



Professional and dynamic Company, ready to fulfill any market and clients' request, Original Italian is the match-point between production and trading and facilitates the link among the fragmented offers of the Italian masterpieces and the raising demand of importers, distributors, international restaurateurs, chef and dealers.

We work closely and directly together with our partners from the production to the International trading.

Our target is to be tuned with market trends so as to create and supply always the best products in accordance with the specific market and distribution channel.

Our core business is food&beverage, but we deal also with furnishing, apparel, art and more, as long as really Italian and chosen by the Italians.

Beyond a diverse range of established relationships with the most interesting producers for value on the market, **our strength lies in searching and finding for our partners exactly what they are looking for at the price they have in mind,** ensuring the excellence of Made in Italy at the best possible conditions.

nature is the best boss we could ever work for



In our name there is our essence, based primarily on the authenticity of our proposal.

Finest italian products export: food&beverage, apparel, furnishing, art and more

Support in organizing business/holiday trips to Italy

Agreements with italian artists and personalities for events and speeches all over the world

Italian location hunting

Marketing & communication

eating exactly the same pasta al pomodoro in Rome as in any other part of the world is the greatest opportunity of our time















BER























COF



FE











PASTA











MINERAL WATER











SOFT & COHOLIC







CONFECTIONERY



BABY FOOD



nutella









NON FOOD

















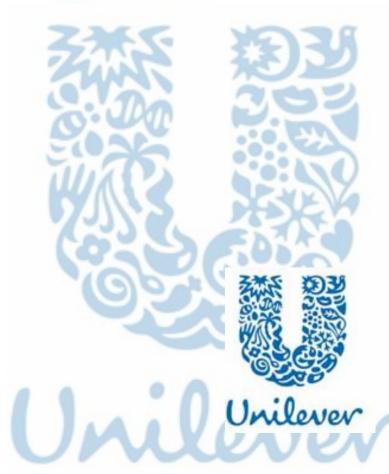
BRAUN

















Molino Quaglia

Molino Quaglia is a leading company in Italy for the production of soft wheat flours since 1916.

In 1986 it became the first Italian mill which built a cereals toasting system; in 1996 it was the first in Italy which obtained the ISO 9002 quality certification and only two years later it was recognised as the most advanced in the production category 400 tonnes/24 hours. It was one of the first Italian mills which obtained the BRC quality certification.

Today it is the only Italian industrial mill which produces a line of stone milled flours with 100% Italian grains (Petra) through a short production chain useful for the environment and the consumer: techniques of integrated agriculture, preservation with the cool technique instead of the pesticides, rigorous cleanliness of the wheat and flours storage's silos and the use of the unique example of optical selector machine of last generation in Italy in order to guarantee the traceability from the field to the bag and the maximum food safety which is possible nowadays.

Molino Quaglia is the demonstration that taste and technology can return the current consumers the flavors of the past with a nutritional balance suitable for a contemporary lifestyle.

VENETO



Original Italian S.r.l.s Casale Monferrato - Milano, info@originalitalian.it



GRAN PASTA
Soft wheat flour type "00".
Ideal for the preparation
of any kind of pasta.



BEL FRITTO
Soft wheat flour type "0".
Ideal to fry fish, vegetables,
meat with or without batter.









PIU' VITA
Soft wheat flour type "0"
with stabilized wheat
germ. Ideal for pizza cooked in every kind of oven:
wood, electric, gas.



BUON PANESoft wheat flour type "0".
Ideal for the preparation of bread.



PANETTONESoft wheat flour ideal for Panettone and leavened.



CUOR DOLCE Soft wheat flour type "00". Cookies, shortcrust sweet and salty pastry, brisè pastry.



SEMOLA DI GRANO DURO

Durum wheat flour.

Ideal for the preparation of bread and pasta, but also for sweets.

Petra is the top flour of Molino Quaglia for high bakery, pastry shop, pizzeria and restaurant, by far the best for both professional and for home use.

The Farina Petra is produced only WHEAT ITALIAN and is stone-ground. The fragrance and quality make it unique and irreplaceable in all its preparations.







GLUTINO' Gluten free, not to give up the pleasures of the table.





Riso Zaccaria

Azienda Agricola Zaccaria is located in the heart of the "Baraggia", an area of Piedmont which lies at the foot of Monte Rosa and the Alpi Biellesi.

Hard to be cultivate, however the Baraggia is characterized by the generosity of the productions, of the finest quality. The rice of Baraggia, in fact, is known for its excellent properties, among which the large estate in cooking.

The company, equipped with modern and functional facilities, sees its origin in the farmhouse Margaria, the place of the rice supply chain, from the cultivation until the husking and subsequent packaging.

The wide proposal of rice varieties includes the "Carnaroli Vintage" (one year aged), a true masterpiece dedicated to the most sophisticated palates

PIEMONTE







VINTAGE

Carnaroli aged rice

ormats: 500 gr. - 1/2,5/5kg.

Shelf life: 24 months

Risotti: Truffle







OTELLO

Risotti: Prawns&Zucchini





JUTA

Formats: 500 gr. - 1/2/5kg

ROSA MARCHETTI

Whole Rice

Formats: 500 gr. - 1kg.

Shelf life: 24 months



ARMONIA Long grain perfumed Rice

Formats: 500 gr. - 1/5kg. Shelf life: 24 month



Molino Pasini

Molino Pasini S.p.A. has been active in the milling sector for over 80 years, with the founding family still at its helm.

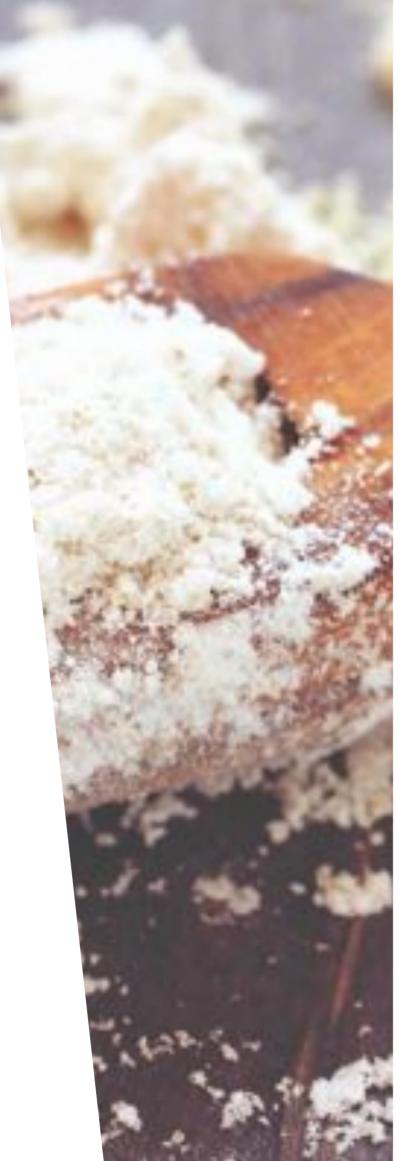
Devotion to quality is surely the most distinctive characteristic of Molino Pasini's philosophy; the company guarantees high level quality for all its products. Such a result is achievable thanks to the decision to adopt niche policies geared to meeting the needs of increasingly demanding customers in terms of quality standards.

Raw material choice is the rst step on the road to quality, and Molino Pasini only uses special grains, approved thanks to analyses carried out in a modern and ef cient laboratory, where the our produced is also controlled. Production takes place in a up-to-date plant, to which a new production facility has been recently added for high technology content processes. Milling capacity is currently over 300 tonnes of soft wheat a day.

Proof of the company's devotion to quality is the fact that it achieved UNI EN ISO 9002 certi cation as early as 1997, and now complies also with Vision 2000 standards, which include strict control and hygiene conditions, as de ned by HACCP. The company is also certi ed by the Organic Product Control Consortium of Bologna for the production of our from the milling of organic grains. In June 2011 our company has obtained the "BRC" and "IFS" approvals.

LOMBARDIA







00 BLU FOR PIZZA

Soft wheat Flour "00" for short leavening time



00 BRIOCHES

Soft wheat Flour "00" for pastry



GNOCCHI MIX LONG-ACTING

Gnocchi mix ideal for the industrial production of



FLOUR 00 PASTA D'ORO®

Soft wheat flour for fresh pasta



MIX FOR FRESH PASTA GLUTEN FREE

Line "GRANOZERO"



FLOUR TYPE 1 PRIMITIVA "100"

Wheat flour type "1" obtained by grinding the whole



REMILLED DURUM SEMOLA "KAMUT"

Remilled durum semola "Kamut"



FLOUR FOR BREAD, PIZZA AND CAKES

MIX PANE ANTICHI

Mix for special bread

Flour for bread, pizza and cakes





Tesori del Matese

Tesori del Matese was born in a small region of Italy: Molise.

In the heart of this incontaminated area, the owner of the firm and his brothers have always been fond of picking up and selling its unique treasures:

fresh mushrooms

and fresh truffles

that grow at the feet of the MATESE, the mountains chain wich streches along the whole of the MOLISE, a region wich boats the 70% of the entire national truffles production.

Thanks to its large choice of fresh and processed products, Tesori del Matese is able to satisfy the customer's needs, bringing on the table truffles and mushrooms during the whole of the year.









Riso Nobile

Several years have gone by since Mr Pietro Bosso founded in Greggio, a small village in Baraggia near Vercelli, one of the first white rice processing plants.

It was a ground-breaking scheme because rice at the time was processed for the most part in old mills. Since then the Greggio rice processing plant has been renowned for the quality of its products and the know-how of its staff.

Passion for Quality: this is why Riso Nobile della Baraggia continues the artisanal tradition in the processing of classic Italian rice and strives to constantly improve and perfect the company's processes. This goal includes offering the consumer a product which meets high quality standards, researched at the time of purchasing the unprocessed rice and realized during processing, on white rice.

These values are then reflected on production batches, in analytical assessments conducted by the Chemical Laboratory of the Commodity Exchange Commodity of Vercelli (Chamber of Commerce).

PIEMONTE



Varieties and characteristics

This large-grained rice is rich in starch and is excellent for risottos and classic "arancini".

Baldo

This is a large-grained, compact rice ideal for risottos.

Carnaroli

Excellent for salads since cannot be overcooked, as well as risottos. Due to its consistency after cooking, this is considered one of the best Italian

Roma

This is a large grained rice perfect for creamy risottos.

S. Andrea

Its medium-sized grain makes it more versatile in the kitchen. Ideal for risottos, soups, croquettes and desserts.

Riso Carnaroli wholegrain

This rice maintains high nutritional values and is rich in fibre, minerals and proteins.

Riso Ermes wholegrain
This red rice maintains high nutritional values and is rich in fibre, minerals and

Riso Venere wholegrain

La Filiera Riso Venere guarantees the authenticity of the wholegrain rice which maintains the proteins and minerals unaltered.

Parboiled Ribe rice

Obtained by using a particular process on the untreated grain, the rice can be cooked rapidly and is never overdone.







Molino Zanone

Chestnuts and chickpeas milling since 1978.

Molino Zanone (the Zanone Mill) is a production plant placed at the heart of the Mongia Valley, in the district of Lisio (province of Cuneo). It was born from the intuition of Mr. Mario Zanone and his sister Liliana, who specialized in the production and processing of chestnuts first, and of chickpeas later. Mr. Gianluigi, Mr. Mario's son, takes the activity over in year 1993 and stars the construction of a new plant, keeping the original one still operating. The 1994 flood partially blocks the construction works, which start again just after a few years.

The new plant is placed inside a property land which has an extension of 18.000 square meters; 5.000 square meters are presently covered. It is composed of a number of separate blocks, connected together by means of mechanical tooling and it is under finishing process.

All the products are strictly made in italy, selection of raw materials of very high quality, constant availability of the product and prompt deliveries.

PIEMONTE







CHESTNUT FLOUR

Pack: 500 g/5 kg/25 kg

Ingredients: chestnut

Moisture lower than 14%



CHICKPEA FLOUR

Pack: 500 g/10 kg/25 kg

Ingredients: chickpea

Moisture lower than 15%



COCONUT FLOUR

Pack: 250 g

Ingredients: Greated Coconut



POLENTA PIEMONTESE

Bramata - Pack: 500 g

Ingredients: sweet corn

Moisture lower than 15%



POLENTA PIEMONTESE

Ready in 2 min. - Pack: 500 g

Ingredients: sweet corn

Moisture lower than 15%



POLENTA PIEMONTESE

Fioretto - Pack: 500 g

Ingredients: sweet corn

Moisture lower than 15%



DRIED CHESTNUTS

Pack: 250/500 g/5/25 kg

Ingredients:

dried chestnuts



SOFT CHESTNUTS

Pack: 50 g

Ingredients:

steam cocked soft chestnuts



SOFT CHESTNUTS

Pack: 250 g/5 kg

Ingredients:

steam cocked soft chestnuts



ROI: Extravergini Millesimati

"Roi" is the historical nickname of a branch of the Boeri family, involved in the production of olive oil for four generations. The Roi olive groves are all located in the Valley Argentina, in the mountains behind Sanremo, Liguria, where only olives of the Taggiasca variety are cultivated. The olives are cold pressed, a process that guarantees the best sensory, nutritional and preservation properties. The family first became involved with olive oil production in the year 1900, when Giuseppe took out a two-year lease on one of the olive mills that, at the time, belonged to the council. This marked the beginning of a long journey, which has continued to the present day. The journey Giuseppe began was continued by Battista, Pippo "Roi" and then Franco, who, with his father, devotes all his time and passion to the family olive mill. Franco later chose the family nickname "Roi" as the company's brand name, to symbolize their strong connection with the past. Over the years Franco has bought olive groves in order to extend the family enterprise, reaching the current total of 20 hectares and 6000 trees of the Taggiasca variety. Aside from oils, typical Roi products include Taggiasca olives in brine or de- stoned under olive oil, and traditional, local pesto and sauces. All Roi products are preserved in extra virgin olive oil as this highlights the characteristics and flavour of the product and guarantees perfect preservation.







PITTED TAGGIASCA OLIVES

Under Extra Virgin Olive Oil/Dry Weight: 180/900/2,000/2,700 g. jar





Extra Virgin Olive Oil Bottle: 1 l. /0,5 l. Box: 6/12 pieces



TAGGIASCA OLIVES

In Brine Weight: 190/500/680/2,700 g. jar







LIGURIAN PESTO

Garlic/no Garlic Weight: 180 gr.



STUFFED PEPPERS

Anchovies/Tuna Weight: 180 gr.



Il Pastaio di Nuoro

When Artinpasta was established, its objective was very clear: to produce and sell typical Sardinian pasta. The entire production process that takes place at our factory in Pratosardo in Nuoro is essentially artisanal. Two different production lines produce two types of product: fresh pasta and bronze-die dry pasta. The great care and attention taken throughout every stage of the production cycle has allowed us to certify, after numerous tests, that our products will be suitable for consumption for a marketing period of 45 days for fresh pasta and 24 months for dry pasta. To offer consumers the utmost protection, we have also received certification from the Suolo e Salute certifying body for the processing of organic raw materials. Organic Dry Pasta - Our organic range of dry pasta is now sold under the Pastaio di Nuoro brand, to emphasise our connection to Sardinia and to its traditions further. It offers customers a selection of exquisite types of pasta like fregola and malloreddos. Right from the start we decided to use only special, select flours such as Khorasan wheat, Senatore Cappelli and Spelt, all of which are strictly organic both in terms of their ingredients and production. This ensures the best nutritional content and preserves the artisanal nature of the product. Avoiding unnecessary journeys and energy waste is vital to us. That is why all our suppliers are selected directly from our region. This creates a short supply chain which, with both the ingredients and their production, assures our end consumers that the product has been created with an ethical approach whilst respecting the environment.

SARDEGNA



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ORGANIC FREGOLA SENATORE CAPPELLI

Ingredients: Senatore Cappelli organic durum wheat flour and water

Pack: 500 gr.

Shelf life: 36 months



ORGANIC KAMUT® KHORASAN FREGOLA

Ingredients: Khorasan organic durum semolina and water.

Pack: 500 gr.

Shelf life: 36 months





ORGANIC MALLOREDDOS SENATORE CAPPELLI

Ingredients: Senatore Cappelli organic durum wheat flour and water.

Pack: 500 gr.

Shelf life: 36 months



ORGANIC KAMUT° KHORASAN MALLOREDDOS

Ingredients: Khorasan organic durum semolina and water.

Pack: 500 gr.

Shelf life: 36 months





Olio Fausone

"More than sixty years ago, my father, Giovanni, known as "Giuanen l'alegher " ("John the Jovial") because of his particularly happy and cheerful character, began the business of selection and sale of Extra Virgin Olive Oil and Olive Oil.

Since then our oil has been enjoyed by thousands of families and continues to supply families, restaurants, hotels and workers in the food sector, all of whom appreciate the quality of both the product and the services offered.

My brother, sister and I grew up alongside my father's business and it remains as much a family passion as ever. All of our Extra Virgin Olive Oil is 100% Italian as clearly stated on the label. Most noteworthy of which is the Extra Virgin Olive Oil of Monocultivar Taggiasco, the finest of the quality oils that only Olio Fausone can offer. Our family has always loved and lived in the Liguria Region (north-west Italy) homeland of the Taggiasca Olive and the Extra Virgin Olive Oil obtained from it. Over the years experience has fostered a careful selection of the Fausone oil. In addition to presenting to the public its two flagship Ligurian oils made from the special Taggiasca olives, Monocultivar "Oro Taggiasco" and Cultivar Taggiasco, today Olio Fausone offers other oils from fine Italian olive groves, expertly selected. For example, the superior Extra Virgin "Mosto Stellato".

The oil is sent directly from the mill in Imperia (IM - Italy) to your door. The packaging in bottles or cans happens at the moment that you place your order. That is to say that it is synonymous with absolute geniusness, freshness and ensures maximum preservation of the organoleptic qualities".



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EXTRA VIRGIN OLIVE OIL 100% ITALIAN

Soft and delicate oils, characterised by fruity notes, low acidity, enhancing the foods which they accompany without altering the flavour Especially suitable for pairing with fish and seafood, risotto, white and raw meats, and as an ingredient for delicately flavoured sauces.



GLI SFIZIOSI

Pitted Taggiasca Olives in Extra Virgin Olive Oil, Taggiasca Olives in Brine, Taggiasca Olive Patè, Basil Pesto Genovese DOP (with/without garlic), Dried Tomatoes in Extra Virgin Olive Oil, Steamed tuna cut by hand in Olive Oil, Anchovy Fillets in Extra Virgin Olive Oil, Anchovy Fillets in Extra Virgin Olive Oil, Anchovy Fillets in Extra Virgin Olive Oil with White Truffle, Summer Truffle sliced / flakes in olive oil, Grated Summer Truffle in Olive Oil.





Premiato Pastificio Afeltra Gragnano since 1848

There have been numerous Afeltra pasta makers and the last name, which is still one of the most famous in Gragnano for the quality of his products, is that of Olimpio Afeltra. Today Afeltra pasta is considered to be a product for connoisseurs, so much so that it has been included in the Slow Food circuit. State-of-the-art machinery has replaced obsolete production systems, continuing to respect the times and methods that characterise the old Gragnanese tradition: a combination which was an immediate success. The pasta factory, a large and imposing building with majestic doors sculpted from Vesuvian stone, is located in the heart of Gragnano, along that via Roma portrayed in historical pictures, with the "spasa" of the pasta outside for drying in the sun, on terraces or in the street.

The pasta industry in Gragnano was a fortunate combination of microclimate, also favoured by the purity of the water that bubbles up from the numerous springs in the Lattari Mountains, the knowledge of flours which have been milled for centuries in the Valle dei Mulini (valley of mills), the farsightedness of public authorities that issued numerous orders during the 19th century to encourage the growth of this activity and, last but not least, the skill of entire generations of pasta makers, businessmen and factory workers who, with passion and sacrifice, have made a perfect product, improving the quality day by day, generation by generation, making it an Art. That Art of Pasta which is synonymous with Gragnano, the Home of Pasta.

CAMPANIA



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AFELTRA

SPAGHETTI CHITARRA

Pack: 500 gr./1kg.

Box: 12 pieces



PENNE RIGATE

Pack: 500 gr./1kg.

Box: 12 pieces





LINGUINE

Pack: 500 gr./1kg.

Box: 12 pieces





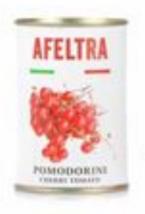
Weight: 270 gr.
Box: 12 pieces

SUGO ALL'ARRABBIATA

POMODORINI

Weight: 400 gr.

Box: 12 pieces







casArrigoni

CasArrigoni is a "location" we have visited over the decades, somewhere where our family produce and age cheeses in its mountains following the age-old traditions of Valtaleggio. this is where the values of a valley become unique cheeses.

During our thirty year experience in this sector, we have always focused on some PRIME CORE VALUES which have always guided us and are still a feature of how we still conduct our business.

We will continue to develop our know-how and expertise based on our history and our traditions. The casarrigoni brand is the symbol of our passion for cheesemaking. Because people are what make a good cheese.









TALEGGIO DOP

The only one made in Valtaleggio with raw milk from the mountains

Formats: 500gr./1,8kg.

Shelf life: 30/60days



LA GIOCONDA

Mild, delicate and tasty, it has a refined flavour with sour hints

Formats: 2,0kg.

Shelf life: 60days



STRACCHINO

The flavour is very rich and retains all the fragrances of the valley's grass

Formats: 1,8kg.

Shelf life: 60days



NERO IMPERIALE

GORGONZOLA ORGANIC

It has a very creamy, buttery and

green veins that tend to fade into

Formats: 200/750gr. - 1,5/6/12kg.

Shelf life: 45/60days

the paste

pale texture and a few delicate, light

It has a rough rind of the colour typical of balsamic vinegar, very similar to that of liquorice

Formats: 1,3kg. approx.

Shelf life: 60days



ROCCOLO

The long aging process gives this cheese an very intense flavour, with undergrowth hints combined with a very mild taste

Formats: 1,4/2,8kg.

Shelf life: 60days



NABABBO

Rich goat's cheese made only with Italian milk from a single selected farm, aged and packaged in Valtaleggio

Formats: 1,1kg. approx.

Shelf life: 60days



ROCCOLO DIVINO

The union of this CasArrigoni excellence with another example of Italian excellence, the sundried marc of Raboso, an autochthonous grape of the Veneto region, has given rise to this surprising product

Formats: 2,8kg.

Shelf life: 60days



CACIOTTA L'ISOTTA

Soft in texture, the creaminess increases with aging and the taste is very mild, pleasant and not at all sour. this makes it differ from other caciottas made with sheep's milk in central and southern Italy

Formats: 500gr.

Shelf life: 60days



Mulino Sobrino

Sobrino is an old mill, milling architectural gem, built largely of wood a century ago in one of the most beautiful areas of the Langhe.

Today, the fourth generation of millers, the company has cereals and raw materials from land to agricultural production of the highest quality.

Quality and tradition, research and enhancement of old varieties, use of methods of grinding lenses that enhance the organoleptic and nutritional qualities, are the soul of the activity, materialized in the production of flour, organic and biodynamic aimed at those who, baker, caterer or consumer private research the highest quality natural.

Grains of home production is a guarantee of non-genetically modified raw materials.







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Granoro

"Pastificio Attilio Mastromauro - Granoro Srl" is based in Corato, in Puglia, a region in the south of Italy known since Roman times as the area where the best durum wheat in Italy and Europe are produced and a traditional production area for pasta made from durum wheat semolina.

Attilio Mastromauro, the descendant of an age-old family of pasta-making industrialists that has produced pasta since the early 20th century, established a new pasta factory of his own that began operating in 1967 under the brand name of Granoro.

Stil today, Granoro pasta is produced in the company's sole production site and Attilio supervises the production, together with his daughters Marina and Daniela, witha strong focus on quality.

He is convinced that homogeneous production cannot be achieved when the same brand of pasta is produced in different sites (as occurs with many Italian pasta manufacturers), because the production process cannot be guaranteed in the same way in each of them and this would have a negative effect on the final quality of the pasta.

Technology has always been used in the Granoro pasta

factory to obtain the highest quality, blending harmoniously with the ancient art of pasta making, with no radical changes to the pasta caused by hasty industrial processes.



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FARFALLE Pack: 500 gr./1kg.

Pack: 500 gr./1kg.

Box: 24 pieces



BUCATINI

Pack: 500 gr./1 kg.

Box: 24 pieces



GLUTEN FREE: LASAGNE

Pack: 250 gr.

Box: 12 pieces



SUGO PRONTO ALLA BOLOGNESE

Weight: 370 gr.



Iceberg

Iceberg was founded 35 years ago and quickly became leader in the distribution of frozen and refrigerated foodstuff in the Italian Ho.re.ca sector. Iceberg has a 9.000 sqm. establishment and a 35.000 cbm. Cold-store.

Our experience at your service

Our team is composed of highly trained and experienced people, who always come up with new ideas in food taste matching.

We deeply care about establishing strong and enduring relationships with our customers.

Prompt safe delivery

Thanks to our coordinated transportation we guarantee quick and widespread delivery. All the movements within the company, from goods arrival to dispatches, are carefully controlled in order to ensure products integrity.

Health controls are based on H.A.C.C.P. principles.













FIORDIPRIMI

Fiordiprimi® is a range of single/multi-portion ready meals for privates, bars and cafés Over 40 finest italian products between first and main courses for a "time-saving" product, ready to eat in just 4-5 minutes (microwave oven). Take your pick!

PIAZZA ITALIA

A specialty line of epicurean recipes inspired by the tradition and culture of regional Italian cuisine, including: frozen ready-cooked first courses and side dishes, frozen battered vegetables and mushrooms to enjoy as an appetizer or to accompany any meal, mouth-watering frozen veggie burgers suitable for vegetarians and vegans.







AMICA NATURA

A vast range of top quality ready products and natural frozen meat, such as beef, swine, poultry, ostrich, lamb and more, available in different types of packaging.

PAREN

Paren's deep frozen vegetables are superior quality products, exclusively cultivated in Italy and obtained by following the Integrated Agriculture method. This method selects the chemical products and limits their use, by integrated them into agriculture practices which respect the environ product without pesticide residual, to safeguard the consumer's health.





Europe's No.1 in gluten-free. Finest italian precooked and deep frozen bread, pizza and focaccia made with exclusive innovative recipes and craft techniques are products attractive to everyone, even those who have no need to eliminate gluten from your diet.





VEGEA

Amica Natura Veggie allows to you to eat, in tasty way, more vegetables and cereals presented in every products. Amica Natura Veggie remember to you that a balanced diet associated with a physical activity helps you to feel vital, in good shape and to get better your performances



BOCON

At the beginning was the chocolate salami, today the Bocon gourmet offer includes very different products

Whether you are, a chocolate lover or curious to try the cakes without eggs or butter, here you can find the answer to your desires.



KRUMIRI 1898

DLCASALE MONFERBATO

Krumiri 1898

Krumiri are a kind of biscuit which is regarded as the particular delicacy of Casale Monferrato, the city in north-west Italy where they were invented in 1878 by the confectioner Domenico Rossi.

They are made without water from wheat flour, sugar, butter, eggs and vanilla, in the form of a slightly bent, rough-surfaced cylinder.

This handlebar shape is said to have been chosen in honour of the extravagantly moustachioed Victor Emanuel II, the first king of united Italy.

They may be eaten with—or dunked in—tea, liqueurs, wine, zabaione and much more...

Recognition

Krumiri were awarded a bronze medal at the 1884 Universal Exhibition held in Turin and the following year the manufacturers received a Royal Warrant to supply the Duke of Aosta. Warrants from the Duke of Genoa and from KingUmberto I followed in 1886 and 1891.

Today krumiri are among the Piedmontese specialities included in the Region's official list of "Prodotto agroalimentare tradizionale".







Available and packed in lithographed boxes in the following formats:

Box "mini" - Net weight 220 g

Canned "taste" - Net weight 440 g

Canned "taste" - Net weight 640 gw

Box "family" - Net weight 840 g



The "Krumiro" in full respect of the tradition



INGREDIENTS

Flour type "2", butter, sugar, organic eggs, Bourbon Madagascar vanilla Average values for 100g of product (the mixture does not contain water): ENERGY-1611KJ/100-383~KCAL/100

PROTEIN - 8.47 gr Carbohydrates - 55.91 g referred SUGAR 17,92 gr

STARCH - 37.99 gr

FIBER - 1.34 gr SALT - 0.071 gr







Zaghis

Authenticity in tradition, and then tenderness, flavor, fragrance. These are the elements that characterize the production of Zaghis Spa located in Ponte di Piave, near Treviso and Venice.

Founded in the early sixties by Luigi Zaghis, our company was born initially as a bakery. In the following years the business expanded: sales increased and the first confectionery products are offers. Zaghis specialized in Panettone and Pandoro cakes. Eventually, the production began to take on an industrial character that required the opening of a factory.

With the factory is born the "Zaghis Dolciaria", the first company name. Since then, the company has become a group where we export to more than 50 countries around the world. This level of production requires 15,000 square meters of covered space in 25,000 square meters of total space. The factory is divided into three building and employs 50 permanent workers who expand to 70 for the Christmas production.

The philosophy of Zaghis gives great attention to quality for the product and for the production process, with a great respect and preservation of nature. The Company is like a large and fragrant bakery where the natural ingredients and the care of the products are fused with the latest technology. The ISO 9001 / UNI EN ISO 9001:2008 certification, achieved in 2012, is a signal of the continuous improvement aimed at the satisfaction of the customers that is placed at the center of the Zaghis business.

VENETO







PANETTONE LUX'OR ICING

The big panettone with candied fruit, raisins and covered with icing and almonds. closed in a burlap bag and decorated with a christmas red bow.

Net weight 1500 gr.



PANDORO AUGURI

Pandoro classic, soft and delicate. presented with a unique gift wrapping for a precious gift.

Net weight 900 gr.



COLOMBA FIORE

With candied orange and almond icing.

Net weight 750 gr.





PANETTONE TIFFANY BIG/SMALL

Panettone classic tall packed in a stylish reusable bag with bright and modern colors.

Net weight 1000/100 gr.











Brandini

...Sometimes, in order to reach an ideal, one has to muster the courage to take the most difficult road.

Our company, which produces the famous wines of the Langa region, is "only" 20 years old. In the wine universe, that is truly "young." But we believe that the most important factor when producing these wines is not age, but dedication to tradition. We believe in young, talented, and capable people with clear and achievable goals.

We produce our wine with a full respect of the traditions of our territory, the LANGA.

Barolo Docg, Langhe Nebbiolo Doc, Barbera d'Alba Superiore Doc, Brandini&Brandini Langhe Rosso Doc, Dolcetto d'Alba Doc, Le Coccinelle Langhe Bianco Doc.

In our production cellar we have the best, most modern, and efficient equipment. Our oenologists work with passion and attention when transforming our lovely ORGANICALLY cultivated grapes into wine.

Our wine is only aged in big barrels, ranging in capacity from 20 to 60 hectoliters, in our aging cellars.

We have been practicing organic agriculture for years, because we want to leave our soil in a better state than we found it in. All of our choices are based on our respect for the environment, for those who work with us, and for our clients.

Our wines are free... free of everything superfluous. We cultivate territory and sense of proportion.

PIEMONTE









ROCCHE DEL SANTO

Barbera d'Alba Superiore D.O.C.

Alcoholic content: 14 % vol

Serving temperature: 16 - 18 ° C



Langhe Nebbiolo d'Alba D.O.C.

Alcoholic content: 13/14 % vol

16 - 18 ° C





BAROLO D.O.C.G. ffinato in botti grandi

Alcoholic content: 13,5/14,5 % vol

Serving temperature: 16 - 18 ° C





BAROLO RESA 56 D.O.C.G.

Finest label

Alcoholic content: 14,5 % vol

Serving temperature:



FILARI LUNGHI

Dolcetto d'Alba D.O.C.

Alcoholic content:

Serving temperature: 16 - 18 ° C



LE COCCINELLE Langhe Bianco D.O.C.

Alcoholic content:

Serving temperature:





Castello di Santa Vittoria

On the left bank of the Tanaro river, on the side opposite of the Langa hills, the Roero area is also an old land of vineyards and wine.

Steep, impervious hills and loose, sandy soil are the basis of white and red wines with unique characteristics and just as important as those coming from the more renowned Langa hills. The cellars of Santa Vittoria Castle are located in the heart of the most well-known wine production area in Italy: in the land of Nebbiolo, Barbera, of the great Piedmontese reds, and others. In the last 25 years, some wine producers had the intuitive idea of creating a white wine from the local arneis grapes, that in the Roero area were traditionally vinified in small percentage with nebbiolo.

Being a really nice wine with great characteristics, Roero Arneis proved to be successful in the entire Roero area first, to finally become the most important among white wines in the Alba territory. Starting from the success accomplished with Arneis, the oenological Roero managed to upgrade the whole production by introducing, in 1985, the DOC appellation for Roero Arneis and Roero.

PIEMONTE







ARNUSRoero Arneis D.O.C.G.

Alcoholic content: 13 % vol

Serving temperature: 10° - 12° C



NEBIUS Nebbiolo d'Alba D.O.C.

Alcoholic content: 13.5 % vol

Serving temperature: 16° - 18° C





ROSA VITTORIA

Rosé table wine

Alcoholic content: 12,5 % vol

Serving temperature: 10° - 12° C



ROERO D.O.C.Nebbiolo Vigneto Ulivi

Alcoholic content: 14 % vol

Serving temperature:





San Romano

The company San Romano was born in the early nineties in the heart of the hills of Dogliani, starting a progressive and steady re-qualification of old vineyards, about three hectares, through the recovery of whatever was acquired in semi-abandoned conditions at that time.

Since the beginning, the first part of the cellar for vinification was built, while in the following years, the already existing vineyards were restructured and new Dolcetto vines were planted.

Starting from the mid-nineties, San Romano has collaborated with oenologist Beppe Caviola, an important figure in the national oenological panorama..

Today, the San Romano estate amounts to about 8.5 hectares of vineyards, two thirds of which are Dolcetto, the most popular grape variety in the Langa area. Since the beginning up to now, the San Romano cellar has constantly grown, driven by a distinctive, high quality project.

Piemonte











Vallebelbo

Sixty years after its foundation Vallebelbo in one of the leading firm in the sector of Italian wines.

In spite of careful industrial behavior Vallebelbo has not lost the roots with its famous background: the Langhe.

In this wonderful countryside Vallebelbo owns 600 hectares devoted to the cultivation and production of D.O.C. grapes.

Proud to be the biggest Italian producers of the Moscato d'Asti but even proud to be know as a trustful company on the nation and international markers.

6000 tons of D.O.C. grape are transformed in high quality wine each autumn.

Here the high technology of the new factory combines with old tradition of the cellar where the red wines are stocked and they get old.

The Dolcetto and Barbera stay into Slavonia oak barrel as it used long time ago.









PROSECCO Extra Dry D.O.C.

Alcoholic content:

Serving temperature



BRACHETTO D'ACQUI Brachetto 100% D.O.C.G

Alcoholic content:

Serving temperature:



LE FILER A



ARNEIS Langhe Arneis D.O.C.

Alcoholic content:



BARBERA D'ALBA

Alcoholic content:

Serving temperature



LANGHE NEBBIOLO



BARBARESCO Barbaresco Cesare Pavese



BAROLO Barolo Cesare Pavese



Yaro Sianco

Marco Bianco: a certain idea of Moscato

Marco Bianco is a company with deep roots in the land of Moscato d'Asti.

The first vineyards were planted in 1835 by the ancestors of Marco Bianco, who now runs the company with the help of his wife Mary.

The grandfather of his great-grandfather was the one who has given way to the success of this wine and the family.

A little later Marco's great-grandfather "Din", a passionate winemaker, believing in the great potential of Moscato, led the family farm in the transition from a mixed production to specialized wine production. In the seventies, the parents of Riccardo, Marco and Iliana, had the strong urge in buying other ancient vineyards and continuing to cultivate the historical ones, confident of the quality that the vine returns if treated with care and dedication.

The essence of the company was designed by Marco Bianco since 1997, when he began to interpret Moscato in a new way, foreseeing the potential of aging process yet unexplored.

This passion for vine and for the cellar experimentations flows in the veins of Riccardo since he was a child.

He studied at the School of Enology in Alba and soon began to accompany his parents, learning and preserving wine making techniques that allow Moscato to fully express itself with time.

"We at Marco Bianco continue to believe that to get the best from the vine we should also give our best, treating it with respect and to cultivate it in a natural way".







MERAMENTAE Sparkling wine, not sweet

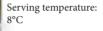
Serving temperature: 8°C

Alcoholic content: 12% vol.



Moscato d'Asti D.O.C.G. Alcoholic content:

6% vol.





LEONHARD

Vino bianco fermo

Serving temperature:



VILLA

Moscato d'Asti D.O.C.G.

Alcoholic content: 5% vol.

Serving temperature:



CRIVELLA

Moscato d'Asti DOCG.

Alcoholic content:

Serving temperature:



CRIVELLA Moscato d'Asti DOCG.

Alcoholic content:

Serving temperature:



CRIVELLA Moscato d'Asti DOCG.

Alcoholic content:

Serving temperature



CANE'

Moscato d'Asti DOCG. Alcoholic contents

5,5% vol.





Paolo Angelini

The farm is located in Ozzano Monferrato, in a splendid panoramic position overlooking the Monferrato, 270 meters above sea level It is from these rolling hills planted with vines, and planted with the passion and expertise for more than a century by the Angelini, winemakers from "always", that the wines of the company.

The attention to the vineyards and the constant evolution of technology in the cellar, Paolo Angelini has allowed to produce a range of wines of high quality. The company exclusively bottled wines produced with grapes from the 38 hectares of the property.

The key elements of the success of the company are represented by the excellence of the wines that are typical of the area which are united by the values of Angelini, such as passion passed down through four generations, care and love for the vineyard before, vinification and aging then, and consumer confidence, The wine for the company Angelini comes from the perfect balance that is created between the work of nature and man's hand.









CAIROBarbera D.O.C

Alcoholic content: 13,5 % vol

Serving temperature: 18° C







AL CIAPP Cortese in purezza D.O.C.

Alcoholic content: 12 % vol

Serving temperature: 10 - 12° C



Original Italian S.r.l.s Casale Monferrato - Milano, info@originalitalian.it



Ermenegildo Leporati

A very ancient tradition in both the cultivation of vineyards and in the production of wines. We have a very strong bond with the territory, and have always materialized in the production of wines from traditional grape varieties. Recently, we have developed a new focus on wine grapes closer to the international taste and demand. The quality of these wines has its origins in our own vineyards located in the hills of Monferrato called "The Paveisa" and "Olivera" between Casale Monferrato and San Giorgio Monferrato, where our grapes are evaluated and when necessary, we take certain farming operations procedures to guarantee the quality and health of each vine.

We start by selecting only good rootstocks as well as choice of clones' variety. We operate on a very large, high intensity plant area, thus we employee new technology for operations like pruning, grassing of the vineyards as well as thinning. But when it come to harvest time, we do it the old fashion way. Each grape is selected by hand and processed the old way to obtain highly quantitative yield and the highest quality in each bottle we produce. The workings in the cellar is very delicate and sensitive; our wine making process was handed down from generations past, and today we apply the same principle by producing wines with character, quality, integrity, wine which deliver the fullest of its aroma in all our variety.











Raineri

In 2004 Gianmatteo (Jimmy) Raineri and Fabrizio Giraudo met at the wine university in Torino. After just a few conversations, they decided to have a little fun and try their luck making wine from a Dolcetto vineyard belonging to Jimmy's father. After year passed, they had produced about 1,000 bottles of Dolcetto di Dogliani. But Jimmy and Fabrizio were interested in taking it a bit further and added Barbera d'Alba to their project. The results were successful and a real passion developed, which led to the bold decision to start producing Barolo. In 2006, Jimmy's father in law decided to help the guys by giving them nebbiolo from his vineyard in Perno of Monforte. As a result, their first Barolo vintage (2006) was born for the Raineri team, as well as their first vintage of Langhe Nebbiolo. A few years later in 2011, bringing with him a strong international wine background, Luciano Racca joined Jimmy and Fabrizio. In 2014 the Raineri guys finally discovered the right property to create their own cellar in Panerole of Novello. The space includes a dedicated vinification area and another one for barrel ageing. As the expert producers of the Langhe always say, vineyard efforts are only successful when followed by hard work in a well-organized cellar. "Our philosophy is the same as the great Masters that made the Langhe District famous worldwide: maintain total respect for the vineyard and the vine, coupled with maximum care in the ageing process in the cellar. To achieve this, we remain always in the vineyard, keep a focus on the quality of our French oak, and continue to taste our wines day after day..." **PIEMONTE**







LANGHE NEBBIOLO

Alcoholic content: 14 % vol

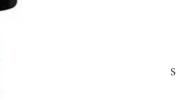
Serving temperature:



BAROLO "Monserra"

Alcoholic content:

Serving temperature:



BAROLO Barolo D.O.C.G.

Alcoholic content: 14 % vo

Serving temperature:



RAINERI



BARBERA SANGRIN

Alcoholic content: 14 % vol

Serving temperature:



ELFOBIANCO

Cortese 100%

Alcoholic content: 12/13 % vol

Serving temperature: 12 -14° C











FRANCIACORTA

Castello Bonomi

The name Castello Bonomi comes from the original building in liberty style which was planned by architect Antonio Tagliaferri at the end of the XIX century.

Bonomi family trusted this land's potentialities, and, thanks to the passion and the ability of experienced men who knew the land and the grapevines, we succeeded in producing excellent quality wines.

The Franciacorta wine is so special because it's a perfect union of different grapes.

The Chardonnay gives our Franciacorta stability, nice aromas, elegance and personality. It gives also a good aging potential and pleasant fruity, flowery and mineral notes.

The Pinot nero gives the wine body, character and elegance as well as a good nose and taste length. This red grape is vinificated without the skins for the production of Franciacorta wine.











CRUPERDU

Brut Chardonnay 70%, Pinot nero 30%

Alcoholic content: 12,5 % vol

Serving temperature: 6 - 8° C

GRAN CUVE'E

Chardonnay 80%, Pinot nero 20%

Alcoholic content: 12,5 % vol

Serving temperature: 6 - 8° C



Ponte

Founded in 1948 thanks to a 14-winemaker group's dedication, Cantina Ponte is a wine cooperative Company which represents one of the most important reality of the Veneto territory.

It has been able to innovate and develop itself over the years reaching already more than 360 bestowed partners by the end of 1964.

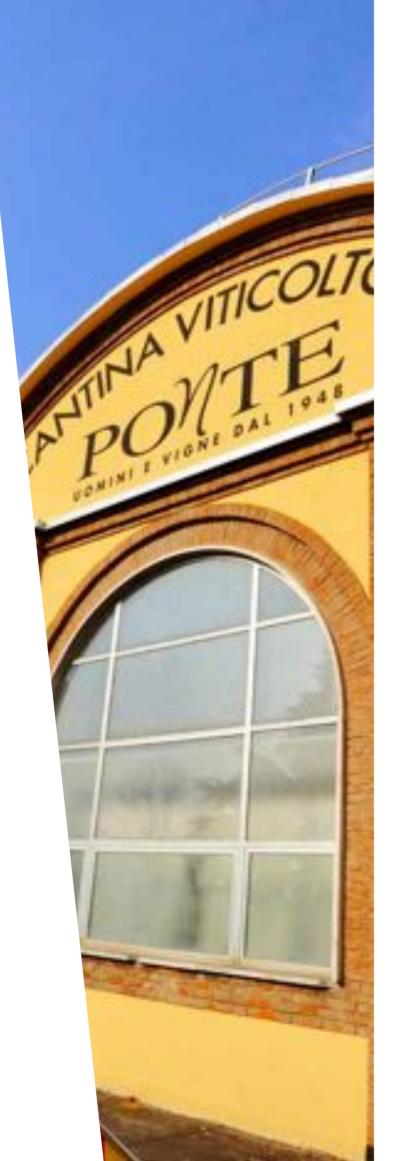
Today the cooperative counts 1300 producing partners for 2000 hectares spread through the whole Veneto

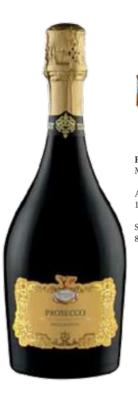
The care of all the phases of the production chain comes from a wide team work composed by farmers, workers, managers, agricultural agents, enologists, agents and salesmen.

All of them work with passion and they do their best to reply to the increasing people's faith and to divulge the quality of their wines all over the world.

VENETO









PROSECCO D.O.C. LA FENICE Millesimato Extra Dry

Alcoholic content: 11,5 % vol.

Serving temperature 8 - 10°C





SPRIZ Q2 Original Italian Wine Cocktail

Alcoholic content:

Serving temperature:



PROSECCO D.O.C. Extra Dry Treviso

11 % vol



Alcoholic content: 11,5 % vol.

Serving temperature:









PO TE

PROSECCO

Serving temperature: 18 - 20°C



CAMPE DHEI

PINOT GRIGIO 100% Pinot Grigio Venezia D.O.C.

> Alcoholic content 12,5 % vol.





Le Rive

The agricultural business farm Le Rive is based in Negrisia di Ponte di Piave, in the province of Treviso (Italy) in the Eastern part of "Gioiosa et Amorosa Marca Trevigiana", 30 kilometres from Venice. Ecclesiastic documents dating back 1568 already testified the presence of Family "Bonato dei Bonati" in Negrisia, a land with settled and ancient tradition in the vine cultivation field.

The hundred-year-old mulberry tree is a witness of the past, standing as a stately sentinel of the wine cellar, for hundreds of years an ancient example of traditional wine growing in the region, with the "Raggi a Belussi" (a training system invented by the Belussi family with vines disposed like rays), of Rabose vines tightly attached to the mulberry trees.

The intuitions and far-sightedness of Bonato Family's ancestors gave way to the necessary progress towards success in the vine growing and wine production field, while a mixture of passion, feeling and tradition allowed us to take on these achievements until nowadays.

The huge investments in order to renew the wine cellar and the vineyards are just a confirmation of the passion and care father Gino and his sons Luigi and Andrea dedicate to their wine production and their territory. Quality is the only aim of Family Bonato.

A value conquered by sacrifice, courageous choices and obduracy. The same qualities we find in the grapes and in all the bottles.

VENETO









Nicolis

The history of our family has always been intimately bound of the art of winegrowing.

Here in San Pietro in Cariano, we are in the heart of the classic zone, and caring for our own land here has always been an important part of our daily life, right from childhood.

This sensitivy has been passed onto us by our father Angelo, who trasformed his passion for his land into a consummate skill for making wine.

Since 1951, we have committed all of our efforts to producing world-class wines, weaving our own personal goals into the precious fabric of Valpolicella's history and distinctive character.

The Nicolis name sums up the history of an entire family.

Each member has a mission thet revolves around the earth and wine.

Giancarlo focuses painstaking attention on the vineyards, while Giuseppe ensures that the winemaking is expert and natural.

The Valpolicella countryside embraces a wealth of small valleys, whose gentle hillslopes are caressed by a mild climate rich in promise.

This corner of earth is a true jewel box, filled with precious wealth.

One's first glimpse of it enkindles immediate love for this fascinating sea of verdant vineyards.

VENETO









VALPOLICELLA

Classico D.O.C.

Alcoholic content: 12,5 % vol

Serving temperature: 18 ° C



Superiore Ripasso

Alcoholic content: 13,5 % vol

Serving temperature: 20 ° C





Alcoholic content: 15 % vol

Serving temperature: 20 ° C



AMPROCAN

AMBROSAN
Ambrosan Amarone Classico D.O.C.

Alcoholic content: 16 % vol

Serving temperature:



RECIOTO

Recioto Classico D.O.C.

Alcoholic content: 13,5 % vol

Serving temperature:



Rosso del Veronese I.G.T.

Alcoholic content: 13,5 % vol

Serving temperature: 20 ° C







Perlage Winery

The story of Perlage was born in 1985, when the 7 Nardi brothers, encouraged by their father Tiziano and mother Afra, decided to embark on a journey of discovery in converting to organic agriculture.

The company started with the Riva Moretta vineyard in the heart of the Prosecco DOCG area.

Today Perlage is recognized worldwide as one of the first Italian Organic Sparkling Wineries, where the Nardi family continues to produce the finest Prosecco Valdobbiadene using both tradition and innovation.

The Perlage brand is synonymous with elegant and good quality organic wines, with good business practices and the passion of its people. It's as respectful of its origins as it is of its future, following a path created by people, stories, the interweaving of vines and lives, buds and mature fruits, discoveries and rediscoveries, research and creativity.

It's the harmony of these elements that Perlage recreates in its organic prosecco wines, balancing the colour of purity, the aroma of tradition and the flavour of quality.







ROSSO SAN GIOVESE Marchesangiovese I.G.T. Vegan

Alcoholic content:







SGAIO Prosecco DOC Treviso Extra Dry Vegan

Alcoholic content 11 % vol



Palazzo Montanari

"Palazzo Montanari" continues to carry out its original functions and produces and sells prestigious Valpolicella wines and olive oil.

An interesting part of the villa, is the enclosed vineyard ("brolo") which is said out like a natural amphitheatre with long rows of vines on the terraced land supported by their dry stone walls ("marogne").

The south east exposure maximizes the amount of sunlight and the benefits of the breezes thet blow gently down the Fumane valley. The soil is dry, clayey and rich is fossils which guarantees the very high quality of the grapes, making them an excellent starting point for high class wines.

Massimo Nicolis, the owner, takes great care of the land, toghether with his brothers Giancarlo, agronomist, and Giuseppe, wine maker, who have more than thirty years of experience.

From the initial phase of taking care of the vineyards, and through the successive phases of the grape-growing and drying, wine making and ageing of the wine in small oak barrels and further ageing in bottles, are all fundamental steps and are carried out with great sense of passion.

The villa is currently undergoing restoration works and art lovers and wine aficionados can already visit. Everything is done with patience: from the vineyard, to the drying rooms, to the cellars for ageing and this patience is reflected in the great wines you can enjoy here.

VENETO











Bosco del Merlo

The Bosco del Merlo farm was born in 1977 in Annone Veneto. The founders and manager are Carlo, Lucia and Roberto Paladin, three brothers.

The name comes from ancient maps that recalls oak forests ("bosco del merlo" means literally "forest of the blackbird") that used to cover these lands in the old times

In the years the old vines has been replaced with new and better ones, thanks to a fruitful collaboration with the Experimental Institute of Viticulture located in Conegliano. We started an important study to divide the farm in little zones, each particularly good for a different kind of vine to get the best results for aromas and wine quality. A very hard work on the terroir!

At the end of the nineties the Paladin brothers bought 50 hectares more in Lison, the most famous locality in this area for growing vines, doubling their possessions.

VENETO







CHARDONNAY Nicopeja Venezia D.O.C.

Alcoholic content: 13 % vol

Serving temperature: 8 - 10° C



REFOSCO DAL PEDUNCOLO ROSSO Riserva Roggio dei Roveri D.O.C.

Alcoholic content:

Serving temperature: 18° C



PINOT GRIGIO

Alcoholic content: 13 % vol

Serving temperature: 8 - 10° C





MERLOT Campo Camino D.O.C.

Alcoholic content: 13,5 % vol

Serving temperature: 18° C



PROSECCO Millesimato Brut D.O.C.

Alcoholic contents

Serving temperature:



VERDUZZO PASSITO Soandre Lison Pramaggiore D.O.C.

Alcoholic content: 13 % vol





Premiata Fattoria Castelvecchi in Chianti

Paladin Family, thanks to its long experience in the Veneto region, started an important project in the world of wine and oil in Tuscany, in the heart of Chianti Gallo Nero.

Vèscine estate is located in Castelvecchi, near to Radda in Chianti, on the most charming hills of Chianti Classico area and lies right at the foot of the historical castle, an authentic jewel for history lovers. The cellar dates back to 11st century and the tourist is wrapped in its magical Medieval atmosphere.

Vèscine estate grows Sangiovese and Canaiolo grapes for the production of great Chianti Classico and Chianti Classico Riserva wines. Vèscine produces also a wonderful Chianti Classico DOP olive oil.

Vèscine is also a 4-star relais, a charming Medieval hamlet in Radda in Chianti. Tourists will be able to enjoy a wonderful holiday filled with nature, art, history, wine and oil – all elements to which Paladin family has always been bound.









CAPOTONDO

Chianti Classico D.O.C.G.

Alcoholic content: 13,5 % vol

Serving temperature:







MADONNINO DELLA PIEVE

Chianti Classico Gran Selezione D.O.C.G.

Alcoholic content:





CERTOSA DI BELRIGUARDO



Certosa di Belriguardo

the passion of Gianna Nannini

Wine has always been one of the passions of Gianna Nannini who, engaging the services of qualified winemaking experts, first and foremost the oenologist Renzo Cotarella, has ensured that Certosa di Belriguardo has become one of the most renowned and interesting estates in the area.

After gaining popularity on foreign markets, Gianna Nannini is now approaching the Italian wine sector with determination, enthusiasm and professionalism, presenting a range of selected products of the finest quality, capable of offering an original interpretation of a territory to which Gianna Nannini feels a strong connection, without dramatically changing its characteristics.

The three wines perfectly express the land with all its perfumes, scents and its volatile strength.













Alcoholic content: 13.5 % vol

Serving temperature: 16° C



INNO

Vino Libero San Giovese

Alcoholic content:

Serving temperature:



BELRIGUARDOChianti Classico D.O.C.G.

Alcoholic content: 12.5 - 13.5 % vol

Serving temperature:



Alcoholic content:

Serving temperature:



CHIOSTRO DI VENERE San Giovese 60% Cabernet 40%

Alcoholic content:







Cantine San Marzano

In 1962 19 vine growers from San Marzano, whose families had farmed the land for generations, combined their efforts to establish "Cantine San Marzano".

Through the decades this coooperative has grown significantly, attracting over 1200 vine growers, using modern and technologically advanced plants and producing elegant wines without forgetting the obligation to the very old Apulian wine tradition.

Nowadays the melding of time honoured tradition, passion and sensibility with contemporary techniques enables us to produce wines with distinctive varietal and regional characters, marvellously reflecting individual attention, seasonal variation and local terroir.

A unique region

We are in Apulia, in the heart of the acclaimed d.o.p. "Primitivo di Manduria" area, a strip of land between two seas, the Ionian and the Adriatic; countries and landscapes in the province of Taranto and Brindisi where vines and olive trees flourish side by side on a red soil surface.

The vineyard's soils and the Mediterranean terroir play a fundamental role in the production of high quality wines. Our region climate is extreme, the condition difficult since life stands the drought, the frost and the sirocco winds. But in the hands of our passionate winemakers even the fruits of our oldest bush vines become full-bodied and elegant wines, capable of considering ageing. Wines that can enrich the tasting experience beyond the most ambitious expectations.



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FIANO Salento I.G.P.

Alcoholic content: 11% vol

Serving temperature: 12-14° C

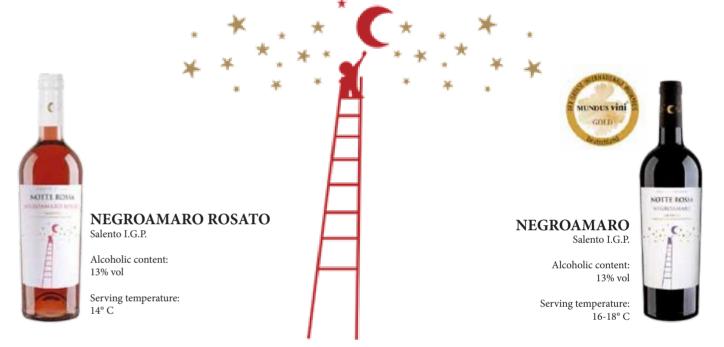


MALVASIA NERA
Salento I.G.P.

Alcoholic content: 13,5% vol

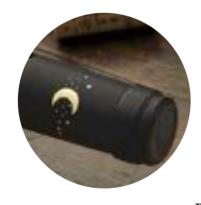
Serving temperature:





NOTTE ROSSA









Alcoholic content:



BONSEGNA

Bonsegna

The farm has been producing and processing Bonsegna Wine grapes in Nardò since 1964, the year in which Primo, father of Alexander, the current owner, purchased the old "Sangiovanni" winery.

The company has about 15 hectares of vineyards in the districts Cenate Vecchie, Nucci, Carignano and Speranza, in which notoriously the best quality grapes are born.

The precious grapes, vinified using the most modern technology but with traditional methods, give life to a very fine selection of red and white wines such as Negramaro, Malvasia of Lecce, Primitivo and Sangiovese, Cabernet Sauvignon and Moscato.

Wines that can boast the "Salento" Typical Geographic Indication and, since 2000, the Nardò Doc.











Masseria San Magno

MASSERIA SAN MAGNO is the realization of a project born from the desire of young men that love agriculture, their origin land and its wine products with rich taste and history.

It is the place in which these young men constantly create and leave evident signs of their loving activity, from the management of vineyards to the grapes transformation into wine.

A completely renovated cellar, though the authentic structure and materials dated back to the nineteenth century have been preserved, house and nurture the grapes of the autochthonous vines of Apulia, among which Nero di Troia and Bombino bianco stand out, giving rise to the red, white and rosé MASSERIA SAN MAGNO wines.











Serving temperature: 16 - 18° C

13,5 % vol



BOMBINO BIANCO Castel del Monte Bombino Bianco D.O.C.

Alcoholic content: 12 % vol

Serving temperature: 10 - 12° C





ROSA D'ALTA MURGIA Castel del Monte Rosato D.O.C.

Alcoholic content:

Serving temperature: 10 - 12° C



ROSSO MAGNO Castel del Monte Rosso D.O.C.

Alcoholic content: 13 % vol

Serving temperature: 10 - 12° C





Baglio di Grisi

The Baglio di Grisi winery is situated in Western Sicily, among the hills of the Jato Valley, in a territory where nature and history are inseparable and constitute a single extraordinary landscape.

Its vineyards are worked strictly following the principles of integrated agriculture, avoiding both chemical fertilisers and weedkillers.

The company's goal is to attract people to the most authentic side of wine awareness, encouraging the rediscovery of traditional flavours which truly fulfill their potential when combined with magnificent local gastronomic products.

SICILIA







GRILLO Terre Siciliane I.G.P.

Alcoholic content: 12,5 % vol

Serving temperature:



NERO D'AVOLA Terre Siciliane I.G.P.

Alcoholic content:

14 % vol

Serving temperature: 17 - 18° C





CHIOSTRO DI VENERE Terre Siciliane Syrah I.G.P.

Alcoholic content: 13,5 % vol

Serving temperature:



Terre Siciliane Viognier I.G.P.

Alcoholic content: 13,5 % vol

Serving temperature: 12 - 16° C



Acqua Minerale Calizzano

The mineral water CALIZZANO, flows from the sources Bauda located in a pristine environment in the Maritime Alps at 1080 meters from sea level. Thanks to its particularly lightness due to a balanced intake of Minerals NATURAL (not added) Mineral Water CALIZZANO has been certified by the Ministry of Health, and recommended to be using for the alimentation of the new born.

In 2004, thanks to a strict selection Mineral Water CALIZZANO was also awarded with the Golden Mercury, as being one of the best mineral water on the market. Not yet satisfied for the already excellent awards, the Management of mineral water CALIZ-ZANO asked that one of the most prestigious medical centers in Pediatric and Neonatology led by Prof. Amilcare Rottoli of Cenusco sul Naviglio (Milan) did a more detailed study on the real healthy ownership of Mineral Water, CALIZZANO. Even in this case was certified that, thanks to its uniqueness due to the many particularities of health arising, mineral water CALIZZANO, has been found suitable for the feeding of infants, not only, for children also as an important aid for diseases of adults, such as: vascular problems with blood circulation, heart disease, kidney, digestion, obesity etc ... All that said, turns into better health for ourselves and for our children that we love and that represent our lives. If really we love ourselves and we love our children, we must make the right choice with Mineral water CALIZZANO source of HEALTH and LIFE.



Original Italian S.r.l.s Casale Monferrato - Milano, info@originalitalian.it





RESTAURANT & CATERING LINE

Glass

Still/Sparkling

50 cl



PRIVATE & BAR LINE

Still/Sparkling/Slightly Sparkling



PRIVATE & BAR LINE

ARANCIATA

Analcoholic Drink

Pet/Glass, 150/100 cl



RESTAURANT & CATERING LINE

Pet

Still/Sparkling

100 cl



TOP RESTAURANT, **CATERING & PRIVATE LINE**

Glass

Still/Sparkling/Slightly Sparkling

100 cl



RESTAURANT, CATERING & PRIVATE LINE

Green Glass

Still/Sparkling/Slightly Sparkling

100 cl

TOP RESTAURANT, **CATERING** & PRIVATE LINE

Still/Sparkling

PRIVATE & BAR LINE SANGUINELLA Analcoholic Drink

Pet/Glass, 150/100 cl



Still/Sparkling/Slightly Sparkling



PRIVATE

GASSOSA

& BAR LINE

Analcoholic Drink

Pet/Glass, 150/100 cl

PRIVATE

& BAR LINE

Analcoholic Drink

Pet/Glass, 150/100 cl

PRIVATE & BAR LINE

Analcoholic Drink

Pet/Glass, 150/100 cl



PRIVATE & BAR LINE

GINGER

Analcoholic Drink

Pet/Glass, 150/100 cl



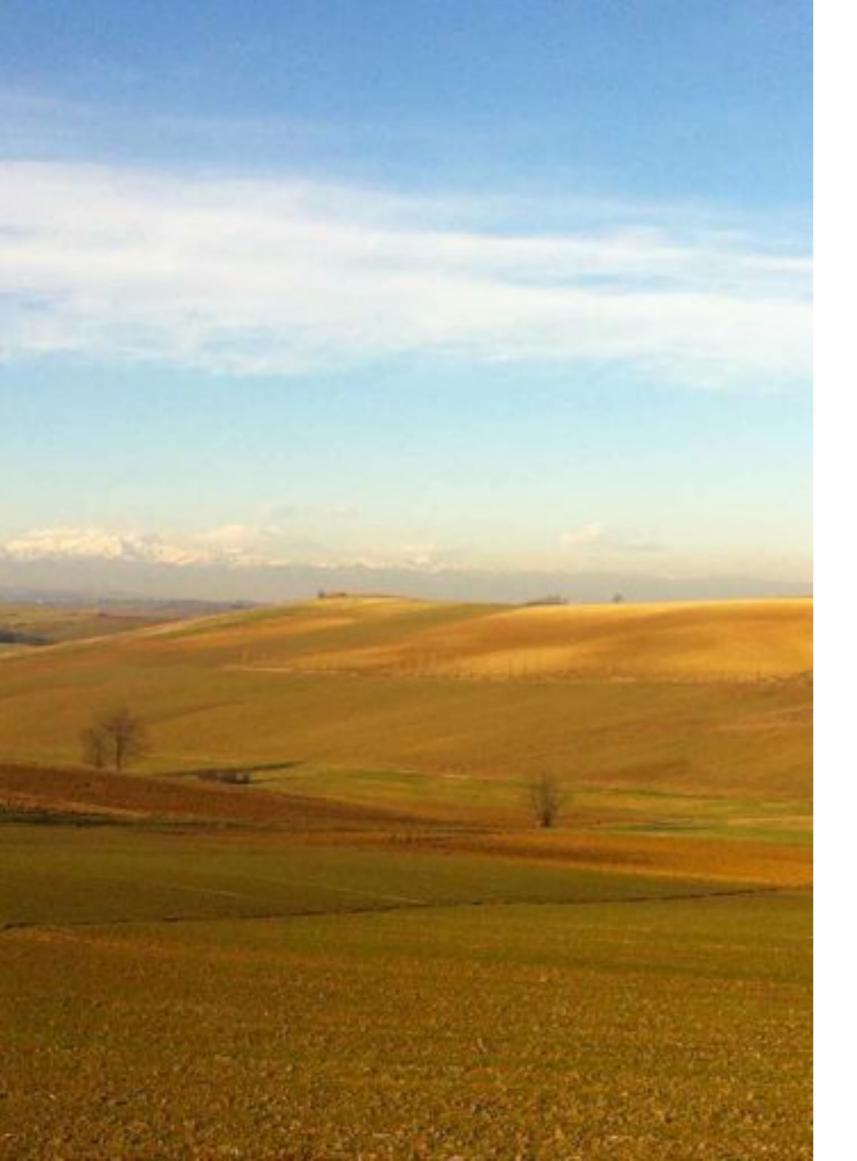
PRIVATE & BAR LINE

CHIARA

Analcoholic Drink

Pet/Glass, 150/100 cl





Food&Beverage Furnishing Apparel and more





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eating exactly the same pasta al pomodoro in Rome as in any other part of the world is the greatest opportunity of our time

