

53rd EDITION

**vinitaly**
INT'L WINE & SPIRITS EXHIBITION



PASSION IN BUSINESS

7 - 10

APRIL 2019

--> VERONA <--

PRESS KIT





MAURIZIO DANESE
PRESIDENT
VERONAFIERE SPA

Vinitaly plays a central role in VeronaFiere's business plan through to 2022: what development action does it envisage?

"We are well aware we own one of the best-known brands in the world. This is why Vinitaly receives such significant resources as part of planned investment programme totalling 100 million euros. We have identified three guidelines for the growth of the event: the creation of two new permanent promotion platforms in Asia and the United States; upgrading of the exhibition centre so that it meets the highest European standards; upgrading of digital, exhibition and catering services with a focus on customer care. Although the business plan dates through to 2022, these initiatives effectively lay the foundations for the strategic development of the trade fair reaching ahead for the next twenty years."

We are attending the 53rd edition: what can we expect from Vinitaly this year?

"Once again this year, we have worked to organise the best Vinitaly ever. For this reason, among the exhibition halls we can find more innovation, internationality and digitalization than ever. We work to enhance the event as the most effective business tool for operators in the wine sector travelling to Verona from more than 140 countries.

Veronafiere - with Vinitaly - puts into practice everything that a leading event must accomplish: constant contact with markets, perception of its changes and expectations, effective support to its client: companies and buyers."



GIOVANNI MANTOVANI
CEO
VERONAFIERE SPA

Internationality is the keyword for Vinitaly 2019: what are the objectives about it?

"For four days, the Verona Exhibition Centre is the meeting place for the entire world as a potential market for wine. Vinitaly 2018 attracted 32,000 top international buyers from 143 countries and this year we have continued our efforts to improve the quality of the trade fair attendees.

We have invested huge resources in incoming activities, selecting and inviting operators from 50 target countries representing all continents. Our strategy also overlooks the supply offering: the International Wine Hall area is growing, with a significant increase in international exhibitors from 35 countries."

What's new as regards Vinitaly's promotional tools?

"We are continuing along the road taken three years ago with the launch of Veronafiere's major digital transformation project. This year, the Vinitaly app has been improved again to take advantage of geo-location services in the halls and new features expanding b2b support.

Vinitaly Directory is now available in 9 languages, they were 3 in 2018. It is the online business guide that has become the reference point for companies and operators. We have created a virtual and interactive wine community with users in 190 countries bringing the show alive 365 days a year, integrating the physical tours with b2b and educational events organised abroad by Vinitaly International and its Academy."



BUSINESS VINITALY: DIALOGUE WITH THE WINE COMMUNITY 365 DAYS A YEAR THE BIGGEST VINITALY EVER

THE 53rd EDITION OF THE INTERNATIONAL WINE AND SPIRITS EXHIBITION SOLD OUT AS EARLY AS NOVEMBER 2018 NOTWITHSTANDING THE INCREASE IN NET AREA AVAILABLE. INNOVATIONS INCLUDE THE NEW VINITALY DESIGN SHOW AND THE ORGANIC HALL. THE VINITALY DIRECTORY OFFICIAL CATALOGUE & BUSINESS GUIDE EXPANDS THE FRONTEERS TO NINE LANGUAGES AVAILABLE TO BUYERS. THE PRESENTATION OF THE NEW VINITALY-NOMISMA WINE MONITOR OBSERVATORY SURVEYS SEES THE SHOW PROVIDE THE SECTOR WITH A USEFUL TOOL FOR EXPLORING NEW POTENTIAL MARKETS AND INTERPRET THE COMPETITIVE SCENARIO. THE DEVELOPMENT OF STRATEGIC LINES CONTINUES: DIGITAL AND INCOMING, FIRST AND FOREMOST.

The biggest Vinitaly ever! The 53rd International Wine and Spirits Exhibition - after a year characterised by 40 promotional and training events in Italy and abroad - is ready to open its doors with a great performance in achieving an historic result as regards exhibitors numbers and show area.

The Vinitaly formula - business in the exhibition centre, wine lovers in the city centre - is warmly welcomed by companies, as confirmed by the sold-out for exhibitions pace achieved as early as November 2018, notwithstanding an increase in the net exhibition area available. The reorganization of Halls F and 8 means that, for the first time, the net area sold now totals 100,000 square meters, welcoming more than 130 new direct exhibitors, in turn joined by indirect and representative attendance, bringing the total number of companies to 4,600 from 35 countries with more than 16,000 labels in the catalogue (data subject to updates).

Launched during the fiftieth edition, the project to separate the business part distinctly from events intended for consumers, saw the International Wine and Spirits Exhibition manage a progressive decrease in the number of wine lovers in favour of stronger and better initiatives for them within the scope of Vinitaly and the City off-show event (5-8 April - www.vinitalyandthecity.com).

There are two main innovations in 2019: the Organic Hall and Vinitaly Design. The aim is to give further impetus to the project for ever-greater business specialisation of the event.

Organic Hall and Vinitaly Design (Hall F).

The first welcomes Vinitalybio, organised in collaboration with Federbio and dedicated to organic wines, and the collective show organised by the Vi.Te - Vignaioli & Territori Association, which for has worked with Veronafiere for seven years by now to represent artisan wines.

The new location of VinitalyBio and artisan producers has released space for new companies in the FIVI group show of independent winemakers (Hall 8), growing constantly year by year, as well as the inclusion of important new exhibitors or expansion of the stands of companies already taking part.

Vinitaly Design, on the other hand, is the result of an important rationalisation project involving Enolitech, again in Hall F. It highlights all those products and accessories that complete the offering related to the promotion of wine, sensory experience and hospitality: objects for tasting and service, furnishing and packaging. The new initiative means that Enolitech will now focus exclusively on technologies and equipment for the production of wine, olive oil and beer.

Digital.

In order to strengthen its networking system and dialogue with the market and consumers 365 days a year, Vinitaly is also focusing on the Vinitaly Directory Official Catalogue & Business Guide. This year continues the project to expand languages (from three to nine) - Italian, English, Chinese will be joined by French, German, Spanish, Russian, Japanese and Portuguese - with the aim of facilitating searches throughout the year for companies and wines by buyers (32,000 international in 2018 from 143 countries, out of a total of 128,000 specialist visitors) and other professional categories, such as oenologists, sommeliers and the horeca sector, who can thereby prepare personal appointments and meetings during the trade fair itself, optimizing times and investments.

A tool that will also evolve into a platform for wine tourism aimed at professional operators and wine-lovers alike.

This is just one of the new features of Vinitaly 2019, by now increasingly focused on business in experiential mode, thanks also to use of the most innovative technologies. In fact, the latest tools in the field will be used through the digital transformation project in which Veronafiere has invested over 5 million euros so far: from the dedicated app to the directory, and even the debut of geo-location in the halls.

Selected and invited incoming buyers from 50 countries in 5 continents.

Digital transformation in a business key is accompanied by a tailored incoming programme focusing on trade operators carried out by Veronafiere-Vinitaly through its own network of delegates in 60 countries as well as in collaboration with the ICE-Trade Agency. The aim is to connect international demand and supply at the fairground through the matching service "Taste & Buy".

Buyers from 50 countries have been specifically selected and invited for the 2019 edition. Embracing 5 continents, Vinitaly confirms its two-fold attention for historical markets as well as to new areas where wine consumption is by now a growing trend.

The OperaWine overture organized with Wine Spectator on Saturday 6 April, on the eve of Vinitaly, is dedicated to buyers and ensures insights into the best in wine production from all 20 regions of Italy. This year, 103 wineries have been selected by the American magazine, of which 22 are new entries.

Outlook Vinitaly-Nomisma Wine Monitor.

Focus on Asia and Italy. For an event supporting companies doing business, specific analysis is also vital: Vinitaly-Nomisma Wine Monitor offers an outlook into the main consolidated markets and the opportunities existing in many areas until now

unexplored or little-known.

The objective is to provide timely analysis of effective market trends, capable of promoting strengths and highlighting critical areas and improvements, as well as to focus promotion policies and available resources in the best possible way.

The focus in 2019, in addition to an updated overview of last year's proposals detailing the world scenario, is on the emerging Asian market - a market of great complexity and potential that is analysed both as a whole and through certain target markets: Hong Kong, Japan, China and South Korea.

Spotlights are also focused on Italy, which is still one of the main markets in the world, through research that updates the value of wine consumption, with consumer insights, with details presented by geographical areas, major regions and cities.

Vinitaly - IRI Large-Scale Distribution. Markets: Italy and Germany.

Staying with research, analysis of sales through Large-Scale Distribution implemented by the Vinitaly IRI-Infoscan survey is a classic event in the Show's calendar. This year, in addition to the Italian market with its regional subdivision, research also analyses - through a specific focus - the positioning of Italian wine on the shelves of large retailers in Germany.





international wine

vinitalybio

PASSION IN BUSINESS

OperaWine

LINES

- Sol&Agrifood competitions and events
- Vinitaly collateral events in the exhibition centre
- Vinitaly Design
- Events in Verona
- Vinitaly International
- Vinitaly Awards
- Services linked with the wine business
- Vinitaly Events Abroad

vinitaly AND THE CITY



5StarWines_THE BOOK



vinalitydesign
2019



NORTHERN
HEMISPHERE



SOUTHERN
HEMISPHERE



SOL&AGRIFOOD
TASTE OF BUSINESS



THE STRUCTURE OF THE WINE SECTOR

ITALY

- Agricultural companies (Ismea estimate): 310,000
- Vineyard area in hectares (source Istat): 650,774, with an average per company of just over 2 hectares
- 2017 turnover in the sector (wine and musts) ex cellars: more than 13 billion euros (source Ismea)
- 2018 wine production: almost 55 million hectolitres, up 29% compared to 2017, a critical year for European wine production (source Agea - processing Ismea)

With 74 Docg and 332 Doc, PDO wines represent about 41% of 2018 wine output, while 118 IGT wines cover about 26.5%.

MARKET

Italy closed 2018 with exports worth 6.149 billion euros (excluding musts), up by 3.3% compared to 2017 (source: Istat)

Top 10 world markets for wine imports: value of wine imports from Italy

TOP 10 MARKETS	IMPORTS 2018 FROM ITALY	Var. 2018/2017
	(million €)	
United States	1.680,55	2,2%
United Kingdom	741,69	3,7%
Germany	957,83	2,1%
China	142,34	-0,2%
Canada	353,81	0,7%
Japan	165,95	-2,8%
Hong Kong	30,73	-20,5%
Switzerland	366,81	-0,9%
France	155,84	12,7%
Russia	264,59	3,8%

WORLD-WIDE

Global wine production (OIV 2018 estimate): 282 million hectolitres - quantitatively one of the best vintages of the last twenty years. The main international producers in detail.

- **France:** 46.4 million hectolitres (+27% compared to 2017)
- **Spain:** 40.9 million hectolitres (+26% compared to 2017)
- **United States:** 23.9 million hectolitres (-2% compared to 2017)
- **Argentina:** 14.5 million hectolitres (+23% compared to 2017)
- **Chile:** 12.9 million hectolitres (+36% compared to 2017)
- **Australia:** 12.5 million hectolitres (-9% compared to 2017)
- **Germany:** 9.8 million hectolitres (+31% compared to 2017)
- **South Africa:** 9.5 million hectolitres (-12% compared to 2017)
- **Portugal:** 5.3 million hectolitres (-22% compared to 2017)

FOCUS FAR EAST: LOVE WORTH 6.45 BILLION EUROS

Overall demand for wine in the Far East* is worth 6.45 billion euros of imports and is very close behind North America (Canada and USA - at 6.95 billion euros). In the “wine race”, the Far East is competing on its own with a leap in value over the last ten years of 227% (12.6% annual growth rate): 11 times more than EU markets and almost four times the North American geo-economic area. This, in short, is the background outlined by the report: “Asia: the long march of Italian wine” developed by the Vinitaly Observatory-Nomisma Wine Monitor. The study suggests that wine by now increasingly has an Asian accent, dialoguing in particular with France and - today more than ever before - the ‘new’ productive world of Australia and Chile, which in some countries benefit from a favourable tariff policy.

And Italy? The study indicates that while the Italian wine system is performing positively worldwide (+3.3% in 2018 over the previous year), penetration into the Far East is still marginal compared to the country’s potential. Out of 6.45 billion euros of imports recorded last year in China, Japan, Hong Kong, South Korea (as well as Vietnam, Taiwan, Thailand, the Philippines, Singapore and others), France - despite falling back - still takes 50.2% of value in Asia, worth 3.24 billion euros. The Italian market share is stuck at 6.5% (419 million euros), less than Australia (15.9%, 1 billion euros) and Chile (8.9%).

Veronafiere: working for a proprietary platform

The President of Veronafiere, **Maurizio Danese** said: “The long Italian march towards Asia in recent years has proven to be even more difficult given the lack of effective supervision of the country system. From a sales point of view, China and the Far East as a whole offer huge opportunities for Italian produce not the least in view of its complementary range of output. As far as we are concerned, we are laying the foundations for constant presence in China by Vinitaly and our other leading sectors, such as agricultural technology, design and natural stone, through a dedicated proprietary exhibition platform. “The struggle in the balance sheets for our still wines in large part derives from the lack of improvements in quality where demand has grown the most,” said the CEO of Veronafiere, **Giovanni Mantovani**, “but this analysis looks at a half-full glass. We have the

numbers, the quality and the charm to penetrate a gigantic market - but proclamations and solitary leaps into the dark are pointless. We have to understand,” Mantovani went on, “that today, in order to stand up against old and new competitors you can no longer march in an uncoordinated manner: you have to move in one direction and with a brand that can lead the way. On average, each edition of Vinitaly is attended by more than 5,500 operators from the Far East. And over the year in China, between scheduled road shows, the Vinitaly International Academy and current exhibition partnerships joined by a new and important one we are now implementing, we will be able to provide companies and institutions even more promotional support in this strategic area for the future of our produce - and not just wine.”

While Italy marches, competitors are running. Yet the future is likely to be Italian

Italy, according to analysis conducted by the manager of the Nomisma-Wine Monitor, Denis Pantini, has certainly expanded its sales but less so than competitors: over the last 5 years in China, Italy has grown by close to 80% while imports from the world as a whole posted +106%. Similarly, Hong Kong (+28% vs. +67%) and South Korea (+36% vs +60%) and especially Japan (Italy’s best market in Asia) where Italian did no better than +3.4% against demand in Japan increasing by almost 30%.

In terms of bottles, in 2018, the Far East imported almost 93 million bottles of Bordeaux (and 6 million of Burgundy), while the total for PDO reds from Tuscany, Piedmont and the Veneto came to just over 13 million bottles. Translated into value, the ratio is 11 to 1: 864 million euros for Bordeaux alone against 77 million for the PDO red wines from these the 3 Italian regions. However, the future promises to be interesting for Italy, with an annual growth rate estimated by Vinitaly Observatory-Nomisma Wine Monitor over the next 5 years likely to be higher than consumption in the area: up to 8% in China, from 1% to 2.5% in Japan, thanks to the economic partnership agreement, from 5.5% to 7.5% in South Korea and from 3% to 4.5% in Hong Kong.

Sources: analysis by Vinitaly Observatory-Nomisma Wine Monitor based on customs data

* Far East: *China, Japan, Hong Kong, South Korea, Vietnam, Singapore, Thailand, Taiwan, Malaysia, Indonesia, Philippines, Maldives, Cambodia, Mongolia, Laos, Macao, East Timor, North Korea, Brunei, Myanmar (Burma)*

ORGANIC HALL

The market is increasingly attentive to environmental and ethical issues and to accommodate this growing trend, a new, well-identified venue named “Organic Hall” makes its debut in Hall F.

It is home to Vinalitybio, dedicated to organic wines produced in accordance with European legislation and promoted in collaboration with Federbio, and by the attendance of artisan producers belonging to the Vi.Te - Vignaioli & Territori Association which has collaborated with Veronafiere by now for seven years.

Thanks to the European BIOrganicLifestyle.EU promotion project presented by EOP-European Organic Partners, a Wine Store has been set up exclusively for tastings of organic wines.

The expansion of available space aims to enhance the visibility of companies which increasingly focus on sustainable production and, in the case of artisanal wines, boost awareness among buyers on this production sector through a calendar of initiatives and appointments that includes conferences and specific master classes organized in collaboration with Vi.Te.

VINITALY DESIGN

An important rationalization of the product range during Vinality has given rise to the new Vinality Design event in Hall F. It highlights all those products and accessories that complete the offering related to the promotion of wine and sensory experience: from tasting and service items, to furniture for wine cellars, for wine bars and restaurants, as well as customised packaging and gifts.

Vinality Design is a place for meetings with buyers from the horeca world and exhibitors at Vinality who diversify their activities by offering tastings and hospitality in their wine companies.

The re-naming of the International Packaging Competition is linked with the new Vinality Design show: from now on Vinality Design International Packaging Competition.

The 23rd edition was held on 13 March and the medal-winning bottles will be exhibited during Vinality in the Arena Gallery between Halls 6 and 7 in a special exhibition set up with the furnishings and accessories proposed by exhibitors at Vinality Design reproducing places where wine is enjoyed and tasted.



VINITALY DIRECTORY AND VINITALY APP

Increasingly digital and international, Vinitaly Directory - the online catalogue for the 53rd edition of Vinitaly - multiplies available languages from 3 to 9. Italian, English and Chinese will be joined by French, German, Spanish, Russian, Japanese and Portuguese. It is a business guide and not merely an index. Inasmuch, it is an interactive portal with advanced search options such as category, indication, designation and area of production of wines. The fact file for each company also provides additional information about turnover, distribution channels, target markets, availability of guided tastings or accommodation facilities. Buyers can thereby get in touch with exhibitors at Vinitaly and discover the excellence they have to offer, thanks to a showcase that is constantly updated and operative 365 days a year.

To help visitors plan their agenda, optimise their time and avoid losing information, very useful support is provided by the Vinitaly app. This year, it offers new tools, including the “memo” function, which can be associated with companies and products, geolocation with a compass to guide visitors around stands and exchange of b cards. Moreover, thanks to synchronisation with the online catalogue, information embodied in the app is always up-to-date.

INTERNATIONAL WINE HALL

The International Wine Hall is the Vinitaly venue that hosts most of the international exhibitors attending Vinitaly. In this area the exhibition part is proposed alongside a calendar of workshops and tastings, it is a distinctive and unique venue for promoting international wines.

Attendance at this edition is growing, with the entry of new companies from France, double the number from Spain, the expansion by Hungary and the return of Kosovo, while for the first time Croatia is organising an institutional group stand.

In all, there are 35 countries of origin for international exhibitors, many of whom have attended the Show for years and continue to maintain the position of their stands in other halls.

All five continents are represented: from Argentina, to Australia, the USA and South Africa, by way of Israel and China, from Japan to France and Spain to Mauritius, passing through Germany and Azerbaijan.

The success of the International Wine Hall formula has seen an increase in the number of tasting rooms, which this year will host an impressive number of guided tastings highlighting wines, liqueurs and spirits from all over the world.

ENOLITECH: THE HUB FOR INNOVATION IN WINE, OLIVE OIL AND BEER SECTORS

From the vineyard to the wine cellar, from the field to the oil mill and brewing. Enolitech - the international exhibition of technologies applied to wine, olive oil and beer supply chains - takes place alongside Vinitaly (Hall F).

A sold-out edition with a waiting list that expresses the innovative liveliness of a world-leading Made in Italy sector.

Enolitech highlights the best hi-tech and digital solutions for wine growing, olive growing and brewing. The latter sector has seen micro-brewery plants expand in Italy by 400% in just ten years thanks to the craft beer phenomenon. There is also room for sustainability, with green equipment and tools to meet the needs of a supply chain increasingly seeking low environmental impact.

Additionally, technological proposals are on show by companies from France, Spain, Austria, the Czech Republic and Asia.





AN INTEGRAL PART OF THE VINITALY OFFERING FOR OPERATORS IS THE UNIQUE CALENDAR OF TASTINGS EVERY YEAR, NOT TO MENTION THE RESTAURANTS WHERE YOU CAN TASTE THE BEST TRADITIONS AND INNOVATIONS IN THE ART OF ITALIAN CUISINE.

Over ninety events are scheduled to reveal the best in all fields at the 53rd edition of the International Wine and Spirits Exhibition: from the exclusive Taste and Dream program, to events in the International Wine Hall, and Tasting ex... press - the tour around the best wines in the world organised by Vinitaly in collaboration with leading international wine magazines. Innovations this year include master classes about artisan wines, the outcome of collaboration with the Vi.Te. Association.

Taste and Dream and the great Vinitaly tastings.

The Inaugural Day, as usual, opens with the “Tre Bicchieri” walk-around tasting organised by Gambero Rosso. This tasting at Vinitaly focuses on the award-winning wines in the 2019 edition of the Wines of Italy Guide. Buyers, sommeliers, oenologists, technicians, journalists and sector operators can refine their palates with Taste and Dream - the series of top tasting events organised by Vinitaly starting off with “The revolutionary wines of young women of wine” guided by Ian D’Agata in collaboration with the Women of Wine Association. Another event sees Riccardo Cotarella present “7 Wines that have made their territories great” - a tasting that aims to explain the sensory characteristics and history of seven important wines. Nor should you miss the overview of white wines from Italy and elsewhere, and their prospects between wine-making techniques and competition from rosé wines, Burgundy-Piedmont: the Great Cru of Côte de Nuits and Barolo di Castiglione Falletto and the fourteen major Italian companies present the bottles most dear to them: “From north to south: a journey into the Italy of great wine with innovative, famous, historical bottles”.

Top tastings organised by exhibitors this year especially include those dedicated to Amarone della Valpolicella, with a series of events including the ten year tasting of the Historical Families, the XXXI Masi Technical Seminar dealing with “Sparkling wines” and tastings of Morellino di Scansano, Vernaccia di San Gimignano and Vino Nobile di

Montepulciano held by their respective consortia. The rosé wine tasting organised by Fisar (Italian Sommelier, Hotelier and Restaurateur Federation) is dedicated to the new international consumer trend, with 6 labels that best express the seductive colour shades, the elegance of the floral, fruity and spicy bouquets of rosé wines. On the other hand, colour turns to straw yellow in the tasting dedicated to Verdicchio dei Castelli di Jesi and Matelica and the longevity of the native grape from the Marche Region, one of the most highly regarded Italian white wines in the guide books.

International Wine Hall.

The International Hall has two tasting rooms, doubling up the possibility of visiting five continents through their wines quite simply on foot. The journey begins in South America with an overview of wine production from Mexico to Argentina. It returns to Europe with Hungarian Tokaj, wines from Lisbon, Croatia, Burgundy (France) and then South Africa and less well-known wine-making areas such as Kosovo and Farroupilha, the capital of Brazilian Muscat sparkling wine. The spirits typical of other cultures such as Pisco from Peru, Rum from Dominican Republic, Russian Vodka, Mexican Tequila or Japanese Sake are also in the forefront.

Tasting Ex... press.

The event conducted by international wine magazines sees two appointments focusing on the most famous French wine - champagne - organised by Vinitaly respectively in collaboration with the Italian Wine Journal and Gilbert&Galillard. Another tasting focuses on Australia, revealing Shiraz from Hunter Valley - the first area in the country where vineyards were planted and now also a popular tourist destination. We return to Europe with competition between famous names and newcomers in Slovenia led by Revija Vino. The international hall will also host the tasting held by the winner of the Best Communicator of the Year, awarded this year to Madeline Puckette, co-founder and director of the Wine Folly portal.

Vi.Te and Organic Hall.

Eight tastings dedicated to wines with an eye on environmental impact issues are being organised by Vi.Te in collaboration with Vinitaly: “Craft wine and climate change. Agriculture as an ecological

act in the Anthropocene Age” and wine interpreted as a spirit between territory and culture: “The wine-maker at the heart of the vineyard/wine cellar ecosystem. Proposal of the Wine-Makers Manifesto”.

All certified organic wines will be presented through a special wine store set up in the Vinitalybio area with assisted tastings.

The great cuisine of Vinitaly.

Wine and food are the pairing in Italian cuisine recognised throughout the world - and Vinitaly is an opportunity to celebrate the great tradition and the best of national catering by transforming the first floor of Palaexpo with “Ristorante d’Autore” and the gallery between Halls 11 and 12 with “Self-service d’Autore” into prestigious restaurant involving great chefs and the Jeunes Restaurateurs d’Europe association. Every day, Paolo Massobrio and Marco Gatti will accompany tastings of wines paired with dishes by the great interpreters of Italian cuisine: the two new masters, Viviana Varese (Alice Ristorante - Milan) and Daniel Canzian (Ristorante Daniel - Milan) and two up-coming talents, Silvia Moro (Ristorante Aldo Moro - Montagnana, PD) and Giovanni Ricciardella (Ristorante Cascina Vittoria - Rognano, PV). The Self-service d’Autore restaurant sees Italian chefs belonging to the Jeunes Restaurateurs d’Europe Association combine quality, style, elegance and innovation with self-service methods. Chefs Emanuele Donalisio and Renato Rizzardi, Nikita Sergeev and Silvio Battistoni, Alfonso Caputo and Paolo Donei and the team with Roberto Tonola, Iside De Cesare and Romano Gordini.

The Sol&Agrifood area is home to the Goloso Restaurant with chefs belonging to FIC - Federation of Italian Chefs offering every day a refined and complete menu characterized by the high quality of the selected ingredients. Innovations in Hall C include Beerstró, in the Beer Area. For enthusiasts of finger-food, the quick yet tasty cuisine of Speedy Goloso is available outside the Hall.

The Food Park - in Area H, behind Hall 5 - is more informal, serving traditional regional dishes, while the Gourmeat Bistrot - in Hall F, next to Vinitaly Design and Vinitalybio - offers a quick and quality service for a fast yet tasty break.

THE VINITALY GALA EVENING CELEBRATES THE GENIUS OF LEONARDO

From the Contemporary to the Renaissance. Last year, the theme of the Vinitaly Gala Dinner was “work in progress”, celebrating the recovery of the industrial archaeology involving the Mercatali Galleries (former fruit and vegetable market) opposite the exhibition centre. This year, a leap in time celebrates the 500th anniversary of the death of the Italian genius most renowned throughout the world: Leonardo da Vinci. “Immersive Show Dinner: homage to ingenuity and Italianness” is the title of the evening that seeks to highlight values such as innovation, technology and Made in Italy that have always been the essence of Vinitaly in the world. The menu for the evening, inspired by the blending of past, present and future, bears the signature of chef Enrico Bartolini, born in 1979, the only Chef to have earned 4 stars in the Michelin Guide all on one occasion. The evening sees the presentation of the Vinitaly International Prize, awarded to Italian and international personalities, companies or institutions distinguished for their efforts in the wine-making field. The Vinitaly International Award is assigned and the winner of the Communicator of the Year Award - for demonstrated communication skills ensuring an exceptional contribution to the promotion of wine among the public at large -, is also announced.

5StarWines - THE BOOK

An assurance of quality and global promotion. Verona is once again home 3-5 April to the selections for 5StarWines - The Book. This guide was launched by Vinitaly in 2016 and highlight the best wines achieving a score of at least 90/100ths from the jury of experts, comprising masters of wine and master sommeliers, specialising in the areas of origin of the wines being assessed. Thanks to the international distribution of this publication, companies gain visibility and multiply their business opportunities on the reference markets. 5StarWines - The Book also includes Wine Without Walls, a section dedicated to wines without added sulphites or with a quantity not exceeding 50 mg/l. The labels included in the guide are also indexed on Wine Searcher, one of the most famous search engines in the wine sector, and also available in the official Vinitaly app.

<<< Finest Italian Wines >>> 100 Great Producers

Selected by
Wine Spectator

OperaWine 2019


vinitaly
INT'L WINE & SPIRITS EXHIBITION
Opening event

6TH April

Palazzo della Gran Guardia, Verona

Organized by



veronafiere
Trade shows & events since 1898

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2019

<<< **Finest Italian Wines** >>>
100 Great Producers

ABRUZZO

Binomio
Masciarelli

BASILICATA

Elena Fucci
Paternoster-Tommasi
Family Estates
San Martino

CALABRIA

Ippolito 1845
Odoardi

CAMPANIA

Feudi San Gregorio
Mastroberardino
Montevetrano
Quintodecimo
Salvatore Molettieri

EMILIA-ROMAGNA

Cleto Chiarli
La Stoppa
Tenuta Pederzana

FRIULI-VENEZIA-GIULIA

Bastianich
Jermann
Livio Felluga
Marco Felluga-Russiz
Superiore

LAZIO

Famiglia Cotarella

LIGURIA

Lvnae

LOMBARDIA

Bellavista
Ca' del Bosco
Mamete Prevostini
Nino Negri

MARCHE

Bisci
Garofoli
Umani Ronchi

MOLISE

di Majo Norante

PIEMONTE

Antonolo
Braida
Bruno Giacosa
Cavallotto
Comm. G.B. Burlotto
Elvio Cogno
Gaja
Giuseppe Mascarello e
Figlio
Marchesi di Barolo
Massolino - Vigna
Rionda
Poderi Aldo Conterno
Produttori del
Barbaresco
Ratti
Roagna
Scavino Paolo
Vietti

PUGLIA

Gianfranco Fino
Leone de Castris
Tormaresca

SARDEGNA

Argiolas
Cantina Santadi

SICILIA

Benanti
Donnafugata
Feudo Maccari
Morgante
Pietradolce
Planeta
Tasca d'Almerita
Tenuta delle Terre Nere

TOSCANA

Avignonesi
Baricci
Boscarelli
Canalicchio di Sopra
Carpineto
Castellare di Castellina
Castello di Albola
Castello di Ama
Castello di Volpaia
Felsina
Fontodi
Frescobaldi
Fuligni
Le Macchiole
Lisini
Marchesi Antinori
Mazzei
Ornellaia
Rocca delle Macie
San Felice
San Filippo
Sasseti Livio Pertimali
Tenuta di Trinoro
Tenuta San Guido

TRENTINO-ALTO-ADIGE

Cantina Terlano
Elena Walch
Ferrari Trento
J. Hofstätter
San Leonardo

UMBRIA

Arnaldo Caprai
Lungarotti
Tabarrini

VALLE D'AOSTA

Grosjean Vins

VENETO

Allegrini
Anselmi
Bortolotti
Gerardo Cesari
Gini
Graziano Prà
Le Colture
Maculan
Masi
Nino Franco
Pieropan
Zenato

Selected by
Wine Spectator

THE VINITALY OFF-SHOW EVENT RETURNS TO THE HISTORIC CENTRE OF VERONA 5-8 APRIL.

A panoramic view 84 metres high for raising glasses in a toast, acoustic talent live with playing good music combined with excellent wine, meetings and shows with special guests: singers, actors, poets, journalists, chefs. A journey in the footsteps of Shakespeare, a review of spoken poetry, the a rafting descent of the River Adige culminating with a wine tasting and yoga classes paired with meditation wines. And, as ever, the best Italian and international wines, paired with gourmet street food, as the central theme. All this is Vinitaly and the City, the off-show wine event returning to Verona 5-8 April alongside Vinitaly. A format - organised by Veronafiere in collaboration with Studioeventisette - that in 2018 attracted more than 60,000 wine lovers to the historic centre of the city on the banks of the River Adige.

So, trade operators and business in the exhibition centre; space for food and wine enthusiasts and performances, on the other hand, in the most evocative squares of Verona itself. Vinitaly and the City involves the finest sites in Verona. Each one has a large wine bar, special food trucks with gourmet dishes and a cultural and show programme.

Piazza dei Signori focuses on a selection of Italian red wines. The nearby Loggia di Fra' Giocondo welcomes professors and researchers from the University of Verona on stage for the GoTo Science festival to tell audiences about their work from a different and convivial perspective. The Loggia is also home to tastings of Wines from the Veneto Region. Tastings and master classes with professional sommeliers are scheduled in the Loggia Antica and you can also sip a Pinot Grigio 84 metres up at the top of the Lamberti Tower, with a magnificent view of the city. Cortile Mercato Vecchio in the evening is home to the Sorsi d'Autore (Sips by author) with talk shows, music, champagne by small vigneroni from across the Alps and wines earning Verona Wine Top awards.

From Piazza dei Signori, with its loggia and courtyards, we move to the old **Austrian Arsenal**, home to Italian sparkling and great red wines. Saturday and Sunday (12:00-13:00): the lawns around the Arsenal's fountain see wine - strictly meditation - meet yoga, thanks to the Yoga and Wine lessons. In the evening, on the other hand, the appointment is with Spoken Music, an event organised in collaboration with the World Academy of Poetry combining a poetry slam, wine and music.

For the more adventurous, the Mezzaluna del Vino

(Half-moon wine) also sets off from the Arsenal: a descent of the River Adige by raft as far as the ancient riverside customs house, culminating in a wine tasting. **Piazza San Zeno** is home to rock, folk and pop atmospheres - combined with a proposal of more than 150 white and rosé wines with music, dj set and cooking shows.

Vinitaly and the City also welcomes several special initiatives. **Palazzo Carli**, the historical venue where the annexation of Veneto to Italy was signed, is home for four days to stage where to discover and taste one hundred sustainable wines grown in vineyards where the use of chemicals is minimised if not entirely banned, and created in cellars attentive to energy saving and the circular economy. These tastings in a green key are joined by Asiago cheese of various ageing. From the square in front of Palazzo Carli a journey back in time sets off, with a food and wine tour around Verona to discover the relationship between wine and conviviality in the works of **Shakespeare** - including Falstaff, Henry IV, The Merry Wives of Windsor, Much Ado About Nothing and Romeo and Juliet. Our guide is an exceptional tourist guide-innkeeper who claims to have known the Bard and dialogues with his shadow, interpreting his most famous characters as they talk about food and the pleasures of taste.

Lastly, 5-7 April sees Vinitaly and the City resume its involvement with the Province of Verona, with theme-based proposals and tastings in three locations renowned for their stunning landscapes and wine production: Soave, Bardolino and Valeggio.

**DATES AND TIMES
VINITALY AND THE CITY**

Friday 5 April	5 am - 12 pm
Saturday 6 April	11 am - 12 pm
Sunday 7 April	11 am - 12 pm
Monday 8 April	11 am - 12 pm

Ticket for wine tastings: the booklet with 5 coupons costing 15 euros can be purchased at the cash desks in each square.

www.vinalityandthecity.com

VERONA 5-8 APRILE 2019



vinality
AND THE CITY
IL FUORI SALONE DEL VINO

**STAI DENTRO.
GUARDA FUORI**

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B2B AND TRAINING THE INGREDIENTS OF SOL&AGRIFOOD FOR BUSINESS

HIGH QUALITY PRODUCTS WITH A STORY TO TELL ARE THE OFFERING AT THE VERONAFIERE INTERNATIONAL FOOD SHOW TO BUYERS ARRIVING FROM 130 COUNTRIES, WITH GROWING ATTENTION ON THE HORECA CHANNEL. THE 2019 EDITION WILL BOAST MANY NEW INITIATIVES: FROM THE SNAPSHOT OF CONSUMERS OF QUALITY FOOD, EXTRA VIRGIN OLIVE OIL AND CRAFT BEER PRESENTED BY THE VERONAFIERE-NOMISMA OBSERVATORY TO THE FINALS OF THE SOL D'ORO ABSOLUTE BEGINNERS EVENT AND THE NEW BEERSTRÒ. THE SOL&AGRIFOOD FORMULA IS THE ONLY ONE THAT PROMOTES THE SPECIAL FEATURES OF THE AGRO-FOOD SECTOR IN BUSINESS TERMS.

As the realm of extra virgin olive oil, quality food and craft beers, Sol&Agrifood boosts its distinctive interactive formula even further through a reorganisation of its demo areas for the 2019 edition: the Agorà for food-telling, the Mantegna Room for guided tastings of extra virgin olive oil, the Evoo Bar for assisted tasting of Sol d'Oro medal-winning oils, the Beer Area and the Cooking Show Area.

Here food is not merely a product but a story to be told - through tastings, educational events, demonstrations in the kitchen - based on raw materials, wise innovation of tradition, recipes and pairings. The aim is to promote the uniqueness of every product, make them understandable from a business point of view and increase the opportunities for matching supply and demand.

In 2018, Sol&Agrifood attracted 317 exhibitors from seven countries; there were 59,300 visitors (27% international from 130 countries).

These activities are flanked by b2b appointments in the International Meeting Point, organised with quality food traders selected by Veronafiere in the most important and interesting consumer countries.

Analysis of market trends posting growing numbers, the inaugural conference at Sol&Agrifood 2019 presents research carried out by Nomisma for Veronafiere into the main selection criteria and the "value" attributes assigned by consumers at the time of purchase, the trend (Italy vs export) and profile of Italian consumers of quality products, with a focus on agro-foods with PDO/ PGI certification, extra virgin olive oil and craft beer.

Extra virgin olive oil.

This year, olive oil production in the Mediterranean was lower than usual for climatic reasons but, as judges found during the Sol d'Oro Northern Hemisphere Competition, it is of high quality. It is against this background that producers attending at Sol&Agrifood are looking forward to meeting trade operators. The trade fair confirms its status as the most important international meeting place for supply and demand for high-end extra virgin olive oil. This leadership was achieved thanks to many activities focusing on product promotion, starting with the grand tasting dedicated to the winners of Sol d'Oro medals on the first day of the trade fair that especially targets international operators.

This will be followed by the final stage of the Sol d'Oro Northern Hemisphere competition dedicated to the "Absolute Beginners" category, assessed by a jury led by Tano Simonato, the chef of Tano Passami l'Olio Restaurant with other restaurateurs, specialist journalists and professional tasters.

Over the four days of Sol&Agrifood, the Mantegna meeting room hosts guided tastings of extra virgin olive oils presented by exhibitors. The International Meeting Point, on the other hand, hosts the b2b meetings of the Gdo Buyers' Club, organised by Veronafiere with the olive oil purchasing managers of the main Italian large-scale retail brands.

Agorà and biodiversity.

Hundreds of agro-food specialities, from pasta to cheese, cured meats and confectionery, vinegars to jams proposed by exhibitors will take advantage of the Agorà as the forum space for product explanations by exhibitors supported by a trade journalist and a chef. The calendar of events this year sees Sicily among the protagonists with spaghetti made with ancient wheat varieties and the flavours of Monti Iblei, as well as Parmigiano Reggiano, with two "cheese experiences": a vertical tasting of the PDO Parmesan cheese at different stages of maturity and one of Parmigiano Reggiano made with the milk of Red Cows, proposed by the Vacche Rosse Consortium returning to Sol&Agrifood to present produce of excellence by its members and meet operators in haute cuisine sectors.

Lastly, not only tasty but also original and with historical implications, the appointment "At table with Leonardo da Vinci", with Renaissance recipes from the end of the XV century prepared using the products displayed by exhibitors and curated by the 5T Academy.

ITALY

- Olive farms: about 900,000
- Hectares of olive groves: over 1.1 million
- 2018/19 production (estimate): 185,000 tonnes of oil
- Olive sector turnover (industrial stage): 3 billion euros, equal to 3% of total turnover in the agro-food industry
- From November 2017 to August 2018, in quantitative terms, purchases through channels other than large-scale retail doubled, while their impact on total household purchases increased to 11% compared to 6% for the previous campaign
- PDO and PGI: almost 40% of the olive oils recognised by the EU are Italian brands (42 DOP and 5 PGI - ed. Puglia PGI has provisional approval). Greece and Spain follow with 29 recognitions each

The Italian PDO and PGI extra virgin olive oil sector achieved turnover of more than 72 million euros in 2017 (+3.5%), while value at consumer level came to 115 million euros. In terms of value, exports represent 52% of certified production (56 million euros).

In 2017, just over 10,000 tonnes of extra virgin olive oil with denomination of origin (+1.3%) were certified.

There are 21,881 PDO/PGI operators in Italy. The first three PDO/PGI products in terms of production value are PDO Terra di Bari, PGI Toscano and PDO Val di Mazara, together representing 68% of the total olive oils with designation of origin.

The provinces taking the podium for the highest sales values for olive oils with designation of origin are Bari, Barletta-Andria-Trani and Grosseto.

ITALY AND THE WORLD

- 3rd olive producer after Spain and Greece in 2018/19
- 1st importer, in particular 157 thousand tonnes imported from Spain in the period January-June 2018 (-37%); in the same period, however, imports from Greece (+75%) and especially from Tunisia (+187%) increased considerably.
- 2nd exporter, with 144 thousand tonnes (January-June 2018), down 2.1%. The reason for this decline is the slowdown for exports to the United States (-11% in volume and -14% in value). On the other hand, exports to Canada, the United Kingdom, Switzerland and Brazil are increasing

Average EU olive oil consumption in 2017 was 1.1 kg per capita. In more detail, consumer countries saw first place taken by Greece with 12.5 litres per year, followed by Spain with 11.5 and Italy with 10.5 kg. Among European nations, special mention must go to high consumption in Luxembourg, with 3.2 litres per capita per year. Consumption in the United States, although growing, is still below the EU average, with 1 litre per capita per year.

Beer Area. Now at its seventh edition, the Beer Area is updated to welcome national and international craft brewers and offers visitors the chance to enter the vast world of small brewery beers. The area will be animated by a space dedicated to tastings and mini-courses managed by the Union of Beer Tasters. This year, in-depth analysis is planned into the Italian brewing style, the link with local areas, the secrets of service and the correct glass to use for each type of beer.

Activities in the Beer Area are supported by collaboration with the ICE Agency for incoming international operators, as well as the Food Distributors Consortium - CDA WEB, for the selection of Italian operators, all of which are joined by occasions for in-depth analysis of products and other training courses. These include the conference for beverage wholesalers titled "The beer on the other side is always more special - marketing and distribution strategy for craft beers in Italy" with a final tasting that aims to provide professionals with useful sales skills and tools.

Thanks to expanded space, the Beer Area is enhanced this year with a catering point, the Beerstrò - A Beer Experience, with beer as an ingredient in recipes and proposed pairings. Here, from appetizers to desserts, certain traditional dishes are reviewed through original new variations.

Cooking Show Area. The Cooking show area is also home to the Evoo Academy with full-scale educational events managed by Aipo - Verona (Interregional Association of Olive Growers). The proposal this year is "Raw, cooked, fermented: the delightful experiences of taste". The Cooking show area is also

the realm of Chef Giorgione, the historic testimonial of Sol&Agrifood, who this year for the first time takes up the challenge to create five original recipes designed to enhance the use in cuisine of the five gold medal winning oils in the Sol d'Oro Northern Hemisphere Competition.

Catering at Sol&Agrifood. Catering at Sol&Agrifood becomes a tool that demonstrates how quality ingredients can be transformed and used in catering. The Goloso Restaurant welcomes chefs belonging to the Federation of Italian Chefs (Fic) proposing Italian style cuisine every day using high quality raw materials and paired with the impressive wine list selected by AIS.

As well as the innovation at this year's event provided by Beerstrò, the Speedy Goloso catering point outside the exhibition hall upholds the principles of Sol&Agrifood with sandwiches and finger food prepared using quality ingredients in harmony with the "fast-food" nature of modern times.

Il Golosario - Sol&Agrifood Award. The awarding ceremony traditionally closes the International Exhibition of Quality Agro-Foods, rewarding and highlighting the "best", most original and innovative proposals presented by exhibitors during the four days of the trade fair. The selection procedure is implemented anonymously around the stands by the expert team guided by gastronomy journalist Paolo Massobrio, who then draws up the final classification.

The prize is one of the few awards in the food value chain. Inasmuch, it is held in high regard not only by exhibitors but also by operators.



ITALY

- Large breweries: 8
- Independent breweries: 863 (2018)
- Malsters: 6
- Malt produced in Italy: 76,000 tonnes
- Hectares cultivated with cereals for beer malt: 25,000 hectares
- Hectares cultivated with hops: 60
- 2017 production (estimate): 15.8 million hl
- Independent beer produced: 620,000 hl, of which 116,000 hl agricultural beer (1.2% of national production) and Craft beer produced 540,000 hl
- Per capita consumption 2017: 32 litres (new record compared to 28 litres in 2009)
- Beer sold in Italy (2017 estimate): 19.6 million hl
- Sales channel: 58% large-scale retail, 42% horeca
- Market-share - special beers: 13.5%, equal to 2.5 million hl
- Direct employees: 5,400 people
- Employment in allied sectors: 140,000 people

In the course of ten years, average per capita beer consumption in Italy has increased by 14%; independent craft breweries are the driving force behind this growth; they more than quadrupled in the same period, rising from just over 200 to more than 860.

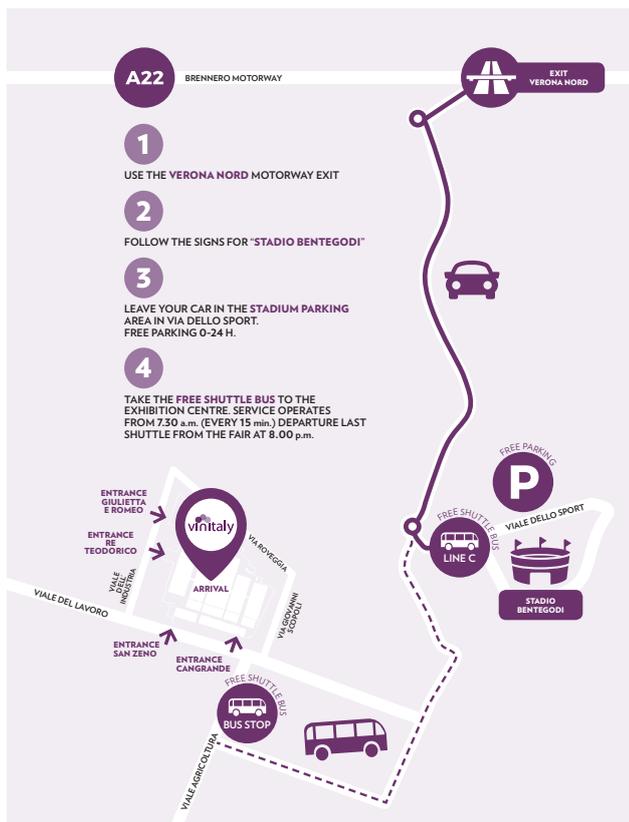
Craft beer also boosts employment, especially among the under-35s who are the most active in the sector with far-reaching innovations from zero-kilometre origin certification to direct links with farms but also the production of highly distinctive specialities or innovative forms of distribution such as “brew pubs”.

ITALY AND THE WORLD

- 5th European producer by volume
- Exports equal to 20% of national production
- Imports make up 39% of the domestic market

Various sources

HOW TO REACH VERONAFIERE



THE SMART CHOICE FOR ARRIVALS BY CAR

People arriving in Verona by car can use (as a priority) the large park and ride area near the Bentegodi Stadium (Via dello Sport) which is easily reached from the Verona Nord motorway exit on the A22 Brennero motorway. Free all day, this parking area is linked to the Exhibition Centre by Line C shuttle buses (also free).

This solution avoids having to enter the city by car and is also most economic, with the exception of trains.

Shuttle buses running every 15 minutes starting at 7:30 in the morning with the last return journey from the Exhibition Centre at 20:30 mean that this is a flexible solution ideal for every need.

THE GREEN CHOICE IS ALSO THE MOST CONVENIENT

Fast and comfortable, trains are ideal for people keen to optimize travel time by using the free shuttle buses from Verona Porta Nuova Station or the pedestrian route to the Exhibition Centre. It is also a choice that helps safeguard the environment and respect for the city, by helping to streamline urban traffic.

Arrivals at Porta Nuova Railway Station are served by a free shuttle bus service to/from the Exhibition Centre, departing from Pavement A every 15 minutes 8:30-20:00.

The bicycle/pedestrian link connecting the railway station and the Exhibition Centre, implemented by Rfi-Reti Italian Railways, means that it is possible to reach Vinality on foot in less than 10 minutes. To take this route, go to platform 12 and exit from the rear of the station following the signs. Cross the railway station sidings to reach Viale Piave, where, you can take a shuttle bus or continue on foot to the exhibition centre following the route marked by stickers on the ground with the Vinality logo. The pedestrian underpass on Stradone Santa Lucia is illuminated and under video-surveillance 24 hours/day.

ALL USEFUL INFORMATION ABOUT TRAFFIC, PARKING, SHUTTLE BUSES FROM THE TRAIN STATION, CATULLO AIRPORT AND THE CITY ARE AVAILABLE ON THE WEBSITE WWW.VINALITY.COM

INFORMATION AND LINKS

UPCOMING EVENTS OF VINITALY

18-21 May 2019	Bellavita Expo Chicago - Chicago, Usa
23 May 2019	Taste of Hope - Metropolitan Pavilion - New York, Usa
17-22 June 2019	Vinitaly China Road Show 2019 - Pechino, Xi'an, Zhengzhou, Guangzhou - Cina
23-25 June 2019	@Summer Fancy Food - Vinitaly International Wine Bar - Javits Center - New York, Usa
24-28 June 2019	Vinitaly International Academy Certification Course - New York, Usa
September 2019	Vinitaly International Academy Certification Course - Canada, Tbd - Toronto, Canada
3-6 September 2019	Bellavita Expo Città del Messico - Città del Messico, Messico
4-7 September 2019	Bellavita Expo Bangkok - Food & Hotel Thailand - Bangkok, Thailandia
17-21 October 2019	Vinitaly International Academy Certification Course - Mosca, Russia
21 October 2019	Vinitaly Russia - Lotte Hotel - Mosca, Russia
22 October 2019	Vinitaly Networking Dinner - San Pietroburgo, Russia
November 2019	Vinitaly International Academy Certification Course - Tbd - Tokyo, Giappone
3-7 November 2019	Vinitaly International Academy Certification Course Hong Kong International Wine & Spirits Fair - Hong Kong Convention and Exhibition Centre
7-8 November 2019	Bellavita Expo Londra - Londra, UK
7-9 November 2019	Vinitaly Hong Kong - Hong Kong International Wine & Spirits Fair Hong Kong Convention and Exhibition Centre
25-26 November 2019	Wine2wine - Verona, Italia

PRESS INFORMATION

 On-line www.fotoveronafiere.com Username: Vinitaly2019 Password: photogallery	FTP web browser (only by chrome or safari) www.ennevi.online:8080 Username: Vinitaly2019 Password: photogallery	From smartphone or tablet (QFILE App) add manually NAS ennevi.online Username: Vinitaly2019 Password: photogallery
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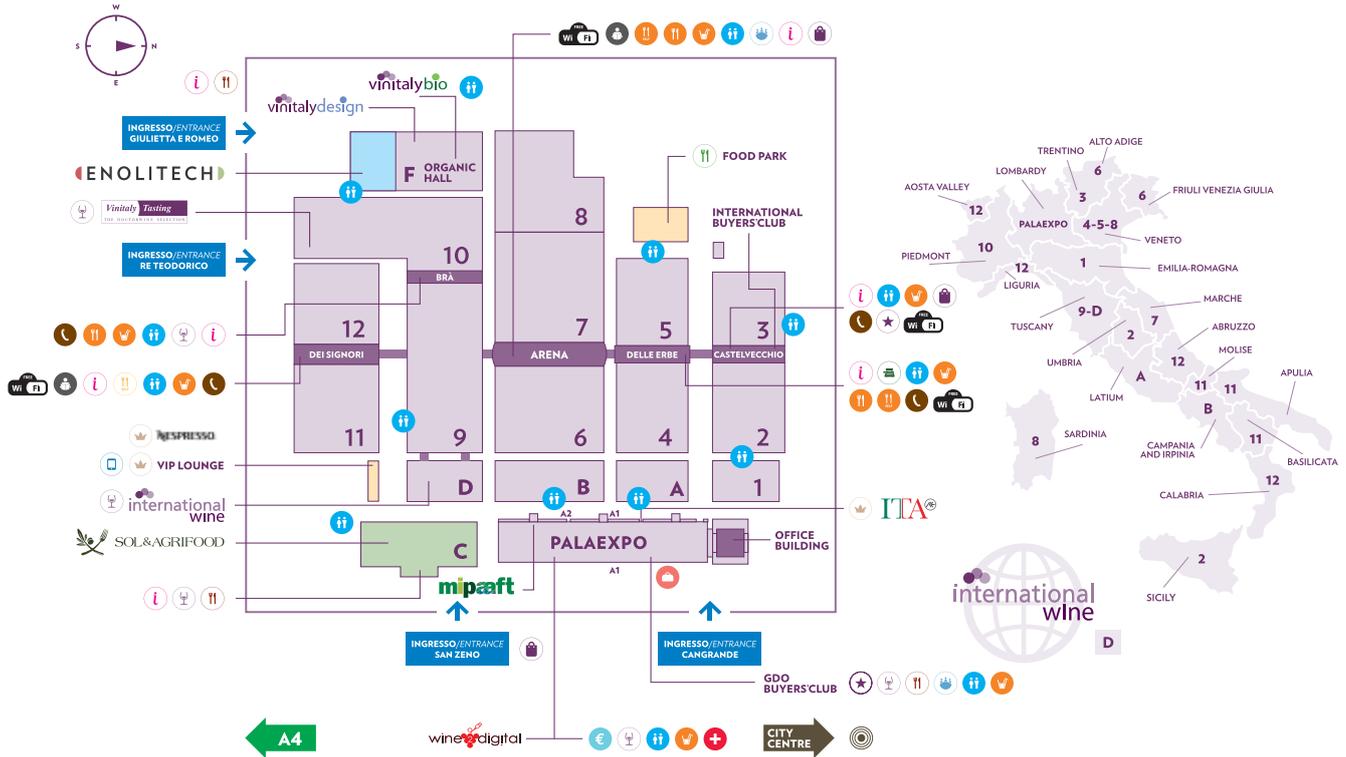
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 Vinitaly - Sol&Agrifood

 #Veronafiere | #Vitaly2019 | #SolAgrifood2019 | #Enolitech2019 | #OperaWine2019

MAP AND REGIONAL HALLS



1 HALL
Companies from EMILIA ROMAGNA

2 HALL
Companies from SICILY and UMBRIA

3 HALL
Companies from TRENTO and other locations

4 HALL
Companies from VENETO

5 HALL
Companies from VENETO

6 HALL
Companies from ALTO ADIGE, FRIULI VENEZIA GIULIA and other locations

7 HALL
Companies from MARCHE and other locations

8 HALL
Companies from SARDINIA, VENETO and other locations
Collective FIVI

9 HALL
Companies from TUSCANY

10 HALL
Companies from PIEMONTE

Vitality Tasting
THE DOCTORWINE SELECTION

11 HALL
Companies from BASILICATA, MOLISE and APULIA

12 HALL
Companies from ABRUZZO, CALABRIA, LIGURIA, VALLE D'AOSTA and other locations

PALAEXPO
Companies from LOMBARDY
D'Autore Restaurant
Tasting Rooms:
Iris - Tulipano - Orchidea - Argento
wine digital
EUROPA CONFERENCE CENTRE:
Salieri - Vivaldi - Respighi - Mozart Meeting Rooms - Verdi Auditorium
Gdo Buyers' Club

A HALL
Companies from LAZIO

B HALL
Companies from CAMPANIA and IRPINIA

C HALL
SOL & AGRIFOOD
TASTE OF BUSINESS
Goloso Restaurant

D PADIGLIONE
Companies from TUSCANY
international wine
International wines
Tasting rooms A-B

F PADIGLIONE
ENOLITECH
TECHNOLOGY INNOVATION DESIGN

vitality design

ORGANIC HALL:

vitality bio

Vi.Te. Association

Gourmet Bistrò

SERVICE CENTRE

DELLE ERBE

Press Room
Trade Press Area

ARENA

ARENA CONVENTION CENTRE:
Bellini - Puccini - Rossini Meeting Rooms
Boutique Vitality

BRA

Tasting Rooms A, B & C
AIS Lounge

DEI SIGNORI

Trade Press Area
Self Service d'Autore Restaurant

CASTELVECCHIO

Trade Press Area/Services
International Buyers' Club
Boutique Vitality

VINITALY SERVICES

- Tastings
- Conference Centre
- Food Park
- Self-Service Restaurant
- Vip Lounge
ITA Buyers' Lounge
Lounge Nespresso
- Boutique Vitality
- Restaurant
- International Buyers Lounge
GDO Buyers Club
- Press Room
- Exhibitor Info Point
Catalogue and guide sales
- Blogger Area

VERONAFIERE SERVICES

- Newsagents
- Telephones
- Self Service
- First Aid
- Left Luggage Office
- State Police
- ATMs
- Toilets
- Restaurant
- Bar
- Free Wifi





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