



GIANCARLO LERCARA

Profile

Professional Sommelier, graduated as the “Best Professional Sommelier of Piedmont” and the “Best Professional Sommelier of Italy” in 1989, he is one of the pillars of ICIF, since 1998. Lecturer for the tasting techniques lessons, for the food and wine pairing lessons and for the wine service lessons, as well as responsible for the management of the *National Wine cellar and Oil cellar* of the Institute, inside the Castle of Costigliole d'Asti, where there is a wide selection of Italian oil and wine producers, with which he establishes a personal relationship, involving them directly during the lessons to the foreign students of the ICIF Courses, through their physical or telematics presence.

Today also Restaurant Manager of the *ICIF Training Restaurant and Wine cellar “LA BARBERA”* inside the Castle of Costigliole d'Asti. He teaches, informs, promotes the world of Italian wine in all its nuances and meanings, even abroad. In 2010, he held the first course of A.I.S. - Italian Association of Sommeliers - professional qualification, in Sao Paulo which ended at the ICIF Headquarters in Costigliole d'Asti. The previous year, he held a Training Course about wine tasting techniques, food and wine pairing technique and restaurant service, aimed at professionals of the catering business of the prefecture of Jundiai, Brazil.