

Storci's twentieth anniversary: celebrating our zeal to grow!

Against the charming backdrop of the Ducal Palace of Colorno (close to Parma, in Italy), Storci organized an evening to celebrate its twentieth anniversary.

The event, meticulously organized with the keen desire to involve all those involved with the company, kicked off with an interesting cookery course organized by Alma (International School of Italian Cuisine).

Storci's President, also on behalf of the Storci and Fava corporate organization, presented in its entirety, warmly thanked everyone for coming.



Storci's President, Mr. Anzio Storci (to the right), with Fava's President, Mr. Enrico Fava.

Anzio Storci and Enrico Fava were the stars of the show: the first, emphasizing their mutual esteem and affection, retraced, together with his friend and partner, the distance covered so far, from the founding to the growth of this large group, an achievement rendered possible also thanks to the efforts of the respective families, still currently working in the company. The second, in turn, stressed the importance of the bond with Storci and the special relationship of trust and professional respect with Anzio Storci, developed over years of friendship and common goals.

The crowning moment of the evening, full of warmth and emotion, was the exchange of gifts between the two Presidents.

Participants intervened spontaneously and enthusiastically, many expressing words of affection. And Storci's employees were not to be outdone, eager as they were to express their warm affection and esteem for their President.

The words engraved on the plate they awarded him during the evening were particularly moving: "Orgogliosi di far parte della Storci, con tutta la nostra stima" (Proud to be a part of Storci, with our warmest appreciation).

The feeling experienced by everyone, owners and employees alike, was that of being part of a special group that is keen to move forward, constantly beating its own records, working with respect for the cult of work and love for the company, without ever forgetting that each person is an essential cog in the "mechanism" that creates the winning team.

The cookery course was followed by an aperitif in the halls of the Ducal Palace and a dinner which certainly did justice to the name of the renowned Alma school. ♦

