



## **IL FUTURO DELLE ACQUEVITI THE FUTURE OF SPIRITS**

*International symposium on spirits markets and trends in the world*

*Borgo Antico San Vitale – Borgonato di Corte Franca, Brescia (Italy)*

*Thursday 19 and Friday 20 May 2011*

### **COMMITTEE OF HONOUR<sup>1</sup>:**

- Mariastella Gelmini, Minister of Education, University and Research
- Giancarlo Galan, Minister for Agriculture, Food and Forests
- Roberto Formigoni, President Lombardy Region
- Daniele Molgora, President of the Province of Brescia
- Luciano Monari, Bishop of Brescia
- Giuseppe Fogazzi, Mayor of Cortefranca
- Yves Bénard, President of the International Organisation of Vine and Wine
- Federico Castellucci, Director of the International Organisation of Vine and Wine
- Luciano Maiani, President of the National Research Council
- Roberto Albetti, President of the Regional Agricultural and Forestry Development Body
- Sergio Pecorelli, Rector of Brescia University
- Lorenzo Ornaghi, Rector of the Catholic University of the Holy Heart
- Umberto Vattani, President of the Italian Trade Commission
- Massimo Mamberti, Director of the Italian Trade Commission
- Antonio Emaldi, President of Assodistil
- Italo Maschio, President of the National Spirits Committee
- Lamberto Vallarino Gancia, President of Federvini
- Cesare Mazzetti, President of Grappa National Institute

### **PROMOTING COMMITTEE:**

Antonio Gozio  
Giuliano Gozio  
Luigi Gozio

### **SCIENTIFIC COMMITTEE<sup>2</sup>:**

Mario Fregoni (Chairman)  
Luigi Odello (Coordinator)  
Giorgio Sberveglieri  
Roberto Zironi  
Eugenio Brentari  
Angelo Baronio

### **ORGANISING COMMITTEE**

Anna Gozio  
Roberta Gozio  
Carlo Odello

<sup>1</sup> Requested membership

<sup>2</sup> Requested membership



## IL FUTURO DELLE ACQUEVITI - THE FUTURE OF SPIRITS

### **PATRONAGE**

International Organisation of Vine and Wine  
International Academy of Sensory Analysis  
Assodistil (Italian Association for alcohol producers)  
Udine University

### **PRESENTATION**

Spirits – as alcoholic drinks with minimum 15% alcohol strength by volume are called in the European Union – represent in the world a universe estimated in 20 billion litres, but volumes are very likely much higher and are almost certainly equivalent to those of wine (25 billion litres) coming second only to beer.

For Italy, third exporting country in the world, they are of great importance, not only economically, but also from a historic and cultural viewpoint.

The large category of spirits also includes distillates, distilled drinks that maintain strong ties with their areas of production, both in terms of links with tradition and the reflections on their sensorial profile of the ecosystem in which they are made.

In reading their names – Grappa, Armagnac, Cognac, Brandy, Whisky, Rum, Cachaça and so on – our mind evokes countries and rites, local costumes and gastronomic heritages. They are not therefore only an economic asset, but are made up of experiences, real doors onto an imaginary world, the salt and quality of the earth.

For the first time in Italy, researchers from all over the world have been invited to speak about this rich and complex universe. They will talk about the distillates they know best, about its origins and history, about production economics and technology, about consumption and the rules for enjoying it to the full.

The meeting will be staged in the setting of the Borgo Antico San Vitale, in the heart of Franciacorta, in the province of Brescia. The complex, which has been completely restructured, includes an experiential route, an experimental distillery, a meeting room, a sensory analysis room and a wine-bar restaurant.



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**PROGRAMME THURSDAY 19 MAY**

*First session 9 am -1 pm*

**DISTILLATES: ECONOMY, CHARACTERISATION, HISTORY**

Moderator

**Federico Castellucci**

*Director of the International Organisation of Vine and Wine*

**Eugenio Brentari**

*Brescia University*

The distillates industry in the world from an economic viewpoint

**Sergio Moser**

*Mach Foundation – San Michele all’Adige Agrarian Institute*

The chemical characterisation of distillates

**Giorgio Sberveglieri and Isabella Concina**

*Brescia University*

Traditional and innovative physical measures for the characterisation of distillates

**Luigi Odello**

*Tasters’ Study Centre*

Systematic nature, geography and sensorial characterisation of distillates

**Angelo Baronio**

*Milan Catholic University*

The Middle-Ages and the birth of distillates

Discussion of topics addressed

*Buffet prepared by the Restaurant Due Colombe (one Michelin star) 1 pm – 2 pm*

*Second session 2.30 pm – 5.30 pm*

**DISTILLATES FROM FRUIT, CEREALS AND SUGAR CANE**

Moderator

**Douglas Wagner Franco**

*Professor titular Universidade de Sao Paulo (Brasile)*

**Bruno Pilzer**

*Fondazione Mach – Istituto Agrario San Michele all’Adige*

Fruit Distillates

**John Piggott**

*University of Strathclyde Glasgow, Scotland*

Whiskies



**IL FUTURO DELLE ACQUEVITI - THE FUTURE OF SPIRITS**

**Douglas Wagner Franco**

*Professor titular Universidade de Sao Paulo (Brasile)*

La Cachaça

**Costantino Sirghi**

*Expert of the Moldavian Republic*

Eastern Europe: vodka and other distillates

Discussion of topics addressed

*Visit to Borgo Antico San Vitale and experiential route 5.30 pm – 7 pm*

*Aperitif 7.30 pm*

*Gala Dinner 8 pm*

**PROGRAMME FRIDAY 20 MAY**

*Third session 9 am – 12.30 pm*

**DISTILLATES OF WINE-MAKING ORIGIN**

Moderator

**Antonio Emaldi**

*President Assodistil*

**Roger Cantagrel**

*Institut National Interprofessionnel de Cognac, Francia*

Cognac

**Alain Bertrand**

*Université V. Segalen Bordeaux - Faculté d'Oenologie, Francia*

Armagnac

**Luigi Gatti**

*Expert in the production of Brandy and spirits*

The Brandy in the world

**Inacio Orriols**

*Estación de Viticultura y Enología de Galicia, Spagna*

Aguardiente de Orujo Gallega

*Buffet prepared by the Restaurant Due Colombe (one Michelin star) 12.30 pm – 2 pm*



**IL FUTURO DELLE ACQUEVITI - THE FUTURE OF SPIRITS**

*Fourth session 2 pm – 5.30 pm*

**GRAPPA**

Moderator

**Mario Fregoni**

Catholic Sacro Cuore University

**Roberto Lovato**

*Director of the Italian Institute for Foreign Trade (ICE)*

The importance of protecting grappa as a symbol of made in Italy

**Alessandra Busnengo**

*Executive of the Ministry of Agricultural, Food and Forestry Policies*

The new laws: considerations on production and consumption

**Roberto Zironi**

*Udine University*

Grappa technology and technological innovation

**Giuseppe Delmestri**

*Bergamo University*

Grappa seen from a marketing viewpoint

**Panel discussion**

**Grappa - marketing, communication and consumption rites**

Taking part:

**Giuliano Dell'Orto**, *Robilant Associati Spa*

**Fiammenghi Roberto**, *Coop Italia*

**Luca Castelletti**, *Ais International Adviser and WSA member (Worldwide Sommelier Association)*

**Giorgio Fadda**, *Aibes President*

**Antonio Mungai**, *Director of Ristoranti, Il Sole 24 Ore*



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**CULTURAL MOMENTS**

*(participants only)*

*19 May*

Visit of Borgo Antico San Vitale and experiential route

*19 May*

Gala dinner in the historical complex of Borgo Antico San Vitale

*19 and 20 May*

Buffet prepared by the Restaurant Due Colombe (one Michelin star)

*19 and 20 May*

Distillates of the world - tasting

*21 May (remaining guests only)*

Visit to the Guido Berlucchi Cellars