

CONFERENCE DINNER

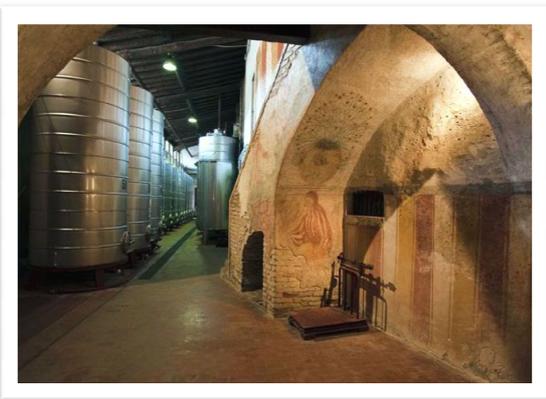
Thursday 20 June, h 18.00

You are welcome to attend the conference dinner that will take place at “Due colombe” Restaurant, Borgonato di Cortefranca, Franciacorta. Before the dinner, you will enjoy an exclusive visit to the wonderful wine cellar of “Azienda Agricola Fratelli Berlucchi” or, alternatively, to the suggestive artisan distillery of “Distilleria in Franciacorta” at “Borgo Antico San Vitale”.

Ristorante Due Colombe

www.duecolombe.com

The “Due Colombe” Restaurant is located in the heart of Franciacorta, in an ancient village, recently restored. Casual and elegant is the perfect association between tradition and modernity, and combines perfectly with the dishes thanks to the creativity, rigor and experience of Stefano Cerveni, Chef who has emerged as one of the most interesting for domestic cuisine and won the prestigious Michelin star in 2008. It is definitely a place that exalts the “aesthetic perception of taste”.



Azienda Agricola Fratelli Berlucchi

www.fratelliberlucchi.it

Inside ivy covered walls the winery's is set in great rooms decorated in 15th century naïf frescos and others framed by deep, profound cross vaulted ceilings from the 12th century. Here wine making continues and begins anew each vintage, marrying family and cultural heritage and traditions with modern enterprise. “Franciacorta” is the only Italian ‘methode classique’ with the Denomination Origin Controlled and Guaranteed since 1995. The name, Franciacorta, which identifies the wine, is the one word which explains the location and the method of production at the same time.

Borgo Antico San Vitale Distilleria in Franciacorta

www.borgoanticosanvitale.it

Centuries of history have succeeded one another in the S. Vitale complex. Today these take on new life not only in the historical buildings, but also in the new and suggestive artisan distillery, where the distillation process can be followed.

The point of encounter of ancient traditions, craftsmanship and modern cultural and research paths, the facility houses modern distillation apparatus and the exhibition of ancient alembics.

The large cellar, with its vaulted ceiling and columns, is where grappa is aged in oak casks. The atmosphere of the place is truly alchemic.



You (and your accompanying persons) will surely enjoy this evening, bookable by May 31st, 2013 by writing an email to sis2013@eco.unibs.it. Seating is limited to 160 persons, so reserve your place as soon as possible. The cost of the conference dinner is € 50,00 per person (transfer from and to Brescia included). It is not included in the conference fee and must be paid at the conference registration desk.