

VIVO

PICCOLE SCOPERTE



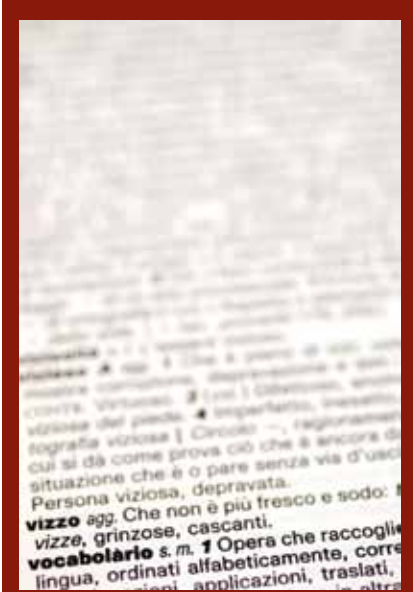
Equifera Icewine "Vidal"

The latest from world-renowned winemaker Donald Ziraldo. This beautiful 50-acre Estate was once home to champion racehorses in the 1950s and 1960s. The Equifera name is derived from "Equus Ferus," the binomial name for "Wild Horse," and exemplifies the spirit, grace and passion that are put into the making of this fine wine. All the Equifera wines are VQA designated and handcrafted to show the subtleties of the unique *terroir*.



The Oceana Collection from LilyJo

This Mediterranean Coral Bracelet from LilyJo is one of many pieces found in the Oceana Collection. Today's woman who wears LilyJo jewelry carries a piece of ancestry art that has been meticulously handcrafted by Italian-Canadian designer, Angela Margani. LilyJo handcrafted jewelry uses superior semi-precious stones, fine metals and selected beads. For upcoming events and ordering information visit www.lilyjo.ca *Also available through Licia's Boutique (Niagara)



Italian Courses at UofT's School of Continuing Studies

La Cucina Italiana: The first element of this course is to savour the deep relationship between food and culture by region, focusing on the symbolic nature of food through tradition and ritual. The second element will use the Italian language to focus on food-related vocabulary, and basic conversational Italian that directly relates to travel, eating out, reading recipes and menus, with abundant references to noteworthy wines and restaurants. This course is perfect for all lovers of Italian food and culture. Oct 10-Nov 28 Wed. 6:30-8:30pm www.learn.utoronto.ca



Casa Sana Certified D.O.P. Olive Oil

Using age-old traditions of handpicked, unfiltered, stone-pressed Coratina Olives, CasaSana produces exclusively with Villa Cappelli farm in Puglia. Its olive groves line the Via Appia – the same ancient highway built by the Romans 2000 years ago – and Casa Sana carries on the tradition by handpicking and milling. A low acidity extra-virgin olive oil that reflects the purest form of harvesting and milling olives – all done with agrarian pride and craft. Available at Bruno's Fine Foods and McEwans. For more info and direct order, visit www.casasana.ca

Photo by Debra Wong (@AtebyAte)



Student Discount at L'Espresso Bar Mercurio

School is back in session, and students get 20% off the food menu all year long. L'Espresso offers a diverse selection of made-to-order Panini, Insalate + a creative Italian-inspired breakfast menu complete with Scrambled Egg "Tramezzini." Voted by BlogTO as one of Toronto's top spots for Gluten-Free pastry, L'Espresso is all about quality ingredients and top-notch service. Located at the corner of Bloor Street West/ St. George Monday-Friday 7:30am - 7:30pm Saturday & Sunday 9:00am-5:00pm.