



Participate in delicious gelato lessons and enjoy a guided tour of the Carpigiani Gelato Museum.

Choose the experience that entices you the most and take a dive into the world of artisan gelato. Let yourself be tempted by sweet tastings and discover the origins of artisan gelato together with instructors from Carpigiani Gelato University.

Please specify any food allergies or intolerances at the time of booking.



CARPIGIANI GELATO MUSEUM

is a center of cultural excellence dedicated to the understanding and study of the history, culture, and technology of gelato and the expertise of the innovators who drove its evolution over the centuries.

RESERVATIONS

The museum is open from Tuesday to Saturday from 9am to 6pm. **Reservation required** for both visits and workshops.

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Gelato Museum Carpigiani

Via Emilia 45
40011 Anzola dell'Emilia
Bologna
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gelatomuseum.com

HOW TO GET THERE



Bus n.87 which departs from piazza XX Settembre, Bologna and drop off at "Magli" bus stop, Anzola dell'Emilia. Download the timetable at www.tper.it



Autostrada A1 (Milan-Rome) exiting at Bologna-Borgo Panigale.



GELATO MUSEUM
CARPIGIANI

GELATO EMOTIONS
2014 - 2015



GELATO TASTINGS

Taste the History of Gelato

Gelato tasting and museum guided tour

Discover the roots of gelato with a tour of Carpigiani Gelato Museum. After the museum visit, enjoy gelato tastings at Gelateria Carpigiani!

Duration: 1 h

Prices

- **Full price: € 5**
- **Reduced price: € 4** - Children 3-13 years old, handicapped guests and their assistants, I.C.O.M. members
- **Free:** children under 3 years old



#gelatolovers

ENTER THE WORLD OF ARTISAN GELATO!
VISIT, LEARN, ENJOY

Gelatology

A delicious guided tasting through different kinds of gelato

The perfect workshop for the most curious gelato lovers. Instructors from Carpigiani Gelato University will present the wide range of gelato products: sorbets, milk-based gelato, express gelato, gelato treats, and gelato cakes! A delicious tour through the variegated world of Gelato!

Duration: 1 h 45 min.
Full price: € 20



GELATO WORKSHOPS

New
2014|2015

Gelato for families

The workshop dedicated to all families that love gelato. After a museum visit, young time travelers can make gelato on their own by following ancient recipes.

Workshops can be customized based on children's ages. Contact us for pricing.



Discovering Gelato

Gelato lesson with tasting and museum guided tour

Instructors from Carpigiani Gelato University teach participants how to transform fresh fruit into an excellent gelato that can be made at home! They will also present the evolution of gelato production techniques, from the ancient *sorbettiera* to machines boasting the latest technologies.

Duration: 1 h 45 min.

Prices

- **Full price: € 20**
- **Reduced price: € 10** - for groups of 10 or more

Gelato MasterClass

Prepare your own gelato with master instructors from Carpigiani Gelato University

Do you know the difference between gelato and sorbet? Do you know what a refractometer is? For the most fearless and passionate, the Gelato Masterclass is the workshop that transforms participants into gelato artisans for a day.

Learn how to make a fruit sorbet, follow a recipe, and produce it in a workshop!

At the end of the activity, comparative tasting of the gelato produced.

Duration: 3 h 30 min.

Price: € 45

