



EVENTS CALENDAR AT THE FORTEZZA DA BASSO

TASTE 17 | 03 - 05 February 2024 | Florence

SATURDAY 03 FEBRUARY

09:30 AM

SALA DELLA VOLTA, FORTEZZA DA BASSO

Special breakfast by Paolo Parisi

10:30 AM

OFF Giannoni & Santoni invites you to explore NEW EGG, a project of domestic chicken coops and food creations born from the visionary collaboration of Vedovamazzei and Paolo Parisi, curated by Nicolas Ballario. By invitation only

11:30 AM

11:00 AM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

Opening of Events Program at Taste n.17 with the presentation of the Chef's Bag project

12:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

The Forchettiere Awards 2024

The fourth edition of the recognition devised by the gastronomic information publication of the same name dedicated to the excellences of Florentine and Tuscan catering. The awards for the Dish of the Year, the Green restaurant of the year, the Pizza of the Year, the Personality of the year and the Cocktail of the year will be presented at the Fortezza.

2:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

Presentation of the book *Senza scadenza [no expiration]*

With the author Camilla Sernagiotto. Edizioni Ultra

2:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

The TOSCANELLO® XXL Rosso e Spirito Autoctono cigar

Le Cigarò Club in collaboration with the Friends Club of TOSCANELLO® present: TOSCANELLO® XXL Rosso and Spirito Autoctono cigars present Prime Uve Nere and Cioccolato Noalya.

Tasting reserved for those over 18 and members of the Friends Club of Toscana (free registration on site)

3:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE TALK

Black or white? How colors affect our diet and food choices

Times and fashions change our outlook and guide our choices, even in food: and what was once in vogue today is less valuable, and vice versa. With Paola Alberti (Bioalberti), Cristiano Savini (Savini Tartufi) e Stefano Silvi (Nerofermento). Curated by Anna Prandoni



3:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Antico cigar with grappa and sour cherries

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Antico cigar meets DOMENIS 1898 Grappa (HISTORIC COGNAC CASK, GRAPPA RISERVA 50°) and black cherries in Syrup from Le Tamerici.

Tasting reserved for those over 18 and members of the Friends Club of Toscana (free registration on site)

4:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE RING

The Importance of Branding for SMEs

With Ilaria Legato (author of "Creative restaurant branding"), Elisabetta Pandolfini (Antonio Mattei biscottificio) and Piero Rondolino (Acquerello). Moderator Davide Paolini



4:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Puccini cigar with beers and cheeses

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Puccini cigar meets beers from Vecchia Orsa and cheeses from Fattorie Fiandino.

Tasting reserved for those over 18 and members of the Friends Club of Toscana (free registration on site)

5:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE TALK

Defending Made in Italy Agrifood and valorizing production chains and companies

Major Simone Vergari (Commander of the Central Operations Section, Carabinieri Command for the Agrifood Protection, Rome) will be illustrating the activities aimed at the prevention and suppression of fraud to the detriment of Italian agrifood quality. In conversation with Gerardo Diana (Tenuta Serravalle) e Paolo Petrilli (Azienda Agraria Paolo Petrilli). Moderated by Isaia Invernizzi (Il Post)



5:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Antica Tradizione cigar with decomposed Negroni and cheese

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Antica Tradizione cigar meets DOMENIS 1898's Trittico decomposed Negroni and Quattro Portoni cheeses.

Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

SUNDAY 04 FEBRUARY

09:30 AM

SALA DELLA VOLTA, FORTEZZA DA BASSO

Special breakfast by Paolo Parisi

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10:30 AM

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12:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

Innovation in Agrifood: priorities, opportunities and funding at European and national level

With Daniele Rossi (Confagricoltura R&I Delegate and Secretary General Agronetwerk), Nicolò Mascheroni (Confagricoltura Strategies Director - Hubfarm), Michele Contel (Secretary General of the Permanent Observatory on Youth and Alcohol - Confindustria), Giulia Callini (External Relations Agronetwerk - Confagricoltura)

1:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Antica Tradizione cigar with beers and caramelized olives

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Antica Tradizione cigar meets Due cilindri and Tralcio beers from Birrificio del Forte and caramelized olives from Frantoio Sant'agata in Oneglia.

Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

2:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE TALK

From the seed to the plate: how food is made

Supply chain histories. With Stefano Cavazza (Cavazza Wine), Nicola Faccilongo (Agricola Paglione) and Lorenzo Settimi (Pastificio Mancini). Curated by Massimiliano Tonelli



2:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® cigar 1492 Anno domini and Spirito Autoctono with whiskey and chocolate

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® cigar 1492 Anno domini and Spirito Autoctono present Poli's Whisky and Noalya Chocolate.

Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

3:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

Presentation of the book *Contorno* published by Guido Tommasi Editore and of the "Pan'ino Taste 2024"

With Anna Cuppini (creative director), Cristina dal Ben (set designer), Carmine Dell'Anno e Gino Fantini (food stylist) e Guido Barbagelata (photographer) of the collective Contorno. Moderated by Alessio Cannata (food content strategist). Alessandro Frassica will present "Pan'ino Taste 2024" inspired by recipes from the book *Contorno*

3:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Extravecchio cigar meets coffee

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Extravecchio Cigar Meets Coffees By Leonardo Lelli: Pressofiltered Canephora Java Mb Kaliselogiri Estate Indonesia, Irish Coffee with Villa Zarri coffee brandy and Arabica Plantation Bababudan India. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

4:00 PM

UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE TALK

The colors of the landscape

With Bernardo Gozzini (Sole Administrator of the LaMMA Consortium), Gerardo Diana (President of the Consortium for the Protection of Sicilian Blood Oranges PGI). Moderated by Martina Liverani (Dispensa magazine)



4:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Original 1891 cigar meets chocolate

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Original 1891 Cigar meets Military Chocolate Cordial and its chocolate bar.

Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

5:00 PM



UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE RING

Food Fermentations

With Duccio Cavalieri (University of Florence), Alessio Tessieri (Noalya), Marco Caprai (Caprai Winery), and Edoardo Tilli (Podere Belvedere) and Simone Chiappini. Modera Davide Paolini

5:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Modigliani cigar with gin and cheese

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Modigliani cigar meets Argintario Gin and Quattro Portoni cheeses. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

MONDAY 05 FEBRUARY

09:30 AM

SALA DELLA VOLTA, FORTEZZA DA BASSO

Special breakfast by Paolo Parisi

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UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

TASTE RING

Wine in Amphora

With Giovanni Manetti (Fornaci Gusmano Manetti e figli, President Consorzio Vino Chianti Classico), Lapo D'Attoma (wine expert), Bernardo Conticelli (sommelier), Elena Casadei (Le Anfore), and Giovanni Frascolla (Tua Rita). Modera Davide Paolini

1:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Garibaldi Il grande cigar meets Morettino with Specialty Coffee Experience

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Garibaldi Il grande cigar meets Morettino with the Specialty Coffee Experience. Tasting Specialty Coffee 100% Arabica Nicaragua Finca Los Pedernales, Modica Chocolate refined in Sabadi's Timut pepper and Sicilian Natural Bitter. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

2:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANELLO® Refined Red Cigar and Autochthonous Spirit with Bitters and Chocolate

Le Cigarò Club in collaboration with the Friends Club of TOSCANELLO® present: TOSCANELLO® Refined Red Cigar and Autochthonous Spirit present SEA AMARO MZERO and Noalya Chocolate. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

3:00 PM



UNICREDIT TASTE ARENA, PADIGLIONE DELLE GHIAIA, FORTEZZA DA BASSO

Consumption in agri-food in Italy: trends and purchasing behaviour

With Emanuele di Faustino (Nomisma head of industry, services and retail), Daniele Rossi (Confagricoltura Projects Area Manager), Michele Contel (Secretary General of the Permanent Observatory on Youth and Alcohol - Confindustria), Annibale Pancrazio (Vice President Agronetwork - CEO Pancrazio Spa) and Giulia Callini (Agronetwork External Relations - Confagricoltura)

3:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Garibaldi il Grande cigar with gin and caviar

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Garibaldi the Great cigar meets DOMENIS 1898 GEOMETRIE CIVIDAT Gin, GIN 42° and Giaveri's caviar. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

4:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANO® Oltrarno cigar meets crazy wines

Le Cigarò Club in collaboration with the Friends Club of TOSCANO® present: TOSCANO® Oltrarno cigar meets Marina Palusci's crazy vines in an alchemy of Oil, Wine and Tobacco. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)

4:00 PM

SPRONE, PIAZZALE DELLA GHIAIA, FORTEZZA DA BASSO

TOSCANELLO® Refined Brown cigar with liqueur and praline

Le Cigarò Club in collaboration with the Friends Club of TOSCANELLO® present: TOSCANELLO® Castano Raffinato cigar meets alté liqueur and spices from Distilleria Toscana and yuzo pralines from Fonderia del Cacao. Tasting reserved for those over 18 and members of the Friends Club of Toscano (free registration on site)