



"Rosati Cabernet is made for food! Vibrant fruit flavors blend with ripe tannins and mouthwatering acidity on the palate. We suggest opening a bottle for any dish from pot roast to pizza to steak. Decant this wine for a few minutes, and it becomes silky smooth with lots of red berry and a bit of smoke. *Deliziosa!*"

— MAICO CAMPILONGO
Co-owner, Terun and iTalico Restaurants

Dear Friends,

We hope this message finds you enjoying the bustle of the holiday season! As we're getting ready for the holidays, we reminisce about fine meals and good friends.

Mario and I first met Maico Campilongo back in 2007 when he was then working at *Pasta?*—a quaint Italian restaurant in the heart of Silicon Valley, Palo Alto, that tended to hire employees who were new to the United States. We dined at *Pasta?* with our family for many years on many occasions. Maico was incredibly patient, tolerant and kind, in particular, with our very messy grandchildren who tended to toss more food on the floor than into their mouths!

Maico had followed his brother, Franco, to the U.S., originally on vacation. Franco had studied economics and tourism while still in Italy. He had intended to further his studies in London, when he came to the

U.S. on vacation, but then remained with a sudden desire to fulfill *his* American Dream. Franco was the trailblazer.

Maico first served at Sappore Italiano in Burlingame and at Cafe Venezia. Franco, too, was employed by Sappore Italiano. Sappore was an elegant and petite locale where both were able to perfect their English while attending to an upscale clientele.

While working at Cafe Venezia-just prior to *Pasta?*, as a server, Maico worked alongside Kevin Systrom who was studying at Stanford University. For Maico, Kevin was hard-working and humble. He has a fond lasting memory of those days when they together served their impatient customers who often demanded their coffees ASAP! Later, Kevin would become one of the founders of Instagram.

Other of Maico's lucky encounters were with Brian Pawlowski and Ken Hitz. These two individuals were regular customers of *Pasta?* Both commented to Maico and Franco that they should start up their own business-and, they were willing to fund the beginning of their entrepreneurial efforts.

With that, Maico and Franco teamed up with Kristjan D'Angelo (a very dear friend and a long-time roommate) to open *Terun*. The three formed a solid team; Maico, the front man, Franco, the numbers guy and Kristjan, who had a long family history of culinary accomplishments back in Italy, was put in charge of all things food. Their goal: to create the best pizzeria in California creating wood-fired Neopolitan style pizza, pasta, etc. They committed to use only fresh local ingredients and the best imports from Italy, like Petra Molino Quaglia flours. Today, *Terun* is an



Maico surprised us one Christmas Eve with his nascent and now impressive expertise with the guitar. Maico, Franco and Kristjan are also avid cyclists. In parallel with running Terun and iTalico, they put together cycling team Squadra SF and participate in events around the Bay Area and back home in southern Italy. An extension of this passion is the women's pro cycling team EF (Education Fund) sponsored by Silicon Valley Bank and formed by Linda Jackson (a retired SVB executive). Their focus: assisting the underprivileged.



unmistakable success. The Food Network considers *Terun* to be *one of the top seven pizzerias in California*.

Their enthusiasm for delivering great food and great service at affordable prices spilled over into the founding of *iTalico*. This more upscale restaurant was initially formed because of the demand for private parties which *Terun* could not accommodate. Their vision expanded far beyond any of their first thoughts and desires and they have been awarded a *Bib Gourmand* from Michelin. Their spirit of Italian warmth and hospitality is palpable and both restaurants

are flourishing. We encourage you to visit them on their many nights of food and music.

The three, Maico, Franco and Kristjan—who all hail from the unspoiled, mysterious, fascinating, southern tip of Italy—never imagined themselves in Silicon Valley running not just one, but two magnificent restaurants. We, like many, are certainly glad they embraced this challenge and have now inspired so many young people.

And, if you care to know, *Terun* was historically a derogatory adjective

for those of southern Italy who ventured north to better their lives. Today, perhaps in part due to this trio, *Terun* is now considered a symbol of Italian excellence.

We encourage you to visit-often *Terun* and *iTalico*, to enjoy pizza, pasta, pollo Milanese, and beyond—paired of course with a bottle of our *Rosati Cabernet Sauvignon*.

Warm wishes for happy holidays and healthy new year,

Danelle and Mario



At Rosati Family Winery, our goal has been to consistently create a food-friendly wine that reflects our beloved Mendocino Ranch—its fresh earthiness, its daily warmth, and complementary foggy evening breezes; a wine that is pure and prominently derived from estate grown 100% Cabernet Sauvignon grapes.