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PRESS RELEASE

CAFFÈ VERGNANO REWARDS ITS "BEST BARISTA" IN EUROPE

The competition appointed at the Host in Milan the best Caffè Vergnano bartenders

These are Micha Heimbach (Germany) and Silvio Paterno (Italy) the winners at the same level of the "Best Barista", the competition organised by Caffè Vergnano to select at a European level the best professionals, able to interpret the company philosophy and ideals. The third step of the podium was awarded to Maciek Megas (Romania).

The selections, started on August 4 in Bucharest and via Berlin, Krakow, Dublin, Leeds (UK), Castelfranco Veneto (TV) and Santena (TO), led to the appointment of **7 finalists** who fought for the first place during the last edition at the Host in Milan, at the new Caffè Vergnano stand.

In 10 minutes the competitors were called to implement the most traditional coffee recipes that characterize the menu of the Coffee Shop 1882: *espresso, espresso macchiato, cappuccino* and *cappuccino take away*.

To judge the "Best Barista" candidates was a technical staff of experts in the field that evaluated the preparations according to the parameters relating to the taste and presentation.

The Best Barista competition is part of Accademia Vergnano's wider project, conceived in 2005 as a school dedicated to the training in the world of coffee and to the preparation of the perfect espresso and that reflects the company's mission in promoting the culture of Made In Italy coffee at the international level.

A meeting point between the centenary experience of the company and who is 'behind the counter', the Accademia is much more than a simple school: but in fact a true place of exchange and growth, where one can share the passion for coffee and its traditions, the ongoing search for perfection and develop a professional growth to offer the consumer the best quality and impeccable service.

Accademia Vergnano includes a program structured over various training activities: ad hoc classes, seminars, peculiar product tastings held by professional teachers in the sector who are able to transfer not only the art to prepare a good cup of espresso, but also the ritual of a special cup of coffee.

FOR INFO: www.caffevergnano.com/bestbarista_ita.php