

Le Vie Del Vino Il Gusto E La Ricerca Del Piacere

Basilio Petra sees Christos Yannaras (b. 1935) as a philosopher and theologian whose refiguring, on the one hand, of Heidegger's refusal to define being in ontic terms and, on the other, of Wittgenstein's willingness to admit the inexpressible character of the mystical has led him to articulate a powerful vision of true human existence. This bold interpretation outlines the passage from an ontic 'mode of nature' governed by necessity to a 'mode of self-transcendence and self-offering' beyond the limitations of decay and death. In his native Greece, Yannaras revolutionised the way theology had been done for much of the twentieth century. This book examines the trajectory of Yannaras' thought from his initial encounter with Heidegger's philosophy to his formulation (via the tradition of the Greek Fathers) of a modern critical ontology. It is for both advanced students of philosophy and the growing scholarly audience interested in Yannaras' work. Written in accessible language that does not compromise intellectual rigour, it is the only survey of the development of Yannaras' philosophical thought as a whole.

In his new history of food, acclaimed historian Massimo Montanari traces the development of medieval tastes—both culinary and cultural—from raw materials to market and captures their reflections in today's food trends. Tying the ingredients of our diet evolution to the growth of human civilization, he immerses readers in the passionate debates and bold inventions that transformed food from a simple staple to a potent factor in health and a symbol of social and ideological standing. Montanari returns to the prestigious Salerno school of medicine, the "mother of all medical schools," to plot the theory of food that took shape in the twelfth century. He reviews the influence of the Near Eastern spice routes, which introduced new flavors and cooking techniques to European kitchens, and reads Europe's earliest cookbooks, which took cues from old Roman practices that valued artifice and mixed flavors. Dishes were largely low-fat, and meats and fish were seasoned with vinegar, citrus juices, and wine. He highlights other dishes, habits, and battles that mirror contemporary culinary identity, including the refinement of pasta, polenta, bread, and other flour-based foods; the transition to more advanced cooking tools and formal dining implements; the controversy over cooking with oil, lard, or butter; dietary regimens; and the consumption and cultural meaning of water and wine. As people became more cognizant of their physicality, individuality, and place in the cosmos, Montanari shows, they adopted a new attitude toward food, investing as much in its pleasure and possibilities as in its acquisition.

This two-volume collection analyses the evolution of wine production in European regions across the nineteenth and twentieth centuries. France and Italy in particular have shaped modern viticulture, by improving oenological methods and knowledge, then disseminating them internationally. This first volume looks closely at the development of winegrowing, with cases ranging from Italian and French regions to smaller producers such as Portugal and Slovenia.

Medieval Tastes Food, Cooking, and the Table Columbia University Press

Johann Michael Wansleben's *Travels in the Levant, 1671-1674*, is an account of the travels in Syria, Turkey and Egypt by one of the best known scholar-travellers of his day who collected manuscripts and antiquities and made some major archaeological discoveries.

This volume investigates the interaction between the natural environment, market forces and political entities in an ancient Sicilian town and its surrounding micro-region over the time-span of a thousand years. Focusing on the ancient polis of Kale Akte (Caronia) and the surrounding Nebrodi area on the north coast of Sicily, the book examines the city's archaeology and history from a broad geographical and cultural

viewpoint, suggesting that Kale Akte may have had a greater economic importance for Sicily and the wider Mediterranean world than its size and lowly political status would suggest. Also discussed is the gradual population shift away from the hill-top down to a growing harbour settlement at Caronia Marina, at the foot of the rock. The book is particularly important for the comprehensive analysis of the 1999–2004 excavations at the latter, with fresh interpretations of the function of the buildings excavated and their chronology, as well for reviewing the present state of our knowledge about Kale Akte/Calacte, and defining research questions for the future. The archaeological material at the heart of this study comes from excavations at the site conducted by the author. It is one of the few detailed publications from Sicily of Hellenistic and Roman amphora material. The conclusions about changing trends of commercial production and exchange will be of interest to those working on ceramic material elsewhere in Sicily and indeed further afield. The study also offers a fresh perspective of the economic history of ancient Sicily, and concludes that Kale Akte's privileged location on the north coast was well suited for the export trade to Italy and the city of Rome itself, which enabled the Sicilian town to prosper during the Roman Empire. The origins of Kale Akte and its alleged foundation by the exiled Sikel leader, Ducetius, in the fifth century BC, are also discussed in the light of the latest archaeological discoveries. An Italian summary of each chapter is also included.

In recent years, a growing emphasis has been placed on tourism experiences and attractions related to food. In many cases eating out while on holiday includes the 'consumption' of a local heritage, comparable to what is experienced when visiting historical sites and museums. Despite this increasing attention, however, systematic research on the subject has been nearly absent. *Tourism and Gastronomy* addresses this by drawing together a group of international experts in order to develop a better understanding of the role, development and future of gastronomy and culinary heritage in tourism. Students and researchers in the areas of tourism, heritage, hospitality, hotel management and catering will find this book an extremely valuable source of information.

A Companion to Roman Italy investigates the impact of Rome in all its forms—political, cultural, social, and economic—upon Italy's various regions, as well as the extent to which unification occurred as Rome became the capital of Italy. The collection presents new archaeological data relating to the sites of Roman Italy. Contributions discuss new theories of how to understand cultural change in the Italian peninsula. Combines detailed case-studies of particular sites with wider-ranging thematic chapters. Leading contributors not only make accessible the most recent work on Roman Italy, but also offer fresh insight on long standing debates.

Eastern Wines on Western Tables: Consumption, Trade and Economy in Ancient Italy offers an interdisciplinary and multifaceted research concerning wine trade and the Roman economy during Classical antiquity.

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