MAKER SPHERE SERENDIPITOUS INNOVATION

This project leverages on the idea that a glitch can create the conditions for users 'to get what they didn't want they wanted' through engineering-serendipity methods that spark creativity and innovation.

GSD: Jacob Hamman, Nathan Melenbrink UNIBG: Erik Vanotti, Susanna Vercesi, Nicola Zana, Vittorio Zanetti

MakerSphere is a new online platform for linking individuals who might otherwise not have a means of connecting with each other. MakerSphere is designed to lower the barrier to entry to personal fabrication (anyone can be a maker), while propagating public interest through higher visibility and exposure to previous maker projects.

While other online networks have proven successful at connecting makers with other makers, they fail to broaden the scope of impact to other demographics. MakerSphere is designed to expand the impact of the maker movement through various modes of engagement, such as make-athons and individual project listings.

Furthermore, MakerSphere is built with algorithms designed to engineer serendipity; rather than relying on a reductive approach of finding someone's most "accurate" matches, MakerSphere promotes the idea of Getting What You Didn't Know You Wanted by intelligently suggesting new and unexpected working relationships.





FOCUS ON FOOD

For the purposes of prototyping and developing this platform, we've opted to hone in on the food industry, situating our case studies and research in the overlapping space between food and fabrication. This is not to suggest that the system wouldn't work for other industries.





By focusing on food, we expect to achieve the following:

1. Maker Opportunities: The food industry in general is rich with opportunities for maker projects

2. Snowball Effect: We've found that people are significantly more receptive to the idea of personal fabrication when they've been introduced to precedent projects, specifically in their industry. Focusing on the food industry means generating a concentration of food-related maker projects, which in turn will generate exposure among food professionals through word of mouth, etc.

3. Local Specificity: Bergamo's cultural identity is closely linked with food, and it's economy is full of small scale operations in the food industry, which seem to be ideally suited for fabrication collaborations.



ENGINEERING **SERENDIPITY**

A glitch is an "actual and/or simulated break from an expected or conventional flow of information or meaning within (digital) communications systems that results in a percieved accident or error. A glitch occurs on the occasion where there is an absence of (expected) functionalilty, whether understood in a technical or social sense." (Rosa Menkman -The Gltich Momentum).

Serendipity is based on a Persian fairy tale from the 14th century titled The Three Princes of Serendip "whose heroes were always making discoveries, by accidents and sagacity, of things they were not in quest of."

Close knit teams are tuned to accomplish the challenges directly in front of them, but often fail to recognize opportunities and challenges that exist elsewhere within an organization.

These blind spots or "structural holes" reinforce an established hierarchy of social interactions and personal skill sets. Teams or individuals may excel at a particular process but can become inflexible and narrow -sighted over time. This hinders an ability to leverage complementary skills and spot fresh ideas, ultimately reducing the output of new innovation.

Engineering serendipity involves using techniques to reveal the unknown unknowns and then fill organizational gaps by introducing externalties into an individual's self associative patterns. MakerSphere provides an engaging exploratory experience which introduces users to new project ideas and makers across a broad scope of industries. Through the use of a recommendation algorithm, users are exposed to new ideas, people, and projects which may have previously been outside their scope of vision.



FIELD RESEARCH SURVEY

Harvard_GSD_Survey - Fabrication and Food

This data gathered in this survey will be used towards the development of an unline platform that will seek to match individuals with complementary skill sets for a greater mutual gain.



Can you imagine how new technologies might be able to address these challenges

Cambridge Results

3D Printing [How familiar are you with the following processes?]



Laser Cutting [How familiar are you with the following processes?]



CNC Routing [How familiar are you with the following processes?]



Robotics / Arduino [How familiar are you with the following processes?]



Electronics Design [How familiar are you with the following processes?]



3D Modeling [How familiar are you with the following processes?]



Bergamo Results



Laser Cutting [How familiar are you with the following processes?]



CNC Routing [How familiar are you with the following processes?]



Robotics / Arduino [How familiar are you with the following processes?]



Electronics Design [How familiar are you with the following processes?]



3D Modeling [How familiar are you with the following processes?]



Cambridge Results





How does the adoption of new technologies in your industry make you feel?



Bergamo Results

2

To what degree do you believe one of the above processes could significantly improve your workflow?



1	2	3.8%
2	14	26.4%
3	24	45.3%
4	9	17%
		7 50/

How does the adoption of new technologies in your industry make you feel?

20			_										1		1	1.9%
16													2	1	ō	18.9%
													3	1	9	35.8%
12		_											4	1	4	26.4%
8													5		9	17%
4																
0	-	2	3	4	5											

TARGET AUDIENCE A DAY IN THE LIFE

Marco Contadino

Profession: Organic Farmer



Trained at the local agricultural school as a gardener, Marco decided after a few years that he really didn't like gardening for people.

"I didn't like the clients so much, and I didn't feel as if I was really contributing to the good of society in a meaningful way." he explains.

Marco's sister was running a successful organic food stall at the local farmer's market and he figured that he could supply the produce if he found a good plot of land. After several years of hard work, Marco now grows certified organic fruits and vegetables on several acres of land.

His primary customer is his own sister's organic food market, but he is looking to increase his direct to consumer sales.



A Day in the Life

Clear Land 6 AM

Clear a plot of land for new crop to be planted. This plot has recently produced a full harvest of cabbage, but now needs to be rotated. As no herbicides are used, the weeds are pulled by hand and handheld hoes.







Compost 8 AM

Bring weeds to compost area and turn compost piles with shovel and pitchfork. This compost will later be used to fertilize the new crops.







Organic Farmer

Plant Crop 9AM

The cleared vegetable bed is now ready to be planted with a new crop. This crop rotation will prevent buildup in the soil of pests and diseases. The new crop, carrots, is from a different vegetable family and the sowing of organic seeds is done by hand. Shallow lines are scored in the soil and then covered up with a couple of centimeters of soil.

Watering 12PM

With all of the seeds in place, the watering system needs to be adjusted for the new position and spacing of carrots. The proper amount of water is determined by the farmer's experience.



Business Development 4PM

After completing the outside work for the day, the office tasks must be accomplished. This involves responding to e-mails and phone calls, and logging the daily activities on the farm to comply with organic farming certification requirements. Financials are dealt with including bill payment, employee payroll and planning cash flow and crop schedules. Other business tasks involve marketing and sales strategy.







	Product Volume			Selling Price			Out	reach 1	Time	Fo	d Acc	ess	Flexibility		
1	Low	Med	High	Low	Med	High	Low	Med	High	Low	Med	H/gh	Low	Med	High
Neighborhood Stand	•				+				+						+
CSA		÷.			+						+			+	
Farm Alliance Shared Stand	•					•	+			٠					•
Farmers' Markets		+				+	+				+			+	
Restaurant		+			+			+		+				+	
MD Farm to Table	•				+		+			٠					*
Institutional Markets			•	•				•			*				

TARGET AUDIENCE A DAY IN THE LIFE

Maria Forni

Profession: Restaurant Chef



Maria began her culinary career shortly after graduating with an Arts degree from her University. She realized that cooking satisfied her desire to deliver an artistic take on classical dishes.

After a short apprenticeship under Amato "Mamma" Agata in Campania, Maria moved back to her native Bergamo, where she found a job as executive chef and then head chef for Trattoria Quattro, where her specialty dish is casoncelli.

"I visit guests as much as I can," says Forni, who stops by almost every table at dinner. "I like to ask why they came, what they like, what they didn't like. I love to get what guests want."



A Day in the Life

Check Inventory 8 AM

All of the existing food and beverage inventory needs to assessed for the day's projected demand. The expiration date of perishable items also needs to be checked.



Food Deliveries 9 AM

Maria checks all food deliveries to make sure that they match inventory orders and to ensure that everything meets quality and/or organic standards.



86

Lunch Rush 12 PM

During the peak lunch period Maria must supervise her line cooks, pitch in whenever something is lagging, and inspect each plate before it goes out to the customer.





Staff Lunch 2 PM

After the lunch rush ends, Maria and her kitchen staff eat their midday meal together. This often includes sampling potential new additions to the menu that Maria is experimenting with.



Beverage Delivery 3 PM

Beverage distributors typically make their deliveries around this time. Maria needs to make sure that the delivery includes everything that was ordered in the proper quantities.

Dinner Prep 4 PM

Maria supervises her staff as they prepare for the dinner crowd. She also spends this time taking care of administrative duties. These include addressing staff/ customer issues, ordering more inventory, menu planning, and analyzing food cost percentages.











TARGET AUDIENCE A DAY IN THE LIFE

Giovanni Ferraro

Profession: Student



Giovanni is entering his second year as an engineering student at the University of Bergamo. As an aspiring product designer, he has developed a strong interest in 3D modeling and digital fabrication techniques.

He is able to supplement his university education by participating in the FabLab Bergamo. Here he has access to many different types of fabrication equipment including 3D printers, desktop milling machines, and Arduino electronics. He can also tap into the knowledge of a large community of makers.

Giovanni loves spending his time learning new techniques and and making things and would like to spread his passion to others within his community.



A Day in the Life

Check Email 9 AM

Giovanni is heavily reliant upon email for personal and school related communications. He also checks social networks, calendars, and other digital components of his life to help organize and plan his day.

Class 10 AM

His first class of the day is a Material Science course titled: Mechanical Behavior of Plastics. This course looks at the response of polymeric materials to applied loads.





Group Project 11 AM

Giovanni is working with a group of fellow students to come up with an idea for his product design course.





Class 1 PM

His product design course is very hands on and encourages uses many of the same skills and equipment that can be found in the fablab. However, his university does not supply these tools and leaves it up to the students to figure out how to execute.



What kinds of

Problem Sets 3 PM

This time is reserved for completing a problem set for his engineering mathematics course. The homework is assisted through the use of a student Q/A forum where the professor can respond to questions.

FabLab 4 PM

Giovanni makes his way over to the FabLab where he is able to experiment with ongoing projects, and utilize the resources to create prototypes for his product design course.



We should use one of these in the fab lab.





This equipment



Ρ





Project Ranking

Project 120	58%
Description: undefined	
Project 132	52%
Description: undefined	
Project 152	52%
Description: undefined	
Project 146	51%
Description: undefined	
Project 117	50%
Description: undefined	

Skills



Industry Education



Projects People



Degrees of Separation

User Registration

Edit	Profile
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NG ERENDI-	Invites Invites	Comments of the Projects Reples to the comments
		I New Projects
	Emoil Notifications	E New users
	Electronics Design	
	Laser Cutting	•
	CNC Routing	
	3D Madeling	· · · · ·
	3D printing	•
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	Username	110.

User Centered Graph



Detailed Graph Information



Engineered Serendipity



Make New Project Post

Project Description		
Suggested Skills	for this Project	
3D Printing	(Select Drie) •	
30 Modeling	(Select Dire) •	
CNC Routing	(Select Crie) .	
	(Select Cruzy •)	
Loser Cutting		
Loser Cutting Electronics Design	(linect One) •	

Project Ranking

Project 140	60%
Description: undefined	
Project 144	58%
Description: undefined	
Project 136	57%
Description: undefined	
Project 159	57%
Description: undefined	
Project 130	54%
Description: undefined	

Idea Sparks aim to encourage a user's creative thought process. Modeled after the concept of Method Cards devised by Ideo, the Idea Sparks challenge a user to think about some aspect of their work from a unique perspective. These challenges range from introspective questions to interpersonal challenges.

As a visitor to the site is exploring the network graph, an idea spark will appear when only one project or user is selected. The sparks that appear next to a person or project are determined by metrics that are derived from a profile or project description.

By utilizing an Idea Spark, a user may develop deeper insight into aspects of their daily life or work routine that could benefit from a project proposal.





Idea Spark Discover	Idea Spark Inquire	Idea Spark Investigate	Idea Spark Test
Error Detection	Cross Borders	Prioritize	Rapid Sketch
List all of the things that can go wrong when using a particular product or completing a task	Request project/idea feedback from someone in another industry or geographical location.	What are the 5 most important items for your daily routine?	Take one minute to quickly sketch the thing that you enjoy the most and the least about your work.
Idea Spark Discover	Idea Spark Inquire	Idea Spark Investigate	Idea Spark Test
Forecast	Narrate	Day in the Life	Timer Log
Think about how social and/or technological trends might influence people's behavior toward a product or service in your industry.	As you perform a daily process or task, nar- rate aloud what you are thinking.	Pick a co-worker and try to imagine a sequence of events in their typical day. Then ask them how this compares to reality.	Set a timer for a random point in your day, then write down what you were doing at the moment the alarm goes off.
Idea Spark Discover	ldea Spark Inquire	ldea Spark Investigate	Idea Spark Test
Activity Analysis	Survey	Shadow	Capture
Choose one process in your workflow and make a detailed list of each task, object, people, interactions, and cost.	Make a 3 question survey to give your customers about how their experience could be improved.	Tag along with someone in a different part of your workplace and observe their routines, interactions, and contexts.	Take 5 photos of products that you find particularly useful.

PROOF OF CONCEPT NUVU STUDIO

Proof of Concept Nuvu Studio



Donut To-Go box



Cucumber Harvesting Tool



Beer Tap Handle



BERGAMO DEPLOY-MENT







PATRONATO: It is important to make craftsmen & young makers contaminate each other. When expertise meets creativity ideas scale up.



CONFINDUSTRIA: Generating ideas is an intricate process but the real deal is to make them real. Equipment, tools and spaces are essential to do so, and linking them is the key to tear down the wall.



INCIPIT: Designer experience difficulties in finding skilled craftsmen to actualize their projects and in turn craftsmen are keen to widen their portfolio. They are complementary figures.



BG SVILUPPO: Project co-development endorsed a community based network that makes local firms and craftsmen more competitive and innovative. Contamination is the key.



KRAKENTOOLS: In the near future local platforms will address those who have ideas but do not have competences and equipment to realize them accordingly and bring them to the market.



UNCORK AUGMENTING THE WINE TASTING EXPERIENCE

Taste has long been considered the lowest of the senses. Given little credit, it is understood now as a mix of smell, genetics, and environmental factors such as temperature, mood, and the specifics of any given tasting experience. This project aims to exploit this glitch as it relates to a larger understanding of preferences, each person building a profile based on their own glitchy taste in an immersive responsive environment.

GSD: Kritika Dhanda, Alkistis Mavroeidi, Jake Rudin

UNIBG: Luca Cortinovis, Greta Facoetti, Davide Manetti

The goal of our research is to use experiential qualities of food as a way of activating and revitalizing abandoned and unused spaces around the city. Through a better understanding of the needs of distributors and local-level producers, as well as the desires of their audience, we intend to unite the two parties with a technological solution.

The solution is an installation, an assemblage, which responds to the successful union of creator and consumer. Addressing issues of local food visibility, distribution and exposure of a growing wine region, sustainability of spaces and lingering notions of usable space, Uncork rewards the social outcomes of consumption with extraordinary reactions from the environment.







Food is a key aspect of everyday life, but with globalization the needs and preferences of consumers are focused less on making food personal and local and more towards mass distribution, with a lower consciousness of what they are eating. Nowadays, the consumer base of local food is composed of fragmented market niches. However, there is a growing awareness of local and sustainable food practices among Italian citizens, but there is still a disconnect between the younger generations and alternative food systems. However, younger people are sensible to these topics and easily reachable through online platforms and social networks with strong inputs to restore their feelings of belonging and positive perception of local food systems. because of this, efforts should be made to re-educate people and promote markets as the core of the city-life.

In the territory of Bergamo there are numerous local food markets but the sector of agriculture represents a small percentage of employment and economic benefits. In spite of this, it has enormous value in terms of territory and society, as well as representing a high standard of excellence. It has a strategic role in the economy of the province and embraces 6622 farms, manly located in the plain.

20,2% of the farms in the province have owners around 40 years old, while for 23,4% the owners are older than 65. The peculiarities of the province, divided in three areas (mountain, hills and plain) impact the socio-economic system. Younger owners are mainly involved in farms in the plain (51%), while in the mountains and hills the percentage is much more lower (20-30%).



TASTE IS A GLITCH

Taste is a glitch

Taste has long been considered the lowest of the senses. Given little credit, it is understood now as a mix of smell, genetics, and environmental factors such as temperature, mood, and the specifics of any given tasting experience.

We aim to exploit this glitch as it relates to a larger understanding of preferences, each person building a profile based on their own glitchy taste.

Inconsistency is the evil step-mother of the glitch

Because of the inherent nature of taste, it is incredibly inconsistent. Even the near-exact replication of conditions of any given meal can result in wildly different taste experiences. The evil step-mother then makes immediate feedback and the removal of "human interpretation" necessary for tracking taste preferences.

We will be using a pre-baked technological pound cake consiting of the apple watch and iphone (a pound of sugar), the application (a pound of eggs), and the space (a pound of flour).



HOW TO TASTE WINE

Cup

Radius 65mm

around 215m

GLASSWARE

Large bowl glasses with tapered openings, some of which are specifically designed to enhance aromatics of different wines, can assist in capturing more aromatics within the glass for the drinker to detect.

Wines served at warmer temperature will be more aromatic than wine served cooler due to heat's ability to increase the volatility of aromatic compounds in the wine.



VISUAL ANALYSIS

Evaluate the wine: Color : Hue and Depth of intensity Clarity : Clear or cloudy. Viscosity : Resistance to flow Bubbles : Effervescence for sparkling wines

SCENT: SUBTLE

For most volatile aromas, and less subtle flavors of the wine.

Some subtle aromatics can be overwhelmed by more dominant aromatics that arise after swirling, so most professional tasters will sniff the wine briefly first before swirling.





SWIRL

This releases the less volatile aromas wirling, or aerating, the wine will increase available surface area, increasing the rate at which aroma molecules volatilize.

SCENT: DOMINANT

Detect the less subtle, more dominant flavors he closer the nose is to the wine, even right inside the glass, the greater chances of aromatics being captured. A series of short, quick sniffs versus one long inhale will also maximize the likelihood of aromatics being detected.





TASTE

One small mouthful. Swirl in your mouth, When wine is sipped, it is warmed in the mouth and mixes with saliva to vaporize the volatile aroma compounds. These compounds are then inhaled "retro-nasally" through the back of the mouth







full-bodied 2.54 de u onbude

Full-bodied red wines tend to have high tannin and low acidity. e.g. Syrab, Malbee and Caberaet Sanvignon

	VERY SWEET FIGS, RAISINS & DATES	TAWNY PORT VIN SANTO ROSSO	TIP:
	SWEET FRUIT JAM & CHOCOLATE	PORT BANYULS MAURY	
	SEMI-SWEET CANDIED FRUIT & FLOWERS	LAMBRUSCO BRACHETTO D'ACQUI RECIOTO DELLA VALPOLICELLA	
	DRY FRUIT SAUCE & VANILLA	SHIRAZ MONASTRELL MALBEC NERO DAVOLA AMERICAN PETITE SIRAH PETITE SIRAH PETITE SIRAH PETITE SIRAH AMERICAN GRENACHE GSM BLEND GRENACHE GSM BLEND	NACIONAL
	DRY RIPE FRUITS & SPICES	GARNACHA AMARONE DELLA VALPOLICELLA NEGROAMARO NINOTAGE NURANCA SUVIGNON SUPERTUSCANS AMERICAN ALFCOAFEIRO ALICANTE	BOUSCHET
	DRY TART FRUITS & FLOWERS	MENCIA VALPOLICELLA RHÔNE BLEND BEAUJOLAIS BURGUNDY FRENCH SYRAH SYRAH FRENCH MELLOT MELLOT TRINCADEIRA	
	DRY VEGETABLES & HERBS	SANGIOVESE CARMÉNÊRE CABERNET FRANC LAGREIN LAGREIN COOL CIMATE COOL CIMATE COOL CIMATE SAUVIGNON	
0 U 7	BONE DRY SAVORY FLAVORS	CHIANTI BORDEAUX TEMPRANILLO FRENCH MOURVÉDRE AGLIANICO TTALIAN BARBERA MONTEPULCIANO	
	BONE DRY BOLD BITTER FINISH	TANNAT VEBBIOLO SAGRANTINO FRENCH MALBEC	

Most wines fall within

their listed sweetness TIP level but sometimes Most wines fall within

SAUTERNES WHITE WINES TOKAJI RIESLING AUSLESE ICE WINE VIN SANTO PASSITO WINES *VINE* MOSCATEL DESSERT WHITE PORT

SWEET APRICOT JAM

GOLDEN RAISIN, FIG VERY SWEET

PERFUME SEMI-SWEET TROPICAL FRUIT & HONEY SWEET LEMON & LATE HARVEST

GEWÜRZTRAMINER

MOSCATO

KABINETT

RIESLING

AMERICAN

PINOT GRIS

GAVI

COLOMBARD VERDICCHIO VELTLINER GRÜNER VERDEJO BLANC SAUVIGNON FRENCH

DRY TORRONTÉS

BLANC DRY CHENIN BLANC SAUVIGNON NEW ZEALAND VERMENTINO

> SEMILLON ROUSSANNE MARSANNE CHARDONNAY

DRY RIESLING VIOGNIER

CHENIN BLANC

MÜLLER-

THURGAU TORRONTÉS RIESLING SPÄTLESE

TREBBIANO

DRY FURMINT

GARGANEGA

ALBARINO

GRIGIO ITALIAN PINOT

ARINTO

GRILLO VINHO VERDE MACABEO

BLANC GRENACHE CHABLIS MUSCADET **IFLAVORS**

HERBS DRY

GREEN APPLE

SAVORY FLAVORS &

DRY GRAPEFRUIT &

DRY PINEAPPLE

DRY

OFF-DRY

YELLOW APPLE &

LEMONS & MINERAL

BONE DRY

WHITE WINES

& SWEET LEMON PEACH, FLOWERS

LEMON HONEYCOMB & E C

Light bodied white wines tend to have high acidity and are best enjoyed ice- cold. e.g. Pinot Grigio, Albariño, Muscadet

Medium bodied white wines tend to have moderate acidity. Most white wines fall into this category. e.g. Sauvignon Blanc, Trebbiano, Chenin Blanc

e.g. Chardonnay, Viognier, Semilion Full bodied white wines have lower acidity and rich creamy flavors. full-bodied

Most white wines are meant to be enjoyed young with higher acidity and fresh flavors.

Aging is best suited for full-bodied and sweet wines. It lowers acidity but adds tertiary nutty aromas.

young wine naturated color bright glow yellow to green

dull color more faded yellow to brown old wine 000

000

light-bodied

pale yellow-green silver glow

pale gold platinum glow

rich yellow-ochre copper glow





















BERGAMO WINE

AZIENDA AGRICOLA PEDRINIS
TENUTA DEGLI ANGELI
CAMINELLA
LOCATELLI CAFFI
PODERE CAVAGA
TALLARINI
LE CORNE
CANTINA SOCIALE BERGAMASCA
AZIENDA AGRICOLA IL CIPRESSO
PECIS
LA BRUGHERATA
RONCO DELLA FOLA
CASCINA DEL BOSCO
AZIENDA VITIVINICOLA LA TORDELA
MONZIO COMPAGNOGNI
...

BERGAMO PRODUCERS

ROSA DI SAN NICOLA SAN NICOLA LEMINA ARNISA TORNAGO ORIS UMBRIANA BETINUS THOMAS PETRINUS FELIX TONOLUS EXTRA BRUT DEGLI ANGELI BRUT DEGLI ANGELI BRUT DEGLI ANGELI ORO DEGLI ANGELI ORO DEGLI ANGELI ORO DEGLI ANGELI DALCALERIO MOSCATO PASSITO DI CARO DEGLI ANGELI ORO DEGLI ANGELI BIANCO DELLA FARA BIANCO TRI PLOK COLLE DEGLI ANGELI SECCO COLLE DEGLI ANGELI DICE BARBARICCIA AMEDEO LI FRATE VILDARA DEI GOBBI ESTERETA LUNA ROSSAW LUNA NERA RIPA DI LUNA BRUT RIPA DI LUNA ROSSO VERDE LUNA

VALCALEPIO ROSSO RISERVA VALCALEPIO BIANCO VALCALEPIO MOSCATO PASSITO LUCENTE SULISS ROSE CROEDEL ELIX CAUDUN PINOT CHARDONNAY BIE ADAMANTE OL GIOPI VALMELUNA SOLIF FORESTO FORESTO RISERVA OL GIOPI VALMELUNA SOLIF FORESTO RISERVA CLAMOR ROSE GAETANO CLAMOR ROSE GAETANO CLAMOR ROSE GAETANO SAIRO SERIFO SAIRO SAIRO SAIRO FABULA ARLECCHINO ROSSO ASOLO MOSCATO DI GANDOSSO MOSCATO DI GANDOSSO MOSCATO DI SCANZO FEDRIGO FORLORO GONZAGHESCO GONZAGHESCO BULDESICHO CHARDONNAY MOSCATO ROSE DOLCELUNA VALCALEPIO BIANCO VALCALEPIO ROSSO VALCALEPIO ROSSO VALCALEPIO ROSSO ROSCATO VIGNA DEL CONTE SOTTOSOPRA AKROS SERAFINO CABERNET SOTTOSOPRA 4EVER SERAFINO MELARDO DIONISIO BARTOLOMEO ALBERICO CELESTINO SAN PIETRO EDLLE PASSERE ROSSO DELLA PEZIA IMBERCHEM PECIS MAXIMUS BRUT GAIO DELLE PASSERE LAURENZO AGRO DOGLIO RISERVA VALCALEPIO PRIORE CABERNET DELLA BERGAMASCI MOSCATO DI SCANZO LI NOSTRO METODO CLASSICO MOSCATO DI SCANZO VALCALEPIO BIANCO

LOCAL WINES

VALCALEPIO ROSSO VALCALEPIO ROSSO RISEVA ROSATO DELLA BERGAMASCA BRUT "LA ROCCHETTA" BRUT ROSE "LA ROCCHETTA" CONTROCANTO VALCALEPIO BIANCO VALCALEPIO BIANCO VALCALEPIO BIANCO CANTOALTO RISERVA BONALDI BRUT 24 MONTHS BONALDI BRUT 24 MONTHS BONALDI BRUT 24 MONTHS BONALDI BRUT 26 MONTHS TERRE DEL COLLEONI INCROCIO MANZONI VALCALEPIO BIANCO MERIOT DELLA BERGAMASCA CABERNET DELLA BERGAMASCA VALCALEPIO ROSSO RISERVA VALCALEPIO ROSSO RISERVA VALCALEPIO ROSSO RISERVA VALCALEPIO MOSCATO PASSITO ELISIR CABERNET SALVIGNON DELLA BERGAMASCA SONCO DELLA BERGAMASCA SANCTA CRUX SENESCO MOSCATO GIALLO DELLA BERGAMASCA CONCORDIA BIANCO DELLA SETA FRANCIACORTA BRUT MILLESIMATO FRANCIACORTA BRUT MILLESIMATO ROSSO DI LUNA DON QUIJOTE PONYON DE LA SETA

MULTI SENSORY **WINE TASTING**



- 1. Check recommended / all Experience Rooms
- 2. Application tells you which one you like vs which one you think you like.
- 3. Central space for Drinking wine, Connect with people with similar interests





Faculty and researchers GSD Allen Sayegh Stefano Andreani Edith Ackermann Jock Herron UNIBG Sergio Cavalieri Matteo Kalchschmidt Fulvio Adobati **Ruggero Golini** Roberto Pinto Francesca Forno Alexandra Lagorio Simon Maurano Maria Felicia Della Valle

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RESPONSIVE ENVIRONMENTS: GLITCHY FOOD

prohibited.

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