

AGLIANO TERME

“Barbera d’Asti
accompanied
by norwegian cod”

11 - 13 OTTOBRE

BARBERA 2024 FISH festival



From **Friday October 11 to Sunday October 13 in Agliano Terme**, in Piedmont, Asti Province, the fifth edition of the **Barbera Fish Festival** is scheduled, the eagerly awaited event dedicated to the meeting between Norwegian cod and Barbera d’Asti. An event not to be missed during which it will be possible to discover the producers’ Barbera wines and pair them with dishes based on fresh cod, stockfish and baccalà (dried salted cod).

Guests **Ivano Ricchebono** (‘The Cook Restaurant’ in Genoa, 1 Michelin Star) and a delegation of chefs from the **Norwegian Culinary Teams**: director **Espen Wasenius**, team manager **Gunnar Hvarnes** (bronze medal at the Bocuse d’Or 2011), **Sebastian Myhre**, (1 Michelin Star and Michelin green star Stallen Restaurant) captain of the Senior team, **Inger Renate Østmo**, (bronze medal in the Olympics 2024) captain of the Community Catering team and **Grethe W. Rafaelsen** member of the Community Catering Team.

PROGRAM

FRIDAY 11 OCTOBER

A preview is reserved for journalists on Friday. A **culinary competition** will include **students from five hotel schools** from Piedmont, Liguria and, for the first time, Norway, that will compete at the stoves of the Cooking School Colline Astigiane. The judges will include chefs **Ivano Ricchebono** and a delegation from the **Norwegian Culinary Teams**.

7,30 pm. - **masterclass dinner** in BAart, piazza San Giacomo. The 4 chefs from the **Norwegian Culinary Teams** will each prepare a dish that will be paired with different types of Barbera. Wines and pairings will be illustrated by sommelier **Andrea Dani**. The event is by reservation only - euro 80,00 (tel. 0141 1490964 - infoagliano@gmail.com).

SATURDAY 12 OCTOBER

On **Saturday evening** in the historical center of Agliano Terme where it will be possible to appreciate the recipes with fresh cod, stockfish and baccalà prepared by the businesses of the village, the Cooking School Colline Astigiane and the Ishavsbyen VGS school of Tromsø. The dishes can be paired with **Barbera labels from Agliano producers** who will exhibit their wines for tasting in the historic center **from 4 pm to 10:30 pm**

Music with the Italian-Norwegian duo Lene Storhaug and Letizia Minacapilli, followed by the Live Musical Show ‘**Ho tanta voglia di ’80’**’.

On **Saturday evening, three dinners are scheduled in the town’s restaurants:**

Ristorante Villa Fontana, euro 120,00 tel. +39 0141 964031 info@villafontanaaglianoterme.it

Osteria La Milonga euro 70,00 tel. +39 0141 954089 info@osteriamilonga.it

Il Gatto Verde euro 80,00 tel. +39 345 6741423 algattoverde.com.

Each restaurant will offer an appetizer and a dish prepared by the chefs of the Norwegian Culinary Teams based on norwegian cod or stockfish. The menù will be completed by the restaurant.

SUNDAY 13 OCTOBER

Sunday for lunch in the historical center of Agliano Terme it will be possible to appreciate the recipes with fresh cod, stockfish and baccalà prepared by the businesses of the village, the Cooking School Colline Astigiane and the Ishavsbyen VGS school of Tromsø. A dish will be created by Norwegian chefs will be offered, who will help the students prepare it.

The dishes can be paired with Barbera labels from **Agliano producers** who will exhibit their wines for tasting in the historic center **starting at 10 am**.

BARBERA  AGLIANO

