



## UK COMPETITION RULES & REGULATIONS

### THE MISSION

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

### COMPETITION OVERVIEW

#### APPLICATION:

- Submit your recipe through our entry form at [www.fiol.it/fiolmaster](http://www.fiol.it/fiolmaster)
- Share your recipe via Instagram tagging @FIOLPROSECCO, @KEVIN\_KOS , @KAITLINWILKESBACK
- 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 the 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.

#### 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 in 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. An exclusive guest shift at an international bar in one of FIOL markets alongside renowned bartender Kevin Kos. A personalized mentorship with industry expert and co-founder of The Ada Coleman Project, Kaitlin Wilkes, providing guidance, skill enhancement, and career development support. As well as, a year's supply of FIOL Prosecco.

## TIMELINE

COMPETITOR APPLICATION - July 15- 2024 - Aug 22, 2024

ANNOUNCEMENT FINALISTS - August 27, 2024

UK FINALS - Tuesday September 10, 2024, Location: TBC

*\*Venues for the final in the UK will be announced by mid-August, the location will be in London.*

## 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.
- Competitors must be legal residents in the country of submission.

## DOUBTS & QUESTIONS

- If you have any doubts or questions, you can contact your local Enotria & Co account manager, UK Strategic Brand Development Manager, Kaitlin Wilkes or email us at the following email addresses:

[kaitlin@fiol.it](mailto:kaitlin@fiol.it)

## SELECTION PROCESS

### ONLINE APPLICATION:

- All complete applications must be submitted via the [entry form](http://www.fiol.it/fiolmaster) at [www.fiol.it/fiolmaster](http://www.fiol.it/fiolmaster), no later than 11.59 PM BST on August 22nd 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 the current employer, time spent 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 sparkling cocktails. wines are at the core of the cocktail creation rather than a top-up.
- Cocktails should aim to build on the notes of FIOL and FIOL Rosé Prosecco DOC.
- FIOL or FIOL Rosé Prosecco DOC MUST BE THE PRIMARY INGREDIENT in the cocktail with a minimum usage of 60ml or 60g.

### APPLICATION CRITERIA:

- Only complete applications submitted before midnight British Standard Time on August 22<sup>nd</sup>, 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 FIOL and the garnish.
- Cocktails should build on the notes of FIOL and/or FIOL Rosé Prosecco DOC.
- The recipe should be expressed with measurements, as well as garnish, glassware and overall presentation.
- Ingredients must be expressed in millilitres (ml) 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 recipes, 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, Kaitlin Wilkes and the National Judging Panel, with the top 8 ranked competitors automatically qualifying for 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 servings 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 occur at Villa Passi, in Treviso Italy, on October 6,7,8 & 9 2024.
- 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 Penalty for change in ingredients

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

1 point per every 20 sec. Minus 5 points

## GUIDELINES & REQUIREMENTS

- In the following text, “Organiser” or “the Organiser” refers to FIOL S.p.A. their media partners, and any nominated country partners or agents.
- Any entries attempted using 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 Organiser.
- 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 Organiser and will not be acknowledged or returned.
- Upon submission of an application, all competitors grant the Organiser 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 bear all other costs 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 requests and if in doubt Competitors are advised to bring their products for the National Finals.

- Travel and accommodation expenses for finalists outside Greater London will be covered up to £400, depending on distance. Any additional costs, including those related to special needs, must be discussed, and approved with FIOLE prior to booking in order to be reimbursed.
- All travel and accommodation expenses for the trip and participation at the Global FIOLE Master Final in Treviso, Italy, will be covered by FIOLE S.p.A.

#### ADDITIONAL REQUIREMENTS

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