



PRESS RELEASE

PROSECCO BARS IN DUBAI AND ABU DHABI: BOTTEGA AND AVOLTA PROMOTE THE “HEALTHY GOURMET” PROJECT FOR HEALTHY EATING

On February 4, 2026 (World Cancer Day), a dish from the book “La salute si fa gourmet” (Health Becomes Gourmet) written by Alberto Bombardella and Fabiana Ojan will be introduced to the menus of the two bars.

Italian cuisine has recently been recognized as a UNESCO Intangible Cultural Heritage. The reasons for this decision highlight that “Italian cuisine is a cultural and social blend of culinary traditions, a way of caring for oneself and others, of expressing love and rediscovering one’s cultural roots, offering communities an outlet for sharing their history and describing the world around them.” This was a significant achievement for our entire country, as well as for the food and wine sector.

Building on this important milestone and the combination of “pleasure and health” that characterizes Italian cuisine, the Bottega winery has embraced the “Healthy Gourmet” project to promote healthy eating in the name of health and the prevention of nutrition-related cancers. In this regard, with the collaboration of its partner Avolta, the Bottega Prosecco Bars at Dubai International Airport and Abu Dhabi International Airport have become an exceptional showcase for raising awareness among customers and consumers about the importance of a healthy lifestyle, starting with nutrition.

The starting point was the book “La salute si fa gourmet” (Health Becomes Gourmet) by Professor Alberto Bombardella and Professor Fabiana Ojan, which was supported by IAL School for Hospitality in Aviano - Friuli Venezia Giulia and CRO Aviano. This collaboration gave rise to the “Healthy Gourmet” project, which Bottega and Avolta joined with enthusiasm and a spirit of service to spread the message of prevention through the resonance of the Prosecco Bars in Dubai and Abu Dhabi, among the busiest airport transit areas in the world.

On February 4, 2026, on World Cancer Day, the two bars will present a dish from the book “La salute si fa gourmet” (Health Becomes Gourmet), which will be included in their respective menus. The Prosecco Bar in Dubai has chosen “Three-Cabbage Couscous with Taggiasca Olives and Beccafico-Style Sole Fillets”, a recipe that combines Mediterranean and Middle Eastern flavors, while the Abu Dhabi bar has chosen “Barley and bean soup”, which is more directly reminiscent of Venetian cuisine.

These two dishes, together with all the recipes selected and presented in the book, do not compromise on taste but, on the contrary, enhance it. The excellent ingredients, simple procedures, and controlled cooking temperatures, which respect the characteristics of each type of food, allow the flavors and typicality of the territory of origin and our culinary tradition to be fully appreciated.

Bottega has always supported the need for a moderate approach not only to wine but also to food. In the spirit of 'less is more', even the pleasure of good food is more complete and healthy if quantities are limited, if quality is always chosen, and if the dish is paired with a glass of wine that enriches its taste.

Bottega and Avolta are committed to donating a portion of the proceeds from the sale of this dish to the Al Jalila Foundation, a Dubai-based charity engaged in medical research, health education, and support for community healthcare programs.

Bottega

The Bottega family, which has four centuries of history in the world of wine and grappa, founded the company which is now both a winery and a distillery. It is based in Bibano di Godega (TV), 50 km north of Venice, where it produces grappa, wines and liqueurs. Among the grappas, the fine selections of single grape varieties and barrique-aged distillates stand out. The Bottega wine range includes Prosecco, including the well-known Bottega Gold, and other sparkling wines with great personality. Amarone, Ripasso, Chianti Gallo Nero, Brunello di Montalcino and other great red wines are produced in separate wineries in Valpolicella, Chianti and Montalcino. The Bottega range is completed by a wide selection of fruit and cream liqueurs. The company distributes its products in 165 countries around the world. For many years, Bottega S.p.A. has been firmly committed to sustainability, which has led to real and concrete results in reducing its impact on the environment, society and the economy.

The 100 Prosecco recipes

The book 'The 100 Prosecco recipes' by Sandro Bottega, published by Mondadori, is a journey through the hills of Prosecco, a UNESCO World Heritage Site, where tradition, research and authenticity come together in the name of taste. It is a collection of recipes, from aperitifs to desserts, accompanied by many stories and interesting facts. The culinary tradition of this area has been able to combine what nature offers spontaneously with agricultural and livestock products, giving rise to a creative cuisine made up of combinations and fusions of flavours and aromas and new cooking methods, always in the name of simplicity and authenticity. Proud of his region's food and wine, landscape, technology and artistic heritage, Sandro Bottega wanted to pay tribute to the honest, hard-working people who live there and who have created and preserved its culture.

Contact: Micol Fagotto - Bottega S.p.A. - Tel. +39 0438 406 858
micolfagotto@bottegaspa.com - www.bottegaspa.com