

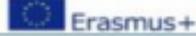


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ALMA



I.I.S. "Tonino Guerra"



Cocktail - Competition.



Front Office - Competition.



Culinary Art Competition.



# L'ORO BIANCO

12<sup>a</sup> EDITION

May 2026

Cervia - Ravenna - Italy



## 12°

### European Food and Wine Competition

## "L'Oro Bianco di Cervia"

19-20-21-22 May 2026

## 12°



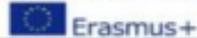


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## European Food and Wine Competition

### "L'Oro Bianco di Cervia"

**19-20-21-22 May 2026**

The "TONINO GUERRA" Institute of Higher Education in Cervia, in collaboration with "Il Parco della Saline di Cervia srl", is organising the 12th "L'Oro Bianco di Cervia" competition.

**The aim of the competition is to promote the use of local resources and to bring out the creativity and dynamism of young people, triggering professional synergy between students from different institutes.** The workshops will become not only a tool for union but also for experimentation and innovative food wine and beverage paths.

The competition will take place at the I.I.S. 'TONINO GUERRA' in Cervia on 20 and 21 May 2026, while 19 and 22 May 2026 are reserved for the arrival and departure of participants.

The competition is reserved for students of Italian and European hotels schools attending the 3rd, 4th and 5th years in the 2025/2026 academic year in the Food and Wine/Cuisine/Pastry, Dining Room and Sales, and to students of National and European Hotel Institutes attending the 2nd, 3rd, 4th and 5th years in the 2025/2026 school year in the fields of Tourism Hospitality.

The I.I.S. 'Tonino Guerra', as the organising school, will not participate in the competition.

The cost of travel will be paid by the participating institutions.

Three students (one from the kitchen, one from the sales department and one from reception), one Head master and one accompanying person (in single rooms) or two accompanying persons (in double rooms only) are invited free of charge.

#### **HOTEL ACCOMMODATION:**

The headmaster in a single room or the two accompanying adults (teachers) in a double room. We do not offer single room accommodation for two accompanying adults. Extra accompanying adults (e.g. driver, etc.) are the charge of the participating school. Students are accommodated in multi-bed rooms.





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Schools will need to submit their registration to the IIS TONINO GUERRA in Cervia by **Tuesday 22 March 2026 by filling in the form available at the following link:**

<https://forms.gle/UUMfzBcdwYox1C6Y7>

Please note that, in order to ensure high organisational standards, the number of schools enrolled will be limited and selection will be based on the following criteria:

- date of receipt of the registration form
- date of receipt of the complete documentation

Registration confirmation will be communicated to delegations by **Tuesday 31 March 2026.**

For selected schools, a meeting will be organised by the I.I.S. Tonino Guerra in Cervia to clarify all organisational and logistical aspects of each sector.

**Schools MUST REGISTER IN ALL SECTORS of the competition.**

## **CULINARY ART**

Each school must prepare **a creative and sustainable dish**, choosing from the following options:

- Starter
- First course
- Main course
- Dessert

The dish must include Cervia Sweet Salt in the following flavours as a mandatory ingredient:

[SALE DOLCE DI CERVIA ALLA SALICORNIA](#)

[SALE DOLCE DI CERVIA ALLE ERBE AROMATICHE PER CARNE](#)

[SALE DOLCE DI CERVIA ALLE ERBE AROMATICHE PER PESCE](#)

[SALE DOLCE DI CERVIA AL PROFUMO D'ORIENTE](#)

[SALE DOLCE DI CERVIA E VANIGLIA DEL MADAGASCAR](#)

[SALE DOLCE DI CERVIA E PEPERONCINI DI CALABRIA](#)

[SALE DOLCE DI CERVIA AL TARTUFO](#)

[SALE DOLCE DI CERVIA E ACETO BALSAMICO DI MODENA IGP](#)

[SALE DOLCE DI CERVIA ALLO ZAFFERANO](#)

[SALE DOLCE DI CERVIA ALLE ALGHE](#)



## RECIPE CHARACTERISTICS

For the preparation of dishes:

- Additives such as glutamate and artificial colourings must not be used;
- Natural products such as starch, agar-agar, spice mixes, pestos, jams, flavoured salts, extra virgin olive oil, dried fruit, etc. may be used.
- Each institution must present a recipe using seasonal products and at least one ingredient from its own territory.

**During the final task**, the cooking competitors will be allowed to enter the laboratories at 15-minute intervals, following the order decided by the previous draw. Please note that the dishes will also be served in the same order. Any delay with respect to the pre-established time will result in a penalty that will be taken into account by the jury.

During the presentation of the dishes, the judges will ask questions about the recipe, ingredients and preparation technique.

The organisers are not responsible for any accidents involving people and/or property during the entire duration of the competition.

**By 12 April 2026, therefore, the following attached forms must be completed and sent (in the requested formats):**

- Recipe card (PDF file) for 5 people with a description of the ingredients, method, and equipment required
- Digital photo of the dish (JPG file)
- Filled-out glycemic index card (PDF file)
- The DOCX files for the cards are attached to the announcement.

## THE RULES

**Cooking students** must prepare the dish within a maximum of 90 minutes. The times are fixed as follows:

- 5 minutes for mise en place preparation;
- 70 minutes for preparation and serving of the dish;
- 15 minutes for presentation of the dish to the jury and tidying up of the workstation.

Cooking students must prepare the dish for 5 people (5 tastings and 1 dish to be put on display), respecting the health and hygiene regulations required by current laws and tidying up their workstation. Students will present the dish to the jury, reporting on:

- Ingredients used;
- Cooking times and methods;
- Nutritional values;
- Sustainability;
- Adding a personal touch to the dish with your chosen flavored Cervia salt.

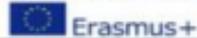


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**The ingredients and food products needed to prepare the dish, as well as any special equipment, must be brought by the participating schools.** Anyone unable to bring their own products may request them in advance from the school, specifying the type, quantity, etc., and all other information necessary for purchasing them, keeping in mind, however, **that products from the Romagna coastal area may differ greatly from those of their region of origin.**

**Please indicate this if you need it when you send in your recipes.**

**Plates for serving dishes** of any shape and size may be brought by participating schools (if none are available, serving plates will be provided by the IIS in Cervia).

**Please note:** ingredients not expressly indicated in the recipe are not allowed, nor are pre-cooked, long-rise or pre-assembled products. Only edible decorations made and assembled during the competition are accepted.

**It is preferable to prepare dishes from start to finish.**

During the competition, no unauthorized persons will be allowed in the kitchen; assistance to students will be provided exclusively by IIS Cervia staff.

**The jury will be composed of 5 professionals from the food and wine sector:**

who will evaluate on the basis of the following criteria and scores:

- |  |         |
|--|---------|
| ○ Promotion of flavoured Cervia salt   | 1 to 20 |
| ○ Presentation   | 1 to 10 |
| ○ Tasting  | 1 to 30 |
| ○ Professional preparation   | 1 to 10 |
| ○ Sustainability   | 1 to 10 |
| ○ Order, cleanliness, precision of execution and manual skills<br>(as indicated by the School's cooking judges). | 1 to 20 |

## **PENALTY**

Exceeding preparation time (max 16 min) -1 point for every 2 minutes (from the total achieved) beyond 16 minutes, the dish will be ranked last.

**The jury is the only authority competent to judge the applications and practical tests. Its judgment is final and no complaints will be accepted.**





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## COCKTAIL COMPETITION

The cocktail competition consists of the presentation and preparation of an **original alcoholic cocktail and mocktail** (two servings of each) in according with the rules outlined below.

**No later than April 12, 2026, the following attached forms must be completed and submitted (in the required layout)**

- the recipe sheet for the alcoholic cocktail (PDF file) for 2 people with a description of the ingredients, method, and equipment required
- digital photos of the cocktail (JPG file);
- the Mocktail recipe card (PDF file) for 2 people with a description of the ingredients, method, and equipment required
- digital photos of the Mocktail (JPG file);

The docx files of the forms are attached to the competition notice.

## THE RULES

Each student will prepare an '**Original alcoholic cocktail**' (**2 portions**) using a creative and personal recipe, contextualised within the world of modern mixology.

The recipe **MUST include a product from the participating school's local area.**

The recipe may contain a maximum of 7 ingredients; it is permitted to use **ANY** mixing technique and home-made products if accompanied by a technical data sheet (ingredients and procedure). The recipe may measure from a minimum of 9 cl to a maximum of 20 cl.

**There are no restrictions on the decoration of alcoholic cocktails:** only originality and creativity will be evaluated.

**The recipe may be served in any vessel suitable for beverages (glasses, jars, cans, bottles, tins, etc.), but the use of hollowed-out fruit as a container for the beverage is not permitted.**

The maximum time allowed for preparing the cocktail is 7 minutes.

During the test, the judges will speak with the student after the test about the products used for the cocktail (legends, anecdotes, history, product knowledge, etc.) as an additional part of the evaluation.

Each student will prepare a **Mocktail (2 portions)** using a creative and personal recipe, contextualised within the world of modern mixology. The recipe may contain a maximum of 7 ingredients; **ANY** mixing technique may be used.





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### **Pre-made decorations will not be allowed, and decorations must be edible and eco-friendly.**

The recipe can measure from a minimum of 9 cl to a maximum of 20 cl.

The maximum time for preparing the mocktail alone will be 7 minutes.

After the test, the judges will discuss the products used in the mocktail with the student (legends, anecdotes, history, etc.).

For both preparations, the ingredients, glasses and equipment are the responsibility of the participating school.

For equipment and glasses in cases of real need (e.g. those arriving by plane), IIS Tonino Guerra will provide its own upon contact and agreement via email at [oro.bianco@iiscervia.it](mailto:oro.bianco@iiscervia.it) or by calling the sector representative Prof. Cutolo Francesco. (see bottom of the announcement)

### **COMPETITION SCHEDULE**

On Wednesday, from the start of the competition until its conclusion, participating schools will offer guests from IIS Tonino Guerra and other competing schools the opportunity to sample their cocktails and mocktails prepared for the occasion (approximately 2cl samples). The jury, made up of experts in the field, will visit all the participating institutions in numerical order (drawn in the morning after the briefing) and only at this stage will the competing students have to prepare the two recipes in the competition independently. For the rest of the day, however, the presence and assistance of the accompanying teacher (or teachers) is permitted.

Each participating institution will have at its disposal:

- A buffet table (2.20/2.50 m) already dressed with appropriate tablecloths.
- An ice bucket (22x22x16 cm).
- Hoshizaki 22 g ice cubes.
- Hoshizaki crushed ice.
- A student from our institute to assist throughout the competition.
- an "office" area for the necessary preparations, equipped with a chopping board and waste sorting bins
- an electrical outlet **upon request**
- compostable shot glasses for tastings
- the full availability of the staff and students of ISS Tonino Guerra involved in the event.

During the tests, no one other than the jury will be allowed in the office or near the workspace; assistance to students will be provided exclusively by staff from the IIS Tonino Guerra school in Cervia.

**The jury is the only authority competent to judge the applications and practical tests. His decision is final and no further appeals will be considered.**





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## EVALUATION OF COCKTAIL COMPETITION.

Participants will be evaluated using the following scoring system:

<b>Interactive discussion with the judges Mocktails test</b>	<b>0.5 to 10 points</b>
<b>Verbal exchange with the judges during the Cocktails test:</b>	<b>0.5 to 10 points</b>

After the recipe has been presented, the judges will ask the competitors a number of questions about the products and their characteristics, mixing techniques, equipment, glasses and everything else used to make the recipe.

## MOCKTAIL TEST EVALUATION

The evaluation will be divided as follows:

- Execution of the recipe (correct dosages, filling of glasses, use of equipment and understanding of the chosen mixing technique) **From 0.5 to 7 points**
- Appearance and taste of the cocktail **From 0.5 to 3 points**

## COCKTAILS TEST EVALUATION

- execution of the recipe (correct quantities, filling of glasses, use of equipment and interpretation of the chosen mixing technique) **from 0.5 to 7 points**
- appearance and taste of the cocktail **from 0.5 to 3 points**

**Maximum 40 points**

## PENALTY

During the pre-preparation phase in the office, an assistant judge will assign any penalty points to be **DEDUCTED** from the final result using the following table:

- Exceeding the maximum preparation time **2.5 points for every 30 seconds**
- Failure to tidy up the workstation: **0.5 to 5 points**
- Incorrect waste disposal: **0.5 to 5 points**



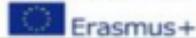


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## FRONT OFFICE COMPETITION

The Front Office Competition includes the following Tasks.

### BACK OFFICE TASK

Preparation of a poster in Italian, in A3 format (294 x 420 mm, 80 gsm, white), using Publisher/Word Office 2019 software provided by the school, to promote the Cervese area from a historical, artistic, cultural and environmental perspective

The candidate will be provided with a selection of images from which to choose those most suited to the idea to be developed.

The images will be adapted by the candidate to the format of the sheet, taking into account the stylistic and graphic requirements to be achieved.

The theme of the images will focus on Cervia's vocation as a tourist destination:

- Saline with habitat flora and fauna
- Po River Delta Park
- Cervia Nature Park
- Cervia Thermal Baths
- Beach and bathing establishments
- Port Canal and Historic Centre
- Accommodation facilities and historic buildings (Casa delle Aie)
- Butterfly House
- Kayaking
- Cervese Sailing Club

Candidates will not be allowed to use the internet.

Candidates must complete the test **in 90 minutes**.

At the end of **the 90 minutes**, students must have their final work ready to print.

Mandatory content on the poster: candidate's first name, surname, and the logo of their school.

In the case of failure to meet submission deadlines, a penalty will be imposed in accordance with the guidelines outlined in the assessment criteria.



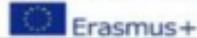


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## **FRONT OFFICE TASK**

### **YOU ARE THE RECEPTIONIST AT THE HOTEL BASSETTI IN PINARELLA DI CERVIA**

Simulation of two cases relating to the customer cycle: one in English and one in Italian (total duration: 15 minutes). For foreign schools, the interview will be conducted in the candidate's native language and in English. Candidates may already have the blank forms required to deal with customer cycle cases, subject to verification by the jury.

These will not be provided by the I.I.S. 'Tonino Guerra'.

Simulation of two cases regarding the customer cycle: one in English and one in Italian (total 15 minutes). For foreign schools, the interview will be in the candidate's native language and in English. Candidates may already have the blank forms necessary to deal with customer cycle cases, subject to verification by the jury.

These will not be provided by the I.I.S. 'Tonino Guerra'.

#### **The situations could be:**

- Telephone booking
- Arrival of guests with and without reservations
- Arrival of an overbooked guest
- Arrival of a guest without identification and/or with expired identification
- The guest would like to change rooms due to discomfort, but there are no rooms available. Propose a solution.
- **Provide tourist information about the town of Cervia (applicable to all candidates in Italian)**
- Providing information about the services offered by Hotel Bassetti
- Problem solving
- Customer departure
- Early departure
- The customer would like to pay upon returning home
- The customer has a credit card but no funds available
- 

## **EVALUATION AND POINT AWARDDING**

The Examination Commission will supervise the tests.

The sum of the points obtained in each test will contribute to the final score.



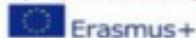


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### EVALUATION CRITERIA for the Back Office

Logo of the school, candidate's name and school	Points from 0 to 10
Complete information	Points from 1 to 10
Looks and layout	Points from 1 to 10

### PENALTY:

if the competitor asks for 5 extra minutes, they will be deducted 2 points.

### EVALUATION CRITERIA for Front Office

Presentation, uniform, hygiene and professional ethics	Points from 1 to 10
Ability to manage the situation	Points from 1 to 10

### English: (for all participants)

English pronunciation	Points from 1 to 10
Technical language and content	Points from 1 to 10
Ability to communicate	Points from 1 to 10

### First native language:

Technical language and content	Points from 1 to 10
Ability to communicate	Points from 1 to 10

### TOTAL 100 POINTS MAX (sum of the two tasks)

The jury will be composed of five experts in the subject area.

The jury is the only authority competent to judge the applications and practical tasks. Their decision is final and unquestionable; no appeals will be accepted.





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## INSTITUTE FOOD AND WINE TOURISM AWARD

### SETTING UP A STAND FOR THE GALA DINNER

Each school must set up a space where they can show off and let people try products and/or dishes that are typical of their area. The aim of the stand is also to promote the local area in the best possible way. Each school is responsible for providing the materials needed to set up the stand. The organisers will provide:

1. An exhibition space with an outdoor gazebo, weather conditions permitting, or a buffet inside our school.
  2. Glasses for tasting (type to be agreed with the cocktail competition representative, see bottom of the rules)
  3. Small plates, bowls, biodegradable forks, etc. (to be agreed upon).
- One of our dining room students and one of our kitchen students for tasting service.

**The set-up will take place at 5 p.m. on Thursday, 21 May. The technical jury will review the stands from 6 p.m. to 7:30 p.m., after which they will be open to the 'popular' jury composed of participating schools and guests of TONINO GUERRA, at the same time as the gala dinner aperitif.**

**For this moment of competition and conviviality, participating students may choose to wear formal attire, as they will only be required to display their products. Tasting and HACCP food safety standards will be guaranteed by our students.**

### STAND SET-UP RATING

A prize will be awarded to the school that best represents its region of origin.  
The prize will be awarded to the school that receives the highest number of votes.

### RIGHTS

Participants in the event **give all rights relating to recipes, reports, menus, materials and photographs to the IIS 'Tonino Guerra' in Cervia**, including any publications and related television rights.





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## AWARD CEREMONY

The award ceremony will take place during the **Gala Dinner on Thursday, 21 May 2026.**

**The students ranked 1st, 2nd and 3rd in each category will receive prizes offered by the Institute and any prizes made available by sponsors.**

For more information and details: [oro.bianco@iiscervia.it](mailto:oro.bianco@iiscervia.it)

### For specific emergencies: (only whatsapp)

- Kitchen contact: Teacher Magnifico Domenico Tel. +39 338 4656911
- Cocktail competition contact: Teacher Cutolo Francesco Tel. +39 338 2123665
- Front Office contact Teacher Volpi Luca Tel. +39 348 7454790
- Accommodation for EXTRA stays and overnight stays:  
Technical Assistant lady Valmaggi Catia Tel. +39 339 6008499

