

**At the Naturae et Purae conference, the curtain will rise on the 28th Merano WineFestival with the focus on Bio&Dynamica and Wild Cooking dedicated to wine and natural cuisine**

**On Friday 8 November, the Merano WineFestival 2019 will present the third edition of Naturae et Purae, a symposium on sustainability, naturalness and purity in the wine&food sector. There will be a tribute to the visionary oenologist Rainer Zierock, two dedicated masterclasses, and cooking shows and live lessons in collaboration with chefs, including the talented Terry Giacomello.**

**Merano, 22 October 2019** - On the opening day of the **Merano WineFestival**, the historic event dedicated to wine&food of excellence, there will be a special tribute to **Rainer Zierock** marking ten years since his death. The visions of this legendary winemaker have left a lasting impression on the world of winemaking, with their focus not only on the naturalness of wine but also, and above all, on its cultural nature. The central theme is **Naturae et Purae**, which will be covered by experts and interpreters from the world of wine and food who will offer reflections and insights for producers and enthusiasts in the sector.

From 9:30 a.m., the tent structure in **Piazza della Rena** will host an all-morning wine lesson entitled "**In the sign of Zierock**" touching on written materials, personal experiences and philosophies that have characterised a vision of pioneering wine and anticipated many current themes. *"...his greatest intuition was to anticipate the environmentalist approach to viticulture with his **Pentagon**. He proposed a holistic view of wine production with an approach based on the terroir (climate, soil, grape variety) and man: a repository of culture, tradition and ethics. Without these elements, winemaking would simply be an economic activity overlooking the spirit of its origins,"* wrote **Professor Attilio Scienza**, professor of agricultural sciences at the University of Milan. In the Kurhaus will be a symposium on **bio&dynamica**, starring organic, biodynamic, natural, orange, PIWI and integrated farming wines and with the participation of **over 100 producers and more than 200 labels**. Next, in Hotel Terme Merano, there will be **two Masterclasses** dedicated to wines produced or conceived by Rainer Zierock. The first will be "**Round Zierock, a journey encompassing the wines and oenological empathy of Rainer Zierock**" and the second, from 2:00 p.m. to 3:00 p.m., "**Dolo-Mytos - 10 vintages of a wine during and after the time of the legendary Zierock**".

On **Piazza della Rena** renowned chefs and special guests will be involved and focus on the culinary trends of the moment. This is the gravitational centre of "**Wild Cooking**", the event dedicated to the world of natural foods and spontaneous fermentations which this year has the theme "**Moulds, spores and bacteria - The Italian Gran Tour**". From 12:00 p.m. to 6:00 p.m. there will be **live cooking shows and lessons** held by chefs of the calibre of **Terry Giacomello** of the Restaurant 'Inkiostro' (Les Collectionneurs), with all manner of techno-gastronomic combinations. But there will also be lessons in taste by **Mattia Baroni** (Bad Schörgau) with his wellness kitchen, **Peter Brunel** with a playful machine of taste, **Alberto Sparacino** of Cum Quibus, (Les Collectionneurs), spokesman of a modern Tuscany, **Davide Caranchini** with a material kitchen and **Theodor Falser** of the Restaurant 'Johannesstube' (Les Collectionneurs), an expert in natural wild cuisine. The focal events and culinary interpretations will be accompanied by natural bio&dynamica wines that offer a unique sensory and gastronomic experience.

#### **Bad Schörgau and Naturae et Purae**

In the run-up to Naturae et Purae, between 6 and 8 November, there will be an important meeting on the themes of the gastronomic research of the future. This will be held by the Hotel Bad Schörgau, in collaboration with the NoiTech centre in Bolzano and the international group Future Food Institute, and will end with a press conference by the chef and gastronomy researcher Mattia Baroni on November 8, in the context of Naturae et Purae.

**Complete programme at [meranowinefestival.com/eventi/naturae-et-purae-biodynamica/](http://meranowinefestival.com/eventi/naturae-et-purae-biodynamica/)**

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