

Invitation to Tasting Room Vinality Area 3C-C18, 3C-C22, 3C-D17, 3C-D21

RSVP: Ilaria Di Dio: didio@vinalitytour.com - Elisa Gentile: gentile@vinalitytour.com

Thursday 4th November 2010

- 11:00-13:00 UIV presents The Next Quality Experience: Seminar with Wine Tasting. Title: "Italy, where wines rhyme with history, culture, art and tradition" Examination of the opportunities of high quality European wines for the Chinese market and presentation of The Next Quality Experience project. Final (ending Project) press conference. "The next Quality Experience: 3 years of European wine culture diffusion in China".
- 14:30-15:30 Vinality presents Meet-Up with Chinese Buyers

Friday 5th November 2010

- 11:00 Inauguration Vinality China
- 11:30-13:00 Vinality and Civiltà del Bere present Wineries that changed history: the mythical wines (Antinori, Frescobaldi, Masi, Santa Margherita)
- 15:30-17:00 Vinality and Civiltà del Bere present Wineries that changed history: the big challenge (Antinori, Frescobaldi, Masi, Santa Margherita)

Saturday 6th November 2010

- 11:00 Unaprol, Consortium of Italian Olive Oil producers, presents 1.0.0. % Italian Quality. Presentation of the high quality characteristics of Italian Extra Virgin Olive Oil.
- 16:00 Great brindisi

Italian Cuisine World Summit 2010 The schedule of the activities which will take place at Vinality Booth 3C-B08, 3C-C10, 3C-C18

Vinality Tour (www.vinalitytour.com) partners with the Italian Cuisine World Summit, with top Italian master chefs, many of them Michelin starred, coming for the 10th Asian Summit of Italian Cuisine (www.itchefs-gvci.com). Some of the most representative Guest Master Chefs of the Summit, hosted by Vinality Pavilion, reveal the secrets of their cuisine in cooking class sessions of 1 hour, with final tasting of the dishes they prepared, matched with some of the best Italian wines.

	4 November Thursday	5 November Friday	6 November Saturday
10.30	PASTA IN A WOK Francesca D'Orazio Buonerba	Sergio Vineis (Guest Master Chef)	Philippe Leveillé (Guest Master Chef)
11.30		Marco Sacco (Guest Master Chef)	Cesare Casella (Guest Master Chef) & Mark Ladner (Guest Master Chef)
12.30	Sergio Vineis (Guest Master Chef)	ACROBATIC HIGH QUALITY PIZZA SHOW Pasqualino Barbasso (Acrobatic pizzaiolo) & Nicola Demo (Guest Master Chef)	ACROBATIC HIGH QUALITY PIZZA SHOW Pasqualino Barbasso (Acrobatic pizzaiolo) & Nicola Demo (Guest Master Chef)
13.30	Franco Luise (Guest Master Chef)	THE SECRET OF ITALIAN GELATO MAKING Paolo Predonzan (Gelataio Master)	Luca Ciano (Guest Master Chef)
14.30		Franco Luise (Guest Master Chef)	
15.00	Odette Fada (Guest Master Chef)		SMALL & DELICIOUS Tasty bites from Levoni & Grana Padano
15.30		Luca Ciano (Guest Master Chef)	
16.00	SMALL & DELICIOUS Tasty bites from Levoni & Grana Padano		GVCI 10 YEARS ANNIVERSARY GREAT BRINDISI WITH ITALIAN WINES Mario Caramella & Itchefs-GVCI associates Collective Demo
16.30	Giovanna Marson, Dario Congera, Cristiano Pozzi (Itchefs-GVCI Guest Chefs)	SMALL & DELICIOUS Tasty bites from Levoni & Grana Padano	