



Courtesy of Podere Castorani

Former Formula 1 driver Jarno Trulli eyes a recent crop in Abruzzo.

winery for drying their Montepulciano and Trebbiano grapes in the Amarone tradition. The winery and its grapes are both certified organic, and the Castorani wines are increasingly available in the U.S. for \$14 to \$80.

• It's also car-racing season, with Napa vintners **Fred Schrader** and **Kevin Buckler** having recently finished third at the Aston Martin Le Mans race in France. Now an Italian Formula 1 racer has brought his wines to the States, adding to the pile-up of racing stars turned vintners. The 2004 Monaco Grand Prix champion, **Jarno Trulli** has brought his range of Amarone-style wines from Abruzzo to the U.S. this year. Trulli founded Podere Castorani with his former F1 manager, **Lucio Cavuto**, and the racing vigneron team has employed some of its Formula 1 expertise in the winemaking process: Trulli and Cavuto called on Toyota Formula 1 engineers to help with the design of the humidity-control system used at the