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L'Apertitvo Italiano

con i migliori salumi d'italia

Sabatino Sorrentino

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- An informative publication for enthusiasts and a stimulus for professionals of good food, where quality is the watchword for continuing to enhance the symbol of Made in Italy products

The aperitif is an Italian novel that taught the world about the dolce vita; it's a ritual that is renewed every day at sunset in every corner of our beautiful country, from small provincial towns to the big cities.

Spritz, Negroni, Bellini, Rossini and many other Italian cocktails have conquered popular tastes since the beginning of the twentieth century. In recent decades, mixology professionals have made great strides, leading to hundreds of openings of trendy clubs that place the aperitif front and center. In ***L'Apertitvo Italiano*** are recommendations for finger food that features the best cured meats in Italy, simple, quick recipes with a balanced taste that enhance drinks during happy hour and on all occasions! This is an informative publication for enthusiasts and a stimulus for professionals of good food, where quality is the watchword for continuing to enhance the symbol of Made in Italy products.

Text in English and Italian.

Sabatino Sorrentino was born in 1976 in Pagani (SA) and grew up in Sant'Egidio del Monte Albino, a small medieval village in the province of Salerno. The turning point in his life occurred in 1997 when he moved to Albinea in the hills of Reggio Emilia. Since 2012, he has been the president of Gurus srl, a food and wine consultancy firm, and from 2013, the owner and curator of the *Guida Salumi d'Italia*, the first Italian guide to the charcuterie sector. In 2014, he received the DIRE, FARE, SOGNARE award that celebrates the food and wine culture of Emilia-Romagna. In 2016, he was a member of the scientific committee for the book *Il Sommelier Contemporaneo by Andrea Grignaffini* (italiangourmet). In May 2017, during the Tuttofood fair in Milan, he invented the first "Tasting Theatre" with a collection of the best Italian cured meats. In the same year, he was co-curator of the guide *Restaurants, wines and cured meats of Friuli-Venezia Giulia 2017* published by L'Espresso as part of their Guide series. From 2017 to 2020, he was co-author of the *Guide to Wines by L'Espresso*, and in 2021 he created the Gurus Lab space in Via Crocioni in Albinea, a wine lounge dedicated to wine pairing.

Foreword Marco Bizzarri; Fingers Creator Davide Di Fabio; Photography Lido Vannucchi; Photo Set Dalla Gioconda, Gabicce Monte (PU).

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