

# REAL ITALIAN WINE & FOOD

**TUESDAY**  
**30<sup>th</sup> APRIL 2024**

**11:00 AM - 6:00 PM**

[WWW.REALITALIANWINEFOOD.CO.UK](http://WWW.REALITALIANWINEFOOD.CO.UK)

The Royal Horticultural Halls, The Lindley Hall  
80 Vincent Square, London SW1P 2PB





# **REAL ITALIAN WINE AND FOOD**

**The Royal Horticultural Halls**

[www.realitalianwinefood.co.uk](http://www.realitalianwinefood.co.uk)

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# ARINI VINI SINCE 1952

Via Salemi, 105  
91025 Marsala (TP), Sicilia  
Tel: +39 335335340  
arinivini@gmail.com  
[www.cantinearini.it](http://www.cantinearini.it)

**Contact:** Vito Arini



## Table 01 Looking for distribution

Historic company in the production of Marsala DOC, founded in 1952 by Giuseppe Arini in collaboration with its parent Arini Giacomo. The company is a family enterprise and by choice has always maintained a modest size so as to allow direct control, in all phases of operations and be able to offer the consumer niche products. The company's mission is to obtain wines of the highest quality respecting tradition and taking into account the needs of young consumers, cool and sophisticated and to offer wines with excellent value for money. The wines come almost entirely from of Arini Family vineyards in hilly regions and sites in the territory of the province of Trapani such as Marsala, Mazara del Vallo, Salemi and Paceco. The vineyards are cultivated following environment friendly methods and are all organic. Inside the cellar the wines are aged and stored in tanks of different types depending on the products to be expected and therefore we pass those concrete to steel and the oak barrels for aging the barrels of Marsala for red quality wines and Liqueur wines, dessert wines and passito wines.

### WINES PRESENTED

#### **NERO D'AVOLA 2022 "L' ENOLACO"**

DOP Sicilia  
Nero D'avola 100%

#### **FRAPPATO 2022 "I CANNETI"**

IGP Terre Siciliane  
Frappato 100%

#### **GRILLO 2023 "I GRILLI DI ARI"**

DOP Sicilia  
Grillo 100%

#### **ZIBIBBO 2022 "I CUTI DI JUREO"**

IGP Terre Siciliane  
Zibibbo 100%

#### **MARSALA SUPERIORE "LE TERRE"**

DOC Marsala  
Grillo 50%, Catarratto 30%, Insolia 20%

### CERTIFICATIONS

DOP Sicilia - DOC Marsala - IGP Terre Siciliane from organic grapes



# BISCOTTI PAOLO FORTI

C/da San Giovanni SNC  
90013 Castelbuono (PA), Sicilia  
Tel: +39 0921 671423  
info@biscottipaoloforti.com  
[www.biscottipaoloforti.com](http://www.biscottipaoloforti.com)

**Contact:** Elena Forti



**Table 02**  
**Looking for distribution**

Once upon a time when popular modern bakeries don't exist, in the heart of the Madonie (in the pretty medieval village of Castelbuono) the laborious aunt Epifania bring out of her kitchen tastiest cookies and delicious products of the Sicilian tradition. Products able to conquer the most demanding palates, from housewives who love "to prepare everything in house" to the greedy children strongly linked to the grandmother's cookies'flavour ("biscotto della nonna 'flavour").

In 1970, with the support and the experience of the beloved aunt, Mr Paolo Forti starts to produce cookies always being careful to choose with the same meticulousness the most genuine ingredients and to control carefully all realization stages of the product in order to create inimitable flavour and fragrance (just homemade cookies!).

A mix of tradition, experience and modern technology able to insure the maintenance of high quality standards, Paolo Forti, thankful to his family, cooks and commercializes products known and appreciated by the whole Sicily. In more than 100 points of sales these products are sold.

## PRODUCTS PRESENTED

Biscuits: traditional, vegan, organic, mini.

Bakery products: Filled cakes, almond paste, pistachio paste.

## CERTIFICATIONS

BIO, VEGAN, BRC and IFS (waiting for certification)

Notes .....

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# BONIVIRI

Via Etna 29  
95124 Catania (CT), Sicilia  
Tel: +39 3409751130  
info@boniviri.com  
[www.boniviri.com](http://www.boniviri.com)



**Table 03**

**Contact:** Corrado Paterno' Castello

**Looking for distribution**

A certified BCorp and a benefit company, Boniviri is a community of farmers and consumers committed to bringing quality and sustainable products to the table, supporting valuable farms and working to protect the environment. We transparently report on our goals and targets in our Impact Report

## PRODUCTS PRESENTED

Extra-virgin olive oil, almond of the Pizzuta di Avola variety, pasta made using old Sicilian wheats

## CERTIFICATIONS

Biologico, B Corp

Notes .....

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# FURCO BISCOTTI

Via Molinello 30/A  
91014 Castellammare Del Golfo (TP), Sicilia  
Tel: +39 092 431243  
info@furcobiscotti.it  
[www.furcobiscotti.it](http://www.furcobiscotti.it)  
**Contact:** Michele Oliva



## Table 04

### Looking for distribution

The company was founded way back in 1945 by the inspiration of Antonino Furco in a small working class village of Castellammare del Golfo in the province of Trapani. Initially it was not a real company, but simply a family who, finding themselves in economic difficulties due to the war, began in a homely way to produce bread and biscuits to distribute and sell in their neighbourhood. As time passed, their products achieved considerable success so as to create a real bakery and biscuit factory, which in 1983 moved its headquarters to a new factory where it dedicated itself exclusively to the production of typical Sicilian biscuits.

### PRESENTED PRODUCTS

Almond cakes

# MOLINO GAETANO ROCCASALVA



C.da San Filippo snc  
97015 Modica (RG), Sicilia  
Tel: +39 093 2779011  
info@molino-roccasalva.it  
[www.molino-roccasalva.it/en/home-en/](http://www.molino-roccasalva.it/en/home-en/)  
**Contact:** Roberto Roccasalva

**Table 05**  
**Looking for distribution**

Molino Gaetano Roccasalva is a flour mill specialised in the production of high-quality durum wheat semolina flours: Re-milled Semolina, Semolina for Pasta Products, Traditional Re-milled Semolina and Organic Semolina made from BIO-AGRICERT-certified organic durum wheat. 55 years of flour milling history and experience in our hands.

We have superior quality semolina flours that can meet the everyday needs of end consumers and those of discerning professionals. We dedicate what we do to the people for whom this ingredient represents the core of their work and to those looking for a wide selection of flours in 1.5 to 25 kg (3.3 to 55 lbs) packs.

In 2009, thanks to our constant research and renewal activities, we brought our production facility up to cutting edge standards.

High quality standards, expert human resources and modern technologies have allowed us to offer customers increasingly safer and superior quality products.

## PRESENTED PRODUCTS

Soft wheat flour for pizza, soft wheat flour, durum wheat flour.

## CERTIFICATIONS

Bioagricert, IFS, HACCP, Kosher

Notes .....

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# MORETTINO

Via Enzo Biagi 3-5  
90146 Palermo (PA), Sicilia  
Tel: +39 0916883736  
antonio.longo@morettino.com  
[www.morettino.com](http://www.morettino.com)  
**Contact:** Antonio Longo



**Table 06**

**Imported by: Cibosano Ltd.**

Morettino is a four generation's slow coffee producer. Awarded with several Gold Medals at International Coffee Tasting, Morettino creates blends from a wide range of selected origins, wisely processed and mixed to make them suitable for all different tasting experiences.

## PRESENTED PRODUCTS

Premium Blends - Classic Blends - Pure Organic

## CERTIFICATIONS

IFS - ICEA

Notes .....

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# OLEIFICIO SANT'ANNA

Contrada Sant'Anna 382  
91025 Marsala (TP), Sicilia  
Tel: +39 0923 997250  
info@oleificiosantanna.it  
[www.oleificiosantanna.it](http://www.oleificiosantanna.it)  
**Contact:** Vito Giacalone



**Table 07**  
**Looking for distribution**

Oleificio Sant'Anna was born in 1997 when driven by the necessity to personally follow the processing of their olives, the family members started personally to look after all the processes for the production of extra-virgin olive oil.

Oleificio Sant'Anna has a history of family traditions growing with the times. Its «mission» is to pass from generation to generation the added value of a family business in the most pure and traditional art of producing autochthonous oils respecting the "Made in Italy"

## PRODUCTS PRESENTED

Extra-virgin olive oil, wine vinegar based condiments.

## CERTIFICATIONS

Organic - ICEA, DOP Valli Trapanesi, IGP Sicilia

Notes .....

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# OLEUM SICILIA

Contrada Gianvicario SNC  
90040 San Cipirello (PA), Sicilia  
Tel: +39 3343751313  
oleum.commerciale@gmail.com  
[www.oleumsicilia.com](http://www.oleumsicilia.com)

**Contact:** Davide Terrasi



**Table 08**

**Looking for distribution**

The Oleum Sicilia Soc. Coop. a r.l. is an organization of Sicilian olive producers, which today brings together over 3.000 single farms and over 1.000 associated companies under other member cooperatives.

It carries out its activity on the basis of specific agreements with Agea and the Sicily Region, as required by national and community regulations. Oleum Sicilia produces, selects, bottles and markets with its own brand, the extravirgin olive oil ORGAN-IC, PGI SICILIA, DOP and 100% ITALIAN, of its members.

## PRODUCTS PRESENTED

Extra Virgin Olive Oil Sicily PGI, PDO Val Di Mazara, Organic

## CERTIFICATIONS

IGP Sicilia, DOP Val Di Mazara, Biologico, ISOO 22005, FDA, BRC, IFS

Notes .....

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# RICOCREM COZZO

Via Don Luigi Sturzo, 280

90044 Carini (PA), Sicilia

Tel: +39 33291809

nataliacozzo@ricocrem.it

[www.ricocrem.it](http://www.ricocrem.it)

**Contact:** Natalia Cozzo



**Table 09**

**Looking for distribution**

Ricocrem Cozzo is a company specialized in production of frozen sweet ricotta cream for confectionery and catering, as well as kits for the making of Sicilian cannoli, suitable for who works in horeca sector. Ricocrem also produces a non-professional Ricò line of products for families and supermarket retailers. The Rico-crem Company is located in Carini, into the heart of Sicily, a land rich of history and traditions. The same tradition that continues to inspire Cozzo's family, that maintains the ancient processing methods, handed down over the centuries by the Sicilian shepherds. In fact these principles have been included in the modern production and rapid freezing technologies.

## **PRODUCTS PRESENTED**

Frozen sweetened sheep ricotta cream

Notes .....

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# TENUTE SEIDITA

Via Selinunte 734  
91021 Campobello di Mazara (TP), Sicilia  
Tel: +39 0924 48597  
info@tenuteseidita.com  
[www.tenuteseidita.com](http://www.tenuteseidita.com)  
**Contact:** Sahara Seidita



## Table 10

### Looking for distribution

We are a three generation of olive oil makers, since 1922, located in the south-western coast of Sicily (southern Italy), in Castelvetrano. Tenute Seidita covers over 100 hectares of land, with 15,000 olive trees, predominantly Nocellara del Belice, 30% secular trees. Harvesting is done exclusively by hand and the extra virgin olive oil is cold pressed, unfiltered, and naturally decanted to ensure all the fruit's benefits in the final product. We take care of every single step of the process, from harvesting, transforming in our own factory to packaging. Among our Certifications we have: Bio, PGI, HACCP, Campagna Amica, Kosher (KLBD), Slow Food Presidium (for both: extra virgin olive oil and olives). Working on BCR certification too.

### PRESENTED PRODUCTS

IGP, Organic, Novello extra virgin olive oils, Nocellara del Belice and Giarrappa table olives

### CERTIFICATIONS

BIO ICEA IT BIO 006, PGI (IGP Sicilia), HACCP, Kosher KLBD.

Notes .....

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# ACETIFICIO VARVELLO



Str Nizza 39  
10040 La Loggia (TO), Piemonte  
Tel: +39 011 9628131  
davide.varvello@acetovarvello.com  
[www.acetovarvello.com](http://www.acetovarvello.com)

**Table 11**

**Contact:** Davide Varvello

**Looking for distribution**

A family-owned IV generation business founded in 1921 as master vinegar crafters with now 2 production sites, Acetificio Varvello stands out for the ultimate quality of its products. They export over 60% of their productions, in private label format as well, primarily to Michelin star restaurants and big retail chains.

## PRODUCTS PRESENTED

Vinegars and other condiments

Notes .....

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# ASTORINO PASTA



Via Carlo Matteucci 18  
88900 Crotone (KR), Calabria  
Tel: +39 0962 69448  
info@astorinopasta.it  
www.astorinopasta.it

**Contact:** Salvatore Astorino

**Table 29**

**Imported by: Cibosano Ltd.**

Astorino Pasta represents the culture and tradition of the Calabria Region. The pasta is made with 100% Italian wheat, straight from the fields to the table, in 24 hours. 80 years of traditional pasta shapes produced by hand, as they once were.

## PRODUCTS PRESENTED

Pasta and Organic pasta

## CERTIFICATIONS

Organic

Notes .....

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# AZIENDA AGRICOLA BRITTELLI ELISABETTA



Via Giocatori s.n.c.  
88835 Roccabernarda (KR), Calabria  
Tel: +39 3339269073  
aziendabrittellielisabetta@gmail.com  
[www.agribrittelli.it](http://www.agribrittelli.it)

**Table 12**

**Contact:** Elisabetta Brittelli

**Looking for distribution**

The Agricultural Farm Elisabetta Brittelli, immersed in a most beautiful landscape context, is located at approx. 200m above sea level along the slopes of the hills of Roccabernarda, a municipality of 4,000 people along the Tacina river in a hilly area in Calabria. They have 4,000 plants to produce healthy and superior quality olives from which an Extra Virgin Olive Oil of "Athena" organic olive with characteristics of absolute genuineness and purity is obtained. Organic extra virgin olive oil comes in bright green colour with golden reflections with slightly spicy bitter notes, fruity, spicy, harmonious and fragrant, recommended for dressing delicate dishes.

For the high quality with which it is produced and the delicate notes that characterize it, BIO extra virgin olive oil is particularly suitable for feeding children.

COLD EXTRACTED and within 24 hours of harvesting they are processed to produce a genuine and high quality oil. Sold in bottles of 0.25 0.50 - 0.75 lt and in 3 and 5 liter cans.

## PRODUCTS PRESENTED

Organic Extra Virgin Olive Oil

## CERTIFICATIONS

IGP- Organic

Notes .....

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# AZIENDA AGRICOLA ANDREA LORIA



C.Da Maladera - Loc. Bordo' Snc  
88833 Caccuri (KR), Calabria  
Tel: +39 3895140164  
andrealoria1988@gmail.com  
[www.maladera.it](http://www.maladera.it)

**Contact:** Andrea Loria

**Table 13**  
**Looking for distribution**

The Andrea Loria agricultural company is a small artisan business, located in Calabria. The production is of Pennulara monocoltivar organic extra virgin olive oil.

## PRODUCTS PRESENTED

Organic extra-virgin olive oil

## CERTIFICATIONS

Organic certification

Notes .....

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# CANTINE DI MARZO



Strada statale 371 km 4,6  
83010 Tufo (AV), Campania  
Tel: +39 0825 998022  
info@cantinedimarzo.it  
[www.cantinedimarzo.it](http://www.cantinedimarzo.it)

**Table 24**

**Contact:** Ferrante di Somma **Imported by:** Dolce Vita Wines, Mercato Direct, Bat and Bottle

Cantine di Marzo is the historical winery of Tufo, the winery where Greco di Tufo was first produced in the mid seventeenth century. It is currently still the property of the descendants of the di Marzo family and is the most authentic representative of the Greco di Tufo terroir, thanks to a special focus on single growths.

## WINES PRESENTED

**Greco di Tufo DOCG 2022**

**Vigna Serrone Greco di Tufo Riserva DOCG 2021**

**Vigna Laure Greco di Tufo Riserva DOCG 2021**

**Irpinia Aglianico DOC 2019**

**Taurasi DOCG 2017**

## CERTIFICATIONS

Vegan certification, Member FIVI, Sustainable Agriculture

Notes .....

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# CASAL MOLINE



Contrada San Pietro 20

01038 Viterbo (VT), Lazio

Tel: +39 3394100242

francesco.mixology@gmail.com

[www.casalmoline.it](http://www.casalmoline.it)

**Contact:** Francesco Santocchi

**Table 14**

**Looking for distribution**

My farm is specialized in a production of Extra Virgin olive oil.

## PRODUCTS PRESENTED

Extra Virgin Olive Oil

Notes .....

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# CIOCCOLATERIA VETUSTA NURSIA



Viale Della Stazione 41/43

06046 Norcia (PG), Umbria

Tel: +39 3395867083

info@norciaciok.it

[www.cioccolateriavetustanursia.it](http://www.cioccolateriavetustanursia.it)

**Contact:** Arianna Verucci

**Table 15**

**Looking for distribution**

Since the early 80's, Cioccolateria Vetusta Nursia is on the market: it was created by Gabriele Verucci, thanks to his love for his birthplace and his passion for chocolate.

Today, the company has been inherited by his daughter Arianna, who, with the same passion, carries on her father's ideas and recipes.

The company processes chocolate, in all its expressions: chocolate bars, pralines, spreadable creams, biscuits and pastry products.

The company's flagship is the truffle chocolate, whose original recipe, invented by Gabriele Verucci, foresees the union between first quality chocolate and black truffle of our territory.

There is great attention in the choice of raw materials: most of them come from our territory, such as spelled, lentil and roveja flour, which are used in biscuits' dough.

Chocolate comes from the most renowned areas for the cultivation of cocoa, always of high quality. In addition to chocolate, also the choice for example of hazelnuts, almonds, pistachios, spell, that enrich our bars, is of first quality and of Italian origin.

The production is completely handcrafted, from the doughs to the decorations.

Production goes on all year around and for the special occasions, as Christmas and Easter, the processing is enriched with themed products, like panettone, nougat, Easter eggs and Easter cakes.

## PRODUCTS PRESENTED

Chocolates, Biscuits, sweet spreads, chocolate bars

Notes .....

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# DOLCIARIA MARCHE



Via Abruzzi, 16  
60030 Monsano (AN), Marche  
Tel: +39 0731 60080  
info@dolciariamarche.com  
[www.dolciariamarche.com](http://www.dolciariamarche.com)

**Contact:** Cristina Ciciani

**Table 20**

**Looking for distribution**

“La Dolciaria Marche srl” (D.M.) was founded in the 1980’s, our main activity is to supply ice-cream producers and patisserie shops with a wide range of semi-manufactured dried fruit products to meet their multiple needs. Top quality products have always been the target of our company: a very strict selection of raw materials is today still carried out following the craftsman pastry-making traditions of our community with the aid of hi-tech production process systems. Today La Dolciaria Marche’s strong engagement in the research of new products results in a very wide range of semi-manufactured products such as, but not only, pastry grains, pralines, mixtures of both of them as well as a wide range of flavouring pastes.

We are flexible and fast in our production, and very focused on meeting any new request made by our clients while keeping high quality standards of productions.

Seasonal productions have a special meaning to us: new creations are proposed and customised productions are welcome to meet our customers’ special requests.

Our strong passion for the confectionary art gives birth of a very special selection of products named “Nemo”. It covers old traditional recipes from our territory, but they are revised and reworked according to today’s taste. The “Nemo” selection products are addressed to delicatessen shops willing to offer their customers local specialities for special occasions or traditional festivities all year around..

With regard to hi-tech production, our company name La Dolciaria Marche literally means “The sweet maker in Marche” and it is a milestone brand of its kind.

Our craftsmanship know-how is supported by our long experience on the field and our continuous search for new and innovative products thanks to the implementation of hi-tech methods and techniques of production, still in full harmony with nature and natural flavourings.

## PRODUCTS PRESENTED

Wines, Bakery products, preserved vegetables

## CERTIFICATIONS

BIO - Kosher

Notes .....

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# DONNADICOPPE



Via Nunzio Nasi 109  
91024 Gibellina (TP), Sicilia  
Tel: +39 338195938  
info@donnadicoppe.it  
[www.donnadicoppe.it](http://www.donnadicoppe.it)

**Table 17**

**Contact:** Ienna Calogera

**Imported by:** Vila Sofia Italian Wine Ltd.

DONNADICOPPE is a company with a strong link to traditional agricultural methods and a keen passion to show the World the new face of Sicilian Wines. Our Philosophy allow us to guarantee to our customers the same high quality in fine wine production year after year. This is our strength and we are proud to offer wines that are the result of all our passion, devotion and respect for our land

## WINES PRESENTED

### PICCIOTTO GRILLO 2023

Sicilia DOC

### PICCIOTTO NERO D'AVOLA 2022

Sicilia DOC

### PICCIOTTO CHARDONNAY 2023

Terre Siciliane IGP

### PICCIOTTO FRIZZANTE & PICCIOTTO PERRICONE 2022

Terre Siciliane IGP

### NATIVO CATARRATTO GRILLO 2023

SICILIA DOC

Catarratto 60%, Grillo 40%

### NATIVO SYRAH NERO D'AVOLA 2021

Sicilia DOC

Syrah 60%, Nero D'avola 40%

Notes .....

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# FIASCONARO

Piazza Margherita, 10  
90013 Castelbuono (PA), Sicilia  
Tel: +39 0921 677132  
fiasconaro@fiasconaro.com  
[www.fiasconaro.com](http://www.fiasconaro.com)

**Contact:** Totuccio Castiglione

**Table 59**

**Imported by: CIBOSANO Ltd.**

Long ago, someone gathered all Sicily's ingredients to craft a tale of perfumes, with delicate hands, passion, and words that flow endlessly like perpetual spheres. Passed down from father to sons and from sons to the land, this is our founder Mario's story. It's a narrative of mountains, tradition, aromas, pauses, breaths, art, science, and curiosity. This journey started over 70 years ago in Castelbuono, a magical entrance to the Madonie ice fields where Mario's citrus-scented granitas draw inspiration from the ice. This small treasure chest holds the dreams of those born in this land, flavoured by ancient civilisations that once roamed here. Mario, a visionary, effortlessly delves into his roots, journeying from Spain to Arabia to the shores of the Bosphorus. Cultures still prevail in the blood, even as Castelbuono remains rooted in time. The fruit never falls far from the citrus tree.

## PRODUCTS PRESENTED

Seasonal cakes

## CERTIFICATIONS

BRC/IFS

Notes .....

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# FORNO MERIDIANO



Piazza Amenduni, 14  
70037 Ruvo di Puglia (BA), Puglia  
Tel: +44 7951105104  
sales@fornomeridiano.it  
www.fornomeridiano.it  
**Contact:** Monika Tedone

**Table 19**

## Looking for distribution

Forno Meridiano is the story of an exciting journey through traditions, innovation and unique flavours, which starts from the heart of Puglia, a land rich in culture and history. Forno Meridiano was born in Ruvo di Puglia, a small town north of Bari from three childhood friends who had the passion and vision to take the tasteful tarallo snack around the world.

A traditional recipe... Taralli are one of the most characteristic products of the Apulian gastronomy. An ancient wisdom that spans centuries to reach us. From this precious tradition, which we combine with the most modern production processes, a genuine and high quality tasteful tarallo is born.

We have chosen to innovate the formula of traditional Apulian taralli: from experimenting with different shapes to using new flours. Our goal is to combine taste and well-being, making one of the most typical products of Apulian cuisine express itself with the maximum friability and crunchiness.

Finally, inspired by UN principles of environmental sustainability, we have adopted measures that respect the environment, from the production of electricity by photovoltaic panels to the choice of recyclable packaging.

## PRODUCTS PRESENTED

Bakery products

Notes .....

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Via A.Moro 1  
87056 S.Stefano di Rogliano (CS), Calabria  
Tel: +39 0984 1717344  
info@giodashop.it  
[www.giodashop.it](http://www.giodashop.it)

**Contact:** Giovanna Conforti

**Table 21**

**Looking for distribution**

We are a small agri-food industry, located in Calabria. In our small town, we live in symbiosis with nature, leading a simple life, made up of a few things, of genuine and non-industrial food. Here we can do it, but the people who lives in the city, has difficulties to find quality food. So our idea: why not offer on the market what we, however, already produce for our consumption? Jams, fruit juices, sauces, etc. For combine “home-made” and total food safety, we have equipped ourselves with a very modern “4.0 multifunction counter”, which, cooking at low temperatures, preserves the organoleptic characteristics of our products, in addition to taste and colour. In addition, the innovative pasteurization and sterilization phases that follow the packaging, allow us not to affect all the properties of the finished product.

## PRODUCTS PRESENTED

Pestosino Calabrese - Cipolle in agrodolce - Confettura di Zucca Cedrina - Marmellata di Arance - Marmellata di Arancia, zenzero e cannella - Confettura di Zucca, amaretto e cannella –

Notes .....

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# I PECCATUCCI DI MAMMA ANDREA



Via Caduti Dell'8 Luglio 1960 N. 4

90124 Palermo (PA), Sicilia

Tel: +39 3345011393

commerciale@mammaandrea.it

[www.mammaandrea.com](http://www.mammaandrea.com)

**Contact:** Pietro Sorci

**Table 22**

**Looking for distribution**

Since 1989 we have been the one stop shop producer of the best Sicilian confectionery in elegant handmade packaging.

Thank to the contribution of many noblewomen, nuns and to the infinite creativity of Mamma Andrea, we have inherited centuries-old recipes of the Sicilian tradition and created new ones in many product categories that we produce all in our laboratory in Palermo (Sicily): liqueurs, salty preserves and desserts, jams and marmalades, sweet spreads, biscuits, pastries, fine chocolate and panettone.

## PRODUCTS PRESENTED

Spirits, liqueurs, salty preserves, marmalades, sweet spreads, pastries, fine chocolate and panettone.

Notes .....

# IL PASTICCERE CRISTIAN MARZO



Via Triumplina 34  
25128 Brescia (BS), Lombardia  
Tel: +39 3332659372  
info@marzoilpasticcere.it  
[www.marzoilpasticcere.it](http://www.marzoilpasticcere.it)

**Contact:** R. Balzano

**Table 18**

**Looking for distribution**

Il pasticcere Cristian Marzo is a pastry production situated in Brescia. We produce both for third parties and for our shop situated near the city center. The owner Cristian Marzo has been dealing with pastry since the age of 15, and today is boasting with participation in several national competitions. In London we'd like to presents our Christmas line (panettone, torrone), our COLOMBA, as well as our butter biscuits light line and praline line. Unique products to transform every idea into emotion and sweet taste

## PRODUCTS PRESENTED

Bakery products

Notes .....

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# LA BEVANDA DEL RE



Via Roma 345  
80027 Frattamaggiore (NA), Campania  
Tel: +39 081 19554236  
commerciale@labevandadelre.it  
[www.labevandadelre.it](http://www.labevandadelre.it)

**Table 26**

**Contact:** Stefano Arignano

**Looking for distribution**

'La Bevanda del Re' is a brand specialized in artisanal productions: from coffee to the typical correlated products. A specialized selection of pods and capsules in many flavours, toppings and tasty cream, artisanal liqueurs, ready-made coffee cream and many other products.

## PRODUCTS PRESENTED

Coffee, spreadable crèmes and similar

## CERTIFICATIONS

ISO9001:2015

Notes .....

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# LA CERQUA TARTUFI



Contrada Cerreto 16  
62026 San Ginesio (MC), Marche  
Tel: +39 0733 1894842  
cristine@lacerqua.com  
[www.lacerqua.com](http://www.lacerqua.com)

**Contact:** Cristine Del Bene

**Table 27**

**Looking for distribution**

La Cerqua Tartufi is a family-run Italian enterprise dedicated to the cultivation and procurement of exquisite Italian truffles. With an unwavering commitment to excellence, they meticulously source only the finest truffles from Italy's abundant natural offerings. Through their own truffle farms and strategic collaborations with local hunters, La Cerqua Tartufi ensures a continuous supply of these esteemed culinary treasures, maintaining a standard of unparalleled quality. Their repertoire extends beyond truffles to encompass a diverse array of premium truffle-based products, including oils, sauces, condiments, and gastronomic specialties. Each creation is meticulously crafted with the finest ingredients, capturing the essence of Italian truffles and reflecting the profound passion that propels their family business forward.

## PRODUCTS PRESENTED

Fresh black summer truffles, black truffle butter, summer truffle carpaccio, truffle-infused extra virgin olive oils, black truffle honey, and fettuccine with truffles to mention a few

## CERTIFICATIONS

Black Truffle Carpaccio - Great Taste/ one star -

Notes .....

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# LA FORTEZZA ENZO RILLO



Localita' Tora 20  
82030 Torrecuso (BN), Campania  
Tel: +39 0824 886155  
a.porto@lafortezzasrl.it  
www.vinilafortezza.it

**Table 25**

**Contact:** Antonella Porto

**Imported by:** Dolce Vita Wines

La Fortezza is settled in Campania Region, in the South of Italy. We do produce typical wines from this Region, in the south of Italy. We do produce 800.000 bottles per year of still and sparkling wines and the export quote is 35% by the moment. Our goal is to produce high quality wine with a great relation on quality/price.

All our wines are present in the most important National and international wine Guide and Awards.

## WINES PRESENTED

### FALANGHINA DEL SANNIO TABURNO 2022

Falanghina 100%

### FIANO 2022

Sannio DOC  
Fiano 100%

### GRECO 2022

Sannio DOC  
Greco 100%

### AGLIANICO DEL TABURNO DOCG RISERVA 2016

Aglianico 100%

### MALEVENTUM SPUMANTE DI QUALITA' BRUT DOC

Notes .....

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# LE PRELIBATEZZE DI NONNA ROSA



Via Provinciale Messercola-Durazzano,2

81023 Cervino (CE), Campania

Tel: +39 082 3955004

leprelibatezzedinonnarosa@gmail.com

[www.leprelibatezzedinonnarosa.it](http://www.leprelibatezzedinonnarosa.it)

**Contact:** Carmine Pascarella

**Table 28**

**Looking for distribution**

Nonna Rosa's delicacies is a brand created in memory of the founder of the family business. The products are all of the highest craftsmanship and goodness, products that are highly appreciated all over the world and we will always try to make ourselves appreciated by arriving on the table of all our customers

## PRODUCTS PRESENTED

Olive oil, bakery products

Notes .....

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# MARCANTOGNINI I COLORI DEL CIOCCOLATO



Via San Filippo Sul Cesano, 3 Mondavio  
61040 Mondavio (PU), Marche  
Tel: +39 3461785990  
info@marcantognini.com

**Table 29**

**Contact:** Davide Marcantognini

**Looking for distribution**

Davide and Daniela Marcantognini have been Maitres Chocolatiers for almost 25 years. In 2012 they founded “I Colori del Cioccolato”, an artisanal factory specializing in hand-made chocolate production. Their passion and knowledge for this amazing product brought them on selecting the best chocolate quality, the Cocoa beans Criollo from Central and South America. Our specialty? Matching this amazing chocolate with the best of the Italian products in terms of walnut, pistacho, Limoncello, red fruit and much, much more.

## PRODUCTS PRESENTED

Boxes of mixed chocolate small truffles – chocolate bars with different percentages of cacao – chocolate salami – nuts chocolate

Notes .....

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# NZINA - SICILIAN DELICACIES



Corso 6 Aprile, 264  
91011 Alcamo (TP), Sicilia  
Tel: +44 7939 837107 (UK) - +39 3664451210 (ITA)  
n.rubino@exposicily.com  
[www.nzina.it](http://www.nzina.it)

**Contact:** Nicolò Rubino

**Table 30**

**Looking for distribution**

From our land to your table. Original and unique taste that marks a MADE IN SICILY rich of history and value. Products ready to be used or easy to manage for prelibated dishes. A brand of Sicilian gastronomic products was born from the ancient recipes of grandmother 'Nzina (Vincenza) with the aim of preserving the culinary tradition of the past, preserving the quality and authenticity of the selected raw materials.

## PRESENTED PRODUCTS

Extra Virgin Olive Oil, Pasta, Sauces, Pestos, Patè, Jam, Appetizers, Olives.

Notes .....

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# O.R.O. CAMPANIA



Via Molignano, 37  
84022 Campagna (SA), Campania  
Tel: +39 0828401004  
info@orocampania.com  
[www.orocampania.com](http://www.orocampania.com)

**Table 31**

**Contact:** Liberato Naimoli

**Looking for distribution**

Oro Campania S.c.a. is a producers organization that operates in the heart of Campania. It includes around 2000 producers united by the commitment to producing quality Extra Virgin Olive Oil. All phases of the supply chain are managed directly including the processing of the olives and the packaging of the oil. Our products boast: certification of protected origin - organic farming and protected geographical indication.

## PRODUCTS PRESENTED

Olive oil

## CERTIFICATIONS

IGP – Organic – DOP - CSQA

Notes .....

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# PODERE SABBIONI



Via Volteja, 3  
62014 Corridonia (MC), Marche  
Tel: +39 3460165057  
poderesabbioni@gmail.com  
[www.poderesabbioni.com](http://www.poderesabbioni.com)

**Contact:** Dario Langella

**Table 32**

**Imported by: Vineyards Direct**

Massimo Carletti and Maria Grazia Sagretti are Podere Sabbioni

Massimo, the winemaker, many years of work as a company manager, a passion for wine and agriculture inherited from his grandfather and his family of ancient Roman nobility; Maria Grazia is a chartered accountant and daughter of cereal traders, an extended family that has lived off agriculture for many generations. Podere Sabbioni was born from the desire to bring together skills and passions, after having gained important experience in production and commercial sectors in addition to the strictly agricultural one. The vineyard is located in the Abbadia di Fiastra, a monastery and a protected nature reserve. The cellar is located inside the family mill; a mill for processing soft wheat, built in the early 1900s, self-sufficient, powered by a small hydroelectric power station. The spaces are large and are at the service of both wine and cereal management, depending on the time of year. Agricultural production is diversified and includes wheat, cereals, fodder crops, vines, olive trees and electricity from a ground-based photovoltaic park. All wines are certified as ORGANIC WINES, protected denomination wines are certified as sustainable wines (VIVA certification which represents the public standard for measuring and improving the sustainability performance of viticulture in Italy).

## WINES PRESENTED

### **RIBONA DI FAMIGLIA 2022**

Colli Maceratesi DOC  
Maceratino 100%

### **PICENO 2021**

Piceno DOC  
Montepulciano 85%, Sangiovese 15%

### **RIBONA 2022**

Colli Maceratesi DOC  
Maceratino 98%, Chardonnay 2%

### **MARCHE BIANCO 2023**

Marche Bianco IGT  
Verdicchio 100%

### **MARCHE ROSATO 2023**

Marche Rosato  
Sangiovese 100%

### **CERTIFICATIONS**

Organic wine - product sustainable viticulture (VIVA)

Notes .....

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# ROI CLÂR COLLI DI NOAX



Via San Biagio 37  
33040 Corno di Rosazzo (UD), Friuli Venezia Giulia  
Tel: +39 393 0045542  
info@roiclar.com  
[www.roiclar.com](http://www.roiclar.com)

**Table 33**

**Contact:** Raffaele Petris

**Looking for distribution**

ROI CLÂR Colli Di Noax is a wine company that uses old vines and refines the wines in amphorae of its own production

## WINES PRESENTED

### **FRIULANO ANFORA 2021**

Friuli Colli Orientali DOP  
Friulano 100%

### **PINOT GRIGIO RAMATO ANFORA 2021**

Friuli Colli Orientali DOP  
Pinot 100%

### **ROI BLANC ANFORA 2021**

Friuli Colli Orientali DOP  
Pinot grigio 50%, friulano 50%

### **MERLOT ANFORA 2021**

Friuli Colli Orientali DOP  
Merlot 100%

Notes .....

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# SALUMIFICIO FRATELLI PULICE



Viale Europa, 30/32  
87030 Carolei (CS), Calabria  
Tel: +39 0984 634174  
info@salumipulice.com  
[www.salumipulice.com](http://www.salumipulice.com)

**Contact:** Francesco Pulice

**Table 34**

**Looking for distribution**

Renowned for the production of typical Calabrian cured meats, Salumificio Pulice is located in Carolei, among the chestnut groves of the Monache district, in the province of Cosenza.

The passion for well-made things, the inherited teachings and the strong bond with the family and the territory are the guiding values of the Salumificio Pulice which have favoured its success for four generations.

The sausages are prepared with fresh pork meat expertly selected by the Pulice family, still following handed down and jealously guarded recipes today, with natural methods, with the use of Calabrian chilli pepper, up to the long and patient maturation.

The company's mission is to challenge the future to try to return to the past, faithfully recreating the strong and decisive flavours of tradition, where Calabrian cured meats represent a point of pride of our land.

## PRESENTED PRODUCTS

Salsiccia, Soppressata, 'Nduja, Pancetta Tesa, Capocollo, Guanciale, Spianata.

Notes .....

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# SOCIETÀ AGRICOLA COTE DI MEZZO S.S. - EREDI GRASSI



Via S. Venere, 1  
88836 Cotronei (KR), Calabria  
Tel: +39 3891976841  
info@cotedimezzo.it  
<https://www.cotedimezzo.it/>

**Table 35**

**Contact:** Adolfo Grassi

**Looking for distribution**

Situated 500 meters above sea level, among the lush hills of Calabria, the Agricultural Society “Cote di Mezzo” was born in 2016 by initiative of three farmers.

Driven by the tradition that binds their family to olive growing for almost a century, the three young partners decide to invest in this land for their future.

Tradition blends with innovation in order to give life to an oil that recalls the history and culture handed down for generations, maintaining a constant bond with the present.

The extra virgin olive oil is produced by the olive trees owned by the society, they are 100% Italian and exclusively grown under organic farming. It is the result of a blend composed of two cultivars: CAROLEA and PENNULARA, this last autochthonous of the “Alto Crotonese”.

## PRESENTED PRODUCTS

Organic extra-virgin olive oil - Table Olives

## CERTIFICATIONS

Organic

Notes .....

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# TENUTA ELENA CATALANO



Via Monte Pino 48  
82100 Benevento (BN), Campania  
Tel: +39 3452102374  
info@elenacatalano.it  
[www.elenacatalano.it](http://www.elenacatalano.it)

**Contact:** Alessandro Russo

**Table 36**

**Looking for distribution**

The site of the Elena Catalano Winery was originally established in 1825 by the family. The current winery was established in the 1920s. It is located in Monte Pino, one of the eight largest hills in the province of Benevento. Through the experience gained over the years, wanting to give a further boost to the quality of its grapes, the company undertook the process of winemaking and bottling at the origin of the three native vines, typical of the Sannita area, at the slopes of Mount Taburno. The year 2013 marked the debut of the first professional winemaking from the current owners. With the help of the oenologist and friend, Dr. Alessio Macchia, we kept the same family passion for the vineyards that was handed down from previous generations.

## WINES PRESENTED

### **VIGNA MONTE PINO 2019**

Aglianico del Taburno DOCG  
Aglianico 100%

### **PINO 2021**

Aglianico del Sannio DOP  
Aglianico 100%

### **VIGNA LE CERZAIE RISERVA 2019**

Aglianico del Taburno DOCG  
Aglianico 100%

### **TABURNO FALANGHINA 2023**

Falanghina del Sannio DOP  
Falanghina 100%

### **CODA DI VOLPE DEL TABURNO**

Sannio Coda di Volpe DOP  
Coda di Volpe 100%

## CERTIFICATIONS

Eco friendly

# TENUTA VITAGLIANO



Via Barriciello 28  
83018 San Martino Valle Caudina (AV), Campania  
Tel: +39 3896763544  
tenuta.vitagliano@gmail.com  
[www.tenutavitagliano.it](http://www.tenutavitagliano.it)  
**Contact:** Andrea Vitagliano

**Table 16**

**Looking for distribution**

A family-run winery born from an ancient passion, since 2001 It has obtained important regional awards and quality certifications.

The cellar and its vineyards are located in San Martino Valle caudina (AV), in Irpinia, a territory in the middle of the Regional park del Partenio.

The continuous pursuit of quality and the valorisation of the territory, achieved with self-cultivated grapes and a selective product distribution, are both the strength and the purpose of the winery. The wines, after accurate oenological tests run on all production phases, from cultivation, harvesting, and ageing of the vineyards, can make use of the denominations "Irpinia" DOP and "Campania" IGP.

## WINES PRESENTED

### CAUDIO 2019

Irpinia DOP  
Sciascinoso 100%

### MARTIS 2019

Irpinia DOP  
Aglanico 100%

### FROJO 2022

Irpinia DOP  
Falanghina 100%

### COLUMELLA 2022

Irpinia DOP  
Coda Di Volpe 100%

### AMIENS 2022

SPUMANTE PAS Dosè  
Falanghina 100%

## CERTIFICATIONS

BIO

# TERRE DI SERRAPETRONA TENUTA STEFANO GRAIDI



Via Colli 7/8  
62020 Serrapetrona (MC), Marche  
Tel: +39 0733908329  
info@terrediserrapetrona.it  
<https://www.terrediserrapetrona.it/en/>

**Table 23**

**Contact:** Carla Epifani

**Looking for distribution**

The Tenuta is located in Serrapetrona, about 500 metres above sea level at the foot of the Sibillini Mountains National Park and 25 km inland from the Adriatic coast.

Its commitment is to enhance the ancient native grape Vernaccia Nera, which is organically grown on the property's steep and south-east facing vineyards.

The wines are produced by hand harvesting the grapes, some of which are vinified using the appassimento method.

The climate of the foothills is characterised by large temperature variations between day and night and by constant thermal winds from the sea. The soil is marly-calcareous with fine white clay and a stony skeleton.

## WINES PRESENTED

### COLLEQUANTO 2018

Serrapetrona DOC  
Vernaccia Nera 100% of which 5% dried

### ROBBIONE 2017

Serrapetrona DOC  
Vernaccia Nera 100% of which 60% dried

### VERNACCIANERA DRY 2022

Collequanto Vernaccia di Serrapetrona DOCG  
Vernaccia Nera 100% of which 70% dried

## CERTIFICATIONS

Organic Production – Eco friendly

Notes .....

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# ISTITUTO VALORIZZAZIONE SALUMI ITALIANI



Strada 4, Palazzo Q8  
20089 Rozzano (MI), Lombardia  
Tel: +39 02 8925901  
ivsi@ivsi.it  
[www.salumi-italiani.it](http://www.salumi-italiani.it)

**Contact:** Monica Malavasi, Fabio Onano

Istituto Valorizzazione Salumi Italiani – IVSI, The Italian Salumi Promotion Institute, is a non-profit organization that, through its promotion of Italian deli meats both in Italy and abroad, raises awareness of sectoral production systems and of economic, nutritional and cultural aspects.

Founded in 1985, through the years IVSI has been promoting deli meats' culture in several countries. In 2005 IVSI created the SalumiAmo® concept, a new way of living the aperitif that becomes a sensorial and cultural experience. In 2018 IVSI has also created a "Manifesto"; which collects the identifying values of the manufacturers, who can subscribe it. Using the Manifesto as a starting point, IVSI implemented training programs to support member companies towards a new sustainable business model.

## PRODUCTS PRESENTED

Selection of Italian deli meats, including PDO and PGI products

Notes .....

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# ASSICA - ASSOCIAZIONE INDUSTRIALI DELLE CARNI E DEI SALUMI



Strada 4, Palazzo Q8  
20089 Rozzano (MI), Lombardia  
Tel: +39 02 8925901  
assica@assica.it  
[www.assica.it](http://www.assica.it)

**Contact:** Monica Malavasi, Fabio Onano

ASSICA, Italian Meat Manufacturers' Association, is the national trade organisation that within Confindustria, represents deli meats production businesses (pork and beef), pig slaughtering and processing of other meat products.

ASSICA is a reference point in the meat and deli meats supply chain and plays a decisive role in the sector's policy. From the Milan headquarters and from the offices of Rome and Brussels, ASSICA collaborates with national and international Public Institutions to promote sector development.

Since 1946, ASSICA has supported the growth of Member Companies, aiding one of the historic Italian food sectors to proactively address Italian and global challenges of change.

## PRODUCTS PRESENTED

Selection of Italian deli meats, including PDO and PGI products

Notes .....

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# CESARE FIORUCCI

Via Cesare Fiorucci, 11,  
00071 Pomezia (RM), Lazio  
Tel: +39 06 911931

[giovanna.damiano@campofriofg.com](mailto:giovanna.damiano@campofriofg.com) (in the next months the email address will change into [giovanna.damiano@fioruccifood.it](mailto:giovanna.damiano@fioruccifood.it))

[www.fioruccifood.it](http://www.fioruccifood.it)

**Contact:** Giovanna Damiano



**Table 65**

## Looking for distribution

Cesare Fiorucci S.p.A. is a deli meats company founded in Norcia in 1850, when Innocenzo Fiorucci opened his first shop specialized in cured meats. Later, he and his son Cesare moved to Rome, opening several small neighbourhood stores. But it was in 1969 that the first large-scale production plant was established in S. Palomba, where we are still located today. Since the '80s, Fiorucci has been exporting its specialties all around the globe, and over the years, the export business has continued to grow, reaching more than 60 countries. Today, Fiorucci's catalogue offers a wide range of unique products, regional specialties, and beloved classics, highly appreciated and recognized:

- La Mortadella Suprema, Italy's number one brand of Mortadella, characterized by its unique taste, inimitable crunchiness, and delightful scent.
- Il Guanciale, made with 100% Italian meat and winner of the "Top Italian Food" award from Gambero Rosso for three consecutive years.
- The Rostello range, an excellent quality Roasted Cooked Ham, highly appreciated in France in its herb variant.
- La Spianata Piccante, a product of Southern Italy tradition that has conquered Europe with its spicy aroma.

With over one hundred and seventy years of experience and its leadership position in the sector, Fiorucci has become one of the most famous Italian brands of delicatessen products in the world.

## PRODUCTS PRESENTED

Mortadella Suprema 1850, Spianata Piccante, Guanciale, Rostello – prosciutto cot-to arrosto alle Erbe

## CERTIFICATIONS

BRC; IFS; ISO 9001

Notes .....

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# FUMAGALLI INDUSTRIA ALIMENTARE SPA



Via Briantea 18  
22038 Tavernero (CO), Lombardia  
Tel: +39 031 557111  
info@fumagallisalumi.it  
[www.fumagallisalumi.it](http://www.fumagallisalumi.it)  
**Contact:** Federico Rossi

**Table 66**

Fumagalli Industria Alimentari S.p.A. is a family-owned business with more than 100 years of experience in the deli meats industry. The Business started as a small deli-shop in Meda (MB) then growth through the years becoming an important Industrial group.

Fumagalli have its Headquarter in Tavernerio (Como) and another plant is in Langhirano (Parma) to produce Prosciutto di Parma PDO. Fumagalli Group control and manages all the supply chain (breeding, slaughtering, and processing of the meats). The vertically integrated supply-chain allows to the group to have high level of Animal Welfare in the breeding facilities and furthermore high and constant standard of quality.

Fumagalli Industria Alimentari, can offer products Whole & Sliced covering all the assortment of the traditional Italian charcuterie.

## PRODUCTS PRESENTED

The new Freschi di Filiera Line, pre-sliced products of Fumagalli supply chain (Cured Ham, Coppa, Salami, Pancetta).

## CERTIFICATIONS

BRC, IFS, FDA, Organic

Notes .....

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# MOTTOLINI SALUMIFICIO

Via Lozzoni 5  
23020 Poggiridenti (SO), Lombardia  
Tel: +39 0342 564070  
qualita@mottolini.it  
[www.mottolini.it](http://www.mottolini.it)

**Contact:** Luisa Pezzini



**Table 67**

**Looking for distribution**

Since 1986 Mottolini, aware of the riches of this region, has been a pioneer in the protection of Bresaola della Valtellina PGI. The family has always believed in the strength of this exceptional terroir, defending the traditional production of this cured beef. The Bresaola is created with very specific artisanal methods: selection of the best pieces of beef leg, trimming, salting and massage of the muscol of beef in according to the family's secret recipe. The natural air of Valtellina is the secret ingredient for making such a special product.

## PRODUCTS PRESENTED

Bresaola della Valtellina I.G.P. - Bresaola la Fassona - Bresaola Sottofesa l'Irlandese - Bresaola punta d'anca BIG – Fiocco della Valtellina

## CERTIFICATIONS

BRC - IFS - IGP - Halal - ISO22005 - Organic

# CANTINA1881

## VINI DAL CUORE DELLA VALTELLINA

Via San Fedele  
23020 Poggiridenti (So), Lombardia  
Tel: +39 3333053334  
cantina1881@gmail.com  
[www.cantina1881.it](http://www.cantina1881.it) - [www.cantinariter.it](http://www.cantinariter.it) - [www.agrilu.it](http://www.agrilu.it)

**Contact:** Luisa Pezzini

**Table 67**

**Looking for distribution**

Cantina1881 is the magician place where three friends started producing wine co-energetically. Three stories, six labels and the great love for Valtellina and its Nebbiolo

## WINES PRESENTED

### INFERNO 2019

Valtellina Superiore DOCG  
Nebbiolo 100%

### MAROGGIA 2020

Valtellina Superiore DOCG  
Nebbiolo 100%

### GRUMELLO 2020

Valtellina Superiore DOCG  
Nebbiolo 100%

# PARMAFOOD GROUP

## Prosciuttificio San Michele



Via Cavo, 16  
43037 Lesignano de' Bagni (PR), Emilia-Romagna  
Tel: +39 3470794110  
s.sacchi@parmafood.it  
[www.parmafood.it](http://www.parmafood.it)

**Table 68**

**Contact:** Simona Sacchi

**Looking for distribution**

Parmafood group is a holding company that controls 4 companies operating in different sectors of the food business:

PROSCIUTTIFICIO SAN MICHELE SRL – Founded in 1975 and located in Lesignano de' Bagni in the heart of the food valley. In our plant, we produce the most characteristic cured meats and cold cuts.

We also have a full range of pre-sliced meats in pre-formed trays, packed in a protective atmosphere, slicing at positive temperature and sliced by hand. TERRE DUCALI is our brand through which we market the products of Prosciuttificio San Michele srl, a point of reference in the high-end production of raw, cooked, seasoned and deli meat products.

PARMA IS SRL – Established in 2012 in Traversetolo, is a vehicle of innovation and a laboratory of the ready to eat natural food products and quick meals. Quality, freshness and originality of the ingredients used are the hallmark of the range of products, and thanks to the HPP Technology we can guarantee a true freshness of the products and food safety. In our plant, we produce high quality sandwiches, snack and ready to eat aperitif. We have also entered into production of raw vegetables sauces, dip sauces, fresh fruit juices, raw fruit purees, raw and fresh and ready to use pasta sauces, and cold infusions.

IL PAGNOTTO is the brand of which we market our sandwiches and FRESCHE IDEE is our brand for all the raw and fresh products.

HPP ITALIA SRL – is the biggest European tooling centre for the High Pressure Technology  
FRESCO BREAK – is our new start-up for distributing high quality and fresh foods through high-technology fridges.

We are artisans and innovators at the same time: precise in high-quality manual work, we believe in the value of workmanship, but also in that of technological progress.

We look ahead and innovate, keeping our roots firmly in the depths of our origins.

### **PRESENTED PRODUCTS**

Pre-sliced charcuterie 50gr, 90gr, take away, 500gr, pre-sliced charcuterie in take away tray, Aperitiamo, Gift ideas, ready meals, sandwiches

### **CERTIFICATIONS**

BRC, IFS, EMAS, UNI EN ISO 14001, UNI CEI EN ISO 50001, CCPB

# RIGAMONTI

Via Stelvio 973  
23020 Montagna in Valtellina (SO), Piemonte  
Tel: +39 0342 535111  
info@rigamontisalumificio.it  
[www.rigamontisalumificio.it](http://www.rigamontisalumificio.it)

**Contact:** Andrea Giuffr 



**Table 69**

**Looking for distribution**

Rigamonti has been producing charcuterie typical of Valtellina for more than a century, in particular Bresaola della Valtellina IGP. An entrepreneurial adventure started in the beginning of the 20th century in the city centre of Sondrio. Since then Rigamonti's Bresaola della Valtellina has become popular among countless consumers in Italy and abroad who fell in love with the product for its unique taste and nutritional qualities.

## **PRODUCTS PRESENTED**

Bresaola della Valtellina PGI , Carpaccio di Bresaola

## **CERTIFICATIONS**

PGI, Halal Italia, BIO

# PRINCIPE DI SAN DANIELE

Viale Venezia 222/224  
33038 San Daniele del Friuli (UD), Friuli Venezia Giulia  
Tel: +39 0432 942083  
info@salumiprincede.it  
[www.salumiprincede.it](http://www.salumiprincede.it)

**Contact:** Andrea Giuffr 

**Table 69**

**Looking for distribution**

For almost 80 years Principe di San Daniele has been devoted to the deli meats production combining traditional methods and recipes with innovative processes. Its specialties are Prosciutto di San Daniele and Prosciutto di Parma PDO which they produce with only two ingredients: Italian pork meat and sea salt. Air to dry, time to age, and handcrafts expertise complete the recipe for these pure Italian de-lights. Principe has a high quality sliced products line. The Vertical Oval tray maintains the features of the characteristic brand shape and enhances the quality of the product. Principe offers an experience of refined taste, able to give flavour to each table and each occasion, that make all his friends feel like a Prince.

## **PRODUCTS PRESENTED**

Range of sliced charcuterie products

## **CERTIFICATIONS**

IFS – BRCGS – Organic - ISO 14001 - EMAS

# SALUMIFICIO FRATELLI BERETTA



Via F.lli Bandiera, 12  
20056 Trezzo sull'Adda (MI), Lombardia  
Tel: +39 02 909851  
alberto.colombo@beretta1812.co.uk  
[www.fratelliberetta.com](http://www.fratelliberetta.com) / [www.beretta1812.co.uk](http://www.beretta1812.co.uk)

**Table 70**

**Contact:** Alberto Colombo

**Imported by:** Fratelli Beretta Ltd

Fratelli Beretta have been producing high-quality Italian meats for over 200 years and across eight generations, since 1812 with the same passion. It is recognised as one of the longest-running family-owned Italian charcuterie businesses.

Fratelli Beretta is committed to producing authentic Italian cured and cooked meats of the finest quality, alongside with fresh ready meals, sauces and sandwiches.

## PRODUCTS PRESENTED

Beretta charcuterie range

## CERTIFICATIONS

IFS, BRC, BIO, Halal, ISO 22005, ISO 14021, DOP, IGP

Notes .....

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# SALUMIFICIO PAVAROTTI



Via Case Bruciate  
41051 Castenuovo Rangone (MO), Emilia-Romagna  
Tel: +39 059 535551  
commerciale@salumificiopavarotti.it  
[www.salumificiopavarotti.it](http://www.salumificiopavarotti.it)  
**Contact:** Chiara Ronchetti

**Table 71**

**Looking for distribution**

Salumificio Pavarotti was born in 1973 in Castelnuovo Rangone, in the province of Modena, in the heart of a territory devoted to food and wine tradition.

Over the years, Salumificio Pavarotti has grown and expanded its offer, reaching a production area of nine thousand square meters and one of the largest production capacities in Italy. Salumificio Pavarotti is recognised for the quality of its products and the competitiveness achieved with the experience of 50 years of activity.

The Salumificio Pavarotti is part of the Istituto Valorizzazione Salumi Italiani (IVSI), a reality that collects the excellence of the sector and promotes the quality and cul-ture of Italian cured meats all over the world. The Salumificio Pavarotti also adheres to the IVSI manifesto, which provides for and certifies compliance with seven key points, corresponding to the values that distinguish us: history and tradition, information and culture, quality and sustainability, bond with the territory, Italian lifestyle, team play, orientation towards the future. In the green of the Emilian countryside, the heart of the Food Valley, lies the town of Castelnuovo Rangone.

## PRESENTED PRODUCTS

- High Quality Cooked Ham 'Grancotto Pavarotti'
- High Quality Turkey Breast
- Porchetta Premium
- Mortadella with Pistachio

Notes .....

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# SALUMIFICIO SAN CARLO

Località San Pellegrino 310-310 A  
29010 Ziano Piacentino (PC), Emilia-Romagna  
Tel: +39 0523 863865  
info@lepancettesancarlo.it  
[www.lepancettesancarlo.it](http://www.lepancettesancarlo.it)  
**Contact:** Jean Pierre Ayad



**Table 72**

**Looking for distribution**

Premium quality Range of Italian Dry-Cured Products (in whole pieces, vacuum packed and pre-sliced): Coppa Piacentina DOP, Salame Piacentino DOP, Pancetta Piacentina DOP, Bacon, Guanciale, and other Italian cold cuts

## **PRESENTED PRODUCTS**

Charcuterie products

## **CERTIFICATIONS**

BRC - IFS - ISO 22000 - ISO 9001

Notes .....

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# SAN VINCENZO

C.Da Acquacoperta 24  
87059 Casali Del Manco (CS), Calabria  
Tel: +39 3201462844  
f.elmo@sanvincenzosalumi.it  
[www.sanvincenzosalumi.it](http://www.sanvincenzosalumi.it)



Table 73

**Contact:** Andrea Salvagni

**Imported by:**

Salumificio San Vincenzo was founded in 1977 in Calabria, at the gates of the Sila National Park and is surrounded by an air that, according to recent scientific studies, is among the cleanest in Europe. Our experience to produce typical Calabrian salami is based on a tradition that our family of “master salami makers” has been carrying on since 1905. We are talking about a tradition also linked to the use of the famous Calabrian chilli-pepper used as a typical ingredient for our spicy specialities: ‘nduja, sausage, spianata and many others.

We are focused on the selection of the best raw materials: a large part of our production is made of controlled and certified Calabrian pork meat. In fact, we produce P.D.O. of Calabria (sausage, soppressata, capocollo, pancetta), cured meats of Black Pig from Calabria and all traditional Calabrian salami. All our products are without food coloring, gluten and milk derivatives or without any type of allergen, being enriched only with spices and aromas from our land.

We have created other specialities such as caciosalami and today we produce, in addition to the typical cheeses of the Calabrian tradition, also the fresh pasta “Campo Silano” made of Italian semolina and pure Sila water. We follow our old tradition but we look carefully at the future: we have cutting-edge systems, innovative packaging that meets the ever-changing market needs and we have the most important international certifications (BRC, IFS, ISO22005).

## PRESENTED PRODUCTS

Nduja Calabrese

## CERTIFICATIONS

BRC - IFS - ISO2005 Italian meat - ISO2005 Filiera Black pig - BIO ORGANIC

Notes .....

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# VILLANI S.P.A.

Via E. Zanasi, 24  
41051 Castelnuovo R. (MO), Emilia-Romagna  
Tel: +44 7949280215  
emidio.pita@villanisalumi.it  
[www.villanisalumi.it](http://www.villanisalumi.it)

**Contact:** Emidio Pita



**Table 74**

**Imported by: Alivini Ltd.**

## VILLANI SPA

We are modern day masters of the Italian art of cold cuts preparation. Our products are rooted in expertise but look towards the future. Quality is what drives our work. Passionate about our work, we are constantly committed to perfecting our specialities, driven by the desire to surprise and delight anyone who chooses our products. People, with their talents, sensitivity and experience, guide our entire process, respecting the necessary production times and the cycles of nature. All of us at Villani, share the same company culture and the same common objective, a perfectly made product. We are proud to spread around the world a heritage of knowledge and flavours, which are the proud expression of our identity.

## PRODUCTS PRESENTED

We will be tasting a selection of different salamis from recipes across Italy.

## CERTIFICATIONS

BRC

Notes .....

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# AMARO RUPES

C.da Lacchi snc  
89047 Roccella Jonica (RC), Calabria  
Tel: +39 3406323924  
info@amarorupes.com  
[www.amarorupes.com](http://www.amarorupes.com)

**Contact:** Anselmo Scaramuzzino



**Table 63**

**Looking for distribution**

It all began around the first half of the 19th century, at the foot of the famous Rock di Roccella Ionica, formerly known as Anphisia.

In this isolated place, a young man named Vincenzo, progenitor of the Errigo family, collects medicinal herbs at the foot of the rock wall at night and distils them following the secret recipe handed down to him by his dear mother, and then sells the infusions to his most trusted friends. One night, while he is intent on distilling, he meets Pietro, a young local lawyer, who meets nearby with other friends to discuss in the darkness of the night. They are a group of patriotic intellectuals, precursors of the Carbonari uprisings. Vincenzo, who at first is suspicious, agrees to let young people try his infusion, without ever asking what they talked about during those meetings. Sometimes in the distance he hears Pietro calling the liqueur “Rupes”, while, together with his friends, he raises his glass exclaiming “Long live freedom”, “Long live the Fatherland”.

## PRESENTED PRODUCTS

Amaro alle Erbe Rupes

Notes .....

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# AZIENDA AGRICOLA VIGLIANTI MARIA IMMACOLATA



Piazza San Marco n. 1  
89030 Careri (RC) Calabria  
Tel: +39 3203123548  
vini.viglianti@libero.it  
[www.viniviglianti.it](http://www.viniviglianti.it)

**Contact:** Giuseppe Pollifroni

**Table 64**

**Looking for distribution**

The roots of the Viglianti Agricultural Company are in Calabria, on the southeast of the Aspromonte and the Ionian coast of Locri, over an area of 8 hectares encompassing the municipalities of Bianco, Carereri and Caraffa del Bianco, place rich in tradition and history

## WINES PRESENTED

### **DON PE 2019**

IGP Calabria  
Merlot 50%,

### **PANDURI 2021**

IGP Calabria  
Merlot 50%, Cabernet 50%

### **MASSARU 2022**

IGP Calabria  
Nerello Mascalese 100%

### **JANESTRA 2022**

IGP Calabria  
Greco di Bianco 50%, Mantonico 50%

### **GRECO DI BIANCO PASSITO 2021**

DOP  
Greco di Bianco 100%

Notes .....

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# BARONE G.R. MACRI

Contrada Modi  
89040 Gerace (RC), Calabria  
Tel: +393351283052  
info@baronemacri.it  
[www.baronemacri.it](http://www.baronemacri.it)

**Contact:** Giuseppe Fragomeni



**Table 62**

**Looking for distribution**

The farm “Baron G. R. Macri” srl “boasts more than a century experience in the cultivation of olive, orange, fruit and vegetables, and recently resumed the cultivation of vineyards, preferring native cultivars Calabrian.

## WINES PRESENTED

### TERRE DI GERACE ROSSO 2021

Calabria IGT  
Greco nero 60%, Nerello Mascalese 40%

### TERRE DI GERACE ROSATO 2022

Locride IGT  
Nerello Mascalese 100%

### TERRE DI GERACE BIANCO 2022

Locride IGT  
Greco Bianco 60%, Inzolia 40%

### CENTOCAMERE METODO CLASSICO BIANCO 2020 VSQ

Mantonico 100%

### CENTOCAMERE METODO CLASSICO ROSATO 2020 VSQ

Nerello mascalese 100%

### CENTOCAMERE PASSITO 2020

Calabria IGT  
Greco Bianco 100%

### POZZELLO ROSSO 2019

Calabria IGT  
Greco Nero 100%

### POZZELLO BIANCO 2021

Calabria IGT  
Greco Bianco 100%

## CERTIFICATIONS

Organic

# CALABRAITICA (FISHDIFFERENT)

Strada San Francesco, 1  
89020 Anoia (RC), Calabria  
Tel: +39 3664065125  
info@fishdifferent.it  
[www.fishdifferent.it](http://www.fishdifferent.it)  
**Contact:** Marco Ciardullo



**Table 38**

## **Looking for distribution**

FISH DIFFERENT is the concept of ECO-SUSTAINABILITY applied to fishing products. All fishing methods are selective and respectful of marine equilibrium. Friend of the Sea certifies and support us as one of the main international schemes for sustainable certification according to the strict criteria established by FAO. Our fish comes from the Italian Seas, caught with the “Lampara” and the “Cianciolo”, a typical technique practiced in Southern Italy, employing small vessels equipped with floating lamps and purse seines. The light of the Lampara attracts only the herds of anchovies nearby, resulting in a sustainable impact on other species and the marine ecosystem. The net (cianciolo) does not touch the bottom and does not damage the seabed like trawl nets. The small number and size of these small vessels promises a sustainable and reduced harvesting of fish resources. This traditional technique guarantees a high quality catch, as fish does not undergo mechanical and handling stress.

FISH DIFFERENT also means 100% Italian certified ORGANIC ingredients, such as organic extra virgin olive oil, organic spices and herbs. It does NOT contain any chemical additives or preservatives. All fish is entirely processed and packaged in our facility.

## **PRODUCTS PRESENTED**

Anchovy fillets, sardinella Fillets

## **CERTIFICATIONS**

Bio ICEA, Slow food Presidium

Notes .....

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# CANTINE CACCAMO

Contrada Gagliano 23  
89029 Taurianova (RC), Calabria  
Tel: +39 3478869368  
info@cantinecaccamo.it  
<https://www.aziendaagricolacaccamo.it/>



Table 40

**Contact:** Leandro Caccamo

**Looking for Distribution**

The story of Cantine Caccamo begins with another story, the story of Anna Mangialavori and Raffaele Caccamo. Their journey began in Taurianova, Calabria, back in 1966, with their union and the creation of a large family.

In 2012 sons Tony and Leandro decided to treasure the cultural heritage and gave birth to "Cantine Caccamo". Today, Cantine Caccamo produces six labels: the white "Maidoma," from the historic Greco Bianco IGP; the macerated white "Fluente," also from Greco Bianco IGP; the rosé Gorria from Gaglioppo IGP; and the red Caparbio from Nerello Calabrese IGP; Rosso Riserva "Don Raffaele; and the Brut wine "Jotrinni." In 2023 the white Fluente won the medal at the prestigious "The Wine Hunter Awards", while the Caparbio was elected "best red wine" at the international competition "Radici del Sud".

## WINES PRESENTED

### MAIDOMA - 2023

IGP Greco Bianco  
Greco Bianco 100%

### FLUENTE - 2023

IGP Greco Bianco  
Ggreco Bianco 100%

### GORRIA - 2023

IGP Gaglioppo  
Gaglioppo 100%

### CAPARBIO - 2022

IGP Nerello Calabrese  
Nerello Calabrese 100%

## CERTIFICATIONS

IGP

# DEMASINO ALTO GUSTO ITALIANO

Via Lepre 67  
89016 Rizziconi (RC), Calabria  
Tel: +39 3333006632  
amministr@demasino.it  
[www.demasino.it](http://www.demasino.it)  
**Contact:** Giuseppe Gentile



## Table 41

### Looking for distribution

Our company, Demasino Alto Gusto Italiano produces bottled products such as jams, sauces, juices and soups. All our products are of high quality without the addition of preservatives, food colouring, acids or any other chemicals.

### PRESENTED PRODUCTS

Jams, ready-made sauces, fruit juices, soups.

Notes .....

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# FEUDO GAGLIARDI WINERY

Via Trastevere, 88/A  
89047 Roccella Ionica (RC), Calabria  
Tel: +39 3459164763  
info@feudogagliardi.it  
[www.feudogagliardi.it](http://www.feudogagliardi.it)  
**Contact:** Vincenzo Vozzo



**Table 42**

**Looking for distribution**

The Feudo Gagliardi Winery of the Vozzo family, born in the early '70s is located in the South Calabria region, Locride territory, nestled in the rolling hills between Roccella Jonica and Caulonia, in the middle of what was the cradle of ancient Greek civilization, lands of the Enotries population, where wine is archeology and culture. Numerous findings of ancient millstones carved into the rock, testify to the vocation of this territory to the cultivation of the vine. In this strip of land kissed by the sun, viticulture for the Vozzo family represents an authentic tradition, competence and passion that has been handed down for three generations.

## WINES PRESENTED

### CASTRUM VETUS 2020

Locride IGP  
Calabrese, Greco nero, Magliocco

### CASTRUM VETUS 2018

Locride IGP  
Calabrese, Greco nero, Magliocco, Cabernet S.

## CERTIFICATIONS

Organic

Notes .....

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# SGAMBELLURI – GLI ARTIGIANI DEL TORRONE



Via Conciliazione 10  
89048 Siderno (RC), Calabria  
Tel: +39 3491262215  
dolcipeccati@gmail.com  
[www.sgambelluri.it](http://www.sgambelluri.it)

**Contact:** Fabio Sgambelluri

**Table 39**

**Looking for distribution**

For over 40 years, the ancient Sgambelluri pastry has been producing a wide range of confectionery products in an artisanal way that we can define as “joy of taste” including, above all, nougat, the main product of the entire production. The company, located in Siderno in Calabria, is led by Salvatore Sgambelluri, pastry master, together with his children. Here the pure almond nougat finds its maximum expression with sublime combinations of flavours and raw materials.

## PRODUCTS PRESENTED

Crunchy nougat with chocolate cover, soft nougat in mix flavours and bergamot, figs with chocolate.

## CERTIFICATIONS

ISO 9001:2015

Notes .....

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# ALTHUNNUS – TONNARE SULCITANE

Via dell'Artigianato, 36  
09010 Portoscuso (SU)  
Tel: +39 3342409429  
virginiafenu@althunnus.com  
[www.althunnus.com](http://www.althunnus.com)

**Contact:** Virginia Fenu



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 47**

**Looking for distribution**

Our company is still today dedicated to tuna fishing with the fixed tuna-fishing net (tonnara) system, it is the meeting point of traditional fishing and its evolution, respecting traditions and ancient crafts, rules and quality.

Respect for the biological rhythms of the thunnus thynnus and for the environmental needs are the basis on which the innovative fishing system that we practice is built: our company has recently carried out a campaign to reclaim the seabed from the “ghost nets”, collecting 20 tons of fishing material that has been sunk for more than a decade and in this way, it has given back to the community a stretch of sea of about 50 hectares.

A small part of the Bluefin tuna shoals is intercepted in Southern Sardinia, by our historic tuna traps (tonnare) at Capo Altano in Portoscuso, Cala Vinagra in Carloforte and Portopaglia in Gonnese.

Freshness and quality are the pillars on which our company’s philosophy is based: our structure has a very modern plant for processing and preserving fresh tuna, capable of guaranteeing customers a wide assortment of products.

## PRODUCTS PRESENTED

Tuna in olive oil

Notes .....

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# AXRIDDA “IL FORMAGGIO NELL’ ARGILLA “



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

Via Mascagni  
09051 Escalaplano (SU)  
Tel: +39 3294472971  
Rinofarci71@gmail.com  
**Contact:** Rino Farci

**Table 48**

**Looking for distribution**

Mature cheese made with Sardinian sheep raw milk, while maturing it is massaged with lentisk oil and subsequently covered with a clay talcum Slow Food presidium

## **PRESENTED PRODUCTS**

Cheese

## **CERTIFICATIONS**

Slow food Pat (Traditional Agricultural Product)

Notes .....

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# CANTINA DEL MANDROLISAI

Corso IV Novembre 20  
08038 Sorgono (NU)  
Tel: +39 3207137553  
commerciale@cantinadelmandrolisai.com  
[www.cantinadelmandrolisai.com](http://www.cantinadelmandrolisai.com)



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

Table 43

**Contact:** Stefano Mereu

**Looking for distribution**

The “Cantina del Mandrolisai” (Mandrolisai Winery) takes its name from its area: one of the most central areas in Sardinia and one of the most famous areas of wine producers of the island which is strongly suited to agriculture. The winery is in Sorgono, a village in the Mandrolisai area, located in the heart of Sardinia. Our vineyards are located on the hills near Sardinia's tallest mountains. Like a spiritual guardian, the mountains change the climate and provide a power that changes people and villages alike. Mandrolisai for Sardinian means wine. Mandrolisai is a name that is easily remembered because the wines from this area are special.

## WINES PRESENTED

### OMPHALOS 2023

Vermentino di Sardegna DOC  
Vermentino 100%

### KENT'ANNOS ROSATO 2023

Mandrolisai DOC  
Bovale Sardo 35%, Cannonau di Sardegna 35%, Monica di Sardegna 30%

### KENT'ANNOS ROSSO 2022

Mandrolisai DOC  
Bovale Sardo 35%, Cannonau di Sardegna 35%, Monica di Sardegna 30%

### KENT'ANNOS ROSSO SUPERIORE 2021

Mandrolisai DOC  
Bovale Sardo 35%, Cannonau di Sardegna 35%, Monica di Sardegna 30%

### OMPHALOS BOVALE 2021

Isola dei Nuraghi IGT  
Bovale Sardo 100%

Notes .....

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# CANTINA GIANLUIGI DEADDIS

Via Leonardo da Vinci, 30  
07035 Sedini (SS), Sardegna  
Tel: +39 3481437765  
info@cantinadeaddis.com  
[www.cantinadeaddis.com](http://www.cantinadeaddis.com)  
**Contact:** Naomi Deaddis



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 44**

**Looking for distribution**

In the historic region of Anglona, in Northern Sardinia, our first vineyard was planted in 2000. Thanks to the optimal microclimatic conditions, our grapes produce wines of great value, which stand out for their incredible olfactory intensity, softness and gustatory balance.

## WINES PRESENTED

### **NARAMI 2022**

D.O.C. Vermentino di Sardegna  
Vermentino 100%

### **IRON ROSE 2022**

I.G.T Isola dei Nuraghi  
Cannonau 80%, Bovale 20%

### **CAPO SARDO 2020**

D.O.C. Cannonau di Sardegna  
Cannonau 100%

### **CAPO SARDO RISERVA 2018**

Cannonau di Sardegna Riserva  
Cannonau 100%

### **One Hundred 2022 Bovale**

I.G.T. Isola dei Nuraghi  
Bovale 100%

### **ULTANA 2016**

I.G.T. Isola dei Nuraghi  
Cabernet Sauvignon 50%, Cabernet Franc 30%, Merlot 20%

### **PADRES 2020**

I.G.T. Isola dei Nuraghi  
Cannonau 60%, Bovale 40%

# CANTINA GIBA

Via Principe di Piemonte 16  
09010 Giba (SU), Sardegna  
Tel: +39 0781 680718  
info@cantinagiba.it  
[www.cantinagiba.it](http://www.cantinagiba.it)  
**Contact:** Andres Garcia



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 45**

**Imported by: Sardinia Wines Ltd.**

Cantina Giba is a winery which was established in 2013. Cantina Giba is committed to continue the high-quality winemaking tradition started in 2002 together with the company improvement to meet the needs of the current market.

Cantina Giba is a niche winery that makes both the red wine 'Carignano' and the white wine 'Vermentino' from a single grape variety, making sure the grapes are picked from good local vineyards located in Calasetta, Sant'Antioco, Masainas, Nuxis, Giba and Porto Pino, all well known for growing Carignano grapes.

The current portfolio includes two lines: the Premium label "6Mura" and the Classic label "Giba". Both offer Carignano del Sulcis and Vermentino di Sardegna. The "6Mura Carignano del Sulcis" label is made to reflect the true character of the terroir, thanks to its production method it goes through a natural fermentation and fining process in oak barrels of 750 litres and it completes three-year ageing process. The new facility production has a target of 60,000/75,000 bottles split between Carignano and Vermentino.

## WINES PRESENTED

### **SEIMURA ROSSO 2020**

Carignano Del Sulcis DOC Riserva  
Carignano 100%

### **G ROSSO 2021**

Carignano Del Sulcis DOC  
Carignano 100%

### **SEIMURA ROSATO 2023**

Carignano Del Sulcis DOC Rosato  
Carignano 100%

### **SEIMURA BIANCO 2022**

Cagliari Vermentino Superiore DOC  
Vermentino 100%

### **G BIANCO + 2023**

Cagliari Vermentino Superiore DOC  
Vermentino 100%

# CANTINA TANI

Localita' Conca Sa Raighina 2  
07020 Monti (OL), Sardegna  
Tel: +39 3386432055  
info@cantinatani.it  
[www.cantinatani.com](http://www.cantinatani.com)  
**Contact:** Angelica Tani



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 49**

**Looking for distribution**

The Cantina Tani is a winery, which combines with passion 2 generations of the same family, first the father Tonino and then the two daughters Angelica and Roberta, was founded in 1980 in Monti in the land of Gallura in the North East of Sardinia, where the Vermentino grape reaches its best expression, and where also other varieties such as Cannonau Sardinian give great satisfactions. We practice certified sustainable agriculture and with the 'meticulous workmanship and continuous experiments in the winery, we obtain wines that aim to quality and representing our land.

## WINES PRESENTED

### **TAERRA VERMENTINO DI GALLURA DOCG SUPERIORE 2023**

Vermentino di Gallura Superiore DOCG  
Vermentino 100%

### **MEORU VERMENTINO DI GALLURA DOCG SUPERIORE 2023**

Vermentino di Gallura Superiore DOCG  
Vermentino 100%

### **DONOSU CANNONAU DI SARDEGNA ROSSO 2022**

Cannonau 100%

### **SERRANU IGT ISOLA DEI NURAGHI ROSSO 2019**

Cannonau 45%, Muriellu 45%

## CERTIFICATIONS

SQNPI - Certificato Della Produzione Integrata Sistema Di Qualita' Nazione Produzione Integrata

Notes .....

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# CANTINE LOCCI ZUDDAS ANTONIO



REGIONE AUTONOMA DE SARDEGNA  
REGIONE AUTONOMA DELLA SARDEGNA

Via del Redentore n. 232  
09042 Monserrato (CA) Sardegna  
Tel: +39 3516907161  
info@cantineloccizuddas.it  
[www.cantineloccizuddas.it](http://www.cantineloccizuddas.it)

Table 50

**Contact:** Gianni Apice

**Looking for distribution**

Cantine Locci Zuddas of Carlo Locci & C. snc began their activity in 1950, and since then, the business has continued without interruption. Initially, the company marketed bulk wine, emphasizing quality as well as quantity by purchasing grapes and wine from individuals and handling the commercialization, acquiring significant market shares at both regional and national levels. In the last 5 years, the company has paid more attention to bottled wine, capitalizing on the experience gained in 50 years of activity to dedicate themselves even more to the quality market. It is a family-run business where the children of the owner Carlo Locci; Matteo and Tomaso, have driven the bottled wine market. This combination of professionalism, experience, and a desire to engage and grow has led the company to achieve significant results and receive important recognitions and awards in international competitions, despite only recently focusing on the bottled wine market. The winery acquires grapes from the Locci Zuddas Agricultural Company of Matteo Locci S:S:, which owns a vineyard area of about 35 hectares where the main grape varieties typical of the Sardinia region are cultivated, more precisely:

VERMENTINO DI SARDEGNA DOC - MONICA DI SARDEGNA DOC - CANNONAU DI SARDEGNA DOC - NASCO DI CAGLIARI DOC - MALVASIA DI CAGLIARI DOC - NURAGUS DI CAGLIARI DOC - CAGLIARI MOSCATO DOC

Additionally, the following grape varieties are also cultivated:  
SCHIRAC and MERLOT

## WINES PRESENTED

### MEZZALUNA

Carignano Isola dei Nuraghi I.G.T.  
Carignano grapes 100%

### ESTER

Vermentino di Sardegna D.O.C.  
Vermentino 100%

### ANNA

Isola dei Nuraghi Bianco I.G.T.

### MÈSUDIE WHITE

Nuragus 100%.

### DON ANTONIO

Cannonau di Sardegna DOC  
Cannonau 100%



# CANTINE SARDUS PATER

Via della Rinascita 46  
09017 Sant'Antioco (SU), Sardegna  
Tel: +39 0781800274  
info@cantinesarduspater.it  
[www.cantinesarduspater.it](http://www.cantinesarduspater.it)  
**Contact:** Raffaele De Matteis



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 51**

**Looking for distribution**

Cantine Sardus Pater winery is located in the very south-west coast of Sardinia, in the island of Sant'Antioco. Established in 1949 as a cooperative company, it began its activity in 1955, aiming mainly at the development of the Carignano, a cultivar grown on ungrafted bush vines.

## WINES PRESENTED

### **"IS SOLUS" 2023**

Carignano del Sulcis DOC  
Carignano 100%

### **"IS ARENAS" 2021**

Carignano del Sulcis DOC Riserva  
Carignano 100%

### **"TERRE FENICIE" 2023**

Vermentino di Sardegna DOC  
Vermentino 100%

### **"ANATH" 2021**

Carignano Rosè IGT Metodo Classico Brut  
Carignano 100%

Notes .....

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# CASA BONARIA SOCIETÀ AGRICOLA

Via Ciusa 16  
09131 Cagliari (CA), Sardegna  
Tel: +39 3358361166  
info@casabonaria.com  
[www.casabonaria.com](http://www.casabonaria.com)



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

Table 52

**Contact:** Laura Mauro Agostini

**Looking for distribution**

In 2018 Casa Bonaria farm was born. Located in the inland area of Pula, in the province of Cagliari, within the Gutturu Mannu natural reserve, its territory is characterized by Mediterranean landscapes blending harmoniously with the scent of the sea.

Stretching up to the mountain tops, the property tells the story of this rich and special land through its excellent products. Today, Casa Bonaria specializes in the local production and distribution bio-extra virgin olive oil, several qualities of honey as well as myrtle liquor.

The farm embodies our dedication and love for our island, steeped in traditions and history. Casa Bonaria aims to bring the scents and flavours of our land to national and international markets, ensuring respect for tradition and the valorisation of locally cultivated and processed raw materials.

Explore our products online or contact us for more information about our production.

## PRESENTED PRODUCTS

Extra Virgin Olive Oil (from Bosana/ Semidana/ Tonda di Cagliari Olives)

Pure Honey : Eucalyptus, Erica, Citrus, Blossom, Strawberry Tree, Cistus, Milk Thistle, Asphodel, Sulla.

Blend of Honey : Honey and Hazelnut (30%), Honey and Turmeric (3%), Honey and Ginger (3%)

Myrtle Liqueur from red myrtle berries/ Myrtle Liqueur from white myrtle berries

## CERTIFICATIONS

ICEA Organic certification for oil and vegetables

Notes .....

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# MONTE MARGJANI

Via Su Coddu De Is Abis 45  
09039 Villacidro (SU), Sardegna  
Tel: +39 3480809905  
deiddamatteo03@gmail.com  
[www.montemargjani.com](http://www.montemargjani.com)

**Contact:** Matteo Deidda



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 53**

**Looking for distribution**

Sardinia, land of centenarians. We are in the heart of the natural territory of Villacidro, where Monte Margjani, a small family-run organic farm, is located on approximately 60 hectares of land, with around 15 hectares dedicated to olive trees. We cultivate centuries-old olive trees with a focus on enhancing ancient and indigenous cultivars such as Nera di Villacidro, Nera di Gonnos, Semidana, and Bosana, following organic farming practices. Our olives are mechanically harvested and transported to the mill where they undergo strictly cold processing, all within less than 10 hours from harvest. The resulting oil is certified organic extra virgin olive oil (EVO BIO) by ICEA, subjected to chemical and sensory analysis, and stored in temperature-controlled silos. In our company laboratory, packaging is carried out before the product is ready for shipment worldwide. Currently, we offer three packaged products:

- Pluricultivar, Blend (Bosana, Nera di Gonnos, Semidana),
- Monocultivar Bosana (Bosana),
- Monocultivar NORBIO (Nera di Villacidro).

## PRODUCTS PRESENTED

- Pluricultivar, BLEND (Bosana, Nera di Gonnos, Semidana);
- Monocultivar, BOSANA (Bosana);
- Monocultivar, NORBIO (Nera di Villacidro).

## CERTIFICATIONS

Organic certification (ICEA Biocertifica).

Notes .....

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# NEROBIANCO TARTUFI

Via Amsterdam, 22  
09023 Monastir (SU), Sardegna  
Tel: +39 3497551563  
nerobiancotartufi@gmail.com  
**Contact:** Fabio Antonellini



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

## Table 54 Looking for Distribution

The company, NeroBianco Truffle, is young but with a lot of experience in the fresh truffle sector. I mainly sell fresh truffles throughout Sardinia with excellent results. The Sardinia region (from North to South) thrives on excellent vegetation and excellent soil for harvesting truffles as it is very wild.

### PRODUCTS PRESENTED

Fresh and preserved truffles

### CERTIFICATIONS

HACCP

# PODERE MONTE PEDROSU

Via Sardegna 25  
07041 Alghero (SS), Sardegna  
Tel: +39 3397066664  
angeloderaimondo@yahoo.it  
[www.villapedrosu.it](http://www.villapedrosu.it)

**Contact:** Angelo De Raimondo



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 46**

**Imported by: Sardinia Wines**

Our Wine production is based on the north west in Sardinia between the cities of Alghero and Usini where have our old vineyards 60 yo for the production of Pedrosu Cagnulari and 40 yo for the Avinu and Tarongia Vermentino, all the vineyards have alberello style.

## WINES PRESENTED

### **PEDROSU CAGNULARI 2019**

IGT

Cagnulari 85%, cannonau 10%, pascale 5%

### **AVINU 2021**

Vermentino IGT

Vermentino 90%, Giro Bianco 10%

### **TARONGIA 2022**

Vermentino IGT

Vermentino 90%, moscato 10%

Notes .....

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# QUARTOMORO DI SARDEGNA

Loc. Is Bangius Sn  
09094 Marrubiu (OR), Sardegna  
Tel: +39 3467643522  
info@quartomoro.it  
<https://www.quartomoro.it/>



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

Table 55

**Contact:** Alberto Cella

**Looking for distribution**

Quartomoro di Sardegna is a family-run winery founded with an educational purpose by the oenologist Piero Cella and his wife Luciana Baso.

The new winery is located in the "Is Bangius" estate in Marrubiu, on the central-western coast of Sardinia, where the vineyards lie in the valley of the extinct volcano, Monte Arci. Here, the volcanic soil becomes an accomplice, giving the grapes a unique minerality and a deep character. Quartomoro's philosophy is based on a great passion for wine, for the territory and for Sardinia, based on principles of economic, environmental and social sustainability.

Among the wines produced, those of the Memorie di Vite line stand out, dedicated to the recovery, enhancement and study of longevity.

## WINES PRESENTED

### MEMORIE DI VITE CNS 2021

Cannonau di Sardegna DOC  
Cannonau 100%

### MEMORIE DI VITE BVL - 2022

Isola dei Nuraghi IGT  
Bovale 100%

### Z FRIZZANTE SUI LIEVITI - NV

Vermentino 100%

### VEÒR 2023

Vermentino di Sardegna  
Vermentino 100%

### ÒRRIU SULLE BUCCE 2023

Isola dei Nuraghi IGT  
Vernaccia 100%

Notes .....

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# SEPI FORMAGGI

Strada statale 131 km 76-100  
09094 Marrubiu (OR), Sardegna  
Tel: +39 0783 1818600  
commerciale@sepiformaggi.com  
[www.sepiformaggi.com](http://www.sepiformaggi.com)  
**Contact:** Salvatore Guiso



REGIONE AUTÓNOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 56**

Sepi Formaggi produces, packs and distributes sheep's, goat's and mixed milk cheeses and other dairy products. From the beginning, tradition was our guide, today supported by innovation and by the most modern production technologies. Our products are made with Sardinian milk, a further guarantee of the genuine and reliable quality of the cheese-making process. Indeed, quality in production and organisation, carried on harmoniously, are today the strong point of our products.

## PRODUCTS PRESENTED

Selection of Sardinian cheeses, including PDO products.

## CERTIFICATIONS

IFS & BRC Food, BIO, Halal, Kosher

Notes .....

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# SU'ENTU

S.S. 131 KM. 41.00

09025 Sanluri (SU)

Tel: +39 3493847405

commerciale@cantinesuentu.com

[www.cantinesuentu.com](http://www.cantinesuentu.com)

**Contact:** Giovanni Melis



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 57**

**Looking for distribution**

Su'entu is a family winery located in the heart of the Marmilla hills, in the South of Sardinia. Marmilla is an ancient territory dotted with prehistoric settlements which has been a point of reference both strategically and commercially since ancient times.

The typical Mediterranean climate is characterized by mild winters and dry summers along with day-night temperature contrasts which are a real blessing for viticulture. The characteristic wind completes the job: from very early in the morning it dries the night humidity and protects our vines from rot and bacteria development.

The name of our winery, Su'entu, means 'wind' in the local Sardinian language: a tribute to this natural element synonymous with freedom, change and life.

Today, the winery is run by Valeria, Roberta and Nicola Pilloni, supported by a young team of vine growers and experienced agronomist, supervised by our consultant winemaker, Alberto Antonini.

## WINES PRESENTED

### **SU'IMARI 2023**

Vermentino di Sardegna DOC

Vermentino 100%

### **SU'ANIMA 2021**

Cannonau di Sardegna DOC 2021 –

Cannonau 100%

### **SU'ORMA 2022**

Vermentino Superiore - Cagliari DOC

Vermentino 100%

### **SU'NICO 2021**

Bovale Rosso Marmilla IGT

Bovale 100%

Notes .....

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# TENUTA ASINARA

Loc. Campo Mela S.S. 131 km 199,500

07030 Cargoghe (SS)

Tel: +39 3312107402

export@tenutaasinara.it

[www.tenutaasinara.com](http://www.tenutaasinara.com)

**Contact:** Ilaria Meloni



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

**Table 58**

**Looking for distribution**

Tenuta Asinara's winery was established by choice of Grazia and Roberto Sassu, deep lovers of Bordeaux-style-wines. Our vineyards are located on the northern coast of Sardinia, on the Gulf of Asinara, just a few meters away from the sea. The strong salinity spread by the sea breezes and the sunlight intensity lend our grapes a special, unique character and identity. Driven by the desire to give this area its highest expression and to produce great wines, the Sassu Family is willing to demonstrate that this corner of Sardinia has within itself a great calling.

Along with the products obtained from the most classic native vines such as Vermentino and Cannonau di Sardegna DOC, Tenuta Asinara stands out in the Sardinian panorama for the production of important Bordeaux-blend-wines, combining international and traditional grapes. It's a challenge that requires time, foresight and commitment.

Our wines are basically produced with the same spirit that animates the white donkeys from Asinara's Island, symbol of our brand: with patience, work and proverbial stubbornness.

## WINES PRESENTED

### **INDOLENTE BIANCO 2023**

Vermentino Di Sardegna D.O.C.

Vermentino 100%

### **INDOLENTE ROSSO 2022**

Cannonau Di Sardegna D.O.C.

Cannonau 100%

### **HASSAN 2019**

Isola Dei Nuraghi I.G.T.

Cabernet Sauvignon 25%, Cabernet Franc 25%, Merlot 25%, Grenache 25%

### **CAYENNA SUBMARINER 2022**

Vermentino Di Sardegna D.O.C.

Vermentino 100%

Notes .....

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# UNMAREDIVINO

Via Carlo Alberto Dalla Chiesa 9  
07022 Berchidda (SS), Sardegna  
Tel: +39 3381054977  
sales@davy.co.uk  
[www.unmaredivino.it](http://www.unmaredivino.it)



REGIONE AUTONOMA DE SARDIGNA  
REGIONE AUTONOMA DELLA SARDEGNA

## Table 61

**Contact:** Francis Flavin

**Imported by:** Davy's of London (Wine Merchants)

This story starts with a “G” for Gioacchino, patriarch of the Sini family, born in 1881 with a deep and abiding love for the town of Berchidda in the province of Olbia Tempio, Sardinia, famous for its’ yearly jazz festival. It was Gioacchino who, along with his sons Pietrino and Pasqualino, decided to plant the first family vineyard in 1949. Neither more nor less than many other local families for whom the passion for vinification is etched in their DNA. All of the farmers in Berchidda worthy of the name cultivated a vineyard as well as working the fields. Few other areas in Sardinia have had such a strong calling to produce quality wines as that tiny town halfway between Mt. Acuto and the Gallura sea: Vermentino, for starters, but also marvelous red wines. Wine was produced for leisure and for personal consumption, never for business. The greatest satisfaction, for individual producers, was and remains comparing the bouquets and taste of their wine to that of their neighbours. A good-natured competition that challenged each winemaker to always strive for their best.

## WINES PRESENTED

### TERRA E MARE 2022

Vermentino di Gallura DOCG  
Vermentino di Gallura 100%

### BIANCO SMERALDO 2021

Vermentino di Gallura Superiore  
Vermentino di Gallura 100%

### ROSSO SMERALDO 2018

Colli del Limbara IGT  
Carignano 60%, Merlot 20%, Cabernet Franc 15%, Cabernet Sauvignon 5%

### OLTREMARE 2014

Colli del Limbara IGT  
Merlot 35%, Cabernet Franc 35%, Carignano 15%, Muristellu (Bovale Sardo) 15%

# HIPPANA

Contrada Catusi SNC  
90038 Prizzi (PA) Sicilia  
Tel: +39 3288796174  
sicaniafarmprizzi@gmail.com  
[www.birrahippana.com](http://www.birrahippana.com)

**Table 76**

**Contact:** Giuseppe Turco

**Looking for distribution**

Sicilian Brewery / Birra Hippana was born in the Sicani Mountains in Prizzi, Sicily, from the idea of creating a craft beer, with a genuine flavour, made by integrating the techniques of ancient brewing tradition and modern technology. We wanted to dedicate our project to the territory, enthusiastic about its potential and in love with its beauty . Hippana is the name of the mountain from which spring water flows, the main ingredient of our beers and the logo is the stylization of a mask that is the protagonist of the famous “ ballo dei Diavoli” that takes place every year onn Easter Day in Prizzi. Our beers are outside the box, we wanted them to be decidedly drinkable with the intention of having them discovered by the most sceptical drinkers.

## PRODUCTS PRESENTED

**BIANCA/ WHITE BEER:** A beer of barley and a native Sicilian wheat, its belongs to the top-fermented Belgian-style BLANCHE family, it stands out for its light creaminess, sweetish taste and an acid note that makes it fresh and pleasant to drink.

Ingredients: water, barley malt, wheat, hops and yeast.

**BIONDA/ PALE ALE** Blonde beer with intense flavour, using top - fermented yeast and predominantly pale malt. The malted component combined with the carefully selected blend of hops, give a pleasant drink with well-balanced flavours.

Ingredients: water, barley malt, hops and yeast.

**AMBRATA/ AMBER BEER** inspired by IPA style beer with a bouquet full of intense citrus scents of Sicilian mandarin. Blend of four barley malts combined with a selection of hops finished with a dry hopping which gives a discernible bitter aroma and makes the drink intense and unforgettable.

Ingredients: water, barley malt, wheat, hops and yeast

**ROSSA / RED ALE** with Lively taste, it's known for its particular characteristics given by the special malts that develop: toasted, caramel, cocoa and coffee notes and red oranges.

It is moderately hopped making drinking easy and intense

Notes .....

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# QUEEN OF CAVIAR

Battersea,  
London SW11  
Tel: +44 7880006206  
carol@queenofcaviar.co.uk  
[www.queenofcaviar.co.uk](http://www.queenofcaviar.co.uk)

**Table 77**

**Contact:** Carol O’Grady

**Now available in the UK**

Our 4 farms are located between Veneto and Lombardy, spanning over 20 acres developed with extreme respect for the ecosystem, characterised by fresh and uncontaminated waters. Each sturgeon is carefully bred and raised: from the egg, to the fry, to the mature specimen, living in these waters for up to 20 years.

History, Experience and Passion. We produce Caviar following a meticulously controlled supply chain. We believe in the importance of the origin of the product and the craftsmanship, guaranteeing unique and unforgettable Cru of Caviar.

## PRODUCTS PRESENTED

Cru Royal Select Caviar

Notes .....

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# STESSA TERRA

Via Marcono 47  
40057 Granarolo dell'Emilia (BO), Emilia-Romagna  
Tel: +44 7734 357960  
tom@claptoncraft.co.uk  
[www.stesssaterra.com](http://www.stesssaterra.com)

**Contact:** Tom McKim

**Table 75**

**Looking for distribution**

Stessa Terra SCARL is a service cooperative for the internationalization of sustainable Italian wine products. We work with companies from different regions, and we are looking for importers for our companies. Our focus is the production of Organic and Biodynamic wines.

## WINES PRESENTED

Corona Ruia - **LYTA 2022**  
Vermentino Sardegna DOC

Corona Ruia - **ATHENTU 2021**  
Cannonau doc Sardegna

Tenuta Tamburnin - **CARLIN 2021**  
Albugnano DOC  
Nebbiolo 100%

Tenuta Tamburnin - **LA MALANDRONA 2021**  
Barbera d'Asti DOCG Superiore  
Barbera 100%

D'Alfonso del Sordo - **CASTELDRIONE 2020**  
Puglia Nero Di Troia DOCG  
Nero di Troia 100%

## CERTIFICATIONS

Organic

Notes .....

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# FLOOR-PLAN





