



HERMANN BERGAMELLI'S INSTALLATION AT ZAZÀ RAMEN

*Zazà Ramen sake bar & restaurant presents L'ultimo pasto è una coppa di ramen, **Hermann Bergamelli's** site-specific work in Via Solferino spaces.*

REVIEWS:

[Neve Mazzoleni, Mostra al ristorante? A volte funzionano. Hermann Bergamelli da Zazà Ramen a Milano, Artribune, 30/10/2022](#)

[L'ultimo pasto è una coppa di ramen, da Zazà: l'opera di Hermann Bergamelli, Exibart, 25/10/2022](#)

[L'ultimo pasto è una coppa di ramen: Hermann Bergamelli e Zazà Ramen, Interni Magazine, 22/12/2022](#)

*Milan, September 19th, 2022. **L'ultimo pasto è una coppa di ramen** ("The last meal is a bowl of ramen") opens on Wednesday, **October 19th, 2022** at 6 p.m.*

After eight years of this contemporary art project, **Zazà Ramen** is now ready to begin his collaboration with Bergamelli, an artist represented by A+B Gallery of Brescia.

The chance encounter with Bergamelli's works was intense and powerful for Brendan Becht, the restaurant owner, and generated a strong fascination that persists over time.

Brendan's sensitivity to art and the artist's passion for cooking created a strong dialogue: the enthusiasm for this relationship led naturally and spontaneously to work together in the Via Solferino spaces.

"L'ultimo pasto è una coppa di ramen" was conceived for a non-traditional context, that welcomes a transversal audience and led the artist to measure his expressive code with the wall of the restaurant entrance, rethinking the concept of space and livability, of welcoming and spontaneity.

The title of the work refers to the name of episode 80 of the second Lupin III series, in which Zazà is the nickname of Commissioner Zenigata. The structural assonance between Bergamelli's work and ramen is based on the layering of elements, which in ramen corresponds to the ingredients



and in the canvas work is translated into the chromatic variety.

The installation covers the entire wall, with a height of 3.5 meters and a width of 4.7 meters. The artist used fabric as a characteristic feature of his work: 100 meters of dyed green and blue cotton-linen - blend, cut, divided, torn, sewn and overlaid – are returned in a time dimension that is mutated and extended, covering a span of two years of work. The different units that overlap the installation - with a dynamic and modular trend - have different histories: some were already in the artist's studio, others were executed recently. The artist always used a rigorous and mechanical method, where the irregularities are the detail, the raw cuts are frayed and the threads hang down to break a routine that is characterized by an extremely controlled practice.

The work is imposingly presented to inhabit the spaces of the restaurant for which it was specifically designed and not to be perceived as decoration. The different levels of layering and the lively rhythmic progression of the different units are perceptible and offers the possibility of fruition to passersby.

L'ultimo pasto è una coppa di ramen can be visited until the end of March 2023.

Hermann Bergamelli, 1990 was born in Bergamo, where he lives and works. He graduated in 2016 in New Technologies for the Arts from the Academy of Bergamo and attended a Scholarship in 2018 at Central Saint Martins in London. Recent exhibitions include the solo show *Electro Glide in Blue* curated by Irene Sofia Comi at A+B Gallery, the installation intervention for *Ricominciare dal Silenzio Festival*, Milan Porta Garibaldi railway pass, the group show *15-The Waiting Hall* at A+B gallery, Brescia; *I'll be Home Tonight* at The House, Milan; the solo show *Tòtòc* at Rehearsal in Milan; and the participation in the ArtDate festival with *The Blank Contemporary Art* in Bergamo.



zazà ramen
sake bar & restaurant

Information

Hermann Bergamelli

L'ultimo pasto è una coppa di ramen

October 20th, 2022 - March 31, 2023

Opening October 19th, 2022 6 p.m.

Zazà Ramen sake bar & restaurant

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