



THE ART OF ITALIAN GASTRONOMY

ACADEMIA BARILLA AND BARILLA USA AT THE 26TH AMERICAN WINE AND FOOD FESTIVAL IN LOS ANGELES

Academia Barilla participates in the 26th American Wine and Food Festival in Los Angeles, sponsored by Barilla America, featuring top gourmet Chefs and events to support the Los Angeles Chapter of Meals on Wheels charity organization.

PRWEB, September 25, 2008 - [Academia Barilla](#) and [Barilla America](#) will be participating in the 26th American Wine and Food Festival in Los Angeles, California, this weekend. The wine and food festival is open to the public and features live music, a silent auction and an

epicurean feast prepared by an array of the world's greatest chefs.



Several events are scheduled for each day in celebration of the festival –

below is the official program of gourmet events and dinner parties. For further information, please refer to the [American Wine and Food Festival website](#).

SEPTEMBER 26 - Red Hot @ Red Seven in celebration of the 26th American Wine and Food Festival. Come meet the chefs at Wolfgang Puck's Red Seven and celebrate an evening of fine wines and spirits, music and spectacular beef.

SEPTEMBER 27 - Back lot gourmet tasting at the Universal Studios in Los Angeles, where a line up of today's most prominent chefs will converge for a culinary celebration at the American Wine and Food Festival. A star-studded gathering of internationally celebrated chefs and fine wine and spirit purveyors will serve in honor of the occasion.

SEPTEMBER 28 – 9th Annual Chef's Grand Tasting Dinner Spago Beverly Hills in celebration of the 26th American Wine and Food Festival, hosted by Wolfgang Puck, Lee Hefter and Barbara Lazaroff and featuring Guest Chefs such as Nobu of Matsuhisa, Eric Rioert of Le

Bernardin, and Daniel Humm of Eleven Madison Park, and Barilla America Executive Chef Lorenzo Boni.



Since its inception in 1982, the Puck-Lazaroff Charitable Foundation has supported the American Wine and Food Festival, raising more than \$14 million for the Los Angeles Chapter of Meals On Wheels. This organization serves thousands of meals each day to Los Angeles' homebound, senior and disabled citizens.

Chef Lorenzo Boni said that "Cooking is always fun, and cooking with other gourmet Chefs is even more fun and inspiring, specially when we are cooking for a good cause!"

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About Barilla

Since 1877, Barilla has been producing pasta and other grain-based foods for consumers around the world. The company's basic animating principle has been to make these healthy products affordable to all, no matter where they might be. Barilla has remained true to its entrepreneurial roots over the past four generations, by combining ancient Italian traditions with cutting-edge technological advances. The result is a globally successful company, built on a foundation of principles that allow for continuous growth to reach ever-expanding goals.

The Barilla Group – whose brands include Barilla, Mulino Bianco, Alixir, Pavesi, Voiello, Wasa, Misko (Greece), Filiz (Turkey), Yemina and Vesta (Mexico), and Academia Barilla – is the first Italian food group, headed by the Barilla family for over 130 years. The Group has 26 factories (13 in Italy and 13 abroad, of which 2 in the US – Avon, NY), and distributes its products in more than 125 countries.

About Academia Barilla

[Academia Barilla](#) protects, promotes and develops the Art of Italian Gastronomy, creating the ultimate Italian experience. Located in Parma, Italy, Academia Barilla was born in 2004 under the auspices of Italy's most important food company, Barilla, and distributes top gourmet Italian products worldwide.

Academia Barilla's top quality Italian gourmet products are selected in collaboration with accomplished chefs and experts in regional gastronomy, to develop exceptional products rooted in Italian traditions. Academia Barilla also offers full immersion culinary experiences in the breathtaking region of Emilia-Romagna, and individual and group cooking classes at the Academia Barilla Culinary Center, ranked by Gourmet Magazine as one of the top 5 luxury culinary schools in the world.

Academia Barilla contacts

For more information about Academia Barilla's products and services, please visit Academia Barilla at www.academiabarilla.com.

For Italian culinary news, gourmet recipes and interactive content on Italian food visit Academia Barilla's Italian Food Lovers blog at www.italian-food-lovers.com.

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