

# Querciabella

A man with a grey beard and glasses, wearing a dark suit, white shirt, and red tie, is smiling and holding a wine glass filled with red wine. He is standing in a cellar with several wooden wine barrels in the background. One barrel has the text "Agnicola Querciabella" and "760" on it. The background is slightly blurred, focusing on the man and the wine glass.

NEWS RELEASE

VEGAN DELIGHTS 2016 · NEW YORK

A Forum on the New Frontiers  
of Vegan Innovation  
*Hosted by Querciabella*



Querciabella  
FEBRUARY 11, 2016



KIM McCOY, J.D.  
BIG LIFE FOUNDATION.



JEFFREY KITTAY OF NEW FOOD ECONOMY  
AND GENE BAUR, PRESIDENT OF FARM SANCTUARY.



JUSTIN WORLAND, TIME; SEBASTIANO COSSIA CASTIGLIONI;  
AMY TRAKINSKI, VEGINVEST TRUST.



ROBIN D. SCHATZ, FORBES AND ALEXIS FOX, LIGHTER CULTURE  
WITH SEBASTIANO COSSIA CASTIGLIONI.



MICAH RISK, CO-FOUNDER OF  
LIGHTER CULTURE.

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## A Forum on the New Frontiers of Vegan Innovation. *Hosted by Querciabella.*

Sebastiano Cossia Castiglioni, international entrepreneur and owner/chairman of the illustrious organic and biodynamic Tuscan wine estate, Querciabella, hosted the first edition of Querciabella's Vegan Delights dinner series on January 28, 2016 at Exhibit C in NYC. The successful evening brought together thought leaders spanning various industries for a stimulating conversation regarding the intersection between veganism, environmentalism and business.

Cossia Castiglioni gathered like-minded friends, old and new – such as Vice President of the James Beard Foundation, Mitchell Davis; Co-Founder of REAL Responsible Eating and Living, Caryn Hartglass; Musician and Animal Rights Activist, Kirsti Gholson; Senior Vice President of ASPCA, Nancy Perry; Partner at New Crop Capital, Chris Kerr; and President of Farm Sanctuary, Gene Baur. Castiglioni also hosted key journalists, Robin D. Schatz of Forbes, Justin Worland of TIME, Jeffrey Kittay of New Food Economy, and Matthew Bishop of The Economist. All joined together to set in motion a revolutionary discussion on the future of global business.

As a steadfast advocate for the benefits of veganism on personal health, animal welfare and the environment, Cossia Castiglioni demonstrates his strong commitment through the sustainable practices implemented at his winery. Since converting his estate to organic viticulture in 1998 then later integrating strict biodynamic practices in 2000, Cossia Castiglioni is proud to call Querciabella a 100% vegan and “cruelty-free” winery that charts the course of excellence in Chianti Classico.

The evening began with a welcome reception that included passed hors d'oeuvres and inventive cocktails, followed by a delightful 9-course tasting menu curated by Chef Daphne Cheng, known for her haute, plant-based cuisine. The elegant dinner was paired with wines from the award-winning Querciabella winery including: BATÀR 2004, MONGRANA 2012, QUERCIBABELLA CHIANTI CLASSICO 2010 and CAMARTINA 2004 – in addition to CLOS DU BOURG PREMIÈRE TRIE VOUVRAY MOELLEUX 2002.

*Event PR provided by:*  
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### ABOUT QUERCIBABELLA

From Tuscany's historic Chianti Classico zone, Querciabella enjoys international critical acclaim and the predilection of discerning wine enthusiasts. Much more than a prestigious name, three decades of strict organic viticulture make Querciabella a model of excellence among leading estates committed to working in total balance with nature. Follow @Querciabella on **Twitter**, **Facebook** and **Instagram**.



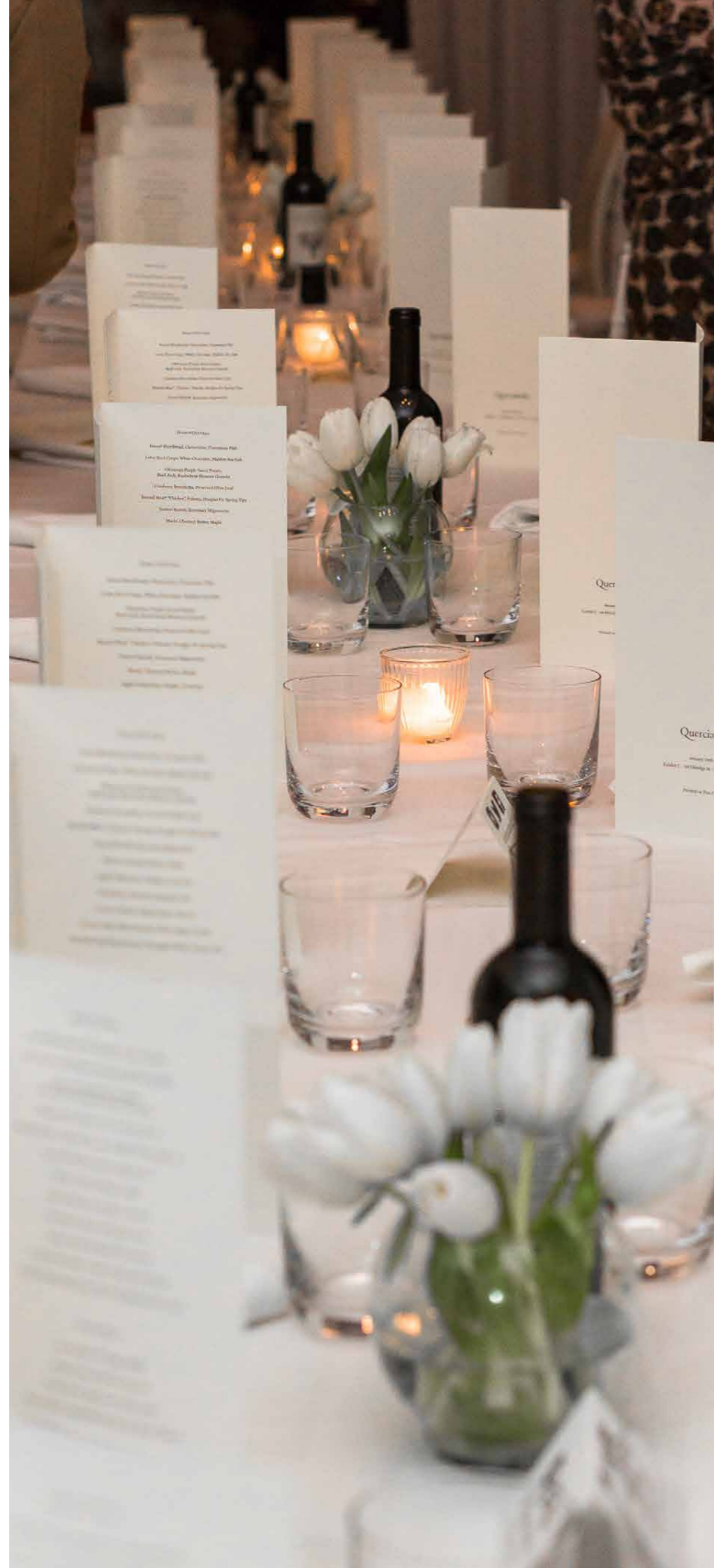
ANDREA GORDON, SEA SHEPHERD.



JUSTIN WORLAND OF TIME AND SEBASTIANO COSSIA CASTIGLIONI.



LEANNE MAI-LY HILGART, VAUTE COUTURE.



# Forbes

Forbes/Entrepreneurs · FEBRUARY 6, 2016

## Tastes Like Bacon? A 'Vegan Investor' Hosts A Plant-Based Feast To Highlight Food Innovation

By Robin D. Schatz

Sebastiano Cossia Castiglioni, a self-professed “vegan investor” and the owner of Querciabella, which produces organic, biodynamic wines in Tuscany, recently hosted a nine-course, plant-based tasting dinner in New York.

I truly didn't know what to expect.

Call me vegan-curious. I've cooked plenty of Mark Bittman recipes and eaten more than my share of broccoli stir-fries, tofu and quinoa over the years. But this was something else entirely.

The dinner, presided over by haute vegan chef Daphne Cheng, took place at her trendy event space, Exhibit C, on Manhattan's Lower East Side.

Black-clad waiters wielded trays of inventive hors d'oeuvres, including lotus root crisps, with white chocolate and Maldon sea salt; cranberry bruschetta with preserved olive loaf; an apple vichyssoise with ginkgo and couscous. There was also meatless “meat”. One tidbit featured polenta and Douglas Fir spring tips with Beyond Chicken, a product made by the Segundo, California-based startup Beyond Meat using pea protein isolate.

As if that wasn't enough plant-based innovation for one evening, the sit-down portion of the dinner kept the surprises coming. Each course was paired with an appropriate Querciabella wine.

I particularly like the smoked green jackfruit with avocado and tahini, with crispy, smoky little bits of the Asian tropical fruit that Castiglioni says is the “poor man's meat” in its native India. It reminded some of my dining partners of bacon. I was also a big fan of the roasted baby romanesco cauliflower, poised beside a fluffy dollop of dairy-free ricotta cheese. A risotto made with lobster mushrooms, pear and pandan (a leaf from Asia used in Thai cooking) was creamy and flavorful.

Castiglioni (his friends all call him “Seba”) hasn't eaten meat in 30 years, since an animal rights activist handed him a pamphlet on a subway train when he still was a teenager.

He converted his family vineyard to organic production in 1988 – and waited 10 years to tell his father. Later, in 2000, he adopted the stricter regimen of biodynamic farming, which nourishes the soil ecosystem naturally with cover crops and eschews any chemical pesticides or fertilizers. It even considers how the phases of the moon affect plant growth.

Castiglioni, who divides his time between Lugano, Switzerland and Hong Kong, wears many hats. In addition to owning Querciabella, he runs NKGB Strategic Advisory, a consultancy that works with businesses and governments, and another firm that advises high-end art collectors. He also recently started his own classical music label. And he's putting his money where his convictions are as an active investor in food startups with plant-based products.

Read the complete online version at [www.forbes.com](http://www.forbes.com).

Querciabella

Organic since 1988.  
Biodynamic since 2000.



# Querciabella

## Sebastiano Cossia Castiglioni

Born in Milan in 1966, Sebastiano Cossia Castiglioni is the owner and chairman of Tuscan winery Querciabella, where he produces organic and biodynamic wines that consistently garner the highest critical acclaim from publications such as Wine Spectator, Decanter and Robert Parker's Wine Advocate.

A vegetarian and animal rights activist for thirty-five years, Sebastiano is proud to call his estate 'cruelty-free', meaning animal-derived products are banned from all phases of grape growing and wine production.

As the chairman and CEO of NKGB Strategic Advisory, Sebastiano is an authority on venture capital, private equity, M&A, technology, plant-based economy and impact investing.

He is also the founder and chairman of Opteres, a fine art advisory whose prestigious roster of clients includes the world's leading private collectors, banks and public institutions.

In July 2014, he was appointed by Italian Prime Minister Matteo Renzi to the post of Advisor to the Minister and Foreign Direct Investment Senior Advisor with the Italian Ministry of Economic Development.

Sebastiano divides his time between Europe, Asia, the Middle East and the United States.





KIRSTIE GHOLSON, MUSICIAN & ANIMAL RIGHTS ACTIVIST, AND CHRIS KERR, NEW CROP CAPITAL.



CHEF DAPHNE CHENG



JON LOVVORN, THE HUMANE SOCIETY OF THE UNITED STATES AND DAVID WOLFSON, PARTNER AT MILBANK, TWEED, HADLEY & McCLOY.



SMOKED GREEN JACKFRUIT, AVOCADO, TAHINI.



CARYN HARTGLASS AND GARY DE MATTEI.



DR NATHAN GOLDSTEIN MD, SEBASTIANO COSSIA CASTIGLIONI AND MITCHELL DAVIS, EXECUTIVE VICE PRESIDENT, JAMES BEARD FOUNDATION.



CAROLINE HEYDINGER, GEORGETOWN UNIVERSITY.



AMY TRAKINSKI OF VEGINVEST TRUST AND DR MICHAEL REID.

#### COCKTAILS

Sake, Orange Blossom, Sage

Chartreuse, Basil, Kale, Lemon

Vodka, Caramel, Jalapeño

Champagne, St Germain, Thyme

Pomegranate, Hibiscus, Sparkling Water (*Non-Alcoholic*)

Grapefruit, Ginger Ale, Rosemary (*Non-Alcoholic*)

#### WINES

2004 Batàr (*Double Magnum*)

*Agricola Querciabella*

*50% Chardonnay, 50% Pinot Blanc*

2012 Mongrana (*Magnum*)

*Agricola Querciabella*

*50% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon*

2010 Querciabella Chianti Classico (*Imperiale*)

*Agricola Querciabella*

*100% Sangiovese*

2004 Camartina (*Double Magnum*)

*Agricola Querciabella*

*70% Cabernet Sauvignon, 30% Sangiovese*

2002 Clos du Bourg Première Trie Vouvray Moelleux

*Domaine Huet*

*100% Chenin Blanc*



OKINAWAN PURPLE SWEET POTATO,  
BASIL AIOLI, BUCKWHEAT BLOSSOM GRANOLA.

#### HORS D'OEUVRES

Fennel Shortbread, Clementine, Cinnamon Pâté

Lotus Root Crisps, White Chocolate, Maldon Sea Salt

Okinawan Purple Sweet Potato,  
Basil Aioli, Buckwheat Blossom Granola

Cranberry Bruschetta, Preserved Olive Leaf

Beyond Meat® “Chicken”, Polenta, Douglas Fir Spring Tips

Toasted Ravioli, Rosemary Mignonette

Mochi, Chestnut Butter, Maple

Apple Vichyssoise, Gingko, Couscous

Fried Boba, Honeynut Squash, Leek

Lemon Custard, Papaya Salsa, Chervil

Coconut Nata, Shiso Granita, White Pepper Cream

Smoked Fingerling Potatoes, Pineapple Relish, Oyster Leaf

#### DINNER MENU

Snow, Melon, Lemongrass Milk

Parsnip, Natto, Brazil Nut, Espresso

Smoked Green Jackfruit, Avocado, Tahini

Einkorn Wheat, Pickled Brussels Sprouts, Spiced “Yogurt”

Roasted Baby Romanesco, “Ricotta”, Miso, Lemon Verbena

Lobster Mushroom Risotto, Pear, Pandan

Persimmon Carpaccio, Avocado Oil,  
Walnut, Pomegranate Gastrique

Earl Grey Ice Cream, Tarragon Syrup, Spun Sugar

Mignardises

*Chef: DAPHNE CHENG, Exhibit C.*







A winery that wants to leave  
the world a better place for  
future generations of all species.

KIM MCCOY, J.D.



@Querciabella