

## Friday May, 6th

at 3:00pm - Stand Città dell'Altra Economia, Largo Dino Frisullo - Roma (RM)

### Lands and cities #1 – An ecosystem for regeneration and change

#### the road to terra madre

##### Lands and cities – An ecosystem for regeneration and change #1

“Lands and cities” is the name of this weekend hosted by the City for Another Economy, organized by Slow Food Roma with the support of the Lazio Region and the collaboration of the Rome Municipality. As part of the program there'll be meetings of the Roman Food Council, a plenary on Food Policy for Rome, with over 150 participants from participating associations and organizations and institutions. It's a chance for visitors to take part in educational activities for families and workshops for adults, to meet the cooks and taste the dishes of 20 Roman osterias, and purchase local products from the new Earth Market which will be inaugurated at the Mattatoio.

**Friday, May 6** 15:00-20:00 | Fair for equitable trade and solidarity economies (Market space and M4) 15:00-20:00 | Children space 19:00-24:00 | Slow Food Osterias, Slow Wine enoteca space and craft beers 19:00-24:00 | Music with Fabio 128, Snesty, Soul Safari from 21:00, at 23:00 with Radio M100 with Double Fab

**Workshops and meetings** 15:00 | Opening 16:00-17:00 | Workshop | The Garden of the Other City (for children) | Educating children on biodiversity, seasonality, respect for nature and other living creatures: becoming aware at a young age 17:00-18:00 | Workshop | Open your eyes (training for adults) | Do you know if the fruit and vegetables you eat have been cultivated naturally? Did you know that around 35% of the fruit and vegetables on the market are made with more than three pesticides? Do you know the differences between conventional, organic and biodynamic agriculture? Slow Food helps you open your eyes! 17:30 | Meeting | Food systems and Food Justice. Civil society speaks out (meeting space) | The mechanism of civil society and the voices of indigenous peoples have reaffirmed the need to recognize and respect the human right to healthy, appropriate food: an obligation of states and the United Nations. We need inclusive governance that maintains the centrality of the public sphere, one which is based on progressive regulatory mechanisms. What's not working in the Italian food system and what proposals does civil society have to offer?

Speakers: Nora McKeon, author of Food Governance Margarita Ackerman, Policy and Advocacy Officer for Food Systems, Agroecology and Nutrition at Society for International Development Food and Health, SID\* Justicia Alimentaria (Barcelona)\* Coalizione Cambiamo Agricoltura

**Contact:** [www.slowfoodroma.it](http://www.slowfoodroma.it), [terrecitta@slowfoodroma.it](mailto:terrecitta@slowfoodroma.it), **FB Slow Food Roma, IG slowfoodroma.**

---

## Saturday May, 7th

at 10:00am - Stand Città dell'Altra Economia, Largo Dino Frisullo - Roma (RM)

### Lands and cities #2 – An ecosystem for regeneration and change

#### the road to terra madre

##### Lands and cities – An ecosystem for regeneration and change #2

“Lands and cities” is the name of this weekend hosted by the City for Another Economy, organized by Slow Food Roma with the support of the Lazio Region and the collaboration of the Rome Municipality. As part of the program there'll be meetings of the Roman Food Council, a plenary on Food Policy for Rome, with over 150 participants from participating associations and organizations and institutions.

##### Saturday, May 7

10:00-20:00 | Earth Market 10:00-20:00 | Fair for equitable trade and solidarity economies (Market space and M4) 10:00-20:00 | Children space 12:00-24:00 | Slow Food Osterias, Slow Wine enoteca space and craft beers 19:00-24:00 | Music with M100, Blanko, Fabio 128, Soul Safari, Snesty

---

## Sunday May, 8th

at 10:00am - Stand Città dell'Altra Economia, Largo Dino Frisullo - Roma (RM)

### Lands and cities #3 – An ecosystem for regeneration and change

#### the road to terra madre

#### Lands and cities – An ecosystem for regeneration and change #3

“Lands and cities” is the name of this weekend hosted by the City for Another Economy, organized by Slow Food Roma with the support of the Lazio Region and the collaboration of the Rome Municipality. As part of the program there'll be meetings of the Roman Food Council, a plenary on Food Policy for Rome, with over 150 participants from participating associations and organizations and institutions.

#### Sunday, May 8

10:00-20:00 | Earth Market  
10:00-20:00 | Fair for equitable trade and solidarity economies (Market space and M4)  
10:00-20:00 | Children space  
12:00-24:00 | Slow Food Osterias, Slow Wine enoteca space and craft beers  
19:00-24:00 | Music with M100, Blanko, Fabio 128, Soul Safari, Snesty

---

## Friday May, 13th

at 4:15pm - Stand Viale delle Magnolie & Casa del Cinema, Piazzale Napoleone I - Roma (RM)

### Regeneration Conference #1

#### the road to terra madre

As part of the Festival of Small Towns in Lazio, in Rome, there are conferences dedicated to “Regeneration”. It's an opportunity to learn more about the food policy of cities who take the importance of biodiversity seriously, and who see it as a driver of growth for small towns.

#### Program of May 13

16:15-18:30 | Conference | Food at the center of urban regeneration | Casa del Cinema

Over 50% of the world population lives in cities. By 2050 this figure will reach 70%. City dwellers consume the majority of the food produced in the world, with all that implies for soil use, freshwater resources and carbon emissions. Without a real transformation of the urban food system there cannot be food security nor any ecological transition. The paths that cities are taking is worth following, especially where cities have adopted a food policy, bringing together different actors to achieve common goals like the reduction of food waste, the promotion of sustainable diets, and the integration of cities with the economies of the surrounding countryside. Speakers: Sabrina Alfonsi, agriculture, environment and recycling councillor for the Rome municipality; Andrea Calori, author of Food and the cities. Food policies for sustainable and president of EStà – Economy and Sustainability; Gigi Ranieri, strategic planner for the city of Bari and its food policy; Gabriella D'Amico, of Botteghe del mondo, Promotor of the Food Policy for Rome; Enrica Onorati, agriculture, food culture and environment councillor for the Lazio Region. Moderator: Raoul Tiraboschi, Vice-President of Slow Food Italia

Collective canteens A network of sustainable canteens has changed agriculture in Florence, with Antonio Ciappi of the Slow Food Cooks' Alliance. Organic food is served in all public canteens in Copenhagen, with Betina Bergmann

Madsen, head of public eating spaces in CopenhagenProducers and the cityTaranto looks to the sea: mussel harvesters designing a future for the city with Luciano Carriero of the Slow Food Presidium for the Taranto black musselCampaigns against food wasteA solidarity project against food waste in Rome with Giulia Micozzi of ReFoodGeesParticipation is free. The event will be transmitted live (in Italian) on the home page.This event is organized by Slow Food Italia with the support of the Lazio Region and in collaboration with Legambiente, Arsial, the Rome Municipality and Slow Food Lazio, and the participation of the Small Towns of Lazio.

**at 5:00pm - Stand Slow Food USA, 9322 3rd Avenue 402 - Brooklyn (NY)**

## **Slow Seed Summit: Seed preservation and food security**

### **the road to terra madre**

For three days, hundreds of people from around the world will virtually gather, listen and discuss the regeneration of our world's foodways to advance good, clean and fair food for all. Each day will focus on a new lens through which our attendees will listen, share and plan the future of our climate, health and food justice

#### **MAY 13 - SEED PRESERVATION & FOOD SECURITY**

Learn about global efforts in seed preservation on many scales: micro to large community seed library projects. We spotlight the practice of wild harvesting as a method of gaining food security. Today we explore the question: Can the act of seed preservation ensure food security?

All times are in CET.

5pm: Opening KeynoteHear from Slow Food Vice President Edie Mukiibi about the state of Slow Seeds globally and what to expect during our summit!6pm: Seed Libraries Powered by CommunitySeed libraries protect our biodiversity and ensure food security. Hear from people doing just this on small and large scales, globally.7.30pm: Watch & LearnWatch and learn some prerecorded material about specific seed projects throughout the network!8.15pm: Responsible Wild HarvestingFood sovereignty includes wild foods. Learn from our speakers about harvesting wild seeds for food responsibly from many climates.9.30pm: Watch & LearnWatch and learn some prerecorded material about specific seed projects throughout the network!12.45am: [SPANISH] Semillas Libres y Vivas Para Nuestra Soberanía AlimentariaLa semilla es Vida, soberanía, alimento, libertad, memoria, cultura, resistencia, continuidad, origen, recuperar, conservar, encuentro, intercambio, articulación y relación con el agua, con la tierra y con el territorio.

This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

## **Saturday May, 14th**

**at 9:30am - Stand Viale delle Magnolie & Casa del Cinema, Piazzale Napoleone I - Roma (RM)**

### **Regeneration Conference #2**

#### **the road to terra madre**

**As part of the Festival of Small Towns in Lazio, in Rome, there are conferences dedicated to "Regeneration". It's an opportunity to learn more about the food policy of cities who take the importance of biodiversity seriously, and who see it as a driver of growth for small towns.**

#### **Program of May 14**

10:15-12:30 | Conference | The revival of villages begins with biodiversityWhat future do we imagine for small villages? As tourist destinations, or places for property speculation?Or do we want to recover their productive and social dimension, support the foundation of new businesses owned by young farmers and food producers who can

relaunch these towns and modernize them, ensuring the maintenance of essential services, promoting the community dimension and solidarity. In other words, putting food, biodiversity, landscapes and local communities at the heart of the economy? Introduction Cristiana Avenali, manager of the Small Towns in Lazio initiative Maurizio Gubbiotti, President of Roma Natura Ottavia Ricci, advisor to Minister Franceschini for the promotion of cultural heritage Speakers: Leandro Ventura, director of the Central Institute for Immaterial Heritage Vito Teti, Professor of Anthropology at the University of Calabria Anna Kauber, director and writer Antonella Galdi, Vice/Secretary General of ANCI Nicola Zingaretti, President of the Lazio Region Carlo Petrini, President of Slow Food Dario Franceschini, Minister for Culture Moderator: Barbara Nappini, President of Slow Food Italia Good practices to be discussed during the conference: Capranica Prenestina and its chestnuts, with Rosaria Olevano Priverno and its ancient olive groves, with Paola Orsini, producer of extra-virgin olive oil in Priverno Participation is free. The event will be transmitted live (in Italian) on the home page. This event is organized by Slow Food Italia with the support of the Lazio Region and in collaboration with Legambiente, Arsial, the Rome Municipality and Slow Food Lazio, and the participation of the Small Towns of Lazio.

**at 5:00pm - Stand Slow Food USA, 9322 3rd Avenue 402 - Brooklyn (NY)**

**Slow Seed Summit: Seed sovereignty, ethics & advocacy**

**the road to terra madre**

For three days, hundreds of people from around the world will virtually gather, listen and discuss the regeneration of our world's foodways to advance good, clean and fair food for all. Each day will focus on a new lens through which our attendees will listen, share and plan the future of our climate, health and food justice

**MAY 14 - SEED SOVEREIGNTY, ETHICS & ADVOCACY**

Various technologies are impacting seed sovereignty of communities, and often these technological efforts jeopardize seed ownership and threaten Earth's biodiversity, livelihoods, cultures and health. Today we explore the question: What does it mean to have sovereignty over a community's seeds, and can we create mechanisms that facilitate a more regenerative ecosystem?

All times are in CET.

5pm: Keynote: Challenges Related to Genetic Engineering of Seeds Hear from Astrid Oesterreicher about genetic engineering, ethical technologies surrounding genetic modification and why focus on this technology is different from region to region. 6pm: Little Seeds Fighting the Giant Corporate seed ownership threatens biodiversity, livelihoods, cultures & health. How to keep seed out of the hands of profit seekers? 7.15pm: Author Readings Hear from authors of the Kinship Book series 8.15pm: Building a Collective Vision for Seeds Come build a manifesto together as we look at seed as kin, community-centered ecosystems, and belonging and ownership. 9.45pm: Reckoning Race and "Regeneration" Beyond the Farm What do we mean when we talk about regenerative agriculture? What is missing from the conversation when media uses this term liberally? 10.45pm: Watch & Learn: Seeds of Vandana Shiva Movie Today we are screening the film: Seeds of Vandana Shiva.

This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

**Sunday May, 15th**

**at 4:30pm - Stand Slow Food USA, 9322 3rd Avenue 402 - Brooklyn (NY)**

**Slow Seed Summit: Women, Seeds and Community**

**the road to terra madre**

For three days, hundreds of people from around the world will virtually gather, listen and discuss the regeneration of our world's foodways to advance good, clean and fair food for all. Each day will focus on a new lens through which

our attendees will listen, share and plan the future of our climate, health and food justice  
MAY 15 - WOMEN, SEEDS AND COMMUNITY

The world over, women have been caretakers and protectors of seed, and it is this work that we will highlight on the final day of our Seed Summit. We will hear from visionaries, advocates and champions of seed rematriation, and hear about efforts to regenerate community health by growing, protecting and eating seeds.

All times are in CET.

4.30pm: Keynote: Vandana Shiva We hear from Dr. Vandana Shiva, scholar, environmental activist, food sovereignty advocate, ecofeminist and anti-globalization author. 6.15pm: Seed Rematriation: Bringing Seeds Home Returning seed to their communities of origin is important for maintaining biodiversity, ownership and security. 7.30pm: Author Readings Hear from authors of the Kinship Book series 8.30pm: Regenerating Community Health with Seeds We close the summit in discussion about regenerating community health with growing, protecting and eating seeds. 10pm: Closing Keynote We end our amazing days together with a reflection on the Summit and a look ahead. Thank you for joining us!

This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

## Sunday May, 22nd

at 9:00am - Stand Old Market Square, SNP 25 Square - Bratislava ()

### Degustorium

#### the road to terra madre

On May 22 the 3rd edition of the Degustorium Festival will be held in Bratislava, and the first Slovakian Earth Market opens in Bátorce

Slow Food in Slovakia celebrates the International Day for Biological Diversity with the opening of the third edition of Degustorium, organized by Slow Food Pressburg in the center of Bratislava.

It will also mark the entry of the farmers' market of Bátorce into the worldwide network of Slow Food Earth Markets. Started in 2019 in Gazdovský Dvor, a former farm in Trenčianska Turná, the market has seen growing success by promoting local producers who safeguard Slovakian food traditions in a pleasant, family-friendly atmosphere. The market unites 22 exhibitors who offer honeys, flowers and bulbs, spring vegetables, fruits and vegetables, as well as marmalades, juices, syrups and spreads, cow milk cheese, flour, pumpkin seeds, sourdough bread, herbal teas, spices and wines.

#### Program

**GROUND FLOOR / LARGE STAGE - moderated discussions**                      **10:00** Opening Ceremony / Petra Molnárová, Slow Food Pressburg and Peter Varmuža, YEME  
**10:15 - 11:00** O v?iarstvo - the most valuable heritage we have at home / PhDr. Iveta Zuskinová - ethnologist, Katarína Klimova - protection association  
**BROZ, Jozef Zvara - farm Zlatý V?šok / Dúbravy, Marcela Nemcová - farm Na háji / OZ Náš vlna / Guba?a, Jana Kantorová / Farm Kantor, Povrazník**  
**11:30 - 12:10** Food as a political act / Martin Hojsík - MEP, Martin Ondráš - expert on food law and food safety MPRV SR , Petra Cséfalvayová - Institute of Circular Economics INCIEN , Bálint Pém - Pemak, Patince ; Michal Rohac - Dream Farm, Harad  
**13:30 - 14:10** slow Yeme - slow and full / Peter Varmuža - general director of YEME, Giuseppe Castagna and - Castagna Formaggi, Andrea Guido - Michelis, Michal Novák - Farma Kuchyna, Marián Jackuliak - Gemerské ove?ky;  
**14:50 - 15:30** Competence, professionalism and tradition in the service of tastes - Maître Fromager of Ornavass / Giuseppe Castagna - Castagna Formaggi, Piedmont, Italy, Andrea Castagna - Ambassador of the University of Gastronomic Sciences (Slow Food), Pollenzo, Italy  
**15:45 - 16:30** We will move on slowly - 10 years of the Slow Food movement in Slovakia / Petra Molnárová - Slow Food Pressburg, Róbert Góra - Salka Farm, Eliška Gálisová - Dream Farm, Slavomíra Raškovi? - Gašperov Mlyn Batizovce, Monika Slížiková - MAS Hont Tekov, Peter Bur?o - mayor of Bátorce;  
**16:45 - 17:30** Local & Global - Martina Matejí?ková - KakawCo +, Erik Šimšík - Goriffe; Michal Kucharovi? - Oleamo.sk  
**GROUND FLOOR - slow market**  
**9:00 - 18:00** slow sellers will present themselves, including family farms, manufactories from Slovakia, but also from the Czech Republic, who will bring the best of their offer to the Degustorium;  
**FLOOR - Live cooking** with Slávka Raškovi?  
**11:00 - 11:30** Daniel Karas / Rodkva Kimchi, Bratislava  
**12:00 - 12:30** Martin Miklošík / Bistronomy,

**Bratislava 13:00 - 13:30** Jožko Breza / Gašperov Mlyn **14:00 - 14:30** Peter Bracho / Liptovský Dvor, Liptovský Ján **STAIRS - Live cooking 1 5:00 - 15:45** We cook without waste with FOODRUS / Tereza Hubáková **FLOOR - SMALL STAGE 11:15 - 12:00** How to preserve fruit treasure (lecture) - Bruno Jakubec / Ovocný poklad & Ivona Križanová / mulberry grower; **12:30 - 13:15** What is the difference between Demeter food and common organic food (lecture) / Agnes Lovecká, Slobodné vinárstvo Zemianske Sady **13:45 - 14:20** Urban farms & cultivation in urban conditions (moderated discussion) - Denisa Lešková and Kristýna Mrkvíčková, Prague organization KOKOZA; Roman Tóth, DRUŽSTVO and Jakub Hrubý, City of Bratislava; **15:00 - 15:45** What will happen to the food we do not consume (moderated discussion) **16:00 - 17:00** screening of the documentary *Ovčarskou cestu (SK, 2020)* **FLOOR - WORKSHOP ovisko 1 1:30 - 12:00** The path of gastronomic operation to sustainability - workshop with Kokoza / Denisa Lešková and Kristýna Mrkvíčková **12:10 - 12:40** Workshop "From seed to bread" / Zuzana Dušáková, ZUM ZUM **11:30 - 12:00** Production of wax napkins & packaging with FOODRUS **13:30 - 14:00** Treasures in glass - how to start fermentation - Zuzana Turanská **14:10 - 14:50** How to choose the right seeds - Katarína & Marek Gregušovci **15:00 - 15:30** Sheep wool and its processing - Marcela Nemcová, Gubača and OZ Naš Vlka **16:30 - 17:15** How to start - rare advice from us for you (for beginners with sales from the yard and organizing food markets) / Monika Slížiková - LAG Hont - Tekov, Anna Balková - Rural platform; **Production of seed balls (for children) with Slow Food Pressburg** / continuously during the day **Tasting with 5 senses (for children and adults)** - sensory workshops with Slow Food Pressburg and Really Healthy School

This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

## Saturday June, 4th

at 11:00am - Stand Town Center, Centro storico - Gualdo (MC)

Terra Madre Sibilla #1

the road to terra madre

**What future for communities hit by earthquakes? How can we recover their social and productive dimension?**

There's a need to rebuild the social fabric here, sometimes completely, but it provides a chance to test virtuous models of regeneration for present and future communities. The objective of Terra Madre Sibilla is to support the young farmers, herders and cheesemakers restoring authenticity to Apennines of the Marche. All this is helped by the relaunching of artisanal stores with a modern touch, as places where services are provided for local residents and a sense of community is founded through solidarity, exchange and hospitality. This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

## Sunday June, 5th

at 10:00am - Stand Town Center, Centro storico - Gualdo (MC)

Terra Madre Sibilla #2

the road to terra madre

## **What future for communities hit by earthquakes? How can we recover their social and productive dimension?**

There's a need to rebuild the social fabric here, sometimes completely, but it provides a chance to test virtuous models of regeneration for present and future communities. The objective of Terra Madre Sibilla is to support the young farmers, herders and cheesemakers restoring authenticity to Apennines of the Marche. All this is helped by the relaunching of artisanal stores with a modern touch, as places where services are provided for local residents and a sense of community is founded through solidarity, exchange and hospitality. This event is part of The Road to Terra Madre, a series of initiatives organized by the Slow Food network around the world to pave the way towards the international gathering which takes place in Turin, Italy, from September 22-26 and where participants will design the future of food together.

---

## **Thursday September, 22nd**

**at 10:00am - Stand Education Area, Corso Mortara - Torino (TO)**

### **The soil circle**

#### **educational activities**

**The Soil Circle is for all our adventurous young visitors who want to get their hands dirty!**

At the Soil Circle we'll learn about all the gifts the soil gives us. Stage 1: Under the earth Our food begins underground, in the soil, with all its microbiological complexity, its consistencies and colors. Stage 2: Soil on our plate Just how essential is the soil for our food? See the difference for yourself! A rich, fertile soil gives us good, healthy food, while poor soils can't give us much at all. Stage 3: Worms, our friends The soil is a densely-populated place; at least, it should be. Soil fauna includes mammals (like moles!), arthropods, bacteria, and worms. There's a whole world beneath our feet, and each hectare of land can contain as much as 5000 kilos of biomass, which our legless friends tirelessly process. Stage 4: Crazy for chickens Chickens, when left to roam freely, do wonders for the soil beneath their feet. This stage of the journey is dedicated to the poultry value chain, the beauty and variety of domesticated chicken breeds, to their curiosity and their intelligence! Stage 5: Laying eggs The last stage is dedicated to one of the greatest symbols of regeneration: the egg! We present an exhibiton of these marvelous, fragile forms, from chickens, ducks, geese, quails and more. The Soil Circle is free, and is suitable for both children and adults. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 2:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

### **Italian Traditional method sparkling wine**

#### **taste workshop - tasting**

**Trento, Franciacorta and Alta Langa are three of the most important Italian denominations for Metodo Classico sparkling wine.**

Learn more about the stories behind these wines through a tasting of two cuvée from the Lunelli brothers' Ferrari from Trento, Vittorio Moretti's Bellavista, from Franciacorta, and Enrico Serafino's Krause, from Alta Langa. Pinot Noir and Chardonnay are the protagonists here, presented in the Riserva del Fondatore and Perlé Nero Riserva by Ferrari, Riserva Vittorio Moretti and Pas Opéré by Bellavista, and Zero 140 mesi and Blanc de Blancs by Enrico Serafino. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

## **Natural charcuterie from Southern Italy**

### **taste workshop - tasting**

**Ready to discovery the rare delights of southern Italian charcuterie?**

In this Taste Workshop you'll explore the differences between a variety of artisanally-cured meats from Slow Food Presidia, all of which are made with paprika and other spices both for flavor and as a natural preservative: from Sicily, fellata sausage from the **Nebrodi Black Pig**, flavored with wild fennel **Vastese Venticina** salami, a Presidium from Abruzzo that contains the powder of another Presidium, the **Altino Sweet Pepper** The **Castelpoto Red Sausage** from the Benevento region in Campania, made with the powder of a local breed of pepper, called papauli in the local dialect **Martina Franca Capocollo** from Puglia, made from the coppa of the pig, i.e. the meat on the back, between the neck and the ribs. The accompanying breads are provided by bakers from the **Slow Grains** network in southern Italy. Wines will also be paired with the charcuterie according to region. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand , Via Val della Torre, 11 - Torino (TO)**

## **Parco Dora Street Art Tour**

### **guided tour**

Parco Dora Street Art is an immersive tour of the murals that adorn the walls of this post-industrial area. The Parco Dora Street Art Tour begins at the Sacro Volto church and proceeds through the 400,000 square meters of parkland, most of which has been restored since the closure of the steelworks which used to operate here. We pass through where there were Fiat and Michelin factories, industrial facilities which also produced the metalwork of the Mole Antonelliana, Turin's most recognizable landmark. This is a constantly-evolving street art gallery, where both local and international artists exhibit their work. The park also contains a skate ramp, a basketball court and playgrounds, meaning there's often a live audience for the artists as they work. We end this tour in Borgata Tesso, a working class neighborhood built in 1877 that hosts an augmented-reality project, MAU. We'll also visit Spina 3, a new site of redevelopment in the neighborhood, another post-industrial site with further murals to admire, including murals linked to the MAU project. The tour costs: €13 adults (tour in Italian) €6 children from age 6 to 18 (Italian) €15 adults (tour in English) €7 children from age 6 to 18 (English) The tour takes place every day of Terra Madre at 11 a.m. and 4 p.m., and lasts around two hours. The minimum number of people is 10 per tour. Write to [info@culturalway.it](mailto:info@culturalway.it) This tour is part of the official program for Terra Madre Salone del Gusto, in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food. #TerraMadre2022 is a Slow Food event.

**at 5:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

## **Amarone, by Franco Allegrini**

### **taste workshop - tasting**

**Just a few months after his passing we pay homage to Franco Allegrini, a protagonist in the revival of Valpolicella wine, with a vertical tasting dedicated to his most beloved wine: Amarone.**

We offer Allegrini's Amarone in its classic form and from a specific vineyard, Fieramonte, which represents the some of the best Valpolicella has to offer, with south-facing slopes on high hills, in a vertical tasting that starts in 2018 and

goes back to the early 2000s. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

## **at 5:30pm - Stand Conference Room, Corso Mortara - Torino (TO)**

### **The regeneration we need**

#### **conference**

**The pandemic did not start, but merely accelerated a process of fracturing between people and communities. The crises we were facing before Covid-19 have been further amplified, with inequality rising along with global temperatures.**

What response is necessary to secure a better future for humanity and the planet? Regeneration. Regenerating doesn't mean rebuilding, but reviving, from trees regrowing lost branches to the regeneration of impoverished soils and the rebirth of mountain communities, the restoration of fresh and saltwater ecosystems and the rethinking of the relationship between cities and the countryside. Regeneration is an invitation to all of us, after the long pandemic, to look at the world with fresh eyes and a new enthusiasm. Food must be at the heart of this regeneration, and act as a bridge to peace.

#### **Speakers**

**Elisa Loncón Antileo** is a Mapuche linguist and indigenous rights activists in Chile. In 2021 she was elected as a representative of the Mapuche people for the Chilean Constitutional Convention. Following in the inauguration of the body, Loncón was elected President of the Constitutional Convention. **Serge Latouche** is a French economist and philosopher and promoter of the idea of degrowth. He denounces universalism and supports localism, convinced of the need for relocalization not just in the economic field, but also politically, through dialog and coexistence among different cultures. He's emeritus professor of economics at the University of Paris-Sud and author of numerous books. **Corinna Hawkes** Professor and Director at Centre for Food Policy at City, University of London. She has over 20 years' experience of working with UN agencies, national and city governments, NGOs, think tanks and academia to support the design of more effective action throughout the food system to improve diets, from local-level initiatives to national policies and global strategies. The Terra Madre conferences will be held both in person and online. Participation is free. If you have an account you can sign up to follow the conference online with quizzes, surveys, and Q&A sessions. Further details and instructions will be sent in September. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

## **at 6:00pm - Stand Lavazza Museum, Via Bologna, 32 - Torino (TO)**

### **The Tierra of Cuba**

#### **partners' events - taste workshop - tasting**

**The iTierra! blend is a Lavazza project to support producers guided by strong ethical principles in coffee-growing regions.**

This Workshop we'll discover the how the iTierra! project is working in Cuba through a narrative and sensory journey. We begin with classic products made with coffee, then widen our scope to chocolate, tobacco... and even a mojito. The protagonists here are the different products and ways of preparing them, as well the passion and social commitment behind the products. This Workshop is held at **Museo Lavazza**, which we highly recommend a visit to! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**Flavors of the South: cheese, bread and grapes**

**taste workshop - tasting**

**A delicious panorama of the cheeses of southern Italy. We'll taste a wide range of cheeses made with cow, goat and sheep milk, and different varieties of rennet, too.**

On the menu: **Ragusano cheese**, an Ark of Taste product from Sicily, known as the "ingot of the Hyblaean Mountains" and made from milk of the **Modicana Cow** **Basilicata Caciocavallo Podolico**, made using the stretched-curd technique from the milk of Podolica cows **Roman Conciato**, thought by some to be the oldest cheese in Italy, made using a mix of cow, goat and sheep milk and curdled using goat rennet **Farindola Pecorino** from Abruzzo, perhaps the only cheese in Italy made using pig rennet. The accompanying breads are provided by bakers from the **Slow Grains** network. Wines will also be paired with the charcuterie according to region. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

**Slow Food Travel: The Valais Canton**

**taste workshop - tasting**

**Among the Pennine Alps, crossed by the Rhône, we find the third-largest Canton in Switzerland: Valais.**

The region is characterized by its rich and unique gastronomic heritage that is preserved by family-run businesses who safeguard its history through their strong links with the land and promotion of local ingredients. The bread trails are particularly well known in Valais, starting in the fields, passing by mills and arriving in public ovens. During Terra Madre you can meet the custodians of this tradition, discover **Traditional Valais Rye Bread** (Slow Food Presidium) and many other local products. The dishes will be accompanied by local, Valais wines. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 8:30pm - Stand Sala dei Duecento, Via Nizza 230 - Torino (TO)**

**Forest foraging, from Piedmont to South Tyrol**

**dinner date**

**We kick off our Dinner Dates at Terra Madre 2022 with a walk among the forests of Piedmont and South Tyrol to taste the gifts of foraging.**

Our guides in this adventure will take us on a tour of wild fruits and herbs, as well as native animal breeds used by local members of the Slow Food Cooks' Alliance. Oskar Messner of Pitzock in South Tyrol proposes local dishes which feature the **Villnösser Brillenschaf** sheep breed, a Slow Food Presidium. Eleonora Matarrese, a self-described wild cook from Puglia and soul of **Pikniq**, in Piedmont, focuses on what nature offers, from wild herbs to acorns, keeping alive traditional recipes passed down by her grandmother. To pair we'll have wines from the same regions. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

---

## Friday September, 23rd

at 12:00pm - Stand Punt e Mes Hall, Via Nizza 230 - Torino (TO)

### Balsamic regeneration

#### taste workshop - tasting

**The world of balsamic vinegar is a perfect example of regeneration.**

Regeneration is a process that happens in the barrel, as the concept of "continuous flow" in the production process means that every year only a small fraction of the vinegar in the smallest barrel is bottled, while the space in the largest barrels is regenerated with new cooked must. In the vineyard too, with the pruning of the vines, the provider of balsamic vinegar's sole ingredient is also regenerated. We'll taste four different pure balsamic vinegars with four different foods: from **Tuscan-Romagnol Apennines Ravaggiolo** (Slow Food Presidium) to the typical charcuterie of Emilia, and a classic risotto. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

at 2:30pm - Stand Wine Room, Corso Mortara - Torino (TO)

### Georgian wine: an ancient tradition stored in amphora

#### taste workshop - tasting

**Georgia's wine history, symbolized in its great tradition of amphora, or kvevri, is one of the world's oldest viticultural traditions, sadly damaged during the Soviet period and converted into for mass production.**

In our journey through Georgia we'll be accompanied by Mariam Iosebidge, producer of **Georgian Amphora Wine** (Slow Food Presidium) in the area of Kecheti. She'll introduce us to the world of spontaneous fermentation and present high-level products made with native grape varieties in different, fascinating terroirs. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

at 3:30pm - Stand Conference Room, Corso Mortara - Torino (TO)

### Changing cities and models of regeneration

#### conference

**How can we promote regeneration of the food system in our cities? How can urban areas be examples of environmental and social revival?**

Urban areas occupy just 2% of the Earth's land but host 50% of the world population, consuming the majority of available resources. Cities are thus the primary causes of the climate crisis, as well as hotspots of social and economic inequality. However, they can also be the drivers of change, and awareness of this fact is inspiring city administrations across the world to develop food policies that will make cities more inclusive, safe, and sustainable. There are lots of experiences to share in this field, and an abundance of innovative practices and holistic approaches. In this meeting we'll explore different points of view of the present and future of our cities, and the

various roads forward to regeneration. Among the speakers: Elena Granata, teacher of Urban Planning at the Polytechnic of Milan, and author of Biodiversity (**Slow Food Editore**, 2019) Carolyn Steel, architect and author of **Sitopia**, which offers a provocative vision of how we can prosper on an overcrowded and overheated planet The Terra Madre conferences will be held both in person and online. Participation is free. If you have an account you can sign up to follow the conference online with quizzes, surveys, and Q&A sessions. Further details and instructions will be sent in September. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**Prosciutto, bread and Franciacorta**

**taste workshop - tasting**

**Italy is famous for its variety of cured meats, but we can find a wide range of styles and flavors within the context of classic prosciutto, too.**

Prosciutto varies from region to region, and are often made using meat from native pig breeds. In this Taste Workshop we propose regional, small-scale specialty prosciutto that are normally hard to find outside their local areas. we begin with the prosciutto crudo of the Nebrodi Black Pig from Sicily (Slow Food Presidium) we continue with prosciutto from the **Black Calabrian Pig**, an Ark of Taste product from Tuscany we taste the prosciutto crudo of the Macchiaiola Black Pig of Maremma we end our journey with one of the noblest Italian cured meat products, the **Culatello di Zibello** of Emilia Romagna. The accompanying breads are provided by bakers from the **Slow Grains** network. Wines are provided by the Franciacorta Consortium. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

**Aosta Valley Fontina**

**taste workshop - tasting**

**The Aosta Valley is home to a gastronomy that fully expresses the essence of the mountains through intense flavors. Among these, most famously, is Fontina cheese.**

This small Italian region is bordered by the French and Swiss Alps, with whom it shares a proud cheesemaking heritage that is a central element of the local culture. In this Workshop we'll explore fontina in all its guises, starting with cheeses aged for just three months and progressively working back to older cheeses, discovering the differences in aroma and flavor. To pair: local wines from the Aosta Valley are the perfect accompaniment. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:00pm - Stand Punt e Mes Hall, Via Nizza 230 - Torino (TO)**

**Symbiotic agriculture and conventional agriculture compared**

**taste workshop - tasting**

**Feeding the planet with good, clean and fair food for all is only possible if we start from biodiversity and**

**radically rethink our production model. But biodiversity depends on another factor: the soil. Awareness of this fact is what unites Slow Food and symbiotic agriculture.**

By symbiotic agriculture we mean a process whereby different lifeforms, including humans, animals, plants and microorganisms, are able to co-exist in a mutually beneficial relationship of biological equilibrium. Accompanied by Sergio Capaldo, who promotes this style of agriculture, we'll taste the products of conventional agriculture side-by-side with those of symbiotic agriculture: milk, hazelnuts, gelato, jams, eggs and vegetables will all be compared and contrasted. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

**Zero Waste cocktails**

**taste workshop - tasting**

Regenerating to give a new life to waste products from cocktails: this is the project of Giacomo Giannotti at

**Paradiso in Barcelona, third place in The World's 50 best bars.**

In a research effort developed with specialist workshops, a series of waste products are recycled and reused in the bar to make, for example, beverage coasters. We'll learn more about the project, tasting some of the drinks offered by the bar. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Conference Room, Corso Mortara - Torino (TO)**

**Loving the Earth**

**conference**

**In the name of feeding the world our fields have been transformed into endless monocultures, while animals are packed in squalid conditions for the production of meat, and floating factories empty our oceans of fish. In the name of feeding the world we are exhausting its resources at an ever faster pace. It's time to take care of nature and restore what we've damaged. It's time for regeneration.**

We need to recognize all the different ways we harm our planet and understand how those promises to feed the world are built on policies which put the food security of millions at risk. So what are the good practices we can use to manage the land, the water, and coexist with all the other living beings on this planet? We share some concrete examples and show how vital regeneration is for the future of our food. **Speakers Larissa Mies Bombardi, Brazilian teacher in exile in Belgium due to threats following the publication of her Atlas of the Use of Pesticides in Brazil and Connections with the European Union.** The Terra Madre conferences will be held both in person and online. Participation is free. If you have an account you can sign up to follow the conference online with quizzes, surveys, and Q&A sessions. Further details and instructions will be sent in September. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 6:00pm - Stand Lavazza Museum, Via Bologna, 32 - Torino (TO)**

**Coffee in the kitchen**

## partners' events - taste workshop - tasting

**In this Workshop we look at coffee not as a drink, but as a multifunctional ingredient in the kitchen.** Coffee in the kitchen will be conducted by a culinary expert at the Lavazza Training Center. Thanks to a partnership with the Haute-Cuisine School I.F.S.E. we discover the secrets of a complete gastronomic experience starting with the complex coffee blend of iTierra! from Cuba. **This Workshop is held at Museo Lavazza, which we highly recommend a visit to! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 2, Parco Dora - Torino (TO)**

### **Etna: the heritage of biodiversity**

#### **taste workshop - tasting**

**Mount Etna is a UNESCO World Heritage Site where the Western and Eastern Mediterranean meet.**

This Workshop is infused with the volcanic aroma through bread made with a local cereal variety: Irmana rye. With it we'll taste different local cultivars of extra virgin olive oil, **Bronte Pistachios**, **Magghia Masculina**, and honey made with Etna saffron. Then, from roots laid deep in the volcanic soil of Etna, we taste still and sparkling wines, before finishing with local apple varieties and liqueurs made with sustainably-cultivated local citrus fruit. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 8:30pm - Stand Sala dei Duecento, Via Nizza 230 - Torino (TO)**

### **Adriatic Alliance: inland gastronomy from Albania to the Marche**

#### **dinner date**

**At the international level, what unites the members of the Slow Food Cooks' Alliance is their efforts to promote ingredients from small-scale, local producers – and that's true on both sides of the Adriatic Sea, from the Marche to Albania.**

With classic recipes often revisited with a twist, the protagonist of this meeting across the seas is Altin Prenga, whose contribution to the relaunching of Albanian gastronomy has been fundamental. Here, he'll go to back-to-back with Daniele Maurizi Citeroni of **Osteria Ophis** in Offida, in the southern Marche. Altin, after years of experience accrued abroad, opened his agritourism **Mrizi I Zanave** and slowly built a business that isn't just hôtellerie, but which is directly involved in the production of food. Daniele, meanwhile, proposed the traditional values of Marchigiano gastronomy in a modern style, using local ingredients of the highest quality to offer some of the finest contemporary interpretations of the local tradition. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

---

**Saturday September, 24th**

**at 9:30am - Stand Lavazza Museum, Via Bologna, 32 - Torino (TO)**

**Italian breakfast**

**partners' events - taste workshop - tasting**

**When you think of an Italian breakfast the first thing that come to mind are the cornetto pastry and a cappuccino. But if we move away from coffee shop traditions and explore regional variations, we discover that Italian customs are a little more diverse. In this Workshop we discover a panorama of Italian breakfasts, from one region to another. This Workshop is held at Museo Lavazza, which we highly recommend a visit to! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.**

**at 11:30am - Stand Wine Room, Corso Mortara - Torino (TO)**

**The diversity of Italian white grape varieties**

**taste workshop - tasting**

**Great white wines are produced across Italy, and these extraordinary bottles are produced using native grape varieties, rather than the classic French varieties which conquered the world in the 1990s. We take a tour around the boot to discover, glass by glass, the unique richness of Italy's white wine heritage.**

**We'll taste: Pieropan, the essence Soave (Veneto) Edy Keber, who produces a single white wine called Collio Bianco (Friuli Venezia Giulia) Vernaccia di San Gimignano from the historic Montenedoli winery (Tuscany) the mythical of Verdicchio Villa Bucci Riserva by Ampelio Bucci (Marche) the fantastic Greco di Tufo by Pietracupa (Campania) the volcanic Etna Bianco of Planeta (Sicily) Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.**

**at 12:00pm - Stand Punt e Mes Hall, Via Nizza 230 - Torino (TO)**

**Regenerating the soil: symbiotic agriculture**

**taste workshop - tasting**

**Sergio Capaldo, the veterinarian who follows Slow Food Presidia for meat products, has been working for years on a project called Symbiotic Agriculture: a certified production process that aims to create perfect symbiosis between the land and food, as well as to facilitate regenerative processes in the soil.**

**In this tasting Capaldo explains symbiotic agriculture and the regeneration of soil by comparing meat from conventional farming with that of symbiotic methods, as prepared by Ugo Alciati of the Guido restaurant, in combination with wines from Alta Langa. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.**

**at 1:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**Extra virgin ambassadors of biodiversity**

## **taste workshop - tasting**

**The names you'll hear in this workshop are those of some of the more than 500 varieties of olive cultivated in Italy, and which characterize the landscape of the country.**

Extra virgin olive oils are extracted pure, and express all the aromatic richness that olives have to offer. A selection of this wide diversity is shared in Slow Food Editore's **Guide to Extra Virgin Olive Oils 2022**, along with legumes, fresh cheeses, fish and vegetables from Slow Food Presidia. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 2:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

**City wine: urban viticulture**

## **taste workshop - tasting**

**If you think of a wine-making town, you probably imagine a small of medium-sized community in some hilly area.**

But big cities can be wine towns too. In this Workshop we'll explore the possibility of regenerating the urban fabric through agriculture, and the advantages that urban viticulture brings. Among the cases we'll consider are the wines of **Gemischter Satz** of Vienna, a Slow Food Presidium, produced with a mix of grape varieties over 700 hectares around the Austrian capital. Beyond Vienna, we'll taste examples from Barcelona, Naples and other European cities, to show how urban viticulture can provide good, clean and fair wines. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**From biscuits to liqueurs: all the goodness of walnuts and hazelnuts**

## **taste workshop - tasting**

**Italian pastry tradition uses walnuts and hazelnuts in a variety of ways, from cakes to chocolate creams and gelato.**

In this Taste Workshop we offer a tasting of whole hazelnuts – to appreciate their characteristics and differences – and sweets which they're used to make: Nebrodi hazelnuts and Tortorici Pasta Reale (Sicily) Viterbo hazelnuts and the creamy spread made from them Langhe hazelnuts and nocciolini from Chivasso, as well as some hazelnuts spreads and gelato. From walnuts, on the other hand, we taste two Nocino liqueurs, one from Emilia Romagna and another from the foothill of Vesuvius in Campania. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:00pm - Stand Punt e Mes Hall, Via Nizza 230 - Torino (TO)**

**Aged cheese and noble wine**

## **taste workshop - tasting**

**Great cheesemakers have always adopted fascinated aging techniques for their cheeses. Cellars and**

**tunnels are the favored locations for this process, which gives us some of the world's most famous cheeses.** The cheeses in this workshop are an ode to aging: sheep, goat and cow's milk cheeses selected by **Fiorenzo Giolito**, a cheese merchant and cheesemaker from Bra who's been working with cheese for over 50 years, dedicating his basements to aging. The cheeses will be paired with wines from the Langa region and beyond: Timorasso by **Borgogno** Pinot Nero by **Serafini & Vidotto** Barolo by **Brandini**. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

## **The Latin American Wine Panorama**

### **taste workshop - tasting**

**The Slow Wine Coalition is growing in Argentina, Brazil, Chile and Peru. There are lots of wineries in Latin America who are aligned with the philosophy of Slow Food, and who've signed the Manifesto for good, clean and fair wine: together they form Slow Wine Latam.**

In this Workshop we celebrate a fascinating approach to winemaking that produces high quality wines through sustainable, organic and biodynamic agriculture. We'll explore different techniques and varieties and take in a wide panorama of what's happening in the Latin American wine scene, which is still full of surprises. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Conference Room, Corso Mortara - Torino (TO)**

## **You, me, us: making a difference together**

### **conference**

**Control of the food system, in every sector, from the production of fertilizer and pesticides to processing and sales, is concentrated in an ever smaller number of hands. How we can regenerate it through our choices?**

The most important thing to bear in mind is that we can change it. Citizens of the world have an extraordinary collective power, and through our daily choices we can restore value to the food system, feeding the world in a healthy manner and ridding ourselves of a toxic system which thinks exclusively in terms of profit margins. Now's the time to show it! With radical remedies we can regenerate and reestablish our relationships, both with the Earth and among our human community. **Raj Patel**, economist and food policy researcher; he worked at the World Bank and the WTO before dedicating his work to campaigns against these very same organizations. Author of many books about the food system, including *Inflamed: deep medicine and the anatomy of injustice* together with **Marya Rupa Marya**, doctor at the University of California and promoter of deep medicine, a decolonizing approach that seeks to reestablish healthy bonds with the Earth and other humans. Co-author of *Inflamed: deep medicine and the anatomy of injustice* together with Patel. **Michael Moss**, journalist for the New York Times. He won a Pulitzer Prize in 2021 for an investigation into the risks involved in food preservation processes and is the author of *Fat Sugar Salt: How the Food Giants Hooked Us*. **Bela Gil**, activist and writer, Vice-President of the Brazilian Organic Institute, created to represent, promote, protect and encourage the organic movement in Brazil. The Terra Madre conferences will be held both in person and online. Participation is free. If you have an account you can sign up to follow the conference online with quizzes, surveys, and Q&A sessions. Further details and instructions will be sent in September. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

## **Italian ricotta revisited**

### **taste workshop - tasting**

**They can be baked, salted, spiced, perfumed with hay, and made with milk of cows, sheep or goats: Italian ricotta isn't a monolithic product, but a wide range of cheeses.**

In this Taste Workshop we'll explore some of its more fascinating iterations: baked ricotta made using cow's milk from Sicily fermented sheep's milk ricotta from Puglia **Valnerina Ricotta Salata** (Slow Food Presidium), made in Umbria from sheep milk by traditional herders **Saras del Fen** (Slow Food Presidium) from Piedmont, made with a mix of cow, sheep and goat whey and aged in hay Sardinian sheep's milk ricotta The accompanying breads are provided by bakers from the **Slow Grains** network in southern Italy. Wines will also be paired with the cheese according to region. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

## **Delicacies of the Karst Plateau**

### **taste workshop - tasting**

**Between the Adriatic and Mitteleuropa lies the windswept Karst Plateau, a rich and wild habitat of just 500 square kilometers.** Heroic agriculture has been at the core of community life on the Karst Plateau for centuries, where **Istrian Sheep** (Ark of Taste) are herded, and, in good years, **Marasca Honey** (also Ark of Taste) is made from the nectar of cherry tree flowers. In this workshop we'll explore these and other local delicacies: cave-aged jamar cheese, cured meats from wild-raised pigs, oil from **Bjelica olives** (Ark of Taste) and wines made from Malvasia, Vitovska and Terrano grapes.

**Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 8:30pm - Stand Sala dei Duecento, Via Nizza 230 - Torino (TO)**

## **Women chefs and the world of pasta**

### **dinner date - partners' events**

**Pastificio Di Martino is a business we've come to know over the years not simply as a producer fo excellent pasta, but as an icon of pop culture.**

For this Dinner Date Pastificio Di Martino to present their **Barbie** project: part of the proceeds from the sale of Barbie pasta goes to Food for Soul, an international non-profit dedicated to promoting socially-responsible actions that improve the health of our bodies and our planet. The dinner will be prepared by a series of Italian women chefs, including the Michelin-starred Cristina Bowerman of **Glass Hostaria** in Cerignola. To pair we'll have matching wines from some of the finest Italian wineries. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

---

## Sunday September, 25th

at 9:30am - Stand Lavazza Museum, Via Bologna, 32 - Torino (TO)

### Coffee and chocolate

partners' events - taste workshop - tasting

**Two products with a strong sensory and territorial bond: the similarities and relationship between coffee and chocolate are obvious to all.** Our journey in this Workshop takes us among different types of coffee and cacao and concludes with the perfect combinations of the two. We'll explore the importance of balance between the two elements, so that neither dominates the other, allowing room for the sensory intensity of both products. **This Workshop is held at Museo Lavazza, which we highly recommend a visit to! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

at 11:30am - Stand Wine Room, Corso Mortara - Torino (TO)

### Post-earthquake wine

taste workshop - tasting

**Belice (1968), Friuli Venezia Giulia (1976), Irpinia (1980), L'Aquila (2009). Lands linked by a common experience: the devastating effects of earthquakes.**

They're also lands that, after the earthquakes, have seen a powerful regeneration pushed forward by people who refuse to give up. In each of these contexts viticulture has played an important role, and in this Workshop we'll taste some of the most evocative labels of these lands which have contributed to their cultural revival. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

at 1:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)

### Beyond the bacon: cured meats from other animals

taste workshop - tasting

**Charcuterie isn't just made with meat from pigs, as we well know. But what we often don't know why producers choose to make certain cured meats in the way they do, and the meaning of natural charcuterie.**

Cured meats made with beef, sheep or goat meat are often made to make pastoralism more profitable in marginal areas, adding an extra income stream beyond dairy products. Natural charcuterie, made without nitrites and nitrates but only with natural preservatives like salt, pepper, chili pepper, spices and smoke, are healthier for us, and reflect more respectful forms of animal husbandry which are particularly mindful of the animals' diets and life cycles. In this workshop we'll taste: wild boar salami from Basilicata salami made from the **Varzese-ottonese-tortonese cow** in Lombardy **Gargano goat** bresaola from Puglia Cured meats from the **Cornigliese Sheep** of Emilia Romagna The accompanying breads are provided by bakers from the **Slow Grains** network. Wines will also be paired with the charcuterie according to region. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 1:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

**Alien presences: invasive species in our lakes and meadows**

**taste workshop - tasting**

What are these "alien presences" that are taking over our lakes and meadows, threatening their ecological equilibrium and biodiversity? Would you like to learn how to use "new" edible herbs and fish in your cooking, which weren't present until recently? In this Workshop we discover some recipes for the regeneration of ecosystems through the use of these "alien" ingredients that are generally overlooked or regarded as waste? From the Slow Food Convivium for Lago Maggiore and Verbania we welcome Massimiliano Celeste, chef at Il Portale and Caffè delle Rose (Verbania) and Maria Cristina Pasquali, consultant for Geo Rai3. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 2:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

**Young winemakers: regeneration in Langhe and Roero**

**taste workshop - tasting**

In this Workshop we want to explore the theme of Terra Madre Salone del Gusto 2022: Regeneration. We'll do that through the stories of six wineries in the Langhe and Roero who in some cases have been inherited by new generations, while others are the fruit of new producers who've come to wine from other fields. Barolo as told by **Alessandro Veglio**, son of Mauro, in La Morra, and by **Lalù** of Serralunga, produced by friends Luisa Sala and Lara Rocchetti, who started their business in just 2019. Then there's the Barbaresco of the young Luca Pasquero of **Paitin** in Neive, and that of Francesco Rocca of **Bruno Rocca**. We then move up to Roero with **Stefano Almondo**, son of Domenico, and **Alberto Oggero**, who inherited his passion for wine from his grandfather, returning to the vineyard to reestablish the winemaking tradition that had skipped a generation. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**A match made in heaven: Italian biscuits and dessert wines**

**taste workshop - tasting**

**Vin Santo and canutcci from Tuscany may be the most famous combination of dessert wine and biscuits, but we find varieties on the theme from across Italy, from Piedmont to Sicily.**

As well as the classic Tuscan version of cantucci biscuits from Prato with passito wine from Chianti, we'll also taste: Krumiri biscuits from Casale Monferrato together with Moscato Passito from Loazzolo **Palestrina and Castel San Pietro Romano Giglietto Biscuits** (Slow Food Presidium) together with Canellino di Frascati wine **Cuddreddra di Delia**, a typical sweet from Sicily, together with passito wine from the island of Panetelleria. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:00pm - Stand Punt e Mes Hall, Via Nizza 230 - Torino (TO)**

## **Frontier Cheese**

### **taste workshop - tasting**

**Across the Alps there are stable pastures and wild plants like the elmleaf blackberry, dog-rose, hawthorn, birch and beech that constitute an ideal diet for cows, sheep and goats. From one part of the mountain range to another the plant distribution changes, and therefore the sensory profile of the cheeses made with the milk of grazing animals.**

In this Taste Workshop we explore the differences between toma cheese made on the alpine borders of Italy: Raschera from Piedmont and Beaufort from France Piedmont, bordering France Zincarlin from Switzerland and **Historic Rebel** from Lombardy (both of which are Slow Food Presidia) **Formaggio di latteria turnaria** from Friuli Venezia Giulia, and an aged cheese from Slovenia. The accompanying breads are provided by bakers from the **Slow Grains** network. Wines will also be paired with the charcuterie according to region. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

## **No borders wine**

### **taste workshop - tasting**

**Just how relevant are national borders when discussing wine? Perhaps less so than we commonly imagine. Sometimes the similarities outweigh the differences, and we may even talk about "no borders" wine.**

In this Workshop we'll taste wine wines from either side of our arbitrary political boundaries: Collio, from Friuli, Italy, and Brda, from Slovenia wines from the French Alsac and the Mosel, Germany wines from either side of the Pyrenees Mountains. And find out just how much, or how little, those invisible lines mean! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 5:30pm - Stand Conference Room, Corso Mortara - Torino (TO)**

## **The right to food: fighting for social and environmental justice**

### **conference**

**The food system is built on a series of injustices. In order to regenerate the system, making it fair and inclusive, we must make alliance with food producers – both in the Global North and South – who are often the primary victims of these injustices, to confront the economic forces which threaten their livelihoods.**

The growth of the international movement for food sovereignty is part of a long history of resistance to the expropriation and exploitation of the land, the water, and workers. An exploitation which affects small-scale food producers across the world, and especially historically-marginalized groups. Together they are the backbone of a movement for food justice which demands fair and equal access to good, clean and healthy food. Among the speakers: **Selma Dealdina**, engaged over the years in various groups and social movements, including the advisory services for the State Coordination of Quilombola Communities of Espirito Santo 'Zacimba Caba'; the Women's Collective of CONAQ; La Via Campesina. She is a board member of Amnesty International and the Casa Socio-Environmental Fund. **Don Luigi Ciotti**, priest, journalist and social activist. In 1965 he founded Gruppo Abele, which works to help people in difficulty and to fight addiction of all kinds. In 1995 he founded Libera, an association which

promoted democratic legality and social justice and opposes organized crime. **Willie Peyote**, Italian musician, whose work over five albums fuses rap with social consciousness, with a dose of irony, which has won him legions of fans and critical acclaim over the years. The Terra Madre conferences will be held both in person and online. Participation is free. If you have an account you can sign up to follow the conference online with quizzes, surveys, and Q&A sessions. Further details and instructions will be sent in September. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

**The stable pastures behind good cheese and honey**

**taste workshop - tasting**

**Pastures may be considered stable when they're not subject to any chemical treatments, where no herbicides or pesticides are used. They're agricultural fields where different species of flowers and grasses grow wild, without human intervention.**

Stable pastures are fundamental for the conservation of biodiversity, both animal and vegetable. They offer animals a healthy, authentic diet, and consequently better, cleaner milk. Indeed, animal welfare is a critical element for cheese quality: happier animals produce better milk both from a nutritional and sensory perspective. In this Taste Workshop we'll taste a variety of cheeses made from the milk of animals who spend their lives on stable pastures in Italy, and learn to appreciate their complexity of flavor and aroma, as well as honeys from the same stable pastures. Wine pairings selected by the Wine Bank of Pollenzo. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 7:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

**Fermented foods of the Slovenian tradition in Northeast Italy**

**taste workshop - tasting**

**The Slovenian language and Slovenian culinary traditions have survived for centuries in the extreme northeast of Italy, a land of forests and a mixed gastronomic culture which makes heavy use of fermented products.**

In this Taste Workshop we'll taste a number of dishes where fermented foods play a central role: briza, a traditional harvest soup made with white pumpkins; štakanje, a mash of seasonal vegetables; goat and cow milk cheeses from small-scale producers; gubana, a historic dessert. All of this will be accompanied by Slow wines from the Eastern Hills of Friuli and by Slivovitz, a typical prune spirit made in Slovenia, just a few kilometers over the border. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

---

**Monday September, 26th**

**at 10:00am - Stand Lavazza Museum, Via Bologna, 32 - Torino (TO)**

## Coffee in every language

### partners' events - taste workshop - tasting

**Coffee in every language: a journey around the world, discovering the different uses and customs around our favorite drink.** We'll explore the story of coffee through its different methods of preparation and tasting according to the traditions of different countries. From Turkish coffee, to Brazilian "sock" coffee and Touba coffee from Senegal. **This Workshop is held at Museo Lavazza, which we highly recommend a visit to! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.**

**at 11:30am - Stand Wine Room, Corso Mortara - Torino (TO)**

### Barolo by Sandrone: vertical tasting

#### taste workshop - tasting

**The Barolo wines of Luciano Sandrone shot to fame in the 1980s with the near-mythical Cannubi Boschi (now Aleste) of 1985.**

Luciano's brother Luca and his daughter Barbara have since added other selections to their range, from Le Vigne to Vite Talin. We'll taste six vintages of Le Vigne, made with grapes from four vineyard parcels from four villages, returning to old Barolo tradition of mixing grapes from different areas. Taste it to believe it! Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 1:00pm - Stand UniCredit Room 1, Corso Mortara - Torino (TO)**

### Dangerous liaisons: Vermouth and aged cheese

#### taste workshop - tasting

**In honor of the city of Turin, a combination which may be considered unusual, but is growing in popularity: we pair powerful, aged cheeses with Turin vermouth.**

In this Workshop, we'll taste: a blue cheese from the valleys of Piedmont for **Historic Rebel** cheese (Slow Food Presidium), which can be aged for many years. A five-year aged Parmigiano Reggiano. The accompanying breads are provided by bakers from the **Slow Grains** network. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 1:00pm - Stand UniCredit Room 2, Corso Mortara - Torino (TO)**

### Carinthia: the enchanting valley of Lesachtal

#### taste workshop - tasting

**Carinthia is a region of Austria with a proud gastronomic tradition that exudes its love for nature.**

This Workshop is an invitation to reimagine our idea of tourism, and consider a slow excursion among Alpine lakes and pastures. There are 14 Slow Trails in the region, and you'll get a taste of them here. We'll start with the ancient

windmills and dairies that dot the region, and taste **Lesachtal Bread**, raw milk cheeses and cured meats, discovering different methods of production. The unifying theme is the solid link with the land and respect for nature. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 4:30pm - Stand Wine Room, Corso Mortara - Torino (TO)**

### **Cocktail revival**

#### **taste workshop - tasting**

Can a cocktail bar contribute to the regeneration of its local area? We try to answer this question through listening the stories of bars in challenging locations, and tasting their cocktails. We start with **Cinquanta – Spirito italiano**, a project of Alfonso Califano (former manager of Dandelyan in London, once placed at number 1 in **The World's 50 Best Bars**). Alfonso's bar opened in the middle of the pandemic in Pagani, Salerno Province, offering hot dishes, high quality wines and an inspired **drink list**. Then there's Plamb (which in Italian is an acronym for the names different citrus fruits: grapefruit, lemon, orange, mandarin and bergamot), a Calabrian liqueur made with an infusion of citrus peels, made a few kilometers from San Luca, in the province of Reggio Calabria. In tasting the delights of their drink list we'll learn how these cocktails can also be sources of regeneration and community revival. **Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora.** Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.

**at 8:30pm - Stand Sala dei Duecento, Via Nizza 230 - Torino (TO)**

### **On the road with the Osterie d'Italia**

#### **dinner date**

**The restaurants featured in our annual Osterie d'Italia guide are the most authentic expressions of Italian cuisine. A journey through regional specialties interpreted by young chefs at the helm of some of our favorite eateries.**

These three osteria are all recipients of a "snail" symbol in the Slow Food guide, awarded to establishments which reflect the values of Slow Food most completely. First there's **Mezza Pagnotta – Cucina Etnobotanica** from Ruvo, Puglia, which prepares plant-based food, **Cibo Matto** from Vasto, Abruzzo, which presents fish-based treats from the Adriatic sea, and **Da Sapi** from Esine, Lombardy, who'll be offering up meat-based courses. Three different styles, from three different regions, expressing the depth and diversity of Italian regional cuisine. To pair we'll have wines from the same three regions: Abruzzo, Puglia and Lombardy. Tickets are available online until September 21. During the event you can purchase any remaining tickets at the Event Reception in Parco Dora. Terra Madre Salone del Gusto is in Parco Dora, Turin, from September 22-26, 2022, with over 600 exhibitors and a series of workshops, conferences and tastings that show how we can regenerate our planet through food.