

FROM SEED TO PASTA & BEYOND A SUSTAINABLE DURUM WHEAT CHAIN FOR FOOD SECURITY AND HEALTHY LIVES

Bologna, Italy 31 May - 2 June 2015 Conference Center FlyON



Milan, Italy 3 June 2015 EXPO 2015 Italian Pavillion



Preliminary Program

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

WELCOME

The international conference "From Seed to Pasta and Beyond: a Sustainable Durum Wheat Chain for Food Security and Healthy Lives" will bring together the main experts of the durum wheat-pasta production chain to present state-of-the-art results in (i) durum wheat production as related to agronomy, physiology, genetic resources, breeding, genomics, marker-assisted selection, tolerance to abiotic and biotic stresses and (ii) technological quality, nutritional and health aspects related to milling and pasta production and consumption. Historical and socio-economics aspects will also be addressed.

The main objective of the conference is to showcase how multidisciplinary science and technology can contribute addressing and coping with the current and future challenges faced by the durum wheat-pasta production chain, particularly in relation to the main themes of EXPO 2015 (food security, sustainability and nutrition) and climate change.

In view of the importance of durum wheat as staple in the diet of millions in Mediterranean countries and elsewhere, the conference will contribute to the debate on how to best sustain the global food and agriculture systems from input to final consumption, considering also changing consumers' preferences and societal interests as related to health and environmental issues. This will be achieved by gathering some of the best world experts on durum wheat and pasta production and the effects on human health of the consumption of pasta and other durum-derived food. The broad range of topics addressed by the conference and the presence of industrial speakers will provide a high interdisciplinarity and will encourage new public-private partnerships. The conference will provide a unique and timely opportunity to debate and define actions able to enhance the competitiveness and sustainability of the durum-pasta chain.

During the last day of the conference, to be held at the Italian Pavillion at EXPO, a round table discussion will engage prominent institutional, political and industrial stakeholders to address the challenges and opportunities that the durum wheat-pasta chain will face in the coming decades.

> **Roberto Tuberosa** (University of Bologna)

Congress Chair

Alak Tubare

ORGANIZING COMMITTEE

Karim Ammar, CYMMIT, Mexico Maroun Atallah, Barilla, Italy Filippo Bassi, ICARDA, Morocco Antonio Blanco, University of Bari, Italy Hikmet Budak, Sabanci University, Turkey Aldo Ceriotti, CNR, Italy Tiberio Chiari, IAO, Florence, Italy **Domenico Lafiandra**, University of Tuscia, Italy Peter Langridge, University of Adelaide, Australia Sergio Lucretti, ENEA, Italy Elisabetta Lupotto, CRA, Italy Anna Maria Mastrangelo, CRA, Italy Curtis Pozniak, U. of Saskatchewan, Canada (Congress Vice-Chair) Roberto Ranieri, Open Fields, Italy Conxita Royo, IRTA, Spain **Roberto Tuberosa**, University of Bologna, Italy (Congress Chair) Steven Xu, USD-ARS, USA

SCIENTIFIC COMMITTEE

Jason Able, University of Adelaide, Australia Michael Baum, ICARDA, Jordan Patrizia Brigidi, University of Bologna, Italy Hermann Buerstmayr, IFA, Austria Marina Carcea, CRA, Italy Luigi Cattivelli, CRA, Italy (Committee Chair) Carla Ceoloni, University of Tuscia, Italy Jorge Dubcovsky, University of California, USA Viviana Echenique, CONICET, Argentina Tzion Fahima, University of Haifa, Israel Agata Gadaleta, University of Bari, Italy Alexander Kudryavtsev, Russian Academy of Sciences, Russia Rosangela Marchelli, University of Parma, Italy Pierluigi Meriggi, Horta S.r.l., Italy Marie Helene Morel, INRA, France Michele Morgante, University of Udine, Italy Giuliano Mosca, University of Padova, Italy Ivan Ortiz-Monasterio, CIMMYT, Mexico Nicola Pecchioni, CRA, Italy Gabriella Sonnante, CNR, Italy

SCIENTIFIC SECRETARIAT

Prof. Roberto Tuberosa

DipSA - University of Bologna Viale Fanin 44 - 40127 Bologna, Italy roberto.tuberosa@unibo.it

ORGANIZING SECRETARIAT

Avenue media® Conference & Expo

Via Riva Reno 61 - 40122 Bologna, Italy congressi@avenuemedia.eu www.avenuemedia.eu

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Program

Bologna, Sunday May 31

Conference Center FlyON

| 09.30-10.30 | Registration |
|-------------|--|
| 10.30-13.00 | Welcome address and opening session |
| | Durum wheat breeding: an historical perspective Antonio Blanco, University of Bari, Italy |
| | Durum wheat breeding for the Food Security in the WANA region Michael Baum, ICARDA, Amman, Jordan |
| | Industrial perspectives of pasta production Marco Silvestri, Barilla, Italy |
| | What kind of pasta for a healthy gut microbiome? Patrizia Brigidi, University of Bologna, Italy |
| 13.00-14.30 | Lunch |
| 14.30-18.15 | SESSION 1. BRIDGING DURUM AND BREAD WHEAT SCIENCE |
| 14.30 | Ph1 gene of wheat and its application in durum improvement Kulvinder Gill, <i>Washington State University, USA</i> |
| 15.00 | Wheat physiology in a changing climate Matthew Reynolds, CIMMYT, El Batan, Mexico |
| 15.30 | Sustainability of wheat productivity Karim Ammar, CIMMYT, El Batan, Mexico |
| 16.00 | Coffee break |
| 16.30 | Wheat wild relatives and their use for the improvement of cultivated wheat Tzion Fahima, University of Haifa, Israel |
| 17.00 | Improving the health value of durum wheat Domenico Lafiandra, University of Tuscia, Italy |
| 17.30 | Wheat genomics & its applications (Opening keynote lecture) Peter Langridge, University of Adelaide, Australia |
| 19.00-22.00 | Welcome reception & Poster session |

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Bologna, Monday June 1

Conference Center FlyON

| 08.30-12.45 | SESSION 2. IMPROVING DURUM PRODUCTIVITY IN THE GENOMICS ERA |
|-------------|--|
| 8.30 | Genomics platforms for durum wheat genomics Jorge Dubcovsky, UC Davis, USA |
| 9.00 | Mapping and cloning valuable QTLs in durum wheat Roberto Tuberosa, University of Bologna, Italy |
| 9.30 | Progress in the use of wild species to improve durum wheat Carla Ceoloni, University of Viterbo, Italy |
| 10.00 | Marker-assisted breeding in durum wheat: progress and perspectives Curtis Pozniak, University of Saskatchewan, Canada |
| 10.30 | Coffee break |
| 11.00 | Phenotyping for sink-source relationships in wheat Jose L. Araus, University of Barcelona, Spain |
| 11.30 | Adaptation to climate change: challenges and opportunities Luigi Cattivelli, CRA, Italy |
| 12.00-14.00 | Lunch |
| 14.00-17.00 | SESSION 3. MANAGING A SUSTAINABLE DURUM PRODUCTION FOR HEALTHIER AND NUTRITIOUS GRAIN AND PASTA |
| 14.00 | Environmental and genetic factors affecting yield formation in wheat Conxita Royo, IRTA, Lleida, Spain |
| 14.25 | Sustainable durum production: understanding sources of yield variation Ivan-Ortiz Monasterio, CIMMYT, Mexico |
| 14.50 | Improving Fusarium head blight resistance in durum wheat - challenges and chances Hermann Buerstmayr, IFA, Austria |
| 15.15 | Improving Canadian durum wheat quality: genetic enhancement and science- based grade standards Bin Xiao Fu, Canada |
| 15.40 | Towards a healthier pasta Mike Sissons, <i>University of New England, Australia</i> |
| 16.05 | Celiac disease: challenges and options Frits Koning, The Netherlands |
| 16.30 | Coffee break |
| 17.30-19.00 | ROUND TABLE. New BREEDING TECHNIQUES FOR WHEAT * <i>* panelists to be announced</i> |

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Bologna, Tuesday June 2

Conference Center FlyON

ROOM 1

- 09.00-13.00 SESSION 4.1. QUALITY AND NUTRITIONAL-RELATED ASPECTS OF PASTA
- 09.00 Genetic basis of quality traits Agata Gadaleta, University of Bari, Italy
- 09.25 Innovation in pasta production Andrea Cardinali, *Rustichella d'Abruzzo S.p.A., Italy*
- 09.50 Novel foods as an alternative to a gluten-free diet Mauro Rossi, *CNR, Italy*
- 10.15 **Nutraceutical properties of fermented wheat and its use in pasta production** Vincenzo Longo, *CNR, Italy*
- 10.40 Coffee break
- 11.10- 12.45 Talks selected from abstracts
- 12.45 -13.00 Discussion
- 13.00-14.30 Lunch

ROOM 2

| 09.00-13.00 | SESSION 4.2. INTEGRATED BREEDING APPROACHES |
|--------------|---|
| 09.00 | Integrated durum breeding for water stress tolerance in Australia: the potential of miRNAomics Jason Able, University of Adelaide, Australia |
| 09.25 | An SNP-based consensus map for characterizing and exploiting genetic diversity in durum wheat Marco Maccaferri, University of Bologna, Italy |
| 09.50 | Genomics-based approaches for mapping agronomic traits in durum wheat: from consensus regions to candidate genes Anna Mastrangelo, CRA, Italy |
| 10.15 | Development of genetic and genomic resources for target breeding in durum wheat Steven Xu, USDA/ARS, USA |
| 10.40 | Coffee break |
| 11.10 | Breeding durum wheat for its center of origin and domestication Filippo Bassi, ICARDA, Morocco |
| 11.35 -12.45 | Talks selected from abstracts |
| 12.30 -13.00 | Discussion |
| 13.00 -14.30 | Lunch |

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Bologna, Tuesday June 2

Conference Center FlyON

ROOM 1

- 14.30-18.00 SESSION 5.1. FROM FIELD MANAGEMENT TO QUALITY
- 14.30 From sowing to harvesting. Addressing spatial-temporal variability in durum wheat cultivation for improving resource-use efficiency and sustainability Francesco Morari, University of Padua, Italy
- 14.55 **Pasta quality faces the EU's sustainable agriculture challenge** Marie Helen Morel, *INRA, France*
- 15.20 Micotoxins in durum wheat (to be confirmed) Antonio Logrieco, CNR, Italy
- 15.50 Coffee break
- 16.20 -17.45 Talks selected from abstracts
- 17.45 -18.00 Discussion

ROOM 2

- 14.30-18.00 SESSION 5.2. DURUM WHEAT "OMICS"
- 14.30 **Towards the sequencing of the durum wheat genome** Giovanni Giuliano, *ENEA, Italy*
- 14.55 Sequence-based genetic map using durum wheat × wild emmer wheat population Assaf Distelfeld, University of Tel Aviv, Israel
- 15.20 **RNA sequencing in wild emmer and durum wheats in response to shock stress** Hikmet Budak, *Sabanci University, Turkey*
- 15.50 Coffee break
- 16.20 Metabolics in durum wheat: what else? Romina Bellagia, *CRA*, *Italy*
- 16.45 -17.45 **Talks selected from abstracts**
- 17.45 -18.00 Discussion
- 19.00-22.00 *Social dinner*

EXPOMILANO 2015

Milan, Wednesday June 3

- 7.30 Bus transfer from hotel FlyOn to Expo
- 10.00 Arrival & Entrance to Expo Area
- 10.00-14.00 Visit to the Expo Pavillions (on your own)

WHEAT FOR THE FUTURE Advancing wheat research for global food security

ITALIAN PAVILLON - EXPO 2015

Conference Room

- 14.00 Welcome addresses and introduction Aldo Ceriotti, *CNR*, *Italy* Roberto Tuberosa, *University of Bologna* Luigi Cattivelli, *CRA*, *Italy* Italian political representatives (to be announced)
- 14.30 **BIOINFORMATICS OPENING LECTURE** Introduction: Luciano Milanesi, CNR, Italy

Lecture: The genomes of civilization (and their molecular linguistics) Klaus Mayer, HZM, Germany

15.00 Round table

CHALLENGES AND PERSPECTIVES FOR DURUM WHEAT AND PASTA PRODUCTION Paolo De Castro, *EU commission (to be confirmed)* Paolo Barilla, *Barilla S.p.A., Italy (to be confirmed)* Carlo Mango, *CARIPLO Foundation (to be confirmed)* Wheat Initiative (to be announced)

16.00 *Keynote Presentation* **"WHY WHEAT MATTERS - FROM THE GREEN REVOLUTION UP TO TODAY"** Sanjaya Rajaram, *World Food Prize 2014 (to be confirmed)*

- 16.30 Round table organized by the Wheat Initiative WORLD OUTLOOK - WHERE WHEAT MATTERS
 - Europe
 - Americas
 - Asia
 - Africa

EXPOMILANO 2015

Milan, Wednesday June 3

- 17.00 -18.00 A GLOBAL RESEARCH EFFORT THE WHEAT INITIATIVE
- 17.05 Introductory video of the Wheat Initiative
- 17.10 Wheat Initiative presentation
- 17.20 Challenges for wheat research and introduction to the Wheat Initiative Strategic Research Agenda Wheat Initiative Scientific Board & Chair of RC
- 18.00-18.30 INCREASING AND COORDINATING PUBLIC AND PRIVATE FUNDERS' SUPPORT FOR WHEAT RESEARCH
- 18.00 **The role of public funders in wheat research** Steve Visscher, *Deputy Chief Executive, BBSRC, UK*
- 18.15
 Private companies' engagement

 Chris Tapsell, Global Wheat Breeding Lead, KWS, Germany
- 18.30 Conclusions
- 18.40 Closing of the Meeting
- 19.00 Bus transfer from Expo to hotel FlyOn, Bologna

For further Information & Registration: www.fstp15.com



A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Optional Tours



BOLOGNA GOURMET

Monday 1st June 2015 - Morning

Meeting point : 8.30 - Hotel FlyOn - Conference Reception *(end of the Tour about 13.30)*

Price: € 60,00 (including Transfer, Guide and Tasting)

A guided cultural tour of the town that focuses on food aspects. During the tour we stop in some ancient food shops and we taste our local products, telling their legends, stories and jokes. Walking round the medieval market we can taste mortadella, ciccioli, salsiccia passita, chocolate, etc.). A lovely walk through the ancient pubs in the historical city centre. It is a pleasant walk during the whole day to taste better the most typical Bologna atmosphere. If you like it is possible to taste some local food products.



BOLOGNA CLASSICAL TOUR

Monday 1st June 2015 - Afternoon

Meeting point : 14.00 - Hotel FlyOn - Conference Reception (end of the Tour about 19.30)

Price: € 50,00 (including Transfer, Guide and Entrance Tickets)

A wonderful Tour in the Best of Bologna: Piazza Maggiore (the Square of the heart of Bologna for 2500 years), Palazzo Accursio (the prestigious seat of the city's governing body and its majestic halls are decorated with works of enchanting beauty), The Palazzo del Podestà (an austere thirteenth-century building disguised as an elegant Renaissance residence, and decorated with thousands of stone tiles which tell of its ancient history), Fountain of Neptune (The symbol of Bologna), Palazzo Re Enzo (the city's sinister medieval prisons), Basilica of San Petronio (the majestic Collegiate Church of 1390), The Archiginnasio and the Anatomy Theatre (the first "single" seat of the University of Bologna, Europe's oldest University), the Complex of Santo Stefano (with his Benedictine Monastery) and the Two Towers (Symbols of the Town).



MOTOR VALLEY

Tuesday 2nd June 2015 - Morning

Meeting point : 8.00 - Hotel FlyOn - Conference Reception (end of the Tour about 13.30)

Price: € 90,00 (including private Bus, Guides and Entrance Tickets)

An unforgettable Tour to two of the best Motor Companies.

Discover **Ducati**'s glorious history: unparalleled tradition made of innovation, Italian style and sport victories that started in 1926. During the visit it will be possible to see all details of the models and people that made the history of this famous company.

The "**Museum Ferruccio Lamborghini**" is a tool of communication and culture, a place alive and dynamic that reflects the intelligence, creativity of the exceptional man who was dedicated.

20 minutes far from the center of Bologna and the center of the Motor Valley, this Museum is a space dedicated to the memory, but at the same time, projected into the future, innovation and challenge: a journey into the myth that represents excellence Made in Italy in the world.

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Registration

Registration is required to attend all the scientific sessions and social events.

The registration form has to be sent **no later than 15 May 2015**.

After this date, the registration forms will be accepted, but some services (as lunches, coffee breaks, and social events) could not be guaranteed.

REGISTRATION FEES

| ٠ | Participants of public Institution Before 15 March 2015 After 15 March 2015 | |
|--|--|----------------------------------|
| • | Participants of Industries Before 15 March 2015 After 15 March 2015 | |
| • | Students Before 15 March 2015 After 15 March 2015 | |
| • | The registration fee includes: Scientific sessions Coffee breaks and lunches Welcome reception (31 May) Congress kit Certificate of Attendance Accompanying person The registration fee includes: Welcome reception (31 June) Gala Dinner (1 June) | € 120,00 |
| OPTIONAL EV | | |
| • | Gala Dinner (1 June) | € 70,00 |
| • | EXPO Day (3 June): | € 50,00 |
| | The fee includes: | |
| Transfer by coach bus from FlyOn Hotel in Bologna to Expo in Milan an Guide for Expo Area | | ogna to Expo in Milan and return |

- Participation to the Symposium "From Seed to Pasta" in Italian Pavillion
- ** the fee does not include the the Entrance Ticket to Expo Area, that should be paid separately.

OPTIONAL TOURS*

*minimum 10 participants each

| • | BOLOGNA CLASSICAL TOUR (1 June - ½ Day) | € 60,00 |
|---|---|---------|
| • | BOLOGNA GOURMET (1 June - ½ Day) | € 70,00 |
| • | THE MOTOR VALLEY - Lamborghini & Ducati | € 90.00 |

(2 June - ½ Day)

Payment

The registration fees must be free of charges or bank commission. Please specify your Surname and First name along with the Conference name as reason of payment. Please <u>send the receipt or the copy of the payment</u> to the Organizing Secretariat. Bring and show the

payment receipt at the Reception Desk at your arrival to the Conference.

METHODS OF PAYMENT

| • | Bank wire transfer |
|---|--|
| | CARIPARMA Crédit Agricole Ag. Bologna Sede |
| | via Marconi 16 (Bologna - Italy) |
| | IBAN: IT 71 C 06230 02402 000056506569 |
| | SWIFT CODE: CRPPIT2P522 |

• **Credit card** > fill in the websection on the registration form

CANCELLATION POLICY

For written cancellations received by the Organizing Secretariat **no later than February 28, 2015** there will not be penalty (only \in 50,00 for administrative costs).

No refund is provided for cancellations received after this date or for no-shows.

TO REGISTER

www.fstp15.com - Registration Box

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Abstract

ABSTRACT SUBMISSION

Abstracts should be sent by e-mail attachment to: **congressi@avenuemedia.eu** Deadline: **February 28, 2015**

ABSTRACTS TEMPLATE AND RULES

Each Abstract should be titled with the Surname of the first Author, followed by the first three words of the title.

The Subject of the email should also specify the Surname of the first Author followed by the first three words of the title.

- Each registered attendee can be the "Presenting Author" on only one abstract, although they may be a "Non-Presenting Author" on other abstracts.
- Abstracts are limited to 300 words within the "abstract text" section of the submission form
- All abstracts will be reviewed by the Scientific Committee.
- The corresponding author will be notifield by March 1, 2015.

Type & Font: Times New Roman - 11. Spacing single.

To Download the Abstract Form www.fstp15.com - Abstract Box

General Information

BOLOGNA

General View

Bologna is a city strategically located to all major Italian tourist destinations includes artistic, picturesque views of the Medieval and Renaissance Italian art joined with the cult of the traditional food "Made in Italy".

Bologna is the capital of this prosperous region of Italy: Emilia Romagna. Not yet contaminated by mass tourism, Bologna has a number of nicknames: la dotta (the learned) for its ancient university, la rossa (the red) for the warm colour of its roofs and houses, and la grassa (the fat) for the wonderful food.

The medieval town centre is amongst the best-preserved in Europe and boasts a number of towers scattered among the rows of porticoes and luxurious historical homes, like Palazzo dell'Archiginnasio, seat of the historic University, the oldest one in Europe.

Distance by train from the main Tourist Destinations:

Ferrara = 20 minutes Florence = 30 minutes Milan = 1 h Venice = 1h ½ Rome = 2h ½

MILAN & EXPO

Expo Milano 2015 is a non-commercial Universal Exposition with some very unique and innovative features. Not only is it an exhibition but also a process, one of active participation among a large number of players around the theme of **Feeding the Planet, Energy for Life**. It is sustainable, technological, thematic and focused on its visitors. Open from **May 1 to October 31, 2015**, the Expo will host the Pavillions of over 130 countries. Running for **184 days**, this giant exhibition site, covering one million square meters, is expected to welcome over 20 million visitors.

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

The Venue

FlyOn Hotel & Conference Center

Via dell' Aeroporto 34/36 - 40132 Bologna - Italy Tel.+39 051400056 - Fax +39 051404017 - http://www.flyonhotel.it/index.html

Where is the Hotel?

The hotel is located 1 km from the airport 'Guglielmo Marconi', which is connected by a free shuttle bus at scheduled time, and is also 1km to the exit 4bis of the ring road, offering easy access to the A1, A13 and A14 motorways. The hotel is 7 km from the city center and the Train Station, with its high-speed rail links, allow you to reach the main Italian cities in a short time.

See the map : http://www.flyonhotel.it/eng/airport-hotel-bologna.html



How to get to the Hotel

From the Airport

The hotel is just in **G. Marconi Airport Area**.

A free daily Shuttle Bus service is offered by the hotel connecting the FlyOn Hotel & Conference Center to the Guglielmo Marconi Airport as per our schedule.

To download the Timetable of the Shuttle Bus service: www.fstp15.com - Congress Venue Box

By Train

From the Railway station Bologna Centrale, the hotel is 15 minutes by taxi (for the timetable of the train; http://www.trenitalia.com/) or by Shuttle Bus, called "BLQ"

(timetable: http://www.tper.it/content/linea-blq-aeroporto-stazione-centrale).

The ticket price is Euro 6,00 and it is possible to buy it directly on the bus.

By Car

From Milano Motorway A1, exit Borgo Panigale, follow tangenziale direction Airport exit 4bis, continue to Via dell'Aeroporto.

From Florence Motorway A1, exit Casalecchio di Reno, follow tangenziale direction Airport exit 4bis, continue to Via dell'Aeroporto.

From Padova Motorway A13, exit Arcoveggio, follow tangenziale direction Airport exit 4bis, continue to Via dell'Aeroporto.

From Ancona Motorway A14, exit San Lazzaro, follow tangenziale direction Airport exit 4bis, continue to Via dell'Aeroporto.

Parking

For the participants staying at other hotels, the parking is free of charge.

A Sustainable Durum Wheat Chain for Food Security and Healthy Lives

Hotel Accommodation

For reserving your room, please fill out online the following form, including the credit card details as guarantee of the reservation.

The selected Hotel will send directly the confirmation of your reservation.

The deadline for hotel reservation is 31 March 2015.

After this deadline the hotels' availability is no longer guaranteed.

To book see the website www.fstp15.com - Hotel Box

FLYON HOTEL- CONFERENCE VENUE

Position: Airport Area

Via dell'Aeroporto 34/36 - Bologna www.flyonhotel.it

Double Room used for single (1 guest for room):.....€ 85,00 Double Room (2 guests for room):.....€ 95,00

OTHER SUGGESTED HOTELS

HOTEL CAVOUR***

Position: Historic center of Bologna Distance: 20 minutes by bus from the Conference Venue

Via Goito 4 - Bologna www.cavour-hotel.com

| Double Room used for single (1 guest for room): | € 79,00 |
|---|----------------|
| Double Room (2 guests for room): | € 99,00 |

HOTEL TRE VECCHI****

Position: Historic center of Bologna - 20 minutes by bus* Distance: 20 minutes by bus from the Conference Venue

Via dell'Indipendenza 47 - Bologna www.zanhotel.it/hotel-tre-vecchi-bologna

Double Room used for single (1 guest for room): € 100,00 Double Room (2 guests for room): € 120,00

* All the prices includes Taxes , Breakfast and wifi

* The only extra price is the City Tax (€2,50 for each person, for each night) that has to be paid directly in the Reception of the Hotel).

* The Shuttle Bus, called BLQ, leaves from Bologna Centrale - Railway Station. Timetable is available on the website : http://www.tper.it/content/linea-blq-aeroporto-stazione-centrale#airportENGstation

For other Hotels you can see the website: www.booking.com

With the patronage of







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