

















Jackie One is magnificent Amer 25.90 mt as new, refitting by Maiora in 2007/2010 (new rollbar, new Jacuzzi in top deck, etc. etc.); she offers 4 staterooms for 8 guests and crew of 4 members.

DECK

The deck offers wide areas typical of significantly bigger yachts: sunbathing areas forward; the top deck features a large Jacuzzi tub for 4 persons and comfortable sunbathing cushions; the cockpit is spacious and offers a dining table for al fresco dining and a comfortable bathing platform giving easy access to the sea.

INTERIORS

Sumptuous and elegant interiors offer the best comfort for Jackie One's guests. The wide salon offers a large settee with LCD Tv Home Theatre and DVD, large windows giving brightness to the area and exalting the refined furnishing and the details'care. Guests will be in a position to lunch in four areas: the elegant inside dining area, the spacious cockpit, the forward area and the top deck. The night area offers the wonderful double bedded Master stateroom with Queen size bed, en suite toilet and Jacuzzi, the astern Vip cabin featuring Queen size double bed and the 2 twin guest cabins, all with en suite toilet and LCD Tv. The separated crew quarter gives comfort and privacy to the guests.

ACCESSORIES. TENDERS & TOYS

Air conditioning throughout, heating, 2 generators 25 Kw, Internet, fax, stereo, DVD, LCD Plasma Tv 50"; Home Theatre and Lcd 20"; safe box is in Master stateroom, fridge, freezer, ice maker, BBQ and Jacuzzi on top deck, Ka-

wasaki jet ski, 4.50 mt dinghy with 60 HP outboard engine, water toys, hot dog, wakeboard, water ski, several inflatables, snorkeling equipments, kayak.

COOKING

Captain Gaetano and the Chef Carmen personally take care of the menu and cooking on board; they both are wise connoisseurs and gourmet of international and Italian cuisine. Jackie One is famous and very well known on the chartermarket for the care dedicated by her crew to the cuisine and to the wine choice. The Chef always offers new recipes and new matches to guests, on their requirements' bases: from raw fish to the simplest but full of flavour Mediterranean dishes, from the Italian homemade "tagliatelle" to the Neapolitan pizza, from the finger food buffet to the ice creams on board-made. Every winter Captain Gaetano, together with several sommeliers, makes a careful choice of italian wines and oils: from the best italian Prosecco, Vermentino, Pinot and Chardonnay. to the Brunello di Montalcino . Amarone and Barolo, the SUPERTUSCANY of, the Ornellaia and Sassicaia wines, the famous Gaja wine yards and, of course, the French wines and Champagnes, All wines have Jackie One labels. The oils selection offers olive essences from several Italian areas such as Tuscany. Liguria, Puglia. The crew versatility allows the yacht to offer both business lunches/dinners or anniversary menus, theme-parties or simple candlelight dinners for 2 persons only.

CREW

Crew of 4: Captain, chef, stewardess and deckhand. What really makes the difference on Jackie One, is her excellent crew taking care of each particular for the best guests's satisfaction.

Captain Gaetano De Nicolò is 44 years old, Italian. Gaetano sails since when he was 14. He started cruising onboard several yachts all over the world and he's Jackie One's Captain since 2007. Experienced connoisseur of the Mediterranean, he's a sea lover and he's licensed diving master (PADI Advanced Open Water).

Gaetano is also a skilled cook qualified by the Federazione Italiana Cuochi as professional chef; he speaks fairly good French and English and basic Portougaise and Spanish.

Chef: Carmen Bruno Cesario, 36 years old, Brazilian. Carmen lives in Italy since 1996 and from 2004 she has been working with Gaetano on board several yachts. She was a helpcook first, and then chief waiter in a famous restaurant in Rome called "Papa Pex" for 10 years. From 2006 till today she constantly improves her cooking skills by attending several courses with Federazione Italiana Cuochi. Fully ready to show her culinary background and her experience in table service, guests will appreciate her talents. From 2007 she is onboard Jackie One as chef. Carmen speaks quite good English, Portugaise and Italian. The chef Carmen is helped by a second chef/

The chef Carmen is helped by a second chef/ stewardess.

The yacht features an outstanding haute cuisine and a 5 stars table service; the experienced stewardess is available to study a different table service for each event. Jackie One's crew is always careful to the last cooking and service trends such as fingerfood, sushi,etc... never forgetting the evergreen Mediterranean cuisine.

An excellent wine list is carefully selected by the Captain each season, together with a list of Italian oils. The Captain, the chef and the stewardess are Silver Service qualified and each winter they attend cuisine and service courses in order to improve their already excellent professionalism.

Jackie One and her excellent crew will always be able to understand and satisfy guests' requirements, always adding that pinch of personal inspiration belonging to each Italian and making every service, every lunch and every moment on board...... Actually unique.

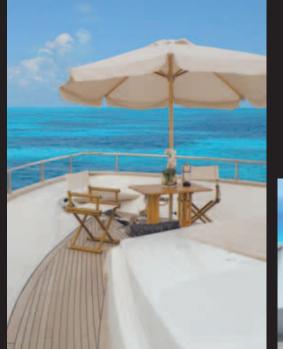
Jackie One è uno yacht di origini italiane e l'equipaggio multilingue è tutto italiano. Ci scusiamo quindi con i nostri connazionali se possiamo sembrare poco "campanilisti" ma da anni, e ne siamo orgogliosi, lavoriamo nel mercato del charter internazionale ed i nostri ospiti di tutte le nazionalità ci impongono la lingua inglese. La nostra "italianità" traspare comunque in ogni particolare a bordo, in ogni ricetta, in ogni vino, in ogni sorriso.

Il Comandante Gaetano ed il suo equipaggio.





















Top deck, dining by night and Jacuzzi by night.







Dining table, buffet, our haute cuisine: sample menu pictures.























Our Master stateroom with ensuite toilet.















JACKIE ONE'S FULL SPECIFICATIONS

GENERAL

Sumptuous and elegant interiors allowing the maximum comfort to her guests. The wide salon offers a large settee • 2 twin staterooms, both with ensuite head. with plasma Tv Home Theatre and Dvd, large windows giving brightness to the area and exalting the refined furnishing and the details' care. Four dining areas are available: the elegant dining area in salon, the spacious cockpit, the forward area and the top deck. The equipment list is really impressive; Jackie One offers all amenities of a significantly larger yacht.

- Builder: Amer/Majora
- Lenght overall: mt 25.90
- Beam: mt 6.00
- Engines: 2 x Caterpillar 1.420 hp
- Fuel consumption: 480 ltrs/hr
- Cruising speed: 25 kn
- Max speed: 32 kn
- Refits: 2007/2010
- Fuel capacity ltrs 12.000
- Water capacity ltrs 2.000
- 2 Generators 25 kw each
- Watermaker 200 ltrs/h

INTERIORS ACCOMODATION (8 GUESTS SLEEPING)

- 1 double bedded Master stateroom (Queen size bed) with dressing room, ensuite head and Jacuzzi.
- 1 double bedded VIP suite (Queen size bed) with ensuite head. This astern stateroom is completely separated from the forward night area and can be the ideal

accommodation for couples or friends who need a particular privacy.

- Day toilet in maindeck
- Crew guarter in separate area with independent access and facilities.

NAVIGATION INSTRUMENTS

The yacht is equipped with the most up-to-date navigation instruments.

EQUIPMENT, DECK FACILITIES AND WATER TOYS

- Internet and fax
- Stereo Hi-Fi
- Plasma TV 50" Home Theatre in salon
- Plasma TV 20" in each cabin
- Air Conditioning and heating throughout
- Refrigetarors, freezers and ice makers
- Kawasaki Jetski
- Zodiac 4.50 mt dinghy with 60 hp outboard engine
- Hot dog
- Wakeboard
- Water ski
- Snorkeling equipment
- Banana and other inflatables
- 3.25 mt. kayak
- Jacuzzi hydro massage on top deck
- BBQ facilities on top deck

CREW

What really makes the difference on Jackie One, is her excellent crew taking care of each particular for the best guest's satisfaction. The yacht features an outstanding haute cuisine and a 5 stars table service; the experienced stewardess is available to study a different table service for each event. Jackie One's crew is always careful to the last cooking and service trends such as fingerfood, sushi, etc... never forgetting the evergreen Mediterranean cuisine. An excellent wine list is carefully selected by the Captain each season, together with a list of Italian oils (available upon request). The cook and the chief stewardess are Silver Service qualified and each winter they attend cuisine and service courses in order to improve their already excellent professionalism. Menus pictures are available upon request.

