

Thursday June, 1st

at 1:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Far from the shore: anchovy and cod dishes from inland Liguria

taste workshop - tasting

The habit of consuming fish in the city-state of Genoa increased exponentially over the course of its history, but in many ways, the sea came last. In prehistory the ancient Ligurians lived inland in caves or huts; their agriculture was scarce, their pastoralism strenuous and their hunting, if anything, a matter of fortune.

From the Middle Ages and early modern period seafood was not a widespread or popular food in Genoa. If anything, fish was consumed in the two Rivas either side of the city, but only when there were no alternatives. The diet of the Genoese, starting with the ruling classes, was based on flour-based foods: fresh and dry pasta, rustic flatbreads, pies and other stuffed savory dishes. Today, Ligurian cuisine is still largely based on the land, as demonstrated by the menu of **Brinca** di Ne, a historic osteria in Genoa's hinterland, and part of the Slow Food Cooks' Alliance. With a few notable exceptions—preserved fish brought inland, either dried or salted, which are transformed into a variety of original dishes far from the shore. Simone Circella of La Brinca brings his “inland fish” to Genoa, prepared with the experience and the sensibility. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Where the land meets the sea

conference - insight

The land has its problems, and the sea its own: it's tempting to think of them separately, but the sea and coastal regions are profoundly interconnected and interdependent.

Slow Fish Coast to Coast is an invitation to widen our outlook beyond the seas and oceans, to not consider them as something separate from our life on land. Coastal ecosystems are the junction where we can most easily see the multifaceted nature of these connections, and considering their fragility in a holistic perspective is vital for the development of system solutions to the great challenges of our time. From our carbon emissions and their acidifying effect on the oceans, to the health of plankton and their fundamental importance for the oxygen we breathe, and the protection of those coastal ecosystems which make long stretches of our planet's coastlines habitable and productive, allowing these regions to be bastions of human culture—not least in the form of fishing. Speakers: Mariasole Bianco, marine conservation expert Pierre Mollo, biologist and researcher specializing in plankton Jacopo Pasotti, journalist Conferences at Slow Fish are free and open to all. This conference will be available in online streaming, in Italian only. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:30pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coast to Coast: The slopes of the Cinque Terre

taste workshop - tasting

Sloping terraces, dry walls and the sea: this is the landscape in the Cinque Terre in eastern Liguria. A land of heroic agriculture, where struggle is the norm.

The slopes are the greatest difficulty of the Cinque Terre: all agricultural tasks are longer and more arduous here, on the terraces framed by drywalls, a landscape that has been a UNESCO World Heritage Site since 2018. Harvests are done by hand and with pulleys. The sea, too, is cultivated: one of the most famous specialties of the region are the mussels, farmed in nurseries along the coastline. Indeed, the mussel growers like to think of themselves as “farmers of the sea”. These are all activities threatened by the climate crisis, which makes productive activities even more strenuous. **At this Taste Workshop we'll meet** Paolo Varrella, oyster and mussel grower Samuele Heydi Bonanini, builder and custodian of the drywalls, winemaker and beekeeper at **Possa**. **We'll taste** Raw oysters, an oyster sandwich, stuffed mussels and mussel soup, paired with wines by Possa. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 5:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Cooperation, fishing tourism and mussel farming: what future for the Ligurian sea?

forum - insight

In Italy, as elsewhere, fishers are often organized into cooperatives. In Liguria there are various institutions, from the Mussel Farmers' Cooperative of La Spezia to the Noli Artisanal Fishers.

In addition to entrepreneurial skills, what all these fishing cooperatives have in common is their efforts to defend the marine environment. The same objective is pursued by organizations offering experiences of fishing tourism in the Ligurian Sea, which also perform the important function of educating the public about the value of the sea, and why its health must be preserved. However, many cooperatives today face social, economic and environmental challenges that can jeopardize their existence. The fish they catch are fewer and smaller in size, resources are stressed by the climate crisis and issues related to intensive farming, and fishers find it difficult to assert their rights and gain recognition for the diversity of their artisanal techniques. Amid these challenges and critical issues, we give a platform to the fishers themselves. **The Fishers** The fishers of **Noli Artisanal Fishers Presidium** are part of a cooperative founded at the beginning of the 20th century as a mutual aid society. They use different fishing techniques for every type of fish they catch, from trammel to gillnets, longlines and traps. **The Mussel Farmers' Cooperative of La Spezia** call themselves “fishers of the sea”. Around 90 members work in the Gulf of La Spezia to farm mussels and oysters, continuing a centuries-long tradition that combined ancient techniques with modern instruments for environmental monitoring. Luca Lanteri, PhD student at the University of Genoa Roberto Arecchi, of the Sole Fishers Cooperative in Genoa, Sestri Ponente These meetings are free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 6:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

The Mariscadoras and the Atlantic Blue Crab

taste workshop - tasting

A start-up run by five young women that focuses on the conscious consumption of invasive species: introducing the Mariscadoras of Blueat!

There are clear environmental and social values behind their objectives: to campaign for the rights of women, and the environment, through awareness-raising actions aimed at consumers regarding our food habits and invasive species. In this Taste Workshop the Mariscadoras will present their ambitious project to transform an environmental hazard—invasive species, of which a new variety is found in the Mediterranean every nine days—into a resource for coastal communities and to protect the Adriatic ecosystem. And we won't just talk about invasive species: we'll eat them too! In particular we'll explore the Atlantic Blue Crab (**Callinectes sapidus**), an oceanic species native to the Atlantic coast of the Americas which arrived in the Mediterranean around 15 years ago in ballast waters. Its impact on

the ecosystem in serious, as it has no natural predator in the Mediterranean, and roams the Adriatic causing damage to fisheries. But with Illaria Cappuccini of the Blueat team, it can be transformed from an invasive predator into a new delicacy. **We'll taste** Bruschetta with blue crab mayonnaise Pasta di Martino with blue crab sauce Wines selected by the Wine Bank of Pollenzo to pair. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 7:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Liguria: wine and oil from the Riviera

aperitif - tasting

Ligurian agricultural may often be called heroic. After all, this is difficult terrain, sandwiched between the mountains and the sea, with small terraces on drastic slopes overlooking breathtaking panoramas.

We'll explore the beauty and the struggle of Ligurian agriculture through local wines and oils that are testament to the connections between land and sea. **Wines** We'll taste wines from **Possa** and **Cà du Ferrà**: Along one of the most picturesque walks of the Cinque Terre, from Possaitara to Canneto, we find the Possa winery, run by Heydi Samuele Bonanini. Until a few decades ago this area was entirely dedicated to viticulture, despite the topographical challenges, but today there are very few farmers left working on these steep slopes. In this landscape of extraordinary beauty, every agricultural process is arduous, from the construction and maintenance of the terraces and drywalls, to the harvest, where grapes are transported by boat or by monorail up the hill, to destemming, which, in the case of **Sciacchetrà** (Slow Food Presidium) is done by hand, bunch by bunch. Next we move to Bonassola, close to the Cinque Terre, in a terrestrial paradise where the vines were planted in once-abandoned terrain. This recovery was driven by a desire to safeguard native grape varieties like bosco – the main ingredient in Sciacchetrà – and ruzzese, an ancient white grape variety which was drunk in Rome by Pope Paul III in the 16th century before being almost forgotten entirely. Cà du Ferrà have created a **Slow Food Community** to save the grape. The tasting will also include oils featured in the Slow Food **Guida agli extravergini 2023**, and bread from the **Slow Grains** network. This event is free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:30pm - Stand , Salita Santa Caterina, 2r - Genova (GE)

Pasquale Palamaro: the soul of Ischia

dinner - dinner date - off - tasting

Pasquale Palamaro's mission is to share the soul of his home region—Ischia—with the world, through food.

"I think of my kitchen as a boat of a thousand pastel shades, which, after a thousand battles, now rests on a beach surrounded by children, with a stormy sea behind. I extend an invitation to those who follow us, those who dream of us, to taste our sea, to cherish its memory and take it around the world. An imaginative journey which begins here in Ischia, and returns here, to the enchantment of this place." It's mainly seafood cooking we get from the chef that, for over 12 years, has managed the Michelin-starred **Indaco**. Pasquale Palamaro lands at Slow Fish, welcomed by the staff of **Bistrot Rollipop** in Genoa. Carefully-prepared dishes with products from the island of Ischia, from fish to vegetables, many of which come from Pasquale's own garden, keeping the traditions of Ischia alive, and renewing the immutable bond between the island and its inhabitants. The food will be paired with wines by **Fontanavecchia** in Campania. The dinner costs ?90. To book, call +39 0103755554 Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

Friday June, 2nd

at 11:00am - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coast to Coast: the Karst Plateau

taste workshop - tasting

Nestled along the border of the Adriatic and Central Europe, swept by the Bora wind, the Karst Plateau contains 500 square kilometers of stony terrain, home to a diverse habitat where the Slovenian community has practiced heroic agriculture for centuries.

Likewise, in the Gulf of Trieste and in the coastal lagoons, artisanal fishing communities have passed down their traditions of catching and farming mollusks, crustaceans and fish: lagoon cockles (*Cerastoderma glaucum*), mussels, mantis shrimp, smooth clams, mullet and sea bream. Too often, however, this diverse offering is not reflected on the menus of local restaurants or in the inventories of local fishmongers. **We'll taste:** In this Taste Workshop, with the support of **Gruppo di Azione Costiera del Friuli Venezia Giulia**, we offer a panorama of the Karst, pairing some of its typical products with oil from **Ancient Olive Groves** (of the Istarska Bjelica variety) together with Malvasia and Vitovska wines. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 11:30am - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Water, water, everywhere: diary of an aquatic emergency

conference - insight

Water, water, everywhere, nor any drop to drink: the idea that we are surrounded by something that we cannot benefit from is ever more pertinent as the glaciers melt, the rivers run dry and sea levels continue to rise.

Then there's the water we don't see, which is even more at risk: the freshwater underground, the water we use to grow food, to produce the clothes we wear and the consumer goods we export. The water crisis is one of the many faces of the climate crisis, which is an increasingly serious emergency whose effects are being felt wider and further every year. How we can manage our water better, and in the best case scenario, reverse the losses we've brought upon ourselves? **Speakers:** Luca Mercalli, meteorologist and climatologist (pre-recorded video) Mariosa Iannelli, environmental researcher, water management specialist and president of the Water Grabbing Observatory Anna Gavioli, biologist at the Po Delta Natural Park **Conferences at Slow Fish are free and open to all.** This conference will be available in online streaming, in Italian only. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 1:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

From Emilia to Trieste

taste workshop - tasting

Mimi e Cocotte is an unusual bistro in Trieste.

Unusual because despite being in the northeastern corner of Italy, Mimi e Cocotte overflows with the flavors of another region: Emilia. The dishes here are a fusion of two Italian gastronomic traditions, with a few delights from further east, too. The focus here is on the raw ingredients, which come from sustainable, ethical supply chains, while the fresh products available follow the seasons. There's also a selection of artisanal beers and wines, which are representative of the local area, with some special guests from further afield. We'll taste Typical Trieste seafood in a variety of preparations. Here the dishes: Fratte Rosa Broad bean puree with shellfish ragout fake pasta in seafood soup This event is held in Italian only. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco (GENOVA)

Save the oceans, and they'll save us

conference - insight

We naturally try to save and protect the things we love: and we owe the oceans our love and protection.

From pollution to climate change, destructive fishing practices and the misuse of natural resources. For the sake of our own health, and the planet, we must preserve the precious gifts that the oceans give us: The biodiversity of marine species, the phytoplankton who generate 50% of the oxygen we breathe, the beauty that fills our eyes and hearts. Some are already doing this, working in a way that respects the delicate balance of nature. At Slow Fish we have always been committed to saving the oceans, promoting campaigns and policies to that end. We do so again this year, by creating a platform for an ambitious international project. Speakers: Gabriel Davies, Ocean Manager at Patagonia Nikki Spil, The Seaweed Farmers / Car Y Mor (Wales) The event is free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:30pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Natural oysters, please!

taste workshop - tasting

Not all oysters are sustainable, and not all are natural. We'll discuss the differences in this Taste Workshop dedicated to a historic Slow Food Presidium: the Breton and Charent Sea Born Oyster.

Triploid oysters, a lab-invented variety raised in aquaculture, are increasingly widespread in France and the international market, representing a serious threat to traditional oyster farming. Natural oysters, on the other hand, are an expression of their terroir: they acquire their flavor according to their salt content, the water temperature, the composition of the sediment, the tides and the strength of the currents. Their natural life cycle determines their seasonality, too: eating them in the summer—their mating season—is not advised, as their hormonal mutations slow down their growth, making them emaciated and creamy. **We'll taste:** As we'll have the pleasure of hosting Sylvie and Thomas Laurent of **La Belle de Penerf** at the Slow Fish market, we'll discover the biodiversity of the oysters from the Gulf of Morbihan: from flat oysters to horseshoe oysters; a beautiful selection of natural oysters with exceptional sensory qualities. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 5:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Marche, Tuscany and Lazio: artisanal fishing in central Italy

forum - insight

The contribution that small-scale artisanal fishers can make to environmental protection and the preservation of biodiversity is important, as evidenced by numerous experiences in Central Italy that are aiding in the conservation of endangered species and the coastal environment more generally.

However, many of these fishers today face social, economic and environmental challenges that jeopardize their existence. The fish they catch are fewer and smaller in size, resources are stressed by the climate crisis and issues related to intensive farming, and fishers find it difficult to assert their rights and gain recognition for the diversity of their artisanal techniques. Amid these challenges and critical issues, we give a platform to the fishers themselves. **The Fishers** The fishers of **Portonovo Wild Mussel Presidium**. In Ancona mussels of the *Mytilus galloprovincialis* variety grow wild, reproducing naturally on the underwater cliffs around the Conero coast. The Presidium was founded in 2004 but in recent years it has been more successful than anticipated. Today its survival is, however, at risk, from coastal erosion on the one hand and unauthorized fishing on the other. Demand for these mussels is in constant demand, which puts their future in jeopardy. The community of artisanal fishers of Giglio Island, a rich, biodiverse habitat off the coast of southern Tuscany, where deep bays are populated by a variety of fish and forest of coral that support a fragile ecosystem which isn't easily visible to human eyes: these resources must be protected by maintaining ecological equilibrium. **The Cittadella of Viareggio**, a fishing cooperative working to minimize the impact of fishing activities on the marine and coastal ecosystems while supporting the profitability of associated activities, in particular small-scale fishing. Moderator: Marco Dadamo, member of the Slow Fish Advisory Board These meetings are free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 6:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coast to Coast: Giglio, a slow island!

taste workshop - tasting

There are lots of islands in the Mediterranean. They're all host to biodiversity, but the provision of mainland products to feed a voracious tourism industry puts their identity and their resources at risk. In this case, we'll focus on the economy and the ecology of Giglio Island, off the coast of southern Tuscany.

In this Taste Workshop we'll show you, through taste, the richness of the biodiversity of Giglio island, highlighting all the delights we risk losing if we don't create a new system of provision, distribution and consumption on the island. To preserve and promote island resources and maintain the delicate equilibrium we could start with limiting mainland imports of locally-produced goods, from vegetables to oil, honey and wine, without forgetting seafood, of course! We'll taste: The finest products of Giglio island, a perfect introduction to the network of **Slow Islands**, paired with local wines. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 7:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Abruzzo: wine and oil from the Trabocchi Coast

aperitif - tasting

The trabucco or trabocco are fascinating constructions along the Adriatic coast in Abruzzo, made of beams and planks, like gigantic wooden spiders over the sea.

They are first and foremost fishing machines, and represent an important element of the local food culture. So the

legend goes, they were invented by farmers who were afraid to sail out to sea to catch fish, but wanted to fish while safely anchored to land; thus they built these structure that stretch out from the shore over the water. In this meeting we'll taste wines and oils from this stretch of the Adriatic coastline. **Wines** We'll taste wine from **Cantina Frentana** and **Fontefico**. Founded in 1958, Cantina Frentana is a cooperative uniting 500 winemakers, mostly small family-run wineries, who together cultivate around 1000 hectares of vines between the Majella National Park and the Trabocchi Coast. They have activated numerous projects to promote sustainable winemaking as well as the recovery of native grape varieties like cococciola, found mostly in the province of Chieti. Fontefico is situated on the Punta Penna promontory, where fresh, saline winds from the Adriatic are a constant feature in the vineyard, keeping the grapes dry and healthy. The wines here are made with an eye on the conservation of this magnificent landscape: Trebbiano d'Abruzzo, Montepulciano d'Abruzzo, Pecorino, Cerasuolo, and the rebellious Febbre d'A, a wine made outside the limits of the production protocols currently in effect... The tasting will also include oils featured in the **Slow Food Guida agli extravergini 2023**, and bread from the **Slow Grains** network. This event is free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Puglia: delicacies from land and sea

taste workshop - tasting

Slow Fish is not just a Ligurian affair, but a chance to discover the cuisine of other areas of Italy: one unmissable region is Puglia, which has long been among the most proactive guests at the event.

We'll explore the sea and inland gastronomy of Puglia thanks to the two osterias from the area around Brindisi – both part of the Slow Food Cooks' Alliance – who provide authentic, sincere and sustainable dining experiences. From anchovies to mussels to beans and extra virgin olive oil: many of the symbolic ingredients of Puglia's cuisine have little trouble expressing themselves on the plate. A philosophy which exalts local, seasonal ingredients, and a simple cooking style inspired by a great respect for the ingredients and a continuous search for quality delivers consistently incredible results. **We'll taste** A pasta dish cooked with a sauce of Taranto Black Mussels, a Slow Food Presidium, by Ernesto Palma of Antica Osteria La Sciabica Crostone of baked mullet with olives and wild fennel by Antonio Errico of Locanda Nonna Mena in San Vito dei Normanni Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:30pm - Stand , Salita Santa Caterina, 2r - Genova (GE)

Peppe Guida: an ode to pasta

partners' events - dinner - dinner date - off - tasting

Peppe Guida is a lifelong devotee of pasta.

The star chef of **Antica Osteria Nonna Rosa** has transformed the family's rotisserie-pizzeria into a unique eatery, a landmark for lovers of the local area and its culinary culture. Entirely self-taught, the chef combines the highest cuisine with the simplicity of recipes inspired by tradition, those he learned from his Nonna Rosa. From Vico Equense, he travels up to Genoa to entertain us with his dishes made using local fish, Gragnano pasta and homegrown vegetables from his organic garden. He will be welcomed by the staff of **Bistrot Rollipop**. The dinner costs ?90. To book, call +39 0103755554 Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 9:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Fish House: Underwater art

special events - insight

The Casa dei pesci (Fish House) project lands at Slow Fish.

The project involves placing blocks at sea to protect the natural habitat. The intent is to protect the seabed, safeguarding posidonia meadows and promoting environmental restoration and the development of fish fauna in the Talamone and Uccellina Park area. But the project is much more than that, indeed much more than that: because those put into the sea are (and will be) in many cases true works of art. In fact, part of the blocks, donated by Carrara's Michelangelo Marble Quarries, have been sculpted by artists from all over the world. Once finished, the sculptures will be loaded onto a pontoon and lowered into the sea in the bay below Talamone's Rocca Aldobrandesca, to enrich the underwater museum of the Fish House. Speakers: Giovanni Contardi, Director of the Association "Casa dei pesci" Ege Kolcu, Turkish sculptor Aurora Avvantaggiato, Italian sculptor and visual artist The event is free and open to everyone; registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

Saturday June, 3rd

at 11:00am - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coastal olive oil: from taggiasca to quercetana

taste workshop - tasting

Taggiasca, minucciola, bianchera, quercetana... these may names be unfamiliar to many. They're varieties of olive oil mae in coastal regions, a window onto the more than 500 varieties of olive cultivatedd in Italy which characterize the landscape of the country.

In Coast to Coast spirit we'll explore some of the different varieties found along the coasts of Italy, all of which benefit from the salty breeze of the sea. Extra virgin olive oils produced from these olives are testament to the enormous wealth of sensory profiles we can find in olive oil; an extreme level of diversity which we explore through a tasting of oils featured in the Slow Food **Guide to extra virgin olive oil 2023** paired with beans, fish and vegetables from Slow Food Presidia. A free copy of the book (in Italian) for every participant comes with the ticket. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 12:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Restoring the beauty of the sea

conference - insight

To say that the sea is beautiful is to state the obvious. Infinite, mysterious and powerful, it has been feared and loved throughout the ages.

Our actions are putting the beauty of the sea at risk, transforming it into a cesspool. We've talked about the problem of plastic pollution at past editions of Slow Fish, and we'll continue to do so, but the contamination of the oceans is not limited to shopping bags and drinking straws, or even microplastics. Agricultural run-off, industrial effluents and

solid waste from urban are all contributing to the degradation of the underwater environment. Then there's the issue of Neptune grass, an aquatic plant endemic to the Mediterranean and present along long stretches of the Italian coast, in places forming underwater meadows out to as much as 40 meters of depth. Neptune grass has a notable ecological importance and is home to numerous species; it also acts as a natural defense against coastal erosion. The leaves of Neptune grass wash up on the shore, sometimes forming an imposing mass several meters tall. Their presence is generally not welcomed by beachgoers, who consider it a form of garbage rather than a natural component of the coast: something annoying to be cleaned up. This conference provides a platform to those who are working to clean up the seas, those who study the behavior of plastic in our waters, and those who recover Neptune grass and promote its ecological value, and those who are searching for solutions to plastic equipment in mussel farms. A law to save the sea (SalvaMare) which came into effect in June 2022 provides resources for the recovery of marine debris—as well as in other waters—and promotes a circular economy that can recycle it. Speakers: Stefano Pisani, Mayor of Pollica; Silvio Peltrone, manager of Miras Energia, Pollica; Paolo D'Ambrosio, Director of the Porto Cesareo Marine Protected Area; Franco Borgogno, European Research Institute; Marco Capello, oceanographer at the University of Genoa; Mirvana Feletti, Fisheries and aquaculture manager for the Liguria Region. Conferences at Slow Fish are free and open to all. This conference will be available in online streaming, in Italian only. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 1:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Another sea is possible

taste workshop - tasting

Another vision of seafood is possible, not based on a handful of overexploited species. It's a vision of the sea that requires lengthy preparations, and that customers are often not interested in. This vision of the sea has often been neglected or labeled as poor.

But this vision of the sea has no reason to envy the more expensive, prestigious side of seafood. With Gennaro D'Ignazio, a great expert of Adriatic fish and chef at the Vecchia Marina in Roseto degli Abruzzi, we'll learn some secrets of the sea, its economic dynamics and what happens between the boat and your plate. We'll taste Abruzzese fishballs made with skate Tagliolini pasta with Adriatic clams, squid and shellfish Paired with wines from the **Wine Bank of Pollenzo**.

This event is held in Italian only.

Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:30pm - Stand Reale Mutua Stand, Piazza delle Feste - Ponte Embriaco (GENOVA)

Coast to Coast: from catfish to invasive species

taste workshop - tasting

Invasive species occupy our ecosystems, expanding undisturbed and putting local flora and fauna at risk. They may arrive in the ballast waters of ocean-going vessels, be introduced deliberately by humans, or else arrive of their own intuition in the warming climate. Whether they're crustaceans, invertebrates, fish or even algae, they're an increasingly common problem in our seas, lakes and rivers.

These invasive species can also be transformed into a resource, once we establish that they're perfectly edible and that consuming them can even be considered environmentally-friendly. That's certainly the case with Wel's catfish (*Silurus glanis*), a large fish originally found in the Danube but now widespread throughout Europe. Fishers and cooks are now actively exploring its culinary potential and encouraging consumers to appreciate its taste: such is the case at **Dispensa Franciacorta**, a modern osteria and wine bar on Lake Iseo. **We'll taste** Daniele Provezza, chef at

Dispensa Franciacorta, brings some preparations made with the meat of Wel's catfish to Genoa. Following the Coast to Coast theme, there'll also be a selection of production from the land around the lake, like citrus fruits, oil and, of course, wine. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 5:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Sicily and Puglia: artisanal fishers from southern Italy

forum - insight

The contribution that small-scale artisanal fishers can make to environmental protection and the preservation of biodiversity is important, as evidenced by numerous experiences in southern Italia that are aiding in the conservation of endangered species and the coastal environment more generally.

In this meeting we explore gillnet fishing, a practice found in Pisciotta and in the sea around Catania; the tradition is being kept alive today by around 30 fishing families. However, many of these fishers today face social, economic and environmental challenges that jeopardize their existence. The fish they catch are fewer and smaller in size, resources are stressed by the climate crisis and issues related to intensive farming, and fishers find it difficult to assert their rights and gain recognition for the diversity of their artisanal techniques. Amid these challenges and critical issues, we give a platform to the fishers themselves. **The Fishers** The fishers of the **Magghia Masculina Presidium**. In the Gulf of Catania, between Capo Mulini and Capo Santa Croce, there's an area around the Cyclopean Isles that's visited every day by small fishing boats. According to the season, they find garfish, sea bass, tuna, red mullet, mackerel and the aforementioned masculina, or anchovies. The fishers of the **Menaica Anchovies Presidium**. Anchovy fishing survives here thanks to a group of fishers – no more than seven or eight boats – that set sail at night on days of calm sea between April and July. They fish from sunset to dawn with nets that have large holes to allow the smaller, younger fish to escape. These meetings are free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 6:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Women trout farmers and cooks of Trentino

taste workshop - tasting

Two women from different worlds join forces: Monica Braitto, of the Beauty & Vital Hotel Maria, and the trout farmer Salmerini Anneris of Trovicoltura Vinante in the Fiemme Valley, both in Trentino.

These two women are working to protect and promote their local area, through traditional gastronomy and farming lake trout in a sustainable manner. We'll taste lake trout with sesame crust, buckweat salad and seasonal vegetables sardines from Lake Garda in sauce with mais pin polenta with crust This event is held in Italian only. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 7:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

From Venice to Mozia: lagoon wines

aperitif - tasting

This meeting is dedicated to a peculiar habitat: lagoons, another meeting point between land and sea. The most famous lagoon in Italy, and perhaps the world, is that of Venice, but we'll also explore lagoon from further south, specifically the Mozia lagoon in Sicily.

These evocative sea-lands have as many differences as they do similarities: all of which we'll explore through a tasting of their wines. **Wines** We'll taste wines from **Venissa** and **Tasca d'Almerita**. A vineyard that has prospered for centuries in the face of salt and high waters, giving us a wine with unique characteristics. The island of Mazzorbo is home to the dorona variety, which here finds a magic balance on well-adapted terrain, though face by constant challenges. The Venissa white wine is made after a long maceration, giving it longevity and structure. There's also a re Venissa, and a Venusa made with merlot and cabernet grapes grown on the island of Santa Cristina – an uncontaminated corner of the lagoon which is only accessible to expert navigators. The wine of Mozia grown by Fondazione Whitaker. This small terrain has long been used to grow grapes, given the agreeable characteristics of the soil and its microclimate: the surrounding lagoon generates a discreet temperature inversion during the warmer months, preserving the aromatic profile of the plants during the day. This is where Sicilian viticulture restarted after the phylloxera crisis in the 1800s, and may also be the site of the first experimental vine representing a hybrid of catarratto and zibibbo, which later came to be known as grillo. The tasting will also include oils featured in the Slow Food **Guida agli extravergini 2023**, and bread from the **Slow Grains** network. This event is free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Experiments in brandacujun

taste workshop - tasting

In Liguria and Piedmont the term brandacujun is well known. The first part comes from the French verb brandir (to wave or shake an object, like brandish in English), while the second part refers to part of the male anatomy commonly used as an insult.

As a dish, brandacujun is composed of stockfish or cod, oil and potatoes (while milk may also be added in the French version), and was prepared aboard ship where nothing more than the ability to shake a pan was required to prepare it (and thus the task was often assigned to the least brilliant of the crew). In our trip from Coast to Coast we'll explore the evolution of this dish, with ingredients processed over long periods to form a perfect amalgamation that's symbolic of the union between products of the land and sea. **We'll taste** The brandacujun prepared by Alessandro Massone, the chef at Rosmarino is among the Italian protagonists of the Slow Food Cooks' Alliance, is an original, contemporary variation, which uses fish scraps, including the skin and the tripe, to create a tasty and zero-waste offering. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:00pm - Stand , Corso Andrea Podesta', 51r - Genova (GE)

L'Acciughetta and Franciacorta

dinner - dinner date - off - tasting

The recovery of seas and lakes are the theme of a special evening.

The hosts of **Quelli dell'Acciughetta** di Genova together with Daniele Provezza, chef of the Slow Food Cooks' Alliance and **Dispensa Franciacorta**, and **Gelatina** ice creams, give us a taste of dishes designed to enhance the excellence of two geographically and morphologically distant territories. There is a creative spark among the group of

young chefs that makes for a unique and unmissable dinner, organized by Carlo Catani for **Tempi di Recupero** at the Acciughetta restaurant.

To eat

Appetizers 5 Shades of Anchovy (Croquette, fondue, anchovy crudo, waffle and drippings) First course Fresh torpedo tortelli from Lake Iseo, its garum, lake tripe and lemon caviar Second course Genoese-style stuffed bûdego Dessert Savona chinotto, Orbetello botargo, white chocolate and lemon (Davide Cannavino and Luca Satta) Ligurian Riviera lemon with white chocolate, almond, Garda citrus and dill Wines Accompanying the menu are the celebrated sparkling wines of Franciacorta. The dinner costs ?60, ining wines. For info and reservations: tel. 010 2363323 Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 8:30pm - Stand , Salita Santa Caterina, 2r - Genova (GE)

Liguria and Abruzzo: a meeting between two seas

dinner - dinner date - off - tasting

From Abruzzo to Liguria: Gennaro D'Ignazio of the Vecchia Marina in Roseto degli Abruzzi is a special guest at Davide Cannavino's Bistrot Rollipop in Genoa, where the two cooks will cook a special dinner together.

Two seas, the Adriatic and the Ligurian, offer high-quality gastronomy with a rich heritage of seafood dishes. Gennaro D'Ignazio and Davide Cannavino are advocates of traditional cooking, made with local fish and the finest ingredients from the coastal agriculture of their regions. Menu Antipasti Skate meatballs alla pizzaiola with rosemary croutons (Gennaro D'Ignazio) Anchovies in a parsley and garlic sauce (Davide Cannavino) First course Tagliolini made with water and flour by the Vecchia Marina (Gennaro D'Ignazio) Second course Cod, peas, black garlic, vessalico garlic and rosemary oil (Luca Satta) Dessert Chinotto from Savona, bottarga from Orbetello, white chocolate and lemon (Davide Cannavino e Luca Satta) Wines The food is paired with wines from Abruzzo featured in the **Slow Wine** guide: **Cataldi Madonna, Valle Reale e Cirelli**. The dinner costs €60 a person. To book, call +39 0103755554 Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

Sunday June, 4th

at 11:00am - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coast to Coast: The Conero

taste workshop - tasting

The Conero National Park is a perfect emblem of the union between land and sea: the magic of this workshop is expressed through the area's local delicacies, and how they are prepared.

The wild mussel of Portonovo, a Slow Food Presidium, is the most famous of these local delicacies, but we won't be tasting it in this workshop. The mussel population is undergoing a crisis, and in order to maximize sustainability we'll concentrate on other species instead. We're guided by Lorenzo Zappi of **Ristorante Marcello** and member of the Slow Food Cooks' Alliance. The offering here focus on new recipe to combat waste and promote local seasonality. We'll taste Squid in brodetto (broth), a dish with strong associations to the Adriatic coast which was prepared by fishers directly aboard their boat with the smaller, less valuable fish from their catch which wouldn't have sold at market. The brodetto is cooked with squid from Portonovo that is roasted with local honey, then served with two sauces: one made with tomatoes from Poggio, and another with saffron. Tickets for this event may be

bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 1:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Hasta Slow Food, siempre!

taste workshop - tasting

Worker, activist, cook. But above all, Galdino Zara is a pioneer of a form of social activism that does not shy away from the table. From his beginnings as a factory work and later union leader, to his current role as a cook, Galdino has always fought for the ideals of Slow Food and flown the flag for its campaigns, including Slow Fish and the protection of our waters.

Together with Galdino we'll take a gastronomic tour of the Veneto region, from the old Venetian tradition of cicchetti, affordable tapas style snacks. We'll taste A variety of dishes prepared using blue crab and blue fish. This event is held in Italian only. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Kissed by the sea: the revival of coastal cities

conference - insight

Cities of the Mediterranean meet to exchange knowledge, share policies and explore solutions.

The identity of Mediterranean cities is profoundly linked to their relationship with the sea. From their architecture to their cuisine, there's no aspect of their existence which isn't affected by it. The Mediterranean coast is marked by the density of human activity, representing an important factor in the degradation of the marine ecosystem. The problems that Mediterranean cities have had to face—and still have to—are of a diverse nature, but pollution is certainly among the most important. The urbanization of the Mediterranean coast constitutes one of the main ecological problems in the region, often being accompanied by a loss of biodiversity which may be attributed to the destruction of habitats. This problem has been provoked in particular by the development of infrastructure for tourism. How can we make cities and human settlements more inclusive, safer and sustainable? How can coastal cities become poles of exchange, and drivers of change for the good of the environment and all lifeforms? Speakers Rinaldo Melucci, Mayor of Taranto Leandro Ventura, Director of the Institute for Immaterial Cultural Heritage, Italy Giovanna Cepparello, Environmental assessor for the City of Livorno. Valentina Gucciardo, Food politics manager for the City of Livorno Marco Bucci, Mayor of Genoa Conferences at Slow Fish are free and open to all. This conference will be available in online streaming, in Italian only. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 3:30pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

Coast to Coast: Lake Trasimeno

taste workshop - tasting

Lake Trasimeno is the fourth-largest in Italy, and an area of great natural interest. Its deep waters are home

to 18 fish species, of which only five are native.

Fishers on Lake Trasimeno work in a passive, sustainable fashion, leaving nets in the water and waiting for fish to trap themselves within, thus protecting biodiversity without damaging the environment or polluting the water. In these selective nets small fish are able to pass through freely, and only larger, mature fish are caught. The main species caught are carp, smelt, tench, northern pike, perch, eel, giant red shrimp and catfish... all cooked according to traditional recipes and used to make preserved products in a workshop run by the fishers themselves. We'll taste in this workshop we'll try product of **Cooperativa Pescatori del Trasimeno**: smoked fish, carp patè, tench patè, marinated perch fillets and sauces based on fish eggs. All this is paired with two symbolic products of Lake Trasimeno, extra virgin olive oil and a bean, the **Trasimeno Bean** (Slow Food Presidium). Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 5:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Freshwater: lake fishers and their traditional techniques

forum - insight

Each lake has its own history, and its own social, legal and environmental issues.

There are lakes where professional fishing does not exist, and others where competition between professional and amateur fishermen is very strong. In many lake basins invasive species, such as torpedo fish or American crayfish, are a problem, as they occupy the same ecological niche as native species. Far and wide, we're witnessing that the environmental conditions of lakes themselves are changing, with problems like eutrophication due to anthropogenic pollution becoming more common. On the other hand, lakes that are too "clean" pose a problem too, as fish have nothing to feed on in sterile waters. **The Fishers** **The Trasimeno Fishers' Cooperative**: established in 1928, it went through a severe crisis from the beginning of the 21st century until 2013. It's 25 members are committed to fishing with traditional tools like longline nets and traps: together they also run a restaurant, a processing factory and a fishmonger's shop. **The Slow Food Community for fishing in the Western Alps and Prealps**, which unites freshwater fishers of northwest Italy, supporting the protecting of lake ecosystems and connected water resources, promoting a sustainable use of resources and facilitating relations between fishers, restaurants and consumers. **The Lake Iseo Traditional Dried Shad Presidium**, which promotes traditional fishing techniques and a method of conservation for shad that allows them to be consumed year round. The fishers of Turano Lake, one of the best-known lakes of central Italy, populated by a large number of species, both herbivorous and carnivorous, including carp, bream, pike, chub and whitefish. These meetings are free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 6:00pm - Stand Reale Mutua Stand, Calata Falcone e Borsellino - Genova (GE)

A taste of salt

taste workshop - tasting

It's something we consume daily, and often something we notice through its absence rather than its presence: salt has always had an important role at Slow Fish, not least because we often harvest it from the sea.

In this Taste Workshop we'll explore the world of salt and a variety of modes of extraction. We'll learn to taste it in order to appreciate its characteristics and differences. We'll also discover how colored and aromatized with fruit, vegetables, herbs and other products. We'll produce our own colored, aromatized salts to take home, after processing it under the guidance of experts from Slow Food Cagliari, Fabrizio Mascia and Maria Carla Erdas. We'll also taste products inextricably linked with salt. This event is held in Italian only. Tickets for this event may be bought online until May 31. Any remaining tickets may be bought at the Event Reception in Genoa. Slow Fish 2023 is

organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023

at 7:00pm - Stand Slow Fish Arena, Piazza delle Feste - Ponte Embriaco - Genova (GE)

Campania: wine and oil of the Phlegraean Fields

aperitif - tasting

The Phlegraean Fields are a delicate and complicated ecosystem atop supervolanic calderas to the west of Naples.

The Phlegraean Fields cover a vast area around the Gulf of Pozzuoli, and has been known since ancient times for the volcanicity of the terrain: there are at least ten supervolcano calderas here, making it a site of great geological interest. It's also a densely-inhabited area, with lots of tourism, meaning that agriculture has had to be heroic, fighting to reclaim and retain its space in this urbanized stretch of coast. **Wines** We'll taste wines from **Sibilla** and **Astroni**. Winemakers for five generations and custodians of ancient vines, the Di Meo family continue their virtuous journey. On one side of their vineyard is the Gulf of Pozzuoli, and on the Gulf of Naples, with the Fusaro lake in the middle. The vines are plants in sandy soil, covered by ash and pumice created by ongoing volcanic activity.

Piedirosso and falanghina are main two varieties grown, but there are others too, including marsigliese, olivella and pisciarella. Gerardo Vernazzaro continues his work exploring the potential of Phelgraeen varieties, aiming for quality while concentrating his communication work on the uniqueness of the terrain and the vinification process more than the grape varieties themselves. The soil and the vicinity of the sea give the wines an unmistakable character: the falanghina vines used to make the Colle Imperatrice are located around the Astroni crater, next to a WWF oasis. Other falanghina vines are located nearby, while the Camaloli hill is home to piedirosso grapes. The tasting will also include oils featured in the Slow Food **Guida agli extravergini 2023**, and bread from the **Slow Grains** network. This event is free and open to all, though registration is required. Slow Fish 2023 is organized by **Slow Food** and the Liguria Region, with the support of the City of Genoa. We're in the **Porto Antico** of Genoa from June 1-4. Sign up to the **Slow Food newsletter** for the latest updates. #SlowFish2023