



EZIO CRAVERO

Profile

A professional sommelier since 1999, Ezio Cravero started to collaborate occasionally with ICIF in 2015 and on a more continuous basis in 2018, so much so that he has now become the leading teacher for the oenology lessons which are included in the curriculum of the professional courses on Italian cuisine.

Teaching represents one of the strongpoints of his career, which he carries out with passion also in other educational realities such as the Canavese Consortium in Chivasso, the CONEDIA training center of Ivrea, the TIMELAB in Turin and the Colombatto Hospitality Institute in Turin, the capital of Piedmont.

At the same time, he also works as a freelance sommelier at several Michelin-starred restaurants, such as "La Ciau del Tornavento" in Treiso or the "Da Guido" restaurant of Tenuta Fontanafredda in Serralunga d'Alba (two top-level venues located in the Langhe area). From 2008 to 2016, he also was the owner of "The Thirsty Winemaker", a retail store and online business for the sales of wines, spirits, cutlery and sharpening products.

His multifaceted excursus shows how teaching, catering and commercial activities can merge into one large and common denominator: the passion for wine, considered as an excellent food which is always present on all tables to celebrate anniversaries and other important moments in the lives of the Italians.