

Thursday September, 16th

at 4:00pm - Stand Casa Slow Food, Via della MendicITÀ Istruita, 14 - Bra (CN)

The Animals and Us

conference

Consider the animals. The theme of Cheese 2021 is an invitation to rethink our relationship with other species, particularly the domesticated, farmed species which now account for the majority of mammalian biomass.

For millennia we've shared our shelters, our journeys, our struggles, our hunger and our fears with animals. They've protected us, warmed us, fed us with their milk and their meat, ensuring their survival on a planet that is theirs as much as it is ours. Animals and human beings belong to the same kingdom: we are animals too, but modernity has separated us. Industrialization has transformed animal farming into an economic arrangement in which there's no space for the idea of a true relationship with the animals. Instead we lock them up in sheds where their lives are short and full of suffering.

The time has come for a radical rethink of the social, environmental and health implications of this relationship. It's time to ask ourselves what existence we afford the animals, and what that says about us. Only by considering their importance for our own lives, for the conservation of pastures, for the production of nutritious and healthy food, can we rediscover that sense of humanity which the industrial and post-industrial ages have eroded. Speakers: **Andrea Gavinelli**, European Commission, DG for Health **Simone Pollo**, Professor of Moral Philosophy at La Sapienza University in Rome **Fred Provenza**, Emeritus Professor of Behavioral Ecology at the Wildland Resources Department, Utah State University, USA **Piero Sardo**, President of the Slow Food Foundation for Biodiversity Moderator: **Jacopo Goracci**, farmer and collaborator with the Slow Food Foundation for Biodiversity The conferences at **Cheese** will be held on Zoom. The names of the speakers will be published soon. Registration is required to access the live translation service. Cover image **Roman Countryside Caciofiore**, Slow Food Presidium, Lazio | Ph. Alberto Peroli

at 7:00pm - Stand Casa Slow Food, Via della MendicITÀ Istruita, 14 - Bra (CN)

The essential is invisible: the battle for natural products

conference

The fight for natural products without the addition of industrial ferments is a struggle which has seen Cheese on the frontline of since the 2017 edition.

Why talk about natural products? Why make this a battleground? Because in the last 50 years we've lost an enormous quantity of microbial biodiversity without even realizing it. Almost all the wines in the world are made with two or three strains of yeast, made in a single French region by a single company. And the same thing is happening with cheeses. The wealth of shapes, colors and flavors comes from that invisible biodiversity: the microflora that lives in raw milk and which is transferred to the milk from the soil, from the pasture, from the animals, from the environment and the aging process. If we entrust the fermentation process to packets of corporate-produced, selected starters we lose an invaluable heritage of flavors, breaking the link between artisanal cheeses and the places they come from irrevocably. That's why Slow Food promotes natural products: cheeses made without the use of industrial ferments, breads made with natural yeast, charcuterie made without additives and preservatives, wines made with native yeasts. Speakers: **Duccio Cavalieri**, Professor of Microbiology at the University of Florence and expert in complex systems **Mother Noella Marcellino**, Prioress of Our Lady of the Rock Benedictine monastery and microbiologist who began making the Abbey of Regina Laudis' Bethlehem cheese in 1977, Connecticut, USA **Patrick Mercier**, Producer of the Slow Food Presidium for Natural Farmhouse Camembert, France Moderator: **Piero Sardo**, President of the Slow Food Foundation for Biodiversity The conferences at **Cheese** will be held on Zoom. The names of the speakers will be published soon. Registration is required to access the live translation service. Cover image **Shepherds' Fiore Sardo**, Slow Food Presidium, Sardinia | Ph. Alberto Peroli

at 8:00pm - Stand Ristorante Garden, Via Fossano, 21 - Pollenzo (CN)

The Parmigiano Reggiano way

dinner date

We might be tempted to think that natural cheeses are obscure products whose names are unknown to the majority of the public. But that's not always the case; after all, Parmigiano Reggiano is probably the most famous Italian cheese worldwide.

To make Parmigiano Reggiano the morning milk and the milk of the previous evening are poured into bell-shaped brass cauldrons, where coagulation happens slowly and naturally thanks to the addition of rennet and the previous day's whey, rich in natural lactic ferments. A single wheel requires around 550 liters of milk.

To demonstrate the versatility and scope of Parmigiano we present a dinner prepared by the cooks of **Ai Due Platani** in Parma, long-time holders of the prestigious snail symbol in Slow Food Editore's annual guide to the best places to eat slow in Italy, Osterie d'Italia. At Ai Due Platani the traditions of Parmigiano are local folklore, combined with masterful innovations in the kitchen and the efforts of the floor staff to narrate their dishes to their guests. Among their flagship products we find high-quality cured meats like Prosciutto di Parma PDO, coppa, pancetta, cappelletti pasta, roasted meats, and of course the extraordinary Parmigiano Reggiano at a range of ages.

To pair we have wines from the same region by: **Cantina della Volta Villa Papiano Villa Venti Tre Monti**

Buy your **Dinner Date** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).

Friday September, 17th

at 10:00am - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Breakfast with the Producer

unisg event

There is no better way to start the new edition of Cheese than with a good breakfast with the producers. Even better if the producers are also three former UNISG students! There is no excuse not to try La Antica Focacceria San Francesco's cannoli by alumnus Antonio Conticello, Brodo di Giuggiole's juices by alumna Francesca Piaser and Wilden.Herbals' infusions and herbal teas by alumnus Nicola Robecchi.

La Antica Focacceria San Francesco made Sicilian street food famous in 1834. Brodo di Giuggiole is the food shop of Francesca Piaser and Michele, two lovers of authentic flavours. Wilden.Herbals is a company of infusions and herbal teas co-founded by Nicola Robecchi to enhance ancient ingredients such as herbs.

Cost € 5. Booking and payment directly at the stand.

at 10:30am - Stand Piazza Caduti per la Libertà, Piazza Caduti per la Libertà - Bra (CN)

Inauguration of Cheese 2021 and Slow Cheese Awards

special events

Cheese 2021 - Consider the Animals is officially inaugurated at 10.30 a.m. on Friday, September 17, with an

opening ceremony followed by the announcement of this year's Slow Cheese Award winners.

Speakers: Fabiana Dadone, Minister for Youth Politics Marco Protopapa, Assessor for Agriculture, Food, Hunting and Fishing for the Piedmont Region Gianni Fogliato, Mayor of Bra Carlo Petrini, President of Slow Food Conducted by: Carla Coccolo, Slow Food During the inauguration Barbara Nappini, President of Slow Food Italia, will deliver the Slow Cheese Awards to those women and men who embody the values of Cheese and Slow Food.

Visitors wishing to come to the inauguration must fill out this form. In line with health & safety measures, only visitors in possession of a Digital Covid Certificate (Green Pass) will be allowed to attend.

at 12:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Artisanal Cheese as a Result of Complex Socio-Ecological Relationships

presentation - unisg event

The cheesemaker makes the cheese, but not only by himself. Artisanal cheese is the fruit of the efforts, skills and knowledge of cheesemakers, but also the work of countless other organisms and biological communities - from the communities of bacteria in the pasture and in the wooden tools used for cheese making to the herbs and the insects that pollinate them. Through concrete examples, this presentation, retracing the thesis of student Giovanni Zucca, will address the theme of artisan cheese as a product of complex socio-ecological relationships, in which the skilful work of shepherds and cheesemakers becomes the management of an often hidden but essential biodiversity. The discussion will be moderated by UNISG professor Gabriele Volpato in the company of UNISG student Giovanni Zucca and pastor Gian Vittorio Porasso, currently at Borgata Paraloup with his 140 goats.

Free entrance. A free tasting is scheduled at the end of the conference.

at 2:00pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: sheep breeds of Veneto

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Veneto we welcome Giovanni Caltagirone of 13 comuni, who presents the pasture-raised lamb of local breeds.

The **Brogna Sheep**, Slow Food Presidium, is a native breed that has lived on the pastures of the Lessinia highlands for centuries, from 1000 to 1800 meters of altitude; the **Alpagota Lamb**, also a Slow Food Presidium, is raised in an ideal valley for pastoralism, which was the center of the economy in the towns of Alpagota, Chies and Tambre until the end of the Second World War. In this workshop we'll explore the nutritional and sensory characteristics of their meats, and the aromas and flavors of pastures. The chef also prepares an antipasto of cooked ham and smoked lamb with organic, fermented cabbage from Lessinia, acidic sheep milk ricotta, pomo decio apple and trentosso pear chutney, two ancient, local fruit varieties; and tortellini stuffed with creamed lamb with lavender butter. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Alpagota Lamb, Slow Food Presidium, Veneto | Ph. Marco Bruzzo

at 2:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

What is the Future of Food after Covid? Two UNISG Teachers Answer the Question

presentation - unisg event

UNISG Prof. Paolo Corvo and Prof. Michele Fontefrancesco will present their volume "Food in the Future",

published by Carocci, which intends to identify lines of innovation and good quality practices. There will undoubtedly be many options in the food sector in the future, both in production methods and forms of consumption. You could, for example, choose between organic food, typical local products, fusion food, or even novel foods, such as artificial meat and insects.

Free entrance. A free tasting is scheduled at the end of the conference.

at 3:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

Milk in the veins: the next generation of cheesemakers

taste workshop

A tasting of dairy delicacies delivered by young producers who are carrying the torch for family traditions. From Molise to the Marche, we take you on a tour of stories and visions for the future in this all-Italian workshop.

To present these cheesemakers we have Carlo Catani ideatore of **Tempi di recupero**, who'll explain how these young producers are recovering traditional recipes, adding their own skills, ideas and innovative visions while working with respect for the land they live on. We'll taste the cheeses of: Nicola del Vecchio and Michela Bunino of the **Agri Alba Farm** in Campolieto, Molise. Both ex-students of the University of Gastronomic Sciences, they've created this company from scratch, producing traditional Molise cheeses, and raising sheep and goats. Thanks to their studies they've been able to come up with new products while working in harmony with their local area and the ingredients it offers. Emilio Spada of **Cau & Spada** in Sassocorvaro, Marche. A young herder, Emilio has joined the family business, adding a touch of innovation to old traditions. Serena Di Nucci of **Caseificio Di Nucci**, in Agnone, Molise. Another former student of the University of Gastronomic Sciences who now works with her brothers to manage the historic dairy of Agnone, which they've renovated down to the tiniest detail. They've also begun making caciosalame, a cured meat wrapped in cheese whose roots go back to the Italian emigration to the United States, when importing meat wasn't allowed, but cheese was. Solution? Hide the meat by hiding it in an outer layer of cheese! Francesco Cerutti of the **Pinnulet** urban dairy in Barcelona, Spain. A young vet, after years of working as a farmer in Catalonia, he decided to open a dairy in the heart of the city, manually processing raw milk from **Can Roger** in Cardedeu (Barcelona) David Sebastian Boada Mendoza of **Kru Natural Cheese**, another alumnus of the University of Gastronomic Sciences from Ecuador. After his studies, he decided to start a business providing made-to-measure tools for cheese producers, affineurs, traders and consumers. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Agnone Caciocavallo | Ph. [Tripadvisor](#)

at 3:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Piedmont: Barolo 2007-2017 and Valchiusella toma

taste workshop

A purely Piedmontese journey among Barolo vintages and the finest toma cheeses of Valchiusella produced by small, family-run farms.

Each family works exclusively with the raw milk of their own local breed cows to make toma cheeses without the use of ferments. The wide range of aromas present come from the variety of plants which the cows graze on in pastures over 2000 meters high. The Villa family has dedicated their work to the rediscovery and promotion of this dairy heritage, made even richer by the wide panorama of sensory profiles these cheeses present. To pair we have two Barolo vintages, ten years apart, from three producers: San Giovanni by Gianfranco Alessandria of Monforte, Cerequio by Michele Chiarlo of La Morra, and Bricco Sarmassa by Giacomo Brezza & Sons of Barolo itself. We'll taste: Barolo Bricco Sarmassa '07 Giacomo Brezza & Figli Barolo d.o.c.g Sarmass '17 Giacomo Brezza & Figli Barolo San Giovanni '17 Gianfranco Alessandria Barolo San Giovanni '07 Gianfranco Alessandria Barolo Cerequio '17 Michele Chiarlo Barolo Cerequio '07 Michele Chiarlo Buy your **Taste Workshop** ticket now and prepare to

experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).

at 3:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

Before cured meat, consider the animals

conference

Cured meat is among the most commonly-eaten foods in the West. Nutritious, easy to eat, delicious... they're also among the most important European exports, with an image of artisanal excellence (often certified by the European Union) across global markets.

But how can the quality of cured meats be measured? How much do we know about the animals whose meat is used to make them, what additives are used to allow these meats to last for months of even years? We present a Slow Food research project into the PDO and PGI of European cured meats. **Speakers: Jacopo Goracci**, collaborator with the Slow Food Foundation for Biodiversity **Branka Tome**, Vice of the DG Agri section of Geographic Indications, European Commission **Chiara Palandri**, researcher on European charcuterie PDOs and PGIs commissioned by Slow Food **Stefano Di Fiore**, farmer of the Vastese Ventricina Presidium, Abruzzo Moderator: **Yael Pantzer**, Policy Officer Slow Food In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 50 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image Alberto Peroli

at 4:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Unbox and Taste: The New B2B Digital Promotion Format of a Territory's Food and Wine Heritage

tasting - unisg event

The Case of the Tuscia Viterbese Brand of the Viterbo Chamber of Commerce How did our former UNISG students, Gaia Giannotti and Teresa Fioretti, promote the products of Tuscia, the Italian area that stretches from the North of Lazio to Tuscany and Umbria - so named at the end of the Etruscan dominion - without being able to travel in the middle of a pandemic? They will show it directly to us with their Unbox and Taste Format: come curious and ready to try some goodies! Rucola Studio is a research and design consultancy company in the food and wine sector founded by former UNISG students Gaia Giannotti and Teresa Fioretti

Free entrance. A free tasting is scheduled during the meeting.

at 4:30pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Emilia Romagna, Artusi and Parmigiano Reggiano

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Emilia Romagna we welcome Belinda Cuniberti of Enoteca La Zaira in Valsamoggia.

The protagonists in this tasting are lamb's meat, cooked in the Bolognese style of Artusi, and a crème caramel made with Parmigiano Reggiano from **White Modenese cows**, Slow Food Presidium. This breed's milk is particularly well-suited to the production of Parmigiano and to dairy in general. This because of the optimal equilibrium between its fat

content and protein levels, and for the high levels of K-casein, which make the milk coagulate more quickly and solidly. The Modenese White is a hardy breed, used for milk and meat, and in the past was also used to work the fields. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Parmigiano Reggiano from White Modenese cows, Slow Food Presidium, Emilia Romagna | Ph. Marcello Marengo

at 6:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

Affineurs: Joseph Paccard, France

taste workshop

Farmer and mountaineer Joseph Paccard stopped growing food in 1972 to dedicate his time to affinage, the art and practice of aging cheese. Eighteen years later he founded a workshop in his hometown of Manigod, Haute-Savoie.

Since then, Joseph has been patiently perfecting his working methods and, as he likes to say, “aging the aging itself”. His sons Jean-François and Bertrand have since joined him to help carry forward his legacy and know-how. There’s lots on offer from Paccard’s aging cave, which you can see and taste for yourself in the market of Cheese 2021: from Farmhouse Abondance to Beaufort, and Persille des Aravis to Paccard’s flagship cheese, Reblochon, invented in the 13th century in the Thônes Valley in Haute-Savoie. Produced using the fat-rich milk of the second milking, Reblochon owes its name to the verb re-blocher which, in Savoy dialect, means to milk the cow’s udders a second time. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Ph. Reblochon | **Paccard**

at 6:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Campania and Basilicata: grapes and milk from the South of Italy

taste workshop

A journey across the south to explore the Aglianico grape, a red varietal found mostly in the regions of Campania and Basilicata.

We’ll taste Aglianico del Vulture, a variety of Aglianico from Basilicata here represented by **Grifalco**, Aglianico del Taburno by **Fontanavecchia**, Irpinia Aglianico by Pietracupa, and Cilento Aglianico by **Luigi Maffini**. An itinerary that takes us through some of the finest red wine denominations in the south of Italy. To pair, we have caciocavallo and mozzarellas from the same regions. From **Mozzarella in Myrtle**, Slow Food Presidium, a fresh caciocavallo made with raw cow milk; Basilicata **Caciocavallo Podolico**, which is subject to long aging periods, especially for the larger forms that weigh from four to eight kilos; and a caciocavallo from Campania by **Latterie Gargiulo** of Gragnano. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Mozzarella in the Myrtle, Slow Food Presidium, Campania | Ph. Slow Food Archive

at 6:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

The Biggest Little Farm – Cinematic Aperitif

film screenings - tasting

The incredible true story of John and Molly Chester, a couple who escaped the city to realize their dream of starting an organic and environmentally-sustainable farm.

Through a thousand difficulties, moments of exhilaration and disappointments the two protagonists learn to understand the rhythms of nature, and thus succeed in their task. Now their farm, Apricot Lane, extends over 200 acres and is home to around 850 animals and 75 biodynamically-cultivated crops. **The Biggest Little Farm** by John Chester (USA 2018), 91' At the end of the screening there'll be a discussion with a producer and a tasting of Historic Rebel and Furmàcc del Féen with **Paolo Ciapparelli**, Presidium coordinator, and **Piero Sardo**, President of the Slow Food Foundation for Biodiversity. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 50 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. This event is part of **Progetto Cine**.

at 6:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Show me the whey

training - unisg event

By our UNISG student Marie Kerkeling One of our common concerns today is food waste. But what if we told you that whey is a wonderful ingredient, from the home kitchen to the professional kitchen. This residual liquid from cheese making, full of lactic ferments and a thousand flavors, is an incredible asset to energize the body and the kitchen. From baking to bread to casseroles, learn more about how to use it.

Free entrance.

at 8:00pm - Stand Ristorante Battaglino, Piazza Roma, 18 - Bra (CN)

Circular cheese: the cycles of milk and bread

dinner date

One of our favorite places, in the heart of Bra, hosts a Dinner Date at Cheese with special guest Ivan Milani. A constantly-evolving chef on a never-ending search for new ideas and discoveries, Ivan's idea of cuisine has changed over time thanks to an openness to outside influences. Here, he explores the idea of recovery and recycling.

The recovery begins with sourdough bread, made with leftover whey from cheese-making and ricotta rather than water in the dough; then there's bread miso produced with leftover bread which gives the leavened bread an incredible aromatic complexity. On the same theme, the dessert is a cake made from stale bread with homemade vervain mascarpone. But before we got to dessert, there'll be three dishes which recount the chef's life story and the places he's lives and cooked: the Langhe and Curone Valley of Piedmont, Milan, and the Adriatic coast of Romagna.

The dinner is held at **Ristorante Battaglino**, a long-established institution that's synonymous with high-quality cuisine in Bra. One of the dishes and the wine selection will be presented by the restaurant itself. Buy your **Dinner Date** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. This event can be booked by calling the restaurant directly at +39 0172 412509. Places are limited to 35 people. The price is €47 per person, wines included. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).

at 8:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Tasting: Recovered Ice Creams

tasting - unisg event

The best way to end the day smoothly? With original ice cream flavours, of course!

Paolo Brunelli from the ice cream shop of the same name in Senigallia, Emanuele Monero and Giulio Rocci from gelateria Ottimo! in Turin and Stefano Guizzetti of gelateria Ciacco in Parma and Milan are among the protagonists who will showcase their ice creams based on products and stories recovered from memory, the garden and the kitchen. Tempi di Recupero is an association founded by Carlo Catani, UNISG director from 2007 to 2010. These ice cream makers are all part of the network of recuperators, for whom environmental and economic sustainability is the basis of their daily philosophy and practice.

Minimum contribution 1 €

Saturday September, 18th

at 9:45am - Stand University of Gastronomic Sciences, Piazza Vittorio Emanuele II, 9 - Pollenzo (CN)

Visit Pollenzo

guided tour - unisg event

Come say ciao! For this year's Cheese, the University of Gastronomic Sciences let's you get to know its programs and walk through the campus of Pollenzo.

UNISG is easily reached by bus number 1 (Line 1 Bra-Pollenzo-Bra) or by the Cheese shuttle bus, connecting the centre of Bra with Pollenzo. Please check the webpage for the shuttle bus schedule and the locations of the bus stops in Bra: soon available. CONTACTS & RESERVATIONS Reservations are required. TIMES 18 + 19 September 9:45 - 10:45 a.m.

18 + 19 September 1:45 - 2:45 p.m. 18 + 19 September 4:30 - 5:30 p.m. 20 September 10:30 - 11:30 a.m. 20 September 12:00 - 1:00 p.m.

Groups of more than five people are required to make a reservation by writing to info_student@unisg.it at least two days before arriving.

The meeting point is Agenzia, Piazza Vittorio Emanuele 9, Pollenzo, under the porch (main entrance). The tour will take approximately one hour.

at 10:00am - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Breakfast with the Producer

tasting - unisg event

How are we going to start the weekend off right at Cheese? With dairy products, of course! Antonio Conticello, former UNISG student, brings us cannoli from La Antica Focacceria San Francesco - Palermo-based street food since 1834. They will be paired with Borodo di Giuggiole's juices by alumna Francesca Piaser and Wilden. Herbals' infusions and herbal teas by alumnus Nicola Robecchi. Both of them delicious and thirst-quenching to satisfy everyone's tastes.

La Antica Focacceria San Francesco made Sicilian street food famous in 1834. Brodo di Giuggiole is the food shop of Francesca Piaser and Michele, two lovers of authentic flavours. Wilden Herbals is a company of infusions and herbal teas co-founded by Nicola Robecchi to enhance ancient ingredients such as herbs.

Cost € 5. Booking and payment directly at the stand.

at 10:00am - Stand University of Gastronomic Sciences, Piazza Vittorio Emanuele II, 9 - Pollenzo (CN)

Sensory Analysis of Honey: The Sweet Correlation between Earth and Man

unisg event - workshop

NO MORE PLACES AVAILABLE!

The UNISG Sensory Analysis Laboratory hosts practical exercises for students, develops research projects both independently and in collaboration with other universities as well as funded research projects, and it is also available for companies wishing to study the sensory properties of their products with scientific approaches or the emotional response of consumers to their products.

On Saturday, September 18th, it will be open to the public for a sensory analysis test on honey! Yes, you got it right! You will get to taste some honey! Honey production and bees have always been sensitive indicators of the health of our planet. The relationship between man and earth is really intimate and very subtle; in fact, what happens to the earth also manifests itself in the life of man. For this reason, Prof. Luisa Torri, together with UNISG graduate student Riccardo Migliavada and Andrea Bariselli, founder of di Strobilo, decided to propose a tasting test of different honeys of which we will also monitor the environmental indices of the production areas. These tests will be a perfect combination of sensory analysis techniques and applied neuroscience. The question is: "How can the variation of environmental indices (or their deterioration) cause the loss of many melliferous species and also of the quality of the product itself?" And: "Is our brain sensitive to these changes?"

at 10:00am - Stand Slow Food Corner, Cortile delle scuole Maschili - Bra (CN)

Return to nature: animal awareness trail

educational activities - educational activities for families - educational activities in schools

at cheese 2021 we have an interactive trail for children and families and all those who want to improve their awareness of the animal world!

look for the return to nature totems around bra: a journey in seven stages to learn more about the animals who make cheese possible.

There are quizzes to put your animal awareness to the test, and a chance to learn more thanks to additional content available through the **tabUi** app. We start here, and **map in hand**, follow the blue flags around Bra. How does cows feed on pasture? And what do cows eat on an industrial farm? How do they feel when they hear music or have their faces touched? And what if they're shouted at or hit? Through the quizzes on the trail we explore the themes of diet, emotions, the ideal pasture, the importance of horns, and lots of other curiosities regarding animals that, like us, are social creatures. We'll see how all these interconnected elements impact on cheese, and therefore what we eat. It's undeniable that a cheese made from milk from animals who live well is better, cleaner and fairer! in line with current regulations, the events at cheese 20201 are reserved exclusively for visitors in possession of an **eu digital covid certificate** (also known as a green pass).

at 11:00am - Stand Palazzo Traversa, Via Serra - Bra (CN)

Italian grape ales and regional cheeses

taste workshop

Grapes and milk are among the products which display the most evident links with their area of production.

And that's what we're going to try and show in this workshop dedicated to Italian Grape Ales and regional cheeses.

Regional cheeses highlight more than a link with their area of origin; the information they provide is awash with minute details. The pastures and local vegetation, the season of production – even the day –, the animal breeds... Italian Grape Ales (or IGAs) are beers made using grapes, one of the prides of the national craft brewing movement and one of the more visible examples of how the creativity of Italian brewers can deliver innovative masterpieces. What's more, IGAs display a link between the breweries and their local context like few other beers can. In this workshop we'll match IGAs from different regions with cheeses made in the same areas: a sweet juxtaposition that delivers delicious surprises. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).
Cover image **Bagolino Bagòss**, Slow Food Presidium, Lombardy | Ph. Franco Tanel

at 11:00am - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Piedmont and Trentino, from pastures to kitchens

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Piedmont and Trentino we share an experience of pastures and mountain refuges.

From Piedmont we have the **Paraloup Refuge** of Rittana, in the Stura Valley. This is where cook Valeria Morichi and herder Gian Vittorio Porasso have established their pact with pastures, milk and goat cheese, and a cuisine that's closely tied to the local area. From these high pastures you can taste a goat milk cheesecake, and a plate of delicious goat cheeses. From Trentino we have the **Maranza Refuge**, in the mountains above Trento. The cook, Paolo Betti, offers typical products of the Trentino pastures: **Lagorai Mountain Cheese**, Slow Food Presidium, produced from June to September from the milk of Gray Alpine, Brown Alpine and Pezzata Rossa cows; ravioli stuffed with **raw milk casòlet**, and served with **Primiero Mountain Botiro**, both Slow Food Presidia. A workshop that focuses on the essence of the pastures, from the herbs that lend their flavor and aroma to the milk and cheese made from it. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).
Cover image **Primiero Mountain Botiro**, Slow Food Presidium, Trentino Alto Adige | Ph. Alberto Peroli

at 11:00am - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Pecorino wines and cheeses together: the vineyards meet the pastures

taste workshop

Pecorino, or "sheep's grape" owes its name to the link with lands dedicated to pastoralism and an ancient white grape variety native to central Italy. We propose a diverse selection, together with... what else? Pecorino cheeses from our Slow Food Presidia!

We'll taste the following wines: from the Marche, **Falerio Pecorino Onirocep '19 Pantaleone** and **Offida Pecorino Réve '17 Velenosi**; from Abruzzo, **Pecorino Chiamami Quando Piove '19 Valori**, **Pecorino Giulia '18 Cataldi Madonna** and **Pecorino '19 Cirelli**. Together with these cheeses: From Abruzzo, **Farindola Pecorino** produced using pig rennet – unique in Italy and perhaps the world – which gives it a special sensory profile; **Castel del Monte Canestrato** from the pastures of Gran Sasso, where over 300 plant essences have been counted, an incredible number! From the Marche we have **Sibillini Mountains Pecorino** made with raw milk, half-cooked and aged

naturally. Then, from Campania, **Carmasciano Pecorino**, which comes from a four-kilometer pasture in the Ansanto Valley of the Irpinia highlands. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2020 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Castel del Monte Canestrato, Slow Food Presidium, Abruzzo | Ph. Archivio Slow Food

at 11:00am - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

If natural meadows disappear...

conference

Natural meadows (also known as stable meadows) are an extraordinary resource for both human and natural landscapes.

Natural meadows are not ploughed or tilled, only need light fertilization, and, if mowed a few times a year, they reward us with hay rich in grasses, legumes and flowers of the sunflower family (including daisies, dandelions, thistles and cornflowers). They're a reservoir of biodiversity for our countryside, because they host numerous species of vegetables, insects, birds, many of which are at risk of extinction. Up until a few decades ago these were common habitats, but today they're ever-rarer; in the plains because the terrain is tilled, fertilized and use for the cultivation of monocultures (e.g. corn), and in the hills and mountains because of their gradual abandonment. There will be a tasting of cheese from stable meadows at the end of the discussion. Speakers: **Giampaolo Gaiarin**, food technologist and collaborator with the Slow Food Foundation for Biodiversity **Giampiero Lombardi**, alpiculture teacher at the University of Turin **Claudia Masera**, producer at Cascina Roseleto, Villastellone, Piedmont **Irene Piccini**, researcher at the Life Sciences Department at the University of Turin **Diego Remelli**, farmer and member of the Administrative Council for the Latteria San Pietro, Goito (Mantova) Moderator: Lara Loreti, journalist for **ilgusto.it** of the Gedi group In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 50 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image iStock Photo by Getty Image | **ecobo**

at 12:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Tasting: Organic Mountain Cheese and Langhe Wines

tasting - unisg event

We firmly believe that young people carry on the food and wine traditions. And here are two great and very different examples: UNISG alumna Alice Nicoletta, who will present the family business that has been dedicated to cattle breeding to produce mountain cheese since the early 1900s, and the two former UNISG students, Lara Rocchietti and Luisa Sala, who, after meeting in Pollenzo, pursued their dream until it became reality: they opened their farm in 2019 and started producing their Langhe wine. And what happens if traditional alpine cheese meets the reds of a young company? We can't wait to find out! What about you? Nicoletta farm, family-run, is dedicated to the production of organic milk and cheese. Lalù farm, founded by Lara Rocchietti and Luisa Sala, produces Barbera d'Alba, Langhe Nebbiolo and Barolo le Coste di Monforte.

Cost € 8 (Slow Food member 6€). Booking and payment directly at the stand.

at 2:00pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Campania, provolone and caciocavallo

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Campania we welcome Franca di Mauro of Il Cellaio di Don Gennaro in Vico Equense.

The protagonist in this tasting is Monks' Provolone, made by processing the milk of Agerolese cows. It's an ancient cheese, produced since the 18th century, when herders living on the Vomero hills were forced to move due to the urban expansion of Naples. The families went to the Lattari Mountains and began to use the ample pastures of the area to make caciocavallo cheese, which was then sold in the local markets in Naples. The herders, covered with heavy and cumbersome cloaks, were nicknamed "monks", and their caciocavallo thus became "monks' provolone". In this workshop we'll taste paccheri with butter, anchovies, bread, **Sorrento Peninsula Walnuts** and Monks' Provolone. The second plate is composed of vegetable balls with a fonduta of Monti Lattari Caciocavallo. As well as the cheese, Franca presents **Fig Lonzino**, Slow Food Presidium, served with honey from a local beekeeper. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Monks' Provolone | Ph. Fabio Aceto

at 2:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

The GERMONTE Project: "The Germplasm of Piedmont (Corn, Wheat and Vegetables) and Enhancement through Communication"

presentation - unisg event

Prof. Paola Migliorini will present the Germonte Project, of which UNISG is the leader. This is a research project that is carrying out actions aimed at the protection and enhancement of biodiversity of agricultural and food interests. In Piedmont, the characterization and conservation of ancient plant varieties have always been an actively carried out activity, supported by entities, associations and farmers who, thanks to funded projects, have contributed to the enhancement of agro-biodiversity to contrast and slow genetic erosion that many local varieties were facing. The results and knowledge acquired from the numerous activities carried out on the regional territory by different realities need to be harmonized with each other and disseminated. There will be products to taste, such as bread made with local varieties of wheat, corn biscuits with ancient Piedmontese corn, etc.

Free entrance. A free tasting is scheduled at the end of the conference.

at 3:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

The importance of animal welfare: wild-raised pigs

taste workshop

How much does animal welfare weigh on our food choices? Are there differences in the healthiness of the products we get from different systems? Is animal welfare among the elements which determine the naturalness of a product? We present a workshop on cured meats produced with particular care for animal welfare in central and southern Italy. We'll taste: the charcuterie of **Brigante Lucano**, from Vaglio, Basilicata, who raises the traditional Lucano black pig with particular care for their diet: the animals graze freely in forests of oak and Mediterranean scrub where they feed on acorns, roots, leaves, wild herbs and berries. the charcuterie of **Tenuta di Paganico** from Tuscany, where Cinta Senese pigs and Maremmana cattle are raised. The farmers here take care of their animals using homeopathy, an alternative medicinal practice based on the observation of the needs of each individual animal. the charcuterie of the **Nebrodi black pig**, Slow Food Presidium. A small pig with dark coat (characteristic of native Italian pig breeds), the Nebrodi black pig is raised semi-wild in rangeland: food supplementation is only used in conjunction with births. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free

places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Nebrodi Black Pig, Slow Food Presidium, Sicily | Ph. Federica Bolla

at 3:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Once upon a time there was a cow, a sheep and a goat...

taste workshop

Valentina Bergamin, a dairy enthusiast from Lombardy and first winner of “Best Taster in Italy” as awarded by the National Cheese Tasting Organization (ONAF), tells us three stories of producers who work with three different animal species.

The cheeses we make from the milk of cows, sheep and goats represent an unbreakable bond between the people who care for these animals in the best way possible, by raising them wild. From Trentino, we have two cow milk cheeses from **Agricola Foradori** made with the milk of Alpine Gray Cattle who graze in the farm's vineyards from the end of harvest to the beginning of the next germination, providing a rich milk full of character. To pair, a wine from the same vineyard, and another from **Pojer e Sandri**. From Tuscany, two pecorino cheeses from **Azienda Agricola Saba** paired with a Chianti and a Sangiovese from the Tuscan coast by **Podere il Carnasciale**. Then, from Sicily, two **Girgentana Goat** milk cheeses from **Azienda Agricola Montalbo** paired with wines from **CVA Canicatti** and **Marco De Bartoli**. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Girgentana Goat, Slow Food Presidium, Sicily | Ph. Alberto Peroli

at 3:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

The Gastronomic Atlas of the Presidia

conference

There are 349 Slow Food Presidia in Italy, all of them collected together in a book L'Atlante gastronomico dei Presidi (The Gastronomic Atlas of the Presidia), a monumental new work from Slow Food Editore.

The Atlas is a journey across the Italian peninsula through vegetable species, animal breeds, breads, cheeses and more. It's not a simple list of delicacies, but a mosaic of knowledge, the expression of a political project which puts the producer communities at the center. The Presidia safeguard the land and an intangible heritage of virtuous examples of local economies and environmental sustainability.

For each Presidium product the Atlas tells us its sensory characteristics, seasonality, farming practices and culinary uses. There's also a list of their names and addresses, so you can go and discover the stories and flavors of artisanal Italian gastronomy for yourself. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 35 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image **Madonie Provola**, Slow Food Presidium | Ph. Alberto Peroli

at 3:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

What does Cheese Bacteria Taste Like? Let's Find Out Through the Magnifying Glass!

tasting - unisg event

Are you always curious about what you are eating? Then this workshop dedicated to the fermentation of milk through different grafts is meant for you! How does the cheese-making process change, and what taste does cheese take on? Alumnus David Boada Mendoza will answer those questions, first through the lens of a microscope and then with a small tasting! The Officina del Latte Crudo is a dairy consulting service. Thanks to a mobile laboratory, David Boada Mendoza, a former UNISG student, conducts tests and analyses from the stable to the ageing cellar to find optimal solutions in the cheese-making process.

Free entrance. A free tasting is scheduled during the meeting.

at 4:30pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: the pastures of Switzerland

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Switzerland we welcome Giovanni Melis, originally from Sardinia, and member of the Slow Food Cooks' Alliance.

The Swiss Alps are lived all year round, offering green pastures to cows and snowbanks to skiers. The Swiss highlands are particularly well-suited to the production of creamy, natural milk, whose flavor is enriched by the roughly 150 types of plants that the cows graze on. At Cheese, Giovanni Melis presents dishes based on two of the most significant dairy products of the country: Pumpkin gnocchi with **Mountain Pasture Sbrinz**, steam cooked and presented with late-season tomatoes; A roll of **Traditional Emmentaler** with fig cream and raw ham. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Ph. Traditional Emmentaler, Slow Food Presidium, Switzerland | Ph. Luca Carli

at 5:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Keep your Dream Sitting Next to You

presentation - unisg event

Duncan, 28 years old, was born in a savannah village in Kenya before studying in Pollenzo and starting to work in Sicily. In his biography, published by Giunti and Slow Food Editore and co-written with Maria Paola Colombo, he explains what brought him to Italy and how it changed his life. "Keep your dream sitting next to you" is the advice that Carlo Petrini gave him and that Duncan has never stopped following. His dream: to return to Kenya and help his country! Today Duncan returns to Piedmont to continue telling his story, a story of courage and strength that invites us all to work hard to create a better future.

Free entrance.

at 6:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

A bolt from the blue... backed by big beers

taste workshop

Is there a better way to finish a meal than a slice of blue cheese? Probably not.

A marbled cheese—like gorgonzola, for example—is a cheese whose form presents streaks of green or blue mold of the *Penicillium roqueforti* variety. The sensory profile of marbled and bloomy rind cheeses are strongly influenced by their molds, which are inoculated during the cheesemaking process and which work actively throughout the cheese, radically modifying its structure. Marbling is typical of some great cheeses like stilton, roquefort (from which the mold takes its Latin name), gorgonzola and other blue cheeses from around Europe with unique flavors and aromas. When you have the perfect accompaniment, of course, success is guaranteed. Beers offer an extraordinary opportunity in this respect, particular barley wines with their intense caramel tones, imperial stouts with their toasted, licorice feel and some clear beers aged in barrels. In this workshop we'll discover some fascinating combos. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image **Cheese 2017** | Alessandro Vargiu

at 6:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Resistance at the table: ethical wines and cheeses

taste workshop

Two stories of resistance and a strong belief in good, clean and fair food, with the word fair underlined!

Centopassi is the enological wing of the Libera Terra cooperative, which repurposes lands confiscated from the mafia. Over their 25-year existence they've refined and improved their productions, reaching high standards of quality. The vineyards are spread across Sicily, from sandy, iron-rich soils where catarratto grapes are grown, to the splendid high-altitude winery at Portella della Ginestra. To pair, we have ethically-produced cheeses from the Abruzzese cooperative **Il Gocio** based in Civitella del Tronto, who specialize in sheep and goat cheeses. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Ph. Centopassi

at 7:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

G-Local Tasting: Molise Raw Milk Cheese meets Japanese Sake

tasting - unisg event

Two former UNISG students come together to create a unique tasting! The cheese from the micro-dairy of the Alba Società Agricola, which, thanks to the daily work inspired by the historical Italian "fattoria" - where animals such as chickens, goats and sheep are immersed in orchards and olive trees - represents the marginal and challenging territory of Molise. The selection of Sake by Atelier Tucci tells the traditions of a distant and fascinating land like Japan. For years, quality products have been imported to spread the history, the ritual and the people who practice and make it. Alba Società Agricola is a multifunctional farm in Molise born 10 years ago from the idea of ??two former UNISG students, Nicola del Vecchio and Michela Bunino. Tucci Gastronomic Atelier, whose motto is "people, not ingredients", was born from the vision of UNISG alumnus Paolo Tucci as a space dedicated to education, consultancy and distribution of fine labels.

Cost € 8 (Slow Food member 6€). Booking and payment directly at the stand.

at 8:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Tasting: Recovered Ice Creams

tasting - unisg event

The best way to end the day smoothly? With original ice cream flavours, of course!

Paolo Brunelli from the ice cream shop of the same name in Senigallia, Emanuele Monero and Giulio Rocci from gelateria Ottimo! in Turin and Stefano Guizzetti of gelateria Ciacco in Parma and Milan are among the protagonists who will showcase their ice creams based on products and stories recovered from memory, the garden and the kitchen. Tempi di Recupero is an association founded by Carlo Catani, UNISG director from 2007 to 2010. These ice cream makers are all part of the network of recuperators, for whom environmental and economic sustainability is the basis of their daily philosophy and practice.

Minimum contribution 1 €

Sunday September, 19th

at 10:00am - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Breakfast with the Producer

tasting - unisg event

Breakfast is the most important meal of the day and, for this reason, we like to have it in good company ... with our former UNISG students. Silvia Paoli - Mamù artisan pastry shop, Nicola Robecchi - Wilden.Herbals, and Francesca Piaser - Brodo di Giuggiole will bring their products to help us start the day in the sweetest way.

Mamù is an artisan pastry shop in Alessandria, managed by Silvia Paoli and her family. Brodo di Giuggiole is the food shop of Francesca Piaser and Michele Veneto, two lovers of authentic flavours. Wilden.Herbals is a company of infusions and herbal teas co-founded by Nicola Robecchi to enhance ancient ingredients such as herbs.

Cost € 5. Booking and payment directly at the stand.

at 11:00am - Stand Palazzo Traversa, Via Serra - Bra (CN)

White night! Robiola meets summer beers

taste workshop

As some would have it, robiola takes its name from the town of Robbio near Pavia, where this type of cheese was produced as far back as the 16th century.

Others will tell you that robiola takes its name from the Latin rubrum because of the rosy color of its crust. Again, with reference to this coloration, the name might come from a plant that was used to obtain a red pigment reminiscent of the color of the cheese's crust. But never mind the crust, it's the inside of the cheese that counts! And it can be made from cow, sheep or goat milk, or even a mix. It's white, creamy, normally fresh. To pair with fresh white cheese we have pale, fresh beers with subtle, summery flavors. The peculiarity of blanche, helles, pils and summer ales make them the perfect accompaniment to robiola cheeses. In this workshop we'll taste five cheeses and as many beers, exploring the variations we can achieve through pairing. Buy your Taste Workshop ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Roccaverano robiola, Slow Food Presidium, Piedmont | Ph. Valerie Ganio Vecchiolino

at 11:00am - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: butter traditions

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Piedmont we welcome Marta Foglio of Foodopia in Biella, and from Tuscany we welcome Cristian Borchini of Antica Porta di Levante in Vicchio.

Through their dishes these two cooks explore the traditions around butter, the production of which is still going strong in some regions of Italy. For Marta, butter is the expression of a specific breed, the **Pezzata Rossa d'Oropa cattle**, which is small, tenacious and particularly well-suited to alpine pastures. Its milke is used to make **Upper Elvo Raw Milk Butter**, Slow Food Presidium, which you'll taste in its pure form, scented with mountain thyme. The Tuscan side of the tasting is composed of an ancient grain pasta with butter and Massese lemon; bread, butter and marmalade. The bread too is made with ancient grains, while the marmalade will be made of either gooseberry, medlar or Londa queen peach. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).

at 11:00am - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Oxygen and ferments: oxidized wine and aged natural cheese

taste workshop

One of the first things you learn about wine is that oxygen is generally considered harmful to it, but the beauty of the wine world is in its variety. Exceptions are to be found everywhere, even regarding the perception of oxygen. This workshop focuses on producers at the forefront of oxidized wine.

All the wines in this workshop are part of a new selection of **Triple A** labels that aim to demonstrate how, for some wine,s oxidation is an essential feature of their sensory profile: we'll taste two Marsala wines, a sherry, and two other Italian bottles. Oxygen for wine, and aging with natural ferments for cheese. The Triple A wines are proposed together with these spectacular natural cheeses: Queso de Cabrales from Asturias, Spain, **Mountain Pasture Castelmagno**, **Historic Rebel** and **Shepherd' Fiore Sardo**. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Mountain Pasture Castelmagno, Slow Food Presidium, Piedmont | Ph. Alberto Peroli

at 11:00am - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

Women cheesemakers

conference

In the past the division of labor in lots of farming communities was very clear: the men raised the animals,

while the women processed the milk and aged the cheeses. Today being a cheesemaker has become a courageous and conscious choice for lots of young women. Women cheesemakers are herders, farmers and entrepreneurs who follow every phase of the production process: from the animals on the pasture to the making of hay, milking to the cheesemaking itself, sales and marketing.

Women cheesemakers have decided to take on this difficult occupation with passion and commitment, and an awareness of the importance of their role as guardians of the land and traditional knowledge. In this meeting we compare some of their experiences. Speakers: **Lara Pennati**, producer of mascherpa (Ark of Taste), Val Formazza **Greta Facciotti**, producer of macagn (Slow Food Presidium) **Francesca Pisseri**, veterinary doctor, expert in agroecology expert and sustainable farming **Jessica Cravero**, producer of toma 'd Mombrach, Barge (Cuneo) Moderator: **Barbara Nappini**, President of Slow Food Italia In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 50 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image Angela Saba, **Maremma raw milk Pecorino**, Slow Food Presidium | Ph. Roberto Giomi

at 12:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Tasting: Cheese from Molise and Bulk Wines

tasting - unisg event

Among the cardinal principles of UNISG, there is diversity and, for this reason, we like to bring together different realities. How about a tasting of typical cheese produced by the transhumance civilization since 1662 together with a bulk wine available only online since 2020? We have no doubt you will like the idea as much as the products themselves. But there is more! You guessed it; the tasting is led by the alumni who created the products! Caseificio di Nucci - carries out the traditions of the dairy art of the upper Molise area thanks to the family commitment that has been handed down from 1662 to the present and alumna Serena di Nucci. Sfusobuono, the first online shop of artisanal wine in box format, founded by Alessandra Costa, UNISG alumna.

Cost € 8 (Slow Food member 6€). Booking and payment directly at the stand.

at 2:00pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: from Lazio to Egypt and back

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we welcome cooks from Lazio and Egypt and learn more about the intertwining experiences of Tiziana Favi and Hassan Ismail Gafar of Namò Ristobottega in Tarquinia.

Hassan brings to Cheese an Egyptian dish of fava beans, fava bean falafel (as opposed to chickpea falafel), while Tiziana offers lemon rice with Roman Tonda Gentile hazlenuts and **Roman Countryside Caciofiore**, a Slow Food Presidium made with sheep milk and a vegetable rennet extracted from artichoke and cardoon flowers. A workshop that offers a balance of tradition and innovation, in the spirit of Namò. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Roman countryside caciofiore, Slow Food Presidium, Lazio | Slow Food Archive

at 2:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Symbiotic Agriculture: What It Is and How It Applies to Milk Production

presentation - unisg event

La Granda is a consortium of Piedmontese cattle breeders born in 1996. Today, it is a Strategic Partner of the University, so we decided to collaborate on researching new and sustainable production methods, including Symbiotic Agriculture. Together with Azienda La Corte, part of the consortium and producer of Erbalatte (literally grass milk), they will explain to us how it all works: their job, the milk, the attention to meadows and animal welfare. Are you curious to taste it?

Free entrance. A free tasting is scheduled at the end of the conference

at 3:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

The permanent pasture behind good cheese and honey

taste workshop

Permanent pasture is land that is left to grow naturally, without any chemical treatments, herbicides or pesticides.

The animals that graze on permanent pastures feed on healthy, natural forage. And so do we, if we consume their milk and the cheeses made from it. Another element that makes the milk and cheese of permanent pasture special is animal welfare. The well-being of dairy animals is essential to the quality of the cheese. A healthy, happy animal produces better milk, both in terms of its nutritional and sensory characteristics. We'll taste: Grana Padano PDO from permanent pasture, **Latteria San Pietro** Parmigiano Reggiano PDO biodynamic, **Biogold** Pasture Trentingrana, **Slow Food Presidium** Monti Sibillini Pecorino, **Slow Food Presidium Caciocavallo dei Monte Sicani** Together with the following wines: Oltrepò Pavese Metodo Classico Rosè Cruasè '13 Tenuta Mazzolino Muller Turgau Palai '19 Pojer & Sandri Verdicchio di Matelica Meridia '17 Cantine Belisario Sicilia Carricante Bianco Eruzione 1614 '18 Planeta Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image **Sibillini Mountain Pecorino**, Slow Food Presidium | Slow Food Archive

at 3:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

The vineyards and mountain pastures of the Presidia

taste workshop

A journey across the north of Italy, from mountain pastures to the heroic vineyards of Piedmont and Trentino-Alto Adige/Südtirol, where we find some of the most interesting Slow Food Presidia of their respective regions, proposed here in different vintages and with different levels of aging.

In Piedmont we pair raw milk **Coazze Cevrin** cheese made from a mix of Chamois goat milk and cow milk with **Carema** wine cultivated on terraces in a natural amphitheater which stretches up from 300 to 600 meters above sea level. The terraces make the soil on the steep slopes cultivable and prevent erosion; the growers have also introduced the pergola system, with a framework of beams often supported by pillars. Apart from holding up the whole pergola system, these truncated cones of stone also have another important function. The stone heats up during the day and releases its warmth overnight, helping maintain a milder microclimate among the vines. Our second pairing is **Robiola di Roccaverano**, a historic goat cheese whose aging aids the development of pastoral aromas, together with **Strevi Moscato Passito**. To make it, the healthiest and loosest bunches are selected and packed into crates. The grapes are then laid out on racks in the open air to dry, and carefully covered at night. From Trentino-Alto Adige/Südtirol, we have the **Sole, Rabbi and Pejo Valleys Raw Milk Casòlet**, a mountain cheese made from full-fat milk and without cooking the curds, together with **Vino Santo Trentino**. Loose bunches from old vineyards in specific small plots are the only grapes that can survive the lengthy raising required to make this wine. The grapes are picked late, when very ripe, and laid out on racks in lofts. Constant ventilation is guaranteed year-round by the "ora del Garda," the wind blowing from the nearby lake. Buy your **Taste Workshop** ticket now and

prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Raw Milk Casòlet, Slow Food Presidium, Trentino-Alto Adige | Ph. Slow Food Archive

at 3:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

Pastoral revival and the return to the mountains

conference

Extensive pastures, typical of pastoral systems, give us healthier food because the animals graze on grasses and hay that humans couldn't live off by themselves. Sheep and goats do not compact the terrain of their gentle pastures, but oxygenate it; their manure improves its fertility.

In a world overwhelmed by the climate crisis, sheep and goats represent an opportunity to revive the mountains and marginal areas. We start from the Alpine village of Paraloup, recovered by the Nuto Revelli Foundation and transformed into a model of sustainable development for the mountains, and tell other stories of pastoral revival. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 35 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image **Saviore Valley Fatuli**, Slow Food Presidium, Ph. Archivio Slow Food

at 3:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Searching for Lost Perfumes

training - unisg event

This meeting is aimed at training the sense of smell and its improvement for use in sensory analysis.

We start by discovering and better understanding its function and, then, move on to exercises to train perception and learn the most suitable methods for recognising odours. By the end of the training, you will: - have improved your ability to use the sense of smell and pay attention to odours, - have acquired olfactory training techniques, - and have learnt the techniques of association of semantic labels with odours. The creators of the course are Novella Bagna and Gian Paolo Braceschi of Good Senses. Michele Crippa, a former UNISG student, is now a Professor of Gastronomy, specialising in food & wine marketing and communication. The pandemic last year affected him too: he lost his sense of smell! But don't worry, now he has recovered it and has dedicated himself stronger than ever to disseminating its importance and complexity through workshops like this one. He was recently interviewed by the New York Times.

Free entrance.

at 4:30pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Sardinian fusion

taste workshop

Matteo Cambuli is a professional chef, originally from Cagliari, who shares his knowledge, experience and emotions through healthy food, with influences from various world cuisines. As such he's part of the new wave of Italian fusion chefs, and he also gives cooking classes that mix his Sardinian roots with other gastronomic traditions. His research regards both the sensory and nutritional aspects of food, as well as its social, environmental and ethical implications.

He only uses local, seasonal, organic products, including Slow Food Presidia products. He favors quick cooking methods that preserve the flavors, colors and nutritional qualities of the raw ingredients, and uses lots of herbs and spices. He's the manager of the Sardinian Association in Turin, and its restaurant, Piola Gramsci, where he offers typical Sardinian recipes in a familial environment. We'll eat: A first dish of mixed fried food including zucchini flowers filled with mint mousse and Fiore Sardo cheese; chicory and Fiore Sardo patties with tomato confit; San Gavino Monreale Saffron Fondue (Slow Food Presidium). A second dish of Carasua bread, Coscia pears, Crunchy guanciale, Fiore Sardo cheese and chopped almonds. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass).

at 5:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Pastoral Revival and Carbohydrates are the Perfect Ingredients for an Aperitivo

tasting - unisg event

"Paraloup" means "shelter from the wolves" in Occitan, and it is the name of an alpine village located in the Stura Valley.

In 2006, the Nuto Revelli Foundation decided to acquire and recover it to create and make a physical and dynamic place available to the community as the witness of a double memory: that of the partisan resistance and that of rural mountain life. From there, the pastoral revival project started with Gian Vittorio Porasso, who arrived in the village in June with his 140 Roccaverano goats. We will taste their cheese with the wines of the Hilberg-Pasquero and Il Bosseto wineries and with Baladin's Elixir beer. Some UNISG students also collaborated to promote the project and will tell us about their experience. Speaking of UNISG students, how could we not ask our friends at Forno Brisa, founded by two former students and now present in Bologna with four stores, to join this party with their bread. This aperitif couldn't get any better than this! Paraloup is not just a mountain village but a cultural centre that offers social and tourist services. Forno Brisa produces its own cereals, with which it creates the most famous bakery products in Bologna. It was born in 2015 from the dream of the two former UNISG students Davide Sarti and Pasquale Polito.

Cost € 8 (Slow Food member 6€). Booking and payment directly at the stand.

at 6:00pm - Stand Palazzo Traversa, Via Serra - Bra (CN)

Affineurs: Kaasaffineurs Van Tricht, Belgium

taste workshop

Among the evergreen guests of the international market at Cheese are the Belgians of Kaasaffineurs Van Tricht, who slogan is "Cheese aged to perfection".

Curious to experiment the perfect aging, like the American astronaut Shannon Walker, who has taken Van Tricht cheeses to the International Space Station not once but twice? Then this is the workshop for you! We'll taste a wide range of Belgian raw milk cheeses, including: Blankaar, organic, white-mold cheese, West Flanders Juliette, organic goat milk cheese, Limburg Landloperke, cheese with vegetal rennet, Antwerp Herve Le Vieux Moulin, washed-rind cheese, Liege Bio Bleu Fumé, organic smoked blue, West Flanders Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. Ph. Kaasaffineurs Van Tricht

at 6:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

The time factor: Amarone and Castelmagno vertical tasting

taste workshop

Founded in 1995 by four brothers, **Tenuta Sant'Antonio** is today one of the most renowned vineyards of Valpolicella, and therefore of Amarone.

The wines have a precise and elegant style, the product of environmentally-friendly agronomic management and the use of modern technology in the cellar. From the reserves of the Wine Bank we propose a vertical tasting of Amarone della Valpolicella Campo dei Gigli, the flagship label of this winery (years 2005, 2006, 2008, 2010, 2013 and 2015). To pair with this grand wine of Veneto we have a Piedmontese cheese that's equally capable of improving with age: **Mountain Pasture Castelmagno**, a Slow Food Presidium, here offered at a range of ages. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Mountain Pasture Castelmagno, Slow Food Presidium, Piedmont | Ph. Valerie Ganio Vecchiolino

at 6:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

Tomorrow (Demain) – Cinematic Aperitif

film screenings - tasting

The predictions for the future that science and the media paint are increasingly worrying, if not catastrophic. Yet there are lots of examples from recent times of concrete solutions to some of the problems we face with agriculture, energy, the economy, education and politics.

One such solution is permaculture as practiced by Charles and Perrine Hervé-Gruyer, while another is agroecology, which is explained here by journalist Marie-Monique Robin, or the struggle against the caste system in India as recounted by Elango Rangaswamy: virtuous model that are able to give us hope and optimism for tomorrow. Winner of the César Award for Best Documentary in 2016. Tomorrow (**Demain**) by Cyril Dion and Mélanie Laurent (France 2015, 118') At the end of the screening, a discussion with **Pietro Venezia**, veterinarian of Vets Without Borders and **Gabriele Galli**, farmer of the Cornigliese sheep Presidium. Followed by a tasting of natural cheeses and local honeys conducted by **Piero Sardo**, Presidente of the Slow Food Foundation for Biodiversity. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 50 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. This event is part of **Progetto Cine**.

at 7:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Don't tell the farmer how good pear beers are with cheese!

tasting - unisg event

Beer and Cheese? It's not a traditional combo, but we really like it, especially if a 'new product' like Piedmontese craft beer follows UNISG values ??thanks to the hard work of people who believe in the territory. You can drink a glass of beer or even two or three together with aged cheese from Borgo, which, since 2018, has been collaborating with local producers to enhance their products. Borgo Affinatori was born from the passion of former UNISG student Lorenzo Borgo and Barbara in 2018 in the heart of Asti. Sagrin is a craft brewery born thanks to the will of Matteo Billia and Giuseppe Luci to combine the winemaking tradition of the Piedmont area with the eclectic approach of craft beer in 2015.

Cost € 8 (Slow Food member 6€). Booking and payment directly at the stand.

at 8:00pm - Stand Ristorante Garden, Via Fossano, 21 - Pollenzo (CN)

The gifts of transhumance in Calabria

dinner date

As Italian historian Piero Bevilacqua wrote, “the practice of transhumance, in Calabria, is one of the oldest and longest-lasting forms of natural economy. As in much of the Mediterranean countryside, it must have arisen – like other forms of horizontal transhumance between mountains and plains at the same latitudes – from the need to provide cattle with adequate agrarian and climatic conditions all year round.”

Here we dedicate a Dinner Date to the tradition of transhumance in Calabria with chefs from the **Slow Food Cooks' Alliance** from the north, center and south of this vast region: Fabio Torchia of **La tana del ghiro** in San Sosti Raffaella Piccinino of **La pecora nera** in Albi Giovanna Quattrone of **Il tipico calabrese** in Cardeto Buy your **Dinner Date** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image **La voce della Calabria**

at 8:30pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Tasting: Recovered Ice Creams

tasting - unisg event

The best way to end the day smoothly? With original ice cream flavours, of course!

Paolo Brunelli from the ice cream shop of the same name in Senigallia, Emanuele Monero and Giulio Rocci from gelateria Ottimo! in Turin and Stefano Guizzetti of gelateria Ciacco in Parma and Milan are among the protagonists who will showcase their ice creams based on products and stories recovered from memory, the garden and the kitchen. Tempi di Recupero is an association founded by Carlo Catani, UNISG director from 2007 to 2010. These ice cream makers are all part of the network of recuperators, for whom environmental and economic sustainability is the basis of their daily philosophy and practice.

Minimum contribution 1 €

Monday September, 20th

at 10:00am - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

What is animal welfare?

conference

Managing animals like an assembly line is inhuman and comes at a heavy price that we all pay, not just the affected animals themselves: from diseases and poor food quality to environmental damage and climate-harming emissions.

But beyond easy slogans on animal welfare, incumbent regulations with inevitable courses, formulas and check-lists, what does it really mean to farm with respect? Cheese 2021 considers the animals and the idea of their welfare in a round-table discussion between farmers, experts and institutions. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 35 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place. Cover image **Alpine Grey Cattle**, Presidio Slow Food | Ph. Alberto Peroli

at 10:00am - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Breakfast with the producer

tasting - unisg event

Like all good things, this edition of Cheese must come to an end, but in order not to get caught up in the melancholy of the last day, let's start the day with the delicious products of our former students. There is no excuse not to try Mamù's delicious pastry products while sipping Brodo di Giuggiole's fruit juices or Wilden.Herbals' infusions.

Mamù is an artisan pastry shop in Alessandria, managed by Silvia Paoli and her family. Brodo di Giuggiole is the food shop of Francesca Piaser and Michele Veneto, two lovers of authentic flavours. Wilden.Herbals is a company of infusions and herbal teas co-founded by Nicola Robecchi to enhance ancient ingredients such as herbs.

Cost € 5. Booking and payment directly at the stand.

at 11:00am - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Mountain Presidia of Lombardy

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Lombardy we welcome Marco Di Dedda of Corte di Bacco in Edolo.

The protagonists in this tasting are three Presidia from the mountains of Lombardy. The first is **Saviore Valley Fatuli**, whose name in dialect means "a small piece"; it's a rare and unusual goat cheese, still made by a handful of cheesemakers with raw milk from a breed native to the area, the Bionda dell'Adamello. The second is a rhododendron honey that – together with fir tree and wildflower honey – are part of the **Alpine High Mountain Honeys Presidium**, made by bees who gather pollen over 1400 meters above sea level. The third is **Silter PDO**, made with milk from summer pastures. It has a hard texture, with little springiness, slightly crumbly and sometimes with uniform, small-to-medium eyes. You'll taste it here in a casserole with pumpkin, porcini mushrooms, beetroot wafers and extra virgin olive oil from Valcamonica. A workshop that focuses on the essence of pastures and those that live there: not just dairy animals, but also pollinators, who are fundamental for the future of life on this planet. Buy your Taste Workshop ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Silter PDO, Slow Food Presidium | Ph. Valerie Ganio Vecchiolino

at 11:00am - Stand Palazzo Traversa, Via Serra - Bra (CN)

Natural is possible: alternative charcuterie

taste workshop

We all know charcuterie is not made just from pork. But what we might not know is the economy behind cured meats, why producers have chosen to make them the way they do; in short, the meaning of natural charcuterie.

Cured meats made with beef, lamb or goat meat often have the same goal of promoting pastoralism and marginal areas, creating an extra revenue stream beyond dairy products. Natural charcuterie made without nitrites and nitrates and only with natural preservatives like salt, pepper, chili pepper, spices and smoke are also healthier, as

well as representing farming practices that are more respectful of animal welfare, and which are particularly mindful of the animals' diet and growth. In this workshop we'll taste: **Pitina**, Slow Food Presidium from Friuli made with roe, goat or lamb **Muscisca** (cuts of dried meat) from **Gargano Podolica Cattle**, Slow Food Presidium **Muscisca** from **Gargano Goat**, Slow Food Presidium Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Gargano goat, Slow Food Presidium, Puglia | Ph. Alberto Peroli

at 12:00pm - Stand Wine Bank , Piazza Vittorio Emanuele II, 13 - Pollenzo (CN)

Spain meets Turin: great Iberian cheeses and vermouth

taste workshop

Spain has been of our most important guests at Cheese for some years now. Affineurs, cheesemakers and herders contribute to making Cheese a wider and more delicious panorama of the dairy world.

You can taste the proof for yourself in this workshop, where we present the cheeses of **Quesería Cultivo**, renowned affineur of Madrid, who ages, selects and distributes some of the finest Spanish cheeses, including Isla Corazón, Picón Bejes Tresviso DOP Javier Campo, Mahón Curado DOP Nicolás Cardona and Jondal. To pair we have a Torinese drink that's perhaps even more popular in Spain than its homeland: Vermouth, which has had an **institute dedicated to preserving it** since 2017, and since 2019 a Consortium that brings together a wide range of producers as well as cultivators of medicinal herbs and bottlers... representing all the work behind this specialty recognized the world over. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 20201 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Queseria Cultivo

at 12:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

Anti-Diet Tasting with Forno Brisa and Cascina Lago Scuro

tasting - unisg event

"F*** dieting" is Forno Brisa's motto and, for this occasion, we can only agree with them. We are sure that Cascina Lago Scuro agrees, too, as their cheese, exclusively produced with grazing Italian cow milk, goes perfectly with the bread and focaccia made following the traditional Bris-nonna recipe! Cascina Lago Scuro is a Lombard farmhouse founded in 1990. Organic since the first day, they grow fruit and vegetables, they hold hens and cows of the Italian Brown race to produce their cheese. All of their products can also be tasted in their restaurant, managed by UNISG alumno Luca Grasselli! Forno Brisa produces its own cereals, with which it creates the most famous bakery products in Bologna. It was born in 2015 from the dream of the two former UNISG students Davide Sarti and Pasquale Polito.

Free entrance

at 2:00pm - Stand IPS Velso Mucci, Via Craveri, 8 - Bra (CN)

The Cooks' Alliance: Abruzzo from canestrato to ventricina

taste workshop

Last year put all of us the test, and few industries were harder-hit than hospitality. At Cheese we present some of the members of the Slow Food Cooks' Alliance, their stories and work. From Abruzzo, we have

Massimiliano Colelli, chef at La Scarpetta di Venere in Campo di Giove.

The restaurant is distinguished by a cuisine which uses exclusively native, local ingredients from the Majella National Park, and for its vast range of organic-certified, pasture-raised cheeses. One of Massimiliano's specialties that you can taste here is mugnaia, a dish made using two Slow Food Presidia: **Vastese Ventricina**, a cured meat made with the noblest cuts of the pig (the thighs, loin and shoulder) seasoned with salt and mild ground chili pepper, or sometimes with wild fennel and a sprinkling of pepper; and **Castel del Monte Canestrato**, one of the finest testaments to the culture of transhumance in Abruzzo and the dairy productions that derive from it. Buy your **Taste Workshop** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Cover image Castel del Monte Canestrato, Slow Food Presidium, Abruzzo | Ph. Valerie Ganio Vecchiolino

at 2:00pm - Stand Biodiversity House, Cortile delle scuole Maschili - Bra (CN)

The cheese heritage of Basilicata and the Geoportal of food culture conference

Biodiversity and intangible cultural heritage meet in a project where food is at the center of restoring value to an area: the Geoportal of food culture in Basilicata.

Food culture is a fundamental good to safeguard and promote for the good of the ecosystem and community memory. The Geoportal of food culture is a step in this direction, a project promoted by the Central Institute for Intangible Heritage and financed by National Program for Culture and Development of which Slow Food is a partner. A project that aims to research and promote the intangible heritage tied to food, starting in Basilicata. At Cheese we present this project and offer a preview of some of the tools being used to promote this heritage: narrative videos that feature cheeses from Basilicata and the stories of the people and communities that make them, as well as the landscapes and traditions connected to them. At the end of the event there'll be tasting of traditional products from Basilicata. In line with current regulations, events at Biodiversity House at **Cheese 2021** are reserved exclusively for visitors in possession of a **Digital COVID Certificate** (also known as a Green Pass). Each event has a maximum attendance of 35 people, and is organized on a first come, first served basis. Arriving at least 15 minutes before the beginning of the event is advised in order to ensure a place.

at 4:00pm - Stand University of Gastronomic Sciences, Piazza Spreitenbach - Bra (CN)

The Traces of the Shepherds in Liguria. Historical and Environmental Legacy of Transhumance

presentation - unisg event

Presentation of the Volume "The Traces of the Shepherds in Liguria. Historical and Environmental Legacy of Transhumance" by Nicola Gabellieri, Valentina Pescini and Daniele Tinterri.

The volume "On the Traces of the Shepherds in Liguria" (Sagep Editori) explores the many traces and material legacies that the transhumance systems have left in the archives, landscapes, local productions and biodiversity of Liguria. A journey that allows us to rediscover many aspects of the region of Liguria today hidden, abandoned, and misunderstood, from which to start again for a turning point in the management policies of rural areas and conservation of environmental and cultural heritage. The volume presentation will be moderated by our UNISG teacher, Prof. Roberta Cevasco, together with the curators and Diego Moreno (CIR-LASA University of Genoa).

Free Entrance.

at 8:00pm - Stand Ristorante Garden, Via Fossano, 21 - Pollenzo (CN)

The sea and the mountains

dinner date

Mare e monti (Sea and mountains) is a common name for restaurants, pizzerias and hotels all across Italy. But it's also the expression which best summarizes the essence of Ligurian cuisine, which, due to the nature of the region's geography, has always combined products from the sea and the highlands behind it.

To guide us on this unmissable tour we have Marco Visciola, the talented chef of **Il Marin** at Eataly in Genoa, creating a sort of bridge between Cheese and Slow Fish. In just a few years Marco has conquered the palates of gastronomes from Genoa and beyond, and at Cheese 2021 we've tasked him with a narrative dinner that explores the links between the dishes of the sea and inland Liguria. Prepare to be surprised!

To pair, we have wines from **Borgogno**, Barolo. Buy your **Dinner Date** ticket now and prepare to experience all the goodness that cheese can offer! Come and discover the multiple connections between the animal kingdom and the work of herders, cheesemakers and affineurs. Tickets are on sale online until September 16. During the days of the event any free places will be on sale at the Event Reception. In line with current regulations, the events at Cheese 2021 are reserved exclusively for visitors in possession of an **EU Digital COVID Certificate** (also known as a Green Pass). Ph. Valter Turcato