DIVI NEWSLETTER N°6

Leave no stone unturned.

° DIVI NEWS

This summer, **DIVI**, in collaboration with **Love to Italy**, brought a little piece of Italy to Miami through three unforgettable experiences. Guests explored the art of panettone, learned the secrets of authentic risotto, and enjoyed the flavours of Sardinia with a special wine tasting. Each event offered a chance to taste, learn, and celebrate Italian traditions; moments we're excited to share with you.

LOVE TO ITALY ACADEMY
ITALIAN EXPERIENCE
MIAMI FLORIDA

LOVE TO ITALY
ITALIAN FOOD & WINE

A Sweet Start – Panettone with Italo Vezzoli

We began the season highlighting one of Italy's most beloved treats: panettone. Nicolò Vezzoli, owner of Italo Vezzoli Panettoni, guided guests through the fascinating process of how artisanal panettoni are made. The session ended on a delicious note with a group tasting and an unforgettable video call with the Vezzoli family, live from Bergamo!

Risotto masterclass with Chef Marco Calenzo

Next came our Risotto Masterclass with Chef Marco Calenzo, Executive Chef of Lido at The Surf Club, Four Seasons, Surfside, Miami. Using the finest Italian rice, truffles, mustards, and saffron, Chef Marco guided participants through the art of creating the perfect, rich and flavourful risotto. All ingredients imported by Love To Italy.

Sardegna Uncorked – Wine Tasting at the Paramount

We closed the season with "Sardegna Uncorked", an exclusive evening celebrating the wines of Sardinia. Guests were treated to Love to Italy's Sardegna wine selection, Vini Lotta and Tenute Gregu, which paired perfectly with Sardinian delicacies prepared live by Chef Gianbattista Cannoni. Hosted on the 55th floor of the Paramount in Miami, the night combined exquisite flavours, outstanding wines, and breathtaking skyline views for an unforgettable experience.