



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

UNISG at Terra Madre
Salone del Gusto

ENG



The University of Gastronomic Sciences (UNISG) was founded in 2004 by Slow Food and aims to produce a new type of profession: the gastronome. You can discover what a gastronome is, what they study, how they work and what gastronomy means at UNISG during the five days of Terra Madre Salone del Gusto.

The heart of UNISG's activities will be in Valentino Park, where an exhibition space in the square in front of the Valentino Castle will be animated with events, many of them designed by the students themselves. Guided tasting sessions that encompass bread, salami, and Sardinian cuisine will be accompanied by the Personal Shoppers, who'll give guided tours of the great Market of Terra Madre that will spread out across the park. The students will also conduct tours beyond the park, in the Walk'n'eat and Bike'n'eat programs, in search of the most delicious treats in Turin and Piedmont.

Our Professors, meanwhile, will be enlightening us in the conferences. Italian cuisine in the United States, the history of Italian wine, the pre-Columbian diet in Mesoamerica, the link between wine and art, and the relationship between health, biodiversity and pleasure will all be up for discussion.

The University's reach extends beyond its stand in the park: professors and students will be present at the Terra Madre forums, taste workshops, beer tastings with the High Apprenticeship brewers, wine tastings at the Enoteca, Food Mood (the business area organized by the Chamber of Commerce of Turin), the space dedicated to Systemic Event Design and the Edible Commandments food trucks, where international students will cook specialties from their own countries.

Where?



Stand UNISG

The UNISG stand is located in Viale Andrea Mattioli, in the Parco del Valentino (C012 position). Our space hosts lectures, tastings, meetings and serves as a starting point for various initiatives organized by the students and is also a meeting place for all those who are part of the UNISG community.



Turin

All UNISG appointments throughout the city center are within walking distance.



Pollenzo

Pollenzo, in the province of Cuneo, is our academic center. It is where all our courses are held. During Terra Madre Salone del Gusto, dinners, open days and guided visits will take place there.



Who will participate?



Students



Professors



Staff

The professors, students and the staff are the main actors of the UNISG presence during Terra Madre Salone del Gusto. To get a glimpse of who we are and what we do, come and meet us at the stand, participate in our activities, meet our teachers and students.

Our Activities

-  aperitivo
-  business meetings
-  dinners
-  conferences
-  contests
-  tastings
-  eat-ins
-  parties
-  foraging
-  education labs
-  lab tastings
-  open house
-  personal shopper
-  tours
-  workshops
-  guided visits



Conferences across Turin

UNISG activities across Turin

Activities at the UNISG stand

THE UNIVERSITY ALSO ORGANISES AND MANAGES THREE OTHER IMPORTANT PROJECTS:

1) **Food Mood**, reserved to the Terra Madre Salone del Gusto exhibitors and agro-business professionals. A place dedicated to B2B appointments and in-depth food and innovation topics. Food Mood is organised in collaboration with the Chamber of Commerce of Turin and is held at the P.le Valdo Fusi.

2) **SEeD**: The Systemic Event Design, kicked off in 2006 with the aim of converting the Salone del Gusto into an example of best practices at an international level. Th SEdD has a stand in P.zz Castello and has various initiatives to sensitise children and adults about different topics like recycling.

3) **Mostra "Fame di Lavoro"**, curated by the Granai della Memoria UNISG; held at the Cortile of the Castello del Valentino. From 22nd-26th September.

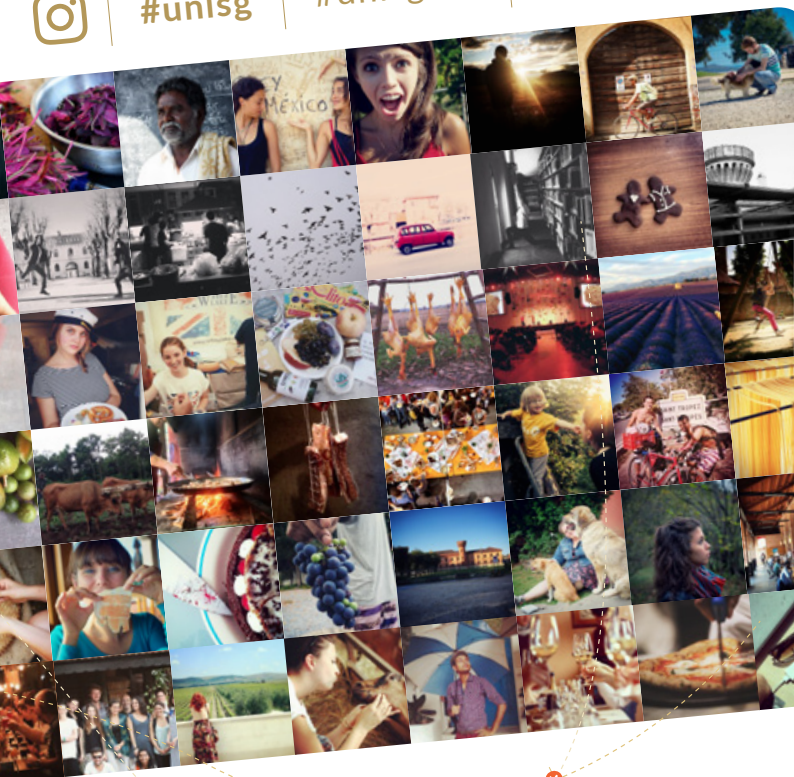
Thank you for capturing UNISG life!



#unisg

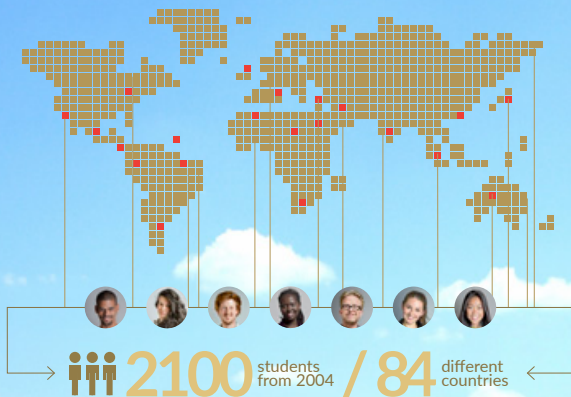
#unisglife

#slowfood



@unisg_official





*Welcome to the UNISG,
a University with an
international community*



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

www.unisg.it



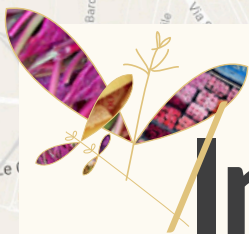
La Fabbrica
della E



Area
Lavazza



MAP LEGEND



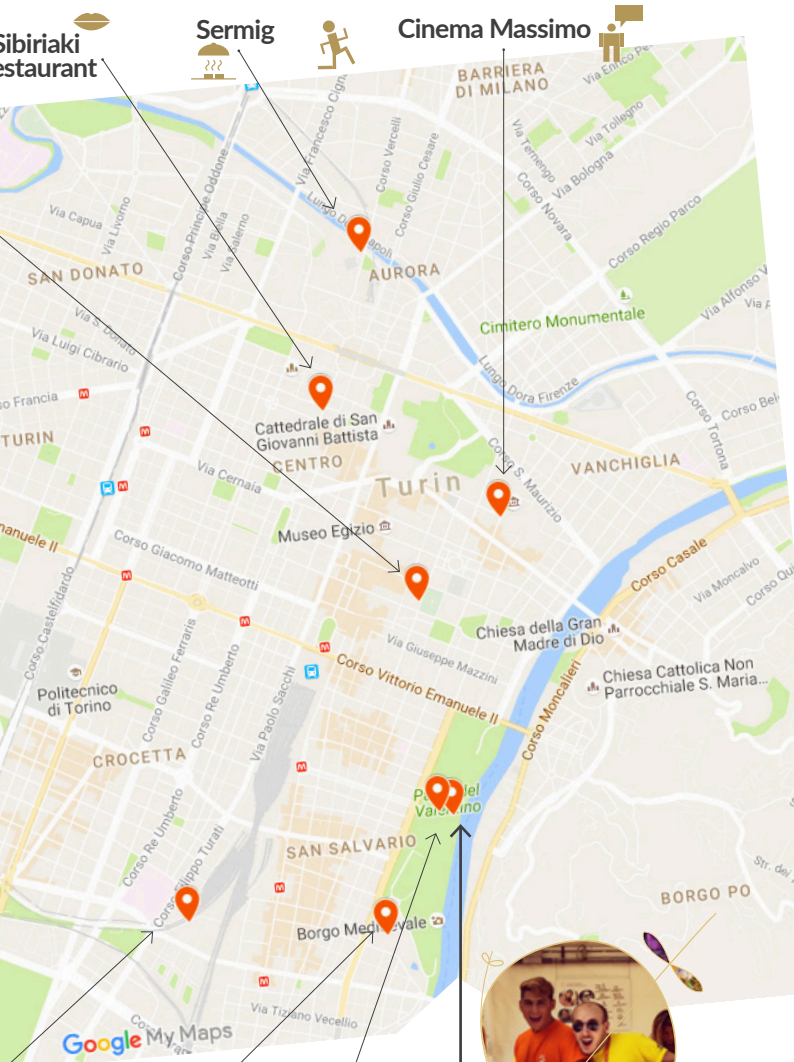
In Turin



Our various venues across
Turin: Find your favourite
events in the program!

Casa
Jasmina





Sibiriaki
restaurant

Sermig

Cinema Massimo

Torino
Esposizioni

Castello del
Valentino

**UNISG
STAND**
Parco del Valentino







22 September Thursday

10:00 - 12:00 Bike N' Eat

More information at the end of the program.

 	STAND UNISG	15€/12€	<input checked="" type="checkbox"/> TASTING	 ITA ENG
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11:00 - 12:30 Personal shopper

More information at the end of the program.

 	STAND UNISG	10€/8€	<input checked="" type="checkbox"/> TASTING	 ITA ENG
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11:00 - 12:30 Bread and gastronomy

More information at the end of the program.

 	STAND UNISG	5€/4€	<input checked="" type="checkbox"/> TASTING	 ITA ENG
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12:00 - 14:00 Walk N' Eat: Piedmontese Cuisine

More information at the end of the program.

 	STAND UNISG	25€/23€	<input checked="" type="checkbox"/> TASTING	 ITA ENG
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13:30 - 14:30 Narratives of food and business

UNISG students of the Undergraduate degree present a "research-video" aimed at documenting the story of four business cases where innovation and tradition contribute to delineate an original entrepreneurial profile of the food chain in the Piedmont province.

 	STAND UNISG	0€	<input type="checkbox"/> TASTING	 ITA
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14:00 - 16:00



Cibus Vivendi – How to study food consumption from a humanistic point of view: philosophy, education and communication

Even in humanity and philosophical sciences, food in its various aspects, is an important issue, and has been much studied. The Department of Philosophy and Educational Sciences of the University of Turin will meet with the Terra Madre Salone del Gusto public to present research on food made by its professors and researchers from various disciplines.



PALAZZO
NUOVO

0€

TASTING

ITA
 ENG

14:00 - 15:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

15:00 - 17:00



Walk N' Eat: Sweet Turin

More information at the end of the program.



STAND
UNISG

20€/18€

TASTING

ITA
 ENG

15:30 - 16:30



Students teach! Think Pig, salami tasting led by UNISG students

More information at the end of the program.



STAND
UNISG

5€/4€

TASTING

ITA
 ENG

16:00 - 17:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

16:00 - 17:30



Lavazza Contest


Three students of the Master in Cucina Popolare Italiana di Qualità, selected on the basis of school exams and a development of a recipe, will cook a dish in real time. 3 prizes with different amounts.



SPAZIO
LAVAZZA SALONE

TASTING

ITA
 ENG

16:30 - 18:30  **Does the Italian hop exist?**

Despite the huge success of 20 years of craft beer in Italy the cultivation of hops is still lagging behind. What will happen in the future? Will we be able to produce varieties that characterize Italian beer?



FORUM DI TERRA MADRE
TORINO ESPOSIZIONI

0€

TASTING

ITA
ENG

17:30 - 18:30  **Italian Taste, Food Revolution:
Italian Cuisine Conquers America**

Since the 1970's, Italian cuisine has become very popular in the United States, paving the way for the success of Italian wine and food exports and even political ideas developed by Slow Food.



STAND
UNISG

0€

TASTING

ITA
ENG

18:30 - 20:30  **Walk N' Eat: Aperitivo Tour**

More information at the end of the program.



STAND
UNISG

20€/18€

TASTING

ITA
ENG

20:00  **Eat-in**

Join us for this special evening with the theme "shaping the dish of the future" and surprise your palates with "novel foods" that you may not have ever tried! There will be insects, algae, ceramics, music and open minds.




TORINO,
CASA JASMINA

0€

TASTING

ITA
ENG

20:30 - 23:30  **Sea and Mountains: From the Coast
in Molise to the Romagna Hills**

Antonio Terzano and Lina di Pompeo dell'Osteria Dentro le Mure di Termoli, Roberto Casamenti e Alessandra Bazzocchi di La campanara di Galeata (Forlì Cesena), propose a menu created with the young chefs of the Pollenzo Cookery School who carried out their interships in their restaurants.



TORINO, LA
FABBRICA DELLA E

50€/40€

CENA

ITA
ENG



23

September Friday

10:30 - 12:30 **New Relations in Bread and Pizza productions**

Reserachers, farmers, millers, bakers and pizza makers will talk and discuss the opportunities and problems of this sector.



FORUM DI TERRA MADRE
- TORINO ESPOSIZIONI

0€

TASTING

ITA
 ENG

11:00 - 12:30 **The Alba White Truffle Culture: World Heritage**

The white truffle is an Italian gastronomic product of excellency due to its importance and its undisputed ability to represent the identity of important areas of the peninsula.



SALA GIUNTA DELLA
REGIONE PIEMONTE

0€

TASTING

ITA
 ENG

11:00 - 12:30 **Personal Shopper**

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

11:30 - 12:30 **Students teach! Tasting of Sardinian products by UNISG students**

More information at the end of the program.



STAND
UNISG

5€/4€

TASTING

ITA
 ENG

12:00 - 14:00 **Walk N' Eat: Piedmontese Cuisine**

More information at the end of the program.



STAND
UNISG

25€/23€

TASTING

ITA
 ENG

13:00 - 15:00 Bike N' Eat

More information at the end of the program.



STAND
UNISG

15€/12€

TASTING

ITA
 ENG

13:30 - 14:30 The taste of Health

UNISG Students on the "Food and Health" master explore these themes through lessons and educational trips confronting them with a specific vocabulary designed to help rethink the relationship between our daily meals and our individual and collective wellbeing: prevention, sustainability, territory and education.



STAND
UNISG

0€

TASTING

ITA
 ENG

13:30 - 15:30 The scandal of food waste

Every year, around the world, we waste more than a billion tons of food: more than a third of what we produce. According to the FAO, in Europe and North America every citizen wastes 280-300 pounds of food a year ...



FORUM DI TERRA MADRE
- TORINO ESPOSIZIONI

0€

TASTING

ITA
 ENG

14:00 - 15:30 Migrant chefs

From Peru, India, China and Serbia all the way to Italy where they have opened their restaurants. What is the experience of all of these migrant chefs?



MIGRANTI - SAN SALVARIO
BIBLIOTECA GINZBURG
LOMBROSO

0€

TASTING

ITA
 ENG

14:00 - 15:30 Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

14:00 - 16:30 The new professionalism of agriculture of the future

The Agriculture Institutes, Universities, ITS Foundations, the productive forces and the other institutions will discuss the training models to promote quality agriculture.



TEATRO VALDOCCO

0€

TASTING

ITA

14:50 - 15:10



Documentary on the culinary resilience of four indigenous communities in Latin America

Crowdfunding event.



STAND UNISG

0€

TASTING



ITA ENG

15:00 - 16:00



People without borders

Presentation of the first book of the University Pollentia series. Popoli Senza Frontiere is a collection of essays that examines the gastronomic traditions of minorities, investigated and interpreted in the light of the profound connection that joins the festive and ritual.



STAND SLOW FOOD EDITORE

0€

TASTING



ITA

15:00 - 17:00



Walk N' Eat: Sweet Turin

More information at the end of the program.



STAND UNISG

20€/18€

TASTING



ITA ENG

15:30 - 16:30



Bread and gastronomy

More information at the end of the program.



STAND UNISG

5€/4€

TASTING



ITA ENG

16:00-17:30



Personal shopper

More information at the end of the program.



STAND UNISG

10€/8€

TASTING



ITA ENG

17:30 - 18:30



Think inside the box. The secret behind Eattiamo, leading small producers in the USA

Eattiamo is a startup that selects the best small Italian artisan producers and brings them to sell online and abroad. The founders of this reality, including a UNISG student, will speak about the strategies that have led the company from La Spezia to New York.

STAND UNISG

0€

TASTING



ITA ENG

18:30 - 20:30  **Walk N' Eat: Aperitivo Tour**

More information at the end of the program.



STAND
UNISG

| 20€/18€ |

TASTING

|  ITA
ENG

20:30 - 23:30  **Vittorio Fusari and the surprises of the Dispensa Pani e Vini a Pollenzo**

A dinner cooked by Vittorio Fusari -Chef of the Dispensa Pani e Vini in Adro and the Pont de Ferr in Milan- has for over thirty years managed to wriggle between the kitchens of a classic Osteria and those of starred restaurant, interpreting them both with skill.



POLLENZO, TAVOLE
ACCADEMICHE

| 60€/50€ |

DINNER

|  ITA
ENG

 **24**
September
Saturday

10:00 - 11:30  **Urban foraging**

More information at the end of the program.




STAND
UNISG

| 10€/8€ |

TASTING

|  ITA
ENG

10:30 - 12:30  **Giving value to knowledge and indigenous practices: the example of edible wild plants**

Wild edible plants are an important part of the biodiversity of the planet. Come to find out more.



INDIGENOUS TERRA MADRE
NETWORK - PARCO DEL
VALENTINO

| 0€ |

TASTING

|  ITA
ENG

11:00 - 12:00



Stories of Eco-Gastronomy

From Seoul to Oslo, Dili to Wrocław, Mexico City to Dublin, the University of Gastronomic Sciences' Eco-Gastronomy Project has encountered some remarkable people, places, and food. This talk by the project's director, David Szanto, will draw together some of these stories, as well as the key themes that connect them.



CASTELLO DEL VALENTINO

0€

TASTING

ITA
 ENG

11:00 - 12:30



Personal shopper

More information at the end of the program.



STAND UNISG

10€/8€

TASTING

ITA
 ENG

11:30 - 12:30



Bread and gastronomy

More information at the end of the program.



STAND UNISG

5€/4€

TASTING

ITA
 ENG

12:00 - 14:00



Walk N' Eat: Piedmontese Cuisine

More information at the end of the program.



STAND UNISG

25€/23€

TASTING

ITA
 ENG

13:30 - 14:30



Three centuries of Denomination of Origin: Taste the history of wine

It was the 24th of September...but in 1716. Cosimo III, the Grand Duke of Tuscany enacted the first law in the world that limited the commercial use of a geographical designation only to those produced within that area.



STAND UNISG

0€

TASTING

ITA
 ENG

13:30 - 15:30



Food memories: Festive and productive calendars

How can we collect, store and interpret food memories today? In this seminar, Italian and foreign anthropologists will discuss this starting from their research experiences: an original exchange of reflections on the theme of festive and productive calendars related to gastronomic knowledge.



TORINO INCONTRA SALA SELLA

0€

TASTING

ITA
 ENG

14:00 - 16:00



Non solo di mare. Agriculture of Slow Islands

The external supply of food commodities in different Islands is a very serious problem that is worsening exponentially during the summer touristic season.



TORINO
ESPOSIZIONI

0€

TASTING

ITA
 ENG

14:00 - 15:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

15:00 - 17:00



Bike N' Eat

More information at the end of the program.



STAND
UNISG

15€/12€

TASTING

ITA
 ENG

15:30-16:30



Students teach! Think Pig, salami tasting led by UNISG students

More information at the end of the program.



STAND
UNISG

5€/4€

TASTING

ITA
 ENG

16:00-17:00



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

17:00 - 18:30



Fifty Shades of Fermentation

Tasting workshop only open to former UNISG students.



RISTORANTE
SIBIRIAKI

10€

TASTING

ITA
 ENG

17:30-18:30



Back in the Kitchen

Kitchens and chefs are at the center of not only gastronomic culture, but the media, television, web ... This makes it difficult to identify and analyze tools, goals and values, so we should be open to ask whether cooking is an art or vocation, and debate the best way to train a chef.



STAND
UNISG

0€

TASTING

ITA
 ENG

16:30 - 18:30



Food and Migration: The impact of migrants on our food and taste system

Contemporary images of migration and food due to the mass of people expelled from their land because of climate change, the exploitation by industrial agriculture, drought, famine and hunger...



TORINO
ESPOSIZIONI

0€

TASTING

ITA
ENG

18:30 - 20:30



Walk N' Eat: Aperitivo Tour

More information at the end of the program.



STAND
UNISG

20€/18€

TASTING

ITA
ENG

21:00 >



Aperitivo Alumni UNISG / Party

21:00-22:00 Aperitivo Alumni. Following from 22:00 with a big Party "Balla di Gusto" (open to everyone, payment required).



HIROSHIMA MON
AMOUR

8€/10€

TASTING

ITA
ENG



25

September
Sunday

10:00 - 11:30



Urban foraging

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
ENG

11:00 - 12:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
ENG

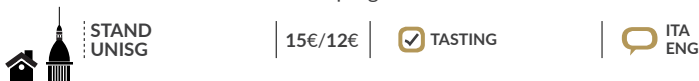
11:30 - 12:30  **Students teach! Tasting of Sardinian products by UNISG students**


More information at the end of the program.



13:00-15:00  **Bike N' Eat**


More information at the end of the program.



13:30 - 15:30  **TTIP: What does it provide and what does the new treaty between the US and Europe mean?**

If the TTIP - Transatlantic Treaty for Investment and Partnership - was signed by the US and Europe, how could it impact our agriculture and daily food? what point are the negotiations at?



13:30 - 15:30  **The World knowledge saved by the Ark of Taste and the Granaries of Memory**

The Ark of the tastes and traditions of the production of the world is gathering thousands of reports from more than 130 countries. From Tasmania to Iceland, from China to Mozambique, the Ark of Taste and the Granaries of Memory develop the extraordinary story of Slow Food and the University of Gastronomic Sciences on biodiversity that needs to be saved.



13:30 - 14:30  **Wine and Arts**

A new way to understand and communicate with wine was born in the Master in Italian Wine Culture UNISG. Armando Castagno, doctor of Art History and among the most profound connoisseurs of viticulture and wine production in Italy, connects the local story through his art and its cultural heritage, with the story of the territory through its wines.



14:00 - 15:00



Who is the gastronome?

If gastronomy can be summed up in a word, it might be "diversity." A cultural interpreter, a bridge between communities, the gastronome makes connections and creates value in the world of food.



TORINO
ESPOSIZIONI

0€

TASTING

ITA
 ENG

14:00 - 15:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

15:00 - 17:00



Walk N' Eat: Sweet Turin

More information at the end of the program.



STAND
UNISG

20€/18€

TASTING

ITA
 ENG

15:30 - 16:30



Health, biodiversity, and pleasure: three ingredients of the same recipe

A meeting between the young chefs of the Slow Food Youth Network and UNISG professors to analyse the importance of taste, and how some ingredients have the capacity to activate our receptors, thereby influencing essential changes in the development of local gastronomy.



STAND
UNISG

0€

TASTING

ENG

16:00 - 17:30



Personal shopper

More information at the end of the program.



STAND
UNISG

10€/8€

TASTING

ITA
 ENG

17:30 - 18:30



The Taste of Health

Students on the "Food and Health" Masters degree at the UNISG explore these themes through lessons, educational trips, confronting them with a specific vocabulary designed to help rethink the relationship between our daily meals and our individual and collective wellbeing: prevention, sustainability, territory and education.



STAND
UNISG

0€

TASTING

ITA

20:30 - 23:00  **A spot at the table**

A group of UNISG students led by the Barny Haughton, chef and founder of the cookery school Square Food Foundation of Bristol, will prepare this unique dinner in the wonderful space of the Arsenale della Pace.



SERMIG, ARSENALE DELLA PACE

60€/50€

DINNER

ITA
 ENG

 **26**
September
Monday

10:30 - 12:30  **The barley and malt in Italy**

In Italy around one million tons of barley are grown, but it produces just over 150 thousand tons of barley malt, wholly inadequate for the domestic production of beer.



FORUM DI TERRA MADRE TORINO ESPOSIZIONI

0€

TASTING

ITA

11:00 - 13:00  **Film interviews food and feeds it**

Using video language as a realistic way to recount gastronomic traditions, agricultural landscapes and food as a moment for interaction and exchange of experiences.



TORINO, CINEMA MASSIMO

0€

TASTING

ITA

11:30 - 12:30  **Bread and gastronomy**

More information at the end of the program.



STAND UNISG

5€/4€

TASTING

ITA
 ENG

13:00 - 15:00 Bike N' Eat

More information at the end of the program.



STAND
UNISG

15€/12€

TASTING

ITA
ENG

13:30 - 14:30 Reactivate the pastures of the Apennines: The "Cabanina" project

A presentation of the project of the Association of breeders and producers of the cabanina breed for the enhancement of a system that gravitates around this breed, its products and the landscapes of historic interest in the Ligurian Apennines.



STAND
UNISG

0€

TASTING

ITA

20:30 - 23:00 From Sicily to Piedmont with Pino Cuttaia e Pierpaolo Livorno

Two exceptional masters, Pino Cuttaia, starred chef of La Madia in Licata (Agrigento) and Pierpaolo Livorno, the restaurant-garden chef of the Agenzia, will cook together with their students of the Pollenzo Cooking School.



POLLENZO, TAVOLE
ACCADEMICHE

80€/70€

DINNER

ITA
ENG



Bike N' Eat

An alternative food tour, Bike N' Eat highlights the city's unique foodscapes and lesser-known places - from overlooked historical architecture, to beautiful vantage points, murals, and community run projects - all on two wheels.



Personal shopper

Want to take a tour through the Terra Madre Salone del Gusto market stalls, but worried about losing yourself amidst the profusion of typical specialties? Don't worry, the Personal Shoppers are here for you.



Walk N' Eat: Piedmontese Cuisine

Walk 'n' Eat is a gastronomic walk around the center of Turin. During the tour focused on Piedmontese cuisine, they'll explore traditional local products—cured meats and cheeses, pasta and sweets—while learning about their history and production methods.



Walk N' Eat: Sweet Turin

Walk 'n' Eat is a gastronomic walk around the center of Turin. Anyone with a sweet tooth shouldn't miss the delicious Sweet Turin tour, sure to inspire a passion for Turin's typical chocolate and hazelnut confection, gianduja, while revealing the city's other sweet secrets.



Walk N' Eat: Aperitivo Tour

Walk 'n' Eat is a gastronomic walk around the center of Turin. The Aperitivo Tour offers an immersion in an important ritual of Italian culture. Destinations will include bars both historic and new, with a sampling of everything they have to offer in the pre-dinner hours.



Bread and Gastronomy

Discover artisan bread!, its facets and it differs from industrial bread. Come to find out the world of bread through workshops and tastings held by students of the UNISG High Apprenticeship course.



Students teach! Tasting of Sardinian products

Every day one UNISG student will be your teacher, proposing you a tasting or a workshop that will allow you to try new flavors and experiences, discovering the world around you from a different point of view.



Urban foraging

Discovering the edible secrets of the Valentino Park with UNISG students. The practice of gathering edible wild plants and foraging has become very popular in recent years with some of the world's top chefs, who creatively develop whole menus around what nature offers spontaneously.

Beer Tasting

At the Theatre of the Radeberger and in the beer stand, the students of the UNISG High Apprenticeship course will hold craft beer tastings for you.

Wine Tasting

At the Terra Madre Salone del Gusto Enoteca, the UNISG students will conduct and hold some wine tastings for you.



Education Lab

The UNISG Condotta students have designed and will hold some workshops for children, together with Slow Food Education at the medieval village of the Valentino Park.



Get into the future of food

"UNISG and the masters program truly was a once-in-a-lifetime experience which helped me understand the realm of food via a variety of perspectives while exploring it through all my senses!"

Kunal Chandra • **F&B Engineer**
Olive Cafes South Private Limited - India



Some of our alumni

Giorgia Chiodi Latini ▶
Marketing Manager
Domori



Alessandro Perricone ▶
F&B Manager
Relae - Danimarca



Anete Dinne ▶
Taster in Food product - R&D
Lavazza - Italia

Lucija Bilandzic
Gastronomic Consultant
Pleasure Seeks (Events)
- Croatia



Rahul Antao
Policy and technical
advisory consultant
IFAD - India



Alexandra Molinaro ▶▶
Associate Buyer
Savory Food
Williams Sonoma Inc. - USA



Kwang Uh ▶
Baroo
Restaurant
Los Angeles
- USA



Mariana Guimaraes ▶
Export Manager and Food Buyer
Eataly - Italy/Brazil



Esther ▶
Haanschoten
Product
Development
Sanday's Great
Handmade Fresh Food
- Holland



Fabian Jauss
Head of Communication
and Marketing
Di Gennaro - Germany



Hanna-Korpi Bronwen ▶
President
Belcampo Meat - USA



Sabrina Chavez ▶▶▶
Founder
La Gastronomica - Peru



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