



CARPIGIANI GELATO MUSEUM: A WORD FROM THE CURATOR, LUCIANA POLLIOTTI

“The history of sorbets and gelato is much more complex and articulated than one might imagine. It doesn’t start with vendors and artisans selling their product on the streets crying out “Gelato!” It started much, much earlier, when humans started appreciating the benefits of “drinking cold” (12th century BC).

With its Foundation, Carpigiani has made a great dream come true: a “home” for the history of gelato that allows operators to understand their roots and origins and the public to discover how such a fine food could be conceived, cultivated, and developed. Our museum can be the mother and father of other smaller museums built in various parts of Italy, a sort of starting point for a virtuous path that rambles through the valleys and villages of our country.

The Carpigiani Gelato Museum presents the history of gelato as it ranges through five principal areas:

- From Snow Wells to Sorbet (12.000 BC to 13th century AD)
- Gelato and the Birth of a Noble Trade (16th – 18th centuries)
- Ascent and Global Diffusion of Gelato (19th – 20th centuries)
- From Ice and Salt to New Technologies (1900-1950)
- Gelatieri* and Manufacturers Unite: Gelato Becomes the Flagship of Made in Italy (1950-1985)

Each area delves into various facets of the age. For example:

- The moment when ice was transformed from something to eat into a tool to be used.
- A better understanding of the sorbet’s progenitor thanks to the discovery of recipes dating from the 11th century.
- The importance of gelato in the banquets of the royal courts, enhancing the prestige of the noble families that offered it, or its presence in the monasteries to welcome illustrious guests.
- The first appearance of gelato recipes in published cookbooks. We found extraordinary recipes, like the one for truffle gelato by Francesco Leonardi in 1808, and the two for bread gelato published at the end of the 1700s.

Per maggiori informazioni

www.gelatomuseum.org

Valentina Righi - +39 339 1404274 – info@fondazionecarpigiani.it



No other place in the world has dedicated so much space to production methods, a key element in defining the quality of the finished product. The museum features everything from reconstructions of the oldest *sorbettiere* (including the proportions of ice and salt required to produce specific cold temperatures) to modern pasteurizers and batch freezers.

Other aspects presented include the places and means associated with eating gelato, reconstructions of gelato production spaces, and the work tools used to make it. It's a memory that we had completely forgotten. We received donations of fascinating artifacts, like the wonderful gelato molds which were used in important occasions, and a perfectly functioning ice and salt batch freezer.

To make the museum visit even more memorable, a few of the historical recipes will be produced and offered to visitors so they can compare and contrast with the gelato of today.

Some filmed interviews with people who well represent the world of gelato give life to its history, production, and consumption.

I won't reveal anything else because a museum cannot be fully described, one can only attempt to stimulate the desire to come and visit."

Luciana Polliotti