

"THE CULTURE OF MINERAL WATERS"





Associazione Acque Minerali Academy was initially founded by the twenty-year passion on mineral waters of President Daniele S. Valente, as well as Hydrosommelier and collector. Matured with other founders in Rende (CS) at the University of Calabria, where he is headquartered, the association's primary purpose is the formation of "hydrosommelier", a new professional figure in strong growth and in high demand in Italy and especially abroad .

The hydrosommelier is a certified expert and competent in advising not only the properties of minerals best suited to the needs of the moment or individual, but also the right combination of food / water, starred dishes of the great chefs and even the combination of water and wine. Understanding the value of this essential and vital element, the various forms of protection and above all its market and its growing collecting, will be some of the themes that will be addressed in the first, second level training courses, with certificates and diplomas recognized in Italy and abroad.



Founding Members

***"If there is magic on this planet,
it is contained in the Water"***
(LOREN EISELEY)



The hydrosommelier, a new professional figure.

The hydrosommelier is a professional expert in Mineral Waters, the function of this certified expert is to distinguish the tastes and flavors of each mineral water, can advise the right combinations with food and wines. There are several types of mineral water, each of which has a precise

composition and taste that depends on its territory. During its journey underground, in fact, the water, in contact with the rocks, is enriched with mineral salts and acquires the chemical and physical peculiarities that give it a particular taste. The different mineralization and the different pH, together with the percentage of dissolved carbon dioxide, are just some of the factors that contribute to define the taste of mineral water as a consequence, to influence the perception that our palate has. From these and other factors derive also the four basic tastes of mineral water: tending to salty, acid, sweet and bitter; tastes that the trained palate of a hydrosommelier distinguishes and identifies easily.

Training and study

It seems impossible to think of distinguishing the different flavors of a liquid that we have always used to consider tasteless, but it is simply a matter of training and study. In fact, anyone can attend courses - of different levels - to become a hydrosommelier. From a first level course, for example, you can learn the basic principles to recognize and classify mineral waters, learn about their health benefits and learn how to read the label. The most advanced courses, however, prepare for sensory analysis, tasting and how to serve mineral waters in the most appropriate way, taking into account a real "etiquette".

An Italian craft

Considering that Italy, with all its sources, is one of the world's leading producers of mineral water, the figure of the hydrosommelier has found fertile ground, this 100% Italian know-how, which the ass. A.D.A.M., the mother school of this professional figure, has become increasingly appreciated and requested in the field of excellent catering.


... a Humanitarian Project

The Association, which I am honored to represent, has the Humanitarian support and the Water support in Africa, the realization of basins for the collection of rainwater, purification treatment systems and for the potabilization. The purpose is very precise, to guarantee at least the minimum daily requirement of drinking water. Water is a gift to be protected and protected, the earth is made up of 70% of water, of which only 3% is drinkable, in turn more than 2/3 are used, many times with great waste, in agriculture and industry, 0.8 of all land water is used and available for human life. Every person has the right to access drinking water, in the next 10-15 years if we do not protect this continuously decreasing good, we will

have serious problems of water supply, the rush to water, will become a new oil, obviously in the hands of a few. To think this, and in the meantime to see millions of people dying for poor drinking water, makes us very much reflect the delicacy of this problem, just a small dehydration of 5% to have symptoms of significant discomfort, so we protect water, people, and especially children who do not have access to this good, help us to be self-sufficient with our technologies ... and certainly will become the best promoters in preserving this essential and vital "water".



President
Daniele S. Valente

A close-up photograph of a green glass bottle being poured into a clear glass. The water is captured in mid-pour, creating a dynamic splash and bubbles in the glass. The lighting is bright, highlighting the clarity of the water and the texture of the glass.

Also for the waters
there are technical specifications of
TASTING,
to determine the characteristics
organoleptic and their
PLEASURE

The HYDROSOMMELIER
the certified qualified expert
of International Mineral Waters.





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Acque Minerali Academy



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"Water has no memory: that is why it is so clear"

(Ramon Gomez de la Serna)

