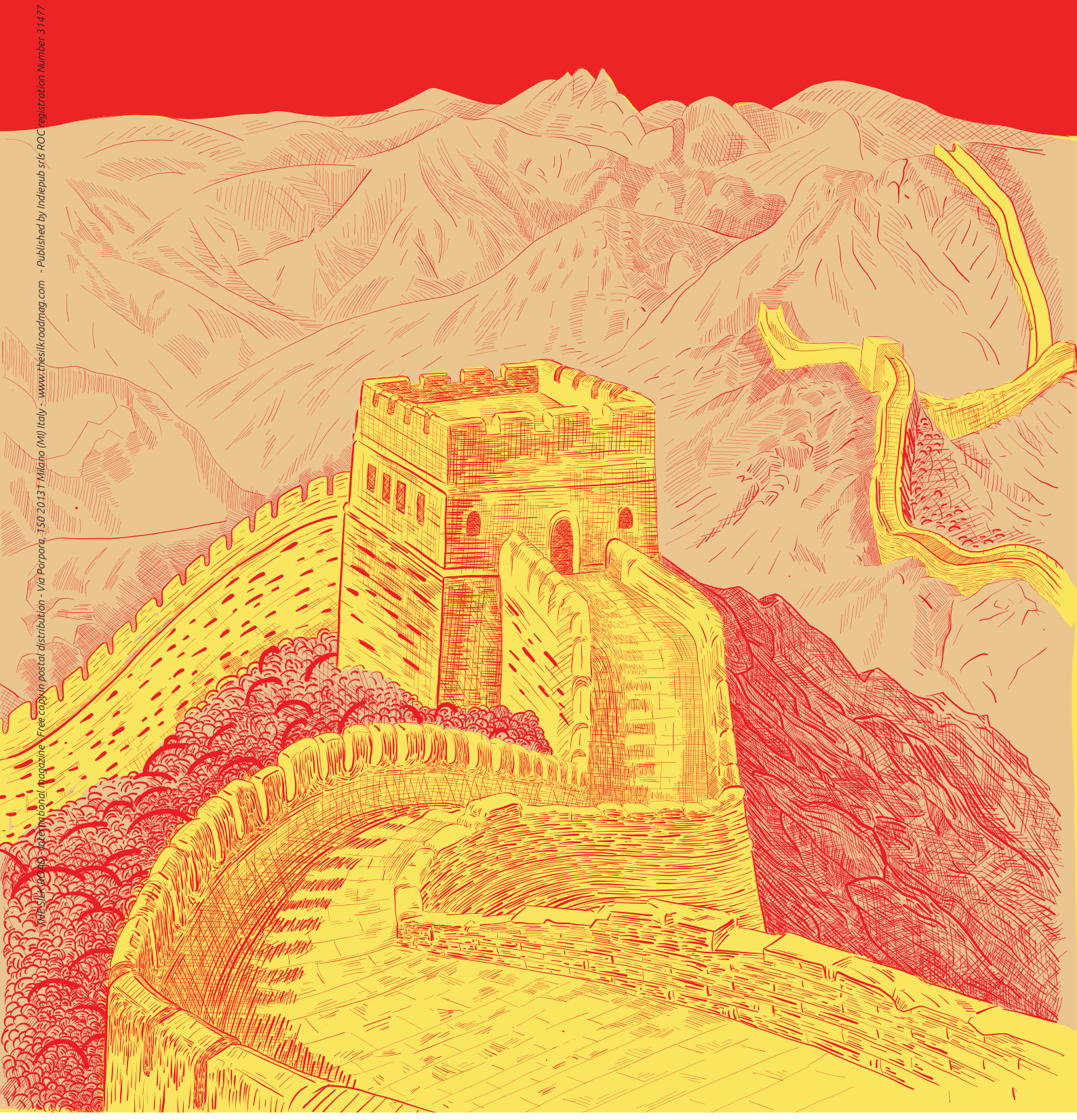


丝绸之路

The Silk Road

LA VIA DELLA SETA

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WINE
葡萄酒

采访

Jessica Rocchi

An interview with.. Jessica Rocchi

Jessica Rocchi 相遇，她是一位年轻而才华横溢的侍酒师，在短短几年内已经成为意大利侍酒艺术的国家级参考。她与我们分享了她作为主管和侍酒师的经历，源于她对葡萄酒行业的深深热爱。她为我们提供了有关食物和葡萄酒搭配的宝贵建议，并解释了她多年在意大利最著名场所积累的观点。

现在，您是米兰Andrea Aprea餐厅的首席侍酒师。您是如何担起这一重要职位的？迄今为止，您都经历了些什么？

1994年，我在佩鲁贾出生。从阿西西酒店管理学院毕业，获得三级AIS文凭后，我开始在Borgo Brufa Spa&Resort餐厅接受专业培训。正是在AIBES、Flair Academy和Campari Academy等著名学院学习高级课程时，我开始在调酒领域积累经验。米兰的米其林星级餐厅ViVa是我的职业起点。在这里，我有幸在Viviana Varese的指导下工作。我先是做助理，然后成为首席侍酒师和调酒师。2019年，我获得加入Andrea Aprea VUN餐厅的机会，成为团队的重要成员之一。我渴望不断成长，因此，我来到了迷人的伊斯基亚，在那里我是米其林二星餐厅Danì Maison的侍酒师和酒窖经理。2022年，我回到米兰，在Andrea Aprea位于米兰的餐厅开始了新的旅程。我负责管理餐厅和酒窖的管理，对自己的工作始终尽心尽力。

Identità Golose最近将您评为“2023年意大利最佳侍酒师”，称您“无论是传统的还是极端的，您对所有葡萄酒的态度都很客观，并强调“只要威士忌和波特酒是好酒。那么是什么让您对葡萄酒或威士忌情有独钟呢？

“好的概念很主观，可能因人而异。就葡萄酒而言，“好”的定义可能取决于每个人的口味、偏好、经验和期望。对有些人来说，“好”葡萄酒的定义可能是

The Silk Road meets Jessica Rocchi, a talented Italian sommelier who, though the young age, has already become a national reference in the art of sommellerie. She shared with us her journey as a Maître and Sommelier, driven by her deep passion for the wine industry. She provided us with valuable advice on food and wine pairing and explained her perspective, gained through years of experience in Italy's most renowned establishments.

So, right now, you are the Maître & Chef Sommelier at Chef Andrea Aprea's Restaurant in Milan. How did you get to this prestigious role? What has been your journey so far?

I was born in Perugia in 1994. After graduating from the Hotel Management Institute in Assisi and obtaining my third-level AIS diploma, I started my professional training at the Borgo Brufa Spa&Resort restaurant. It was there that I started to cultivate my experience in the field of mixology while dedicating time to advanced courses at renowned academies such as AIBES, Flair Academy, and Campari Academy. My professional journey began in Milan, at the Michelin-star restaurant, ViVa. Here I had the opportunity to work under the guidance of Viviana Varese, working first as an Assistant and then as Head Sommelier & Bartender. In 2019, I then had the opportunity to join Andrea Aprea's VUN restaurant and became one of the key members of the team. The continuous desire to grow led me to enchanting Ischia, where I held the position of Maître and cellar manager at the two-starred Michelin restaurant Danì Maison. In 2022, I came back to Milan to embark on a new experience at Andrea Aprea's restaurant in Milano where I still manage the dining room and cellar with commitment and dedication.

Identità Golose recently named you as the "Best Italian Sommelier 2023," describing your attitude as "secular toward all wines, conventional or extreme" and emphasizing your great passion for whiskey and port "as long as they are good." So what makes a wine, or a whiskey, particularly good for you?

The concept of "good" is subjective and can vary from person to person. In the context of wine, the definition of "good" may depend on each individu-



指口味均衡、酒香复杂、酒体清晰、回味愉悦。对另一些人来说，好酒代表着与所属地区或区域的联系，酒就像那个地方的标志物。需要强调的是，“好酒”并没有一个普世定义。葡萄酒的魅力在于它的多样性、风格和品种的广泛性，每个人都能找到心仪的那一款。

今天的消费者通常倾向于选择有机葡萄酒。您个人是如何看待有机葡萄酒、生物动力葡萄酒和天然葡萄酒的？

近年来，消费者越来越注重选择对自身和环境都友好的产品，因此，有机葡萄酒的需求也在增加。我个人认为，无论葡萄酒的酿造风格如何，呈现在杯中的状态都应该是“恰如其分”。我所说的“恰如其分”是指酒杯中的葡萄酒清澈、透明、干净。然而，时至今日，有机/生物动力酒的标签仍然可能会吓跑一部分不熟悉这一类别的消费者，这一点不容忽视。事实上，在标明是有机葡萄酒之前，我更愿意讲述产品和生产者背后的故事，突出产区和葡萄的独特性。我认为，表明生产者对尊重环境和促进可持续发展抱有承诺至关重要，但同样重要的是，要在酒杯中突出产品的感官质量和对土地的真实表达。同时考虑到它们所代表的价值和所提供的感官品质，只有这样，我才愿意发掘、欣赏、推荐有机葡萄酒和生物动力葡萄酒。

al's taste, preferences, experience, and expectations. For some people, defining a wine as "good" may mean finding it to have balanced flavors, aromatic complexity, a well-defined body, and a pleasant aftertaste. For others, a good wine represents a link to the region or area to which it belongs, thereby making itself identifiable with a place. It is important to emphasize that there is no such thing as an objective definition of "good" that applies to everyone. The beauty of wine lies in its diversity and the wide range of styles and varieties it offers, enabling everyone to find their own personal taste.

Today's consumers are often oriented toward choosing organic wines. How have the guidelines for guiding a consumer to their choice evolved in this light, and what is your personal approach to organic, biodynamic, and natural wines?

In recent years, there has been an increase in the demand for organic wines, as consumers are increasingly focused on choosing products that are healthy for both themselves and the environment. Personally, I believe that wine should be "proper" in the glass regardless of its style of production. By "proper" I mean clarity, frankness, and cleanliness in the glass. However, nowadays, it is impossible to ignore that the organic/biodynamic label may still scare off a certain segment of consumers who are unfamiliar with this category. In fact, before specifying that it is an organic wine, I prefer to tell the story behind a product and a producer, highlighting the unique characteristics of an area and its grapes. I believe it is critical to convey the producer's commitment to respecting the environment and promoting sustainable practices, but it is equally important to highlight the organoleptic quality and authentic expression of the land in the glass. Ultimately, I am open to discovering, appreciating, and recommending organic and biodynamic wines, taking into account both the values they represent and the sensory qualities they offer.



您是否有注意到意大利葡萄酒和东方菜肴很搭？您认为哪种意大利葡萄酒最适合搭配炒菜等菜肴，或中餐中广泛使用的配料，如生姜、咖喱和酱油？

我确实有机会将意大利葡萄酒与东方菜肴搭配。考虑到炒蔬菜等菜肴或生姜、咖喱和大豆等配料时，几种意大利葡萄酒可能很合适。就炒蔬菜而言，与这道菜搭配的意大利葡萄酒是长相思（Sauvignon Blanc）。它的新鲜和芳香与一些蔬菜的甜味完美互补。我觉得生姜有一种令人愉悦的辛辣味，它能为口感带来独特的刺激。在这种情况下，Malvasia Friulana或是不错的搭配，这是一种花香浓郁的葡萄酒，与生姜的芳香调和得很好。至于咖喱和大豆，情况则有所不同。这是两种味道浓郁、香气独特的食材。在这种情况下，我更倾向于搭配结构良好且陈酿数年的白葡萄酒或红葡萄酒。然而，选择可能不仅限于葡萄酒，还可以扩展到茶或昆布茶，它们既有风味又有香气。然而，葡萄酒与食物的搭配仍然是一种主观和个人的体验，因此我鼓励大家尝试并找到适合自己口味和喜好的组合。

Have you ever found it particularly satisfying to pair Italian wines with Oriental dishes? Which Italian wines do you think would best enhance dishes such as sautéed vegetables, or ingredients widely used in Chinese cuisine such as ginger, curry, and soy sauce?

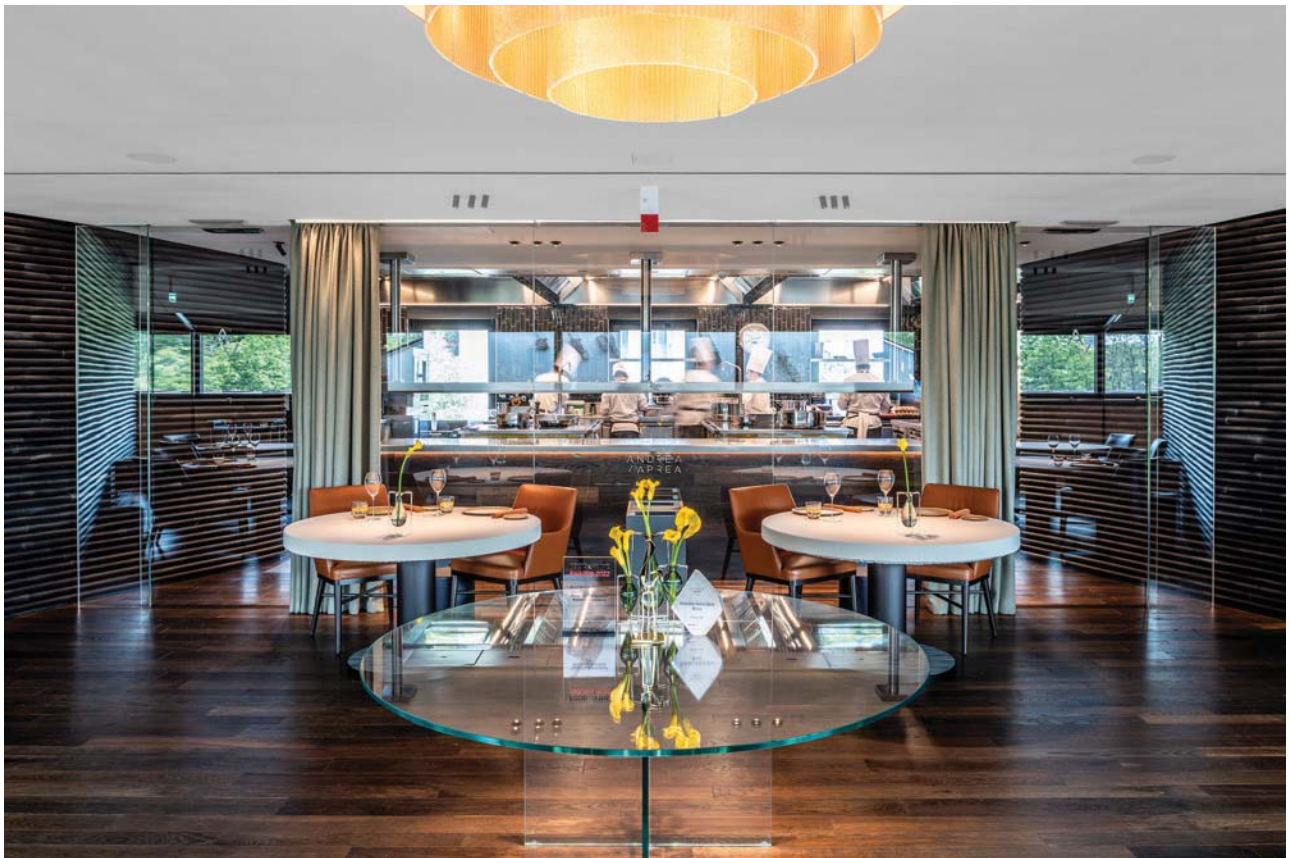
I have definitely had the opportunity to pair Italian wines with Oriental dishes. When it comes to making the most of dishes like sautéed vegetables or ingredients like ginger, curry, and soy sauce, several Italian wine options could be very interesting. For sautéed vegetables, an Italian wine that goes well with this dish is Sauvignon Blanc. Its freshness and aromaticity perfectly complement the sweeter flavors of some of the vegetables. I like to think of ginger as a pleasant refreshing spiciness that gives the palate a unique zing. In this case, an interesting pairing might be with a Malvasia Friulana, a floral and intense wine that harmonizes well with the aromatic notes of ginger. As for curry and soy sauce, the situation is different. These are two ingredients with rich flavor intensity and distinct aromaticity. In this case, I would prefer to pair them with white or red wines that have a good structure and have been aged for a few years. However, the choice might not be limited only to wine only, but also extend to tea or kombucha, which can offer an interesting combination of flavors and aromas. However, wine-food pairing remains a subjective and personal experience, so I encourage you to experiment and find combinations that suit your own tastes and preferences.

除了传统的意大利葡萄酒，您是否有机会探索鲜为人知或不太出名的产区的葡萄酒？在您的职业生涯中，最有趣的发现是什么？

来到米兰后，我有幸进入国际葡萄酒学校WSET (Wine & Spirit Education Trust) 学习。通过这段经历，我了解了世界上不同的葡萄酒产区和各种风格葡萄酒的酿造过程，这让我有兴趣深入探索。众多探索结果中，我尤其对南澳大利亚新鲜雷司令葡萄酒的酿造感到非常着迷，我认为它将雷司令葡萄的优雅与澳洲南部独特的地形相结合。此外，我还品尝到了来自南非的桃红葡萄酒，其酒体紧实饱满，酸度鲜活，芳香复杂。最后，我有机会品尝了智利内陆丰富的白葡萄酒，它们将结构、浓郁度和深度完美地结合在一起。这些经历使我扩大了知识面，对葡萄酒世界的多样性产生了浓厚的好奇。我很感激自己能有机会发掘和欣赏这些非凡的葡萄酒产品，我期待今后的葡萄酒探索之旅。

In addition to traditional Italian wines, have you ever had the opportunity to explore wines from lesser-known or less-celebrated regions? What are the most interesting discoveries that you've found during your career?

After arriving in Milan, I was fortunate enough to be able to attend the international wine school WSET (Wine & Spirit Education Trust). Through this experience, I had the opportunity to explore the different wine regions of the world and various styles of winemaking, which opened up a panorama full of discoveries. Among the many discoveries I made, I particularly found the production of fresh rieslings from South Australia quite fascinating, I think it combines the elegance of the riesling grape with the unique terrain of the country's south. In addition, I was able to appreciate the taut, full-bodied rosés from South Africa, characterized by vibrant acidity and aromatic complexity. Finally, I had the opportunity to dive into the rich white wines of inland Chile, which offer a unique combination of structure, intensity, and depth. These experiences have allowed me to expand my knowledge and develop a deep curiosity for the diversity that the wine world has to offer. I am grateful to have had the opportunity to discover and appreciate these extraordinary wine productions, and I look forward to continuing my journey of exploring the world of wine.



您对葡萄酒和侍酒师艺术有什么样的个人理念？您对葡萄酒的热情和您所掌握到的知识，您想向他人传达什么？

作为一名侍酒师，需要精湛而独特的技能，其中包括对葡萄酒的深入了解以及食物与葡萄酒的搭配艺术。对我来说，葡萄酒是一门艺术，它超越了简单的食物和葡萄酒的功能，是灵感和愉悦的源泉，是讲述一个地区、一个传统故事的载体。葡萄酒不仅仅是一款产品，更是连接我们与过去的桥梁。我抱有热情，我努力向每一位客人传达一瓶世界上最古老的饮品所蕴含的情感、历史和文化。每天，我都致力于传递葡萄酒世界的美丽、发展和变化。我想讲述每个酒标背后的迷人故事，分享每一口酒中的细微差别。我想告诉各位，抱有一种尊重和探索的态度饮用葡萄酒十分重要。



What is your personal philosophy regarding wine and the art of a sommelier? What do you try to convey to others through your passion and knowledge of wine?

Being a sommelier requires a refined and unique skill that involves in-depth knowledge of wine and the art of food and wine pairing. For me, wine is an art that goes beyond its simple food and wine function. It is a source of inspiration and pleasure, it is a vehicle that tells the story of a region, of a tradition. Wine is not just a product, but a bridge that connects us with the past. Through my passion, I strive to convey the emotion, history, and culture that reside in a bottle of one of the world's oldest drinks to each guest. Every day, I am dedicated to transmitting the beauty of the world of wine, its evolution, and constant transformation. I try to tell the fascinating stories behind each label, share the nuances that emerge from each sip, and emphasize the importance of enjoying wine with respect and awareness.



THE SILK ROAD

Jessica Rocchi was born in Perugia in 1994. Her journey began with her participation in AIS courses, where she obtained a third-level diploma. In addition to her experiences in prestigious restaurants, she attended academies such as AIBES, Flair Academy, and Campari Academy. In 2013, she became an essential member of Chef Andrea Aprea's team and currently works at his renowned restaurant in Milan as the Maître and Chef Sommelier. This year, she was awarded the title of Best Italian Sommelier by the web magazine Identità Golose.

Jessica Rocchi 1994 年出生于佩鲁贾。她的职业生涯始于参加 AIS 课程，获得了三级文凭。除了在知名餐厅的经验外，她还参加了 AIBES、Flair Academy 和 Campari Academy 等学院。2013 年，她成为 Andrea Aprea 主厨团队中不可或缺的成员，目前在米兰的他的著名餐厅担任主管和首席侍酒师。今年，她被网上杂志 Identità Golose 授予“最佳意大利侍酒师”称号。

