



Maura Biamonti Scents of red berries brooch inspiring chef Isa Mazzocchi's Strawberries Guanaja and Lavander dessert

A selected anthology of ornaments from all editions of the studio art jewellery international competition **Gioielli in Fermento** will inspire the exclusive five course dinner paired with the Italian wines of Le Donne del Vino - Emilia Romagna region (the Italian Women of Wine).

Isa Mazzocchi, excellent personality of Italian gastronomy, chef and ambassador of delicious food in Emilia region, has been invited in Ocaña by Eliana Negroni, who conceived and developed the project *Gioielli in Fermento* as an international art jewellery happening since the beginning in 2011.

With a special spring touch, the Dinner will combine in one evening the three arts: the jewel, the food, the wine, each one in their author's contemporary vision.

The diners will be brought into a sensorial experience of these three dimensions to be imprinted in their own memory of taste.

Art jewellery, as presented during this dinner in its special setup, experiences a different way to interact with the audience, playing on the fascinating or provocative factors, on curiosity and storytelling. These are the main features *Gioielli in Fermento* highlights, giving a original identity to the annual Award, assigned by an international jury of experts and supported by a network of institutions related to art and design, such as *JOYA Barcelona art jewellery & objects*, annual exhibit held in October at Disseny HUB.

The creative approach is enhanced both by contemporary art jewellery and by its evocative pairing with food and wine coming from the inspiring territories where every year the Award is celebrated: the picturesque region of Val Tidone, hills and landscapes along the Via Emilia in Italy.

Exhibiting Artists

Maura Biamonti, Sébastien Carré, Lluís Comín, Corrado De Meo, Clara Del Papa, Ylenia Deriu, Maria Rosa Franzin, Nicoletta Frigerio, Fabiana Gadano, Ryungjae Jung, Iro Kaskani, Mia Kwon, Gigi Mariani, Liana Pattihis, Adrienn Pesti, Gianni Riva, Stefano Rossi, Marianne Schliwinski, Claudia Steiner, Eriko Unno, Yiota Vogli

Gioielli in Fermento & Isa Mazzocchi
ARIA DI PRIMAVERA
The Dinner in Ocaña

Thursday March 21st 2019

Ocaña Restaurant, Placa Real, Barcelona

Exhibition preview and Cocktail at 8.00 pm served around la *Jaula* at Ocaña

Gala Dinner at 8.30 pm

Introduction to the three arts: the jewellery, the food, the wine

5-course Theme Menu served.

Limited seats available.

Dinner tickets € 100 beverages included.

Info and Reservations - <https://www.tickettailor.com/events/ocaabarcelona>

<https://www.facebook.com/events/333597437277273/>

For further information please visit the websites

Gioielli in Fermento www.gioiellinfermento.com

Ocaña Barcelona www.ocana.cat

In collaboration with

Ristorante La Palta www.lapalta.it

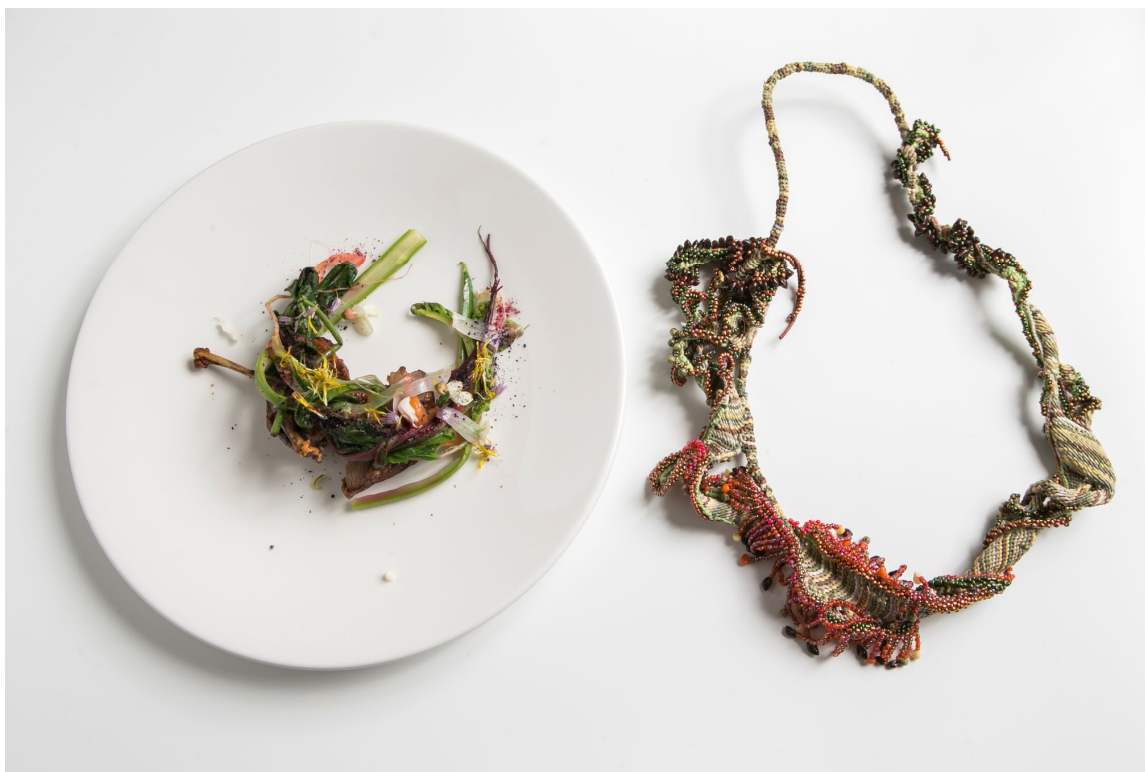
and the Italian wineries of Associazione Le Donne Del Vino dell'Emilia Romagna:

Mossi1558 www.mossi1558.com

Palazzona di Maggio www.palazzonadimaggio.it

Podere dell'Angelo www.vinidellangelo.it

Santa Giustina Vini www.santagiustina.com



Sébastien Carré *Terroirs* necklace inspiring chef Isa Mazzocchi's *Roasted quail and natural intertwining*