

RAISE THE BAR BARISTA COMPETITION

(Before the Competition)

- Each competitor will receive **1 kg of each Vergnano coffee blend** (100% Arabica, 80/2 blend, 70/30 blend, and 60/40 blend).
- Each competitor must create their **perfect recipe** (*grams in / grams out, extraction time*) that they will use during the competition. For example:
 - 15 grams in
 - 30 grams out
 - Extraction time: 25–27 seconds (a 3-second range will be evaluated as a perfect result)

(Initial Setup)

- *Competitors will have **12 minutes** to set up and prepare their workstation, plus an additional **10 minutes** to calibrate the grinder.*
- *Competitors present in **English**.*

(Performance Round)

*Competitors will have **12 minutes** to:*

- *Prepare **2 perfect espressos***
- *Prepare **2 cappuccinos with identical Latte Art designs***
- *Prepare **2 identical coffee-based cocktails***
- *Complete **blind tasting** (“under-extracted, perfect espresso, over-extracted”)*

Latte Art patterns will be assigned on the spot, determined via a Latte Art wheel of fortune (heart, flying heart, tulip, rosetta, swan).

(Final setup)

- ***10 minutes** to clean the workstation (leaving it in the condition in which they found it).*

JUDGING PANEL – Technical and Sensory Judges

Technical Judges

The technical jury will consist of **two members**, each evaluating competitors based on their ability to accurately prepare beverages and on their individual style. Technical errors will be deducted from the total score.

Technical judges may award **0 to 9 points** for:

- Cleanliness and organization of the workstation at the beginning and end
- Technical handling of the machine and coffee preparation techniques (“technical gestures”) including:
 - equipment cleaning
 - tamping
 - dosing
 - temperatures
 - timing, etc.

Negative points will be assigned if competitors exceed the allotted time or use an incorrect extraction time.

Correct extraction times are considered **between 20 and 30 seconds**, based on the competitor’s chosen recipe.

Note 1:

Technical judges will ensure the competitor cannot see during blind tasting and will be responsible for preparing and serving the espresso samples being judged. Competition time will be paused during preparation of blind tasting shots and resumed when the competitor begins tasting.

Note 2:

Each alcoholic drink must contain **at least 2.5 cl of espresso**, which must be ground and brewed **only during the competition** (pre-prepared coffee is not allowed). Each cocktail must contain **at least one alcoholic ingredient** from the **Coca-Cola HBC Adria portfolio**, and can be served hot or cold. The recipe may include **a maximum of 8 ingredients**, must contain a CCH alcoholic ingredient, and must be **between 10 cl and 35 cl** in volume. All drinks must be **prepared live on stage**, and all ingredients must be present at the workstation during initial setup. Only **edible garnishes** are allowed, and they must be present at the station from the beginning.

CCH Portfolio (Alcohols)

- Finlandia vodka
- Bacardi Carta Blanca rum
- Bacardi Carta Negra rum
- Bacardi Carta Oro rum
- Bacardi Spiced rum
- Bacardi Anejo Cuatro
- Bacardi Reserva Ocho Gold
- Bacardi Gran Reserva Diez
- Bacardi Caribbean Spiced
- Bombay Sapphire gin
- Bombay Sapphire Sunset
- Bomay Sapphire Premier Cru
- Martini Bianco
- Martini Extra Dry
- Martini Fiero
- Martini Rosso
- Martini Riserva Speciale Ambrato
- Martini Riserva Speciale Rubino
- Martini Riserva Speciale Bitter
- Patron Silver

- Patron Reposado
- Patron Anejo
- Grey Goose
- St. Germain elderflower liqueur
- The Botanist gin
- Gin Mare
- El Jimador blanco
- El Jimador reposado
- Herradura Plata
- Herradura Reposado
- Camino Real blanco
- Camino Real reposado
- Brugal 1888
- Mount Gay Black Barrell
- Mount Gay XO
- Jack Daniel's Old No7
- Gentleman Jack
- Jack Daniel's Single Barrel
- Jack Daniel's Triple Mash
- Jack Daniel's Bonded
- Jack Daniel's Tennessee Apple
- Jack Daniel's Tennessee Honey
- Woodford Reserve bourbon
- Woodford Reserve Rye
- The Macallan 12YO Double Cask
- The Macallan 15YO Double Cask
- Remy Martin VSOP
- Remy Martin 1738
- Metaxa 12 stars
- Cointreau

- Chambord
- Zlatna Kajsija
- Zlatna Dunja
- Zlatna Vilijamovka
- Zlatna Šljiva

Mixers

- **Ginger beer:** Three Cents Ginger Beer
- **Tonics:** Three Cents Tonic Water, Schweppes Tonic Water
- **Sodas:** Two Cents Plain Soda, Three Cents (Cherry, Fig Leaf, Pineapple, Pink Grapefruit), Schweppes Pink Grapefruit, Römerquelle Emotion Lemongrass
- **Water:** Römerquelle Sparkling, Römerquelle Still, Olimpija
- **Sparkling wines:** Martini Prosecco, Martini Asti, Martini Prosecco Rosé
- **Other soft drinks:** Coca-Cola, Coca-Cola Zero, Sprite

Sensory (Taste) Judges

The sensory jury consists of **two independent members** responsible for evaluating beverages and presentations.

They will evaluate the coffee-based cocktail from **1 to 9**, considering:

- balance
- flavor richness
- aftertaste
- creativity
- consistency between the two cocktails

A **1–9 score** will also be awarded for presentation.

Note:

Creativity will be judged based on the use of innovative methods such as **infusions, smoking, spherification, emulsions, foams**, and how these techniques enhance the cocktail's flavor and quality.

Final Scoring & Advancement

The competitor with the **highest total score** will be invited to the international final (via _____ email _____ or _____ phone).

Alternates will also be selected in case the winner cannot attend.

In case of a tie, ranking will be determined by:

1. Total technical score
2. Total sensory score
3. Competitor speed

If the winner cannot attend the international competition, they may withdraw via written notice, and the alternate will take their place.

International Final – TBD

The competitor with the highest national score will qualify for the international final, held at the **end of 2026**, in the presence of a notary or consumer protection representative (as required by Presidential Decree 26 October 2001, no. 430).

Winners of national competitions will compete for the title of **VERGNANO BARISTA**

CHAMPION.

All international final details will be provided to the national winner **at least two months before the event.**

Prizes – 1st Place

- Guaranteed spot at the **International Vergnano World Cup** in Turin (all expenses covered)
 - **€5,000 cash prize**
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Background Music

Competitors may provide their own background music.

- **Raise the Bar Barista competition (national):** bring music on a **USB drive** on the day of the event.
 - **Final:** send audio materials to **marija.curavic@cchellenic.com** at least **10 days before the competition.**
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Liability

Competitors are responsible for themselves throughout all stages of the competition.

By registering, participants agree that their photographs may be used for competition promotion **without compensation**, including after the event.

Privacy Options

Participant data will be collected in accordance with **GDPR (EU 2016/679)**.

Full [privacy](#) policy:

<https://www.raisethebaradria.com/obavijest-o-zastiti-privatnosti-i-kolacicima/>