

## UGO MURA Profile



A multifaceted and versatile figure, he has embraced the world of food and wine since adolescence and focused his professional training on three fronts: Italian Regional Cuisine, Oenology and Oleology. An ICIF collaborator since the early 2000s, he became one of the Institute's standard-bearers abroad as Chef instructor but also in charge of promotional missions. He has also managed some cooking courses at the Chinese Headquarters of ICIF in the Nanhui district (Shanghai), founded in 2004 thanks to the cooperation with the "Shanghai Lingang Science and Technology School".

A Sommelier and instructor of wines and oils, part of the Corporation of Master Oil Producers, he teaches students from all over the world the importance of using extra virgin olive oil at the table (as well as in the kitchen) and the correct pairing with foods, a cornerstone of the Mediterranean diet. His path fully embraces the mission of promoting Made in Italy in all its forms and facets, also through events of international scope, but with an Italian essence.