Italy ASia











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GRUPPO VICENZI SIGNS A 35 MILLION EURO LOAN



The Vicenzi confectionery group of San Giovanni Lupatoto (Verona) subscribed with a pool of banks and Cassa Depositi e Prestiti a loan of 35 million euros to support investments in 4.0 technologies and sustainability projects, to further accelerate the company's growth on the national and international markets. The company has three brands of excellence in its basket - Matilde Vicenzi, Grisbì, and Mr. Day – and boasts a wide range of pastry products, biscuits and baked goods.

TWO NEW VERSIONS OF RICOTTA DI BUFALA CAMPANA PDO ARE BORN



The changes introduced in Ricotta di Bufala Campana PDO's production specification rules allow for the creation of two new versions of this iconic fresh cheese of the Campania region: light and lactose-free, thanks to the modification of some chemical-physical parameters. In addition, the maximum conservation period has been increased, passing from 21 to 30 days, and vacuum-packaging has been added to the packaging techniques permitted. This will allows Italian producers to significantly expand their destination markets.

BINDI BUYS THE FRENCH COMPANY GELPAT TRADITION

SIPA, owner of the historic Milanese brand Bindi, held by the private equity fund BC Partners LLP through the Forno d'Asolo Group, has reached an agreement to acquire Gelpat Tradition, a reference company in France for pate à choux products. Thanks to this operation, the Forno d'Asolo group will strengthen its presence on the French market and continue its international expansion strategy with the aim, by 2022, of generating over 30% of revenues from foreign markets. With the addition of Gelpat, the Forno d'Asolo group's range of products will also be expanded through the launch of new French haute patisserie specialties in the various distribution channels of the more than 40 markets covered by the group.

Italy@Asia

Estensione telematica del periodico The Italian Food Magazine registrato presso il Tribunale di Milano n. 38 del 25 febbraio 2015

NUOVA ILTA ACQUIRES ILTA ALIMENTARE AND THE AMÍO BRAND

ILTA Alimentare, specialized producer of pulses and cereals in Italy and Europe with the Amìo brand, was acquired by Nuova ILTA, a new-co owned by the French producers Cicam and Sabarot-Wassner and the investment fund Menara Investments. "The acquisition supports our strategy to create a national top player in plant-based protein products", explains Illan Cherki, CEO of Nuova ILTA. "Hence, we intend to further invest in the development of all sales channels retail, private label, food service - and in the ready-to-eat product range with the Amío brand."

CHINA OFFICIALLY RECOGNIZES PROSECCO

A great result for the Consortium of Prosecco DOC, which obtained the registration of the Prosecco trademark by the China National Intellectual Property Administration (CNIPA). In 2014 the Consortium filed the Prosecco brand in China, but the decision was opposed by the Australian Grape and Wine Incorporated, which represents the Australian wine producers. The association tried to obstruct the protection of the GI Prosecco and to prevent the registration of its trademark.



THE CONSORTIUM FOR THE PROTECTION OF CULATTA EMILIA IS BORN



The new Consortium for the protection of Culatta Emilia is born. It gathers all the producers of this traditional Emilian product which, in 2017, decided to file the collective trademark and to adopt strict guidelines to ensure the production of Culatta Emilia. This traditional deli is obtained by the most precious part of the pig thigh, which is deboned and has the femur and 'fiocco' removed. The Consortium started its activity on January 1, 2022. In 2021 almost 100,000 pieces of Culatta Emilia were produced.

HYLE CAPITAL PARTNERS ENTERS THE CAPITAL OF CONTRI SPUMANTI

The private equity fund Finance For Food One, managed by Hyle Capital Partners Sgr, has invested in Contri Spumanti Spa. Founded in 1959 by Luciano Contri, it boasts a product portfolio that ranges from sparkling to still wines from numerous grape varieties from Apulia, Veneto, Emilia-Romagna, Sicily, Sardinia and Abruzzo. It generates more than two thirds of its turnover abroad, especially on EU countries, Russia and Asia. Contri Spumanti operates on two sites in Campogalliano (Modena) and Cazzano di Tramigna (Verona), where a new plant that will further expand the company's production capacity is under construction.





On January 10th a case of African swine fever (ASF) - a virus which can be deadly to pigs but doesn't harm humans - was detected in three wild boars in the Piedmont region, in Northwest Italy. A discovery that, needless to say, is severely affecting exports of Italian pork meat and pork products.

Hence, while regionalisation – the stop to exports only for the Regions/Zones where ASF has been detected – applies to trade within Europe, Italy is facing the national suspension of exports to a number of Extra-EU markets.

Japan and Taiwan have been the first to suspend imports, followed briefly by South Korea. In detail, Japan identified December 13, 2021 as the last date of customs clearance for goods entering the country. The certification is suspended and no further shipments are allowed, regardless of the packaging date.

On the other side of the world, both Mexico and Cuba banned imports of pork and pork products from Italy, since regionalization is not recognized. This happened in South Africa too. As for Canada, where regionalization is instead recognized thanks to the Ceta trade agreement with the EU, certificates issued after January 8th must be accompanied by a supplementary health certificate.

In Brazil exports can continue with the certificates currently in force for the following pork product categories: cooked, with a heat treatment of at least 30 minutes at 70°C on all the meat or with a higher or equivalent heat treatment able to inactivate the Psa virus; seasoned for a minimum period of six months. Exports for pork and pork products with a short maturation have been instead suspended starting from 5th January

As of 26th January, the total number of wild boards tested positive for ASF rose to 19 (7 in Liguria and 12 in Piedmont).

"It is of fundamental importance that Third Countries recognize that the measure promptly put in place by Italian and European officials are sufficient to provide all the necessary guarantees to keep the trade with our country open", Davide Calderone, director of the Italian association of meat and deli meat producers claims. "Otherwise, consequences will be painful: according to estimate, the halt to exports could result in a monthly loss of 20 million euros for our industry."

Italy's yearly exports of pork and pork products amount to 1.5 billion euros, with about one-third coming from sales outside the EU.

Our hope is that the global trade of Italian pork products will soon recover, for the 'survival' of so many Italian producers of specialties like ham, salami, speck, pancetta, mortadella and more: undisputed pride of the Italian food production in the world.

MONARI FEDERZONI

www.monarifederzoni.it



In the **TRENDING NOW** section we aim to present some of the most recent product launches in the Italian retail market - or that are set to debut soon - as well as products that have been warmly welcomed by customers because of their quality and innovative features.

In this issue of Italy for Asia the focus is set on two, highly innovative product category. The first one is **condiments**. In particular, flavored and aromatized olive oil and vinegars allow to add a special touch to any recipe, is it 'Mediterranean' or 'international'. Consumers' most beloved flavors are those that include 'premium' ingredients, like truffle or mushrooms, but the spicy alternatives are warmly welcomed too.

The second category of interest are coffee pods or capsules. A market that, even before the pandemic, was growing very fast. And now, with the enforced closure of bars and restaurants and the limits to social gatherings, is definitely booming.



GLAZE WITH 'MARSALA FINE DOC'

An aromatic taste and a pleasing dark amber color with a distinctive intense aroma. With Monari Federzoni's Glaze with Marsala fine DOC you will enjoy a unique sweet and savory taste. Ideal with beef and chicken, turkey, fresh and dried fruits. Gluten free.

Ingredients list

Cooked grape must, wine vinegar, Marsala Fine DOC 5%, modified starch, flavour.

Shelf life

36 months

Packaging details

200 ml PET Squeeze Bottle

Palletization

7 layers \times 40 cases = 280 cases (units per pallet 1680)

International certifications

BRC, IFS

BENVOLIO 1938

www.benvolio.bio



SEASONING BASED ON ORGANIC EXTRA VIRGIN OLIVE OIL FLAVOURED WITH WHITE TRUFFLE

The seasoning based on organic extra virgin olive oil flavoured white truffle is ideal for pasta and risotto dishes, as well as for more refined fish and meat dishes. Thanks to its pungent taste, it also goes perfectly with egg and cheese dishes.



SEASONING BASED ON ORGANIC EXTRA VIRGIN OLIVE OIL FLAVOURED WITH CHILLI PEPPER

This seasoning based on organic extra virgin olive oil flavoured with chilli pepper is ideal for adding a pungent and tasty touch to your dishes. Excellent for pizza and pasta, perfect for enhancing the taste of sauces and gravies, red meats, cheeses, bruschetta, and all types of soups.



SEASONING BASED ON ORGANIC EXTRA VIRGIN OLIVE OIL FLAVOURED WITH PORCINI MUSHROOMS

The seasoning based on organic extra virgin olive oil flavored with porcini mushrooms, thanks to the delicate taste characteristic of the mushroom, lends itself to a wide variety of uses in the kitchen. Ideal for legume and pasta soups, especially if used uncooked, it enhances the taste of bruschetta, polenta, risotto, sauces and gravies.

Ingredients list

Organic extra virgin olive oil, extracted from a careful selection of the best olives from 100% organic farming + 0,8% natural white truffle flavouring/1% natural chilli pepper flavouring/1,2% natural porcini mushrooms flavouring.

Shelf life

12 months.

Packaging details

Weight: 250 ml. In order to maintain maximum quality and allow a longer conservation of the organoleptic characteristics product, the company chose a tin container which protects it from oxidation and is 100% recyclable.

Palletization

258 boxes per pallet with 6 bottles per box.

International certifications

Inspection body authorised by Mipaaf, code IT BIO 007.

ACETIFICIO ANDREA MILANO

www.acetomilano.it



OLIO DANTE

www.oliodante.com



DETO ANDREA MILANO

Organic apple cider vinegar and organic apple cider vinegar infusions.

Ingredients

Organic apple cider vinegar, matcha powder, cinnamon, turmeric, ginger, hot chilli pepper flavor.

Packaging details

700 g, carton box packaging.

Shelf life

From 3 to 5 years.

International certifications

Organic CCPB

DANTE FLAVORED EXTRA VIRGIN OLIVE OIL PRODUCT RANGE

The premium quality guaranteed by a historical Italian brand, as Dante. The classic taste of European blend extra virgin olive oil, enriched with herbs from the Mediterranean. It satisfies the most demanding consumers and food lovers, to enrich in taste as well as aromas the dishes of traditional and international cuisine. The line includes Extra virgin olive oil enriched with: lemon; chilli pepper; basil; black truffle; garlic and chili pepper; rosemary; Porcini mushrooms.

Packaging details

250 ml dorica glass bottle.

Shelf life

18 months.

International certifications

IFS, UNI EN ISO 9001: 2008, BRC.

SOC. AGR. VENTURINI BALDINI - BRAND ACETAIA DI CANOSSA

www.acetaiadicanossa.it



ACETO BALSAMICO DI MODENA PGI 'AFFINATO', 'BIO', 'INVECCHIATO'

Balsamic vinegar of Modena, in three versions: 'Affinato' (refined), 'Bio' (organic), 'Invecchiato' (aged).

Packaging details

250 ml / 500 ml glass bottle

Ingredients

Slow cooked must from Italian Grapes (70%) and wine vinegar (30%). Density: 1,23 - 1,3. Acidity: 6% Shelf life

5 years.



BAZZARA ESPRESSO

www.bazzara.it/en



ESPRESSO BOLOGNESE

www.espressobolognese.com



DODICIGRANCRU PADS & CAPSULES

An extraordinary balance among 12 of the most precious arabica origins in the world: this is Dodicigrancru, the luxury coffee blend by Bazzara Espresso. A refined product perfect for the ones who love gourmet coffee. Delicate roasted almonds melt with Caribbean flavours and tobacco hints, a spiced aftertaste alternates with tastes reminding of candied orange peels covered with dark chocolate. The whole aroma of Dodicigrancru is enclosed in E.S.E pads (44mm); or in capsules compatible with Nespresso and Lavazza A Modo Mio and Espresso Point.

Ingredients list

Premium coffee made of 12 origins (Jamaica Blue Mountain, Santo Domingo, Mexico, Guatemala, Salvador, Honduras, Nicaragua, Costa Rica, Colombia Supremo, Brazil, Ethiopia, India).

Shelf life

6 months

Sizes

Box of 150 pads / 100 capsules

Palletization

1 pallet contains 96 boxes

EB RED

Balanced blend of robusta from Asia, Africa, Arabica, and south America. Average roasting, strong and creamy, with a pleasant flavor and a persistent aftertaste.

Ingredients list

50% Arabica. 50% Robusta.

Shelf life

24 months

Sizes

150 pods x box. Box size: 39,4x25,7x16,5

Palletization

Pallet Eu size 80x120 - 9 boxes x layer, 11 layers, n°99 boxes x pallet, 190 cm pallet high.

LE PIANTAGIONI DEL CAFFÈ

www.lepiantagionidelcaffe.com





100

This 100% Arabica blend will amaze you with its assorted flavours, its texture and its smooth sweetness. Explosiveness meets grace in a unique result. The long aftertaste enhances its elegance, making it a perfect match for haute patisserie.

Ingredients list

100% Arabica coffee

Shelf life

24 months

Sizes

50 pods

Palletization

175 boxes per pallet, 15 boxes for each layer.

CACHOEIRA DA GRAMA

The company visited the Cachoeira da Grama farm for the first time in 2000 and then again in 2012, 2013 and 2017. During the last visit, it was so enchanted by this washed coffee, coming from a small plot, that asked the producer to expand it for its production. A coffee that combines the classic perfumes of Brazilian coffees with some unusual hints of chocolate with candied tangerine notes and an unexpected sweetness. It is a perfect match with pastry in a traditional Italian breakfast or enjoyed with milk.

Ingredients list

100% Arabica coffee.

Shelf life

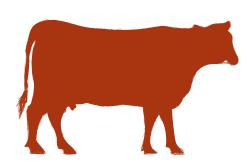
24 months

Sizes

50 pods

Palletization

175 boxes per pallet, 15 boxes for each layer.



WHAT ABOUT BEEF DELI MEATS?

Waiting for the pork-meat sector to recover from the current market situation, Asian consumers have the chance to discover some typical Italian delis made from dry-cured beef and whose origins date back in time.

Bresaola, typical of the Valtellina Valley, in the Lombardy region, has the great quality of being extremely lean, low in fats and calories, and therefore widely consumed by sportspeople or by those follow a dietary regimen. It is high protein and naturally rich in vitamin B1, B6 and B12, as well as iron, zinc, phosphorus, and potassium.

Carne salada, for its part, is a traditional delicacy from the Trentino region. Only top quality beef is used, salted and flavored for about two weeks, and can be served both cooked or raw, to make the world famous 'Carpaccio'.

SALUMIFICIO SOSIO

www.labresaoladebaita.it



BRESAOLA DE 'BAITA' - AIR DRIED CURED BEEF

Salumificio Sosio is an Italian family company whose ultimate goal has always been to create a unique bresaola. For its customers, it selects the best meats and uses secret traditional recipes. Utmost care accompanies the entire drying and curing process and the company personally checks every phase that leads to the birth of its special bresaola. Hence, De 'Baita' is not just a bresaola. Its unmistakable taste is the result of all the passion that only the artisans who have been cultivating a love for tradition for generations know how to put into their creations.

Shelf life

90 days from packing date.

Ingredients list

Beef, salt, dextrose, saccharose, natural flavours. Preservatives: sodium nitrite, potassium nitrate. Gluten free, lactose free, GMO free.

Packing and details

First packaging: vacuum-packaging. Second packaging: cardboard box.

PAGANONI

www.paganoni.com



BRESAOLA WAGYU – SELEZIONE DIAMOND

As a result of 200 years of selection wagyu meat is one of the finest in the world. This Bresaola, made with wagyu meat, is easily recongnizable by its marbeling: an intense texture of narrow fat lines that reminds a wonderful red marble. Soft, tasty and juicy: every slice gives a unique experience while is melting in your mouth.

Ingredients list

Wagyu meat, salt, dextrose, natural flavor, E251, E250

Shelf life

120 days

Packaging details

Vacuum packed, whole or in a half. Average weight 4 kg (whole).

Palletization

2 pieces(4 half)/box, 56 box/pallet.

International certifications

IFS - International featured standard.

SALUMIFICIO VAL RENDENA

www.salumificiovalrendena.it



CARNE SALADA

It comes from a careful selection of the best beef topside rumps available on the Italian and South American markets. Processing begins with manual grooming of the topside rump followed by a massage and dry salting. The topside rumps rest in a dry mixture of salt, herbs and spices for about 15 days, gathering flavours and fragrances. As per tradition, no topside rump is syringed. Carne Salada tastes like cured meat and does not give the sensation of raw meat. It has a tender texture and ruby red colour, a delicate scent and it is slightly aromatic and spicy on the palate.

Ingredients list

Beef (topside rump), salt, dextrose, saccharose, spices, natural aromas. Antioxidant: E301. Preservatives: E250, E251, E252.

Shelf life

60 days in vacuum pack, 45/50 days in MAP

Packaging details

1.9 - 2.5 - 5 kg in vacuum pack. 100 - 110 - 150 - 170 gr sliced in MAP tray

Palletization

14x10=140 boxes per pallet (vacuum pack), 14x5=70 boxes per pallet (100 gr), 14x8=112 boxes per pallet (110gr, 170gr), 14x10=140 boxes per pallet (100gr, 150gr).

International certifications

IFS Food



WINE: CANS ROCK!

Handy, almost 'pocketable', suitable for anywhere-anytime consumption. Easy to carry, canned drinks also enjoy aluminium's sustainability credentials. Virtues that lie behind the success of these products on global markets, also in more 'traditionalist' sectors like that of wine making. Here are the new lunches of some key Italian players.

MASSIMO TESCARI

www.biancovivo.it





BIANCO'VIVO SPARKLING WINE & ROSE'ROMANTICO SPARKLING WINE

Bianco'Vivo (registered) Sparkling Wine and Rose'Romantico (registered) extra dry Sparkling Wine are presented in an innovative, worldwide patented can with special functional characteristics and refined luxury aesthetics. Each can is equipped with a single use safety cap that covers and protects the upper side of the can making the product safer for consumers. After been easily pulled off, the cap contains a disc that can be used as a coaster. Moreover, a washable and reusable glass (barosilicated) straw is added, specifically designed for the consumption of Bianco'Vivo and Rose'Romantico wines.

Grapes

Bianco'Vivo: 100% Glera IGT Veneto,

Rose'Romantico: Glera and Raboso grapes.

Land of production

Vidor, Treviso, Veneto.

Alcohol

Bianco'Vivo 11% vol.

Rose'Romantico 11,5% vol.

N. of cans produced

48,000 per month

Sizes

Slim 250 ml.

Palletization

80x120 - 50 or 100 boxes (24 units each) equivalent to 1200, 2400 units.

TERRE DEL CEVICO

www.granvilla.it - www.terrecevico.com

GRANVILLA

N. of cans produced

Product launched on January 18th, 2022

Sizes

250 ml

Palletization

On a 100x120cm pallet: 16 x 10 = 160 cartons with 24 cans each



CHARDONNAY WHITE VARIETAL WINE

Grapes

Chardonnay

Land of production

Italy

Alcohol

13% vol.

Brief description

Brilliant straw yellow with golden reflections. Intriguing nose with hints of tropical fruits ending with a touch of vanilla and sweet tobacco. The sip is pleasant, well balanced, with a mineral vibe.



RUBICONE IGT MOSCATO SPARKLING SWEET WHITE WINE

Grapes

Moscato

Land of production

Rubicone area in the Emilia-Romagna region

Alcohol

10% vol.

Brief description

Fine and persistent perlage, notes of ripe pear and citrus fruit delicately sweet with a fruity aftertaste.



PARTIALLY FERMENTED GRAPE MUST

Grapes

Italian Red Grape varieties

Land of production

Italy

Alcohol

7.5% vol.

Brief description

Faded red. Fresh nose of blueberry and wild strawberries. Lightly structured with mild acidity and tannins.



ROSÈ WINE

Grapes

Italian Red Grape varieties

Land of production

Italy

Alcohol

12% vol.

Brief description

Bright Rosè with notes of wild strawberry, goji berry and a citrus hint of pink grapefruit. Juicy and well balanced in the palate with a pleasant mineral note.



RUBICONE IGT SANGIOVESE

Grapes

Sangiovese

Land of production

Rubicone area in the Emilia-Romagna region

Alcohol

14% vol.

Brief description

Full bodied red wine with an elegant profile, notes of red berries, spices, and a lively and mineral acidity.

CANTINE SGARZI LUIGI

www.cantinesgarzi.com www.ciaowines.eu



CIAO

The Ciao range includes three sparkling wines - Rosè/White Igt Veneto, Moscato Igt Rubicone - and two still wines - Red Igt Terre di chieti and Pinot Grigio Igt Terre di Chieti. The range also includes world renowned alcoholic drinks and cocktails like Sangria, Mojito and the Italian Spritz. A practical, convenient single-portion offering an easy and fun drinking opportunity, without putting quality in the background.

Grapes

Glera - Glera/Merlot - Moscato - Sangiovese - Pinot grigio

Land of production

Emilia Romagna - Veneto - Abruzzo

Alcohol

10,5% - 8% - 12% vol.

N. of cans produced

2,000.000 (10,000.000 including exclusive labels)

Sizes

200 - 250 ml

Palletization

3456 x 200 ml 144 cartons of 24 cans 3600 x250 ml 150 / 75 cartons of 24/48 cans



BEERS &SPIRITS: CHAMPIONS OF INNOVATION

Truly original, in love with traditions, or rather a clever combination of both. Italian companies in these two sectors never cease to innovate. The result? Intriguing new products, that stock-up on international awards and recognitions.

CALABRÄU BIRRIFICIO ARTIGIANALE (CRAFT BREWERY)

www.calabrau.com



BIRRA DEL MONACO CALABRESE WEIZEN

A German beer with deep Calabrian origins. The ancient tradition Weizen returns to Calabria. Intense golden-yellow color, typically cloudy due to the presence of yeast and suspended protein substances. This is a special unpasteurized, unfiltered, artisanal high fermentation beer. It is characterized by an aromatic and fruity bouquet and a remarkable sparkling that generates white and creamy foam. It was judged the 'World's Best Beer' at the 2019 World Beer Awards for its excellent qualities.

Ingredients list

Water, barley malt, wheat malt, hop, yeast.

Alcohol

5% vol.

Shelf life

12 months

Sizes

50 and 75 cl

Palletization

Glass

BIRRIFICIO VENTITRE

www.birrificioventitre.com



SWEVA - ITALIAN KELLER

It is the pale beer par excellence, with a golden yellow color and a very fine and persistent white foam. The nose shows an elegant balance between malty notes, reminiscent of bread crust, and the herbaceous ones of hops. The sip is in turn very balanced, with the initial sweetness in great balance with the bitterness, which gives a fresh finish. The light body and dryness enhance the drinkability of this beer. Tribute to Frederick II of Swabia, enlightened Emperor of the Holy Roman Empire, who loved Puglia so much, whose barley is used to produce this beer.

Ingredients list

Water, barley malt, hops, yeast.

Alcohol

5% vol.

Shelf life

18 - 24 months

Sizes

33 cl

Palletization

1152 pcs per pallet EPAL



ANDROMEDA - CHESTNUT HONEY BARLEY WINE

Meditation beer, warm and enveloping. In the glass you can appreciate the amber color and the very fine beige foam. The aroma of bitter almond alternates with that of caramel, then leaving room for notes of chestnut honey. The course is round, with a sweet entrance reminiscent of the scents present in the aroma. The full body and the final warmth are the sensations that complete the tasting. Andromeda, freed by Perseus, symbolizes the right of women to be free from the constraints imposed by others, such as the beautiful bees that produce the honey used in this beer.

Ingredients list

Water, barley malt, hops, yeast, chestnut honey.

Alcohol

10% vol.

Shelf life

18 - 24 months

Sizes

33 cl

Palletization

1152 pcs per pallet Epal.

BIRRIFICIO DELLA GRANDA

www.birrificiodellagranda.it





A fruit and juicy IPA that's positively bursting with joy and individuality. Enhanced with peaches grown just a few miles from the company's brewery to ensure full quality control, this beer is a paean to uniqueness, passion and the ability to think outside the box. It's alternative, it has charisma, it was born different.

Ingredients list

Water, barley malt, peaches, oats, hops, yeast.

Alcohol

6,7% vol.

Shelf life

12 months.

Sizes

33 cl can

Palletization

On Pallet 80x120 there are 1980 cans (165 boxes)



KEI OS

Kei Os is a bold IPA that's not afraid to stand out from the crowd. She's well aware of her uniqueness, and that makes her all the more intriguing. Her taste has the potential to unleash chaos!

Ingredients list

Water, barley malt, hops, yeast.

Alcohol

5% vol.

Shelf life

12 months

Sizes

33 cl can

Palletization

On Pallet 80x120 there are 1980 cans (165 boxes)

LA ORANGE

www.laorange.it



DEQOU ACTION BEER

La Orange creates and produces craft beers through an innovative recipe and a production method (covered by trade secret) that made it possible to obtain beers naturally enriched in trace elements and maltodextrins. After sporting activity, the satisfaction of having reached the maximum is even more gratifying if you can enjoy a good, low-calorie drink that recovers your energy and does not frustrate the sacrifices made. The innovative recipe of DeQou Action Beer was born to meet this need. The first Italian performance beer ideal for replenishing energy without causing a glycemic peak. Unfiltered and unpasteurized, it is naturally rich in trace elements and mineral salts (magnesium and potassium) and only contains 78 kcal per can.

Ingredients list

Water, barley malt, hops, yeast.

Alcohol

3.5% vol.

Shelf life

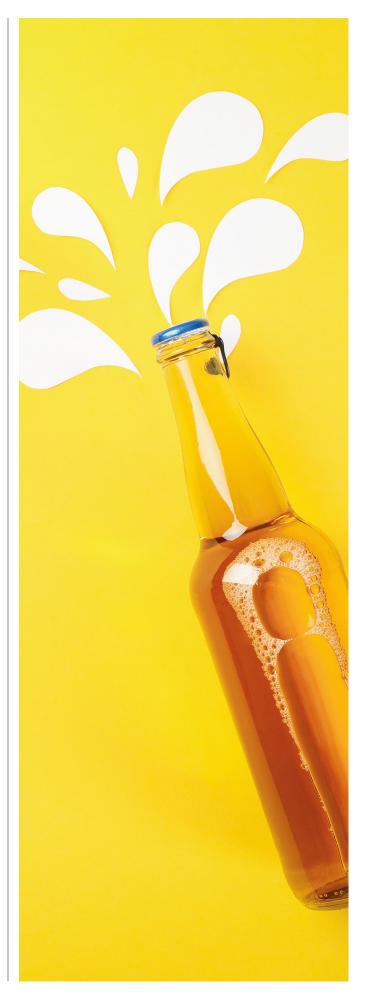
12 months

Sizes

33 cl

Palletization

Shrink-wrapping loose cargo on top of pallets, each containing 36 boxes of 40 cans, for a total of 1440 cans.



DISTILLERIA MARZADRO

www.marzadro.com



DICIOTTO LUNE

Grappa Stravecchia emblematic of the culture, care and art of distilling. 5 marcs of Trentino grapes: Marzemino, Teroldego, Merlot, Moscato and Chardonnay; distilled from a water bath into pot stills, aged in small barrels of Cherry, Ash, Oak and Robinia, each imparting its own characteristics of fragrance, aroma, colour and flavour. The ageing time follows the rhythms of nature: from moon to moon over 18 months. The bouquet becomes intense, more ethereal and harmonious. The taste loses the initial angularity and becomes rounded giving a perception of elegance and silk on the palate. The colour takes on warm amber tones. The Master Distiller continues the maturation until the ideal blend and harmony between wood and Grappa is achieved.

Alcohol

41% vol.

Shelf life

None.

Sizes

70 cl.

ALUXION ALLIANCE

www.aluxionalliance.com www.spirit-of-truffles.com



VERNISSE ET VITERRA SPIRIT OF TRUFFLES GIN

From the collaboration between Aluxion Alliance and the Marzadro Distillery comes a fine gin obtained from the infusion of nine natural botanicals and real white truffle from Alba. It's a fresh and very aromatic distillate, made with passion by expert hands, and characterized by the heavenly aroma of truffles and the spring nuances of botanical Gin - a new experience that surprises an appreciative public, and that pleases both the palates of Gin lovers and explorers of taste who seek new experiences. The minimalist packaging represents the search for 'the essential' - inspired by the simplicity of nature and the purity of precious metals.

Land of production

Piedmont

Alcohol

40% vol.

N. of bottles produced

7.000

Sizes

5 cl, 50 cl, 70 cl

Palletization

100 ct (20 pack x 5 layers) in the 50 cl format.

NONINO DISTILLATORI IN FRIULI SINCE 1897

www.grappanonino.it/en



AMARO NONINO QUINTESSENTIA

Obtained from the Family's ancient recipe it is an infusion of herbs, 100% vegetal, ennobled with Nonino Grape Distillate aged over 12 months in barriques and small casks. ÙE Nonino aged over 12 months has been, since 1992, part of the recipe of Amaro Nonino Quintessentia (registered) and enhances the rich scent of herbs. To complete a meal as a digestive and paired with dark chocolate. Wonderful aperitif with ice, a slice of blonde orange and sparkling wine at pleasure. Taste it in fabulous cocktails like the 'Modern Classic' Paper Plane by Sam Ross, celebrated by the New Your Times as the representative of the 'Equal-part cocktails' category. In June 2021 Amaro Nonino Quintessentia is the absolute first in the Amaro category at the Ultimate Spirit Challenge 2021. Amaro Nonino Quintessentia obtained the highest award, the Chairman's Trophy.

Alcohol

35% vol.

Sizes

Old pharmacy bottle in transparent glass 700 ml.



L'APERITIVO NONINO BOTANICALDRINK

Botanical magic of natural ingredients only, 100% vegetal, inspired to an ancient recipe in the historical archives of the family, revised in a contemporary key. The light filtration preserves its citrous freshness and the moderate sweetness. The Sun Yellow color is determined only by the infusion of flowers, fruit and roots. The Bouquet has Mediterranean characterizations, citrous and fruity with scents of blackberry and soft fruit, slightly bitter. Fresh and lively, as an Aperitif it can be tasted in purity with a twist of lemon or lime and a lemon rind, or with ice, a twist of lemon and a top of tonic water or sparkling wine. Excellent as a cocktail ingredient and with meals. L'Aperitivo Nonino BotanicalDrink is the 'Aperitif of the Year 2021' at the Meininger's International Spirits Award. Thr first Italian aperitif awarded with this international recognition.

Alcohol

21% vol.

Sizes

Bottle in transparent glass 700 ml.



The Italian sparkling wine production hits a new record in 2021, at over 1 billion bottles. A success determined by a stunning growth in sales in both the domestic (+27%) and international markets (+29%). Overall, 2/3 of bottles produced are exported, with a growing appreciation from China (+29%) and Japan (+18%).

CANTINE TOSO

www.toso.it



PINOT-CHARDONNAY

A blend of Pinot and Chardonnay grapes produces this brut sparkling wine with elegant characters, with persistent floral and fruity notes. Excellent as an aperitif, ideal companion for light meals, fish dishes and appetizers.

Grapes

Pinot and Chardonnay.

Alcohol

11,5% vol.

Shelf life

24 months

Sizes

0,75 lt

CANTINE 4 VALLI

www.cantine4valli.it



SPUMANTE BRUT 4VALLI

Light straw yellow wine. Aromatic flavour with fruity and floreal notes. Delicate and dry taste with a light perlage. Perfect accompaniment to appetizers, main courses with seafood and fish dishes.

Grapes

Italian grapes

Land of production

Emilia Romagna, Italy

Alcohol

11,5% vol.

N. of bottles produced

100,000

Sizes

Lia bottle 0,75 lt.

Palletization

16 cart x layer - 80 cart x pallet.



SPUMANTE BRUT BORGOFULVIA

Light straw yellow wine. Aromatic flavour with fruity and floreal notes. Delicate and dry taste with a light perlage. Best paired with appetizers, main courses with seafood and fish dishes.

Grapes

Italian grapes

Land of production

Emilia Romagna, Italy

Alcohol

11.5% vol.

N. of bottles produced

100,000

Sizes

Special champagne flute bottle 0,75 lt.

Palletization

16 cart x layer – 80 cart x pallet.

VINICOLA DECORDI DEL BORGO IMPERIALE CORTESOLE

www.decordi.it



BORGO IMPERIALE CUVÉE BRUT MILLESIMATO

A dry sparkling wine characterized by a fresh, intense and persistent bouquet and a savory, full-bodied and fruity taste that make it excellent for every occasion. Perfect as aperitif, ideal with hors d'oeuvre and fish courses.

Land of production

Italy

Alcohol

11% vol.

N. of bottles produced

1.000.000

Sizes

0.75 lt

Palletization

Plt Epal 80x120, 80 cases/plt, 480 bottles/plt





Natural, often organic, and characterized by truly eco-friendly packaging solutions. Perfect any time of the day, for the whole family. These are the major trends shaping the Italian beverage market.

A selection of the latest product launches.

THE BRIDGE BIO

www.thebridgebio.com



BIO SOYA DRINK BARISTA

Soya Drink Barista is the brand-new entry in the company's 'Barista' range. It is gluten-free and you can get the perfect foam for your cappuccinos or coffees. It works perfectly both with professional machines and simple home milk frother (for e.g with Nespresso Aeroccino). It is then suitable for private households but also for bars, restaurants or canteens.

Ingredients list

Water, decorticated soybeans from Italy* (8%), cane sugar*, sea salt. *= organic. Gluten-free.

Shelf life

12 months

Sizes

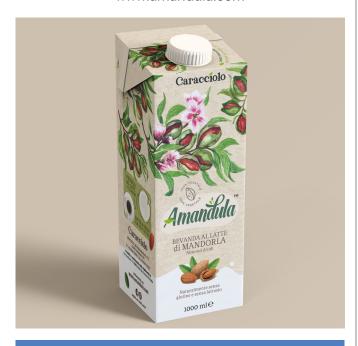
1 lt

Palletization

Cartons of 12 pieces each.

CARACCIOLO

www.amandula.com



AMANDULA ALMOND DRINK

Amandula is a delicious plant-based beverage made from almonds. It's a source of vitamins E, B12 and B2, is low in fat and saturated fat, and is also lactose and gluten free. Ideal for breakfast in addition to coffee or to be enjoyed cold at any time of the day.

Ingredients list

Water, sugar, almond (8%), emulsifier: sucrose, natural flavors. Naturally gluten-free and lactose-free.

Shelf life

24 months

Sizes

1 It

Palletization

E-PAL 120X80, 125 carton, 6 pcs per carton, 750 lt

LY COMPANY ITALIA

www.acquainbrick.it



AQUALY

Microbiologically controlled water, reverse osmotic osmosis, remineralized, noncarbonating, according to D.lgs 31/2001 product made in Italy - Tuscany for the 500 ml, while the 330 and 1000 ml are produced and bottled in Spain, packaged in beverage containers of the Tetrapak type. The cardboard is composed of about 70% of vegetable matter (72% for the 330 ml volume, 76% for the 500 ml one) and is well suited to an agile and controlled disposal.

Ingredients list

Water.

Shelf life

24 months

Sizes

500 - 330 - 1000 ml

Palletization

500 ml - pallet consisting of 70 cartons, each carton contains 18 pcs. Standard Epal size (120X80X160 H cm) 700 kg
330 ml - pallet consisting of 80 cartons, each carton contains 24 pcs. Standard Epal size (120X80X160 H cm) 700 kg
1000 ml - pallet consisting of 70 cartons, each carton contains 10 pcs. Standard Epal size (120X80X160 H cm) 700 kg

NATYS

www.natys.it



ARTISAN ORGANIC FRUIT JUICES

Naty's organic fruit juices are produced in an artisan laboratory among the peaks of Trentino, through small and eco-friendly productions. Thanks to a gentle processing with a short time pasteurization, the picked fruit becomes fruit to drink by using the water coming from mountain sources. The new range consists of 10 items: Organic Bio - Italian cold pressed oranges, not from concentrate; Arancarota Bio - squeezed orange, lemon and carrot and apple juice, not from concentrate; Organic Pineapple - cold pressed pineapples in a pure juice, not from concentrate; Organic Pear - a smooth nectar made of pear pulp and organic cane sugar, not from concentrate; Organic Peach - naturally juicy and sweet, not from concentrate; Organic Apricot - fragrant and smooth apricot pulp, not from concentrate; Organic Tomato - 100% Italian tomatoes juice, not from concentrate, with a pinch of salt; Organic Cranberry - cranberry juice.

Shelf life

24 months

Sizes

200 ml glass bottle, label and packaging in paper and cardboard, for a completely plastic free result.

Palletization

171 cartons, 19 cartons x layers, 9 layers.

POLI.COM

www.policomsrl.it



ALMOND DRINK ORIGINAL MAND'OR 'CLASSICO' 1 LITER UHT

Made with 8% of almond content, this almond drink perfectly identifies its region, Calabria, and reflects the company's values and traditions. Full of taste, the high percentage of almond makes it rich of proteins and enhances its flavors.

Ingredients list

Water, sugar, almonds (8%), emulsifier: sucrestere; natural flavours.

Shelf life

24 months

Sizes

1000 ml - IPI Caliz UHT brick

Palletization

1000 boxes of 1 liter each

ACQUA SANT'ANNA

www.santanna.it



SANT'ANNA FRUITY TOUCH LEMON

Delicate low-calorie fruity waters for a satisfying and contemporary hydratation experience, available in three flavors: lemon, red fruits, lime+ginger+guarana. The fundamental ingredient is Acqua Sant'Anna, to which the benefits of a special mix of ingredients are added to satisfy the desire of pleasure, while moisturizing and giving well-being to the body at the same time. Without preservatives and dyes, completely gluten free and with a low-calorie content.

Ingredients list

Sant'Anna Sorgente Rebruant natural mineral water, sugar, lemon juice. Gluten-free, preservative-free, dye-free.

Shelf life

12 months

Sizes

0.5 - 1 lt

