

Press release no. 6
(English Translation)

IEG: AT PESCARE SHOW ITALY'S FIRST HIGH SEA FISHING AND COOKERY SCHOOL

Fishing Academy & Cuisine, the innovative project of fisherman chef, Andrea Bottacin, will be officially presented at Vicenza Exhibition Centre.

On 23rd and 24th February, the cooking show with chef Antonio Stabellini.

www.pescareshow.it www.facebook.com/pescare.show www.iegexpo.it

Vicenza, 14th February 2019 –**PESCARE SHOW**, the international event for fishing and boating sports, organized by **Italian Exhibition Group**, to be held at Vicenza Exhibition Centre from 23rd to 25th February, also makes room for good cuisine.

PESCARE SHOW will, in fact, be hosting the debut of **Fishing Academy & Cuisine, Italy's first high sea fishing and cookery school**. Created by **Andrea Bottacin**, a fisherman chef originally from Padua but relocated in Pantelleria, who, in a little under two months, gathered together **19 crews in the main maritime locations around the peninsula**, from Chioggia to Portofino, including the islands. As of next summer, they will be welcoming experts, enthusiasts or the merely curious on board **for an all-round experience on the high sea with an unconventional way of learning how to fish and then cook, directly on board, the ultra fresh raw material in contained spaces and with a limited larder**.

The ultimate trip has been re-named "Giro d'Italia Pescando" (Fishing around Italy), a complete tour of the Italian coasts which, destination after destination, will allow participants to experiment the most varied conditions in terms of fishing, type of boat and onboard equipment. Guests will experience the catch, cleaning and preparation of fish from tuna to mackerel, on small vessels as well as comfortable yachts, with the chance to learn from experts of such calibre as **Italian tuna drifting champions Toni Panico (Naples) and Andrea Riccobello (Rome)** and to test themselves in a few hours in super-equipped onboard kitchens, small boat barbecues or simply with oil and salt for crudités.

Quite a challenge for Bottacin and his group of associates, including **Antonio Stabellini**, corporate executive chef of the "Orsatti 1860" restaurant in Ferrara, who will be **at PESCARE SHOW on Saturday 23rd and Sunday 24th, from 12 noon to 1.30 pm (Hall 4, stand 133)** offering a taste of Anchovies coated with caramelized onions, Fishing Academy couscous and high pressure Sicily Tuna. The **cooking show** is organized in collaboration with **BAKE OFF Italiana** to illustrate the features of an innovative oven suitable for all types of boat which can programme the simultaneous cooking of several dishes. The sponsors are also Diemme Caffè and Roberto Industria Alimentare.

ANDREA BOTTACIN

Born in Padua, for 10 years he was a professional fisherman on the island of Lampedusa, as he himself says in his biography ("L'urlo silenzioso d'aiuto", 2015, Logos Edizioni). He returned to the Veneto region in 2017 and started his career as a chef to finance the restoration of a new boat. In the meantime, he decided to unite his greatest passions, fishing and cooking, in the Fishing Academy & Cuisine project. "I thought it would take years to get my project going," he explains, "but it actually only took a month and a half and a kind of mania just exploded. The guys in the associated crews are just bursting to make a team, to get to know each other, to activate an exchange. There is a strong desire to do something different in order to attract new people to this sport, which I call fun."

In May he plans to sail from Rome and dock in Venice on his maiden, 12-destination tour with the support of prestigious sponsors.

But Bottacin, looking towards the future, already imagines a Fishing Academy & Cuisine Junior, with free trips for 13 to 16 year-olds, and extending his format to kayak excursions on lakes and rivers.

PESCARE SHOW

The **International show for fishing and boating sports** organized by Italian Exhibition Group SpA. The event, open to sector traders and the public at large, is held annually and has now reached its **20th edition**.

Dates: from Saturday, 23rd February to Monday 25th February 2019

Opening times: 9 am to 6 pm, Monday 9 am to 4 pm.

Tickets: full price Euro 17; discounted price Euro 13 (bought on-line, owners of a valid fishing licence, children between 6 and 12); reduced price Euro 8 for groups of at least 20 person over 5 years of age; free entry for children under 6, the disabled and their escorts.

Further information: www.pescareshow.it, info@pescareshow.it, www.facebook.com/pescare.show

Photographs of the show on the link [ftp.iegexpo.it](ftp://ftp.iegexpo.it) - Login: press - Password: press

FOCUS ON ITALIAN EXHIBITION GROUP S.P.A.

Italian Exhibition Group (IEG), with structures in Rimini and Vicenza, is leader in Italy for organized trade fairs and among the main European operators in the exhibition and congress sector. IEG Group specializes in organizing events in five categories: Food & Beverage; Jewellery & Fashion; Tourism, Hospitality and Lifestyle; Wellness and Leisure; Green & Technology. In recent years, IEG has embarked on an important path of expansion abroad, also through the establishing of joint ventures with local operators (for example in the USA, United Arab Emirates and in China). IEG closed the 2017 financial reports with total consolidated revenues of 130.7 million euro, an EBITDA of 23.2 million and a consolidated net profit of 9.2 million. In 2017, IEG, in the exhibition and congress venues of Rimini and Vicenza, totaled 50 organized or hosted events and 206 congress events. en.iegexpo.it

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