

Welcome Drinks & Get Together

24.06.2025 | 18.30-20.00 | at the Conference Venue

WE ARE LOOKING FORWARD

NAPLES - ITALY 23-27 JUNE
DSL2025 NAPLES
21st International Conference on Diffusion in Solids and Liquids

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HOTELS



Enjoy delightful drinks, engaging conversations, and the perfect start to an unforgettable event.
Let's raise a glass to new connections and shared experiences!

DRINKS

- ✓ Flûte of spumante brut
- ✓ Aperol
- ✓ Prosecco
- ✓ White Wine Falanghina
- ✓ Fruit Cocktail
- ✓ Soft Drinks

SMALL BITES

- ✓ Snacks
- ✓ Mini rustic
- ✓ Mini frittatas
- ✓ Fried balls of rice
- ✓ Mini balls of mozzarella
- ✓ Mini cubes of salami and cheese

Entry **TICKETS** will be requested!
Confirm your participation and
secure your **FREE** ticket!

APEROL SPRITZ



Recipe:

INGREDIENTS

- 90 ml Prosecco
- 60 ml Aperol
- 30 ml Soda Water
- Ice cubes
- Orange slices

HOW TO PREPARE

1. Fill a wine glass with ice.
2. Pour Prosecco into the glass.
3. Add Aperol.
4. Top it off with soda water and a bit more ice.
5. Gently stir the mixture to combine.
6. For a vibrant touch, garnish with half an orange slice on the rim of the glass.

Enjoy your refreshing Aperol Spritz!

TO WELCOMING YOU!

(*) WHITE WINE FALANGHINA

Falanghina is an ancient Italian white-wine grape, believed to have Greek origins. It was the key grape used in Falernian, the most renowned wine of Roman times, and serves as the foundation for Falerno del Massico today. The most prominent production areas are situated just north of Naples.

