

**Press release: The Italian Cultural Society to Host Gala Awards Dinner at the Embassy of Italy in Washington, DC**

**A TASTE OF TIME: Honoring Carlo Petrini of Slow Food & Roberta Ceretto of Ceretto Wineries.**

An evening dedicated to the best of Italian cuisine and sustainable food & wine agricultural practices. The dinner will feature products from Slow Food Snail Approved winners from Washington, DC, Virginia, and Maryland and wines by Ceretto Wineries.

The ICS will also recognize **chefs and entrepreneurs in the Washington area** who maintain the excellence and high quality of Italian cuisine: Franco Nuschese (Cafè Milano), Fabio Trabocchi (Fiola, Fiola Mare, etc.), Luigi Diotaiuti (Al Tiramisù), Roberto Donna (Roberto's Ristorante Italiano), Joe Farruggio (Il Canale).

**When:** Friday, June 7, 2024 | 6:30 PM – 10:30 PM EST

**Where:** Embassy of Italy, 3000 Whitehaven St NW, Washington, DC 20008

WASHINGTON DC, APRIL XX, 2024 – [The Italian Cultural Society](#) (ICS), a nonprofit organization that promotes the appreciation and knowledge of Italian Language and Culture, will host “**A Taste of Time**”, a fundraising Gala at the Embassy of Italy on June 7, 2024. At the event, the ICS will honor Carlo Petrini, founder of the groundbreaking, international [Slow Food](#) movement, and Roberta Ceretto, of [Ceretto Wineries](#).

**CARLO PETRINI:** In the early 1980s, Petrini witnessed the speed of industrialization of food and the standardizing of taste and realized that it would lead to the disappearance of thousands of food varieties and sought to demonstrate that people had more choice than what had become supermarket homogenization. In 1986, when McDonald's opened in Rome, Petrini and other activists gathered in protest with big bowls of penne chanting, “We don't want fast food. We want Slow Food!”

Thus, Slow Food was born to defend regional traditions, good food, gastronomic pleasure, and a slow pace of life. The movement embraces a comprehensive approach to food that recognizes the strong connections between plate, planet, people, and culture. It includes thousands of projects and millions of people in over 160 countries, farmer programs, the [University of Gastronomic Sciences](#), the first university devoted to studying the inextricable links between food and culture, and the [Cooks' Alliance](#), a network of restaurateurs who uphold the Slow Food philosophy in their kitchens supporting local producers, influencing policy, and awakening diners to the rich food cultures and biodiversity of our planet.

Petrini is the author of [Slow Food Nation: Why Our Food Should Be Good, Clean, And Fair](#) among many other books and articles translated into many languages. In 2004, he was named a ‘**European Hero**’ by Time magazine, and in 2008, **The Guardian** named him as the **sole Italian to appear in the list of ‘50 People Who Could Save the World’**.

**ROBERTA CERETTO:** Roberta Ceretto leads the Ceretto wine company, upholding its legacy of innovation and sustainability. Born into a family deeply entrenched in the Langhe region's wine and food industry, she represents its third generation committed to advancing viticulture. Inspired by her father Bruno and uncle Marcello – defined “the Barolo Brothers” by Wine Spectator in 1986 – Roberta and her family drive the company forward with a focus on sustainability, organic production, and quality.

Beyond wine production, Roberta collaborates with writers, artists, and architects to enrich the region and make it a year-round destination for tourists and connoisseurs. From renovating abandoned houses to commissioning contemporary art installations amidst vineyards and the glass-covered viewing platform, Roberta is creating a dynamic landscape that captivates global visitors.

Together with chef Crippa, the Ceretto family founded [La Piola](#), an everyday restaurant located in the main square of the town, designed for conviviality, and [Piazza Duomo](#), the first restaurant in Piedmont honored with three Michelin stars. In addition, [Relanghe](#) was founded in 1994, to make traditional sweets based on the local hazelnut.

As a prominent female figure in a traditionally male-dominated industry, Roberta symbolizes the rising influence of women in viticulture. Her leadership reflects a paradigm shift where women are increasingly acknowledged for their expertise and contributions. Thanks to her dedication, the family's winemaking tradition is evolving, embracing innovation, sustainability, and a profound appreciation for the beauty of the region. With each endeavor, Roberta underscores that wine is more than a product—it's a testament to the land, culture, and spirit of its creators.

**Event:** The ICS Gala 2024 will be emceed by [Amy Riolo](#), Award-Winning, Best-Selling Author, Chef, and Television Personality. The evening includes an Italian style cocktail reception and Live music ([Elijah Jamal Balded and his Jazz Trio](#)), a seated gourmet dinner highlighting Slow Food products, and a celebration of the 2024 Scholarship Award recipients, who distinguished themselves in the study of Italian, Classics, Art, Science, and Music, including a piano performance.

This year we will be privileged to enjoy **hors d'oeuvres generously offered by Cafè Milano**, **Vitello Tonnato** among the antipasti offered by **Roberto Donna**, and **Cannoli Siciliani** for dessert, from Il Canale.

Representatives of the cultural, business, institutional, and diplomatic communities of Washington DC, NYC, and beyond will be present.

**Tickets:** To purchase tickets please visit [ICS Gala 2024](#) or contact the Gala Office by phone: 301.215.7885 or via email: [RSVP@italianculturalsociety.org](mailto:RSVP@italianculturalsociety.org)

**Mission:** The mission of the Italian Cultural Society of Washington, DC, is **to enhance the appreciation and knowledge of Italian language and culture and to strengthen bonds between the Italian and American people.**

*The Italian Cultural Society of Washington D.C. is a 501 (c) (3) non-profit organization that promotes Italian language and culture, through [monthly events](#), [scholarship awards](#), and through the [Italian Language Program](#), established in 1974, thanks to contributions of the ministry of Foreign Affairs, with the purpose of including Italian language in public and private American schools and teach the language to the local community . Today the ILP is a leading school with over 2,000 enrollments per year, offering *language and cultural classes, in person and online, for every level (in accordance with the [CEFR](#),) including native Italians: courses focused on History, Literature, Cinema, Opera, Art, Latin, Music, Travel, Cooking, Food-& Wine and, as well as Themed Workshops and Summer Camps for kids and teens.**

*Our events include book presentations, movies, conferences on current events, literature, art exhibits, regional traditions, wine tasting, concerts and [special events](#), including a Gala Awards Dinner, usually at the Italian Embassy. Our members are Americans, Italians, Italian-Americans and lovers of the Italian culture. Recently our expanding audience of over 6,200 people includes students and members from all over the United States. Our new programs include the ICS Music School, translations and other services.*

We collaborate with the Italian Cultural Institute, the Italian Embassy, universities, and other institutions and organizations in Washington, DC, and the US.

**Visit:** [www.italianculturalsociety.org](http://www.italianculturalsociety.org)

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