



The ethical Chef Days

# Programme

14-16 October 2022

Venice

**alperia**

  
KETTMEIR

**BWT**  
BEST WATER TECHNOLOGY

**LAVAZZA**  
TORINO, ITALIA, 1895



**Marlene**

**Miele**

**MONOGRANO**  
FELICETTI

ACADEMIA.TV

agrimontana



**Service Works**

**STONE ISLAND**





Finding new ways to save the planet has led us,  
year after year, to rethink CARE's ways,  
sizes and spaces.

Hence **CARE's on Tour**: a unique and unmissable  
journey that will take us on the discovery  
of three Italian territories, different in terms of  
needs, gastronomy and art.

The first stop on this journey will be Venice,  
a spectacular lagoon city that faces many challenges  
due to its unique geographical position.

Awaiting us is a programme full of debates, cultural  
initiatives, light lunches and dinners  
prepared by national and international chefs.

At our side, partners who share  
the same ethical vision.

\*Programme to be finalised. Last update: 26 September 2022



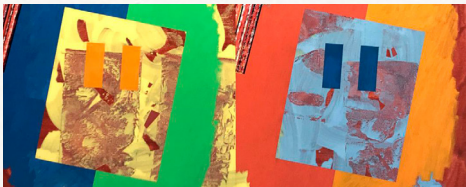
# Programme

Edition 2022



FRIDAY 14 OCTOBER 2022

-- 15:00 – 17:00 / Arrival at the Hotel Hilton Molino Stucky Venice --



17:00 | Michela Rizzo Gallery

## WELCOME & APERITIF

Welcome to the Michela Rizzo Gallery and short tour of Lucio Pozzi's exhibition, with a final aperitif.

-- 18:30 / Transfer to Venissa --

19:30 | Venissa

## NATIVE VENICE DINNER

Immersed in the green gardens of Venissa, time slows down. The local and seasonal cuisine of chefs Chiara Pavan and Francesco Brutto follows the rhythms of nature, enveloping our senses.

Chiara Pavan - chef of Venissa\*🌱

Francesco Brutto - chef of Venissa\*🌱

-- 22:30 / Transfer to the hotel --

SATURDAY 15 OCTOBER 2022



-- 8:00 / Breakfast at the hotel --

-- 9:00 / Transfer to the Charterhouse --



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SATURDAY 15 OCTOBER 2022

9:15 | Casa dell'ortolano, La Certosa

## **CARE's TALK SUSTAINABLE ENERGY and presentation of the Venice Hydrogen Hub project**

Today more than ever, we need to rethink energy, focusing on efficiency, savings and reuse, including in transport. Renewable energy sources and hydrogen are the direction to follow. After a short tour of the island, we will attend the presentation of an ambitious project with a green heart: the creation of the sustainable energy microcosm 'Venice Hydrogen Hub'.

**Paolo Ferretti** - Co-founder of CARE's

**Walther Huber** - Founder of Institute for Technological Innovations Bolzano Federico

**Federico Giudiceandrea** - Outgoing president of Assoimprenditori and current president of Südtiroler Wirtschaftsring

**Stefan Verhoeven** - Global Manager of Miele Netherlands and Global Head of Sustainability

**Andrea Visentin** - Co-creator of Radici Future 2030

**Alberto Favero** - Ceo of Baxi

-- 12:30 Transfer to San Francesco della Vigna

**Vineyard of San Francesco della Vigna, Venice**



12:45

### **WELCOME**

Located in the Campo with the same name, the Convent of San Francesco della Vigna has a history that begins in 1200. As soon as you reach it, you have the impression of being in a small silent oasis, immersed in greenery. A small guided tour will lead us to discover some areas of the convent, the church and the larger of the two cloisters. The latter had a cemetery function and today holds the graves of Venetian nobles.

13:30

### **APERITIF IN THE GARDEN**

Kettmeir welcomes us with its fragrant, elegant and territorial wines in the oldest vineyard in Venice.

**Cloister of San Francesco della Vigna**

14:00

### **CARE's TALK with Kettmeir**



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SATURDAY 15 OCTOBER 2022



14:15

## LIGHT LUNCH

We will immerse ourselves in Venetian flavours reinterpreted by different chefs, united by the same goal: taking care of the beauty that surrounds us.

Salvatore Sodano - Local\*, Venice

Alberto Toè - Horto, Milan

Agostino Iacobucci - Ristorante Iacobucci\*, Castel Maggiore (BO)

Alessandro Dal Degan - La Tana Gourmet\*, Asiago (VI)

» Option A:

15:30 | Venice

## EXPLORING TREASURES with Michela Rizzo

Here, where charm, art and history are reflected in the water, few can contain the wonder. Step by step, starting from the Church of San Francesco della Vigna, cultural curator Michela Rizzo will guide us to discover a city of dazzling and timeless beauty, which will also take us to the International Gallery of Modern Art.

» Option B: Free afternoon

-- Autonomous transfer to Aman Venice --

Aman Venice



19:00

## APERITIF IN THE GARDEN

While nature gives us shades of red, we savour the taste of sharing unforgettable moments in the beautiful garden of Aman Venice. Enveloped in a new energy, we turn a positive gaze to the future.



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SATURDAY 15 OCTOBER 2022

20:00

## SPARKLING DINNER

Refined flavours and aromas find their perfect balance in a refined and elegant multi-course dinner that delights and surprises.

Norbert Niederkofler - St. Hubertus\*\*\*\*, Sankt Kassian (BZ)

Matteo Panfilio - Aman Venice, Venice

Virgilio Martinez - Central, Lima – Peru

Supaksorn "Ice" Jongsiri - Sorn, Bangkok -Thailand

Christophe Pelé - Le Clarence\*\*, Paris - France

Aurora Storari - Le Clarence\*\*, Paris - France

22:00

## CARE's AWARD

Marchesi 1824 awards one of the chefs present for sustainable commitment.

-- 22:30 / Return to hotel autonomously --

SUNDAY 16 OCTOBER 2022

-- 8:30 / Breakfast at the hotel --

» Option A:



9:00 | In the lagoon

## EXPLORING THE LAGUNE

On a boat, we explore the lagoon. As a gentle breeze caresses our faces, we admire Venice from a different perspective. A tour that will take us on a key reflection: how do we set sail towards new sustainable horizons, safeguarding present resources?



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SUNDAY 16 OCTOBER 2022

12:30

## LIGHT LUNCH

In an exclusive location we enjoy local and appetising specialities. Around us, a unique atmosphere.

**Chef 1-** Ristorante TBD

**Chef 2 -** Ristorante TBD

» *Option B:*

9:00 | Venice



## EXPLORING TREASURES with Michela Rizzo

Guided by Michela Rizzo, we will delve into the treasures of the Ducal Palace. Waiting for us will be the magnificent monumental paintings by Anselm Kiefer. At the Negozio Olivetti, designed by Carlo Scarpa, we will admire the conversation between the works of Antony Gormley and Lucio Fontana. We will then move on to the Fondazione Querini Stampalia.

12:30 | Local, Venice

## LIGHT LUNCH

Tradition, local products and creativity are the protagonists of a unique lunch that tells the story of the territory and envelops the senses. Taste after taste.

**Salvatore Sodano** - Local\*, Venice

-- 15:00 / Departure --