



ENOLOGICA

2019

Bologna • Palazzo Re Enzo

19 - 20 - 21 October 2019

COOKING & WINE TALKS ALONG THE AEMILIA WAY

All the seminars are free of charge. Please register via e-mail: segreteria@enotecaemiliaromagna.it

SATURDAY, OCTOBER 19TH

12:30

TALK SHOW: ENOLOGICA RELAUNCHES THE WINES OF EMILIA ROMAGNA

Speaker: **Adua Villa**

Since Emilia Romagna is one of the leading Regions in terms of tourist arrivals, the main theme of Enologica 2019 is hospitality. Each talk will be characterized by a dialogue about tourism, a constantly expanding sector.

Show Cooking: **Chef Daniele Bendanti** - *Oltre Bologna*

14:30

NOT JUST WOOD FOR SANGIOVESE

Speaker: **Luca Gardini**

The taste of a wine usually represents the conditions of the terroir it comes from. During this seminar we will talk about the different types of soils, which give an infinite number of souls to the Sangiovese di Romagna.

Recipe: **Chef Daniele Repetti** - *Nido del Picchio Carpanedo Piacentino*

16:30

SWEET WINE O' MINE

Speaker: **Andrea Gori**

Emilia Romagna is a Region full of different vine varieties and production methods. This seminar will guide us along the so-called Via Emilia, letting us discover the traditions and innovations of this area.

Recipe: **Chef Federico d'Amato** - *Caffè Arti e Mestieri - Reggio Emilia*

Within Enologica 2019 the European programme Mediterranean Cheese and Wine - MCW will be presented (approved in the notice MULTI-C-218 - REG. 1144/14).

Authentic PDO & PGI products

from Naxos, Samos and Emilia-Romagna - www.medcheeseandwines.eu



MEDITERRANEAN CHEESE AND WINES



CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE RESPECT FOR THE ENVIRONMENT.



ENJOY IT'S FROM EUROPE



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SUNDAY, OCTOBER 20TH

12:30

ROSÉ AEMILIAN WAY: TRADITIONAL VINES

Speakers: **Adua Villa & Ilaria di Nunzio**

Rosé wine tasting and brief introduction to the winemaking techniques in Italy and abroad. Seminar in collaboration with the National Association “**The women of wine**”, founded in 1988 to promote the knowledge and culture of wine, and the role played by women in the Italian winemaking industry.

*Recipe: **Chef Francesco Carboni** - Acqua Pazza Bologna*

14:30

PIGNOLETTO

Speaker: **Adua Villa**

A travel up and down the Bologna hills discovering the vineyards of Grechetto Gentile, which give life to the surprising wine Pignoletto. Both still and sparkling; a yellow hue with kind of green reflections at sight, mild to the smell and slightly aromatic at taste. Pignoletto has it all.

*Recipe: **Chef Silvia Cottafavi** - Ristretto Modena*

16:30

EMERALD EXCELLENCE OF EMILIA ROMAGNA

Speaker: **Antonietta Mazzeo**

Not everybody knows that Emilia Romagna has an oil tradition, too! The presence on the territory of native cultivars, the peculiar characteristics of the micro-environments, the up-to-date cultivation techniques and the renowned organoleptic qualities let the olive oil of the Romagna hills be an important product in our daily diet.

*Show Cooking: **Chef Enrico Bergonzi** - Al Vedèl Colorno Parma*

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MONDAY, OCTOBER 21ST

14:00

LAMBRUSCO

Speaker: **Andrea Grignaffini**

With its low alcohol content, effervescence, flavor and ability to match with all the dishes, Lambrusco is certainly one of the best-known products of the Region.

Recipe: **Chef Irina Steccanella** - *Irina Trattoria Savigno Bologna*

16:00

AUTOCHTHONOUS WINES

Speaker: **Eros Teboni**

Thanks to the valorization of its own native vines, also with white grapes, Emilia Romagna has changed its territory's oenological clothes. This path demonstrates the rediscovery of the great dry whites of the Region, those wines that combine immediacy, territorial typicality and, in many cases, even longevity.

Recipe: **Chef Teo Pesaresi** - *Sol Y Mar Riccione*

18:00

BUBBLES

Speaker: **Othmar Kiem**

Emilia Romagna is known for a strong effervescent attitude reflected not only in the behaviors of its inhabitants, but also in the sparkling component of its wines. During this seminar we will see that sparkling wines are products to toast with, as well as to pair with many dishes.

Recipe: **Chef Christian Fava** - *Tracina Cesenatico*

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