



Short Cultural Program

	TIMETABLE	LED BY	EVENT & LOCATION	DESCRIPTION
NOV 4 <i>Wednesday</i>	14:00-14:50	Giusti	Aceto Balsamico <i>PalaEstense</i>	Giusti Balsamic Vinegar of Modena Masterclass A unique journey to discover the secrets of the art of Balsamic vinegar making
	15:00-15:50	Davide Marzola	Ricciola Ferrarese <i>PalaEstense</i>	A culinary masterclass dedicated to this local delicacy, exploring the technique, story, and refined flavors behind this signature local dish
NOV 5 <i>Thursday</i>	09:30-10:20	Giusti	Aceto Balsamico <i>PalaEstense</i>	Giusti Balsamic Vinegar of Modena Masterclass A unique journey to discover the secrets of the art of Balsamic vinegar making
	09:30-10:20	Rina Poletti	Pasta Fresca <i>PalaEstense</i>	A live demonstration showcasing the traditional art of hand-rolling fresh pasta using time-honored Italian techniques
	11:30-12:20	Federico Perrone	Molini Pivetti <i>PalaEstense</i>	Miscela 45, when time becomes an ingredient. For the foodservice sector that never stops
	14:00-14:50	AIS – Associazione italiana sommelier	Wine Tasting <i>PalaEstense</i>	An expert-led tasting session hosted by an AIS Sommelier, exploring the technical profile, origin, and characteristics of 3 selected wines
	15:00-15:50	Rina Poletti	Pasta Fresca <i>PalaEstense</i>	A live demonstration showcasing the traditional art of hand-rolling fresh pasta using time-honored Italian techniques



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NOV 5 <i>Thursday</i>	16:00-16:50	Danilo Diana	Baccalà Mantecato <i>PalaEstense</i>	A live culinary demonstration revealing the techniques and secrets behind crafting authentic Venetian-style whipped cod
	14:00-14:50	Worldchef	Culinary Changemakers <i>Teatro Nuovo</i>	An insight session led by Worldchefs representatives
	15:00-15:50	ALMA	Cooking Quiz <i>Teatro Nuovo</i>	An engaging, interactive format that brings participants together in a fun and entirely educational challenge