

Europe

OPEN AIR
TASTE MUSEUM



PRESS RELEASE

EUROPE, OPEN AIR TASTE MUSEUM at “Piacenza è un mare di sapori”



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EUROPE, OPEN AIR TASTE MUSEUM at “Piacenza è un mare di sapori”.

In the evocative setting of Piazza Cavalli, on 6 and 7 the September takes place “Piacenza è un mare di sapori”. It’s an important food and wine event organized by the Consorzio di Tutela Salumi DOP Piacentini, in which the best PDO and IGP products of the Emilia-Romagna region are combined with the best wines of the regional territory.

A unique opportunity to discover and taste the food masterpieces of certified quality, the result of a timeless tradition.

Europe, open air taste museum is part of this context. We talk about the three-year project promoted by the Consorzio di Tutela Salumi DOP Piacentini and co-financed by the European Union aimed at enhancing the delicatessen sector and promoting PDO-protected Piacenza cold cuts in the countries Italy, Germany and France.

Two meetings will be scheduled in a dedicated room, in which the three PDO of Piacenza will be told by experts in the sector and taken to the tasting of the public to discover the essence of these undisputed food excellences.

Enjoy, it’s DOP is the title of the two events in which the Director of the Consorzio di Tutela Salumi DOP Piacentini, Roberto Belli, will present the prestigious European Project to the public, which aims to strengthen consumers’ awareness and recognition of quality regimes of European Union and to encourage consumption.

On Friday 6th September, at 5 pm, the Pancetta Piacentina PDO, the Coppa Piacentina PDO and the Salame Piacentino PDO will be the protagonists of the exclusive dishes created for the occasion by Michelin-starred chef Igles Corelli and expertly narrated by food technologist Alessandra Scansani.

On Saturday 7 September, at 11 am, the butcher Fabrizio Mazzoni and food technologist Alessandra Scansani will pay tribute to the three PDO of Piacenza in a real journey to discover the unique and inimitable characteristics of the three food masterpieces with the PDO mark.

Piacenza, 3 September 2019