



TEA WILL BE TAKING CENTRE STAGE AT SANA RESTART 2020

The BolognaFiere event for the sector of organic and natural products

Bologna, 9 – 11 October 2020

Second only to water as the world's most widely consumed drink – with almost 6 million tonnes produced each year, more than 2 in China alone and with only 3 grams used in each cup – tea has arrived at **Sana Restart**. **Sana Organic Tea**, in fact, is the area reserved for this wonderful infusion and is the culmination of a journey that began 4 years ago with **In·Tè** and the **Italian Tea Festival** and that has set the goal of spreading the culture of quality tea in Italy. It goes without saying that there could not be a better showcase: **Sana**, Italy's leading trade fair for natural and healthy living, will this year host a space dedicated to organic tea, interpreting it through a version that we have chosen to call '*Teatalian Style*'.

Tea is a versatile drink, known and appreciated all over the world: over the years it has managed to become absorbed into local habits, customs and practices in various countries.

Think of the enchanting Japanese tea ceremony known as **Cha No Yu** (meaning literally 'hot water for tea') or the splendid Chinese ritual **Gong Fu Cha** ('the art of serving tea'), to the more mundane but irreplaceable **Afternoon Tea**, but also the beauty of **çay** drunk in Turkey in unmistakable curved glasses, **Atay**, the Moroccan green tea with mint. Page after page could be written about tea and the various ways to drink it: there are so many hugely different ways but one single plant: *camelia sinensis*. A Chinese proverb, in fact, says that it is easier to count the stars in the sky than it is to name the different types of tea.

And in Italy, how is tea consumed?

Answering this question, and giving a more precise picture of '*Teatalian Style*' will be **Christian Nicita**, chef at **Acquamadre** in Catania, a tearoom and restaurant. Trained at the Gambero Rosso School of Cookery and a professional sommelier, for many years Christian Nicita has been serving a menu of teas paired with sweet and savoury foods as well as dishes that include tea as an ingredient.

To enable you to discover this brand new journey, which the Sicilian chef proposes strictly in goblets – a trend that is spreading among the tea influencers in every corner of the planet – during SANA RESTART 2020 we will be offering three days of tastings, beginning on Friday 9 and Saturday 10 October with meetings reserved for the Ho.Re.Ca. sector, inviting visitors to explore the ways to serve tea in the various areas of restaurants, bars, cafes and hotels.

From tea menus to brand new pairings that are all rigorously organic, from spas to the kitchen table at home, from breakfast tea to magnificent cold infusions: a precious resource that will never fail to excite a public interested in new proposals and healthy eating and drinking.



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Of particular interest for the visiting public will be the initiative dedicated to Sunday tea, tea with the family or to serve with friends at home. **Pina Siotto**, vegan chef (or rather 'vegetaliana' as she likes to describe herself and which is also the title of her book) will be demonstrating how to prepare perfect and original tea parties using tea both in preparations and combinations, as well as tea for children.

Tea is the drink with the highest rate of growth in the *food&beverage* sector in our country, a provisional forecast estimates +22% and actual growth is likely to exceed even the most encouraging predictions. Tea is a central feature in art, music and poetry but also for important moments of political and daily life. **Sana Organic Tea** will explore this stylish drink in all of its charm.

Because "tea is a lifestyle". Come and find out more with us at **Sana Organic Tea** on an organic journey through infusions, goblets, food and culture.

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