

A&M CLUB

MARCH 2025



LIQUID ASSETS

THE HISTORY OF CHIANTI WINE AND WHY IT'S AN ITALIAN ICON

Few wines in the world are as instantly recognizable—or as quintessentially Italian—as Chianti.



ROW, REVEL, AND RELISH: THREE DAYS IN VENICE LIKE YOU'VE NEVER EXPERIENCED



WHY ITALIANS SAY "MARZO È PAZZO" (MARCH IS CRAZY)

Italy's version of March Madness

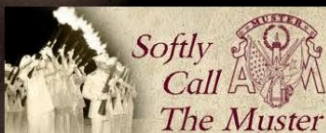
A JOURNEY
THROUGH ITALY

LIFE BETWEEN THE OLIVE TREES

How Italy & Villa Riparbella
Chose US

THE GIBBERISH SONG THAT FOOLED THE WORLD

Adriano Celentano's 1970s Hit That Sounds Like English
(But Isn't!)



Italy A&M Club Muster April 12, 2025 - Florence, Italy

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 [italy_am_club](https://www.instagram.com/italy_am_club)

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Ciao A Tutti

HOWDY, AGS!

March has arrived, bringing with it the unpredictable weather that Italians call "*Marzo è pazzo*"—March is crazy! One day, the Tuscan hills are basking in sunshine, the next, a cold wind reminds us that winter isn't quite ready to let go. But that's part of the magic of March—unpredictable, full of surprises, and always keeping us on our toes.

This month's newsletter reflects that same energy with a mix of history, culture, travel, and, of course, food. We're diving into the **legend of Chianti wine**, exploring how this ruby-red icon became a symbol of Italian excellence. Then, we'll whisk you away on a **three-day journey through Venice**—but not the one you think you know. Prepare to experience the city in a whole new way.

Closer to home, I'm sharing a personal story in "**Life Between the Olive Trees**" about how Italy—and our farmhouse at Villa Riparbella—chose us, rather than the other way around. And for a dose of musical fun, we'll take a look at **Adriano Celentano's 1970s hit that fooled the world**—a song that sounds like English but is actually complete gibberish!

Of course, no issue would be complete without a taste of Italy, and this month's recipe for **Spinaci & Funghi Al Forno** is the perfect comfort dish for those unpredictable March evenings. Plus, don't miss **Campus Remembered**, **Aggie sports updates**, and **Texas Tidbits** to keep you connected to Aggieland from across the pond.

As we gear up for **Aggie Muster in Florence next month**, I hope this issue brings you a little taste of home—whether that's Texas, Italy, or somewhere in between.

Thanks, ciao and Gig'em!

Ryan '91



ITALY A&M CLUB AGGIE

APRIL 12, 2025 - ITALY A&M CLUB - FLORENCE, ITALY



MUSTER



Schedule

Date: April 12, 2025

Aperitivo/Dinner Location: TRATTORIA MAMMA GINA

Borgo S. Jacopo, 37/R - 50100

FIRENZE (Florence) Italy

6:00ish PM - Fellowship & Drinks

6:30ish PM - Muster Ceremony

7:00ish PM - When we end? - Dinner

Dinner Cost: Covered by each participant

APRIL 12, 2025 - ITALY A&M CLUB - FLORENCE, ITALY

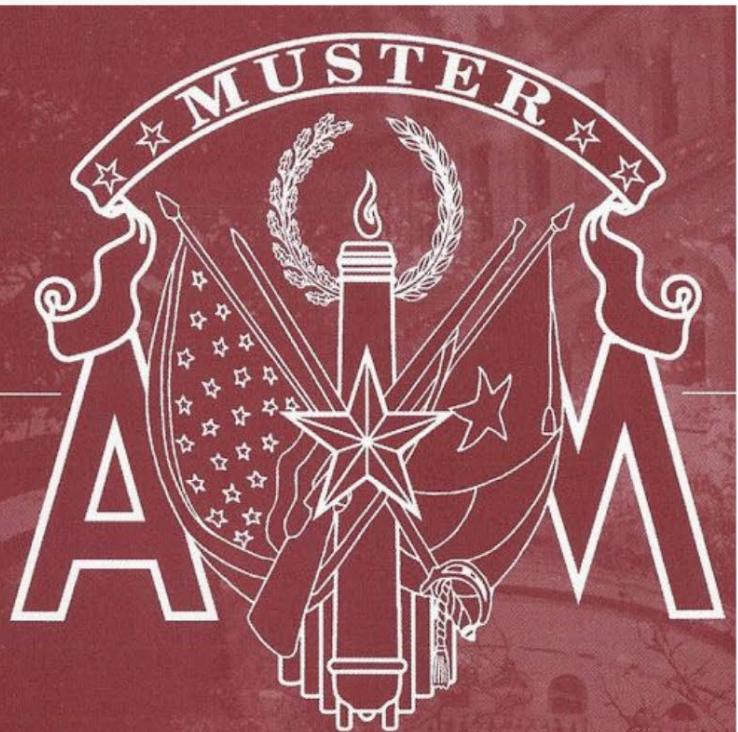
ITALY A&M CLUB AGGIE MUSTER

The Italy A&M Club is excited to invite you to its 2025 Muster on Saturday, April 12, 2025.

Easter falls on Sunday, April 20th this year resulting in Muster being held on Monday the day after, or on La Pasquetta (little Easter), this is also a national holiday in Italy and a day when Italians generally escape from the cities and towns to the countryside. Hosting on Saturday evening before Easter weekend will allow more members to attend based on individual travel requirements and holiday plans.

The Italy Muster celebration will take place at [Trattoria Mamma Gina](#). In the heart of Florence, Italy, just a few steps from the Ponte Vecchio (the old bridge). All current, former students and friends of the university are encouraged and welcome to attend, along with their family and children.

To help plan for the muster event, we kindly request that you [RSVP](#) by emailing the number of guests (and names) in your party as soon as possible. The RSVP is for head count only.



*"If there is an A&M man in 100 miles of you,
you are expected to get together, eat a little
and live over the days you spent at the A&M
College of Texas."*

— March 1923 issue of the Texas Aggie

Schedule

Date: April 12, 2025

**Aperitivo/Dinner/Muster Location: TRATTORIA
MAMMA GINA, Borgo S. Jacopo, 37/R - 50100
FIRENZE (Florence), ITALY**

6:00ish PM - Fellowship & Drinks

6:30ish PM - Muster Ceremony

7:00ish PM - when we end - Dinner

Dinner Cost: Covered by each participant

*** Meeting location is less than a 10-minute
walk from the Florence train station or the
Duomo.**

**If you have a friend or family member who
should be included in the Italy A&M Muster
Roll Call, please send his/her full name and
class year to our club's email
(italyags@aggienetwork.com).**

**In the meantime, please feel free to reach out
with any questions you might have. We are
looking forward to seeing you at the 2025
Italy A&M Club Muster.**

Thanks, Ciao & Gig 'Em!

TEXAS A&M CAMPUS REMEMBERED

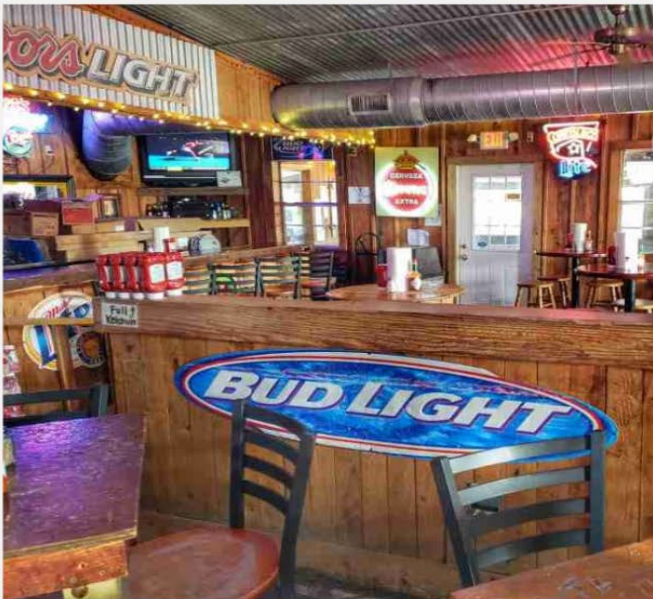


KOPPE BRIDGE BAR & GRILL

*L*ocals, Aggies, Former Students, Dignitaries, and Visitors from All Over continue to come to Koppe Bridge to enjoy made-to-order AWARD WINNING burgers, chicken sandwiches and fries made fresh and served in a casual, rustic atmosphere. The original Koppe Bridge location on Wellborn Road was established in College Station, Texas in October 2, 1992. Koppe Bridge was originally an old feed store that was converted into a restaurant. Some of the original timbers in the flooring are from the old Koppe Bridge that spanned the Brazos River until the late 1920's when it was eventually destroyed by flood waters. Over the years, the original restaurant has been expanded to include inside and outside decks and a 3,000 sq foot patio with picnic tables. ***THIS IS TEXAS PARADISE!***

Koppe Bridge on Harvey Road in College Station was opened in August 2002.

An Aggie Tradition since '92



2940 Harvey Road - (979) 776-3832
College Station, Texas

"The Best Big Burger in Texas" Established '92

Best of The Brews
Inside A Lot People's Choice
Maroon Weekly Best of BCS

TEXAS TOOTHPICKS \$7.49		CHIPS & SALSA \$3.99	
Spicy onion and jalapeno strips served with Ranch		Cheese .45 (American, Swiss, Cheddar or Pepper Jack)	
FRIED PICKLE SPEARS or PICKLE CHIPS \$7.49		Grilled Onions or Grilled Mushrooms .45	
Battered deep fried pickle spears served with Ranch		Bacon .45	
FRIED MUSHROOMS \$7.49		Fried Egg \$1.00	
Lrg \$8.49 Sm \$7.49			
APPETIZERS			
ONION RINGS		CHIPS, QUESO BLANCO & SALSA	
Lrg \$8.49 Sm \$7.49		\$8.49	
BURGERS - BASKETS - PLATES			
KOPPE BRIDGE BURGER BASKET		(served with hand-cut fries)	
Premium Angus Beef		SUBSTITUTE	
Old-fashion burger		Tater Tots ... add .99	
with mustard, lettuce, tomato, onion & pickles. Includes your choice of cheese		Onion Rings(S) ... add \$2.49	
Served with hand-cut fries		CHICKEN-FRIED STEAK PLATE	
CHICKEN SANDWICH BASKET \$11.95		Hand-headed cutlet with fries, toast & gravy	
Grilled chicken breast on whole wheat bun mayo, lettuce, tomato & Swiss with fries		Regular \$15.95	
PHILLY CHEESE STEAK SANDWICH BASKET		Small \$13.95	
Served with grilled onions, mushrooms Swiss cheese & fries \$13.45		CHICKEN-FRIED STEAK SANDWICH BASKET \$13.95	
FRIED CATFISH PLATE \$13.45		Served on a bun with mayo, lettuce & tomato with fries	
Filets are served with fries & hushpuppies Tater or cocktail sauce on request		PATTY MELT BASKET	
CHICKEN STRIP BASKET		Served with grilled onions, cheese & fries	
Seasoned chicken breast strip with fries, toast with gravy, wing sauce, honey mustard, or house sauce		\$12.95 1/2 lb \$11.95 1/3 lb	
Large \$11.95 Regular \$10.95		CHICKEN-FRIED CHICKEN SANDWICH BASKET \$11.95	
WINGS		Fried chicken breast on bun with mayo, lettuce, tomato & fries. Choice of cheese.	
Battered wings tossed in hot sauce. Served with Ranch or Blue Cheese		GRILLED CHEESE SANDWICH	
8 Piece \$11.95 13 Piece \$16.95		Served with fries. \$6.95	
BLT SANDWICH with fries \$9.95		CHILI	
		with cheese, onions & crackers	
		Bowl - \$6.55 Cup - \$4.65	
		GARDEN SALAD \$6.45	
		Lettuce, tomato, cheese, bacon bits, croutons & crackers - choice of dressing	
		Ranch, 1000 Island, Blue Cheese, Honey Mustard or Italian	
		Add Grilled Chicken Breast or Chicken Strips \$3.95	
		SIDES & EXTRAS & DRINKS	
		Bacon \$1.45 Egg \$1.00 Fries or Tater Tots \$3.95	
		SOFT DRINKS & TEA \$3.95 (House or 2B's)	



BROOKE ROLLINS '94 TO LEAD U.S. DEPARTMENT OF AGRICULTURE

Texas A&M College of Agriculture and Life Sciences former student confirmed as U.S. Secretary of Agriculture.



Brooke Rollins, a 1994 Texas A&M graduate, was confirmed as the U.S. Secretary of Agriculture.

*T*exas A&M College of Agriculture and Life Sciences former student Brooke Rollins '94 has been confirmed as the U.S. Secretary of Agriculture. She is the first Texan and the first Texas A&M University former student to hold the position.

Going first is not new to Rollins. She was Texas A&M University's first female student body president after being "called to something bigger than herself," setting the tone for a career rooted in public service, according to an article shared by the Texas A&M Foundation's Maroon Magazine.

During her conversation with Maroon Magazine, she described her inspiration for public service.

"While walking through the Memorial Student Center at the beginning of my freshman year, I read the names of Aggies who had given the ultimate sacrifice for our country. I realized the important role this university played in the never-ending battle for freedom. A few months later, I sat on the concrete steps of the G. Rollie White Coliseum after experiencing my first campus Muster ceremony. At that moment, I knew that servant leadership and Texas A&M would forever be an integral part of who I am. Students before me had already laid the pathway of service, and I wanted to spend the rest of my life living up to the standard of being an Aggie," Rollins said.

The Glen Rose native graduated with a bachelor's degree in agricultural development from the Department of Agricultural Leadership, Education and Communications.

To read the entire article click [here](#).

US NAVY HONORS LEGENDARY AGGIE VETERAN WITH NAMESAKE SHIP

The late Capt. Don Walsh '68, a deep-sea pioneer and ocean explorer, will be memorialized with a next-generation ocean surveillance vessel.

The United States Navy will name a ship after Don Walsh, an Aggie veteran who left a legacy as an ocean explorer. Walsh died in 2023 at the age of 92.

Secretary of the Navy Carlos Del Toro announced the news on Jan. 10 during a ship-naming ceremony at the U.S. Naval Academy in Maryland. The future USNS Don Walsh will be a T-AGOS 25, the Navy's newest class of ocean surveillance ships, recently named the Explorer class.

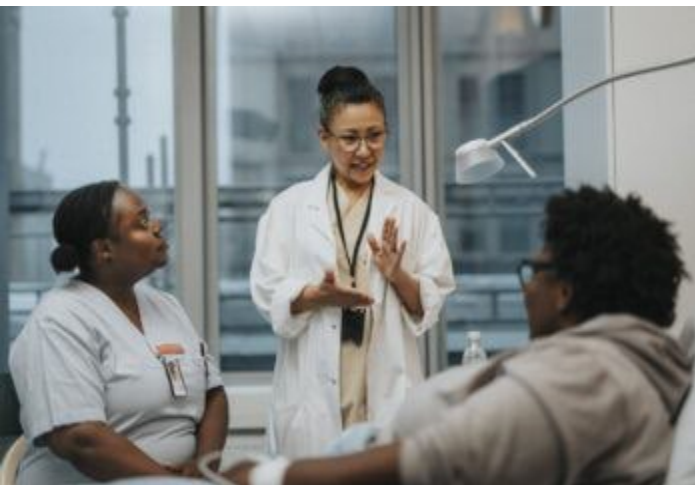
The USNS Don Walsh will be one of seven such surveillance ships the Navy plans to procure. Del Toro said each will be named in honor of those who made discoveries undersea, on land and in the skies. Del Toro said the ships will play a vital role in strategic deterrence and ocean operation awareness.



To read more click [here](#).

RENEWING THE CALL FOR A NATIONAL CANCER PATIENT'S BILL OF RIGHTS

Only one state has adopted a similar approach to cancer care as one first proposed by a Texas A&M University professor.



The Excessive waiting for appointments, for treatments to begin and for phone calls to be returned; a lack of coordination among multiple providers; unclear answers on prognoses; and daunting financial challenges. Cancer patients and their loved ones already face enormous challenges wrangling with a vicious disease. Add to that a feeling of being trapped in a health care system that can be unresponsive to their needs, it can get truly overwhelming. That's why Dr. Leonard Berry and co-authors wrote a Cancer Patient's Bill of Rights.

"Patients and their families are so vulnerable when

cancer strikes," said Berry, distinguished professor of marketing at Texas A&M University's Mays Business School and an expert in health care service. "They need to make crucial decisions while dealing with a complex, serious disease and emotional upheaval and few will know what rights that they have, what truly excellent oncology service is supposed to look like."

To read the full article click [here](#).

A close-up photograph of a glass filled with red wine. The glass has a rooster logo etched into it. The background is blurred, showing another glass of red wine.

liquid assets

THE HISTORY OF CHIANTI WINE

and Why It's an Italian
Icon

Few wines in the world are as instantly recognizable—or as quintessentially Italian—as Chianti. With its ruby-red hue, bold flavors, and deep-rooted history, Chianti is more than just a beverage; it's a symbol of Tuscany itself. From its ancient origins to its modern-day prestige, Chianti's journey is a tale of tradition, innovation, and an unbreakable bond with the land that produces it.



CHIANTI'S ORIGINS: A WINE WITH ANCIENT ROOTS

Wine has been produced in the rolling hills of Tuscany for over 3,000 years, dating back to the Etruscans, the enigmatic civilization that thrived before the rise of Rome.

Archaeological evidence shows that these early inhabitants were already cultivating vines and making wine, setting the stage for what would become one of the world's most celebrated wine regions.

The name Chianti itself first appeared in the 13th century, when merchants from Florence and Siena began recognizing the wines from this specific area for their exceptional quality. By the 18th century, the reputation of Chianti had grown so strong that it warranted official recognition and regulation—something few other wines in the world can claim from such an early date.

THE BIRTH OF THE CHIANTI WINE REGION

In 1716, Grand Duke Cosimo III de' Medici made a groundbreaking move by legally defining the Chianti wine-producing region, making it one of the first wine regions in the world to receive official protection. This original Chianti zone covered the towns of Gaiole, Radda, and Castellina in Chianti, a trio now considered the heart of Chianti Classico.

As demand for Chianti grew, winemakers experimented with different grape combinations. By the 19th century, Baron Bettino Ricasoli, a nobleman and statesman, perfected what became the classic Chianti blend:

- Sangiovese (75-90%) – The backbone of Chianti, providing structure, acidity, and flavors of cherry, herbs, and spice.
- Canaiolo Nero (5-10%) – A softer grape that balances out Sangiovese's boldness.
- Malvasia or Trebbiano (5-10%) – White grapes that, at the time, were included to soften the wine's tannins.

This Ricasoli formula became the foundation for modern Chianti production,



THE RISE, FALL, AND REVIVAL OF CHIANTI

By the early 20th century, Chianti was one of Italy's most famous wines. However, mass production and relaxed regulations led to a decline in quality. In an effort to meet international demand, some winemakers began producing thin, uninspiring Chianti wines, damaging its reputation.

The wine became best known for its straw-covered bottle, the fiasco, more famous as a candleholder in Italian-American restaurants than for the wine it contained. By the 1960s and 70s, Chianti was at a crossroads: Was it destined to remain a cheap table wine, or could it return to its former glory?

The answer came from a new generation of Tuscan winemakers who rejected old limitations. In the 1980s, Italy reformed its wine laws, removing the requirement for white grapes in Chianti, allowing for the use of 100% Sangiovese or blends with international varieties like Cabernet Sauvignon and Merlot. These changes, combined with stricter quality controls, revitalized Chianti, restoring it to world-class status.

Total Area

Approximately 140,000
hectares (540 square miles).

Vineyard Area:

~15,500 hectares (38,000
acres) to wine production.

Production

Around 100 million bottles
of Chianti wine per year.

7 subzones

Chianti Classico,
Chianti Colli Fiorentini,
Chianti Colli Senesi,
Chianti Colli Aretini,
Chianti Montalbano,
Chianti Montespertoli,
and Chianti Rufina.

CHIANTI TODAY: A MODERN ICON WITH ANCIENT ROOTS

Today, Chianti is a protected wine under Italian and EU regulations, classified under the **Denominazione di Origine Controllata e Garantita (DOCG) system**—the highest level of quality assurance for Italian wines.

1

Chianti DOCG

- The most widely produced Chianti, made in a broad region of Tuscany.
- Must contain at least 70% Sangiovese.
- Bright and fruity, meant to be enjoyed young.

2

Chianti Classico DOCG

- Produced in the original Chianti region defined in 1716.
- Must contain at least 80% Sangiovese.
- Identifiable by the Black Rooster (Gallo Nero) seal on the bottle.
- Aged longer, offering more depth and complexity.

3

Chianti Riserva

- Aged for a minimum of 24 months, allowing for richer flavors and more structure.
- Ideal for aging, often showcasing notes of leather, tobacco, and dark cherry.

4

Chianti Superiore

- A step above standard Chianti, with stricter regulations on vineyard yield and alcohol content.



WHY CHIANTI REMAINS AN ITALIAN ICON

It Represents the Best of Tuscany

Chianti is more than just a drink—it embodies the essence of Tuscany's rolling vineyards, medieval villages, and rich culinary heritage. Pairing a glass of Chianti with a bistecca alla fiorentina (Florentine steak) or pici pasta with wild boar ragu is as authentically Italian as it gets.



A Wine for Every Occasion

From an easy-drinking Chianti DOCG to an elegant Chianti Classico Riserva, there's a bottle for every budget, meal, and moment.

A Testament to Italian Winemaking Tradition

Few wines in the world can claim such a deep historical legacy while remaining at the forefront of modern winemaking. Chianti has evolved with time, embracing new techniques while staying true to its roots.



Final Sip: The Future of Chianti

“

Un bicchiere di Chianti
è come un abbraccio
dalla Toscana. –
Anonimo

*"A glass of Chianti is like a hug from
Tuscany." – Anonymous*



Chianti's journey from Etruscan amphorae to Michelin-starred wine lists is proof of its enduring power. As sustainability and organic winemaking take center stage in Italy, many Chianti producers are returning to their natural roots, crafting wines that honor tradition while embracing the future.

So, the next time you pour yourself a glass of Chianti, know that you're drinking more than just wine—you're sipping on history, passion, and the very soul of Tuscany.

Salute!

DID YOU KNOW?

The Black Rooster: The Legendary Symbol of Chianti



The rolling vineyards of Chianti, nestled in the heart of Tuscany, are world-famous for their exceptional wines. But beyond the rich flavors and deep history of Chianti wines lies an equally fascinating legend—the **Black Rooster (Gallo Nero)**, the iconic symbol found on bottles of Chianti Classico wines.

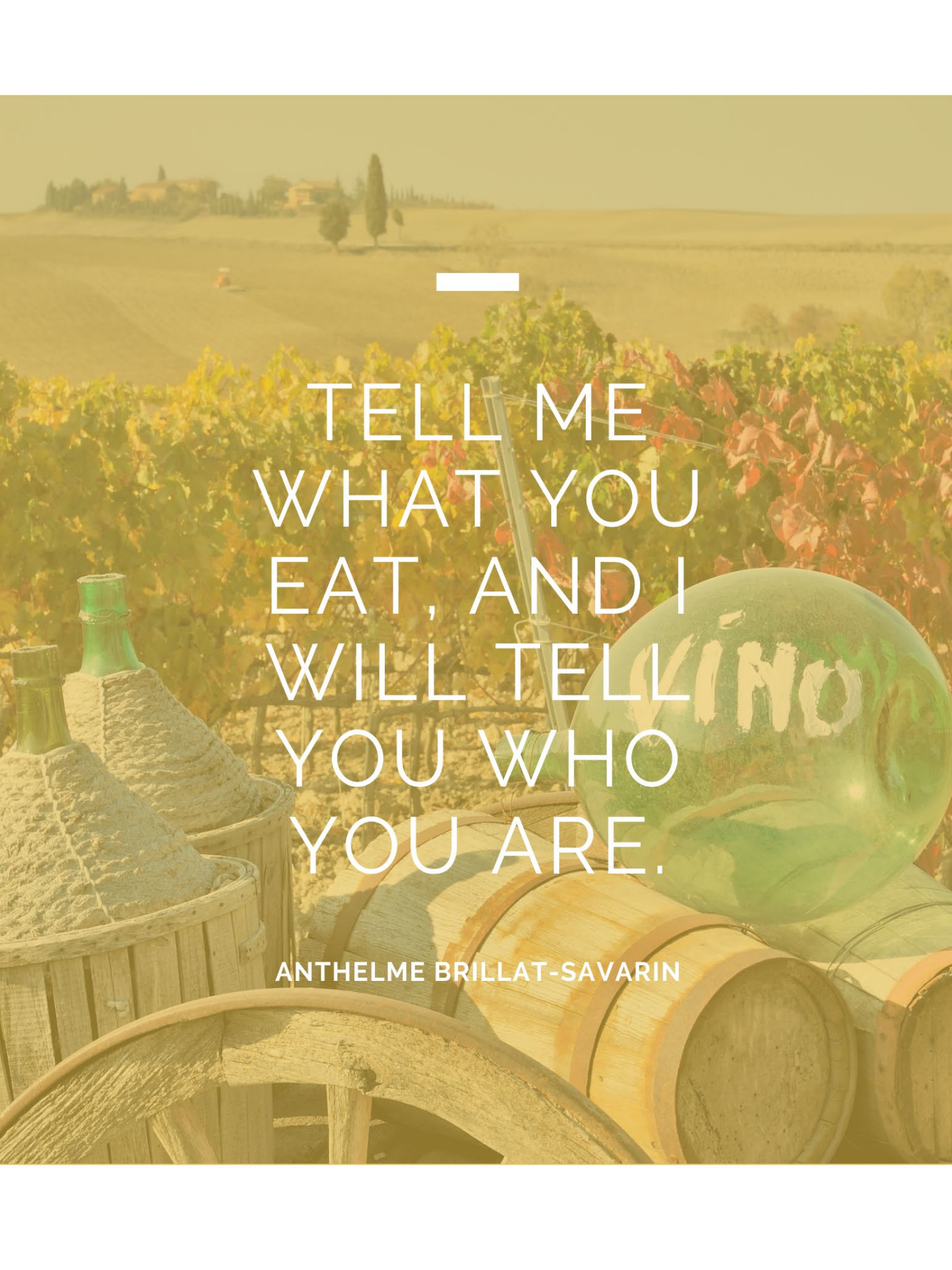
The origins of the Black Rooster date back to the **Middle Ages**, when the region was bitterly contested between the rival city-states of **Florence and Siena**. Seeking to end the territorial disputes over the Chianti area, the two cities agreed to a unique competition: Each would send a rider at dawn, and the point where they met would determine the new border. To ensure an early start, the Florentines chose a black rooster, keeping it hungry and in the dark for days. When released, the desperate rooster crowed far earlier than expected, allowing the Florentine rider to set off long before the Siennese competitor. When the two knights finally met, the Florence knight was close to Siena (only 7.5 miles away). Therefore, the entire area of Chianti was incorporated into the Republic of Florence securing its dominance over the prized land.



The legend lived on, and the Black Rooster became the official emblem of the **Chianti League in the 14th century**, representing the unity of the region under Florence's rule. Centuries later, **in 1924**, a group of local winemakers adopted the Black Rooster as the official symbol of **Chianti Classico**, signifying quality and authenticity.



Today, any bottle bearing the Gallo Nero seal guarantees that the wine meets the strict standards of Chianti Classico production—crafted from at least **80% Sangiovese grapes** and aged to perfection. The Black Rooster remains a proud emblem of Tuscan tradition, a testament to both history and the enduring excellence of Chianti wines.



—

TELL ME
WHAT YOU
EAT, AND I
WILL TELL
YOU WHO
YOU ARE.

ANTHELME BRILLAT-SAVARIN



ITALY'S

MARCH

MADNESS

WHY ITALIANS SAY "MARZO È PAZZO" (MARCH IS CRAZY)

If you've spent any time in Italy during March, you've likely heard the phrase "Marzo è pazzo"—literally, "March is crazy." It's a common saying used to describe the unpredictable and erratic weather that marks the transition from winter to spring. One day, you might be basking in the sunshine, and the next, you're caught in an unexpected downpour or even a freak snowfall.



THE UNPREDICTABILITY OF MARCH

Italy's climate varies greatly from the north to the south, but in March, the entire country experiences sudden shifts in temperature, strong winds, and alternating days of warmth and cold. In places like Tuscany or Rome, you might leave the house in a light jacket only to find yourself shivering in the afternoon when the temperature suddenly drops. Meanwhile, in the Alpine regions, March snowstorms can be followed by spring-like days, luring skiers into thinking winter is over before another cold snap hits.

ROOTS IN FOLKLORE AND TRADITION

The phrase "Marzo è pazzo" has been around for centuries and is deeply rooted in Italian folklore. A popular proverb expands on it:

*"Marzo pazzerello, guarda il sole
e prendi l'ombrello."*

(March is a little crazy: look at the sun, but take your umbrella.)

This perfectly captures the essence of the month—just because it looks like a beautiful day doesn't mean you won't get caught in a sudden rainstorm!

In rural Italy, there's also the legend of the "giorni della vecchia" (the old woman's days). According to this tale, an elderly woman, thinking winter was over, mocked the cold and took her goats to the pasture too soon. In response, March borrowed a few days from winter and unleashed a final wave of freezing weather, punishing her for her arrogance.

ITALY'S MARCH MADNESS



MODERN - DAY RELEVANCE

Even today, Italians use "**Marzo è pazzo**" to talk about more than just the weather. The phrase can describe erratic behavior, unexpected events, or the general sense of disorder that sometimes accompanies the arrival of spring.

So, if you find yourself in Italy during March, embrace the madness—just remember to dress in layers and never leave home without an umbrella!

A scenic view of a turquoise lake and a rocky island with a small building, framed by a stone archway. The text is overlaid in a white, cursive font.

travel is the one
thing you buy
that makes you
richer.



— A JOURNEY THROUGH ITALY —

LIFE BETWEEN THE OLIVE TREES

**How
Riparbella
Chose Us**



Some Places Capture Your Heart

There's something magical about searching for a home in a foreign country—equal parts romance, adventure, terror and sheer exhaustion. Ours began with a call to a real estate agency in Great Britain that specialized in helping dreamers like us find a piece of Italy to call home. The agency connected us with a network of realtors across Tuscany and Umbria. Over many trips, we toured dozens of homes, each with its own story, quirks, and possibilities.

By the end of it, three homes stood out. Each had something special, and we knew that to make the right choice, we needed to truly live in them, even if only for a day. So, arrangements were made to stay 24 hours in each house. The idea was simple—see the sunrise and sunset, listen to the silence (or lack of it), walk the land, and feel what life would be like in each place.



House One: Charm Interrupted by Chaos



The first house was everything you'd imagine when dreaming of an Italian farmhouse—stone walls, terracotta roof, and sweeping views over rolling fields. The owners were casual about it, handing us the keys and leaving us entirely on our own. We cooked a simple meal, watched the sunset paint the sky in hues of orange and pink, and settled in for the night.

And that's when the chaos began.

The neighboring farm had a flock of sheep protected by a pack of dogs, who barked incessantly, turning what could have been a peaceful night into an exercise in sleep deprivation. By morning, our love for the house had waned. We couldn't imagine living with that nightly soundtrack. Plus the magnitude of renovations to make it feel like our home would be daunting. Reluctantly, we moved on.

VILLA #1

VILLA #2



House Two: A Taste of Tuscany

The second home had undeniable charm—perched high on a hill, it boasted a 360-degree view of vineyards, olive groves, rolling hills and distant mountains. It needed some work, but nothing beyond what we could manage over time.

The owners were warm and welcoming. They owned a nearby restaurant and an agriturismo, and as a gesture of hospitality, they gifted us a bottle of their homemade wine. That evening, as my wife sat on the terrace, sipping wine and watching the stars appear, we both felt a sense of calm and belonging. There were still questions about renovations and the feasibility of making it our own, but there was no denying the allure of those panoramic views. It was hard to leave when morning came.



House Three: A Feast and a Flood



The third home was cozy and had already been renovated but it still needed updates—fewer headaches in that department. The owners greeted us with an entire buffet of local cheeses, cured meats, fresh bread, and desserts. They treated us like long-lost family, sharing stories and laughter over the meal.

But as we explored the property, we noticed areas where water pooled from recent rains. The runoff from the surrounding hills was a concern, especially since drainage issues weren't something we wanted to wrestle with every season. Despite the warmth of the owners and the charm of the house, practicalities got the better of us. We moved on, but not without fond memories of the evening.



Then...Everything Fell Into Place



Returning to house two—Riparbella—felt inevitable. Yes, there were renovations to consider, since it was originally established in the year 1207, but they paled in comparison to the home's spirit and the view we couldn't forget. It wasn't just about the house; it was about its hilltop perch, the ever-changing light on the landscape, and the sense that this place was quietly waiting for us.



INSTAGRAM: LIFE_BETWEEN_THE_OLIVE_TREES

In real estate, they say it's all about location. But in our case, it was more than that. It was a feeling, a connection. Riparbella wasn't just the house we chose—it was the home that chose us.

As we stood on that terrace one last time before making an offer, looking out over the rolling hills, vineyards, and cypress-lined roads, we knew we had found what we were looking for. A place where life slows down, where stories are written between the olive trees, and where every sunset feels like a gift.

And so, Riparbella became more than a name—it would become our home.

THE CHOICE BECAME CLEAR

ADRIANO CELENTANO'S

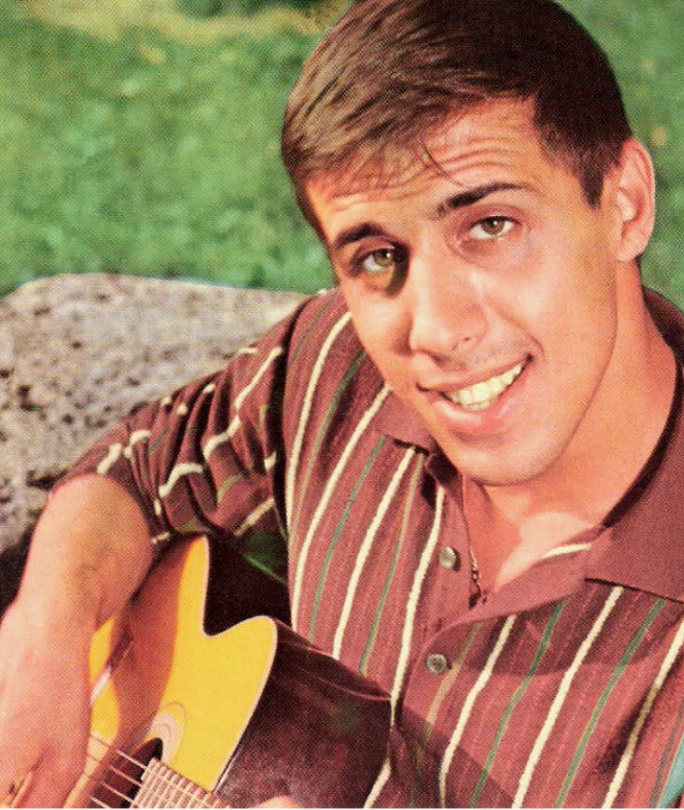
GIBBERISH SONG



“PRISENCOLINENSINAINCIUSOL”

The 1970s Hit That Sounded Like English
(But Wasn't)

Music has always been a powerful way to bridge cultures, but in the 1970s, Italian singer Adriano Celentano took an entirely different approach—by writing a song that sounded like English but was actually complete gibberish. The result? *Prisencolinensinainciusol*, a wildly unique track that remains one of the most fascinating experiments in music history.



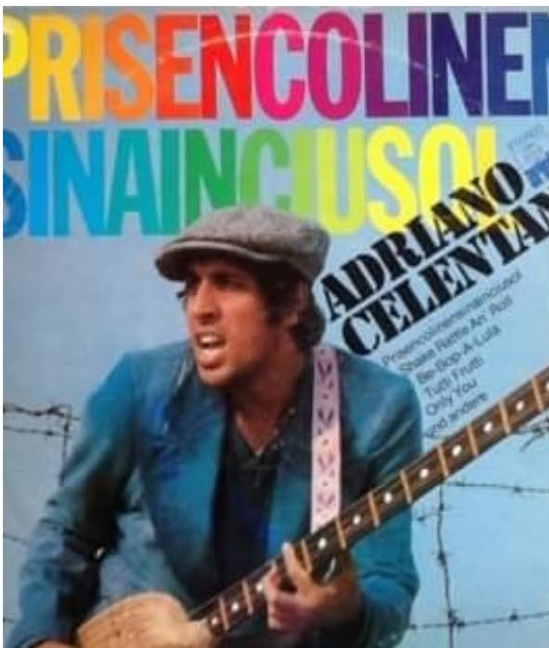
The Man Behind the Madness

Adriano Celentano, often dubbed the "Elvis of Italy," was already a major star when he released *Prisencolinensinainciusol* in 1972. Known for his rock-and-roll swagger, playful energy, and deep influence on Italian pop culture, Celentano was no stranger to pushing artistic boundaries. But with this song, he took things to a whole new level.

What Is *Prisencolinensinainciusol*?

At first listen, *Prisencolinensinainciusol* sounds like an American rock song with a catchy beat and bluesy rhythm. Celentano delivers the lyrics with the cadence, intonation, and attitude of English—yet the words themselves are completely meaningless. He wasn't singing in English, Italian, or any real language at all.

Celentano created *Prisencolinensinainciusol* as an artistic experiment to mimic the sound of American English as heard by non-English speakers. The idea was to capture the feeling of listening to English music without actually using real English words. The result was a string of nonsensical syllables that somehow felt like a real language.



*“The Gibberish
Song That Fooled
the World”*

- Peter Burditt
American Songwriter the
Craft of Music Magazine

American
songwriter
the craft of music

Adriano Celentano's "*Prisencolinensinainciusol*" is a testament to the universal power of music. By stripping away meaning and focusing solely on sound and rhythm, the song proves that a good melody transcends language barriers. Even five decades after its release, it remains an intriguing and beloved piece of musical history, reminding us that sometimes, words aren't necessary to make an impact. [To listen click here.](#)

Why Did He Do It?

Celentano's main goal was to make a statement about communication. He believed that people often listen to music without truly understanding the lyrics, and he wanted to explore how sound alone could convey emotion and meaning. In an interview, he explained that his song was meant to highlight the difficulty of communication in the modern world—where people hear words, but real understanding remains elusive.

The Unexpected Success

Despite its unconventional nature, *Prisencolinensinainciusol* became a surprise hit, first in Italy and later internationally. The song was widely played on the radio and even reached the charts in Europe and the United States. The catchy beat, energetic delivery, and its almost hypnotic nonsense lyrics made it an enduring favorite.

A key factor in its popularity was Celentano's unforgettable television performances. He performed *Prisencolinensinainciusol* multiple times on Italian TV, often surrounded by dancers dressed like American pop stars, further reinforcing the illusion that the song was in English.

The Song's Legacy

Over the years, *Prisencolinensinainciusol* has been rediscovered by new generations, gaining cult status among music lovers. It has been sampled and remixed, and even today, it fascinates linguists, musicians, and pop culture enthusiasts alike.

Celentano's gibberish masterpiece remains a brilliant example of how sound, rhythm, and emotion can transcend language barriers. It proves that music doesn't always need to make sense—it just needs to feel right.

So next time you hear a song in a language you don't understand, just remember: sometimes, even nonsense can become a hit.

A silhouette of a person is shown in a stretching pose on a beach at sunset. The person is standing on the wet sand, with their reflection visible. Their right arm is raised and bent, and their left arm is also bent. The background is a vibrant sunset sky with orange, yellow, and purple hues. The ocean waves are visible in the distance.

EXERCISE

BEING

THE

FASTEST

Run

BEACH BODY

FITNESS

EAT CLEAN

Lift weights

Stay Healty

STAY MOTIVATED

“I KNOW I WOULD BE REALLY
MOTIVATED IF THE WEIGHT I
LOST WENT TO SOMEBODY I
DIDN'T LIKE.”

72 Hours In Venice

Venice needs no introduction. A city of mystery and magic, where the streets are liquid, and history echoes in every stone and ripple. While many visitors rush through its main attractions in a day, Venice is best experienced slowly—ideally over a long weekend, where its lesser-known wonders unfold alongside its timeless grandeur. Here's how to spend three unforgettable days in La Serenissima, blending iconic highlights with unique, off-the-beaten-path experiences.



Day 1:

CLASSIC VENICE WITH A *Twist*

*Your adventure begins in the heart of Venice—**Piazza San Marco**. Arrive early to admire the **Basilica di San Marco** before the crowds flood in. Its Byzantine mosaics glow under the morning light, a dazzling introduction to the city's artistic heritage. Climb the Campanile for a panoramic view of the rooftops and lagoon, a sight that has inspired painters for centuries.*



After soaking in St. Mark's Square, skip the touristy cafés and wander towards **Castello**, a quieter district where Venetians go about their daily lives. Visit the enchanting **Libreria Acqua Alta**, a whimsical bookstore where books are stacked in gondolas and bathtubs, ready to float in case of high tides.

In the afternoon, trade the usual gondola ride for a gondola rowing lesson. At *Row Venice*, expert rowers teach you the traditional art of Venetian rowing, offering a hands-on experience in navigating the canals like a local. Glide past quiet waterways and under arched bridges, far from the tourist-packed Grand Canal.



Lunch calls for **cicchetti**, Venice's answer to tapas. Head to *Cantina Do Spade* or *Osteria Al Squero* for an assortment of these bite-sized delicacies—think creamy baccalà mantecato (whipped salted cod) on crusty bread and crispy fried calamari, washed down with an ombra of local wine.

As night falls, enjoy a leisurely dinner at *Antiche Carampane*, a hidden gem known for its fresh seafood and warm, old-world ambiance. Try the spaghetti alle vongole or their famous granceola (spider crab).





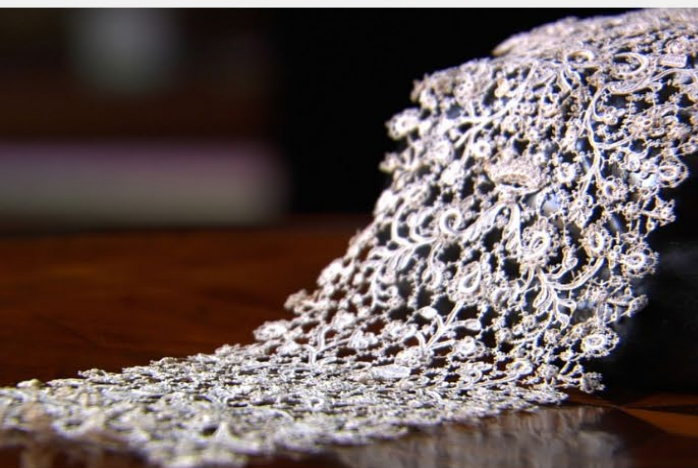
Day 2:

THE ISLANDS beyond Venice



Many visitors make a beeline for **Murano**, famous for its glassmaking, but Venice's lagoon is home to other enchanting islands worth discovering. Begin your day with a vaporetto ride to **Burano**, a photographer's dream with its riotously colorful houses lining the canals. Stroll through its quiet streets, stopping to admire the island's lace-making tradition at the **Museo del Merletto**. Enjoy a seafood lunch at *Trattoria al Gatto Nero*, an institution known for its risotto di gò, made from lagoon fish.

Next, take a short boat ride to **Torcello**, where Venice's origins lie. This sleepy island is home to the stunning **Basilica di Santa Maria Assunta**, boasting some of the oldest mosaics in the region. Climb the campanile for a breathtaking view of the lagoon's marshlands.



72
HOURS
IN



Venice

DAY 2

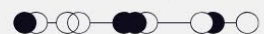


SER. PRINCIPE FA SAPER ERE ORI
CC. SS. ESSECVTORI CONTRA L
LETI DALL' ECCELISO CONS. DIX
LCVNA PERSONA DICHE STATO E C
SSER SI VOGLIA CHE ARDISCA IN
A DI S. FRA. DEL DESERTO DI GIO
VOGLI GIOCO CHE IMAGINAR SI F
LAR NE ANDARE MENDICANDO N
STREPITAR NE DIR PAROLE OSCE
ASTEMIARE SOTTO QVAL SI VOGL
RBITRIO DI SVE ECCELLENZE ILL
I PAGAR LIRE CENTO DE PICCOLI
LI DELINQVENTI DA ESSER DATI
OR CHE SARA TENVTTO SECRETO I
ALLI CAPTORI

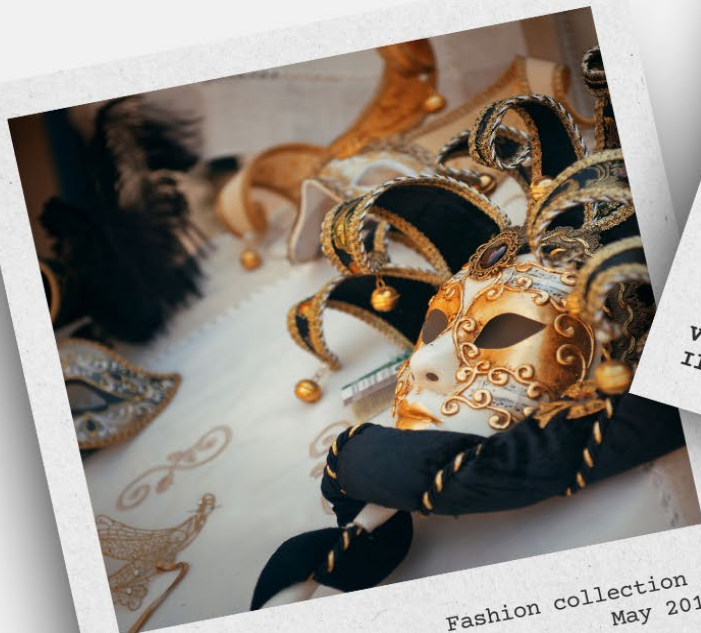


On your way back, stop at **San Francesco del Deserto**, a tranquil, monastery-covered island where Franciscan monks still reside. If the timing is right, a friendly friar might offer you a tour of this spiritual retreat.

For dinner, return to Venice and try **Ristorante Al Covo Venezia**, an intimate spot with just a handful of tables, known for its ultra-fresh seafood and impeccable flavors. Pair your meal with a crisp Soave or Friulano wine.



Day 3:



Venicia Mask /
Atelier Nicolao

Fashion collection /
May 2018

Venice Carnival /
Il Tempo di Casanova

Beautiful Mask Parade /
February 2023



Venice Carnival /
Street Show

Beautiful Mask Parade /
February 2023

Carnevale & Hidden Corners

If you're lucky enough to visit during **Carnevale**, the city transforms into a theatrical masterpiece. Start your day at **Atelier Nicolao or Ca' Macana**, where master artisans craft exquisite Venetian masks. Even outside of Carnevale season, these workshops are worth visiting to appreciate the craftsmanship behind this iconic tradition.



Day 3:

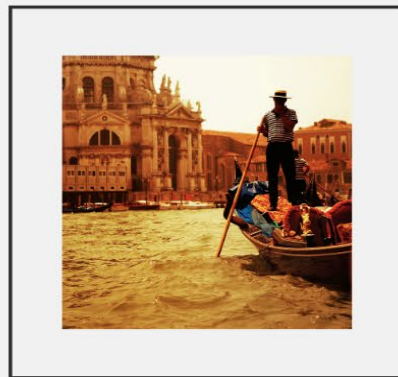
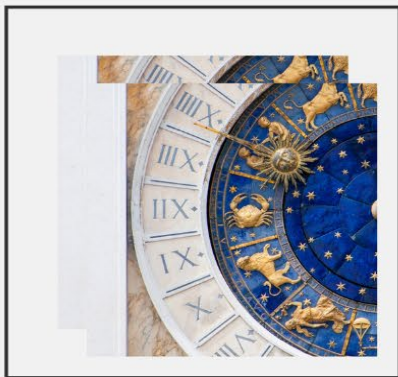


Next, explore the **Dorsoduro district**, home to the *Peggy Guggenheim Collection*, where modern art meets Venetian elegance in a former palazzo along the Grand Canal. Stroll towards the quiet Campo Santa Margherita, a lively square where locals sip spritz in the sun.

For lunch, venture to *Trattoria Anzolo Raffaele*, a family-run eatery with a relaxed vibe and excellent bigoli in salsa (thick spaghetti with anchovy sauce).

End your weekend with a sunset ride on the **vaporetto line 1**, Venice's budget-friendly version of a Grand Canal cruise. As the golden light bathes the palazzos and domes, you'll understand why Venice has enchanted travelers for centuries.





A weekend in Venice isn't just about seeing the sights—it's about experiencing the rhythm of the city, tasting its flavors, and discovering its secrets. Whether you're rowing through hidden canals, savoring cicchetti with a glass of wine, or losing yourself in Carnevale's magic, Venice promises a journey like no other.

Buon viaggio!

SPINACH, MUSHROOM, & PARMESAN PASTA

Italian Pasta

**GREAT
TASTE**

**FRESH
PARMESAN**

Spinach
Mushrooms
Farfalle (bowtie)
pasta

Spinaci
& FUNGHI
AL FORNO



Ingredients

Farfalle (bow tie) pasta	12 oz. or one frozen package
Olive oil	2-3 tbsp
Garlic	3 cloves
Mushrooms, sliced	6 tbsp
Fresh spinach	6 cup
Chicken or vegetable broth	1/2 cup
Italian seasoning	1 tsp
Parmesan cheese, grated	1/2 cup
red pepper flakes (optional)	1 tsp
Salt & Pepper	to taste

Optional: Add/pair with shrimp or chicken for extra protein



Step 1

Cook pasta until al dente, drain and set aside



Step 2

Heat 2 tbsp olive oil in large skillet. add mushrooms and sauté about 3 minutes · add garlic and cook another 1-2 minutes; stir in some of the broth (you may not need it all) to deglaze the pan. remove to a plate and set aside



Step 3

In same skillet, add spinach and cook until wilted. add salt and pepper to taste. remove to another plate and set aside



Step 4

Add pasta to skillet, top with spinach, mushrooms, parmesan, and seasonings. stir and top with pepper flakes and more parmesan, as desired

Why This Recipe Works

Creamy, Quick and Easy: With straightforward instructions and readily available ingredients, this recipe is perfect for busy weeknights or lazy weekends.

buongustaio



only



make



good



food



You don't need a silver fork to eat good food.

Paul Prudhomme



Texas A&M Athletics Land Record 82 on 2024 Fall SEC Academic Honor Roll

The 2024 Fall SEC Academic Honor Roll saw a jump from 72 to 82.

[Click for more information](#)

Perez Named SEC Player of the Week

Perez went 9-for-17, including three home runs, one double and 11 RBI, while walking four times and striking out only twice finishing the weekend with a 1.754 OPS.

[Click for more information](#)

Aggies Storm Back for 4-3 Win at Texas

The No. 6 Texas A&M women's tennis team came back from an 0-3 deficit to down the No. 11 Texas Longhorns, 4-3, in the first SEC match of the season at the Texas Tennis Center.

[Click for more information](#)



HEADLINES

TRACK & FIELD: [Chapman Wins Pentathlon Title on Opening Day of USATF Indoor Championships](#)

BASKETBALL (M): [No. 12 Aggies' Rally Falls Short vs. Commodores](#)

SWIMMING & DIVING: [Bowshire Claims SEC Gold to Close Out Meet](#)

TENNIS (M): [Denton Adds Former UTSA Standout to Spring Roster](#)

MEN'S GOLF: [Strong Close Gives Aggies Fifth Place Finish at Burns Intercollegiate](#)

BASEBALL: [No. 1 Texas A&M falls to Texas State in 7-3 upset at Home](#)

SOCCER: [Veronda Earns Philippine National Team Call-up](#)



Texas

TIDBITS

TEXAS STORIES,
FACTS AND HISTORY
PLUS A LITTLE FUN
TOO. BLUEBONNETS
AND BEEF, OIL
WELLS AND FRIDAY
NIGHT LIGHTS.



Answer 1: Bessie Coleman. She was born the tenth of thirteen children to sharecroppers in Atlanta, Texas, in 1892. She decided to become a pilot after working at a Chicago barber shop, where she heard stories from pilots who flew combat missions in Europe during World War I.

Because U.S. aviation schools would not admit blacks or women at the time, she learned French and traveled to France, where she earned her international pilot's license in 1921. She eventually returned to the U.S. and became a celebrated stunt pilot, performing in airshows around the country.

[\(Click here for more information\)](#)

Answer 2: Tortilla chips and salsa. The state legislature bestowed the designation on the Tex-Mex staple in 2003, acknowledging its "historic origins and universal appeal" and its "popularity ratings in the stratosphere."

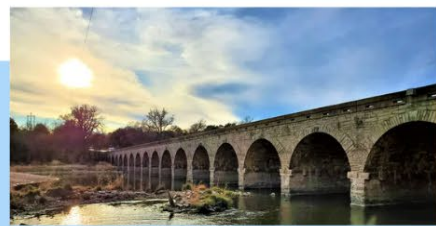
[\(Read More Here\)](#)

Answer 3: In Graford, along State Highway 16 over the Brazos River near Possum Kingdom Lake. The 433-foot bridge is constructed of limestone mined from a local quarry and has 18 arches spanning between 23 to 35 feet. It was built by coal miners employed by the Works Project Administration between 1940 and 1942. Highway engineers chose the stone masonry design to withstand floodwaters released by the Morris Sheppard Dam located about a mile upstream.

[\(Click here for more information\)](#)

Answer 4: King County, which is about 90 miles east of Lubbock. With a 2020 population of 265 residents, it has an 87-to-1 cattle-to-human ratio.

[\(Click here to read more\)](#)



QUESTION 1: WHAT TEXAN BECAME THE FIRST BLACK WOMAN TO HOLD A PILOT'S LICENSE?

Question 2: What is the official snack of Texas?

Question 3: Where is the longest stone arch bridge in Texas?

Question 4: What Texas county has the highest ratio of cattle to humans in the state?





THE ITALY A&M CLUB NEEDS YOUR ASSISTANCE



The Italy A&M Club Needs Your Help!

• Social Media Assistance

Calling all tech-savvy Aggies! Our club is looking to expand its online presence, and we need your help to set up and manage our social media pages like Facebook, LinkedIn, TikTok, or any other platforms you think will keep our community connected. If you have experience with social media or just a passion for staying plugged in, we'd love your assistance in making these pages a vibrant hub for our members. Let's bring the Aggie spirit to the digital world—reach out if you're ready to help us get started! So everyone is aware our newsletter reaches out to **OVER 5,000** readers each month. Thank you all for your contributions to it's success.

• Italy A&M Club Scholarship

The club is exploring the possibility of establishing a scholarship program. The scholarship would be available to club members who live in Italy but are attending Texas A&M, their family members who are attending Texas A&M or possibly students who are studying abroad from Texas A&M in Italy (semester abroad program).

We are considering hosting a silent auction to help raise funds for the scholarship. If you are interested in donating to the auction or in the establishment of the scholarship please reach out to me directly.



• News – Extra, Extra Read All About it!

Please feel free to share any photos, news articles, announcements, births, graduations, Silver Taps, career changes or any other news you would like to share with the club. We will find ways to include them in the regular updates.

• Logo

We are looking to create our clubs logo and we need your help. We need to generate a few ideas for our logo. If you have any ideas or thoughts please let me know.

• Recipes

Feel free to submit your favorite recipe(s) to be include with the monthly/periodic updates. We would love to share them with the group.

• Feedback

Please provide feedback on this format, the content and any ideas you may have on ways we can generate additional engagement. Please encourage other people to join the club and to follow us on **Instagram**.

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Instagram: [life_between_the_olive_trees](https://www.instagram.com/life_between_the_olive_trees)

Webpage: www.italyags.aggienetwork.com

Parole Finali

As March comes to a close, we hope you've enjoyed this month's mix of Italian culture, history, travel, and, of course, a little Aggie spirit. Whether you've been braving the unpredictable *Marzo è pazzo* weather, sipping Chianti in the Tuscan hills, or discovering new corners of Venice, we're glad to have shared these stories with you.

Looking ahead to April, we're gearing up for one of the most important events of the year—Aggie Muster on this special evening of remembrance and camaraderie, along with stories celebrating those who have gone before us. A look at the WWII cemeteries in Europe, the springtime tradition of moving livestock to greener pastures, travel recommendations for the warmer months ahead. Plus much more.

Until then, stay connected, enjoy the changing season, and as always—thanks for being a part of the Italy A&M Club community.

Gig 'em and see you in April!

Ryan '91

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[life_between_the_olive_trees](https://www.instagram.com/life_between_the_olive_trees)