

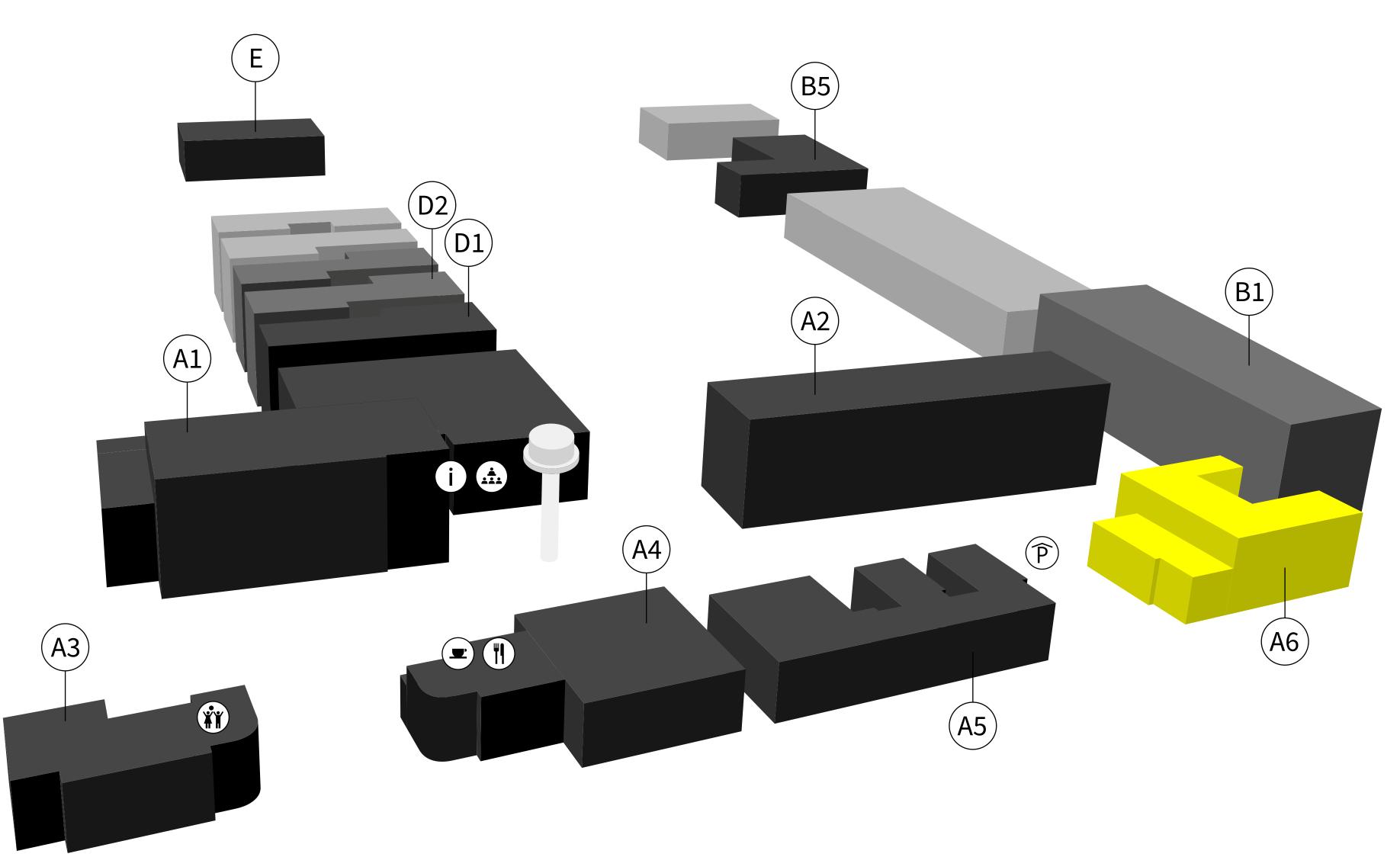
GASTRONOMIE A6

The "Gastronomy A6" project in Bolzano's NOI Techpark offers an exciting gastronomic prospect: a rooftop restaurant in an elaborately renovated Bauhaus building, complete with a terrace offering a fabulous view of the piazza and its iconic water tower. 80 seats inside, 22 outside. A total of 420 m² for a new, contemporary gastronomic concept: a responsible, welcoming and convivial food and drink culture that focuses on quality and puts people first.

Do you have a passion for good, honest food and a desire to take gastronomy to the next level? Learn more here:



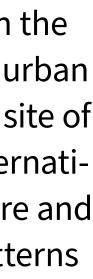
WHO WE ARE

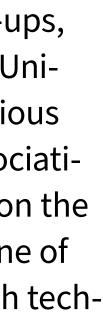




A 12-hectare innovation district in the bustling south of Bolzano. A new urban area and growing campus on the site of a former aluminium plant. An international community inspired by nature and ready to rethink conventional patterns to develop innovative solutions.

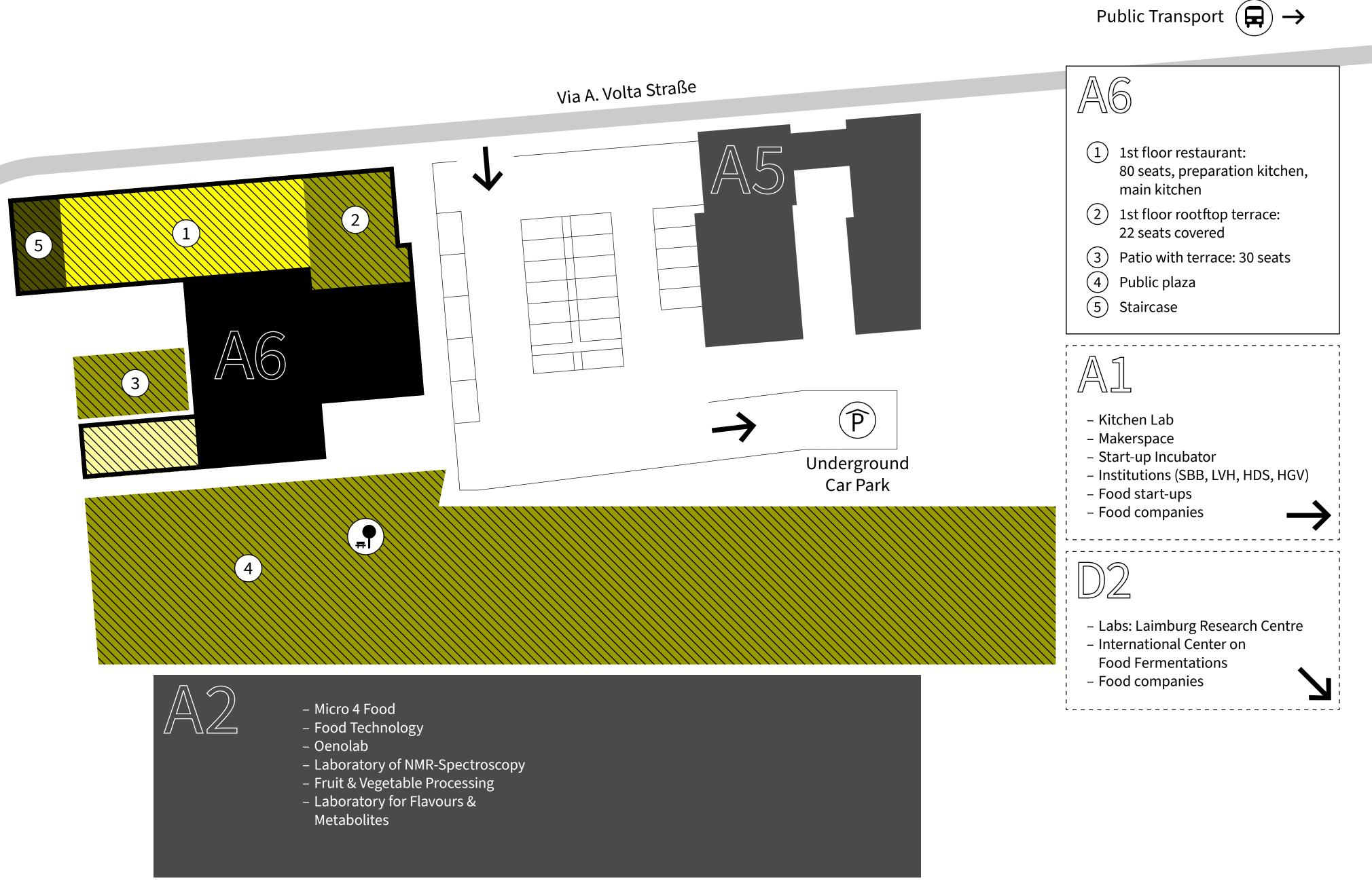
Around 120 companies and start-ups, four research institutes, the Free University of Bozen-Bolzano and various institutions and professional associations have come together to work on the future – among other things, in one of our focus areas, the Food & Health technology sector.





3

GROUND PLANS



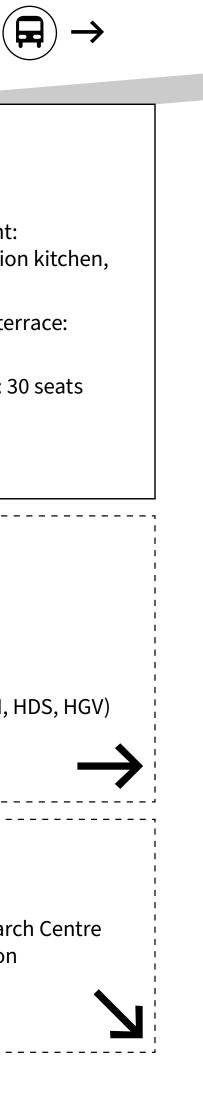
North/west entrance



Public Transport







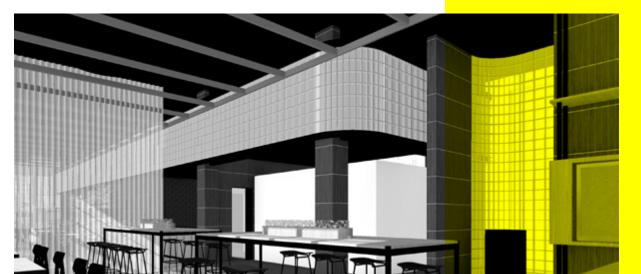
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WHAT WE OFFER

The unique liveliness and dynamism of an expanding innovation district. A place for culinary delights and food-related events that bring gastronomic innovation to life and appeal to all the senses. A total of around 500 m² of space with state-of-the-art infrastructure.







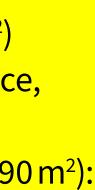
Restaurant

- \rightarrow 80 seats inside (approx. 220 m²)
- \rightarrow 22 seats outside (rooftop terrace, approx. 110 m²)
- \rightarrow Kitchen and bar area (approx. 90 m²):
 - → Cold storage room
 - → Preparation kitchen
 - \rightarrow Main kitchen
 - \rightarrow Dishwashing area
 - → Backstage bar

Basement

- → Guest bathrooms
- → Storage rooms
- \rightarrow Staff changing rooms, etc.

GASTRONOMY A6









WHAT WE OFFER

Plus, extensive expertise in digitalisation, automation and, of course, food science – with an international focus on fermentation.



NOI TECHPARK SÜDTIROL/ALTO ADIGE

Key information

- → Infrastructure completion planned for spring 2025
- → Launch planned for summer 2025
- \rightarrow Distance from the A22 motorway: about 5 minutes by car; distance from the Bolzano Sud railway station on foot: about 15 minutes
- \rightarrow Parking (bike, car) on site
- \rightarrow Potential to expand personal expertise, particularly in the fields of food science, digitalisation and automation
- \rightarrow Opportunities for close dialogue with various technology suppliers near NOI Techpark
- \rightarrow Target group for the restaurant: foodies, architecture and design enthusiasts; people who appreciate high-quality food and are interested in innovation; the NOI community (employees of companies at and near NOI, as well as students; currently approx. 2,400 people)
- \rightarrow Minimum operating hours: Monday–Friday from 11:30 a.m. to 2:30 p.m., excluding public holidays









JOIN US

We are looking for a tenant with an innovative spirit, vision and tenacity. Whether you are an individual, a team or a company – a fresh newcomer, a seasoned pro – a drive to succeed is crucial. We're after someone bold enough to aim high and passionate enough to embark on a forward-looking journey within the inspiring atmosphere of NOI Techpark in Bozen-Bolzano. Are you the ideal fit?

If this sounds like your kind of gastronomic adventure, let's talk!

Ben Schneider

Food Prototyping & Experience Head of Unit

T +39 0471/066 695 M +39 335/523 73 30 **B.SCHNEIDER@NOI.BZ.IT**

NOI TECHPARK SÜDTIROL/ALTO ADIGE

VIA A.-VOLTA-STRASSE 13/A I-39100 BOZEN/BOLZANO

+39 0471/066 600 INFO@NOI.BZ.IT WWW.NOI.BZ.IT

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