



L'ARTE DELLA GASTRONOMIA ITALIANA

## CELEBRATING THE ART OF ITALIAN GASTRONOMY

Academia Barilla, the world's premier Italian culinary center dedicated to the art of Italian gastronomy, will be a presenting sponsor of this year's **Food & Wine Classic in Aspen** from June 15 - 17, 2007. Academia Barilla will showcase its line of premium authentic Italian food products, celebrate Italian food and culture with renowned cookbook author Giuliano Bugialli, educate the public with private seminars, promote passionate experiences of luxury vacations to Italy, and host an exclusive Parma dinner at Restaurant D19 on June 16, 2007. Attendees of Food & Wine's Classic in Aspen are invited to stop by Academia Barilla's corner of the Grand Tasting Pavilion, to meet Giuliano Bugialli, indulge in true Italian gourmet products, and plan their future Italian adventure.

Academia Barilla was founded in 2004 and is based in Parma, Italy, the capital of Italian cuisine, world renowned for the quality of its traditional artisan food products.

### Our Mission

Academia Barilla's vision is to become the point of reference for professional and gourmet communities in the world, being recognized as the most credible source of culture for Italian gastronomy. Academia Barilla protects promotes and develops authentic, regional Italian cuisine and culture by selecting and distributing top quality products; by offering Personalized and Unique training and services in the defence of Italian gastronomy; and by organizing full immersion culinary experiences in the core of Italy's Food Valley.

### Luxury Culinary Vacations

Academia Barilla offers premium group packages for learning vacations in Parma and its surrounding cities. Packages include luxury hotel accommodations, all meals, hands-on training classes at the Academia Barilla center, guided city tours, visits to local food producers, wineries, castles, markets, thermal spas, Ferrari museum and more! Academia Barilla also offers custom classes for 1 to 100 pp on all aspects of Italian gastronomy, from appetizers to desserts. Courses can be tailored to fit any program from 3 hours to 10 days.

### The Academia Barilla Campus

Designed by the renowned architect **Renzo Piano**, the Culinary Center was built in the area which once hosted the original Barilla pasta factory, and reflects the innovation of technology at its utmost expression. To visit Academia Barilla means to visit a **state-of-the-art** center both for facilities and for materials used.

It begins with the **90-seat auditorium**, and continues with the **multi-sensory laboratory** and the **professional cooking kitchen** with 16 stations, everything has been created to allow a unique and unforgettable experience and the most professional training possible. An amazing place within the Academia Barilla Culinary Center is the **Gastronomic Library**. The library is an extraordinary instrument of knowledge about the evolution of gastronomy and taste, with more than **8,200 volumes (the most ancient dates back to the 16<sup>th</sup> century)**. This collection is larger than even that of the Vatican, positioning Academia Barilla as the real authority on authentic recipes, history, culinary techniques and gastronomy of Italy. In addition to this already stunning collection, Academia Barilla also houses the largest menu collection in the world, with more than 4,700 historical menus. They are truly rare, **artistic masterpieces**, hand painted, designed and/or autographed by the likes of Mussolini, Escoffier, Gabriele D'Annunzio and many more!

Academia Barilla S.p.A.

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Soggetta alla direzione ed al coordinamento  
della Barilla G. e R. Fratelli S.p.A.

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## Our products

All Academia Barilla products are selected each year from Italy's best harvests and crops to consistently guarantee only the finest products available. Academia Barilla transforms ordinary products into extraordinary experiences that embody the best of Italy. Academia Barilla food products are sold exclusively to restaurants, hotels, gourmet retailers and online at [www.academiabarilla.com](http://www.academiabarilla.com).

They include Regional Estate Bottled Extra Virgin Olive Oils, Aged Balsamic Vinegars of Modena, Regional Cheeses, Cured Meats, Unique Peeled Cherry Tomatoes, Artisan Compotes and Hand Harvested Sicilian Sea Salts.

## For further information:

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