

SALONE DEL GUSTO @ NUVOLA LAVAZZA EVENTS

To participate in the events in La Centrale, register with: www.lastampa.it/nuvolasalonedelgusto

During the Terra Madre Salone del Gusto, Nuvola Lavazza will explore the theme of the evolution of taste with debates, workshops and other events. All these events will be held in the event space, La Centrale, and the Lavazza Museum, both in the Company's new global headquarters complex.

Thu 20/09

Location: La Centrale

18.00

Opening of the Nuvola Lavazza as venue of the Salone del Gusto and the Bob Noto exhibition

With: Carlo Petrini, Giuseppe Lavazza, Marco Bolasco

Meeting: "Terra Futura" – presentation of editorial collection

Curated by: Giunti Editore, Slow Food Editore, UNISG Pollenzo

Participants: Carlo Petrini, Gunter Pauli, Michela Murgia, Gianfranco Bologna and Cinzia Scaffidi

Moderator: Luca Ubaldeschi

Fri 21/09

Location: La Centrale

10.30

A coffee in Nuvola

Cost: free of charge and on a first come first served basis

12.00

The food of the future. The future of food

With: Maurizio Molinari, Silvia De Paulis, Sara Roveresi

Moderator: Gabriele Beccaria

15.00

Journey in Ecuador. Lavazza meets Terra Madre

In collaboration with COSPE

With: Mario Cerutti, Francesca Pieraccini, Ramiro Fuertes, Alejandro Solano

Moderator: Valerio Cataldi

18.00

Recipes for change: how chefs can guarantee sustainability

Pierre Thiam talks with Olivier Roellinger and Claudia Albertina Ruiz Sántiz

Moderator: Dan Saladino

In collaboration with *Il Circolo dei Lettori*

19.30

Food in literature

With: Chiara Francini, Petunia Ollister

Moderator: Bruno Ventavoli

Drinks in Nuvola

Sat 22/09

Location: La Centrale

10.30

A coffee in Nuvola

11.00

Food and migration

With: Domenico Quirico, Gaia Cottino, Ali Yuma

Moderator: Luca Ferrua

18.30

Ante Instagram: Bob Noto

With: Ferran Adrià, Matteo Baronetto, Marco Bolasco, Carlo Cracco, Giuseppe Lavazza, Davide Scabin, Federico Zanasi

Moderator: Luca Ubaldeschi

Drinks in Nuvola

21.30

The sound of taste

Luca Dondoni interviews Marianne Mirage

Live performances to follow

Sun 23/09

Location: La Centrale

10.30

A coffee in Nuvola

11.00

#Foodforchange, the evolution of taste

With: Carlo Petrini, Ferran Adrià

Moderator: Luca Ubaldeschi

18.00

With all my senses: the story of a revolutionary cook

Curated by: Slow Food Editore

With: Alice Waters, Carlo Petrini

Moderator: Cesare Martinetti

Drinks in Nuvola

Mon 24/09

Location: La Centrale

10.30

A coffee in Nuvola

11.00

Taste blog. 5 days of the Salone viewed and shared through students, "special guests" from La Stampa

Moderator: Cristina Insalaco, Luca Ferrua

WORKSHOPS

SALONE DEL GUSTO @ NUVOLA LAVAZZA WORKSHOPS

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Entry to the Lavazza Museum is included in the workshop registration fee. The registration fee for this workshop will be donated to the Slow Food Biodiversity Foundation.

Thu 20/09

Location: Lavazza Museum

10.00

Tierra Origins: stories of a sustainability journey through the aroma of its blends.

A major sustainability project championed by the Turin company and implemented in caficultores communities in Honduras, Colombia, Peru, Brazil, India and Tanzania.

The history of ¡Tierra! is being enriched with new stories told through tastings of the origins and different ¡Tierra! blends prepared with both the traditional Italian coffee pot and the espresso method. A workshop for coffee fans and connoisseurs.

Cost: € 16

17.00

Italian espresso becomes a dessert.

A workshop on the various ways of interpreting the espresso to create desserts and drinks that will amaze your guests. Tips on preparation techniques and how to use and combine aromas and ingredients to prepare delicious and imaginative coffee-flavour recipes based on espresso purity. Simple yet creative recipes for discovering how to have fun with coffee in unusual ways.

Cost: € 16

Fry 21/09

Location: Lavazza Museum

10.00

Coffee Extraction systems, the new frontiers of coffee extraction: Siphon, Pourover, Aero-press...

A journey of discovery, or rediscovery, of alternative methods of extracting coffee. Cold infusion, siphon, Aeropress... represent a new trend in the preparation of this drink. A workshop for an inquisitive and demanding public who want to go beyond espresso.

Cost: 16 €

17.00

Coffee in Italy's regions: an exploration of the Italian coffee tradition and the various coffee drinking habits that characterize our country, to keep the memory and the pleasure alive.

The tradition of Italian coffee and innovation in its differing regional manifestations.

Basing itself on this concept and on the sheer excellence of coffee, Lavazza offers a sensory journey through the various parts of Italy that have created products associated with Italian history and the country's coffee habits.

A review of excellence of taste and local coffee products throughout Italy, from *bavareisa piemontese* to coffee *alla salentina*.

Cost: € 16

Sat 22/09

Location: Lavazza Museum

10.00

Coffee Makers: the history of coffee makers told and tasted by Lavazza and E. Maltoni.

Enrico Maltoni, expert and collector of period coffee makers, takes us through four centuries of coffee history. From early preparations and utensils to the first coffee machines, in copper and brass, simple or decorated, to "cuccume" and elegant samovars, and down to modern coffee makers. Exploring three centuries of inventions, technical developments and evolving design, visitors can rediscover the taste of coffee from the past prepared in precious period pieces from Maltoni's collection.

Cost: € 16

Speakers: Enrico Maltoni and Lavazza experts

17.00

Coffee becomes a cocktail. Lavazza Coffeetails.

Lavazza Coffeetails, developed in 2014 to creatively launch coffee into the world of cocktails, exploit traditional Italian flavours like almond milk, sour cherry and citrus fruits. Coffeetails are served in a particularly original way that turns them into highly desirable objects of food design.

The result is a perfect pairing of the coffee ritual with innovative mixology.

A workshop that's a happy coffee hour courtesy of Lavazza.

Cost: € 20

Sun 23/09

Location: Lavazza Museum

10.00

Coffee and Chocolate, savoured with Lavazza and Guido Gobino.

Coffee and chocolate, two great, universally loved products that share countries of origin. A journey of taste and aroma through different types of coffee and cocoa across different producer countries. The workshop closes with some ideal coffee/chocolate combinations.

Cost: € 16

Speakers: Guido Gobino and Lavazza experts

17.00

Coffee in the kitchen with Lavazza.

Not only coffee "to drink" but also "to eat", in a workshop in which coffee becomes the key ingredient. Guided by Lavazza food specialists who collaborate with chefs of the calibre of Ferran Adrià and Moreno Cedroni. Technique, skill and alchemy: this is the secret behind a refined gastronomic experience of sweet and savoury dishes made with intriguing coffee-based aromas and surprising techniques.

Cost: 20 €

Mon 24/09

Location: Lavazza Museum

10.00

Coffee in all the languages in the world.

Discovering fascinating preparations of the "black drink" and coffee-drinking habits in distant lands, both past and present.

The history of coffee is presented by preparing and tasting the drink according to the traditions of different countries: from Turkish coffee to the Brazilian sock method or Senegalese toubou coffee.

Cost: € 16