BELLAVITA ACADEMY SCHEDULE

THURSDAY 22nd JUNE

(·) 10.00 - 10.45

ENTERING THE UK MARKET: A GUIDE FOR ITALIAN WINE COMPANIES

Panel Discussion

Dario Barbato (Head of Wine Department - Individual Restaurants) Bruno Besa (Managing Director - Astrum Wine Cellars) Angelo Cane (Director - Vinumterra) Sergio De Luca (Buving Director - Enotria & Coe) Loris Propedo (BDM/Wine Buyer - Mondial Wine)

11.00 - 11.45

THE TRADITIONAL PASTA RECIPES **OF ITALY - PART I**



Carmelo Carnevale (President), Antonino Sanna & Fabrizio Zafarana (ICC Italian Culinary Consortium Chefs) Alessandro Grano (Cheese Master) Selena Pellegrini (EVO Oil Master)

(·) 12.15 - 13.00

FALANGHINA DEL SANNIO WINE TASTING

Guided Wine Tasting

Mariantonietta lannella (Consultant - Sannio Consorzio Tutela Vini)

🕒 13.30 - 14.15

JAMÓN IBÉRICO CUTTING MASTERCLASS

Cooking Workshop

Eva Maria Garcia Hernandez (Professional Ham Carver - Cinco Jotas, Brindisa)

(L) 14.45 - 15.30

THE TRADITIONAL PASTA RECIPES **OF ITALY - PART II**



Carmelo Carnevale (President), Andrea Angeletti & Claudio Covino (ICC Italian Culinary Consortium Chefs) Alessandro Grano (Cheese Master) Selena Pellegrini (EVO Oil Master)

① 15:50 - 16.20

BELLAVITA AWARDS CEREMONY

BELLAVITA AWARDS

Winners Announcement

The finest and most sought-after Mediterranean products on display are awarded on stage, as voted by a jury of 200 F&B professionals selected by Bellavita, Ibérica Expo and Cibus.









