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Etna Wine Forum returns to Biancavilla from Oct. 8 through Oct. 11.

Its fifth edition will spotlight southwest Etna wines, Michelin-starred chefs, plus a new one-day Rome extension.

Wednesday, September 30, 2026



The Etna Wine Forum will return to Biancavilla, near Catania, from Oct. 8 through Oct. 11 for its fifth edition, with a larger program centered on the wines of Etna’s southwest slope and a new Rome event later in the month.

Organizers presented the schedule on Wednesday at Villa delle Favare in Biancavilla, the town where the event began. Local officials and representatives of the Italian Sommelier Foundation in Sicily said the forum is meant to promote wine producers from the southwest side of Etna, an area they describe as distinct for its growing conditions and wine identity.

This year’s program will mix wine tastings, master classes, talks, press tours, cooking demonstrations and book events. The main venue will be Villa delle Favare, where activities are scheduled across four days.

Among the most visible additions are a series of show cooking events featuring Michelin-starred chefs Heinz Beck, Cristina Bowerman and Vincenzo Candiano. Beck, whose restaurant La Pergola in Rome holds three Michelin stars, is scheduled to appear on Oct. 10. Bowerman of Glass Hostaria in Rome is set for Oct. 8, and Candiano of Locanda Don Serafino in Ragusa Ibla will cook on Oct. 9. Organizers said the dishes will be paired with wines produced on Etna’s southwest slope. The cooking events will be led by presenters Ruggero Sardo and Andrea Lo Cicero, with Noemi Moschitta hosting the final day.

The opening day on Oct. 8 will begin with an inaugural forum focused on the identity and prospects of the southwest side of Etna. Later that day, the program includes an educational session on food and nutrition organized with ARS ETS, the Scuola dei Mestieri ARS, Radici Sane APS and the restaurant La Fenice.

On Oct. 9 and Oct. 10, national press representatives are expected to take part in guided visits to local wineries in and around Biancavilla. Those tours are designed to give national media direct access to producers and their wines, according to the organizers.

A series of tastings and comparative discussions will run alongside the tours. One of the featured sessions on Oct. 9 will compare Nerello Mascalese from Etna with Pinot Noir from Alto Adige, bringing together producers and wine educators for a side-by-side tasting. Another tasting that day will focus on Idda wines and the connection between Biancavilla and northern mountain regions.

Sunday, Oct. 11, will be dedicated mainly to wineries and professional tastings. From late morning through the evening, producers from Sicily's Etna southwest area are scheduled to staff tasting tables in the courtyard of Villa delle Favare. Organizers said the day will also include a reserved area for meetings and tastings between wineries and trade operators.

The final day will also feature a separate lineup of master classes on wine and olive oil. Sessions include a comparison between eastern and southwestern Etna wines, a tasting titled "The Three Bs of Wine: Burgundy, Barolo, Biancavilla," a class on extra virgin olive oil in dessert applications, and a tasting focused on wines from Lamezia. All master classes and food-and-wine pairings are being organized with teachers from the Italian Sommelier Foundation, organizers said.

A book-related program called "Parlare DiVino," developed in partnership with the Catania Book Festival, is also planned for Oct. 11. The format will bring authors to the courtyard for conversations about books centered on wine. Another discussion, titled "Institutions and Wine," is expected to bring together public representatives from the area at midday.

The biggest new development outside the main event is "Etna Wine Forum OFF," a one-day extension scheduled for Oct. 20 at the Rome Cavalieri, a Waldorf Astoria hotel that hosts the Bibenda headquarters. Organizers said the Rome program will present the southwest side of Etna to a broader audience through two classroom-style tastings, one devoted to white wines in the afternoon and one to red wines in the evening.

Mayor Antonio Bonanno said at the presentation that the forum has become a leading event for the town and for the local food and wine sector. He said the municipality sees the event not only as a showcase for established wineries and chefs, but also as an opportunity for newer businesses and startups to gain visibility among consumers and industry professionals.

Paolo Di Caro, president of the Italian Sommelier Foundation in Sicily, said the addition of the Rome event reflects the growing profile of producers from the southwest side of Etna and gives Biancavilla a platform beyond Sicily.

The forum is being promoted by the municipal administration of Biancavilla. BPAS is the main sponsor, and the Italian Sommelier Foundation is serving as technical partner. Organizers said the event also has support from Sicily’s regional departments for local authorities and agriculture, Italy’s Ministry of Agriculture, Food Sovereignty and Forests, Confagricoltura and the Etna Park authority, with additional collaboration from the Biancavilla Pro Loco, ARS and the local vocational training school.

Media coverage of the event is expected to include live broadcasts, interviews and special segments from Radio Amore and the Antenna Sicilia program “Isola Verde,” hosted by Ruggero Sardo. Journalists seeking accreditation have been asked by the press office to apply by email.