

Il Manuale Dellabbinamento Cibo Vino Storia Tecniche Di Degustazione Ricette Con Esercitazioni E Schede Di Analisi Sensoriale

In Postmodern Winemaking, Smith shares knowledge he has accumulated in engaging, humorous, and erudite essays that convey a new vision of the winemaker's craft—one that credits the crucial roles played by both science and art in the winemaking process. Smith, a leading innovator in red wine production techniques, explains how traditional enological education has led many winemakers astray—enabling them to create competent, consistent wines while putting exceptional wines of structure and mystery beyond their grasp. Great wines, he claims, demand a personal and creative engagement with many elements of the process. His lively exploration of the facets of postmodern winemaking, together with profiles of some of its practitioners, is both entertaining and enlightening.

Il mondo del vino ti ha sempre incuriosito ma non sai da dove cominciare? Quando vai a cena a casa di amici non sai mai che bottiglia comprare? Quando sei al ristorante non sai mai che vino scegliere per fare bella figura? Niente paura. Ho scritto questo libro in preparazione all'esame di SOMMELIER, che mi ha permesso non solo di affrontare l'esame senza alcuna difficoltà, ma mi ha portato ad imprimere nella mente tutte le basi necessarie di questo vasto mondo. Ovviamente avere una conoscenza base non basta, il mondo del vino è sempre in piena crescita e bisogna stare al passo con i tempi, per questo motivo ho aggiunto una lista di vini italiani che ho personalmente degustato, e che ti permetteranno di fare bella figura a casa di amici o al ristorante. Quindi in questo libro troverai: ? Tutti gli aspetti fondamentali dell'Enologia che servono per approcciarsi al vino ? Le vere tecniche di degustazione del vino con la completa terminologia AIS (Associazione Italiana Sommelier) ? Tutto quello che non sai sulle tecniche dell'abbinamento Cibo-Vino ? Un quiz a risposta multipla, per esercitarti e focalizzare le parti principali ? Una lista Completa di 45 vini Italiani con apposita descrizione e pareri personali che ti permetterà di far passare alle persone una serata indimenticabile! ? Ti permetterà di instaurare discussioni sul vino con altri appassionati come te! ??? Che cosa stai aspettando? Clicca su [acquista ora](#) e ricevi subito il manuale a casa tua! ???

Noi siamo quello che altri hanno voluto che diventassimo. Facciamo in modo che diventiamo quello che noi avremmo (rafforzativo di saremmo) voluto diventare.

Nel costante sforzo di rinnovare le competenze del sommelier, in questo suo nuovo volume Giuseppe Vaccarini spalanca le porte alla birra, valutandola sotto l'aspetto della degustazione e dell'abbinamento con il cibo . Il manuale della birra è un indispensabile testo di riferimento per i professionisti del settore ristorativo e uno straordinario strumento di promozione e valorizzazione della birra quale bevanda che può contribuire ai piaceri della tavola. Tutti gli argomenti, grazie all'ampio uso di immagini, schemi e tabelle, sono trattati con scorrevolezza e consentono un approccio immediato a chi vuole avvicinarsi all'avvincente mondo della birra.

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are: · Traditional and modern methods of food production and their influences on food quality · The great diversity of methods by which people in different places and times have prepared the same ingredients · Tips for selecting the best ingredients and preparing them successfully · The particular substances that give foods their flavors, and that give us pleasure · Our evolving knowledge of the health benefits and risks of foods *On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

When an Italian kingpin falls, a battle of successors begins in this "razor-sharp political thriller set in Berlusconi's Rome" (*The New Statesman*). Things are changing in Rome. The new Pope, determined to reform the Vatican, proclaims an extraordinary Jubilee year, one "of Mercy." A new center-left government replaces its disgraced predecessor. And with the underworld kingpin Samurai in jail, his protégé Sebastiano Laurenti plans to establish himself as his designated successor. But to do it, he must reckon with a new generation of gangsters and racketeers edging in on the corrupt profits to be made off the Jubilee's public works. Meanwhile, Laurenti must also keep an eye on the ambitious newly elected politician Chiara Visone. As the sharks circle and the street-dogs fight, a tenuous hope endures. An incorruptible politician of the old left is about to forge an unlikely alliance with a young bishop who refuses to play the Vatican's power games. Sharp, dark, and taut, *The Night of Rome* is fiction that sails dangerously close to the wind of current events.

For fans of Italian wine, few names command the level of respect accorded to Brunello di Montalcino. Expert wine writer Kerin O'Keefe has a deep personal knowledge of Tuscany and its extraordinary wine, and her account is both thoroughly researched and readable. Organized as a guided tour through Montalcino's geography, this essential reference also makes sense of Brunello's complicated history, from its rapid rise to the negative and positive effects of the 2008 grape-blending scandal dubbed "Brunellogate." O'Keefe also provides in-depth profiles of nearly sixty leading producers of Brunello.

The popular guide—over 80,000 copies sold of the first edition—now revised and enhanced with an audio CD of guided meditations. According to Time magazine, over 15 million Americans now practice meditation regularly. It's a great way to reduce stress, increase energy, and enjoy better health. This fun and easy guide has long been a favorite with

meditation newcomers. And now it's even better. For this new edition, author Stephan Bodian has added an audio CD with more than 70 minutes of guided meditations that are keyed to topics in the book, from tuning in to one's body, transforming suffering, and replacing negative patterns to grounding oneself, consulting the guru within, and finding a peaceful place. The book also discusses the latest research on the health benefits of meditation, along with new advice on how to get the most out of meditation in today's fast-paced world. Stephan Bodian (Fairfax, CA and Sedona, AZ) is a licensed psychotherapist and the former editor-in-chief of Yoga Journal. He has written for Fitness, Alternative Medicine, Cooking Light, and Tricycle and is the coauthor of Buddhism For Dummies (0-7645-5359-3).

In Japan, cooking often bears aesthetic value, and the making of sushi is exalted as one of the finest culinary crafts. In line with this ideal of food as art, the Japanese often employ the word *shokunin*, meaning "artisan," to describe a skilled sushi chef. Connoting a complete mastery to one's craft, the title is reserved for sushi chefs who approach their work with an artistic eye and a spiritual devotion. In this stunning monograph, James Beard Award-winning photographer and author Andrea Fazzari profiles twenty of the most celebrated sushi masters on the international Japanese food scene. Through a combination of striking photography and intimate interviews, each chapter introduces readers to a new chef and restaurant, capturing the aesthetics, values, and level of dedication that elevate each one of these world-class chefs to *shokunin* status.

Un manuale, con oltre 400 immagini a colori, indispensabile per avventurarsi nel favoloso mondo di questa bevanda, per conoscere i produttori più prestigiosi e permuoversi a proprio agio nel variegato panorama delle birre. Questo volume vi permetterà di esplorare l'affascinante universo delle birre, sia industriali sia artigianali, scoprendone le diverse tipologie e lo stretto legame con i Paesi di origine. Oltre a notizie di carattere storico e di costume, il libro affronta varie tematiche che vanno dalle collezioni sino agli stili, dalla degustazione all'homebrewing.

L'affascinante viaggio verso il perfetto abbinamento tra il cibo e il vino inizia dalla scoperta dei profumi e dei sapori tipici di territori dove solo in quei luoghi riescono ad esprimere il massimo piacere gustativo. Piatti semplici o raffinati trovano nel vino il compagno ideale, capace di esaltare al meglio le loro doti e, a volte, di far risaltare una qualità nascosta o smorzare i toni più accesi. L'abbinamento tra il cibo e il vino, argomento di acceso confronto tra illustri enogastronomi, è tra i preferiti di persone di ogni ceto; se ne parla ovunque: nei salotti alla moda, nei forum dei siti web, nelle trasmissioni televisive e sulle pagine di quotidiani e riviste di ogni ordine e grado. Magica simbiosi tra i sapori del cibo e del vino, l'abbinamento non può essere trattato con superficialità e nemmeno ridotto a un mero elenco di piatti e di vini, proposto solo sull'esperienza o sull'improvvisazione del momento, con il desiderio di stupire. Al contrario, deve essere il frutto di degustazioni e assaggi ripetuti e incrociati in ogni variante, fino all'applicazione di una tecnica precisa per valutarne l'armonia. Semplice e lineare, questo manuale fornisce gli strumenti per accedere nel mondo dell'abbinamento cibo-vino dalla porta principale, interpretando le sensazioni e parlarne con un linguaggio sintetico ma esauriente ed efficace. Sarà l'esperienza personale, la passione e l'approfondimento che permetterà di diventare degustatori esperti e competenti.

A spirited look at the history of alcohol, from the dawn of civilization to the modern day Alcohol is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. Drink investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. Drink further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks—and the world's most famous drinkers. Packed with trivia and colorful characters, Drink amounts to an intoxicating history of the world.

From the publisher of Pipette Magazine, discover a natural wine-soaked memoir about finding your passion—and falling in love. It was Rachel Signer's dream to be that girl: the one smoking hand-rolled cigarettes out the windows of her 19th-century Parisian studio apartment, wearing second-hand Isabel Marant jeans and sipping a glass of Beaujolais redolent of crushed roses with a touch of horse mane. Instead she was an under-appreciated freelance journalist and waitress in New York City, frustrated at always being broke and completely miserable in love. When she tastes her first pétillant-naturel (pét-nat for short), a type of natural wine made with no additives or chemicals, it sets her on a journey of self-discovery, both deeply personal and professional, that leads her to Paris, Italy, Spain, Georgia, and finally deep into the wilds of South Australia and which forces her, in the face of her "Wildman," to ask herself the hard question: can she really handle the unconventional life she claims she wants? Have you ever been sidetracked by something that turned into a career path? Did you ever think you were looking for a certain kind of romantic partner, but fell in love with someone wild, passionate and with a completely different life? For Signer, the discovery of natural wine became an introduction to a larger ethos and philosophy that she had long craved: one rooted in egalitarianism, diversity, organics, environmental concerns, and ancient traditions. In *You Had Me at Pét-Nat*, as Signer begins to truly understand these revolutionary wine producers upending the industry, their deep commitment to making their wine with integrity and with as little intervention as possible, she is smacked with the realization that unless she faces, head-on, her own issues with commitment, she will not be able to live a life that is as freewheeling, unpredictable, and singular as the wine she loves.

I greci hanno portato la vite nella penisola italiana che hanno chiamato Enotria ossia "paese del vino". I romani la diffusero nell'Impero, facendo dell'Italia uno dei luoghi cardine di questa cultura. Si parla appunto di cultura del vino perché le varie pratiche vitivinicole hanno dato al vino significato sociale simbolico e religioso. Quando degustiamo un vino, siamo condizionati anche fattori culturali, ambientali e di stile di vita. In Italia e nell'area Mediterranea il vino assume un valore sacrale nella liturgia cristiana. Il vino può raccontare la storia, la cultura nelle sue diverse espressioni. In un sorso di vino c'è il lavoro in vigna e in cantina. **SENSORY** è la guida del vino italiano in tutte le sue sfaccettature. L'obiettivo

è quello di narrare la storia delle cantine, di descriverne le storie dei territori, dei vini, e i sistemi di coltivazione adottati per concludere con la degustazione dei vini. I vini recensiti sono famosi in tutto il mondo come Barolo, Brunello, Malvasia, o vini classici come Lambrusco, Frascati, Soave, Verdicchio, Vermentino, Sagrantino, Greco di Tufo, Nero d'Avola, o altri vini che nascono da vitigni storici e affondano le loro radici nelle tradizioni del passato. Un viaggio appassionante alla scoperta di un grande patrimonio di biodiversità. Questo guida è nata dal blog Sensory ed è pensato per chi desidera avvicinarsi alla conoscenza ed al consumo dei vini italiani grazie ad un'accurata selezione che riguardano la produzione, la degustazione e l'abbinamento al cibo. È ideale per chi non ha molto tempo ma ha comunque molta passione per il vino. L'autore è insegnante di cultura del vino, una passione ereditata dagli antenati produttori di vino nella regione Lazio. Il suo percorso sensoriale inizia come assaggiatore grazie al Progetto Italian Taste della Società di Analisi Sensoriale presso l'Università di Milano; lavora a Milano Expo 2015 nel Padiglione Bio Mediterraneo.

A popular wine appreciation guide for the novice and expert, this book is a concise, no-nonsense work that makes sense out of often confusing wine information. From understanding wine labels and making sense of wine rituals to understanding how to apply the methods of expert wine tasters to identify good wine values, this book is the perfect resource for anyone with an interest in wine.

Un manuale per la formazione e la conoscenza approfondita delle tematiche oggetto della professionalità di un Sommelier. Un libro che è particolarmente interessante e adatto a tutti gli appassionati del mondo del vino e delle bevande che desiderano acquisire una sicura e aggiornata base di conoscenze per un'introduzione alla professione del sommelier, non solo degustatore ma comunicatore e formatore, colui capace di mettere in relazione le cose, rivelando il meglio dei cibi e dei vini. Gli argomenti, grazie all'uso di immagini, schemi, cartine delle principali regioni di produzione, sono trattati con scorrevolezza e consentono un approccio immediato a chi vuole avvicinarsi a questo mondo. Forte del favore incontrando con la prima pubblicazione del 2011. Questa seconda edizione è stata aggiornata e ampliata sotto diversi aspetti, in particolare in merito all'enografia e alla viticoltura europea, nonché alla terminologia ASPI per la degustazione del vino.

This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

"The Science of Wine does an outstanding job of integrating 'hard' science about wine with the emotional aspects that make wine appealing."--Patrick J. Mahaney, former senior Vice President for wine quality at Robert Mondavi Winery "Jamie Goode is a rarity in the wine world: a trained scientist who can explain complicated subjects without dumbing them down or coming over like a pointy head. It also helps that he's a terrific writer with a real passion for his subject."--Tim Atkin MW, The Observer

Explores the premise that everything having to do with food - its capture, cultivation, preparation, and consumption - represents a cultural act. Provides insights into many patterns of culinary behavior and tradition.

Written in English by a Japanese scholar in 1906, ""The Book of Tea"" is an elegant attempt to explain the philosophy of the Japanese Tea Ceremony, with its Taoist and Zen Buddhist roots, to a Western audience in clear and simple terms. One of the most widely-read English works about Japan, it had a profound influence on western understanding of East Asian tradition. Move over coffee—here's another beverage that's hot! More than a gift for grandma, tea's popularity is spreading as a hip new beverage, while keeping its claim as a classic. In our on-the-go culture, everyone needs time to slow down and unleash from the stress of everyday life. The way of tea is that solution. This kit includes a gorgeous square cloth, incense and holder, tea bowl, metal steeper, and an 88-page Book of Tea to serve as a side of enlightenment. Whether one experiences Zen Tea Ceremony alone or with others, its resulting delight and harmonizing tranquility will awaken one's true nature.

First published in 1985, The Chinese Art of Tea is an exploration into the history of tea and the Chinese art of tea, known as ch'a-shu. The book begins by delving into the history and legends surrounding tea before moving on to a study of the Emperor Hui Tsung's treatise on tea and approaches to tea during the Ming Dynasty. It discusses tea gardens, teahouses, the relationship between tea and ceramics, and the connection between tea and health. The book also features a detailed manual for practising the art of drinking tea, including advice for choosing tea, buying tea, different types of infusion and drinking vessels, and the attitude required for obtaining the fullest satisfaction from tea. The Chinese Art of Tea is ideal for anyone with an interest in the history and art of drinking tea, and the social and cultural history of China.

New York Times—bestselling author: In 19th-century Spain, the son of a vineyard owner builds a life for himself, but a dangerous plot threatens it all . . . Josep Alvarez is a young man in the tiny grape-growing village of Santa Eulàlia, in northern Spain, where his father grows black grapes that are turned into cheap vinegar. Joseph loves the agricultural life, but he is the second son, and his father's vineyard will be inherited by his brother Donat, the firstborn. Josep needs to keep his hands in the soil. He yearns for a job growing grapes and for an opportunity to marry Teresa Gallego. In Madrid, an assassination plot, conceived against the political leader of Spain by men of wealth and power, creates a storm of intrigue that sucks into its vortex a group of innocent young farm workers in Santa Eulàlia. How Josep's life is changed drastically by these events, and how, ironically, they gradually turn him into an inspired vintner with an evolving vision of life, is the fascinating story of The Winemaker.

Tutto, ma proprio tutto quello che avreste sempre voluto sapere sulla salama da sugo ferrarese! La salama nella storia, in tavola e in cucina, gli abbinamenti e i matrimoni d'amore, le ricette innovative e di tradizione.

Il vino in cucina - L'abbinamento cibo-vino nel tempo - Abbinamento e cultura - I fattori culturali - Abbinamenti particolari - Elementi di fisiologia sensoriale - La degustazione del cibo - La degustazione del vino - Le schede di valutazione dell'abbinamento.

“Wine is art. Wine is ritual. Wine is culture. Wine is romance. But in the hands of Tattersall and DeSalle . . . we learn that wine is also science.”—Neil deGrasse Tyson A Wall Street Journal Best Book for Wine Lovers An excellent bottle of wine can be the spark that inspires a brainstorming session. Such was the case for Ian Tattersall and Rob DeSalle, scientists who frequently collaborate on book and museum exhibition projects. When the conversation turned to wine one evening, it almost inevitably led the two—one a palaeoanthropologist, the other a molecular biologist—to begin exploring the many intersections between science and wine. This book presents their fascinating, freewheeling answers to the question “What can science tell us about wine?” And vice versa. Conversational and accessible to everyone, this colorfully illustrated book embraces almost every imaginable area of the sciences, from microbiology and ecology (for an understanding of what creates this complex beverage) to physiology and neurobiology (for insight into the effects of wine on the mind and body). The authors draw on physics, chemistry, biochemistry, evolution, and climatology, and they expand the discussion to include insights from anthropology, primatology, entomology, Neolithic archaeology, and even classical history. The resulting volume is indispensable for anyone who wishes to appreciate wine to its fullest. “Chemistry. Evolutionary biology. Genetics. This book is an excellent layman’s refresher on these diverse topics, and many more, and how they fit into the grand scheme of wine . . . A fact-packed and accessible read that goes a long way toward explaining why and how wine became such an important component in our enjoyment of the natural world.”—Wine Spectator

In this groundbreaking book, Taylor and Hilger lay bare the secrets of the Poker Mindset: seven core attitudes and concepts that ensure you have the optimal emotional, psychological, and behavioral framework for playing superior poker. The Poker Mindset deeply explores vital topics that most poker books only touch upon: - Tilt: What it really is, why and when you are most prone to it, and how you can avoid it.- Bankroll: A complete examination of bankroll management from a technical, but more importantly, from a psychological and emotional viewpoint.- Opponents: How to determine your competitors' mental and emotional processes so that you can dominate, out think and outplay them.- Downswings: Every poker player experiences them, but you will truly understand and be armed against low ebbs when they occur.- Bad Beats: The Poker Mindset will enable you to overcome the trauma of bad beats and losing big pots. Poker is a fun game, but it is even more fun when you win. The Poker Mindset may be the most valuable poker book you will ever read. Embrace its concepts and you can overcome the unseen obstacles that are limiting your success at the table.

Winner of the Guild of Food Writers General Cookbook Award 2020 'A manual for living and a declaration of hope' Nigella Lawson 'A moving testimonial to the redemptive power of cooking. Generous, honest and uplifting' Diana Henry There are lots of ways to start a story, but this one begins with a chicken... When the world becomes overwhelming, Ella Risbridger focuses on the little things that bring her joy, like enjoying a glass of wine when cooking, FaceTiming with a friend whilst making bagels, and sharing recipes that are good for the soul. One night she found herself lying on her kitchen floor, wondering if she would ever get up – and it was the thought of a chicken, of roasting it, and of eating it, that got her to her feet and made her want to be alive. Midnight Chicken is a cookbook. Or, at least, you'll flick through these pages and find recipes so inviting that you will head straight for the kitchen: roast garlic and tomato soup, uplifting chilli-lemon spaghetti, charred leek lasagne, squash skillet pie, spicy fish finger sandwiches and burnt-butter brownies. It's the kind of cooking you can do a little bit drunk, that is probably better if you've got a bottle of wine open and a hunk of bread to mop up the sauce. But if you settle down and read it with a cup of tea (or a glass of that wine), you'll also discover that it's an annotated list of things worth living for – a manifesto of moments worth living for. This is a cookbook to make you fall in love with the world again. Featuring an entire chapter on storecupboard recipes. 'Risbridger is the most talented British debut writer in a generation' Sunday Times 'A big old massive heart exploding love story' The Times

Il nettare degli Dei. Un manuale pratico per imparare a “leggere” e “rileggere” il vino in tutti i suoi molteplici messaggi: l’origine, il carattere, il gusto, i difetti, come servirlo e tanto altro ancora. Il gesto della degustazione, sintesi dell’esperienza millenaria dell’arte di fare il vino, in un eBook pratico e utilissimo di 126 pagine, perfetto anche per i principianti.

Wines from Grape Dehydration is the first of its kind in the field of grape dehydration - the controlled drying process which produces a special group of wines. These types of wine are the most ancient, made in the Mediterranean basin, and are even described in Herodotus. Until few years ago, it was thought that these wines – such as Pedro Ximenez, Tokai, Passito, and Vin Santo – were the result of simple grape drying, because the grapes were left in the sun, or inside greenhouses that had no controls over temperature, relative humidity or ventilation. But Amarone wine, one of the most prized wines in the world, is the first wine in which the drying is a controlled process. This controlled process – grape dehydration – changes the grape at the biochemical level, and involves specialist vine management, postharvest technology and production processes, which are different from the typical wine-making procedure. After a history of grape dehydration, the book is then divided into two sections; scientific and technical. The scientific section approaches the subjects of vineyard management and dehydration technology and how they affect the biochemistry and the quality compounds of grape; as well as vinification practices to preserve primary volatile compounds and colour of grape. The technical section is devoted to four main classes of wine: Amarone, Passito, Pedro Ximenez, and Tokai. The book then covers sweet wines not made by grape dehydration, and the analytical/sensorial characteristics of the wines. A concluding final chapter addresses the market for these special wines. This book is intended for wineries and wine makers, wine operators, postharvest specialists, vineyard managers/growers, enology/wine students, agriculture/viticulture faculties and course leaders and food processing scientists

Il manuale dell'abbinamento cibo-vino. Storia, tecniche di degustazione, ricette. Con esercitazioni e schede di analisi sensoriale Il manuale dell'abbinamento cibo-vino Storia, tecniche di degustazione, ricette. Con esercitazioni e schede di analisi sensoriale HOEPLI EDITORE
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"[Mueller reveals] the brazen fraud in the olive oil industry and [teaches] readers how to sniff out the good stuff." —Dwight Garner, New York Times For millennia, fresh olive oil has been one of life’s necessities—not just as food but also as medicine, a beauty aid, and a vital element of religious rituals. But this symbol of purity has become deeply corrupt. A superbly crafted combination of cultural history and food manifesto, Extra Virginity takes us on a journey through the world of olive oil, opening our eyes to olive oil’s rich past as well as to the fierce contemporary struggle between oil fraudsters of the globalized food industry and artisan producers whose oil truly deserves the name "extra virgin."

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