

the aesthete

Fawaz Gruosi is the founder and creative director of De Grisogono, the Geneva-based high-jewellery house known for its jet-set glamour

My personal style signifiers are my suits – always the same style, in blue, grey and beige, made by A Caraceni in Milan. I've been going there since I was 28 and I'm 63 now. I like the materials – the finest Scottish cashmere and Irish linen – and the cut, which is the most important part. I also always wear the same shoes: tasselled leather loafers from Doriani. But when I travel, I wear jogging trousers and tennis shoes. A Caraceni, Via Fatebenefratelli 16 (+3902-655 1972; www.a-caraceni.it). Doriani, Via Sant' Andrea 2 (+3902-7600 8012; www.doriani.it).

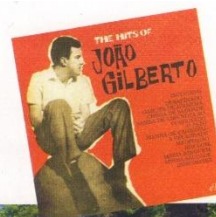
The last thing I bought and loved was a contemporary Chinese painting, *The Inner World No 3* [pictured] by Song Xexi, from the Opera Gallery in Hong Kong. I collect all things Florentine – paintings, objects – but recently, as I've been travelling so much between Hong Kong and Shanghai, I've started buying Chinese paintings, four or five so far, which I mix with my Florentine pieces. I don't follow trends or buy to invest, but because a painting or object speaks to me. www.operagallery.com.

And the thing I'm eyeing next is the Pelide table by Achille Salvagni, made of cast bronze with an antiqued 24ct gold-plated finish. It's the only one left of an edition of three. I saw it in the Achille Salvagni Atelier, off New Bond Street, about 50m from our boutique. I'm redoing my apartment and I've been thinking about this table for the past two weeks, which is unusual for me, as I normally act on instinct. €144,000; Achille Salvagni Atelier, 12 Grafton Street, London W1 (020-7409 0026; www.achillesalvagni.com).

A recent "find" is not really a discovery, as I've been a fan of his for a while, but I really love what Jacques Garcia has done with the new La Réserve [pictured] in Paris. I always stay at Le Meurice so I haven't seen the new bedrooms, but downstairs is beautiful. Bravo to him. 42 Avenue Gabriel, Paris 75008 (+331-5836 6060; www.lareserve-paris.com).

My favourite room in my house is the kitchen; I love to cook and love my pasta maker, a Marcato Atlas 150 Wellness [pictured]. Before I was as busy as I am now, my home in Geneva was famous for my open-house pasta on Sundays. It was always full and people sat all over the place, even on the stairs, with bowls on their laps. I would love to start it up again. About £89; www.amazon.co.uk.

The best gift I've received recently was a limited-edition 12-cylinder Aston Martin Vanquish and a vintage 1960s Corvette [pictured], for my birthday. I have some



From top: *The Hits of João Gilberto*, featuring *Desafinado*. Gruosi's vintage Chevrolet Corvette. La Réserve hotel in Paris. Marcato Atlas 150 Wellness pasta maker. Laucala Island, Fiji



“My home in Geneva was famous for pasta Sundays”

beautiful sports cars that I like to look at but rarely have time to drive – maybe one day. An indulgence I would never forgo is my boat, a CNM Continental 50 in black and cognac. I keep it in Sardinia, docked at Hotel Cala di Volpe and use it every day in July and August to take loved ones and friends to the beach, and for restaurant-hopping around the island. One of my favourite haunts for lunch is La Scogliera – I love the spaghetti all'aragosta. Afterwards I stop at nearby Testa del Popo beach, which is almost like a natural swimming pool, for a dip in its crystal-blue

water. CNM, www.cnmspa.com. Hotel Cala di Volpe, Costa Smeralda, Porto Cervo 07020 (+390789-976 111; www.caladivolpe.com). La Scogliera, Porto Massimo, La Maddalena 07024 (+390789-187 6556; www.restaurantlascogliera.com).

The last music I bought was *Desafinado* by João Gilberto [album pictured], the famous Brazilian bossa nova singer, songwriter and guitarist. It relaxes me.

An unforgettable place I've travelled to in the past year is Fiji. I've never seen anything like it. I was on a friend's boat and we disembarked at Laucala Island [pictured], which used to be owned by Malcolm Forbes but is now a private resort. I loved

the colour of the sea, the peace and quiet, eating local food – sometimes on the yacht, sometimes in the resort's Asian-inspired Seagrass restaurant or its Plantation House, which has a chef from Australia with a farm-to-table philosophy, using the freshest ingredients. We also visited nearby Qamea Island to explore authentic Fijian life in a village called Kocoma. The islanders were warm and welcoming and prepared paileve, a local delicacy fermented in a pit. +679-888 0077; www.laucala.com.

AS TOLD TO VIVIANNE BECKER

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