

**FROM 2-18 JUNE 2017**

**FESTIVAL FRANCIACORTA D'ESTATE**

**Premier event on 18 June at the Palazzo Monti della Corte di Nigoline di Corte Franca,  
venue for an elegant Picnic Brunch with VIP Chef creations  
at the Franciacorta wine-tasting stations**

Returning once again to Franciacorta, on **17 and 18 June**, is one of the year's events most prized by wine-lovers, **Festival d'Estate** (The Summer Festival). And the 2017 edition is rolling out many new developments; in particular, it will be preceded this year by **Aspettando il Festival d'Estate (Waiting for...)**, an event-packed calendar running from **2 through 16 June** that will put the spotlight on the food and wine, art and culture, sports and nature that are so much a part of this land of superb wines, where hospitality and guest facilities have been raised to a true art, sought-after by both Italian and international eno-tourists. **Aspettando** represents a nonpareil opportunity to discover Franciacorta and its wine, through those who have made it so renowned, from winegrowers to restaurateurs, specialty food producers to distillers. For a full two weeks, all the producers and guest accommodations belonging to the Strada del Franciacorta will throw open their doors to guests for visits and guided tours, tastings, events, and specially-themed lunches and dinners.

**The weekend of 2 to 4 June will be dedicated to culture.** Guests will discover Franciacorta's "most hidden and intriguing treasures," some usually closed to visitors but open this weekend, thanks to the participation of the communes that compose Franciacorta and to the sponsorship of the Brescia chapter of the Italian National Trust (FAI). Guests will be visiting country churches, castles, and villas, in addition to wineries and traditional food production facilities.

**The weekend of 10 to 11 June will highlight sports.** Visitors will delight in bicycling, walking, and hiking adventures, with stops in wineries along the way, with food and wine producers offering guided tours and tastings. The **Pedalonga** will take place on Sunday 11, the enogastronomic bike ride between the Lago d'Iseo and Franciacorta.

**17 and 18 June** will see the full flowering of **Festival d'Estate**. On **Saturday 17**, the wineries will feature a series of specially-themed micro-events, guided tours, and tastings. Welcoming visitors as well will be distilleries and producers of traditional local specialty foods, revealing the production secrets of their treasures. Saturday evening will launch a comprehensive special event "diffused" throughout Franciacorta, involving restaurants, trattorias, agriturismos, and wine-bars of the Strada del Franciacorta, each of which will offer its own distinctive Festival Menu created with the area's own unique products.

On **Sunday 18**, starting at 11.00am, all of Franciacorta's leading figures will gather in the historic, spectacular **Palazzo Monti della Corte di Nigoline di Corte Franca**, the storied venue for an elegant Picnic Brunch with celebrity chefs' dishes crafted from Franciacorta wine and food specialties. This en plein air gala, in the venerable Villa park and amidst its vine-rows, will showcase local and invited chefs, who will unveil to the guests their imaginative creations. **Available for tasting** will be the various styles of Franciacorta, an unparalleled opportunity to personally meet the producers and to savour their wines together with them. At 6.00pm, the stage changes, with the spotlight now on **Aperitif Time** and the concluding party, offering a comprehensive **Tasting Area** for Franciacortas, accompanied by pizzas and a BBQ, backgrounded by live music. A parallel programme for the day will offer **workshops related to Franciacorta**, with topics ranging from **food to the growing area itself**.

## **THE CHEFS AND THEIR VIP CHEF DISHES DEDICATED TO FRANCIACORTA**

### **Franciacorta chefs**

#### **Fabio Abbattista, of Bistrò Vistalago, Albereta Relais & Chateaux, in Erbusco**

Glazed suckling pork pancetta and apricot ketchup

#### **Marco Acquaroli, of Dispensa Pani e Vini, in Torbiato di Adro**

Non-traditional manzo all'olio

#### **Alberto Bittu, of Trattoria del Gallo, in Rovato**

Manzo all'olio di Rovato

Strawberry risotto in a Franciacorta Rose' reduction

#### **Alessandro Cappotto, of Ristorante Villa Calini, in Coccaglio**

Deep-fried crusted lake sardine, sea lettuce, and a cialda of venere rice

#### **Stefano Cerveni, of Due Colombe Ristorante Al Borgo Antico, in Borgonato di Cortefranca**

Psychedelic eel

#### **Andrea Martinelli, of Trattoria del Muliner, in Clusane d'Iseo**

Street-food version of baked lake tench

#### **Ennio Zanoletti, of Hostaria Uva Rara, in Monticelli Brusati**

Stuffed tench raviolo, with Alpine butter and Val Camonica soft farmstead cheese

#### **Attilio Bernacchini, of Ristorante Bella Iseo, in Pilzone d'Iseo**

Bronze-extruded spaghetti with whitefish roe and a garlic and Sebino olive oil mousse

#### **Piercarlo Zanotti, of Cappuccini Cucina San Francesco, in Cologne**

Éclair with Cappuccini Riserva olive oil, fondue of Valsabbia farmstead cheese, and Monte Isola sardine

#### **Fausto Peci, of Albergo Rosa, in Iseo**

Stuffed egg puff-pastry, with a crème of zucchini and Lago d'Iseo bottarga

### **Chef in the surrounds of Franciacorta**

#### **Beppe Maffioli, of Ristorante Carlo Magno, in Collebeato**

Franciacorta-infused risotto with a Guinea fowl and summer truffle ragout

#### **Maurizio Rossi, of Osteria della Villetta, in Palazzolo sull'Oglio**

Pasta and cannellini beans, cherry tomatoes, basil, and extravirgin olive oil from the Terzo Paradiso garden

### **Franciacorta chefs "on leave"**

#### **Vittorio Fusari, of Al Pont de Ferr, in Milan**

Picnic on the Lake

#### **Fabrizio Albini, of Ristorante Gazebo, Cristallo Hotel SPA & Golf, in Cortina d'Ampezzo**

Yeasted pasta, cappuccio, speck, radish, and Alpine blue cheese

## Pizza Master

**Corrado Scaglione, of Enosteria Lipen, in Canonica Lambro (MB)**

Two styles: one classic and the other whole-grain with traditional Franciacorta products

Find the **detailed program** on [www.festivalfranciacorta.it](http://www.festivalfranciacorta.it).



## FESTIVAL FRANCIACORTA D'ESTATE – INSTRUCTIONS FOR USE

### • **Sunday, 18 June: Entrance fee and tastings**

**Adults:** € 25.00

Ticket includes:

- Entrance
- 8 tokens
- Tasting glass and glass-carrier
- Water
- Coffee
- 1 picnic blanket for every 2 persons

### **Children (up to 18 years old): free entrance**

For € 15.00, a “Young Friends of Franciacorta” menu is available for children, which includes

- 5 tokens
- Water
- 1 picnic blanket for every 2 persons

### **How to use the tokens:**

- 1 Franciacorta tasting: • 2 tokens
- 1 VIP Chef dish • 3 tokens
- 1 Portion of VIP Chef pizza/Traditional products/Sandwich and individual salame • 2 tokens
- 1 Gelato • 1 token

• **Tickets for Sunday** can be purchased right at **Palazzo Monti della Corte di Nigoline** or beforehand online at <http://bit.ly/2qrr8gg>

Available as well at the **Infopoint on the Franciacorta Outlet Village in Rodengo Saiano**.

Part of the proceeds **will donated to help the people struck by the earthquake** in Central Italy.

• Those who wish to spend a few days in Franciacorta during the Festival d’Estate can obtain custom-designed **tourism packages**, covering one or more days, at hotels, agriturismos, campgrounds, historical residences, and bed & breakfasts.

• See the detailed programme at [www.festivalfranciacorta.it](http://www.festivalfranciacorta.it)

### **FOR INFORMATION: Strada del Franciacorta**

[www.festivalfranciacorta.it](http://www.festivalfranciacorta.it)

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