An event by

Slow Food®

REGIONE LIGURIA

Sponsored by

COMUNE DI GENOVA

SLOW FISH 2023

COAST TO COAST

JUNE 1-4

GENOA

PORTO ANTICO | PIAZZA CARICAMENTO | PIAZZA DE FERRARI

SLOWFISH.IT

SLOW FISH

SLOW FISH – COAST TO COAST | THE CONTEXT

From the sea to coastal ecosystems

Slow Fish has always looked to the seas and the oceans. But the health of these ecosystems also has an impact on life on Earth, with ripercussions for the seas. Just think of the influence of the oceans on the climate, or the myriad ways human activity affects life in the waters.

Slow Fish 2023 will focus on these connections, and explore the reciprocal relationship between marine and terrestrial ecosystems.

SLOW FISH

SLOW FISH – COAST TO COAST | THE CONTEXT

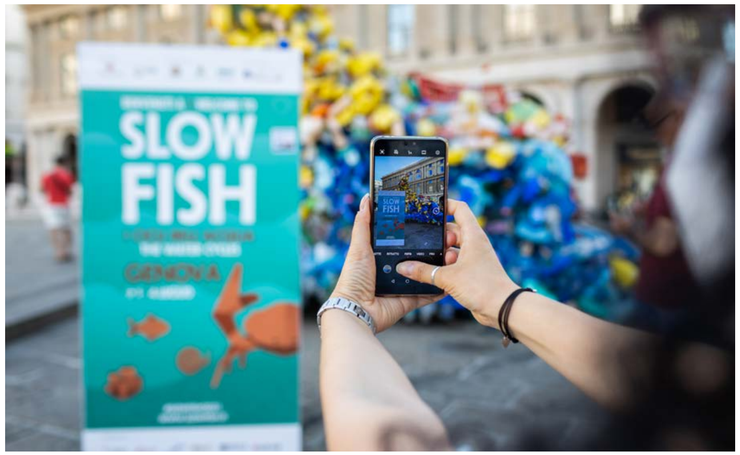
Our industrialized food system tends toward specialization and fragmentation, and we are often unaware of how interconnected everything is. The land provides the sea with nutrients that feed phytoplankton populations that form the basis of the marine food chain and thus the fish populations of tomorrow. There can be no long-term solutions to our complex problems without considering these interconnections on all levels.

Solving major ecological problems requires a holistic perspective, one that takes into account the relationships between different parts of the food system, and their importance. For the 2023 edition of Slow Fish, Slow Food proposes a "Coast to Coast" narrative that starts with the best practices of communities that have adapted, and are still adapting, to changing ecosystems.

SLOW FISH

COASTAL ECOSYSTEMS

The well-being of the entire ecosystem depends on our recognition that the oceans, seas, inland waters and other water resources are a common good. This means that they belong to everyone, and that we all need to take care of them.
At Slow Fish 2023 we present sustainable fishing projects that represent this vision—from the Mediterranean to the North Sea and the Caribbean—for the protection of the seas, oceans and inland waters, and all forms of food production that depend on coastal ecosystems.
You will find much more than just fresh and preserved fish at Slow Fish 2023, more than just salts and seaweed. At the exhibition stands there will also be space for vegetables, fruits and legumes, and even oils produced on coastal lands—of rivers, seas, and lakes. This diversity of flavors, colors and scents. is at the heart of Slow Fish.
We'll also present tastings dedicated to coastal wines, and there'll be in the spotlight at the Enoteca.



SLOW FISH

SEA CITIES

Slow Fish takes place every two years in Genoa, and aims to promote the city and its gastronomic culture.
In addition to Genoa, Slow Fish also works to give a prominent role to other port cities and their iconic recipes, from the bouillabasse of Marseille to mussels of Taranto, or the cassopipa of Venice.
Cities play a prominent role in our vision of interconnections as the scene of so much human exchange - of good, between cultures, and among population. Slow Fish is dedicated to the union of urban and maritime culture, and to multiculturalism.

THE 2021 EDITION

SLOW FISH

Overall, the physical event had an attendance of about **20,000 visitors**. This was an edition with fewer visitors than usual, as it was one of the very first events in attendance of 2021, with restrictions still in place for visitors.

The **Slow Fish event website** received

47.000
VISITORS

137.000
PAGE VIEWS

The event was also present on **social media**:

INSTAGRAM

547.241
VIEWS

10.302
REACTIONS

1.076
INTERACTIONS

FACEBOOK

494.140
VIEWS

5.842
REACTIONS

4.518
INTERACTIONS

A total of **150 physical and digital events** were held from June 3 to July 4, 2021.
Press releases were sent to **28 Italian media organizations**, with an average of **5000 addresses per mailing**.
The press review for Slow Fish 2021 reports the publication of more than **700 articles**.

SLOW FISH

ACTIVITIES

As always, Slow Fish offers a range of activities for curious foodies, for environmental activists and for children and families.

Conferences to explore the theme of interconnections from every perspective.

Taste Workshops. Guided tastings where you can learn more about and the event's themes by stimulating the senses and listen to the stories of those who made the products first hand.

Dinner Dates. Meals prepared by great chefs, thanks to whom we may savor the taste of a conscious and environmentally-friendly cuisine that allows you to discover, or rediscover, local excellences.

Educational activities for schools and families designed in collaboration with important players in the area, such as the Aquarium of Genoa.

There will be room for many other activities, from Slow Fish menus in restaurants, to book presentations and visits to historic stores and guided walks of the city.

SLOW FISH

EVENT SPACES

Slow Fish takes place across different spaces, though the 2023 will be more compact compared to 2021, with the event stretching between two main locations: Porto Antico and Piazza De Ferrari.

- **Kitchens with show cooking** dedicated to gastronomic activities. Here the Slow Food Cooks' Alliance's will explore the recipes of seaside cities
- **Food trucks and craft breweries**, a great opportunity to taste Italian-style street food, to get to know the "traveling restaurants" arriving in Genoa and to discover the authentic expression of the Italian craft beer scene.
- The **Slow Fish Arena**, a space for dialogue and open discussion, where we'll develop a program of meetings on major themes.
- **Regional spaces** offering a rich calendar of events and tastings and ensuring the presence of numerous exhibitors.
- The **Enoteca**, with a large presence of regional wines and coastal labels.

SLOW FISH

SLOW FOOD PROJECTS

Slow Food will be present with its flagship projects

- The **Presidia and Slow Food communities**. From the fishers of Torre Guaceto to the Prud'homie f the Mediterranean, we'll present our projects to protect ancient fishing techniques with low environmental impact.
- The **Slow Food Cooks' Alliance** will be there to feed us at the Dinner Dates and in other occasions for tasting.
- **Slow Food Travel**. A project for a new idea of conscious tourism which can promote the traditional gastronomy of different lands, their flavors and artisanal practices preserved by communities who have built their identity and culture around them.

SLOW FISH 2021 WAS MADE POSSIBLE THANKS TO:

An event by

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COMUNE DI GENOVA

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