

Vinitaly Mixology

Verona, ITALY 14-17 APRIL 2024

SUNDAY 14 APRIL 2024

12:30-1:30 PM CUTTING-EDGE RESEARCH IN CULINARY ART AND MIXOLOGY!

Let's take a look at what brings mixing, cooking and technology together! Savour the pairings of Chef Terry (Giacomelli and Andrea Casan).

Sponsor: BLUELINE DESIGN - BARTENDERS GROUP ITALIA
Speakers: Terry Giacomelli, Chef of the NH restaurant in Brno (1 Michelin star), Andrea Casan, Bartender Academy Italy, Emanuele Rossetti, sales specialist Giuseppe Emotioni Design.



2:30-3:30 PM COFFEE STYLES

A guided journey into the world of coffee: sensory perceptions and mixology. From the history of green coffee bean through to modern mixology on a journey of tasting and touch, aroma and flavour variations of coffee.

Sponsor: SCA ITALY
Speakers: Andrea Villa Italian Coffee In Good Spirits champion 2020 and 2024.



4:30-5:30 PM THE VERSATILITY OF FLORIO MARSALA WINE

A journey of discovery into Florio Marsala wine and its amazing versatility through the olfactory and mixology worlds, without overlooking history and identity.

Sponsor: CANTINE FLORIO
Speakers: Giuseppe Greco, Wine Ambassador of the Duca di Salaparuta Group, and Federico Caccini, Five Spirits Brand Ambassador.



MONDAY 15 APRIL 2024

11:00 AM-12:00 PM DISTILLING THE ESSENCE OF LANDS: A SENSORY JOURNEY WITH TERRA WILD SPIRITS

A sensory journey with Terra Wild Spirits explaining the deep-rooted connection between terroir and spirits. Sharing the secrets of how to infuse terroir into spirits through an exclusive collection from Italian regions and unexplored locations in Mexico.

Sponsor: TERRA WILD SPIRITS
Speakers: Giovanni Campani, Founder of Terra Wild Spirits/Distiller and Alchemist Gin Terray (Colobaro y Padre Padres de la Tierra).



12:30-1:30 PM ORIGINS AND CROSSOVERS! THE JOURNEY OF CHEF GIUSEPPE LAMANNA FROM COOKING TO MIXING

Culinary synergy: the art of combining tradition, innovation and unique flavours for unforgettable gastronomic experiences, supporting fresh local produce with quality Nespresso coffee in a fascinating Food & Cocktail Pairing in the Mixology Area at Vinitaly 2024.

Sponsor: NESPRESSO
Speakers: Giuseppe Lamanca, Gourmet cuisine chef at Ca del Moro Wine Resort in Verona, Andrea Casan, Bartender, Academy Italia.



2:30-3:30 PM REVENGE OF THE CLASSICS - REAL MIXING VS IMPACT ON INSTAGRAM

After years of absolutely unparalleled creativity, the mixing world in all 5 continents is rediscovering -at least in the real world- classic mixing with a focus on innovation and adapting traditional recipes to the demands of the real market (rather than social media aspects). How do classic drinks evolve? How can we use today's knowledge to re-invent classics on today's market?

Sponsor: CAMPARI
Speakers: Leonardo Leoni The Jerry Thomas Project, Rome, Bartender and Co-founder of the Jerry Thomas Speakeasy, creator of Del Professore Vermouth & Spirits Co.



4:30-5:30 PM VIVE AHORA CON RON BARCELÓ

The story of a Dominican rum. A journey trip to discover Barceló Rum - the top exported rum in the world. From sugar cane fields to the production chain by way of warehouses before bottling. All accompanied by a tasting of the premium Barceló Imperial range.

Sponsor: RON BARCELÓ
Speakers: Felice Legnaro bar manager and project manager at Botanical Club - Milan.



TUESDAY 16 APRIL 2024

11:00 AM-12:30 PM CBG CHINESE BAJIU MASTERCLASS - THE ART OF MATURATION AND BLENDING

This masterclass will focus on 3 main categories of Chinese Baijiu (Strong/Zero/Light aroma styles), key factors during production (grains, eq, fermentation vessel, blending, etc.), and an innovative look on Baijiu tasting skills.

Sponsor: CBG
Speakers: Vincent Xu Vincent (SHIMAO) XU, Wine/Baijiu/Spirits Educator, consultant, judge and buyer in China, Founder of CBG Baijiu certification programme, co-founder of Baijiu 100 competition.



12:50-1:50 PM THE SPIRITS SPECIALIST JOB

From the bar counter to travels around producers from all over the world, the objective of the presentation is to improve awareness of the new professional figure: the Spirits Specialist.

Sponsor: FERRO BEVERAGE & CO
Speakers: Gabriele Meoni, Ferro Beverage Team - Spirit category development and research.



2:30-3:30 PM INTRODUCTION TO SAKE

This meeting is an introduction to the world of sake. Four different kinds of sake will be presented during the event. The aim is to hold guided tastings of 4 different sakes while also taking in topics such as types, temperatures, serving and food pairing.

Sponsor: SAKE COMPANY
Speakers: Lenora Ferrabocchi, representative of the Italian Sake Sommelier Association and founder of the Sake Company.



4:30-5:30 PM TERRITORY! WHEN HIGH CUISINE AND MIXING GET TOGETHER!

We will explain our concept of Territory as regards mixing: the connection between local cuisine and ingredients thanks to collaboration with a great interpreter of Venetian star cuisine.

Sponsor: ROMEO BISTROT & COCKTAIL BAR, CASA PERBELLINI 14 12 APOSTOLI
Speakers: Edoardo Ballo, Romeo Bistrot & Cocktail Bar, Giancarlo Perbellini, Casa Perbellini at 12 Apostoli.



WEDNESDAY 17 APRIL 2024

12:30-1:30 PM THE GRAPE ESCAPE / REDISCOVERING WINE & VERMOUTH

The RÖDANTE Vermouth Master Class is a delightful journey from historical origins through to modern innovations. We explore the cultural influences and traditions that have shaped this spirit.

Sponsor: RÖDANTE
Speakers: Filippo Tadel RÖDANTE Brand Ambassador



Technical sponsors

