



THE MISSION

To create an original sparkling cocktail, using at least 60ml, 60g or 2oz of FIOL or FIOL Rosé Prosecco DOC, for a chance to become FIOL Master 2024.

COMPETITION OVERVIEW

APPLICATION:

- Submit your recipe through our entry form at www.fiol.it/fiolmaster
- Share your recipe via Instagram tagging @FIOLPROSECCO, @KEVIN_KOS and @CHARTONHOBBSQUEBEC (if entering from Québec) or @CHARTONHOBBSONTARIO (if entering from Ontario).
- Add the following hashtags to your post: #FIOLMASTER, #FIOLPROSECCO #BEFIOL

SELECTION:

- Judges will review all applications and pick the top 8 bartenders to progress to the National Finals. See selection process for details.

NATIONAL FINALS:

- 8 shortlisted bartenders will be invited to present their cocktail to Kevin Kos and the National judging panel.
- Bartenders will be asked to prepare 4 serves of their cocktail in 8 minutes.
- The winner of each National Final will be invited to attend the Global Final in Italy. (Canada will have a winning candidate for both Ontario and Quebec, with two representatives joining the International finals).

GLOBAL FINAL AT VILLA PASSI:

- All National Finalists will compete for the title of FIOL Master 2024, at Villa Tiepolo Passi, FIOL's brand home in Treviso, Italy, in October 2024.

PRIZES

NATIONAL FINALS:

- The winners of the National Final will win an all-expenses paid trip to participate at the Global Final at Villa Tiepolo Passi in Treviso, Italy.

GLOBAL FINAL:

- The winner of the Global Final will receive the title of FIOL Master 2024.

TIMELINE

- COMPETITOR APPLICATION April 10th to May 8th 2024
- ANNOUNCEMENT FINALISTS May 14th 2024
- ONTARIO FINALS May 27th 2024*
- QUEBEC FINALS May 29th 2024*

**Venues for the finals in Toronto ON and Montreal QC will be announced by early May 2024.*

ELIGIBILITY

- Competitors must be employed bartenders, bar managers or self-employed bartenders at the time of application.
- Competitors must be at least 18 years of age (19 years of age if living & working in the Province of Ontario).
- Competitors must be legal residents in the country of submission.

DOUBTS & QUESTIONS

- If you have any doubts or questions you can contact your local Charton Hobbs partner or email us at one of the following email addresses:

ONTARIO fiolcompetitionON@chartonhobbs.com

QUEBEC fiolcompetition@chartonhobbs.com

SELECTION PROCESS

ONLINE APPLICATION:

- All complete applications must be submitted via the [entry form](https://www.fiol.it/fiolmaster) at www.fiol.it/fiolmaster, no later than 11.59PM Eastern Time on May 8th 2024.
- All entries will be judged against the application criteria below, based on the perceived qualities of the cocktail recipes and the creativity of the online posts.
- Judges will not take into consideration current employer, time spend bartending or any personal details in the selection of the National finalists.

COCKTAIL GUIDELINES:

- The cocktail must be a SPARKLING WINE COCKTAIL.
- We consider Sparkling Wine Cocktails to be a cocktail where sparkling wines are at the core of the cocktail creation rather than a top-up.
- Cocktails should aim to build on the notes of FIOLE and FIOLE Rosé Prosecco DOC.
- FIOLE or FIOLE Rosé Prosecco DOC MUST BE THE PRIMARY INGREDIENT in the cocktail with a minimum usage of 60ml, 60g or 2oz.

APPLICATION CRITERIA:

- Only complete applications submitted before midnight Eastern Time on May 8th 2024 will be considered.
- Only one application per competitor will be considered.
- All cocktail submissions must be original creations of the competitor.
- All cocktail submissions must include a Creative Name for the drink.
- The recipe must include a maximum of 7 ingredients, including FIOLE and the garnish.
- Cocktails should build on the notes of FIOLE and/or FIOLE Rosé Prosecco DOC.
- The recipe should be expressed with measurements, as well as garnish, glassware and overall presentation.
- Ingredients must be expressed in milliliters (ml), ounces (oz) or grams (g), including dashes and drops being the smallest quantities.
- Preparation and mixing instructions must be included with your recipe.
- A background story of your inspiration should be included in your application.
- Competitors are encouraged to suggest food pairings for their recipe, with the potential for an additional +5 point award in the scoring.
- An image of the cocktail must be included with the submission
- Images submitted may not contain trademarked, copyrighted, or intellectual property of third parties.
- Images submitted may not feature people under 25 years of age.
- Cocktails should not include flaming alcohol or illegal substances.

NATIONAL FINALS:

- Each National Final will count with 8 Finalists

- All applications will be shortlisted by Kevin Kos and the National Judging Panel, with the top 8 ranked competitors automatically qualifying to their respective National Final.
- At the National Final, competitors will have 8 minutes to present their cocktail to the judging panel.
- Each competitor will be asked to present 4 serves of their cocktail.
- At the end of each National Final, the judging panel will announce the National Winner who will win an all-expenses paid trip to the Global Final at Villa Tiepolo Passi in October 2024.

GLOBAL FINAL:

- The Global Final will take place at Villa Passi, in Treviso Italy, in October 2024. *[The exact date of the final will be announced by June 2024 at the latest.]*
- At the Global Final, all National Final winners will compete for the title and trophy of FIOL Master 2024.

SCORING (NATIONAL & GLOBAL FINALS):

- | | |
|-------------------------------------|---------------------------|
| • Cocktail Name | 5 points |
| • Visual Impression | 10 points |
| • Storytelling | 10 points |
| • Cocktail Balance | 15 points |
| • Taste & Aroma | 20 points |
| • Sparkling Wine Forwardness | 15 points |
| • Technical Ability | 15 points |
| • Sustainability | 10 points |
| • Food Pairing | Up to Extra 5 points |
| • Penalty for over time | 1 point per every 20 sec. |
| • Penalty for change in ingredients | Minus 5 points |

You can download the Scoring Sheet [\[Here\]](#)

GUIDELINES & REQUIREMENTS

- In the following text, “Organizer” or “the Organizer” refers to FIOL S.p.A. their media partners, and any nominated country partners or agents.
- Any entries attempted through the use of artificial intelligence or other programmed resources will be deemed void.
- The use of multiple email accounts or identities to gain more entries than permitted by the Rules and Regulations of FIOL Master 2024 will result in the disqualification of the entries involved at the sole discretion of the Organizer.
- Entries are deemed submitted by the “authorized account holder” associated with the email address at the time of entry.
- All Entries and any submitted materials become the property of the Organizer and will not be acknowledged or returned.
- Upon submission of an application, all competitors grant the Organizer the right to use photography and video captured, during both the National and Global Finals, for promotional purposes. Competitors also waive the right to inspect or approve their use, and acknowledge and agree that the rights granted are without compensation of any kind.
- Prizes are not exchangeable and cannot be converted to cash.
- Should a National Finalist not be available to attend the Global Final, their place will be offered to the next ranked National finalist.
- Judges’ decisions are final.

EXPENSES & REIMBURSEMENTS

- The Organizer will make FIOL and FIOL Rosé Prosecco DOC available, in the necessary quantities for the creation of the cocktails.
- Competitors will bare all other costs in order to make the sparkling cocktails in the National Finals.
- The Organizer may be able to provide generally available known products for the sparkling cocktail creations, however we will not be able to cater to specific request and if in doubt Competitors are advised to bring their own products for the National Finals.
- All travel and accommodation expenses for participation in the National Finals are the responsibility of the Competitors.
- All travel and accommodation expenses for the trip and participation at the Global FIOL Master Final in Treviso, Italy, will be covered by FIOL S.p.A.

ADDITIONAL REQUIREMENTS

- All entries and presentations should be in English
- Entries must not encourage the over-consumption or irresponsible consumption of alcohol.
- Entries that do not include all required information and do not respect the spirits of the rules and regulations of FIOL Master will be considered void and will not be presented to the judging panel.