



NEWS RELEASE

FOR THE FIFTH CONSECUTIVE YEAR ALITALIA RECEIVES THE AWARD FOR BEST AIRLINE CUISINE REAFFIRMING THE QUALITY OF ITS ONBOARD MENUS

DISTINCTION AND QUALITY OF ITALY'S CULINARY HERITAGE ABOARD MAGNIFICA CLASS

New York, December 15, 2014 - Alitalia received the award for **Best Airline Cuisine** in Global Traveler's **2014 GT Tested Reader Survey Awards** for the fifth consecutive year, reaffirming the quality of its innovative dining program in Magnifica Class.

More than 26,000 frequent business and luxury travelers participated in the "2014 GT Tested Reader Survey Awards", naming the best in a variety of travel-related categories. For the fifth consecutive year Alitalia received the prestigious award for "Best Airline Cuisine" (2010-2014).

The award recognizes Alitalia's efforts in enhancing its onboard menus to reflect the distinction and quality of Italy's culinary heritage and offering accessories designed by some of the most famous Italian brands.

In the upcoming months, when flying in Magnifica class, Alitalia's business class on long-haul routes, guests will savor the unique flavors and aromas distinctive of Italy's renowned culinary excellence.

Through January 2015, Magnifica Class guests will enjoy sweet and savory delicacies including: Savarin hen with sweet and sour pickles and pesto mayonnaise, Taleggio DOP rice "timballo" with spinach and potatoes, Beef medallions in a white wine sauce garnished with potato rosettes, "Baccala", salt cod, with polenta roasted in a creamy fish sauce, a wide selection of pastries and seasonal fruit, and, to top it all off, Italian espresso.

In Magnifica, menus are carefully paired with a selection of fine Italian wines such as Monferrato Bianco Doc "Estrosa" – Pico Maccario, Cirò Bianco Doc "Res Dei"-Ippolito 1845, Chianti Classico Docg "Montornello" – Bibbiano and Primitivo Di Manduria Dop "Il 1°" – Cuturi, in addition to the special label "Magnifica Cuvée" Brut DOCG, dedicated to Alitalia's Magnifica Class by Franciacorta. Furthermore, the award winning sweet wine Passito di Sagrantino "Semele" of the Cellar Signae-Cesarini Sartori.

Menus served in Magnifica are known for the quality and refinement in creating recipes that embody the authenticity, uniqueness and essence of Italian cuisine. The distinctive recipes created by the genius and imagination of distinguished Italian chefs are paired with wines selected by Alitalia's official sommelier in collaboration with the "Fondazione Italiana Sommelier".



When on board Alitalia's latest generation aircraft, guests enjoy maximum comfort combined with a sophisticated travel experience, representing Italy's unique and inimitable lifestyle, from award-winning regional cuisine to wines from the most famous vineyards in Italy. On our intercontinental flights, guests are treated to linens designed by Italian luxury brand Frette and amenity kits with personal care items designed by Salvatore Ferragamo. New Airbus A330 and Boeing B777 aircraft offer customers three classes of service: Magnifica, business class on intercontinental routes, Classica Plus, the Premium Economy, and Classica, the economy class.

Magnifica class guests are pampered with all-aisle seats, upholstered in leather, that convert to true flatbeds, reclining a full 180 degrees and large 15.4 in. LCD screens providing on-demand audio & video.

In 2013, Alitalia received the **Expert's Choice Award** at SAVEUR's 2013 Culinary Travel Awards for its in-flight wine program, and once again this year, SAVEUR recognized Alitalia's award-winning wine program as the best in-flight wine program.

Alitalia was also awarded the gold medal for "the best airline for customer service" by the German Institute for Quality and Finance (ITQF) achieving satisfaction level of 82.6% from the survey participants.

Alitalia won the 2013 Travel Plus Airline Amenity Bag Awards for the best amenity kit offered in business class.

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