PRESS RELEASE

**ALTA BADIA**

**A TASTE FOR SKIING**

**FIFTEEN YEARS OF PLEASURE, FROM THE SLOPES TO THE TABLE**

**The tastiest initiative on the slopes of Alta Badia is celebrating its fifteenth edition this year and will take place with great vibrancy. Renowned Michelin-starred chefs, including three-star Michelin chef Massimiliano Alajmo and local chef Simone Cantafio, will delight the palates of the most discerning skiers, starting on December 5th, the day when Alta Badia's lifts reopen.**

**Alta Badia (South Tyrolean Dolomites-Italy) –** The theme chosen to celebrate the 15th anniversary of A taste for skiing, an initiative born in 2009 from an idea by chef Norbert Niederkofler, is liveliness. It’s an invitation to rediscover the vitality and positive energy of people, celebrating the harmony between skiing and fine dining. The dishes will be vibrant, and the creations will follow the imagination of each chef, transforming every recipe into an explosion of energy—a touch of liveliness to overcome the challenges we face daily.

To support those less fortunate, A taste for skiing is once again linked to a charity project this year, benefiting the foundation 'La miglior vita possibile.'

And with renowned chefs crafting their dishes based on these concepts, along with a fresh and stimulating approach to hospitality, A taste for skiing aims to be a meeting point centered around good food, beauty, and togetherness. The concept of the initiative remains unchanged: nine Michelin-starred chefs will each be paired with a mountain hut on the slopes of Alta Badia, for which they will create a recipe to be served to skiers throughout the winter season.

The local chef will be **Simone Cantafio** (Restaurant La Stüa de Michil at Hotel La Perla, Corvara, 1 Michelin star), whose cuisine blends tradition and innovation with the aim of introducing Italian products to the world, telling the story of local flavors. Also returning is **Massimiliano Alajmo** (Restaurant Le Calandre, Rubano, 3 Michelin stars), who in 2002, at just 28 years old, became the youngest chef in the world to earn three Michelin stars. The lineup of chefs continues with **Valeria Piccini** (Restaurant Da Caino, Montemerano, 2 Michelin stars). Born in Grosseto, Piccini became a chef out of passion. Self-taught, she revolutionized the gastronomic offering with patience, talent, and passion, leaving an indelible mark on contemporary Italian cuisine. **Viviana Varese** (Restaurant Passalacqua, Como, 1 Michelin star) grew up in her family’s restaurant before opening her own at 25. In 2010, she was named Woman Chef of the Year thanks to her cuisine, which harmonizes Mediterranean tradition and innovation, combining high quality and creativity in an environment run by an all-female staff. **Giuseppe Guida** opened his restaurant, L’Antica Osteria Nonna Rosa (1 Michelin star), in the house where he was born in Vico Equense. His cuisine, rooted in popular tradition, stands out for its excellent ingredients and contemporary preparations. For **Cristian Fagone** (Restaurant Impronte, Bergamo, 1 Michelin star), cooking is his therapy. Through it, he explores his inner self and defines who he is. Additionally, his cooking is a way to express his emotions and create connections with others. **Pier Giorgio Parini**, an in Emilia Romagna-born chef, spent two years in Massimiliano Alajmo's brigade. He is a 'seeker chef,' known for his secular, free, and non-judgmental approach to cuisine. **Giancarlo Morelli** (Restaurant Pomiroeu, Seregno), a lover of snow and Alta Badia, has dedicated his life to cooking and artistic and cultural discovery, first through training trips around the world, then through personal growth in his own restaurant, Pomiroeu. **Simone Padoan** (Restaurant I Tigli, San Bonifacio) has also accepted the invitation to participate in A taste for skiing. He is renowned for transforming pizza from a humble dish into a culinary ritual, recognized as a pioneer of gourmet pizza by blending high-end ingredients with traditional methods.

**A CHARITY PROJECT TO SUPPORT “LA MIGLIOR VITA POSSIBILE” FOR CHILDREN IN NEED OF CARE**

A strong and concrete signal of solidarity. This is the objective of the 2024/2025 edition of A taste for skiing, an initiative that also this year is aimed at less fortunate children, assisted by the Padova and Veneto Paediatric Hospice suffering from incurable or disabling illnesses. The foundation linked to the Alta Badia successful event is called 'La miglior vita possibile' and is actively engaged in the support of paediatric palliative care. So for the whole of the coming winter season, for every A taste for skiing dish served in the huts taking part in the initiative, € 3.00 will be donated to charity in support of the creation of the new Regional Reference Centre for Paediatric Palliative Care and Pain Therapy of the Veneto Region. An important action to concretely support the lives of numerous girls and boys.

**UNMISSABLE CULINARY EVENTS**

**GOURMET SKISAFARI: A CULINARY JOURNEY ON SKIS**

On Saturday, December 14, the Gourmet Skisafari returns. This is an itinerant journey where skiers move from one mountain hut to another, with the opportunity to taste the gourmet creations of five Michelin-starred chefs: Massimiliano Alajmo, Simone Cantafio, Giancarlo Morelli, Beppe Guida, and Cristian Fagone. These chefs will bring Michelin-starred cuisine to 2000 meters in the heart of the South Tyrolean Dolomites, delighting skiers at several huts with dishes that, thanks to the ingredients used, celebrate local gastronomic excellence. For the creation of the dishes, the chefs draw inspiration from the finest regional products, based on their own culinary philosophy, which is specially adapted to the mountain environment for this event. They will present true works of art, not only for the palate but also for the eyes. There will, of course, be the chance to meet the chefs in person and hear the story behind their dishes. All of this makes for a season-opening ski experience full of flavor and liveliness, the theme of this year's A taste for skiing edition.

**SUNRISA: SKIING AT DAWN ON FRESH SNOW, BEFORE ENJOYING A HEARTY BREAKFAST AT 2,000M**

Skiing on fresh snow, before anyone else, is a truly unique experience. The experience becomes even more magical if you do it in the heart of the Dolomites, a UNESCO World Heritage Site, on Alta Badia's slopes, where the best athletes will be going head-to-head at the Alpine Ski World Cup during the same period, all topped off with an excellent breakfast at 2,000 m a.s.l.

On Monday 23rd December, the ski slopes on the plateau of Alta Badia will be opening at dawn, giving ski enthusiasts the chance to see the sun rise at 2,000 m a.s.l. and ski down the slopes that have been perfectly prepared the night before by the many snowcats that work in the area. What’s more, there is the chance to enjoy a hearty breakfast, based on genuine and healthy products, at the Club Moritzino, Ütia I Tablá, Ütia Bioch, Ütia Piz Arlara and Ütia Las Vegas mountain huts. Each hut will be paired with a specific breakfast item, such as milk, cereal, eggs or fruits. The various dishes on offer have been created with the support of the nutritionist Elena Casiraghi and they contain the essential ingredients for a perfect breakfast, guaranteeing the right number of calories and nutrition for each leg of the breakfast route from one mountain hut to another.

**NEW: APERITIF ON ICE - AN ORIGINAL AND "COOL" IDEA**

From the ski slopes to a frozen lake, it’s just a short step away. For the first time, an exclusive aperitif will be offered directly on the frozen Lake Sompunt, a popular ice skating spot nestled in the woods. This elegant and refined aperitif takes place in a serene, crystal-clear setting, with the ice reflecting the light and amplifying the beauty of the surroundings. The UNESCO World Heritage Dolomites provide a stunning backdrop, illuminated by the Enrosadira, the natural phenomenon that paints the mountains red at sunset. Tables and chairs will be set up on the frozen lake for guests, while wines and appetizers will be served by expert South Tyrolean sommeliers and local chefs, all on ice skates. The appetizers, mostly featuring local ingredients and products, will be paired with the finest wines of South Tyrol, ranging from sparkling wines to whites, reds, and rosés, expertly described by the participating sommeliers. The event is scheduled for January 30. Seats are limited, and tickets can be purchased at the Alta Badia tourist offices or online at [www.altabadia.org](http://www.altabadia.org).

**SOMMELIER ON THE SLOPES**

Discovering the finest wines from South Tyrol becomes a unique experience that combines skiing with tastings, thanks to the Sommelier on the slopes initiative. The purpose of the seven events, scheduled between December and April (December 17, January 14 and 28, February 11, March 11 and 18, and April 1), is to highlight the combination of skiing with the region's exceptional products.

The initiative features fantastic skiing sessions on the slopes of Alta Badia paired with tastings of some of South Tyrol’s most prized wines. Participants will be accompanied by a ski instructor as well as a professional sommelier. The cost for the tastings, including ski guide, is €40.00 per person.

The tastings will take place at the following mountain huts: Ütia Bioch, Club Moritzino, Ütia I Tablá, Ütia Las Vegas Lodge, and Ütia Pic Pré. The events are organized in collaboration with the South Tyrol Wine Consortium and the South Tyrol Sommelier Association.

**WINE SKISAFARI: THE WINE SAFARI ON SKIS**

South Tyrol wines stand out for their excellent quality, thanks to a favorable climate, fertile soil, and the passion of the winemakers. South Tyrol wine plays a key role in Alta Badia’s gastronomic initiatives and is celebrated at the *De dl vin – Wine Skisafari*. The event on Sunday, March 23, brings the best South Tyrolean wines to high altitudes for an exclusive tasting, which will take place from 10 AM to 3:30 PM at the Piz Arlara, Bioch, I Tablà, and Pralongiá mountain huts.

For wine enthusiasts, this is a delightful ski journey discovering the rich variety of local wines, all accompanied by live music at each hut. The event is organized by Alta Badia Brand, in collaboration with IDM South Tyrol and with the support of the South Tyrol Wine Consortium.

Tickets for the wine tasting are available for €35.00, and can be purchased directly at the participating huts or online at [www.altabadia.org](http://www.altabadia.org). A brochure with details is available at Alta Badia tourist offices. Skiing with caution is advised.

**RODA DLES SAUS: LADIN CUISINE ON THE SLOPES**

This winter, Roda dles Saus returns: the week from March 16 to 23 will be dedicated to Ladin cuisine and culture in the Skitour La Crusc ski area. Skiing from hut to hut, you can savor dishes that originate in the heart of the Dolomites, paired with the finest South Tyrolean wines. Ladin cuisine, known for its simplicity and authenticity, is the focus at the huts within the Skitour La Crusc area. Each hut specializes in preparing a traditional Ladin dish, following grandmother’s recipes to the letter.

**BREAKFAST WITH POWDER SNOW**

Additionally, throughout the winter season, there will be the opportunity to participate in the “Breakfast with powder snow” at the Las Vegas Lodge. It’s a great chance to be among the first on the slopes in the morning while enjoying a hearty breakfast featuring the finest South Tyrolean products. Reservations are required and can be made directly at the Las Vegas Lodge mountain hut.

**For further information:** Alta Badia Tourist Information Offices – [www.altabadia.org](http://www.altabadia.org) – Phone: +39 0471/836176-847037 – Email: [info@altabadia.org](mailto:info@altabadia.org)

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