

EIN PROSIT

XXIII EDITION 2022

UDINE (ITALY) / 19th — 23rd OCTOBER 2022



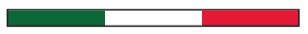


Credits: Francesco Majo / adsGlen

La felicità è
una combinazione
di ingredienti



**IO SONO
FRIULI
VENEZIA
GIULIA**



Una combinazione di culture, di tradizioni e condizioni climatiche uniche da cui nascono capolavori del gusto come il prosciutto di San Daniele, i grandi vini bianchi della regione e il formaggio Montasio. Qui in Friuli Venezia Giulia sapori e profumi invitano a celebrare la vita. Accomodatevi a tavola e brindate con noi.



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EIN PROSIT

XXIII EDITION 2022

GOOD MORNING ITALIA!

EVERY JOURNEY TO THE END OF THE NIGHT ALWAYS FADES TOWARD THE LIGHT OF A DOWN.
FOOD AND SMILES ARE BACK ON THE TABLES, LIFE FLOWS AGAIN IN THE VEINS
OF THIS ANCIENT BEAUTIFUL LADY.
THE ASHES ARE SET, WITH A NEW YOUNG FIRE ALREADY PUSHING FROM BELOW.

EIN PROSIT DRESSES UDINE FOR FIVE DAYS WITH THE LIVELY REDS OF SOUTH AMERICA,
THE UNFATHOMABLE TONE OF EXTREME ASIA, THE POLITE CHARME OF OLD EUROPE,
THE RAINBOW SCENTS OF ANATOLIA, MIXING THEM WITH ITALY AND FRIULI VENEZIA GIULIA
SO THAT EACH ONE BRINGS OUT FROM THE OTHER A SPIRIT NEVER IMAGINED BEFORE.

EIN PROSIT BRINGS FRIULI VENEZIA GIULIA TO DANCE TO THE MELODIES OF DISTANT REGIONS AND LANDS
BECAUSE YOU LEARN NEW DANCES AND TEACH THOSE YOU ALREADY KNOW,
IN AN EXCHANGE WHERE CAN WIN ONLY THE HOSPITALITY OF THOSE WHO MOVE WITH MUSIC AND PEOPLE.

GOOD MORNING ITALY, WELCOME BACK TO REALITY.

PAOLO VIZZARI, CLAUDIO TOGNONI, MANUELA FISSORE



Orizzonte Vino. Una vocazione antica, un sostegno concreto

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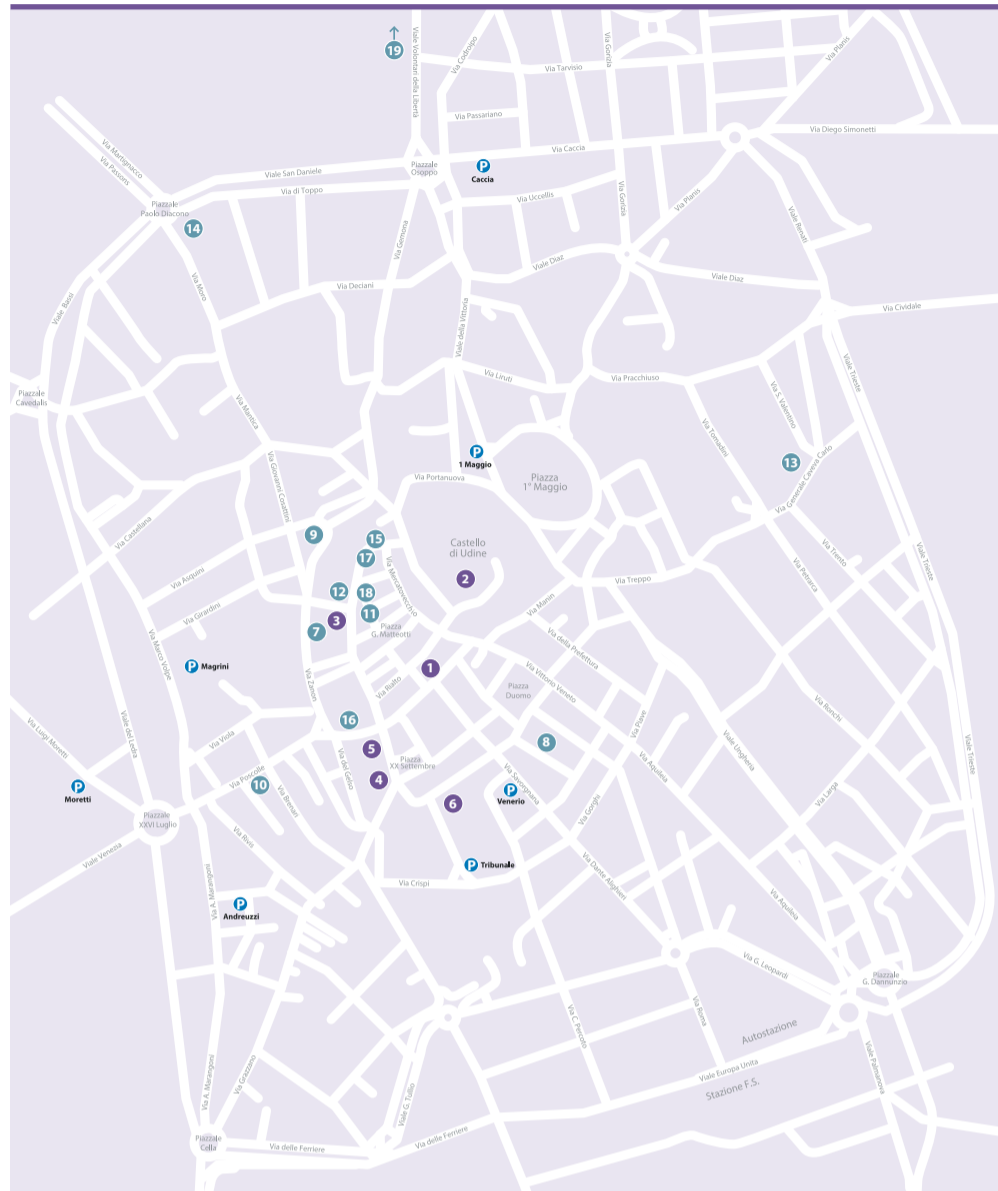
www.credit-agricole.it

THE EVENT VENUES

INFORMATION

CONSORZIO PROMOZIONE TURISTICA
TARVISIANO, SELLA NEVEA, PASSO PRAMOLLO
T +39 0428 2392 / INFO@EINPROSIT.ORG

WWW.EINPROSIT.ORG



THE EVENT VENUES

- | | |
|--|--|
| <p>1 PALAZZO D'ARONCO
Via Lionello, 1 - Udine
GUIDED TASTING SESSIONS</p> <p>2 CASTELLO DI UDINE
Piazzale della Patria del Friuli, 1
GUIDED TASTING SESSIONS</p> <p>3 GALLERIA TINA MODOTTI
FORMER FISH MARKET
Via Paolo Sarpi - Udine
TASTE WORKSHOP</p> | <p>4 PALAZZO KECHLER
Piazza XX Settembre, 14 - Udine
TASTE WORKSHOP</p> <p>5 HOTEL ASTORIA
Piazza XX Settembre, 24 - Udine
GUIDED TASTING SESSIONS</p> <p>6 CHIESA DI SAN FRANCESCO
Piazza XX Settembre, 24 - Udine
SPECIAL EVENT</p> |
|--|--|

LOCAL RESTAURANTS AND VENUES

- | | |
|---|--|
| <p>7 RISTORANTE VITELLO D'ORO
Via Erasmo Valvason, 4 - Udine</p> <p>8 HOSTARIA ALLA TAVERNETTA
Artico di Prampero, 2 - Udine</p> <p>9 L' ALIMENTARE
Via R. D'Aronco, 39 - Udine</p> <p>10 ENOTECA DA FRED
Via del Freddo, 6 - Udine</p> <p>11 TRATTORIA ANTICA MADDALENA
Via Pellicceria, 4 - Udine</p> <p>12 OSTERIA AL CAPPELLO
Via Paolo Sarpi, 5 - Udine</p> <p>13 MAMM FOCACCERIA
Largo Del Teatro, 2 - Udine</p> | <p>14 PIZZERIA ALLA LAMPARA
Via A. Lazzaro Moro, 63 - Udine</p> <p>15 OSTERIA DA MICHELE
Via Paolo Sarpi, 18/a - Udine</p> <p>16 GINGER BAR
Via Poscolle, 5 - Udine</p> <p>17 AI DO MORI
Via Paolo Sarpi, 25 - Udine</p> <p>18 MO-MART
Via Paolo Sarpi, 15/A - Udine</p> <p>19 RISTORANTE LA DI MORET
Via Tricesimo, 276 - Udine</p> |
|---|--|

OUT-OF-TOWN VENUES

- AGLI AMICI » 5 KM**
Via Liguria, 252 - Godia - Udine
- RISTORANTE AL GROP » 10 KM**
Via G. Matteotti, 7 - Tavagnacco (UD)
- OSTERIA ALTRAN » 40 KM**
Via Cortona, 19 - Ruda (UD)
- LE FUCINE » 10 KM**
Via Nazionale, 48 - Buttrio (UD)

M2M
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UNIVERSITÀ
della farina
Luca Giannino

WEDNESDAY 19 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.



LE FUCINE

WEDNESDAY 19/10 / 8 p.m.
via Nazionale, 48 - Buttrio (UD)
T +39 0432 1833238 / hotel@lefucine.com
Price per person € 160

NIKO ROMITO
REALE, CASTEL DI SANGRO - IT

▶ 3 Michelin Stars
▶ n°15 The World's 50 Best Restaurants

Niko Romito, was born in 1974 in Castel di Sangro. Since 2000, together with his sister Cristiana, he has been running the Reale restaurant that was initially a family-run pastry shop. He is a self-taught cook, deeply attached to his local area, and in just 7 years he has achieved the highest possible recognition, to which he has added important awards obtained both in Italy and abroad. In 2011, Reale was founded in a former 16th century monastery and since November 2013 it has achieved 3 Michelin stars: here he has also opened a boutique hotel and a professional catering school. In the same year, he founded Spazio, a network of workshop-restaurants run by graduates of the school, a first-ever example of its kind in Italy.

DIEGO ROSSI
TRIPPA, MILAN - IT

Diego Rossi is the chef at Trippa, a trattoria that has revolutionised Milan. At Trippa, Rossi not only advocates the use of local products, but goes further and champions zero waste. Making the most of every part of every ingredient, Trippa has become a benchmark on the use of offal, but his dishes are also enriched with long-forgotten vegetables and freshly processed products that recall traditions of yesteryear.

RISTORANTE VITELLO D'ORO

WEDNESDAY 19/10 / 8 p.m.
via Erasmo Valvason, 4 - Udine
T +39 0432 508982 / info@vitellodoro.com
Price per person € 160

ALEX ATALA
D.O.M. São Paulo - BR

▶ 2 Michelin Stars
▶ n°53 The World's 50 Best Restaurants n°3
▶ LatAm 50 Best

Alex Atala. With his feet deeply anchored in his homeland while, at the same time, looking towards the future, Alex Atala is above all enthusiastic about Brazil, nature and the culinary arts. At the age of 19, at the catering school in Namur, Belgium, Atala began his career as a chef. In France, he worked at the Jean Pierre Bruneau restaurant and was an intern at the renowned Hotel de la Cote D'Or. He then embarked on new challenges in Montpellier and Milan. Returning to São Paulo in 1994, he inaugurated the DOM Restaurant and launched a new era for Brazilian gourmet cuisine, in which his country's ingredients and culinary culture are the protagonists of an avant-garde, sophisticated and ever surprising cuisine.

Yoshihiro Narisawa is the owner of the two Michelin-starred restaurant Les Créations de Narisawa in Minato, Tokyo. He travelled to Europe at the age of 19 and trained in France, Switzerland and Italy before returning to Japan in 1996. In 2003, he opened the "Les Créations de Narisawa" restaurant in Aoyama, re-naming it 'Narisawa' in 2011.

YOSHIHIRO
NARISAWA

NARISAWA, TOKYO - JP
▶ 2 Michelin Stars ▶ 1 Green Michelin Star
▶ n°45 The World's 50 Best Restaurants
▶ n°15 Asia 50 Best Restaurants

RISTORANTE AGLI AMICI

WEDNESDAY 19/10 / 8 p.m.
via Liguria, 252 - Udine
T +39 0432 565411 / info@agliamici.it
Price per person € 160

EMANUELE
SCARELLO
AGLI AMICI, GODIA - IT
AGLI AMICI, ROVINJ - HR
▶ 2 Michelin Stars
▶ 1 Michelin Star

Emanuele Scarello, born in 1970, gives his all when it comes to cooking. He was the Italian President of Jeunes Restaurateurs d'Europe from 2009 to 2012. The pleasure of sharing knowledge has allowed him to imprint a unique and personal character into his cuisine, based on local ingredients and contemporary taste. Quality recognised by the Michelin guide, which awarded him his first Michelin star in 2009, until he was awarded two Michelin 'stars' in 2013. These results are the fruit of constant work, daily commitment and an immense passion for one's origins.

LORENZO LAI
AGLI AMICI, ROVIGNO - HR
▶ 1 Michelin StarFILIP MATJAŽ
COB, PORTOROŽ - SLO
▶ 1 Michelin StarJEFFREY
VELLA
CAP AUREO
ROVINJ - HR

Maltese chef **Jeffrey Vella** was born into a family of hoteliers, so hospitality has always been part of his DNA. Throughout his career he has worked with some of the biggest names in the business, such as Gordon Ramsay, Alain Ducasse and Jean Christophe Novelli. He currently works at the Cap Aureo restaurant adopting a location-based approach to food in order to make the most of local, seasonal and territorial products and to develop a story around them.

MATTEO
METULLIO
HARRY'S TRIESTE
TRIESTE - IT
▶ 2 Michelin Stars

Matteo Metullio was born in Trieste. He was invited by Norbert Niederkofler to work Alta Badia, where he stayed for four years. He then moved to La Sirlola, the restaurant at the Ciasa Salares hotel, where he became head of the starred kitchen. The Michelin Guide confirmed the star in 2013, making him the youngest starred chef in Italy. In 2017, the second star was awarded. In spring 2018, together with Davide Da Pra, he began a new adventure at the helm of two restaurants: Harry's Piccolo Restaurant and Harry's Bistrò. In 2018 Harry's Pasticceria was founded. In 2018, Harry's Piccolo was awarded a star by the Michelin Guide and the following year Harry's Piccolo was awarded its second Michelin star.

THURSDAY 20 OCTOBER

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THURSDAY 20/10 / 8 p.m.
via Erasmo Valvason, 4 - Udine
T +39 0432 508982 / hotel@vitellodoro.com
Price per person € 160

YOSHIHIRO
NARISAWA
NARISAWA, TOKYO - JP
▶ 2 Michelin Stars
▶ 1 Green Michelin Star
▶ n°45 The World's 50 Best Restaurants
▶ n°15 Asia 50 Best Restaurants

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RICCARDO
CAMANINI
LIDO 84, GARDONE RIVIERA - IT
▶ 1 Michelin Star
▶ n°8 The World's 50 Best Restaurants

Riccardo Camanini's cuisine is imbued with ancient flavours reminiscent of the places he was brought up in. In his dishes, technique is always harnessed to a very strong poetic component: respect for the material nature of the product is combined with an imaginative impetus. In 2014, he opened Lido 84 on the Gardone Riviera and after six months he was awarded his first Michelin star.

RISTORANTE LA DI MORET

THURSDAY 20/10 / 8 p.m.
via Tricesimo, 276 - Udine
T +39 0432 545096 / hotel@ladimoret.it
Price per person € 110

FABRIZIO
MELLINO
QUATTRO PASSI
NERANO - IT
▶ 2 Michelin Stars

Fabrizio Mellino, born in 1991, is the son of Antonio Mellino and Rita Vinaccia, founders of Quattro Passi, a restaurant that has boasted two Michelin stars since 2011. After many experiences abroad working under great chefs, he returned to Italy, where he became chef at the Quattro Passi restaurant and won the Guida dell'Espresso award for Young Chef of the Year in 2018.

SERGIO
BARROSO
040, SANTIAGO DEL CILE - CL
▶ n°37 Latin America's 50 Best 2019

Chef **Sergio Barroso**, a Spaniard born in Madrid, previously worked with Ferran Adrià and Denis Martin in Switzerland, and has been in Chile since 2012, opening 040 in 2015 - has been awarded for years as one of the best chefs in the business. With a CV that also boasts El Bulli, he was awarded Chef of the Year in 2016.

LE FUCINE - RING OF FIRE

THURSDAY 20/10 / ORE 20.00
via Nazionale, 48 - Buttrio (UD)
T +39 0432 1833238 / hotel@lefucine.com
Price per person € 130,00

HIMANSHU SAINI
TRÈSIND STUDIO, DUBAI - AE
▶ 1 Stella Michelin
▶ n°57 The World's 50 Best Restaurants
▶ n°4 MENA's 50 best restaurants

Himanshu Saini is considered one of the youngest experts in Indian cuisine, having started his career under Chef Manish Mehrotra of Indian Accent in Delhi. His mission is to change the perception of Indian cuisine and enhance the way we experience Indian food. His mission in the TrèSind Studio restaurant is precisely this; it is his ode to the culinary heritage of his homeland and his driving force for exploration.

MAKSUT
AŞKAR
NEOLOKAL, ISTANBUL - TR

Maksut Aşkar leads his young and curious team in the Neolokal Turkey restaurant in Istanbul. He is fully aware of having to protect food for the next generations, combining modern techniques with innovative perspectives. The new and refined approach to local cuisine makes him shine in beautiful Istanbul, making him enjoy local and international appreciation and esteem.

ANDREA
TORTORA
AT PATISSIER, MANTUA - IT

Andrea Tortora has been at the helm of the pastry shop at the St. Hubertus restaurant for years, achieving his third Michelin star as a pastry chef in 2018. In 2017, he embarked on his AT Patisier project, which he continues to pursue with great enthusiasm. Andrea's inseparable travelling companion continues to be Carletto, the sourdough starter created at the age of 17 together with his grandfather Vamor.

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RISTORANTE AL GROP

THURSDAY 20/10 / 8 p.m.
via Matteotti, 1 - Tavagnacco - Udine
T +39 0432 660240 / info@algrup.com
Price per person € 150



ALEX ATALA

D.O.M. São Paulo - BR

- ▶ 2 Michelin Stars
- ▶ n°53 The World's 50 Best Restaurants n°3
- ▶ LatAm 50 Best

Alex Atala. With his feet deeply anchored in his homeland while, at the same time, looking towards the future, Alex Atala is above all enthusiastic about Brazil, nature and the culinary arts. At the age of 19, at the catering school in Namur, Belgium, Atala began his career as a chef. In France, he worked at the Jean Pierre Bruneau restaurant and was an intern at the renowned Hotel de la Cote D'Or. He then embarked on new challenges in Montpellier and Milan. Returning to São Paulo in 1994, he inaugurated the DOM Restaurant and launched a new era for Brazilian gourmet cuisine, in which his country's ingredients and culinary culture are the protagonists of an avant-garde, sophisticated and ever surprising cuisine.



DIEGO ROSSI

TRIPPA, MILANO - IT

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RISTORANTE ANTICA MADDALENA

THURSDAY 20/10 / ORE 20.00
via Pellicceria, 4 - Udine
T +39 0432 500544 / anticamaddalena@gmail.com
Price per person € 110,00



LORENZO STEFANINI

GIGLIO, LUCCA - IT

- ▶ 1 Stella Michelin

Lorenzo Stefanini "son of art", given his family's long tradition in the world of catering, in 2010 he graduated in Parma from the prestigious International School of Italian Cuisine "Alma". Since his first experiences, Lorenzo aims very high working, in the years from 2011 to 2017, with Chefs such as Nicola Portinari, Enrico Barolini, Seiji Yamamoto, in Italy and Japan.



STEFANO TERIGI

GIGLIO, LUCCA - IT

- ▶ 1 Stella Michelin

Stefano Terigi has an innate passion for cooking. In 2007 he graduated in Visual Arts and then he made very important experiences with great Chefs such as Pierre-Galmier Gagnaire and Enrico Crippa, both in Italy and abroad as in Germany or in Australia.



BENEDETTO RULLO

GIGLIO, LUCCA - IT

- ▶ 1 Stella Michelin

Benedetto Rullo is also animated by a strong passion, graduated in 2010 from the prestigious International Cuisine "Alma", where he met Lorenzo Stefanini. Equally prestigious were his first working acquaintances with master Chefs such as the Cerea brothers, Pierre-Galmier Gagnaire and Christian Puglisi, in Italy, England, Germany and Denmark. Stefanini, Terigi, and Rullo together form a team in the kitchen of Giglio in Lucca, one Michelin star.



ALVARO CLAVIJO

EL CHATO, BOGOTÁ - CO

- ▶ n°7 Latin America's 50 Best 2019
- ▶ Highest New Entry 2018

After passing through the kitchens of Barcelona, Paris, New York and Copenhagen, **Álvaro Clavijo** returns to Colombiat o put together his proposal. El Chato opened its doors in 2017 as a contemporary bistro in the Chapinero Alto area. Chato is a Bogota expression to refer to a person and in this way Álvaro wanted to pay homage to his city and local products.

ENOTECA DA FRED

THURSDAY 20/10 / 8 p.m.
via del Freddo, 6 - Udine
T +39 0432 505059 / info@enotecafredudine.com
Price per person € 130



WICKY PRIYAN

WICKY'S INNOVATIVE JAPANESE CUISINE
MILAN - IT

Wicky Priyan was born in Sri Lanka and studied criminology. For many years he lived in Japan under the guidance of his sushi master Kikuchi Kan from Tokyo. He then settled in Milan where he opened his restaurant Wicky's Wicuisine. His mastery of combining Japanese techniques with Italian ingredients is nothing short of sublime.

RISTORANTE ALLA TAVERNETTA

THURSDAY 20/10 / 8 p.m.
via di Prampero Artico, 2 - Udine
T +39 0432 501066 / info@allatavernetta.com
Price per person € 130



MORENO CEDRONI

MADONNINA DEL PESCATORE,
SENIGALLIA - IT

- ▶ 2 Michelin Stars

Moreno Cedroni is one of the most innovative Italian chefs in international cuisine. In 1984, he opened La Madonnina del Pescatore, a restaurant set in the beautiful surroundings of the Marche region. In 1996, he was awarded his first Michelin star and in 2006 he received his second. Inspiration, creativity, curiosity, experimentation. A life built not only on history, stories and hard work, but also on genius, new experiences, journeys ranging from those of a more traditional nature to those yet to be explored.

Chiara Pavan was born in 1985 in Verona. She started working as a chef while studying philosophy at the University of Pisa. She has worked at Da Caino with Valeria Piccini and at Zum Löwen. As from 2017, she is at the helm, together with Francesco Brutto, of the starred restaurant Venissa in Burano, Venice. She was named best Italian woman chef for the 2019 L'Espresso Guide.



CHIARA PAVAN

VENISSA, MAZZORBO - IT

- ▶ 1 Michelin Star
- ▶ 1 Green Michelin Star

Francesco Brutto worked for many years at Povero Diavolo with Piergiorgio Parini, then in 2014 he opened the Undicesimo Vineria restaurant in Treviso. In 2016, he received the "Young Chef of the Year" award from L'Espresso Guides and in 2017, he was awarded a Michelin star. In the same year, he began working as a consultant for the Venissa restaurant.



FRANCESCO BRUTTO

VENISSA, MAZZORBO - IT

- ▶ 1 Michelin Star
- ▶ 1 Green Michelin Star

PIZZERIA ALLA LAMPARA

THURSDAY 20/10 / 8 p.m.
via A. Lazzaro Moro, 63 - Udine / T +39 0432 1740459
Price per person € 60



FRANCO PEPE

PEPE IN GRANI, CAIAZZO - IT

Franco Pepe is a craftsman and baker who has made the raw material as his home. His passion for pizza-making began at home and his vision is crystal clear: everything must be hand-made. There are no kneading machines or ready-made flour mixtures. Day after day, Franco devotes himself to his doughs and his sourdough starter, managing to bring his creations to life. The seasonings are no less: the best of the land and a great deal of tradition combined with constant study. In 2012, he opened Pepe in Grani in Caiazzo and, needless to say, the recognition and general appreciation was not long in coming.

RISTORANTE AQUILA NERA

THURSDAY 20/10 / 8 p.m.
via Piave, 2 - Udine
T +39 0432 21645 / osteria-aquilanera@hotmail.com
Price per person € 130



DAVIDE GARAVAGLIA

CÔTE, BANKOK - TH

- ▶ 1 Michelin Star

Davide Garavaglia, born in Liguria (Italy), chef at Côte, has brought Chef Mauro Colagreco's culinary philosophy from the Mediterranean to Chao Phraya, working alongside Chef Marc Vasseur. After working at D'O under chef Davide Oldani in Milan and at Sketch under chef Pierre Gagnaire in London, Davide joined Mauro Colagreco's Mirazur in 2015, where he played a key role in the restaurant's recent attainment of 3 Michelin stars and its ascent to 1st place in "The 50 Best Restaurants in the World".

Antonio Buono is a chef who has dedicated his life to food as a synonym of nourishment, culture and beauty. In 2020, together with his wife Valentina Florio, a food anthropologist, he opened his restaurant 'Casa Buono' in the French-Italian countryside of the Roja Valley. Here, he serves a creative cuisine that makes the most of the best daily available local ingredients.



ANTONIO BUONO

CASA BUONO
VENTIMIGLIA - IT

OSTERIA AL CAPPELLO

THURSDAY 20/10 / 8 p.m.
via Paolo Sarpi, 5 - Udine
T +39 0432 299327 / info@osteriaalcappello.it
Price per person € 90



CIRO SCAMARDELLA

PIPERO, ROME - IT

- ▶ 1 Michelin Star

The cuisine proposed by **Ciro Scamardella**, chef at Piperò Rome, is a volcano of flavours and emotions in which every dish recalls a memory of classic recipes interpreted in a more modern key and developed using contemporary techniques. After gaining extensive experience in the kitchens of great chefs such as Paolo Barrale, Antonino Cannavacciuolo, Gennaro Esposito and Anthony Genovese since 31st July 2018 he has been the chef at the Michelin-starred Ristorante Piperò.

FRIDAY 21 OCTOBER

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RISTORANTE LA DI MORET

FRIDAY 21/10 /8 p.m.
via Tricesimo, 276 - Udine
T +39 0432 545096 / hotel@ladimoret.it
Price per person € 110



EUGENIO BOER
BU:R, MILAN - IT

'Accidentally born in Italy' on 8th May 1978, of half-Italian and half-Dutch descent, **Eugenio Boer** grew up in the Netherlands, in Voorburg, until the age of seven, when his family moved to Italy, in the Genoa area. By the age of 12 he was already itching to work in a restaurant and, after a 6-year apprenticeship in Liguria, he landed in Sicily, at the Osteria dei Vespri in Palermo, where he stayed for two years. This was followed by numerous experiences both abroad and Italy until his arrival in Milan where he was awarded his first Michelin star in 2014 with Essenza. In 2018 he opened [bu:r] his own restaurant, whose sign dispels any doubts about the pronunciation of the Chef's surname.



FRANCESCO SODANO
LOCAL, VENICE - IT

▶ 1 Michelin Star

The beginning of **Francesco Sodano's** career saw his parents as unwitting protagonists of his flair for cooking. He then flew to London, returning to Italy and learning the secrets of Neapolitan haute cuisine at the 2-star restaurant in Nerano, Quattro Passi, not counting experience gained in America with his brother Salvatore and others in England, at restaurants seating over 200 guests. The period in which he worked at at Pagliaccio in Rome still remains the most important experience to date for Francesco. He also worked as Head Chef at Faro di Capo d'Orso, on the Amalfi coast, and he currently works in the kitchen of Local in Venice, a one Michelin starred restaurant.

RISTORANTE VITELLO D'ORO

FRIDAY 21/10 /8 p.m.
via Erasmo Valvason, 4 - Udine
T +39 0432 508982 / info@vitellodoro.com
Price per person € 160



RICCARDO CAMANINI
LIDO 84

GARDONE RIVIERA - IT
▶ 1 Michelin Star
▶ n°8 The World's 50 Best Restaurants

As a result of a vision combining the most exquisite refinement with a genuine passion for hospitality, **Riccardo Camanini's** cuisine is imbued with ancient flavours reminiscent of the places he was brought up in. In his dishes, technique is always harnessed to a very strong poetic component: respect for the material nature of the product is combined with an imaginative impetus. In 2014, he opened Lido 84 on the Gardone Riviera and after six months he was awarded his first Michelin star.



ANA ROŠ
HIŠA FRANKO
KOBARID - SI

▶ 2 Michelin Stars
▶ n°34 The World's 50 Best Restaurants

Ana Roš. Hiša Franko's history and philosophy are well blended with the traditions and territory of the Posoče region. Her cuisine is expressive, intense and unorthodox while her philosophy is simple - to pursue nature. Make the most of what the season provides you with, combine unexpected flavours and ingredients, and never be afraid to take risks. Hiša Franko is the first Slovenian restaurant to be awarded two Michelin stars.

ENOTECA DA FRED

FRIDAY 21/10 /8 p.m.
via del Freddo, 6 - Udine
T +39 0432 505059 / info@enotecafredudine.com
Price per person € 100



CIRO SCAMARDELLA
PIPERO, ROME - IT

▶ 1 Michelin Star

The cuisine proposed by **Ciro Scamardella**, chef at Pipro Rome, is a vulcano of flavours and emotions in which every dish recalls a memory of classic recipes interpreted in a more modern key and developed using contemporary techniques. After gaining extensive experience in the kitchens of great chefs such as Paolo Barrale, Antonino Cannavacciuolo, Gennaro Esposito and Anthony Genovese since 31st July 2018 he has been the chef at the Michelin-starred Ristorante Pipro.

OSTERIA AL CAPPELLO

FRIDAY 21/10 /8 p.m.
via Paolo Sarpi, 5 - Udine
T +39 0432 299327 / info@osteriaalcappello.it
Price per person € 90



YOJI TOKUYOSHI
BENTOTECA, MILAN - IT

Yoji Tokuyoshi is of Japanese descent, but with an utterly Italian passion. He grew up as a chef in Italy as Massimo Bottura's sous-chef working at the Osteria Francescana for nine years. In 2015, he opened the Michelin-starred Tokuyoshi Restaurant in Milan, and in 2020 he decided to devote himself entirely to his new project Bentoteca. Founded in 2020 as a pop-up restaurant, since September of the same year, Bentoteca has become a permanent restaurant combining fine dining with a convivial, relaxed atmosphere. The culinary philosophy is based on total respect for high quality Italian raw materials, processed using typically Japanese techniques and processes. The fragrances and flavours perfectly condense Chef Tokuyoshi's two souls: his Japanese origins on the one hand and his passion for Italy on the other, in a surprising combination of East and West.

LE FUCINE - RING OF FIRE

FRIDAY 21/10 /8 p.m.
via Nazionale, 48 - Buttrio (UD)
T +39 0432 1833238 / hotel@lefucine.com
Price per person € 140



PABLO RIVERO & GUIDO TASSI
DON JULIO, BUENOS AIRES - AR
▶ n°14 The World's 50 Best Restaurants
▶ n°10 LatAm's 50 Best
▶ n°1 LatAm's 50 Best 2020

Guido Tassi is a very talented chef who played a key role supporting **Pablo Rivero's** work at Don Julio and co-responsible for the grill restaurant's success. He was born in Burzaco in 1979 and began his culinary studies at The Blue Trainers. He worked at the Hotel Marriott Plaza in Buenos Aires and the Hotel Uao in Bariloche. He then moved to the Basque Country to Martin Barasategui's restaurant and then to France to Michel Bras' restaurant, which consolidated his cooking style. From 1999 to 2017 he was the chef-owner of Restò, and today he is the chef at Don Julio.



AITOR ARREGUI
ELKANO, GETARIA - ES

▶ 1 Michelin Star
▶ n°16 The World's 50 Best Restaurants

Aitor Arregui is the chef at the Elkano restaurant in Getaria, one of the most emblematic establishments nationwide. His numerous awards are mainly based on the high quality of his fish and shellfish, and his more than studied technique in the use of the grill. In 2014, he was awarded a Michelin star, in 2019 it is No. 30 in The World's 50 Best Restaurants, in 2021 it is no.16.



ANDREA TORTORA
AT PATISSIER
MANTUA - IT

Andrea Tortora has been at the helm of the pastry shop at the St. Hubertus restaurant for years, achieving his third Michelin star as a pastry chef in 2018. In 2017, he embarked on his AT Patisserie project, which he continues to pursue with great enthusiasm. Andrea's inseparable travelling companion continues to be Carletto, the sourdough starter created at the age of 17 together with his grandfather Vamor.

FOCACCIERIA MAMM

FRIDAY 21/10 /8 p.m.
via Bersaglio, 1 - Udine
T +39 0432 5112102
Price per person € 85



ALESSANDRO MOCCHI
RETROBOTTEGA, ROME - IT

Alessandro Mocchi worked with chefs such as Enrico Crippa and Antonio Guida before joining Anthony Genovese's Il Pagliaccio. Together with Giuseppe Lo Giudice he opened Retrobottega in Rome in 2016, followed in 2018 by the adjacent RetroPasta and RetroVino.

Pairing wines **Gaetano Saccoccio** and Wine Independent.

L'ALIMENTARE

FRIDAY 21/10 /8 p.m.
via R.D'Aronco, 39 - Udine
T +39 0432 1503727 / info@lalimentare.it
Price per person € 120



FEDERICO ZANASI
CONDIVIDERE, TURIN - IT

Federico Zanasi is the chef of the Michelin-starred restaurant Condividere. Following his experiences around the world, re-stating Amerigo 1934, then the USA, Spain, Valle d'Aosta and nine years with Moreno Cedroni, both at La Madonnina del Pescatore and at Il Clandestino, he joined the kitchen at Condividere. Federico is also a teacher at Eataly and works closely with various local producers on the Slow Food circuit.

FRIDAY 21 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.



RISTORANTE ALLA TAVERNETTA

FRIDAY 21/10 / 8 p.m.
via di Prampero Artico, 2 - Udine
T +39 0432 501066 / info@allatavernetta.com
Price per person € 130



MORENO CEDRONI
MADONNINA DEL PESCATORE
SENIGALLIA - IT

▶ 2 Michelin Stars

Moreno Cedroni is one of the most innovative Italian chefs in international cuisine. In 1984, he opened La Madonnina del Pescatore, a restaurant set in the beautiful surroundings of the Marche region. In 1996, he was awarded his first Michelin star and in 2006 he received his second. Inspiration, creativity, curiosity, experimentation. A life built not only on history, stories and hard work, but also on genius, new experiences, journeys ranging from those of a more traditional nature to those yet to be explored.

Himanshu Saini is considered one of the youngest experts in Indian cuisine, having started his career under Chef Manish Mehrotra of Indian Accent in Delhi. His mission is to change the perception of Indian cuisine and enhance the way we experience Indian food. His mission in the Trèsind Studio restaurant is precisely this; it is his ode to the culinary heritage of his homeland and his driving force for exploration.

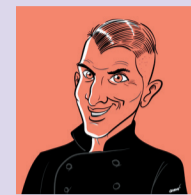


HIMANSHU SAINI
TRÈSIND STUDIO, DUBAI - AE

▶ 1 Michelin Star
▶ n°57 The World's 50 Best Restaurants
▶ n°4 MENA's 50 best restaurants

RISTORANTE ANTICA MADDALENA

FRIDAY 21/10 / 8 p.m.
via Pelliccerie, 4 - Udine
T +39 0432 500544 / anticamaddalena@gmail.com
Price per person €110

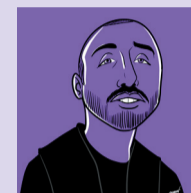


DAVIDE GARAVAGLIA
CÔTE, BANGKOK - TH

▶ 1 Michelin Star

Davide Garavaglia, born in Liguria (Italy), chef at Côte, has brought Chef Mauro Colagreco's culinary philosophy from the Mediterranean to Chao Phraya, working alongside Chef Marc Vasseur. After working at D'O under chef Davide Oldani in Milan and at Sketch under chef Pierre Gagnaire in London, Davide joined Mauro Colagreco's Mirazur in 2015, where he played a key role in the restaurant's recent attainment of 3 Michelin stars and its ascent to 1st place in "The 50 Best Restaurants in the World".

Floriano Pellegrino is the chef and owner of the one-Michelin-starred restaurant Bros' in Lecce, Salento. In 2018, he founded the Pellegrino Brothers holding company with his partner Isabella Poti. After finishing his hotel studies, he travelled all over Europe, landing in the greatest starred kitchens, from Luis Andoni Aduriz, Eneko Atxa, Alexandre Gauthier, Rene Redzepi and the French chef Claude Bosi in London.



FLORIANO PELLEGRINO
BROS', LECCE - IT

▶ 1 Michelin Star

RISTORANTE AL GROPP

FRIDAY 21/10 / ORE 20.00
via Matteotti, 1 - Tavagnacco - Udine
T +39 0432 660240 / info@algrup.com
Price per person € 110



VALERIO SERINO
TÈRRA, COPENAGHEN - DK

▶ 1 Green Michelin Star

Valerio Serino, born in 1986, is a self-taught chef. In 2017, aware of how much waste there is in the restaurant world and beyond, he founded Tèrra. His cuisine is sustainable, waste-free, innovative and minimalist. Valerio Serino and Lucia De Luca are of Italian origins, with Danish residence and Mediterranean DNA. They are the young founders of Tèrra, a fine dining restaurant in Copenhagen which has won the Michelin Guide's important sustainable award: the green star.



CHIARA PAVAN
VENISSA, MAZZORBO - IT

▶ 1 Michelin Star
▶ 1 Stella Verde Michelin

Chiara Pavan was born in 1985 in Verona. She started working as a chef while studying philosophy at the University of Pisa. She has worked at Da Caino with Valeria Piccini and at Zum Löwen. As from 2017, she is at the helm, together with Francesco Brutto, of the starred restaurant Venissa in Burano, Venice. She was named best Italian woman chef for the 2019 L'Espresso Guide.



FRANCESCO BRUTTO
VENISSA, MAZZORBO - IT

▶ 1 Michelin Star
▶ 1 Green Michelin Star

Francesco Brutto worked for many years at Povero Diavolo with Piergiorgio Parini, then in 2014 he opened the Undicesimo Vineria restaurant in Treviso. In 2016, he received the "Young Chef of the Year" award from L'Espresso Guides and in 2017, he was awarded a Michelin star. In the same year, he began working as a consultant for the Venissa restaurant.



ACQUA PANNA **S.PELLEGRINO**
— THE FINE DINING WATERS —

SULLE MIGLIORI
TAVOLE
DEL MONDO



SATURDAY 22 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.



RISTORANTE AGLI AMICI

SATURDAY 22/10 8 p.m.
via Liguria, 252 - Udine
T +39 0432 565411 / info@agliamici.it
Price per person € 180



KARIME LOPEZ
GUCCI OSTERIA, FLORENCE - IT

▶ 1 Michelin Star



MATTIA AGAZZI
GUCCI OSTERIA, BEVERLY HILLS - US

▶ 1 Michelin Star



HYUNGKYU JUN
GUCCI OSTERIA, SEUL - KR



MASSIMO BOTTURA
PRESENTS
GUCCI OSTERIA BY
MASSIMO BOTTURA

Massimo Bottura, born in Modena, began his career in the kitchen in 1986, when he took over a trattoria in Campazzo. Here Lidia Cristoni taught him the basics of Emilian cuisine, that long standing tradition on which he would base his entire career. Afterwards, international internships took him around the world, from France to New York, passing through Louis XV Alain Ducasse in Monte Carlo. In 1995 he opened the Osteria Francescana in Modena, and in 2000 he did an internship with Ferran Adrià on molecular cuisine that profoundly influenced him. With 3 Michelin stars, a score of 20/20 in the Espresso Guide and the title of best restaurant in the world according to the World's 50 Best, Bottura has taken his commitment beyond the walls of the kitchen, founding Food for Soul: the organisation, set up on the occasion of Expo 2015, reuses surpluses to feed the most needy. Numerous projects brought to success by Bottura including the brand Osteria Gucci by Massimo Bottura and Casa Maria Luigia.



KONDO TAKAHIKO
GUCCI OSTERIA, FLORENCE - IT

▶ 1 Michelin Star

Kondo Takahiko, Head Sous Chef of the 3 Michelin starred restaurant "Osteria Francescana" by Massimo Bottura in Modena, has been appointed Co Executive Chef of the Gucci Osteria in Florence and joins **Karime Lopez**, current Executive Chef of the Maison's fine dining. With Karime Lopez at the helm since its opening in January 2018, the restaurant was awarded a Michelin star in 2020, an achievement that places Gucci Osteria among the most innovative restaurants in Italian contemporary cuisine. Karime was also the first Mexican female chef to have achieved this accolade.



Mattia Agazzi is the Michelin star chef of the Gucci Osteria restaurant in Beverly Hills, under the direction of Massimo Bottura. Agazzi develops a love for cooking and everything that surrounds it: he is a passionate forager, an enthusiastic fisherman and an intrepid climber. Initially he gained experience as Karime Lopez sous chef, then followed her to Los Angeles where, in 2020, he was appointed head chef of Gucci Osteria in Beverly Hills.



DAVIDE CARDELLINI
GUCCI OSTERIA, SEUL - KR

Hyungkyu Jun and **Davide Cardellini** have collaborated to create superior dining experiences using both Korean and Italian ingredients. Korean Hyungkyu Jun and Italian native Davide Cardellini cook together in perfect harmony at the Gucci Osteria da Massimo Bottura in Seoul, South Korea. They provide their vision of authentic Italian cuisine through a playful Korean interpretation that shows boundless innovation. Trained in the best Michelin starred restaurants in Europe and the United States, Hyungkyu Jun and Davide Cardellini happily share their experiences with the blessing of their mentors, Massimo Bottura and Karime Lopez. Together, they have established a contemporary and empowering vision of Italian Korean cuisine in Seoul.



ANTONIO IACOVIELLO
GUCCI OSTERIA, TOKYO - JP

Antonio Iacoviello has pursued his culinary ambition as a chef working stints under some of the great chefs, including Alain Ducasse, René Redzepi, Ernesto Iaccarino, and Massimo Bottura. He was informed by Massimo Bottura of the opportunity to lead the Gucci Osteria Tokyo kitchen, scheduled to open in October 2021. Enthusiastic about the challenge in Asia, Iacoviello accepted and was assigned the position of Executive Chef.

RISTORANTE VITELLO D'ORO

SATURDAY 22/10 8 p.m.
via Erasmo Valvason, 4 - Udine
T +39 0432 508982 / info@vitellodoro.com
Price per person € 160



ZAIYU HASEGAWA
DEN, TOKYO - JP

▶ 2 Michelin Stars
▶ n°20 The World's 50 Best Restaurants
▶ n°1 Asia 50 best

Tokyoborn chef **Zaiyu Hasegawa** has created a culinary buzz in the capital with his 2 Michelin starred restaurant Jimbocho Den, giving his personal vision of Japanese fine dining focused on pleasing the customer with every dish while conveying the beauty of Japan. His inspiration came from the Japanese spirit of hospitality, omotenashi, an organic desire for the happiness of others.



RICCARDO CAMANINI
LIDO 84, GARDONE RIVIERA - IT

▶ 1 Michelin Star
▶ n°8 The World's 50 Best Restaurants

As a result of a vision combining the most exquisite refinement with a genuine passion for hospitality **Riccardo Camanini's** cuisine is imbued with ancient flavours reminiscent of the places he was brought up in. In his dishes, technique is always harnessed to a very strong poetic component: respect for the material nature of the product is combined with an imaginative impetus. In 2014, he opened Lido 84 on the Gardone Riviera and after six months he was awarded his first Michelin star.

RISTORANTE ANTICA MADDALENA

SATURDAY 22/10 8 p.m.
via Pellicceria, 4 - Udine
T +39 0432 500544 / anticamaddalena@gmail.com
Price per person € 110



PAOLO GRIFFA
AL CAFFÈ NAZIONALE,
AOSTA - IT

▶ 1 Michelin Star 2022 (Petit Royal)

Paolo Griffa was born in 1991 and is a very talented chef from Piedmont. In December 2017, he became chef at the Grand Hotel Royal and Golf in Courmayeur. At the end of 2019 he received his first Michelin star thanks to the creation of unique, unrepeatable. With him, the raw material, which is always seasonal, is enriched by highly refined extraction, pressing and marinating techniques, thus becoming the focus of the gastronomic description in his menus.



ISABELLA POTI
BROS', LECCE - IT

▶ 1 Michelin Star

Isabella Poti shares both her life and work with Floriano Pellegrino. Together they founded the 1 Michelin starred restaurant Bros' in Lecce, Salento. After attending Hotelier school in Lecce, her career took off in London alongside her maestro Claude Bosi. Her talent then took her to Spain, where she studied with Paco Torreblanca and Berasategui, to Copenhagen at Geranium, and to Menton at Mirazur. She has received numerous awards and in January 2021 her dark pastry kitchen Sista was founded.

LE FUCINE RING OF FIRE

SATURDAY 22/10 8 p.m.
via Nazionale, 48 - Buttrio (UD)
T +39 0432 1833238 / hotel@lefucine.com
Price per person € 130



ROBERTO PINTADU
BIFRÒ, TURIN - IT



ERRICO RECANATI
ANDREINA, LORETO - IT

▶ 1 Michelin Star



ANDREA TORTORA
AT PATISSIER, MANTUA - IT

Since his youth, Chef **Roberto Pintadu** has been linked to the aromas and flavours of his homeland, Tula. Growing up, he moved to Piedmont, in Turin, where he turned his passion for grilled meat into a profession. In 2018, Bifrò was born, a restaurant that serves as a reference point for the processing and cooking of grilled steaks, because it is able to enhance the flavours of meat from America, Northern Europe and all over the world and give its customers new and authentic culinary emotions.

Cooking is a natural element in **Errico Recanati's** life. Today, he leads the one-Michelin-starred Andreina Restaurant, where tradition acquired over time merges with new techniques and research. Research that can be defined as innovatively primordial: the centre of everything is the grill and the spit, which is enhanced by the support of experimental and original techniques.

Andrea Tortora as for years at the helm of the pastry shop of the St. Hubertus restaurant, achieving his third Michelin star in 2018 as a pastry chef. In 2017 he set up his AT Pâtissier project, which he continues to carry out with great enthusiasm.

RISTORANTE LA DI MORET

SATURDAY 22/10 8 p.m.
via Tricesimo, 276 - Udine
T +39 0432 545096 / hotel@ladimoret.it
Price per person € 110



AGUSTIN FERRANDO BALBI
ANDŌ, HONG KONG - CN

▶ 1 Michelin Star

Chef **Agustin Balbi** began his journey in the culinary arts at only 15 years of age. He began his career working under Thierry Pzonka. He then moved to the United States to the Michelin starred chef Scott Boswell. He spent over five years training in Japan, learning new techniques from the country's best masters. He then opened Andō, his first solo collaborative restaurant. The new restaurant features Balbi's cuisine with Spanish and Japanese influences, receiving its first Michelin star in 2020.



SERGIO BARROSO
040, SANTIAGO - CL

▶ n°37 Latin America's 50 Best 2019

Spaniard **Sergio Barroso**, formerly working under Ferran Adrià and Denis Martin in Switzerland, in Chile since 2012, opened 040 in 2015. Multi awarded as one of the best chefs around, his CV also includes El Bulli. He was awarded Chef of the Year 2016.

RISTORANTE AQUILA NERA

SATURDAY 22/10 8 p.m.
via Piave, 2 - Udine
T +39 0432 21645 / osteria-aquilanera@hotmail.com
Price per person € 130



LEONARDO FONSECA
HIŠA FRANKO, CAPORETTO - SI

▶ 2 Michelin Stars
▶ n°34 The World's 50 Best Restaurants

Winner of two Michelin stars for his contribution as chef at the Hisa Franko restaurant in Slovenia, Colombian **Leonardo Fonseca** is a native of Bogotá. After working for El Chato and various restaurants in Copenhagen, including Noma, he decided to become Ana Ros's right hand man at her restaurant Hisa Franko.



ALVARO CLAVIJO
EL CHATO, BOGOTÀ - CO

▶ n°7 Latin America's 50 Best 2019
▶ Highest New Entry 2018

After passing through the kitchens of Barcelona, Paris, New York and Copenhagen, **Álvaro Clavijo** returns to Colombia to put together his proposal. El Chato opened its doors in 2017 as a contemporary bistro in the Chapinero Alto area. Chato is a Bogotá expression to refer to a person and in this way Álvaro wanted to pay homage to his city and local products.

SATURDAY 22 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.



ENOTECA DA FRED

SATURDAY 22/10 8 p.m.
via del Freddo, 6 - Udine
T +39 0432 505059 / info@enotecafredudine.com
Price per person € 120



MATIAS PERDOMO
CONTRASTE, MILAN - IT

1 Michelin Star

Matias Perdomo was born in Uruguay in 1980. Matias flew to Italy and launched a big challenge: to open his own restaurant. He started working as a sous chef at the age of 21 while studying at the same time. He grew up working in one of the most important restaurants in Milan, Al Pont de Ferr. In 2015, he opened his own restaurant 'Contraste', which was awarded a Michelin star.

OSTERIA AL TOSCANO

SATURDAY 22/10 8 p.m.
Via Poscolle, 49 - Udine
T +39 0432 505336
Price per person € 110



YOJI TOKUYOSHI
BENTOTECA, MILAN - IT

Yoji Tokuyoshi is of Japanese origin but grew up in Italy as sous chef to Massimo Bottura at Osteria Francescana for nine years. In 2015 he opened the Michelin starred Tokuyoshi Restaurant in Milan, and in 2020 he decided to devote himself entirely to his new project Bentoteca



MAURICIO ZILLO
GAGINI RESTAURANT
PALERMO - IT

1 Michelin Star

Mauricio Zillo is a Brazilian chef with backgrounds in Italy and France. He started working under Paul Bocuse, Alex Atala, Arzak and Santi Santamaria. In 2011, he arrived in Italy at Pont de Fer where he worked with Matias Perdomo. It was the turn of Paris with A Mere, then Barcelona and finally the return to Italy this time in Palermo at the Gagini Restaurant.

Davide di Fabio, born in 1985, worked for 16 years at the Osteria Francescana together with Massimo Bottura. It was 2021 when he took the helm of the kitchen at La Gioconda. Pop, colours and music are the common thread that runs his life in and out of the kitchen. His is a vision of cuisine in which space, sustainability and time are the masters and the driving force.



DAVIDE DI FABIO
DALLA GIOCONDA,
GABICCE MONTE - IT

L'ALIMENTARE

SATURDAY 22/10 8 p.m.
via R. D'Aronco, 39 - Udine
T +39 0432 1503727 / info@lalimentare.it
Price per person € 90



ENZO DI PASQUALE
APRUDIA, GIULIANOVA - IT

Enzo di Pasquale gained experience at Lucio Pompili's Fucina Estrosa, at the Antica Osteria del Ponte da Ezio Santin and in Florida at Fort Lauderdale. The return home is a destiny that the whole of Giulianova had been waiting for. The opening of Aprudia immediately after the end of the lockdown is the result of continuous travel, experimentation and growth.

FOCACCERIA MAMM

SATURDAY 22/10 8 p.m.
via Bersaglio, 1 - Udine
T +39 0432 5112102
Price per person € 85
Wine Pairing **Gaetano Saccoccio** and Wine Independents



CESARE BATTISTI
RATANÀ, MILAN - IT

Cesare Battisti founded Rattana in September 2009, which he now runs together with his life partner and sommelier Federica Fabi. The philosophy that characterises Cesare's cuisine is expressed in a number of choices: the cult of raw materials, preparations simplified in the number of ingredients and exalted by a clean taste and care in the execution.

PIZZERIA ALLA LAMPARA

SATURDAY 22/10 / ORE 20.00
via A. Lazzaro Moro, 63 - Udine
T +39 0432 1740459
Price per person € 45,00



CIRO OLIVA
CONCETTINA AI TRE SANTI,
NAPOLI - IT

Ciro Oliva born in 1993, is the young master pizza maker at Pizzeria Concettina ai Tre Santi in Naples where his family has been churning out pizzas for 4 generations. His greatest power is pizza, his first means of communication.

OSTERIA AL CAPPELLO

SATURDAY 22/10 / ORE 20.00
via Paolo Sarpi, 5 - Udine
T +39 0432 299327 / info@osteriaalcappello.it
Price per person € 90,00



FRANCESCO SODANO
LOCAL, VENEZIA - IT

1 Stella Michelin

Francesco Sodano learnt the secrets of Neapolitan haute cuisine at the 2-star restaurant in Nerano, Quattro Passi, in addition to experience in America with his brother Salvatore and others in England. The time spent at Pagliaccio in Rome remains the most important experience for Francesco important experience. He also worked as Head Chef at Faro di Capo d'Orso, on the Amalfi coast, and he currently works in the kitchen of Local in Venice, a 1-Michelin star restaurant.



CHALLENGING ATTITUDE



SUNDAY 23 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.

LE FUCINE
RING OF FIRE

SUNDAY 23/10 8 p.m.
via Nazionale, 48 - Buttrio (UD)
T +39 0432 1833238 / hotel@lefucine.com
Price per person € 130

MASSIMO
BOTTURA

PRESENTS

JESSICA ROSVAL
CASA MARIA LUIGIA, MODENA - IT

The very first mentor of Canadian **Jessica Rosval** was Laurent Godbout who employed her in the restaurant Chez L'Épicier. Alongside chef Melissa Craig in Whistler in the Rocky Mountains, British Columbia, new satisfactions came along. In 2013, Jessica arrived in Italy and dined at Massimo Bottura's Osteria Francescana and was totally captivated. The encounter led her to become the chef of Casa Maria Luigia, a satellite hospitality galaxy curated by Massimo Bottura, located a few kilometres from Modena.

GUIDO TASSI
DON JULIO, BUENOS AIRES - AR

- ▶ n°14 The World's 50 Best Restaurants
- ▶ n°10 LatAm's 50 Best
- ▶ n°1 LatAm's 50 Best 2020

Guido Tassi supported Pablo Rivero's work at Don Julio and co-responsible for the grill restaurant's success. He was born in Burzaco in 1979 and began his culinary studies at The Blue Trainers. He worked at the Hotel Marriott Plaza in Buenos Aires and the Hotel Uao in Bariloche. He then moved to the Basque Country to Martin Barasategui's restaurant and then to France to Michel Bras' restaurant, which consolidated his cooking style. Today he is the chef at Don Julio.

RISTORANTE ALTRAN

SUNDAY 23/10 / 8 p. m.
via Cortona, 19 - Ruda (UD)
T +39 0432 969402 / osteria.altran@libero.it
Price per person € 150

ZAIYU HASEGAWA
DEN, TOKYO - JP

- ▶ 2 Michelin Stars
- ▶ n°20 The World's 50 Best Restaurants
- ▶ n°1 Asia 50 best

Tokyo born chef **Zaiyu Hasegawa** has created a culinary buzz in the capital with his 2 Michelin starred restaurant Jimbocho Den, giving his personal vision of Japanese fine dining, focusing on pleasing the customer with each dish while conveying the beauty of Japan. His inspiration came from the spirit of Japanese hospitality, omotenashi, an organic desire for the happiness of others.

MATIAS PERDOMO
CONTRASTE, MILAN - IT

- ▶ 1 Michelin Star

Matias Perdomo was born in Uruguay in 1980. Working alongside great chefs in his city, Matias became increasingly better and more creative. Matias flew to Italy where he decided to embark on a great challenge: to open his first restaurant. He started working as a sous chef at the age of 21, studying at the same time. He grew up working in one of the most important restaurants in Milan, Al Pont de Ferr. In 2015 he opened his own his restaurant 'Contraste', which was awarded a Michelin star.

ALESSIO DEVIDÈ
OSTERIA ALTRAN, RUDA - IT

- ▶ 1 Michelin Star

Alessio Devidè, chef at the Osteria Altran, has, over time, formed an inseparable elective partnership with patron Guido Lanzellotti. This successful bond led Altran to be awarded a Michelin star in 2003. His is a territorial and tradition bound cuisine characterised by impeccable technique. With Alessio you always feel at home.

RISTORANTE LA DI MORET

SUNDAY 23/10 / 8 p. m.
via Tricesimo, 276 - Udine
T +39 0432 545096 / hotel@ladimoret.it
Price per person € 90

PAOLO GRIFFA
AL CAFFÈ NAZIONALE,
AOSTA - IT

- ▶ 1 Michelin Star 2022 (Petit Royal)

Paolo Griffa is an extremely talented chef from Piedmont, born in 1991. In December 2017, he became chef at the Grand Hotel Royal and Golf in Courmayeur. At the end of 2019, he received his first Michelin Star thanks to his creation of unique and unrepeatable flavours. With him, the always seasonal raw material is enriched by highly refined extraction, pressing and marinating techniques, thus becoming the focus of the gastronomic description in his menus.

S. PELLEGRINO YOUNG CHEF ACADEMY

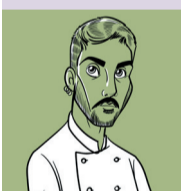
ALESSANDRO BERGAMO
TRATTORIA CONTEMPORANEA,
LOMAZZO - IT

Alessandro Bergamo's first work experience took place on Italian soil. It was 2009 when he moved to France and began his career alongside great chefs: Pierre Orsi, Yannick Alleno, Regis Marcon, Benoit Vidal. He then moved to Canada, to Montreal in the Maison Boulud Ritz Carlton restaurant run by Michelin starred chef Daniel Boulud, before returning to Italy to work in Carlo Cracco's kitchen.

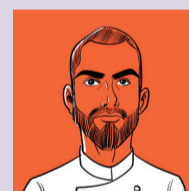
ANTONIO ROMANO
SPAZIO 7
TURIN - IT

- ▶ 1 Stella Michelin

Chef **Antonio Romano** is at the helm of the kitchen brigade at Spazio7 in Turin, a 1 Michelin star restaurant. To the attention paid to seasonality and the local territory, he combines elements taken from international cuisine, and to the rigour of the compositions on the plate, he combines technology that makes his approach to cuisine open to innovation and experimentation.

DAVIDE MARZULLO
TRATTORIA CONTEMPORANEA,
LOMAZZO - IT

From S. Pellegrino Young Chef Academy to Trattoria Contemporanea via chef Antonino Cannavacciuolo's Villa Crespi: young but experienced **Davide Marzullo** is currently the chef at Trattoria Contemp oranea in Lomazzo, Como. The key words are boldness, innovation and territory: a cuisine of instinct, rich in technique and quality, but above all grit, Marzullo's true signature.

TOMMASO TONIONI
MARZAPANE
ROME - IT

Tommaso Tonioni is the new guide at Marzapane in Rome. A cuisine inspired by thought, creativity that is never just for the sake of it. With his Arso project, which runs in parallel with the work at Marzapane, he promotes the agricultural and ritual culture of products, of nature, of small producers who every day with virtuosity spread good practices of rural life.

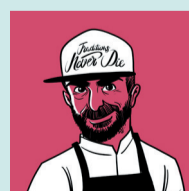
ENOTECA DA FRED

SUNDAY 23/10 / 8 p. m.
via del Freddo, 6 - Udine
T +39 0432 505059 / info@enotecafredudine.com
Price per person € 110

DAVIDE DI FABIO
DALLA GIOCONDA,
GABICCE MONTE - IT

Davide di Fabio was born in 1985 and worked for 16 years at the Osteria Francescana together with Massimo Bottura. In 2021 he took the helm of the kitchen at La Gioconda. Pop, colours and music are the common thread that runs through his life both inside and outside the kitchen. His is a vision of cuisine in which space, sustainability and time reign supreme and are the driving force behind it

Federico Sisti, a globe trotting chef and surfer, was born in 1981 in Rimini. His cuisine is based on Italian tradition and respect for raw materials. He boasts several experiences abroad, from Bondi Beach in Australia to Bali in Indonesia. He has worked under the guidance of important names such as Giovanni Ciresa, Stefano Ciotti, Gaetano Trovato, Aimo and Nadia Moroni. After spending two years at the Antica Osteria il Ronchettino, he now devotes himself to his new project: Frangente in Milan.

FEDERICO SISTI
FRANGENTE, MILAN - IT

ANTICA MADDALENA

SUNDAY 23/10 / 8 p. m.
via Pellicceria, 4 - Udine
T +39 0432 500544 / anticamaddalena@gmail.com
Price per person € 110

AGOSTINO IACOBUCCI
RISTORANTE AGOSTINO
IACOBUCCI, BOLOGNA - IT

- ▶ 1 Michelin Star

Agostino Iacobucci discovered his passion for cooking in his aunt's restaurant in Lettere. His first Michelin Star was awarded in 2010 at the restaurant La Cantinella in Naples. In Bologna further success came with the confirmation of the Michelin Star at the restaurant I Portici. In 2018, the decision was made to accept a new challenge and fulfil a dream: to open the Ristorante Agostino Iacobucci, which had already earned a Michelin Star.

FRANCESCO SODANO
LOCAL, VENEZIA - IT

- ▶ 1 Michelin Star

Francesco Sodano learnt the secrets of Neapolitan haute cuisine at Nerano's 2 Michelin star restaurant, Quattro Passi, in addition to experience gained in America alongside his brother Salvatore and others in England. The time spent working at Pagliaccio in Rome remains Francesco's most important work experience. He was Head Chef at Faro di Capo d'Orso and currently works in the kitchen of Local in Venice, a 1 Michelin star restaurant.

SUNDAY 23 OCTOBER

DINNERS ARE LIMITED TO A CERTAIN NUMBER OF PAYING GUESTS AND START AT 8 P.M. ADVANCE BOOKINGS AT THE HOST RESTAURANTS ARE REQUIRED. Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit social media channels.



RISTORANTE AGLI AMICI

SUNDAY 23/10 8 p.m.
via Liguria, 252 - Udine
T +39 0432 565411 / info@agliamici.it
Price per person € 180



DABIZ MUÑOZ

DIVERXO, MADRID - ES

- ▶ 3 Michelin Stars
- ▶ n°4 The World's 50 Best Restaurants
- ▶ n°1 The Best Chef Awards - Spagna

Chef **David Muñoz**, born in 1980, is considered one of the most influential chefs in the world. From an early age he has always had a passion for the world of cooking as he often went to the Viridiana restaurant in Madrid with his family. It was here that he met the famous chef Abraham García. He began his training in a kind of catering school and then he continued by gaining experience both in Spain and abroad. He managed to enter the kitchens of Nobu and Hakkasan in London, two top class restaurants entirely dedicated to Asian cuisine. He spent about two years in each restaurant before deciding to return to his hometown, Madrid. It was in the Spanish capital that he opened his first restaurant, DiverXO, at the helm of which not only did he capture the attention of the nation's gourmet food enthusiasts, but also those from all over the world.

His first Michelin Star was awarded when he was 29, the second at the age of 31 and the third at 33. He is the second youngest chef in the world to have achieved the third star. A fundamental part of his vision of cuisine is his motto 'Avant garde or Death' a professional rule of life that has also been recounted extremely well in the programme El Xef. Not only his cuisine, but also his life, have always been lived outside the box. He is considered the enfant terrible of contemporary cuisine, with his talent he always manages to take excellent cues from the best, but in each of his dishes, he manages to add his own personal touch.

RISTORANTE AL GROP

SUNDAY 23/10 /8 p. m.
via Matteotti, 1 - Tavagnacco - Udine
T +39 0432 660240 / info@algroup.com
Price per person € 160



MAURO ULIASSI

ULIASSI, SENIGALLIA - IT

- ▶ 3 Michelin Stars
- ▶ n°12 The World's 50 Best Restaurants

Chef **Mauro Uliassi** was born and bred with his sister Catia in Senigallia and it was with her that he opened Ristorante Uliassi in 1990. Light heartedness and enthusiasm in the kitchen succeeded in making people enthusiastic about Mauro Uliassi's world. Starting out as a game, the Ristorante Uliassi has become a long standing establishment and now has a team of more than thirty people and boasts the recognition of all the major food and wine guides: 3 Michelin stars, 5 Espresso "cappelli" (hats), 3 Gambero Rosso "forchette" (forks) and it is no. 12 out of the World's 50 Best Restaurants. Uliassi's cuisine is both simple and contemporary, deeply rooted in the traditions of the Adriatic Riviera, whilst experimenting with influences.

Gianluca Gorini was born into the culinary profession and began cooking at the age of 14. In 2003 he flew to London to work at the Monsieur Max Restaurant, a year later he returned to Italy and spent four years working alongside Paolo Teverini at the "Paolo Teverini" Restaurant. After other experiences at Il Canto, Borgo San Felice, Le Giare, in 2017 he opened the restaurant that bears his name "daGorini" in San Piero in Bagno together with his girlfriend Sara.



GIANLUCA GORINI

DAGORINI
S. PIERO IN BAGNO - IT

- ▶ 1 Michelin Star

RISTORANTE VITELLO D'ORO

SUNDAY 23/10 /8 p.m.
via Erasmo Valvason, 4 - Udine
T +39 0432 508982 / info@vitellodoro.com
Price per person € 160

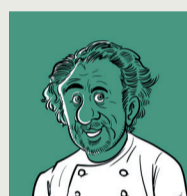


NORBERT NIEDERKOFER

ST. HUBERTUS,
S. CASSIANO IN BADIA - IT

- ▶ 3 Michelin Stars
- ▶ 1 Green Michelin Star
- ▶ n°29 The World's 50 Best Restaurants

Norbert Niederkofler grew up in the Aurina Valley in South Tyrol. He spent a total of 15 years abroad working in Germany, the United States, Switzerland and Austria. Norbert returned to South Tyrol and, in 1994, was hired by the Hotel Rosa Alpina, becoming restaurant manager; in 1966, the hotel opened the St. Hubertus restaurant. Norbert Niederkofler considers respect for the products and knowledge of cooking techniques as the core of his culinary art and what enhances the taste of his creations to the fullest and supports the preservation of the local cultural heritage where he was born, as a vision for the future.



BRUNO VERJUS

TABLE, PARIS - FR

- ▶ 2 Michelin Stars
- ▶ n°77 World's 50 Best Restaurants 2022

Bruno Verjus is the chef at the 2-Michelin starred Table restaurant in Paris. The early years of his life, spent among nature, China and Lyon, served as a common thread running towards the art of nourishment which he has put into practice every day in his restaurant since 2013.



ANDREA TORTORA

AT PATISSIER, MANTUA - IT

Andrea Tortora as for years at the helm of the pastry shop of the St. Hubertus restaurant, achieving his third Michelin star in 2018 as a pastry chef. In 2017 he set up his AT Pâtissier project, which he continues to carry out with great enthusiasm.

RISTORANTE ALLA TAVERNETTA

SUNDAY 23/10 /8 p.m.
via di Prampero Artico, 2 - Udine
T +39 0432 501066 / info@allatavernetta.com
Price per person € 160



CHRISTOPHE PELÉ

LE CLARENCE, PARIS - FR

- ▶ 2 Michelin Stars
- ▶ n°28 The World's 50 Best Restaurants

Christophe Pelé brilliantly creates an instinctive, inspired and extraordinarily modern cuisine. At the 2 Michelin starred Clarence restaurant, there is no set menu, yet variations on exceptional and seasonal products. The cherished land sea courses, dear to the chef's heart, are enhanced during each 'sequence' of the meal by a myriad of dishes featuring decidedly distinct flavours.

Chef **Anthony Genovese** was born in France into a family from Calabria that had emigrated across the Alps. He received rigorous training at the Ecole Hôtelière de Nice and subsequent experiences in the south of France enabled him to acquire excellent culinary techniques. He returned to Italy, to work at the Enoteca Pinchiorri and then he left again for Tokyo, then London and finally Malaysia. In 2003, he founded Il Pagliaccio in Rome, which today boasts 2 Michelin Stars.



ANTHONY GENOVESE

IL PAGLIACCIO, ROME - IT

- ▶ 2 Stelle Michelin

RISTORANTE AQUILA NERA

SUNDAY 23/10 8 p.m.
via Piave, 2 - Udine
T +39 0432 21645 / osteria-aquilanera@hotmail.com
Price per person € 100



ENZO DI PASQUALE

APRUDIA, GIULIANOVA - IT

Enzo di Pasquale gained experience at Lucio Pompili's Fucina Estrosa, at the Antica Osteria del Ponte da Ezio Santini and in Florida at Fort Lauderdale. The return home is a destiny that the whole of Giulianova has been waiting for. The opening of Aprudia, immediately after the end of the lockdown, is the result of continuous travel, experimentation and growth.

SATURDAY 22 AND SUNDAY 23/10
GUIDED TOURS

LOGGIA DEL LIONELLO
PALAZZO MORPURGO

Contact for bookings: live@einprosit.org

On the days of the event, in collaboration with the **Municipality of Udine, Udine Civic Museums and Arteventi**, visitors will have the opportunity to participate in a free guided tour, exclusively for the occasion, at the following sites:

LOGGIA DEL LIONELLO
10.30 A.M. SATURDAY 22 AND SUNDAY 23 OCTOBER

PALAZZO MORPURGO
4 P.M. SATURDAY 22 AND SUNDAY 23 OCTOBER

Limited places. Duration: 1 hour. info and bookings:
didatticamusei@comune.udine.it / t +39345 2681647

SUNDAY 23/10 FROM 5 30 p.m.
CHIESA DI SAN FRANCESCO

SPECIAL EVENT

MOLINO QUAGLIA - FARINA PETRA PRESENTS

IL TEMPO E LE LIEVITAZIONI

(TIME AND LEAVENING)

Speakers: **Chiara Quaglia, Piero Gabrieli, Corrado Assenza**. Presented by: **Paolo Vizzari**

Concert

TRILOK GURTU
HOSTS OMAR SOSA



Followed by a meeting with
DADDY G
(MASSIVE ATTACK)



Contact for bookings: live@einprosit.org

THU 20 - FRI 21 - SAT 22

ALL GUIDED TASTING SESSIONS HAVE A LIMITED NUMBER OF PAYING PARTICIPANTS (UNLESS OTHERWISE INDICATED)
ONLINE BOOKING IS REQUIRED AT WWW.EINPROSIT.ORG
Any changes to the programme will be announced at www.einprosit.org and on Ein Prosit's social channels

UDINE CASTLE - SALA DEL PARLAMENTO (PARLIAMENT HALL)

11.30 a.m. - Luca Gardini: Marisa Cuomo Costa d'Amalfi DOC Fiorduva
3.30 p.m. - Luca Gardini: Heres presents Fattoria Petrolo, Ciavolich, Ciro Biondi

PALAZZO D'ARONCO - SALONE DEL POPOLO

11.30 a.m. - Francesco Annibaldi: Sauvignon of the Loire and Bordeaux
1.30 p.m. - Armando Castagno: Burgundy: Chablisien
3.30 p.m. - Francesco Annibaldi: Sauvignon di Italy, Austria and Slovenia
5.30 p.m. - Armando Castagno: Burgundy: Mâconnais

PALAZZO D'ARONCO - SALA AJACE (AJACE HALL)

11.30 a.m. - Gae Saccoccio: Horizontal tasting - Jean Yves Péron (Haute-Savoie)
1.30 p.m. - Enzo Vizzari: The great FVG wine families, Marco Felluga
3.30 p.m. - Gae Saccoccio: Vertical tasting of the Morus Alba Vignai da Duline

HOTEL ASTORIA 2

11.30 a.m. - Eugenio Signoroni: God Save the Bitter
1.30 p.m. - Paolo Ianna: Gaspere Buscemi, the wine craftsman
3.30 p.m. - Paolo Ianna: Kristian Keber, between Collio and Brda
5.30 p.m. - Eugenio Signoroni: Oyster and Stout

HOTEL ASTORIA 1

11.30 a.m. - Matteo Gallelo: Etna bianco "Millemetri" Feudo Cavaliere
11.30 a.m. - Alberto Lupetti: Champagne Laurent-Perrier Masterclass
1.30 p.m. - Rozzi & Pravato: The other Rioja of Bodegas Valdemar
3.30 p.m. - Matteo Gallelo: Il Dinavolo by Giulio Armani
5.30 p.m. - Alberto Lupetti: Champagne Laurent-Perrier Masterclass

11:30 a.m. SATURDAY 22/10 / € 50

UDINE CASTLE SALA DEL PARLAMENTO (PARLIAMENT HALL)

COSTA D'AMALFI DOC
FIORDUVA MARISA CUOMO

TASTING SESSION HELD BY
LUCA GARDINI

VINTAGE WINES TO BE TASTED

▶ 2007 - 2008 - 2013 - 2014 - 2015 - 2016 - 2017 - 2018 - 2019 - 2020

11:30 a.m. SATURDAY 22/10 / € 40

PALAZZO D'ARONCO - SALONE DEL POPOLO

SAUVIGNON: LOIRE AND BORDEAUX



TASTING SESSION HELD BY
FRANCESCO ANNIBALI

Sauvignon became famous as a grape variety in New Zealand, but its homeland is France. In particular, the best results come from the Loire, where the grape is usually vinified as a single varietal, and from Bordeaux, where it is almost always blended with Sémillon. An overview of some of the main Loire and Bordeaux appellations in which Sauvignon plays a leading role, yielding fantastic wines.

WINES TO BE TASTED

▶ Pessac Léognan Blanc AOC "L'Esprit de Chevalier" 2018 - Domaine de Chevalier
▶ Chateau Ferran Blanc 2020
▶ Château La Louvière 2015
▶ Sancerre Blanc - Le Rochoy - Terroir De Silex 2021 - Domaine Laporte
▶ Pouilly Fumé - Aubaine 2020 - Domaine Jonathan Didier Pabiot
▶ Clos Du Pressoir 2020 - Joseph Mellot

11:30 a.m. SATURDAY 22/10 / € 20

PALAZZO D'ARONCO - SALA AJACE (AJACE HALL)

ORIZZONTALE JEAN YVES PÉRON
(ALTA SAVOIA)

TASTING SESSION HELD BY
GAE SACCOCCIO

IN COLLABORATION WITH
WINE INDEPENDENT

Horizontal wine tasting by Jean Yves Péron on the schistous soils of the Haute Savoie region. He was born and bred in Haute Savoie. After graduating, Jean Yves worked for Thierry Allemand in Cornas and then with Bruno Schuller in Alsace, becoming increasingly passionate about natural winemaking. Back home in 2004, he started making wine in the village of Chevaline, where his vineyards are located between 350-500 metres in predominantly shale soil. Working between the vines at this altitude in the French Alps is a bit like climbing in the mountains, so all the work in the vineyard, including the harvest, is done strictly by hand. Jean Yves is a vigneron who is patiently reviving ancient, almost forgotten vineyards in the French Alps

WINES TO BE TASTED

▶ Vicini (Moscato d'Asti) 2020
▶ Vicini (Barbera) 2019
▶ Cotillon des Dames (Jacquère) 2020
▶ La Grande Journée (Altesse) 2020
▶ Champ Levat (Mondeuse) 2020
▶ Vers la Maison Rouge (Mondeuse/Gamay) 2020

11:30 a.m. SATURDAY 22/10 / € 20

HOTEL ASTORIA 2

GOD SAVE THE BITTER



TASTING SESSION HELD BY
EUGENIO SIGNORONI

Adrian Tierney Jones, a well known English beer writer, writes in an article that 'like stubbornness, the Spice Girls or fish and chips, bitter is perceived as something uniquely English'. This style, which some time ago seemed to have fallen definitively into disuse, is now back in vogue thanks to its lightness, which makes the bitter the perfect accompaniment to an evening. Three British and three Italian bitters will be tasted in the session.

BEERS TO BE TASTED

▶ Nano Cask - Moor
▶ Tribute - St Austel
▶ Best Bitter - St Peters
▶ Backdoor Bitter - OV
▶ Ecbert - The Shire
▶ Never Mind the bitter - The Lure

1:30 p.m. SATURDAY 22/10 / € 50

PALAZZO D'ARONCO - SALONE DEL POPOLO

BORGOGNA: CHABLISIEN



TASTING SESSION HELD BY
ARMANDO CASTAGNO

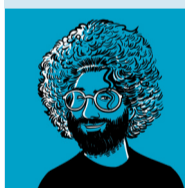
Northern Burgundy provides the world with one of the most identifiable and refined white wine archetypes. Both the small, rare 'satellite' appellations, such as Saint Bris and Vézelay, and the vast and celebrated Chablis area, hinge their production on values of transparency, clarity, freshness, elegance and minerality. We will taste six splendid white wines from the area, ranging from Petit Chablis to Chablis Grand Cru.

WINES TO BE TASTED

▶ Petit Chablis 2020 Jean Paul et Benoit Droin
▶ Chablis Grand Cru Les Preuses 2020 Julien Brocard
▶ Chablis Crois Aux Moines 2020 Denis Pommier
▶ Chablis Premier Cru Vau de Vey 2020 Roland Lavantureux
▶ Vézelay "Cuvée Châtelaine" 2020 La Souer Cadette
▶ Saint-Bris 2020 Domaine Laurent Père et Fils

11:30 a.m. SATURDAY 22/10 / € 25

HOTEL ASTORIA 1

ETNA BIANCO "MILLEMETRI"
FEUDO CAVALIERE

TASTING SESSION HELD BY
MATTEO GALLELO

The vineyards owned by the Platania D'Antoni family are spread out in contrada Cavaliere, along the southern slope of Mount Etna, between 800 and 1000 m above sea level, in the municipality of Santa Maria di Licodia. These places are widely recognised for their vocation for the cultivation of Carricante, Etna's most prized white grape. The Etna Bianco "Millemetri" encapsulates the strength and determination of the prefillo serico saplings and delivers a refinement that we will try to define with a vertical tasting of 6 vintage wines.

VINTAGE WINES TO BE TASTED

▶ 2010 - 2012 - 2014 - 2016 - 2018 - 2019

FROM THURSDAY 20 TO SUNDAY 23 STARTING AT 7p.m.

BARTENDERS AI DO MORI / MO-MART / GINGER



DOMENICO CARELLA
CARICO MILANO
EIN PROSIT
DRINK & BEVERAGE
COORDINATOR



FRIDAY 21/10
MO-MART
via Paolo Sarpi, 25 Udine
ALEXANDER FREZZA
L'ANTIQUARIO
NAPLES



SATURDAY 22/10
GINGER
via Poscolle, 5 Udine
MARTINA BONCI
GUCCI GIARDINO 25
FLORENCE



THURSDAY 20/10
AI DO MORI
via Paolo Sarpi, 25 Udine
EDOARDO NONO
RITA & COCKTAILS
MILAN



SATURDAY 22/10
MO-MART
via Paolo Sarpi, 25 Udine
LUCA MARCELLIN
DRINC. DIFFERENT - MILAN



SUNDAY 23/10
MO-MART
via Paolo Sarpi, 25 Udine
SAMUELE LISSONI
KANPAI - MILAN

SATURDAY 22 OCTOBER

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1:30 p.m. SATURDAY 22/10 EVENT BY INVITATION ONLY
PALAZZO D'ARONCO SALA AJACE (AJACE HALL)

WINE FAMILIES: MARCO FELLUGA



TASTING SESSION HELD BY
ENZO VIZZARI

There are families that have made wine history in Friuli Venezia Giulia. There have been women and men who have been protagonists; Roberto Felluga is certainly one of these. The Marco Felluga Russiz Superiore winery and Ein Prosit want to remember this great man, winemaker and entrepreneur, dedicating to him a vertical tasting of perhaps Roberto's best loved wine, the Collio Bianco Col Disore.

VINTAGE WINES TO BE TASTED

Collio Bianco Col Disore Russiz Superiore
▶ 1999 - 2006 - 2013 - 2016 - 2017 - 2018

1:30 p.m. SATURDAY 22/10 / € 25
HOTEL ASTORIA 1

REDISCOVERING WHITE WINES: THE OTHER RIOJA OF BODEGAS VALDEMAR



TASTING SESSION HELD BY
LORENZA PRAVATO
ALESSIO ROZZI

Rioja, the historic land of Tempranillo... Blanco wine grapes. Bodegas Valdemar is a winery known for its passionate work to protect and relaunch the minor grape varieties of Rioja, which is no exception when it comes to white wines. Identity and potential of the main white grape varieties in the area and the vineyards where they grow are revealed through different vinifications and evolutionary developments.

WINES TO BE TASTED

▶ Tempranillo Blanco 2021
▶ Blanco 2021
▶ Finca Alto Cantabria 2017
▶ Finca Alto Cantabria Vinedo Singular 2020
▶ Finca Alto Cantabria Espumoso Vinedo Singular 2017

1:30 p.m. SATURDAY 22/10 / € 20
HOTEL ASTORIA 2

GASPARE BUSCEMI



TASTING SESSION HELD BY
PAOLO IANNA

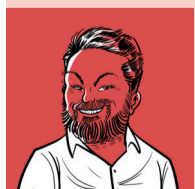
Commented tasting session of four wines by Gaspare Buscemi. "I have dedicated my commitment as an out of the box oenologist and winemaker and artisan for many years to the recovery of rural and artisan culture, because the future of Italian wine and that of viticulture depends on it..." Gaspare Buscemi

WINES AND VINTAGE YEARS TO BE TASTED

▶ Perle D'Uva - Vino Frizzante Naturale 1991 - 2001 - 2020 - 2021

3:30 p.m. SATURDAY 22/10 / € 50
CASTELLO DI UDINE - SALA DEL PARLAMENTO (PARLIAMENT HALL)

HERES PRESENTS FATTORIA PETROLO CIAVOLICH - CIRO BIONDI



TASTING SESSION HELD BY
LUCA GARDINI

IN COLLABORATION WITH
HERES SPA

WINES AND VINTAGE YEARS TO BE TASTED

▶ Fattoria Petrolo - Toscana Igt Bianco Boggina B / 2018 - 2019 - 2020
▶ Ciavolich - Trebbiano D'abruzzo Dop Fosso Cancelli / 2015 - 2018 - 2019
▶ Ciro Biondi - Etna Bianco Doc Pianta / 2017 - 2018 - 2019

3:30 p.m. SATURDAY 22/10 / € 40
PALAZZO D'ARONCO - SALONE DEL POPOLO

SAUVIGNON: ITALY, AUSTRIA, SLOVENIA



TASTING SESSION HELD BY
FRANCESCO ANNIBALI

The Sauvignon grape variety brings Collio, Slovenian Collio and Styria together. Here, it has been growing steadily in quality over the past 40 years, albeit in the shadow of more noble areas, and it is from here that some of the world's greatest Sauvignons originate.

WINES TO BE TASTED

▶ Südsteiermark Sauvignon Blanc Grassnitzberg Erste STK Lage 2019 - M.Tement
▶ Südsteiermark Sauvignon Blanc 2021 - Dreisiebner Stammhaus
▶ Südsteiermark Sauvignon Sauvignon Blanc Jakobi 2021 - Alois Gross
▶ Sauvignon Blanc Opoka Cru 2020 - Marjan Simčič
▶ Sauvignon Blanc 2019 - Movia
▶ Sauvignon Blanc 2019 - Edi Kante
▶ Sauvignon Piere 2020 - Vie di Romans

3:30 p.m. SATURDAY 22/10 / € 30
PALAZZO D'ARONCO - SALA AJACE (AJACE HALL)

MORUS ALBA VIGNAI DA DULINE



TASTING SESSION HELD BY
GAE SACCOCCIO

"Vino Paesaggio (Landscape wine)", i.e. the territorial and identifying wine of a "planetary winegrower" from Friuli. Lorenzo & Federica will accompany us on this organoleptic journey through 6 vintage wines of Morus Alba, which reflect to the millimetro, the historical legacy of their identity as planetary winemakers of Friuli.

WINES TO BE TASTED

▶ Morus Alba 2005 - 2009 - 2012 - 2014 - 2018 - 2020

3:30 p.m. SATURDAY 22/10 / € 25
HOTEL ASTORIA 1

IL DINAVOLO BY GIULIO ARMANI



TASTING SESSION HELD BY
MATTEO GALLELO

Giulio Armani is a central figure at La Stoppa. Since 2005, he has managed two hectares in the municipality of Travo, in the hills of Piacenza, where, between 500 and 700 metres above sea level and on highly calcareous soils, mainly Malvasia di Candia Aromatica, Ortrugo and Marsanne grow. The grapes destined for Dinavolo are harvested in its highest and stoniest part. A vertical tasting of 6 vintage wines in the presence of Giulio, to understand the value of time for a white wine on its skins of great concreteness and breadth.

VINTAGE WINES TO BE TASTED

▶ 2007 - 2010 - 2016 - 2017 - 2018 - 2019

3:30 p.m. SATURDAY 22/10 / € 20
HOTEL ASTORIA 2

KRISTIAN KEBER, BETWEEN COLLIO AND BRDA



TASTING SESSION HELD BY
PAOLO IANNA

The tasting of 6 wines by Kristian Keber, talented son of a winemaking family, in fact, his father Edi is a representative "condottiere" (leader) of Collio. Kristian is currently building his own winery in Medana in Goriška Brda (Slovenia), which he runs with methods that respect the land, based on the experience gained by his ancestors, as well as sensitivity and know how of the subject.

WINES AND VINTAGE YEARS TO BE TASTED

▶ Collio Bianco Edi Keber 2013 - 2018 - 2020
▶ Brda Kristian Keber 2013 - 2018 - 2020

5:30 p.m. SATURDAY 22/10 / € 50
PALAZZO D'ARONCO - SALONE DEL POPOLO

BORGOGNA: MÂCONNAIS



TASTING SESSION HELD BY
ARMANDO CASTAGNO

An extensive and varied area, the Mâconnais has recently made wine news for having finally seen its first 'Premier Cru' vineyards appear within the framework of the 'Pouilly Fuissé' appellation, the jewel in its crown. Of the entire region we will study the geographical features and the complex legislative scheme, to clarify how from each of its areas, those cooler and later in the north and the interior as well as those in the south bordering on the Beaujolais, it is possible to obtain firm, credible whites that are long living and distinctive. Almost all the 'appellations contrôlées' of the region will also be explored 'in the glass', among other things with multiple tastings of 'Pouilly Fuissé Premier Cru', among the first in Italy to be tasted in public.

WINES TO BE TASTED

▶ Mâcon-Villages 2020 Domaine Perraud
▶ Viré-Clessé 2020 Héritiers du Comte Lafon
▶ Macon-Bussières Vieilles Vignes 2021 Domaine de la Sarazinière
▶ Saint-Véran "La Bonnode" 2020 Domaine de la Soufrandière
▶ Pouilly-Fuissé Premier Cru En France Clos de France 2020 Olivier Merlin
▶ Pouilly-Fuissé 1er Cru Aux Quarts Monopole 2020 Château Des Quarts

5:30 p.m. SATURDAY 22/10 / € 20
HOTEL ASTORIA 2

OYSTER AND STOUT



TASTING SESSION HELD BY
EUGENIO SIGNORONI

One of the most surprising pairings outside the British Isles is that between oysters and dark beers, particularly porters and stouts. It is a combination that has no noble, culinary origins, quite the contrary. That between the beers of the London and Dublin longshoremen and the bivalve molluscs, today highly prized but once extremely cheap, was in fact born as sort of frugal, low-cost street food. The selection of Mauro Pallottino of Royal, who, for years, has been importing from all over Europe and distributing oysters, shellfish and other prized fish species, we will combine three different types oysters with six Italian-made porters and stouts.

BEERS TO BE TASTED

▶ Westland Row - The Shire
▶ Wild Wad - 61cento
▶ Aran - Argo
▶ Brown Porter - Canediguerra
▶ Hot Night at the village - Foglie d'Erba
▶ Chocolate Porter - Perugia

5:30 p.m. SATURDAY 22/10 / € 50
HOTEL ASTORIA 1

CHAMPAGNE LAURENT PERRIER MASTERCLASS



TASTING SESSION HELD BY
ALBERTO LUPETTI

A historic enterprise, yet in fact which underwent its rebirth after World War II thanks to the initiative of an unforgettable character, namely Bernard de Nonacourt. It was he who took this small family run business and turned it, in less than half a century, into one of the most important champagne houses in terms of numbers and reputation. This is also thanks to champagnes that have created new types, which are particularly in vogue today. With world renowned expert Alberto Lupetti, therefore, we will relive the exciting story of Laurent Perrier and Bernard de Nonacourt himself, who is intimately linked to it, and discover the genesis of these champagnes that have become true icons.

WINES TO BE TASTED

▶ La Cuvée
▶ Ultra Brut
▶ Millésime 2012
▶ Grand Siècle N°25
▶ Cuvée Rosé

SUNDAY 23 OCTOBER

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UDINE CASTLE - SALA DEL PARLAMENTO (PARLIAMENT HALL)

11.30 a.m. - Luca Gardini: Castelli di Jesi Verdicchio Riserva DOCG Villa Bucci
3.30 p.m. - Luca Gardini: Toscana IGT Chardonnay La Pietra Tenute del Cabreo

PALAZZO D'ARONCO - SALONE DEL POPOLO

11.30 a.m. - Armando Castagno: Côte Chalonnaise
1.30 p.m. - Francesco Annibaldi: Chardonnay di California and Oregon
3.30 p.m. - Armando Castagno: The other white Burgundy
5.30 p.m. - Francesco Annibaldi: Chardonnay from Australia and New Zealand

PALAZZO D'ARONCO - SALA AJACE (AJACE HALL)

11.30 a.m. - Gae Saccoccio: Le Coste di Gradoli Horizontal tasting
1.30 p.m. - Oscar Mazzoleni: Rocche dei Manzoni Valentino Brut Zero
3.30 p.m. - Gae Saccoccio: Bianco Dettori over time
5.30 p.m. - Oscar Mazzoleni: Federico Graziani: Verticale Mareneve

HOTEL ASTORIA 1

11.30 a.m. - Alberto Lupetti: Champagne Pommery
1.30 p.m. - Gianluca Castellano: Il "grande" Picolit

HOTEL ASTORIA 1

3.30 p.m. - Pravato/Rozzi - Native and international outliers in Austria
5.30 p.m. - Gianluca Castellano: A little gem. Cialla Bianco

HOTEL ASTORIA 2

11.30 a.m. - Eugenio Signoroni: Cantina Errante
1.30 p.m. - Jacopo Cossater: Chardonnay: an Italian route
3.30 p.m. - Eugenio Signoroni: That Floral Bouquet
5.30 p.m. - Jacopo Cossater: Cupramontana Verdicchio Vertical tasting

11:30 a.m. - SUNDAY 23/10 / € 50

UDINE CASTLE - SALA DEL PARLAMENTO (PARLIAMENT HALL)

CASTELLI DI JESI VERDICCHIO RISERVA DOCG VILLA BUCCI



TASTING SESSION HELD BY
LUCA GARDINI

VINTAGE WINES TO BE TASTED

▶ 2004 - 2005 - 2006 - 2008 - 2009 - 2012 - 2015 - 2018

11:30 a.m. - SUNDAY 23/10 / € 50

PALAZZO D'ARONCO - SALONE DEL POPOLO

CÔTE CHALONNAISE



TASTING SESSION HELD BY
ARMANDO CASTAGNO

Continuing southwards on the marly 'Côte d'Or' ridge, the Côte Chalonnais aligns along its axis of almost 50 km a series of five appellations of the of the utmost interest to the wine enthusiast. Despite the restricted extension of their production areas, these appellations provide a broad spectrum of expression, clearly differing from each other in terms of ampelographic base style, altitudes exposures and geological data. We will taste wines from all areas of the Côte, without omitting any appellation, thus discovering an "alternative route" to the power, assertiveness and... to the price of the most celebrated Burgundy white wines.

WINES TO BE TASTED

▶ Bouzeron Les Cordères 2020
▶ Rully 1er Cru Blanc Clos la Bressande 'Monopole' 2019
▶ Mercurey Les Vellées 2020
▶ Givry Blanc Champs Pourrot 2020
▶ Montagny Premier Cru Les Combes 2019
▶ Rully La Chaume 2020

11:30 a.m. - SUNDAY 23/10 / € 20

PALAZZO D'ARONCO - SALA AJACE

LE COSTE DI GRADOLI



TASTING SESSION HELD BY
GAE SACCOCCIO

IN COLLABORATION WITH
WINE INDEPENDENT

The Le Coste agricultural holding is located in Gradoli, in the province of Viterbo, more than 450 metres above Lake Bolsena. Le Coste was established in February 2004, from a project of Clementine and Gian Marco. Both boast an enviable background. Clementine has a diploma in viticulture and oenology from Macon and a degree from the oenological school in Bordeaux, she undertook work experience under Bruno Schueller, Gerald Oustric, Dominique Hauvette and Thierry Allemand, and for the past 15 years dedicated his life to the company. The volcanic Upper (Other) Lazio, with the unique microclimate of Tuscia on Lake Bolsena. Iron, salt and fire in the glass.

WINES TO BE TASTED

▶ Bianco 2020 (Procanico/Malvasia di Candia/Malvasia Toscana/Vermentino /Rossetto/Pedino/Romanesco/Ansonica)
▶ Rosso 2020 (Sangiovese/Ciliegiolo/Cannaiolo/Vaiano)
▶ Rosato 2020 (Aleatico by direct pressing)
▶ Due M 2019 (Pure Moscato)
▶ Lulù 2019 (Syrah)
▶ Gambrinus 2017 (Pure Aleatico)

11:30 a.m. - SUNDAY 23/10 / € 20

HOTEL ASTORIA 2

CANTINA ERRANTE OR THE ABILITY TO PANDER TO NATURE



TASTING SESSION HELD BY
EUGENIO SIGNORONI

Cantina Errante is a winery project dedicated to the production of unconventional beers, often spontaneously fermented or mixed, and in strong continuity with their territory. During the tasting we will taste some of the most interesting labels of this Tuscan producer, trying to touch on the many areas of experimentation touched upon in recent years.

BEERS TO BE TASTED

▶ Saison de Coupage
▶ Primavera 20
▶ Amerighi 21
▶ Ka Zeste
▶ 20 con sangue di drago
▶ Visciole 21

1:30 p.m. - SUNDAY 23/10 / € 40

PALAZZO D'ARONCO - SALONE DEL POPOLO

WATER FROM THE PACIFIC: CHARDONNAY FROM CALIFORNIA AND OREGON



TASTING SESSION HELD BY
FRANCESCO ANNIBALI

If anyone still thinks of California and Oregon as the 'New World of wine, they are on the wrong track. Quality wine has been a constant here for half a century. century, the producers know the best areas to perfection and the best Chardonnays are widely regarded as some of the best white wines in the world.

WINES TO BE TASTED

▶ Columbia Valley Chardonnay Substance 2019 - Wines of Substance (WASHINGTON)
▶ Dundee Hills Chardonnay Découverte Vineyard Estate 2019
▶ Résonance Vineyard (OREGON)
▶ Russian River Chardonnay 2018 - Marimar Estate (CALIFORNIA)
▶ Napa Valley Chardonnay 2018 - Robert Mondavi (CALIFORNIA)
▶ Sonoma Chardonnay Sonoma Coast 2020 - Schug Winery (CALIFORNIA)
▶ Monterey Chardonnay District 7 2019 - Scheid Vineyards (CALIFORNIA)

11:30 a.m. - SUNDAY 23/10 / € 50

HOTEL ASTORIA 1

POMMERY CHAMPAGNE



TASTING SESSION HELD BY
ALBERTO LUPETTI

Champagne at the table is a fairly recent conquest, which began in the 1920s, with the Belle Epoque period. Pommery rightly ranks among the historic houses that behind a style characterised by 'lightness and great drinkability' hides a first rate savoir faire, as we will discover with the guidance of the expert world renowned expert Alberto Lupetti, who will also take us through the compelling story as well as a virtual vit to Pommery.

WINES TO BE TASTED

▶ Apanage BdB
▶ Apanage Brut
▶ Apanage Rosé
▶ Grand Cru 2009 (preview)
▶ Cuvée Louise 2005

1:30 p.m. - SUNDAY 23/10 / € 25

HOTEL ASTORIA 2

CHARDONNAY: UNA VIA ITALIANA

TASTING SESSION HELD BY
JACOPO COSSATER



Whether one looks at Piedmont, Friuli Venezia Giulia, Umbria, Abruzzo or Sicily, over the years Chardonnay has shown that it can give life to wines of remarkable depth, elegance and longevity. This is a workshop to question whether it is actually possible to speak of an Italian Chardonnay wine variety.

WINES TO BE TASTED

▶ Coppo, Chardonnay Moneriolo 2019
▶ Bellavista, Curtefranca Bianco Vigna Convento SS. Annunciata 2017
▶ Giral, Chardonnay Flora 2020
▶ Butussi, Chardonnay 2021
▶ De Fermo, Chardonnay Launegild 2018
▶ Tasca d'Almerita, Tenuta Regaleali - Chardonnay Vigna San Francesco 2020

1:30 p.m. - SUNDAY 23/10 / € 40

PALAZZO D'ARONCO - SALA AJACE

ROCCH DEI MANZONI VALENTINO BRUT ZERO



TASTING SESSION HELD BY
OSCAR MAZZOLENI

Today we will tackle the topic of bubbly by tasting five vintage wines of the Valentino Brut Zero, brother of the Valentino Ris. Elena, which debuted with the 1991 vintage, produced with 100% napa grapes from the municipality of Monforte d'Alba in the district.

VINTAGES FOR TASTING

▶ 2001 - 2004 - 2005 - 2009 - 2010

1:30 p.m. - SUNDAY 23/10 / € 30

HOTEL ASTORIA 1

THE "GREAT" PICOLIT

TASTING SESSION HELD BY
GIANLUCA CASTELLANO



Through 8 sublime tasting sessions, we will delve into the history of one of the most important wines of Italy, part of that native production heritage that is strongly identifies with the territory not only for its tradition and culture, but also because it shapes.

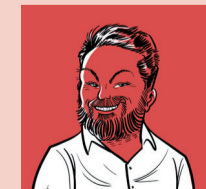
WINES TO BE TASTED

▶ Sara e Sara Picolit 2019
▶ Specogna Picolit 2018
▶ Giovanni Dri Picolit 2018
▶ Ermacora Picolit 2018
▶ Livio Felluga Picolit 2017
▶ Perusini Picolit 2017
▶ Muzic Picolit 2016
▶ Ronchi di Cialla Picolit 2006

3:30 p.m. - SUNDAY 23/10 / € 50

UDINE CASTLE - SALA DEL PARLAMENTO (PARLIAMENT HALL)

TOSCANA IGT CHARDONNAY LA PIETRA TENUTE DEL CABREO



TASTING SESSION HELD BY
LUCA GARDINI

VINTAGES FOR TASTING

▶ 1983 - 1986 - 1990 - 1995 - 2001 - 2005 - 2007 - 2014 - 2019

SUNDAY 23 OCTOBER

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3:30 p.m. - SUNDAY 23/10 / € 50

PALAZZO D'ARONCO - SALONE DEL POPOLO

THE OTHER WHITE BURGUNDY

TASTING SESSION HELD BY
ARMANDO CASTAGNO

A tasting session "without a scheme", having as its common thread the originality of the white wines proposed, which may be linked to the grape variety used, or to the little known territory of origin, to the individual vineyard situation or to the unusual vinification method. In each case, we consider the experience to be valuable precisely because it will enable themes and territories that are usually overlooked to be dealt with and made even more stimulating by the absolute quality of the six Domains that have produced the wines.

WINES TO BE TASTED

- ▶ Bourgogne-Aligoté Mallon 2020 - Naudin-Ferrand
- ▶ Beaune Blanc Lulune 2019 - Armand Heitz
- ▶ Bourgogne Blanc Clos du Murger 2019 - Albert Grivault
- ▶ Bourgogne-Hautes Cotes de Beaune Blanc "Elevation 382" 2020 - Boris Champy
- ▶ Cote de Nuits-Villages Blanc 2020 - Alain Jeanniard
- ▶ Bourgogne Aligoté Sans Soufre Ajouté 2020 - Clos Du Moulin Aux Moines

3:30 p.m. - SUNDAY 23/10 / € 40

PALAZZO D'ARONCO - SALA AJACE

BIANCO DETTORI OVER TIME

TASTING SESSION HELD BY
GAE SACCOCCIOIN COLLABORATION WITH
WINE INDEPENDENT

A vertical tasting session of the Vermentino wine that holds the secrets, spirit and enchantment of Sardinia. Together with Alessandro Dettori we will explore evolutions and characteristics of the various vintage years of his white wines. This tasting session will be devoted to the dear memory of his father Paolo Dettori.

VINTAGE WINES TO BE TASTED

- ▶ White 2002 - 2005 - 2007 - 2011 - 2013 - 2016 - 2004 Magnum

3:30 p.m. - SUNDAY 23/10 / € 40

OSTERIA PULESI - UDINE

SALVADI: THE CHALLENGE OF A PINOT GRIGIO

TASTING SESSION HELD BY ALESSANDRO COSSA

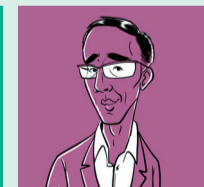
WINES AND VINTAGE WINES TO BE TASTED

- ▶ Scarbolo Pinot Grigio Salvadi
2008 - 2009 - 2010 - 2012 - 2013 - 2016 - 2018 - 2019 - 2020

3:30 p.m. - SUNDAY 23/10 / € 25

HOTEL ASTORIA 1

NATIVE AND INTERNATIONAL OUTLIERS IN AUSTRIA

WITH
LORENZA PRAVATO
ALESSIO ROZZI

The oenological exploration of Austria on a new route: varietal whites from indigenous grapes (Veltliner is not all grüner) and from international varieties that express themselves in a unique way here. A route that leads to an insight into Austria's varied production, starting with its fundamentals, here in a new light, and venturing into the tasting of rare native grape varieties.

WINES TO BE TASTED

- ▶ Carnuntum /
Michaela Riedmüller - Hainburg Gruner Veltliner Carnuntum DAC 2020
- ▶ Stiria /
Weingut Schauer - Sauvignon Blanc Quartz & Schiefer 2021 Sudsteiermark DAC
- ▶ Wagram / Weingut Schuster - Roter Veltliner Wagram DAC 2021
- ▶ Carnuntum / Michaela Riedmüller - Down to Earth From Earth to Down 2020
- ▶ Weinviertel / Weingut Zull - Weites Land Gemischter Satz 2020
- ▶ Thermenregion /
Weingut Alphart - Rotgipfler Ried Rodauner "Top Selektion" 2020

3:30 p.m. - SUNDAY 23/10 / € 20

HOTEL ASTORIA 2

THAT FLORAL BOUQUET

TASTING SESSION HELD BY
EUGENIO SIGNORONI

Until the 15th century, it was normal for beers to be aromatised by using herbs, roots, barks, flowers. Then the arrival on the scene of hops downgraded this practice which, in fact, was limited to a few traditional and extremely localised types. The rise of the craft movement changed everything again and today an increasing number of brewers rely on foraging to flavour their productions. Elderflower, gentian, saffron, resin... During the tasting we will taste some of the most fortunate examples of this encounter between beer and biodiversity.

BEERS TO BE TASTED

- ▶ Abruxensis Fiori - Opperbacco
- ▶ Gnp - Bier du Grand St Bernard
- ▶ Quadro - Barbaforte
- ▶ Vox Populi - Mezzopasso
- ▶ Bière Vivante Terre - Brasserie des Voiron
- ▶ Camilla - Trunasse
- ▶ Porcini Imperial Stout - Carrobiolo

5:30 p.m. - SUNDAY 23/10 / € 40

PALAZZO D'ARONCO - SALONE DEL POPOLO

CHARDONNAY FROM AUSTRALIA AND NEW ZEALAND

TASTING SESSION HELD BY
FRANCESCO ANNIBALI

When one speaks of Chardonnay from the southern hemisphere, full flavoured, pleasing white wines automatically come to mind. In reality, the wines from this part of the world have undergone a profound stylistic renewal in the last 20 years, and today are capable of real sophistication. A journey through some of the best white wine territories of the southern hemisphere, from Margaret River to Marlborough.

WINES TO BE TASTED

- ▶ Marlborough Chardonnay Taylors Pass Single Vineyard 2019 - Villa Maria (N. ZELANDA)
- ▶ Marlborough Chardonnay 2018 - Greywacke (NUOVA ZELANDA)
- ▶ Marlborough Chardonnay 2020 - Cloudy Bay (NUOVA ZELANDA)
- ▶ Margaret River Chardonnay 2019 - Vasse Felix (AUSTRALIA)
- ▶ South Australia Chardonnay Y-Series 2020 - Yalumba (AUSTRALIA)
- ▶ Margaret River Chardonnay Filius 2020 - Vasse Felix (AUSTRALIA)

5:30 p.m. - SUNDAY 23/10 / € 40

PALAZZO D'ARONCO - SALA AJACE

FEDERICO GRAZIANI: MARENEVE VERTICAL TASTING SESSION WITH 2020 PREVIEW

TASTING SESSION HELD BY
OSCAR MAZZOLENI

The wines produced by Federico Graziani's company represent one of the most recognised niche realities of the fascinating Etruscan territory, which has recently rediscovered the great potential of an ancient and prized vine growing through contemporary winemaking. Federico Graziani has been a professional sommelier since the age of 19, at 23 he won the competition for the best sommelier in Italy in 1998, working alongside Gualtiero Marchesi, Stefano Cavallini, Carlo Cracco and Aimo and Nadia Moroni. Graduating in Viticulture and Oenology in 2006, it was by chance that, having heard about a 100 year old vineyard that was about to be razed in the hamlet of Passopisciaro, he decided to buy it. A few years later, thanks to his collaboration with I Vigneri and Salvo Foti, he started producing his first wine, Profumo di Vulcano. Today, his wines are in the best restaurants in Italy and beyond, with an unthinkable position for such a small company.

VINTAGE WINES TO BE TASTED

- ▶ 2016 - 2017 - 2018 - 2019 - 2020

5:30 p.m. - SUNDAY 23/10 / € 30

HOTEL ASTORIA 1

A LITTLE GEM: CIALLA BIANCO

TASTING SESSION HELD BY
GIANLUCA CASTELLANO

The Ronchi di Cialla winery is synonymous with Schioppettino, a wine that bears witness to an indissoluble affinity confirmed by time. However, the Rapuzzi family has also been able to give voice to another great wine, the child of a single gem vineyard protected by cherry and chestnut trees: it is Cialla Bianco, an original and captivating blend of ribolla gialla, verduzzo and picolit, a white that is rarely talked about, yet which has always been able to inflame the souls of the wine lovers who cross its path. It is a long lived and instinctive wine that conveys all the passion of an incredible territory. A vertical tasting session will retrace its fascinating history.

VINTAGE WINES TO BE TASTED

- ▶ 2018 - 2015 - 2007 - 2000 - 1999 - 1996

5:30 p.m. - SUNDAY 23/10 / € 25

HOTEL ASTORIA 2

CUPRAMONTANA AND THE RECENT HISTORY OF ITS VERDICCHIO

TASTING SESSION HELD BY
JACOPO COSSATER

A wine tasting session to discover the unique peculiarities of the Verdicchio wines produced within the municipal boundaries of Cupramontana, due to the stature and finesse of its wines, which has always been considered one of the most important 'castles' of the denomination whose name refers to the town of Jesi, in the Marche region. A historical reconnaissance in which to taste six different vintage wines from six different wineries, exploring their peculiarities and characters.

WINES TO BE TASTED

- ▶ Ca' Liptra, Kypra 2021
- ▶ Sparapani/Frati Bianchi, Il Priore 2019
- ▶ La Marca di San Michele, Capovolto 2015
- ▶ Vallerosa Bonci, San Michele 2015
- ▶ La Distesa, Gli Eremiti 2013
- ▶ Colonnara, Cuprese 2004

OTHER TASTING SESSIONS

FROM 6 p.m. - THURS 20/10 / € 60

GINGER BAR

BLANC DE BLANCS

- ▶ Pierre Peters, Bruno Paillard, Charles Heidsieck, Perrier Jouet

6 p.m. - FRI 21/10

ENOTECA DA MICHELE

ENO EXPLORATION OF GREAT ITALIAN TERROIRS

5 p.m. - SAT 22/10

MAMM PANE

BEER AND PANZEROTTI TASTING SESSION

WITH SAVIO DEL BIANCO

6 p.m. - SAT 22/10

ENOTECA DA MICHELE

PIANETA RIESLING

6 p.m. - SAT 22/10 / € 50

GINGER BAR

BLANC DE NOIRS E PINOT MEUNIER

- ▶ Fleury, Benoit Lahaye, Francis Orban, Michel Littiere

5 p.m. - SUN 23/10

FOCACERIA MAMM

BEER AND FOCACCIA TASTING

WITH SAVIO DEL BIANCO



6 p.m. - SAT 22/10

MO- MART

BRUGAL 1888 RUM MASTERCLASS

WITH MATTEO MELARA

SATURDAY 22 OCTOBER

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PALAZZO KECHLER

11.30 a.m. - A Mountain of Cheese - Bepi Pucciarelli
11.30 a.m. - The potato between America and Europa - Renato Grandò
1.30 p.m. - The Contemporary Art of Cheesemaking - Alberto Marcomini
1.30 p.m. - The Giants of the Alps - Bernardo Pasquali

PALAZZO KECHLER

3.30 p.m. - Art and creativity of the best cheese refiners - Alberto Marcomini
3.30 p.m. - History of street food from antiquity to the present day - Renato Grandò
5.30 p.m. - The Four Hams - Bepi Pucciarelli
5.30 p.m. - C. Colantuono, the cowgirl who never existed - Bernardo Pasquali

GALLERIA TINA MODOTTI - FORMER FISH MARKET

3 p.m. - Molino Quaglia - Piero Gabrielli and Chiara Quaglia
5 p.m. - Organic Barone Pazzini Franciacorta - Barone Pizzini
6.30 p.m. - Vertical tasting session of Calvisius caviar and Champagne of the Enoteca Adriatica

11:30 a.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

A MOUNTAIN OF CHEESE



A WORKSHOP HELD BY
BEPI PUCCIARELLI

The mountain in question is in the Pordenone area, an important part of which (the Friulian Dolomites) is a UNESCO World Heritage Site. The types of cheese come from some young entrepreneurs committed to enhancing the territory where they live and the traditional products. We would like to introduce them to you: Manuel Gambon, already a well known producer of Pitina, started a new adventure a few months ago in Camponè (Tramonti di Sotto), where he produces an extraordinary Pecorino cheese. It was Manuela who introduced us to Anup Canuti, aged and produced in Frisanco. And finally, we will taste the Formai dal cit that Simone Stefanutto produces in Montereale Valcellina based on his family recipe. produced in Frisanco. And finally, we will taste the Formai dal cit that Simone Stefanutto produces in Montereale Valcellina based on his family recipe.

1:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

THE GIANTS OF THE ALPS



A WORKSHOP HELD BY
BERNARDO PASQUALI

Some of them require as much as 500 litres of milk to produce one wheel of cheese. We are referring to the Giants of the Alps, cheeses that contain all the essence of the meadows and flowers of the high Alpine pastures. We will pair them with prodigious great artisan beers for an exciting combination of pleasantness. Pairings by **Savio Del Bianco**.

BEERS TO BE TASTED

- ▶ Cremeux des Alpes (Switzerland)
- ▶ Toma Bergamasca
- ▶ Comté 36 mesi (France)

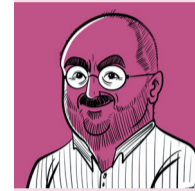
PAIRINGS

- ▶ Farmhouse Ale Ardiva - Bionoc
- ▶ IGA Roè - Sagrin
- ▶ Barrel Aged Ventinovedodici - Lesster

5:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

THE FOUR HAMS



A WORKSHOP HELD BY
BEPI PUCCIARELLI

When you say prosciutto (ham) and if you are from Friuli you think San Daniele. And rightly so because it is the most famous local product in Italy and abroad. In addition to this 'jewel in the crown' of Friulian agri foodstuffs, which boasts PDO status, there are three other 'family gems': Prosciutto di Sauris IGP, Prosciutto di Cormons and Prosciutto di Prosciutto di Ragogna. We are introduced to them by their respective producers: Dante Bagatto (San Daniele), Stefano Petris (Wolf Sauris), Lorenzo d'O svaldo (Cormons) and Monika Molinaro of (Ragogna). Paired with the guidance of oenologist Stefano Trinco.

PAIRINGS

- ▶ Ribolla Gialla Spumante MC - Ronco Vieri
- ▶ Spumante MC Rosè - Vigneti Pittaro

11:30 a.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

THE MOST FAMOUS OF TUBERS: THE POTATO BETWEEN AMERICA AND EUROPE



A WORKSHOP HELD BY
RENATO GRANDÒ

One of the most famous and consumed tubers in the world, the potato is of Andean origin and arrived in Europe after Columbus' voyages to the New World, brought by the Spanish and Portuguese in the 16th century. Let's discover this food, which for a long time was opposed and even rejected before finally being welcomed on our tables.

TO BE TASTED

- ▶ Boiled potato with oil and salt
- ▶ Roast potato with oil, butter, salt, sage and rosemary
- ▶ Squid and potatoes

PAIRINGS

- ▶ Ribolla Gialla Spumante

3:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

THE ART AND CREATIVITY OF THE BEST CHEESE REFINERS



A WORKSHOP HELD BY
ALBERTO MARCOMINI

Hansi Baumgartner Degust di Varna Lord. Raw milk cheese left to mature for a year and then aged in Whisky barrels. Eros Buratti Casera of Verbania: Cima Rosa, matured for 30 60 days, produced with raw cow's milk. Holzhofer raw cow's milk, produced in a dairy owned by the Wartmann family, left to mature for over 15 months in the cellars. The lorino dairy of Roccalbegna in the Maremma proposes its Cacio di Venere, produced with organic sheep's milk from the Maremma, and flavoured with the Tuscan Bianchetto truffle. La Castana, a cheese refined by Andrea Magi of Castiglion Fiorentino, a blue veined cheese refined in a bath of agricultural rum and cocoa, covered with candied chestnuts.

5:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

CARMELINA COLANTUONO, THE COWGIRL WHO NEVER EXISTED



A WORKSHOP HELD BY
BERNARDO PASQUALI

From Apulia to Molise via the ancient sheep tracks that plough the land from the sea to the highest pastures of Isernia. A history of transhumance based on ancestral traditions that only Carmelina still carries out in spring and autumn through her Caciocavalli and traditional Molise cheeses.

BEERS TO BE TASTED

- ▶ Stracciata
- ▶ Passita
- ▶ Caciocavallo

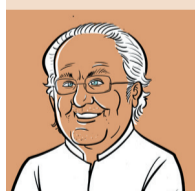
PAIRINGS

- ▶ Colfondo
- ▶ Friulano
- ▶ Kaplja

1:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

THE CONTEMPORARY ART OF CHEESEMAKING



A WORKSHOP HELD BY
ALBERTO MARCOMINI

The Contemporary Art of Cheesemaking, a new movement dedicated to the evolution of the world of cheese, where the age old art of cheese making meets the art of cheese refinement and cheese that unleashes its imagination in search of the perfect balance between fragrances and flavours, thus creating new forms of art. Art that looks towards the future, towards innovation, towards contemporary life.

CHEESE TO BE TASTED

The Tatìe (Piedmontese blue veined cheese, made with Mascarpone from the Caseificio Valsamoggia, one of a kind in the world, and Piedmontese Vermouth Rosso) The tasting continues with variations of the Tatìe in different flavours, made by Moro Formaggi of Oderzo. Cremoso with Bronte Pistachios, Rum, Truffle, Coffee and Negroni liqueur flavoured Cremoso.

3:30 p.m. SATURDAY 22/10 / € 20

PALAZZO KECHLER

HISTORY OF STREET FOOD FROM ANTIQUITY TO THE PRESENT DAY



A WORKSHOP HELD BY
RENATO GRANDÒ

Street food is an age old tradition dating back to the dawn of our civilisation. All ancient peoples prepared and consumed it in the streets and squares of their cities, and this habit has remained intact to this day, if one considers that today, more than two billion people feed themselves daily in this way. Let us retrace its history from its origins to the present day.

STREET FOOD TO BE TASTED

- ▶ Italian bread and dry cured ham
- ▶ Pizza a portafoglio (folded pizza)
- ▶ Arancina siciliana (Sicilian street)

PAIRINGS

- ▶ Schioppettino di Prepotto

5 p.m. SATURDAY 22/10 / € 20

GALLERIA TINA MODOTTI

ORGANIC BARONE PIZZINI FRANCIACORTA

With **Barone Pizzini**

6:30 p.m. SATURDAY 22/10 / € 75

GALLERIA TINA MODOTTI

CAVIAR AND CHAMPAGNE

Vertical tasting session with Calvisius caviar and Champagne from the Enoteca Adriatica.

SUNDAY 23 OCTOBER

ALL WORKSHOPS HAVE A LIMITED NUMBER OF FEE-PAYING PARTICIPANTS (UNLESS OTHERWISE INDICATED)
ONLINE BOOKING IS REQUIRED AT WWW.EINPROSIT.ORG
Any changes to the programme will be announced on www.einprosit.org and on Ein Prosit's social channels

PALAZZO KECHLER

11.30 a.m. - From the Mountains to the Sea, Friuli and Apulia - Bepi Pucciarelli
11.30 a.m. - The North Wind - Vertical Castelmagno tasting session - B. Pasquali
1.30 p.m. - Vertical Piave cheese tasting - Alberto Marcomini
1.30 p.m. - The History of Osterie (Taverns) - Renato Grando - Renato Grando

PALAZZO KECHLER

3.30 p.m. - Cheese in the Friuli area - Alberto Marcomini
3.30 p.m. - Fleurs. Flowers in French Caves - Bernardo Pasquali

GALLERIA TINA MODOTTI - FORMER FISH MARKET

11.30 a.m. - Pane al pane, vino al vino. Ingresso su invito.
3.30 p.m. - Non-conformist Vermouth: the Sicilian Cannolo - Corrado Assenza
5 p.m. - The Panettone according to Andrea Tortora - Andrea Tortora
6.30 p.m. - Capovilla Distilled Spirits - Vittorio Capovilla

11 a.m. - SUNDAY 23/10
GALLERIA TINA MODOTTI

AMERIGO 1934 TORTELLINI AND SHEET PASTA

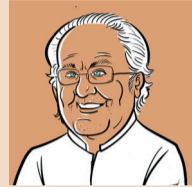
WORKSHOP HELD BY
ROBERTA GALLETTI



1.30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

VERTICAL PIAVE CHEES E TASTING

WORKSHOP HELD BY
ALBERTO MARCOMINI



A vertical tasting session of Piave cheese, from Fresco to Mezzano, from Selezione Oro to Riserva. The milk for these unique cheeses comes from the Belluno Dolomites National Park. Piave DOP is a cooked cheese with an elastic, straw yellow colour red rind and a compact structure with no holes. The characteristic common to all the ripened cheeses is their sweetness and a well balanced bouquet with pleasant hints of cooked milk, yoghurt and a delicate vegetal note reminiscent of the flowery meadows of the Belluno mountains.

3:30 p.m. - SUNDAY 23/10 / € 10
GALLERIA TINA MODOTTI

NON CONFORMIST VERMOUTH: THE SICILIAN CANNOLO

WORKSHOP HELD BY
CORRADO ASSENZA



11 a.m. - SUNDAY 23/10
FOCACCIERIA MAMM

CULTIVATING BREAD, WINE AND CHEESE

WORKSHOP HELD BY
DAVIDE LONGONI

MATEJA GRAVNER

MICHELE GORTANI



1.30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

THE HISTORY OF THE "OSTERIA" (TAVERN) IN SOCIETY, ART AND LITERATURE



WORKSHOP HELD BY
RENATO GRANDO

A "Hospes" in ancient Rome was 'one who gave hospitality'. From this term came the word "oste" and hence "osteria", a place of hospitality. The history of our country, in the society that has evolved over the centuries, in literature and in art, is steeped in stories, works and references to that fascinating world that has persisted for more than 2,000 years.

TO BE TASTED

- ▶ Boiled ham with horseradish
- ▶ Creamed salt cod and white polenta
- ▶ Sauerkraut and pig's snout

PAIRINGS

- ▶ Friulano wine

5 p.m. - SUNDAY 23/10 / € 10
GALLERIA TINA MODOTTI

IL PANETTONE SECONDO ANDREA TORTORA

WORKSHOP HELD BY
ANDREA TORTORA



5:30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

"LÀ DI BOSCHET" AUTUMN CUISINE



WORKSHOP HELD BY
BEPPI PUCCIARELLI

The legend of the Boschetti in Tricesimo began in the 1800s and experienced its moments of glory in the 1970s and 1980s. Marco Coccolo, the Boschetti's historic chef, reopened a few months ago what is now called Là di Boschet.

TO BE TASTED

- ▶ Soft Pumpkin Mousse
- ▶ Mushroom Mousse
- ▶ Pumpkin Cream with Crispy Sauris Speck

11:30 a.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

FROM THE MOUNTAINS TO THE SEA, BETWEEN FRIULI AND APULIA

WORKSHOP HELD BY
BEPPI PUCCIARELLI



Mimmo Salerno, a chef of Friuli Apulian descent with 50 years' experience at the Darsena di San Giorgio di Nogaro will prepare some tasty treats for Ein Prosit guests.

TO BE TASTED

- ▶ Squid and potatoes
- ▶ Orecchiette with clam ragu sauce
- ▶ Bean and Mussel Soup

11:30 a.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

VERTICAL CASTELMAGNO TASTING

WORKSHOP HELD BY
BERNARDO PASQUALI



Vertical tasting of Castelmagno from 4 vintage years from the Valgrana alpine pastures, paired with 4 craft beers. Pairings by Savio Del Bianco.

TO BE TASTED

- ▶ Castelmagno Montagna
- ▶ Castelmagno alpeggio 2018/2019/2020

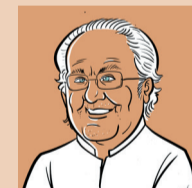
PAIRINGS

- ▶ Dubbelbock Porpora - Lambrate
- ▶ Barley wine Mansueto 17 - 19 - 21 Crack Brewery

3:30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

CHEESE IN THE FRIULI AREA

WORKSHOP HELD BY
ALBERTO MARCOMINI



Sante Rugo ricotta and cheeses, unique cheeses and a ricotta worthy of an Oscar. Salted cheese and Fagagna Stravecchio from Friuli's best producers, ancient cheeses steeped in history that have remained unchanged over time.

3:30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

FLEURS, FLOWERS IN FRENCH CAVES



WORKSHOP HELD BY
BERNARDO PASQUALI

Bloomy rinds represent the miracle of the dark and silent nature of the cheese maturing and ripening caves. Here microscopic microorganisms create dairy masterpieces that excite and make gourmet life merrier.

TO BE TASTED

- ▶ Clacbitou
- ▶ Camembert la Tradition
- ▶ Petit délice de Cremier
- ▶ Tavelle du Vernet

PAIRINGS

- ▶ Blanc de Blanc Pas Operé Sogno
- ▶ Zelen
- ▶ Vitovska
- ▶ Picolit

5:30 p.m. - SUNDAY 23/10 / € 20
PALAZZO KECHLER

THE MEDITERRANEAN DIET AND ITS CORNERSTONES: BREAD, OIL AND WINE



WORKSHOP HELD BY
RENATO GRANDO
IN COLLABORATION WITH
PAOLO IANNA

Over the centuries, the Mediterranean diet has conquered the world thanks to the dominance of a triad of foods such as bread, oil and wine...

TO BE TASTED

- ▶ Pane Nero di Castelvetrano
- ▶ Pane di Altamura
- ▶ Sicilian Oil
- ▶ Greek oil from Koroneiki olives

PAIRINGS

- ▶ Nero D'Avola Bosco Falconeria 2018
- ▶ Santorini Familia Hatzidakis 2020

11:30 a.m. - SUNDAY 23/10 / ADMISSION BY INVITATION ONLY
GALLERIA TINA MODOTTI

PANE AL PANE, VINO AL VINO

In memory of Omar Monestier, former editor of Messaggero Veneto and Il Piccolo

WORKSHOP HELD BY
DAVIDE LONGONI

GAE SACCOCCIO

ROBERTO NOTARICOLA



6:30 p.m. - SUNDAY 23/10 / € 25
GALLERIA TINA MODOTTI

CAPOVILLA DISTILLED SPIRITS



WITH
VITTORIO CAPOVILLA



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