PRESS RELEASE

**A TASTE FOR SKIING**

**ALTA BADIA CELEBRATES CULINARY DELIGHTS**

**Three three-Michelin-starred chefs, sixteen Michelin stars in total, and three Green Stars make this the most “star-studded” edition of A taste for skiing ever. Once again the initiative will be linked to a charitable project supporting pediatric palliative care.**

**The Gourmet Skisafari, SunRisa, Sommelier on the slopes, Delights on ice, Roda dles saus, and the Wine Skisafari round out Alta Badia’s culinary offering, where skiing runs from December 4, 2025, to April 7, 2026.**

**Alta Badia (South Tyrolean Dolomites/Italy)** – This year’s edition of A taste for skiing is dedicated to discovering pleasure and culinary excellence. A tangible, refined, and sophisticated pleasure capable of engaging all the senses; dishes to touch, smell, and imagine even before tasting them. The initiative invites guests to experience the mountains through flavour, transforming every ski run into a complete and unforgettable sensory journey.

The proposed dishes will be an ode to simplicity rather than excess, in perfect harmony with the surrounding Alpine environment. With top chefs creating their dishes based on these concepts, and a fresh, stimulating approach to hospitality, A taste for skiing aims to be a meeting point devoted to the good, the beautiful, and the joy of being together.

The concept of the initiative remains unchanged: ten Michelin-starred chefs will each be paired with a mountain hut on the slopes of Alta Badia, where they will create an exclusive recipe to be offered to skiers throughout the winter season. The participating chefs share a passion for both cuisine and the Alta Badia region, as well as a common commitment to the charitable project of the “La Miglior Vita Possibile” Foundation, thus promoting both gastronomic excellence and solidarity.

The promoter of the charitable project linked to A taste for skiing is one of Italy’s only 14 three-Michelin-starred chefs, **Massimiliano Alajmo** (Restaurant Le Calandre, Rubano, PD), who in 2002, at just 28 years old, became the youngest chef in the world to earn three Michelin stars. Hosting the event is chef **Simone Cantafio** of La Stüa de Michil at Hotel La Perla in Corvara (1 Michelin star), whose cuisine blends tradition and innovation, aiming to showcase Italian products to the world while telling the story of local flavours.

Other three-Michelin-starred restaurants participating in the initiative include Da Vittorio (Brusaporto, BG) from the **Cerea family**, whose philosophy is based on balancing tradition and innovation with a strong focus on the quality of raw ingredients, and Restaurant Reale (Castel di Sangro, AQ) with chef **Niko Romito**, whose cuisine reflects a harmony between technical rigor and humanity, innovation and tradition, with a strong commitment to sustainability and promoting Italy’s gastronomic heritage.

New participants include chefs **Chiara Pavan and Francesco Brutto** (Restaurant Venissa, Mazzorbo, 1 Michelin star and 1 Green Star), who champion cuisine deeply connected to the territory and

sustainability, using local, seasonal, and native or invasive species while respecting the lagoon ecosystem. For the first time, **Isa Mazzocchi** (Restaurant La Palta, Borgonovo Val Tidone, 1 Michelin star) participates; her dishes, based on local and seasonal ingredients, tell a story of passion, research, and respect for the Piacenza region, offering an authentic and engaging gastronomic experience. **Jessica Rosval** (Restaurant Al Gatto Verde, Modena, 1 Michelin star and 1 Green Star) also debuts, with a cuisine that balances Emilian tradition and innovation, reinterpreting classic dishes with modern techniques.

Returning chefs include **Alessandro Dal Degan** (Restaurant La Tana Gourmet, Asiago, 1 Michelin star and 1 Green Star), an herbalist-chef who knows every sprout, herb, and root growing on the Asiago plateau, and **Tomaž Kavčič** (Restaurant Gostilna pri Lojzetu, Vipava, Slovenia, 1 Michelin star), who believes that research, knowledge of ingredients, and careful preparation preserve the original flavours in all their taste, beauty, and harmony.

The lineup concludes with **Cristina Bowerman** (Restaurant Glass Hostaria, Rome, 1 Michelin star), whose cuisine combines tradition and experimentation, reinterpreting classic ingredients in a modern key. Focusing on research, seasonality, and sustainability, she aims to offer a complete, engaging, and mindful gastronomic experience.

Participating chefs have been asked to create their recipes with reduced waste and a particular focus on protecting our planet, thus helping to highlight Alta Badia’s sustainable initiatives. Alta Badia became the fourth Italian tourist destination to obtain GSTC (Global Sustainable Tourism Council) certification in August 2022.

These dishes can be enjoyed throughout the winter season at the following mountain huts: Ütia Lé, Ütia L’Tamá, Club Moritzino, Las Vegas Lodge, Ütia I Tablá, Ütia Bioch, Ütia Pralongiá, Piz Arlara, Piz Boé Alpine Lounge, and Ütia Jimmi.

**A CHARITY PROJECT TO SUPPORT “LA MIGLIOR VITA POSSIBILE” FOR CHILDREN IN NEED OF CARE**

A strong and concrete signal of solidarity. This is the objective of the 2025/2026 edition of A taste for skiing, an initiative that also this year is aimed at less fortunate children, assisted by the Padova and Veneto Paediatric Hospice suffering from incurable or disabling illnesses. The foundation linked to the Alta Badia successful event is called 'La Miglior Vita Possibile' and is actively engaged in the support of paediatric palliative care. So for the whole of the coming winter season, for every A taste for skiing dish served in the huts taking part in the initiative, € 3.00 will be donated to charity in support of the creation of the new Regional Reference Centre for Paediatric Palliative Care and Pain Therapy of the Veneto Region. An important action to concretely support the lives of numerous girls and boys.

**UNMISSABLE CULINARY EVENTS**

**GOURMET SKISAFARI: A CULINARY JOURNEY ON SKIS**

On Sunday, December 14, the highly anticipated Gourmet Skisafari returns to Alta Badia — the event that combines the first ski runs of the season with haute cuisine. This is an itinerant journey on skis from one mountain hut to another, during which enthusiasts can taste the exclusive creations of five Michelin-starred chefs: Massimiliano Alajmo, Chicco and Bobo Cerea, Alessandro Dal Degan, Simone Cantafio, and Tomaž Kavčič.

At an altitude of 2,000 meters, in the heart of the South Tyrolean Dolomites, the chefs will bring their culinary philosophy adapted to the mountain setting, interpreting the finest local products and transforming them into dishes that showcase the region’s gastronomic excellence. Their proposals will be authentic works of art, designed to delight both the palate and the eyes.

Skiers will also have the opportunity to meet the chefs in person, hearing the stories and inspiration behind each dish. In addition, South Tyrolean wineries will be on hand to pair their wines with the gourmet creations.

**SUNRISA: SKI AT DAWN ON FRESH SNOW, FOLLOWED BY A HEARTY BREAKFAST AT 2,000 M**

Skiing at dawn on freshly groomed slopes, watching the sun rise over the UNESCO World Heritage Dolomites, is an exclusive experience that Alta Badia offers to mountain enthusiasts. The SunRisa initiative allows skiers to enjoy the first runs of the day in a truly unique atmosphere, coinciding with the Alpine Ski World Cup races held in the resort.

For the occasion, on Monday, December 22, the plateau’s ski lifts will open exceptionally early in the morning. Skiers will thus have the chance to glide down slopes perfectly groomed overnight by snowcats and experience the magic of skiing in total tranquillity.

To complete the experience, a generous breakfast made from wholesome, healthy products will be served at Club Moritzino, Ütia I Tablá, Ütia Bioch, Piz Arlara, and Las Vegas Lodge. Each mountain hut will highlight one key breakfast ingredient—such as milk, cereals, eggs, or fruit. The recipes have been developed in collaboration with Elena Casiraghi, an expert in sports nutrition and supplementation, who has ensured the caloric and nutritional balance of the dishes, guaranteeing a tasty yet well-balanced offering.

**SOMMELIER ON THE SLOPES**

A unique experience combining sport, taste, and breathtaking scenery: in Alta Badia you can ski among the UNESCO World Heritage Dolomites while sampling a selection of South Tyrol’s finest wines in various high-altitude mountain huts. After the success of previous editions, Alta Badia is bringing back the Sommelier on the Slopes initiative for winter 2025/26, designed to showcase the perfect blend of skiing and the region’s outstanding products. Seven dates are scheduled from December to March (December 16, January 13 and 20, February 3, March 3, 10, and 31), offering thrilling ski runs on Alta Badia’s slopes paired with tastings of some of South Tyrol’s most renowned wines.

Participants will be accompanied by a ski instructor and a professional sommelier, making it a full experience combining technique and taste. The participation fee is €40.00 per person and includes the guided skiing and wine tastings. The sessions will take place at the following mountain huts: Ütia Bioch, Club Moritzino, Ütia I Tablá, Las Vegas Lodge, Piz Arlara, and Ütia Pic Pré.

The initiative is organized in collaboration with Alta Badia Brand, the Alto Adige Wine Consortium, and the Alto Adige Sommelier Association.

**DELIGHTS ON ICE: AN ORIGINAL AND “COOL” IDEA**

From the ski slopes to a frozen lake is just a short step. At Lake Sompunt, a renowned spot for ice skating, an exclusive evening event returns, set directly on the frozen lake in the middle of the forest. This elegant and refined dinner takes place in a serene, crystalline landscape, where the ice reflects

the light and amplifies the sense of beauty. Framing the location are the UNESCO World Heritage Dolomites, glowing with the Enrosadira, the natural phenomenon that turns the mountains red at sunset. Tables and chairs will be set up on the ice for guests, while wines and dinner will be served by South Tyrolean sommeliers and local chefs, all on skates. The dishes, mainly based on local products and ingredients, will be paired with the finest South Tyrolean wines, from sparkling to white, red and rosé, presented and explained by the participating sommeliers.

The event is scheduled for January 29. Places are limited, and tickets can be purchased at Alta Badia information offices or online at [www.altabadia.org](http://www.altabadia.org).

**WINE SKISAFARI: THE WINE SAFARI ON SKIS IN ALTA BADIA**

South Tyrolean wines, internationally recognized for their quality, are born from a unique combination of favourable climate, fertile soils, and the passion of local winegrowers. This excellence is celebrated by De dl vin – Wine Skisafari, an event that puts wine center stage in Alta Badia’s gastronomic scene.

On Sunday, March 22, from 10:00 a.m. to 3:30 p.m., the finest wines of South Tyrol will be featured in high-altitude tastings at the Piz Arlara, Bioch, I Tablà, and Pralongiá mountain huts. Enthusiasts will have the chance to embark on a true ski safari, discovering the region’s rich wine variety, accompanied by live musical entertainment at each hut.

Tasting tickets are available at a price of €35.00 and can be purchased directly at participating huts or online at the official website [www.altabadia.org](http://www.altabadia.org). An information leaflet is available at all Alta Badia tourist offices. The event is organized by Alta Badia Brand in collaboration with IDM Alto Adige and with the support of the Alto Adige Wine Consortium. Guests are advised to ski responsibly.

**RODA DLES SAUS: LADIN CUISINE ON THE SLOPES**

This winter, Roda dles Saus returns: the week from March 15 to 22 will be dedicated to Ladin cuisine and culture in the Skitour La Crusc ski area. Skiing from hut to hut, you can savor dishes that originate in the heart of the Dolomites, paired with the finest South Tyrolean wines. Ladin cuisine, known for its simplicity and authenticity, is the focus at the huts within the Skitour La Crusc area. Each hut specializes in preparing a traditional Ladin dish, following grandmother’s recipes to the letter.

**BREAKFAST WITH POWDER SNOW**

Additionally, throughout the winter season, there will be the opportunity to participate in the Breakfast with powder snow at the Las Vegas Lodge. It’s a great chance to be among the first on the slopes in the morning while enjoying a hearty breakfast featuring the finest South Tyrolean products. Reservations are required and can be made directly at the Las Vegas Lodge mountain hut.

**For further information:** Alta Badia Tourist Information Offices – [www.altabadia.org](http://www.altabadia.org) – Tel.: +39 0471/836176-847037 – Email: info@altabadia.org

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