

Massimiliano Giovannoni
Wine Director, Bottega and Coqueta

Massimiliano Giovannoni is the wine director at chef Michael Chiarello's restaurants, Bottega in Napa Valley and Coqueta in San Francisco, where he brings extensive knowledge in both classic old and modern new world styles to create a wine list that complements Chiarello's inventive cooking.

Born into a family of farmers and winemakers, Giovannoni grew up in Montalcino, Italy, a hill town in Tuscany and one of the most famous wine regions in the world. His career in the wine industry began at age 20 working as a sommelier at the renowned Alle Logge Di Piazza Wine Bar, in Montalcino, before progressing to Osteria le Logge in Siena, a historic restaurant where he served as head sommelier and learned the art of wine and service under owner and sommelier Mirco Vigni.

To further his expertise, Giovannoni enrolled in the Associazione Italiana Sommelier School in Siena, Italy, graduating in 2008 after receiving his Sommelier Diploma based on blind-tasting and wine-pairing tests. He then earned his gold level Professional Sommelier Diploma in 2009 following his career assessment.

In 2010, Giovannoni started a new chapter in his career, moving to New York City and joining Del Posto as the head sommelier under owners Joe and Lidia Bastianich and Mario Batali. Within this role, alongside beverage director Jeff Porter, he was instrumental in diversifying the wine list and was part of the service team that received a James Beard Award for "Outstanding Service" in 2013.

Later that year, Giovannoni was introduced to Chiarello, who quickly became his mentor for his philosophy on hospitality and wine. Compelled to work with Chiarello, and drawn to the Napa Valley wine region, Giovannoni joined the teams at Bottega and Coqueta as wine director in 2014.

At the helm of Chiarello's celebrated wine programs, Giovannoni offers value-driven lists showcasing varietals that best reflect each wine region, including highlights of Napa Valley, to enhance the breadth of flavorful dishes on each menu.

* * *

*For more information, please contact Becca PR
212.633.2129; bpr@beccapr.com*