

ITALIAN FOOD & WINE SHOW



Belgrade, October 27, 2022, Hotel Hilton



Food & wine

Italy
is simply
extraordinary: be



taste IT



Week
of the Italian
Cuisine in
the World

SAJAM ITALIJANSKE
HRANE I PIĆA

BEOGRAD, HOTEL HILTON, 27.10.2022.



ACCADEMIA OLEARIA
TENUTE FOIS

L'origine del gusto.

ACCADEMIA OLEARIA SRL
Via dei Carbonai
(loc. Ungias-Galantè),
07041 Alghero (SS)
+39 079 980394
export@accademiaolearia.it
www.accademiaolearia.com

Farma je osnovana u Algeru 1880. godine i od prvih dana njome upravlja porodica Fois. Trenutno se prostire na preko 200 hektara sa oko 25.000 stabala maslina, uglavnom sorte Bosana. Masline se presuju u roku od 12 sati od berbe, u modernom dvofaznom postrojenju sa neprekidnim ciklusom, koje se napaja solarnom energijom, a topla voda se proizvodi u kotlu za koji se koristi isto pogonsko gorivo kao u proizvodnji ulja. Accademia Olearia ima sertifikovani sistem upravljanja kvalitetom i bezbednošću hrane UNI EN ISO 9000, IFS, BRC, BIO.



The farm was founded in Alghero in 1880 and has been managed by the Fois family since its early days. It currently consists of over 200 hectares with about 25,000 olive trees, mainly of the Bosana cultivar. The olives are pressed within 12 hours of harvesting in a modern two-phase continuous cycle plant, powered by solar energy, and hot water is produced through a boiler that uses the same waste as the olives. Accademia Olearia has a certified quality and food safety management system UNI EN ISO 9000, IFS, BRC, BIO.

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BIOITALIA
 Via ingegno Area Pip Sarno,
 lotto 43,
 84 087 Salerno (SA)
 +39 081 5302305
 annaritaattianese@bioitalia.it
 www.bioitalia.it

Bioitalia se bavi proizvodnjom organske hrane od 1994. godine, u skladu sa tradicijom mediteranske ishrane i nudi visokokvalitetne proizvode od organski uzgojenih sirovina. Bioitalia je od svojih početaka uvek bila vođena bezbednošću hrane i zahvaljujući integraciji organske poljoprivrede i industrijske tehnologije, može da predstavi vrhunske proizvode po pristupačnoj ceni. Bioitalia trenutno predstavlja jednu od danas najautoritativnijih referentnih kompanija za organsku hranu, koja izvozi svoje proizvode širom sveta. Glavni faktori uspeha, koji omogućavaju Bioitalia-i da izađe u susret najnovijim tržišnim trendovima i da zadovolji sve vrste ukusa kupaca, su širok asortiman i visokokvalitetne sirovine koje se koriste.



Bioitalia is into the Organic food production since 1994, according to the Mediterranean diet traditions and offering high quality products coming from organic farmed raw materials. Since its beginning Bioitalia has always been led by the food safety and, thanks to the integration between the organic farming and industrial technology, it can present premium products at an affordable price. Bioitalia currently represents one of today's most authoritative Organic food reference point, exporting its products all over the world. The main factors of success, that allow Bioitalia to meet the latest market trends and to satisfy all kinds of customer's taste, are the extensive range and the high-quality raw materials employed.

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CAFFÈ SRL
 Via Giuseppe Meazza 39,
 80026 Casoria (NA)
 +39 081 7871023
 caffè@caffè.it
 www.caffè.it

CAFFÈ doo je drevna napuljska kompanija koja proizvodi kafu preko 60 godina. Specijalizovani smo za proizvodnju kafe u zrnju sa ciljem proizvodnje dobrog napuljskog espressa. Naša proizvodnja uključuje i mlevenu kafu, kafu u filter papiru i kapsule. Organizovani smo i za proizvodnju kafe sa privatnom robnom markom. Naše mešavine su nagrađene zlatnom medaljom na Međunarodnoj degustaciji kafe, jedinom međunarodnom takmičenju espressa na svetu.

CAFFÈ s.r.l. Is an ancient Neapolitan company that produces coffee over 60 years. We are specialized in the production of coffee beans to get a good Neapolitan espresso. Our production includes also ground coffee, pods and capsules. We are also organized for the production of coffee with Private Label. Our blends have been rewarded with gold medal at International Coffee Tasting, the world's only international espresso contest.

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We export Italian food,
with love.



FOOD EAST

We export Italian food,
with love.



FOODEAST TRADE SRL
 Viale delle industrie 2,
 80040 San Sebastiano al
 Vesuvio (NA)
 +39 081 0480105
 info@foodeast.it
 www.foodeast.it

Foodeast Trade doo se bavi širokim spektrom italijanskih prehrambenih proizvoda, uglavnom pod brendom LITALY. Naš asortiman obuhvata ne samo najkласičnije artikle, kao što su mahunarke, testenine, paradajz i maslinovo ulje, već i širok izbor sireva sa zaštićenim geografskim poreklom, mocarelu, kao i smrznutu hranu i konditorske proizvode. Glavni proizvodi su dostupni u različitim pakovanjima i veličinama, a nudimo i mogućnost slanja više artikala u istoj pošiljci. Naša linija RIVELIA nudi tipične italijanske specijalitete, kao što su Croccantini nougat i Cantucci, dok naša ORGANIC linija pod brendom IVI & GIO uključuje testenine, paradajz, sosove za testenine, ulje, voćne sokove i druge.



Foodeast Trade Srl handles a wide range of Italian Food Products, mainly under LITALY brand. Our assortment includes not only the most classical items, such as legumes, pasta, tomato and olive oil, but also a wide selection of PDO cheese, mozzarella products, together with frozen food and confectionery. Main products are available in several different packaging and size and our service offers the opportunity to consolidate more items in same cargo. Moreover, our RIVELIA line offers such a typical Italian specialties, like Croccantini nougats and Cantucci cookies, while our ORGANIC line, under IVI & GIO' brand, includes pasta, tomato, pasta sauces, oil, fruit juices and others.

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GUSTO SANO/SEI TORRI
 Via del Castello 5,
 86100 Campobasso (CB)
 +39 0874 1862323
 info@hubinternational.it
 www.gustosano.it

Hub International je kompanija koju su kreirali iskusni stručnjaci za hranu koji su lansirali sledeće brendove: 1.- **“GUSTO SANO – THE ITALIAN FOR HEALTHY TASTE”** nudi širok asortiman visokokvalitetnog sertifikovanog organskog pasulja, mahunarki, žitarica i paradajza, gotovih za potrebu i bez dodatka soli, uglavnom za maloprodajne kanale; 2.- **„SEI TORRI”** nudi konvencionalni pasulj, mahunarke i paradajz, uglavnom za Ho.Re.Ca kanal. Hub International ima BRC sertifikat koji garantuje da su proizvodi proizvedeni, pripremljeni i da se njima rukuje u skladu sa najpriznatijim standardima. Hub International može postati vaš idealan partner zahvaljujući svojim kompetencijama, pristupu orijentisanom prema klijentu i skupu usluga koje može da pruži klijentima.

Hub International is a company created by experienced food experts who have launched the following brands: 1.- **“GUSTO SANO – THE ITALIAN FOR HEALTHY TASTE”** offers a wide range of high-quality certified organic beans, pulses, cereals and tomatoes ready-to-use and without added salt for mainly the retail channel; 2.- **“SEI TORRI”** offers conventional beans & pulses and tomatoes, mainly for the Ho.Re.Ca channel. Hub International has the BRC Certification that assure that the products have been produced, prepared and handled according to the most recognized standards. Hub International can become your ideal partner thanks to its competencies, to its client-oriented approach and to the set of services able to deliver to the clients.

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I&P
Strada comunale della sala 12,
01011 Canino (VT)
+39 392 105882
alessandro.morosini@iandp.it
www.iandp.it

Mi pretvaramo ukuse u radost života. Dizajn, proizvodnja, flaširanje i pakovanje ekstra devičanskog maslinovog ulja za profesionalne korisnike: kuvare, ugostitelje i gurmane. Nudimo im svu raznolikost i varijabilnost monosortnog maslinovog ulja. Pružamo potpunu sledljivost naših ulja. Kompanija i njeni maslinjaci se nalaze u Kaninu (Viterbo) i u okolnim selima. Kanino se nalazi u Alta Tuša Viterbeze, u centru oblasti gde se rodila i razvila etrurska civilizacija, a potom i uticala na razvoj rimske civilizacije. Etrurci su voleli život i zadovoljstva koja on pruža. Proizvodili su maslinovo ulje od autohtone sorte zvane „Caninese“.



We transform flavors into joie de vivre. Design, produce, bottle, and package extra virgin olive oil for professional users: chefs, restaurateurs, and gourmets. Offer them all the variety and variability of mono-varietal olive oil. Give full traceability of our oils. The company and its olive groves are located in Canino (Viterbo) and in the surrounding villages. Canino is in Alta Tuscia Viterbese, in the center of the area where Etruscan civilization was born and developed, and then fertilized the Roman civilization. The Etruscans loved life with its pleasures. They produced olive oil from the native variety called “Caninese”.

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I.T.A.N SNC F.LLI NARDONE

C.da Ilici, Zona Pip Italia,
83030 Venticano (AV)
+39 0825 965252
nardone@nardone.it
www.nardone.it

Vokacija porodice koja se kroz četiri generacije posvetila plemenitoj umetnosti, održavajući arome i ukuse iz prošlosti čija je proizvodnja je bila ograničena na periode praznika kao što je Božić. Specijaliteti su „Pannardini“, nugat minijature punjene biskvitom natopljenim likerom prelivenim tamnom čokolodom. Kvalitetna autentičnost i tradicija su osnovni principi kompanije.



The vocation of a family which for four generations has dedicated it self and its resources to a noble art, perpetuating the preparation aromas and flavours in past times production was limited to festival periodos such as “Santo Natale”. The specialities are “Pannardini”, nougat miniaturs filled with sponge cake soaked in liqueur covered in dark chocolate quality authenticity and tradition are fundamental principals of company.

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www.caffeicaf.com



ICAF COFFEE
 Via Armando Vona 42,
 03100 Frosinone (FR)
 +39 0775 292333
 paolo.nifosi@caffeicaf.com
 www.caffeicaf.com

Od 1975. godine **ICAF** je nastao iz strasti trojice osnivača koji su za vrlo kratko vreme uspeli da razviju mešavine kafe visokog kvaliteta. Danas imamo razvijeno iskustvo koje se prenosi s generacije na generaciju, koje nam omogućava da ekskluzivnu proizvodnju proširimo na međunarodna tržišta. Konstantne inovacije i istraživanja vezana za nove mešavine jedinstvenog ukusa i arome, daju nam mogućnost da obnavljamo našu strast i kompetenciju. Dug pređeni put doveo nas je do novog predloga: brenda koji predstavlja našu evoluciju, koju karakteriše jednostavnost njegovih grafičkih linija.



Since 1975 **ICAF** was born from the passion of the three founders that in a very short time were able to develop high quality coffee blends. Today we can manage a solid experience, handed down from generation to generation, that allows us to tour exclusive production to the international markets. The constant innovation and research for new blends with unique taste and aroma, gives the possibility to renew our passion and competence. This long path has brought us to a new proposal: a brand fit to communicate our evolution, characterized by the simplicity of its graphic lines.

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MARCOZZI BRAND SRL
 Contrada Valdasso 47/A,
 63828 Campofilone (FM)
 +39 0734 931725
 barbara@marcozzibrand.it
 www.marcozzibrand.it

Naša fabrika testenina **Marcozzi**, koja se nalazi u Campofiloneu, u regionu Marke, prvobitno je osnovana kao mala radionica, a kasnije je postala fabrika testenina. Naša baka je uspela da nam prenese tradicionalne vrednosti i mi proizvodimo testeninu Campofilone više od 25 godina, po njenom receptu. Danas proizvodimo testeninu sa jajima i od 100% italijanskih sastojaka, uz pažljivu pripremu koja garantuje maksimalan kvalitet. Gruba i porozna, sporo sušena na niskoj temperaturi uz korišćenje velikog zanatskog umeća. Naš vodeći proizvod, čuveni Maccheroncini di Campofilone sa ZGO sertifikatom, ukusan i originalan, proizveden po striktnoj specifikaciji koja potvrđuje njegov kvalitet i jedinstvenost. Otkrijte sve naše brendove i proizvode.

Our **Marcozzi** pasta factory, located in Campofilone, in the Marche region, was initially founded as a small workshop and later became a full-fledged pasta factory. Our grandmother was able to pass on to us the values of tradition and we have been producing Campofilone pasta for more than 25 years, according to her teachings. Today, we produce egg pasta from 100% Italian ingredients, with an accurate preparation method to guarantee maximum quality. Rough and porous, dried slowly at low temperature in total respect of its craftsmanship. Our flagship, the famous PGI-certified Maccheroncini di Campofilone, tasty and genuine, produced following a strict specification that certifies its quality and uniqueness. Discover all our brands and products.

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MASTRO SAPORE
Via Parigi 29,
76011 Bisceglie (BT)
+39 080 883 0094
amministrazione@mastrosapore.it
www.mastrosapore.it

Naša priča počinje 2017. godine. Nismo sinovi farmera, mlinara ili proizvođača testenina. Izabrali smo ovo zanimanje, jer želimo da naša testenina govori o našoj zemlji. Proizvodimo testeninu sečenu bronzom, od žitarica iz Apulije, koje lično uzgajamo na poljima naših farmera, sa novim pristupom proizvodnji koji počinje direktno od sirovine. Prateći ovaj koncept, kreiramo posebnu liniju pesta i sosova, savršenih za našu pastu. Naš cilj? Da stvorimo zdravu ekonomiju, sa zdravim lancem snabdevanja, u zdravom okruženju. Želimo samo najbolje, ali ne samo za nas. Želimo da to podelimo sa onima koji, kao i mi, vole dobre ukuse. Za one koji, poput nas, hranu doživljavaju kao kult.

It is in 2017 that our story begins. We are not the sons of farmers, millers or pasta makers We have chosen this profession for ourselves, because we want our pasta to speak of our land We produce bronze-die pasta with Apulian grains, which we personally grow in our farmers' fields, with a new approach to production that starts directly from the raw material. Following this concept, we create a peculiar line of pesto and cream, the perfect partner for our Pasta. Our aim? To produce a healthy economy, with a healthy supply chain, in a healthy environment. We want only the best, but not only for us. We want to share it with those who, like us, prefer the good taste. For those who, like us, make food a cult.

note:



PASTA OTTIMA - ITALIAN TASTY ALIMENTS
Via Papa Giovanni XXIII 31,
84014 Nocera inferiore (SA)
+39 081 0050985
sales@italiantastyaliments.it
www.pastaottima.it

Naša kompanija **Italian Tasty Aliments doo** se nalazi na jugu Italije i specijalizovana je za proizvodnju i distribuciju tradicionalnih italijanskih proizvoda u svetu. Uglavnom proizvodimo testeninu od 100% durum pšeničnog griza i proizvode na bazi paradajza, kao i crvene i bele sosove za testeninu, u staklenoj ambalaži. Takođe, proizvodimo povrće u konzervi (ljušteni, seckani i čeri paradajz i paradajz u tubi) i sve vrste mahunarki u konzervi (slanutak, Borloti pasulj, Cannellini pasulj, crveni pasulj, mešano povrće itd. - u maloprodajnim i Ho.Re.Ca pakovanjima). Naš asortiman takođe uključuje aromatizovana EVO ulja (beli tartuf, limun, čili paprika i beli luk), balzamiko, pirinač, jabukovo sirće i organsko jabukovo sirće sa sirćetnom majkom i piškote.

Our Company **Italian Tasty Aliments Srl** is situated in the South of Italy and is specialized in the production and distribution of traditional Italian products in the world. We mainly produce 100% Durum Wheat Semolina dry Pasta and tomato-based products as well as red and white pasta sauces in glass. We also produce canned vegetables (Peeled, Chopped and Cherry Tomatoes and Tomato Paste) and all types of canned pulses (Chick-peas, Borlotti, Cannellini, Red Kidney Beans, Mixed vegetables, etc. - both in retail and Ho.Re.Ca sizes). Our range also includes Flavoured EVO Oils (White Truffle, Lemon, Chili Pepper and Garlic), Balsamic, Rice, Apple Cider Vinegar and organic Apple Cider Vinegar with the mother and Ladyfingers.

note:



PASTIFICIO FABIANELLI
 Via Sant'Antonio 107,
 52043 Castiglion
 Fiorentino (AR)
 +39 0575 65601
 ivan@fabianelli.it
 www.fabianelli.it

Kompanija **Fabianelli Pasta** nastala je 1860. godine u Toskani, Italiji, i posvetila se proizvodnji vrhunske testenine od griza durum pšenice u skladu sa italijanskom tradicijom i kvalitetom. Sa preko 100 oblika, naši proizvodi od testenine se distribuiraju širom sveta sa različitim brendovima u vlasništvu, kao i private label: Fabianelli i Maltagliati su naši klasični brendovi testenina napravljeni od 100% italijanskog brašna od durum pšenice, Pasta Toscana je naš vrhunski brend napravljen od 100% durum pšenice u potpunosti uzgojene i mlevene u Toskani, Italiji, sečene bronzom, polako sušene i upakovane u ekološko papirno pakovanje.



Fabianelli Pasta company took shape in 1860 in Tuscany, Italy and has dedicated itself to producing premium durum wheat semolina pasta with respect to Italian traditions and quality. With over 100 shapes, our pasta products are distributed throughout the world with various owned brands as well as PL: Fabianelli and Maltagliati are our classic brands of pasta made with 100% Italian durum wheat semolina, Pasta Toscana is our premium brand made with 100% Durum Wheat entirely grown and milled in Tuscany, Italy, bronze dyed, slowly dried and packed in an eco-friendly paper package.

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RAFF SRL
Zona industriale Prato Sardo,
lotto 120,
08100 Nuoro (NU)
+39 078 4296075
commerciale@cuscinetticroccanti.it
www.cuscinetticroccanti.it
www.sardarelle.it

RAFF doo je rođen u srcu Sardinije, sa željom da predstavi specijalitete našeg ostrva. Od 2010. godine RAFF doo je postao veza između savremenog sveta i Sardinije. Tradicija. Naši proizvodi su inspirisani izvrsnošću sardinijske kuhinje, a modernizovani tako da ponude kupcu brza, ukusna i originalna rešenja koja će zadovoljiti najveća očekivanja. Imamo IFS i Bio sertifikate i koristimo samo italijanske sirovine da bismo garantovali vrhunski kvalitet naših proizvoda, bez konzervansa i aditiva. Cuscineti Croccanti su naš najpoznatiji proizvod, tanki, vazdušasti i hrskavi „jastučići“ od hleba, jedinstven proizvod na tržištu.



RAFF srl was born in the heart of Sardinia, with the desire to let know the specialities of our island. Since 2010, RAFF srl has become the connection between the modern world and the Sardinian Tradition. Our products are inspired by the excellence of the Sardinian cuisine and they are revisited in a modern key, offering to the customer fast, tasty and genuine solutions to satisfy the highest expectations. We are IFS and Bio certified and we use only Italian raw materials to guarantee the top quality of our products, without preservatives and additives. Cuscineti Croccanti are our most famous products, thin, puffy and crunchy "small pillows" of bread, a unique product in the market.

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Retail product line compostable pods



Retail product line aluminum capsules



Retail product line Bar Italia ground coffee



Retail product line Bar Italia coffee beans



SAQUELLA 1856 SRL
 Via Torretta 24,
 65128 Pescara (PE)
 +39 085 432171
 sales.areaexport@saquella.it
 www.saquella.it

Saquella 1856 je poznati italijanski proizvođač espresso kafe. Porodica Saquella počela je prženje kafe 1856. godine, a sadašnji posao je i dalje u vlasništvu iste porodice, koja proizvodi kvalitetan autentični italijanski espresso koji se neprestano usavršavao tokom proteklih 150 godina. Poslujemo na globalnom nivou, a sva proizvodnja se odvija u pržionici Saquella u Pescari i predstavljena je preko mreže distributera u 47 različitih zemalja sa 65% naše prodaje preko specijalizovanih stručnih distributera i širom naših podružnica, Saquella Deutschland i Saquella UK. Saquella nudi vrhunske proizvode koji se distribuiraju putem kanala Ho.re.ca, ekskluzivnim maloprodajnim objektima i vrhunskim lancima supermarketa.

Saquella 1856 is an established Italian espresso coffee producer. The Saquella family began coffee roasting in 1856, and the current business is still in the same family ownership, producing quality authentic Italian espresso that has been continually refined over the past 150 years. Our business operates on a global scale with all production being carried out at the Saquella roastery in Pescara, and represented via a network of distributors in 47 different countries with 65% of our sales through specialist expert distributors and throughout by our subsidiaries companies, Saquella Deutschland and Saquella UK. Saquella offers premium products distributed in Ho.re.ca channel, exclusive retail shops and premium supermarket chains.

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STRAMPPELLI SRL
Loc. Collegentileseo,
02012 Amatrice (RI)
+39 0746 172 5517
info@pastificiostrampelli.it
www.pastificiostrampelli.it

Fabrika testenina **Pastificio Strampelli** nastala je sa ambicijom da se unapredi teritorija i njene tradicije. Strateški je smeštena na preko 1000 metara nadmorske visine, u Amatričeu, u regionu Lacio, u centru Italije. Fabrika testenina je okružena netaknutom prirodom, bogatom čistom vodom koju kombinujemo sa grizom od durum pšenice isključivo 100% italijanskog porekla da bismo ponudili proizvod visokog kvaliteta sa specifičnim nutritivnim karakteristikama. Naša testenina je hrapava i porozna da bi savršeno upijala različite sosove, a suši se polako na niskoj temperaturi. Naši oblici su savršeni za najpoznatije recepte italijanske kuhinje kao što su amatričana i griča kako bi se podstakli tradicionalni ukusi.

Pastificio Strampelli was born from an ambitious project to enhance the territory and its traditions. It is strategically located over 1000 metres above sea level, in Amatrice, in the Lazio region, in the centre of Italy. The pasta factory is surrounded by unspoilt nature, rich in pure water that we combine with durum wheat semolina of exclusively 100% Italian origin to offer a high quality product with specific nutritional characteristics. Our pasta is rough and porous to perfectly absorb a variety of sauces, and is dried slowly at a low temperature. Our shapes are perfect for the most famous recipes of Italian cuisine such as Amatriciana and Gricia to enhance all the taste of tradition.

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FATTORIA DELLA
AIOLA

Fattoria della Aiola je mala istorijska vinarija, smeštena u južnom delu zone Kianti Klasiko (Chianti Classico), samo 18 km udaljena od Sijene. Tvrđjava Ajola je stara preko 800 godina i igrala je važnu ulogu u odbrani teritorije Sijene u toku italijanskih ratova XVI veka. Vinariju Fattoria della Aiola je 1934. godine osnovao senator Đovani Malagodi, poznati italijanski političar. Tokom 2015. godine proizvodnja vina je u potpunosti modernizovana, međutim pre skoro dve godine Aiola je počela da prelazi na organsku proizvodnju vina. Svake godine proizvodimo preko 100.000 boca vina – Kianti Klasiko (Chianti Classico), kao i crna, bela i roze vina – mirna i penušava, koja izvozimo u više od 20 zemalja. Trenutno tražimo predstavnika u Srbiji.



Fattoria della Aiola is a small historic winery, situated in the southern part of the Chianti Classico zone, only 18 km away from Siena. The Castle of Aiola is over 800 years old and had played an important role in defending Siena lands against the Medici army in the XVI century Italian wars. In 1934, Fattoria della Aiola winery was founded by Senator Giovanni Malagodi, a famous Italian politician. In 2015 the wine production was fully modernized, and in 2021 Aiola has started converting to organic winemaking. We produce over 100,000 bottles of wine every year - Chianti Classico as well as red, white, and rosé wines – still and sparkling, that are exported to more than 20 countries. Now Aiola is looking for an importer in Serbia.

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AIOLA
Strada Provinciale di Vagliagli 102,
53019 Castelnuovo
Berardenga (SI)
+39 0577 322615
natalia@aiolawines.com
www.aiolawines.com



Anna Spinato
AZIENDA VINICOLA WINERY

ANNA SPINATO WINERY
Via Roma 106,
31047 Ponte di Piave (TV)
+39 0422 857927
info@spinato.it
www.spinato.it

Vinariju **Anna Spinato** osnovao je 1952. godine Pjetro Spinato, Anin otac, koji je razumeo enološki potencijal ovog veličanstvenog područja koje se nalazi u Ponte di Piave, gradu sa jakim vokacijom za proizvodnju vina, između Venecije i Dolomita, u srcu proizvodnog područja Prosecco DOC. Teritorija koju karakteriše prisustvo reke Pjave od istorijskog značaja koja snažno utiče na vinogradarstvo, dajući vinima svežinu i mineralnost. Ani se pridružuje njen sin Roberto sa kojim i danas vodi kompaniju ka budućnosti. Odlučili su da proizvode tipična vina ovog područja kao što su Valdobbiadene (Valdobbiadene), Raboso (Raboso) i Malanote (Malanotte), kao i vina od međunarodnih sorti grožđa koje mogu da izraze jedinstvene karakteristike svoje zemlje.

Anna Spinato Winery was founded in 1952 by Pietro Spinato, Anna's father, who understood the enological potential of this magnificent area. It is located in Ponte di Piave, a town with a strong wine vocation, placed between Venice and the Dolomites, in the heart of the Prosecco DOC production area. A territory characterized by the presence of the historic Piave river, which strongly influences viticulture by giving the wines freshness and minerality. , Anna is joined by her son Roberto and together they guide the company towards the future. They have decided to produce typical wines of the area such as Valdobbiadene, Raboso and Malanotte as well as wines from international grape varieties capable of expressing the unique characteristics of their land.

note:



BERTOLDI

BERTOLDI
Località Venturella 60,
37012 Bussolengo (VR)
+39 045 7170410
export@cantinebertoldi.it
www.cantinebertoldi.it

Priča o vinarima porodice **Bertoldi** počinje 1932. godine obradom plodne zemlje na morenskim brdima jezera Garda. Tridesetih godina prošlog veka Emilijo je osnovao vinariju Bertoldi. Danas, porodičnu tradiciju prenose nove generacije. Više od 40 hektara vinograda se obrađuje, organizuju se različiti vidovi obuke: red i veronska pergola u zavisnosti od mikroklimi i vrste grožđa. Tokom berbe, plodovi u njihovim izvornim sortama se pažljivo biraju i sakupljaju. Iz njihove prerade nastaju vina koja se razlikuju po svojoj tipičnosti. Naše vino je podvrgnuto pažljivoj mikrobiološkoj kontroli kako bi mu se produžio rok trajanja i kako bismo mogli da osetimo njegovu pozitivnu evoluciju.



The story of the **Bertoldi** family's winemakers begins in 1932 with the cultivation of fertile land on the morainic hills of Lake Garda. In the 1930s, Emilio founded the Bertoldi winery. Today the family tradition is carried on by the new generations. More than 40 hectares of vineyards are cultivated, managed with different forms of training: row and Veronese pergola depending on the microclimates and types of grapes. With the harvest, the fruits in their native varieties are carefully selected and collected. From their processing, wines are born that differ in their typicality. Our wine is subjected to a careful microbiological control to extend its life over time and to be able to appreciate its positive evolutions.

note:



BOCCADIGABBIA

BOCCADIGABBIA
C.da Castelletta 56, Fontespina,
62010 Civitanova Marche (MC)
+39 0733 70728
export@boccadigabbia.com
www.boccadigabbia.com

Boccadigabbia je porodična vinarija u Čivitanova Marke, koja se nalazi između Jadrana na istoku i valovitih brda na zapadu. Povezanost sa teritorijom je snažna i predstavlja, najverovatnije, jedini način da zadržimo svoj pravi glas. Uvek smo vodili računa o očuvanju prirodnih raznolikosti, poštujući zemlju i lepotu originalnog pejzaža. U Boccadigabbia proizvodimo nekoliko vina od „međunarodnih“ sorti jer su ona draga našoj prošlosti: vinarija se nalazi na jednom od Napoleonovih poseda i regiji Marke. Smatramo da našu budućnost oblikuju autohtone sorte kao što su Ribona, Verdichio di Matelica (Verdicchio di Matelica) i, naravno, Rosso Pičeno (Rosso Piceno).



Boccadigabbia is a family owned winery in Civitanova Marche, suspended between the Adriatic on the East and rolling hills in the West. The bond with the territory is the strength and, most probably, the only way to keep our true voice. We have always been careful on preserving natural diversities while respecting the soil and the beauty of the original landscape. At Boccadigabbia we produce few wines from “international” varietals because they are dear to our past: the winery is located in one of the Napoleonic farms scattered in the Marche. But we feel our future is shaped by the indigenous varietals like Ribona, Verdicchio di Matelica and, of course, Rosso Piceno.

note:



CANTINA FRATELLI PARDI

Via Giovanni Pascoli 7/9,
06036 Montefalco (PG)
+39 0742 379023
export@cantinapardi.it
www.cantinapardi.it

Naša priča počinje 1919. godine i to je priča o bratstvu, porodici. **Cantina Fratelli Pardi** nalazila se u prizemlju bolnice Sent Markus, u Montefalku. Proizvodila su se i plasirala na tržište i bela i crvena vina, ali „zvezda“ je bio Sagrantino u verziji Pasito. Vina su prodavana širom Umbrije kao i van regije, važnim kupcima, kao što je Vatikan. Danas su ponovo tu dva brata, Đanluka i Alberto, koji čuvaju tradiciju i odaju počast zaostavštini vina i zemlje svojih pradedova. Vina su višestruki univerzum gde svaki pojedini detalj traži da bude u ravnoteži sa ostalima kako bi mogao da ispriča svoju priču izražavajući jedinstvenost.

Our story begins in 1919 and it is a story of a brotherhood, a family. The **Cantina Fratelli Pardi** was located on the ground floor of the Saint Marcus Hospital, in Montefalco. Both white and red wines were produced and marketed, yet the “star” was the Sagrantino in its Passito version. The wines were sold all over Umbria, and out of the region, to important costumers, such as the Vatican. Today it is again two brothers, Gianluca and Alberto, who are keeping the tradition and honouring their great-grandfathers legacy with wines and with territory. Because wines are a multifaceted universe where every single details ask to be in balance with the others so to be able to tell their story while expressing uniqueness.

note:



CASALFARNETO

il gusto del tempo

CASALFARNETO

Via Farneto 12,

60030 Serra de' Conti (AN)

+39 331 1354825

daniela.piccioni@casalfarneto.it

www.casalfarneto.it

CasalFarneto je nezavisni proizvođač vina u porodičnom vlasništvu, među vodećim proizvođačima u regionu. Na 35 hektara vinograda, CasalFarneto kombinuje tehnologiju, tradiciju i održivost za proizvodnju vrhunskih vina, sa posebnim osvrtom na organska vina. Glavni fokus vinarije je Verdikjo (Verdicchio), najnagrađivanije belo grožđe Italije, koje se koristi za proizvodnju 10 različitih vina (od organskih, do penušavih, rezervi, botritis, pasita itd.). Proizvodnja takođe računa na glavne sorte regiona Marke, uključujući sorte Lakrima (Lacrima), Montepulčano (Montepulciano) i Pecorino (Pecorino). Od 2021. godine, započeo je novi put ka Equalitas sertifikaciji u sektoru održivosti, zahvaljujući konsultacijama sa svetski poznatim vinarom Stefanom Kjočolijem.



CasalFarneto is a family owned, independent wine producer, included amongst the top producers of the region. With 35 hectares of vineyard, CasalFarneto combines technology, tradition and sustainability to produce wines of excellence, with particular attention to organic wine. The main focus of the winery is the Verdicchio, the most awarded white grape of Italy, producing 10 different wines from it (from organic, to champenois, riserva, botrytis, passito etc.). But the production also counts on the main varieties of Marche region, including Lacrima, Montepulciano and Pecorino. Starting from year 2021 a new path towards Equalitas sustainability certification has begun, thanks to the consultancy of the world renowned winemaker Stefano Chioccioli.

note:

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CECI 1938

CECI 1938
Strada Provinciale di Golese 99,
43056 Torrile (PR)
+39 0521 810252
export@lambrusco.it
www.lambrusco.it

Podrumi **CECI 1938** više od 80 godina prenose u svet strast italijanske tradicije, zajedno sa vizijom okrenutom ka budućnosti i nezaustavljivom željom za inovacijama. CECI 1938 proizvodi Lambrusco (Lambrusco), jedno od omiljenih vina, koje je kompanija transformisala u jedinstveni nektar, postavljajući nove standarde prepoznatljivosti. Pitko vino, oda druželjubivosti, koje nudi neposredne gastronomske kombinacije; prava ikona savremenosti. Dizajn igra ključnu ulogu, podstičući istraživanje oblika i boja za kreiranje neobičnih boca i etiketa, veoma moderne kreacije. Cilj je da se istaknemo i ponudimo nekonvencionalan pristup jednoj od najtradicionalnijih italijanskih industrija, kako bismo mogli sa mladima da razgovaramo na savremenom jeziku.



Cantine **CECI 1938** for over 80 years brings the passion of Italian tradition to the world, together with a forward-looking vision and a relentless desire for innovation. CECI 1938 produces one of the world's best-loved Lambrusco a wine that the company has transformed into a unique nectar, setting new standards of recognisability. A smooth wine, an ode to conviviality and immediate food pairing; a true icon of modernity. Design plays an essential role, fuelling its research into the shapes and colours used to create the unusual bottles and labels, truly stylish creation. The aim is to stand out, offering an unconventional approach to one of the most traditional Italian industries, in order to speak to young people in a contemporary language.

note:



FATTORIA IL MURO
 Via delle Conserve 51,
 52100 Arezzo (AR)
 +39 0575 371536
 pancarofederico@gmail.com
 www.fattoriailmuro.it

Fattoria il Muro se nalazi u samom srcu Toskane, u Arecu. U vlasništvu je porodice Pancaro više od 200 godina koji su zemlju oduvek koristili za uzgoj vinove loze zahvaljujući povoljnoj mikroklimi i posebnim uslovima životne sredine. Zemljište bogato laporom i umerena klima pružaju mikrostanište koje poboljšava organoleptičke osobine i zdravlje grožđa. Federiko, poslednja peta generacija, agronom, bavi se unapređenjem proizvodnih tehnika uz očuvanje stare tradicije, koristeći samo tradicionalnu toskansku burad od kestena za odležavanje. Njegov glavni cilj je da stvori prijatna, laka za piće, sveža i jednostavna vina, za svačiji ukus.



Fattoria il Muro is situated in the very heart of Tuscany, in Arezzo. It has been owned by the Pancaro family for more than 200 years and its land has always been used for vines cultivation thanks to its favorable microclimate and particular environmental conditions. The soil rich in marl and the temperate climate provide a microhabitat that improves the organoleptic qualities and the health of the grapes. Federico the last 5th generation, agronomist, is engaged in updating the production techniques while keeping up the old traditions, using only traditional Tuscan chestnut wood barrels for ageing. His main goal is to create enjoyable and easy drinkable wines, fresh and simple that could be universally appreciated by any palate.

note:

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FONDACO SRL
 Via Manin 4,
 30026 Portogruaro (VE)
 +39 0421 1781985
 info@fondacovenezia.net
 www.fondacovini.com

Fondaco je most između uvoznika i proizvođača. Sklapamo ugovore sa kompanijama i direktno izvozimo njihova vina u odabrane zemlje. Da li ste uvoznik, distributer ili vinski bar sa uvoznom dozvolom i nalazite li se van Italije? Kontaktirajte nas da biste saznali koji su brendovi dostupni u vašoj zemlji!



Fondaco is a bridge between the importer and the producer. We enter into agreements with the companies and we directly export their wines to selected countries. Are you an importer, a distributor or a wine bar with an import license and are you based outside Italy? Contact us to know which brands are available in your country!

note:

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FONTEFICO
Via Defenza 38,
66054 Vasto (CH)
+39 328 4113619
info@fontefico.it
www.fontefico.it

Fontefico je organska butik vinarija sa pogledom na zaliv Vasto, na najjužnijem delu obale Abruca, sa 15 hektara vinograda, sa isključivo autohtonim sortama grožđa kao što su Pecorino (Pecorino), Trebbiano (Trebbiano) i Montepulčano (Montepulciano). Područje je posebno pogodno za vinogradarstvo: sveži i slani vetrovi Jadrana čine mineralna i slana vina, neobične strukture i dugotrajnosti. Fontefico vode dva brata, Nikola i Emanuele Altjeri, koji od 1996. godine teže beskompromisnom kvalitetu koji prevazilazi trenutnu modu. Svako od vina potiče iz jednog, specifičnog vinograda, sa jedinstvenim i neponovljivim karakteristikama. Svaki vinograd stoga ima svoj identitet koji možete naći na etiketi svakog vina.

Fontefico is an organic boutique winery overlooking the Gulf of Vasto, in the southernmost part of the Abruzzo coast. With 15 hectares of vineyards, only indigenous grape varieties, such as Pecorino, Trebbiano and Montepulciano. The area is particularly suitable for viticulture: the fresh and saline winds of the Adriatic make mineral and savory wines, with an uncommon structure and longevity. Fontefico is run by the two brothers Nicola and Emanuele Altieri, who since the 1996, have aimed for uncompromising quality that goes beyond the fashions of the moment. Each wine comes from a single and specific vineyard, with unique and unrepeatable characteristics. Each vineyard therefore has its own identity which is found on the label of each wine.

note:



GIANNITESSARI
 Via Prandi 10,
 37030 Roncà (VR)
 +39 045 7460070
 valeria@giannitessari.wine
 www.giannitessari.wine

Vinarija **Giannitessari** nalazi se u Ronki u pokrajini Verona. Osnovao ju je Đani Tesari (Gianni Tessari), koji je započeo ovu avanturu nakon dugogodišnjeg rada u porodičnim vinogradima. Na 55 hektara vinograda proizvodi se tri vina DOC/sa kontrolisanom oznakom porekla Ronka (Ronca) na Lesini brdima, Soave na Beriči brdima), sa modernim podrumom sa oko 7.000 metara i 350.000 flaša proizvedenih za ukupno 16 etiketa. Ovo su realni brojevi ostvareni pod Đanijevim vođstvom koji uz pomoć svoje supruge Ane Marije i njihove ćerke Valerije, kombinuje različite teroare. Veliki Soave, izraz vulkanskog tla; crvena vina sa odličnim balansom, sa glinenog teroara Beriči brda, i penušavo Lesini Durelo (Lessini Durello) koje karakteriše mineralnost i finoća Lesini brda: Tri teritorije, jedna strast.



Giannitessari is in Roncà in the province of Verona. Founded by Gianni Tessari, who started this adventure after working for many years in the family vineyards. 55 hectares of vineyards in three DOC (Roncà for the Lessini, Soave and Berici Hills), a modern cellar with about 7,000 meters and 350,000 bottles produced for a total of 16 labels. These are the numbers of a reality that under the guide of Gianni, with the help of his wife Anna Maria and their daughter Valeria, combines different terroirs. Great Soave, expression of the volcanic soil; red wines with great balance, from the Berici Hills clayey terroir, and the sparkling Lessini Durello characterized by the minerality and fineness of the Monti Lessini: Three territories, one passion.

note:

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INCANTALUPI
SOCIETA' AGRICOLA SRLS
 Piazza Cairoli 28,
 72100 Brindisi (BR)
 +39 0831 555990
 info@cantineincantalupi.it
 www.incantalupi.it

Godine 1948. Antonio i Lorenzo Činkuepalmi, koji su nekoliko godina bili u vlasništvu poseda **Incantalupi**, odlučili su da zasade prvih pet hektara vinove loze. Prve zasade sorte bile su Negroamaro, Primitivo i Crna Malvazija (Malvasia Nera). Sada se svi porodični posedi, prostiru na više od 150 hektara. Mi smo malo organsko seosko domaćinstvo koje se nalazi u Apuliji, u Salentu, između Brindizija i Mezanje. Proizvodimo vino i ekstra devičansko maslinovo ulje i ograničene količine meda, pšenice i testenina, paradajza, Akvaviva luka, voća, povrća itd. Svi proizvodi su organski. Većinu naših proizvoda možete videti na našim posedima (Masseria Incantalupi i Zambardo) gde smo svake godine u mogućnosti da ugostimo ljude iz celog sveta.

In 1948 Antonio and Lorenzo Cinquepalmi, who had owned Masseria **Incantalupi** for some years, decided to plant the first five hectares of vines. The first varieties planted were Negroamaro, Primitivo and Malvasia Nera. Now, all the holdings of the family, extending over more than 150 hectares. We are a small organic farmhouse located in Puglia, in Salento, between the Brindisi and Mesagne. We produce wine and extra virgin olive oil and minor productions such as honey, wheat and pasta, tomatoes, Acquaviva onion, fruit, vegetable etc. Everything from organic farming. Most of our products are introduced in our farmhouses (Masseria Incantalupi and Masseria Zambardo) where every year we are able to host people from all over the world.

note:

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POLINI GROUP ITALIA
 Via Alessandro Luzzago 5,
 25126 Brescia (BR)
 +39 035 4267211
 marketing@polinigroup.com
 www.polinigroup.com

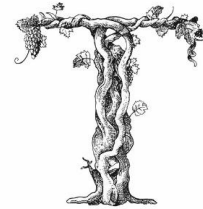
Polini Distillates, Wines & Beverages je jedna od najvećih grupacija u D&B sektoru u Italiji i među najvećima u Evropi. Kompanija, osnovana 1967. između Bergama i Breše, upravlja velikim brojem privatnih robnih marki i premium brendova, koji se prodaju u više od 50 zemalja. Zahvaljujući ulaganjima u tehnologiju, istraživanje i razvoj, grupa posluje na međunarodnom tržištu, sa operativnim ili komercijalnim predstavništvima u Španiji, Škotskoj, Rusiji, Irskoj, Poljskoj, Kini, Turskoj i Engleskoj, kao i prestižnim partnerstvima u Americi i Brazilu. Kvalitet je jedan od kamena temeljaca kompanije. Zapravo, više od 10 godina proizvodni pogon dobija visoke ocene u postupku sertifikacije za najviše standarde IFS i BRC.

Polini Distillates, Wines & Beverages is one of the biggest groups in the D&B sector in Italy and among the biggest in Europe. The company, founded in 1967 between Bergamo and Brescia, manages a huge range of Private Labels & Premium brands, sold in more than 50 Countries. Thanks to investments in technology, research and development, the group has become an international reality, with operational or commercial units in Spain, Scotland, Russia, Ireland, Poland, China, Turkey and England as well as prestigious partnerships in United States and Brazil. Quality is one of the cornerstones of the company. In fact, for more than 10 years the production site has obtained high-level scores in certifications with Higher profile for IFS and BRC.

note:

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VILLA TRASQUA

VILLA TRASQUA

Località Trasqua,
53011 Castellina in Chianti (SI)
+39 0577 74 30 75
sara.pianigiani@villatrasqua.it
www.villatrasqua.it

Hiljadu godina vinogradarstva u istorijskoj oblasti Kianti Klasiko (Chianti Classico) koju je i samo zemljište za to predodredilo, stvarajući vinski mikrokosmos sposoban da i samog čoveka obrazuje da poštuje i ceni njegove plodove. Površina od 120 hektara od kojih je 54 pod vinogradima koji daju život vanvremenskim vinima, koja odišu toskanskim duhom i izražavaju se u elegantnoj dugovečnosti.



A thousand years of viticulture situated in the most historic area of Chianti Classico which has determined the very shape of the earth, creating a wine microcosm capable of educating man himself to respect and value its fruits. 120 hectares of which 54 planted with vineyards that give life to timeless wines, which exude with Tuscan spirit and express themselves in an elegant longevity.

note:



VITE COLTE®

CANTINE IN BAROLO

VITE COLTE SPA
 Via Bergesia 6,
 12060 Barolo (CN)
 +39 0173 564612
 basso@vitecolte.it
 www.vitecolte.it

Vite Colte je jedan od glavnih proizvođača kvalitetnih vina u Pijemontu. Proizvodimo samo vina DOC/ sa kontrolisanom oznakom porekla i DOCG/sa kontrolisanom i garantovanom oznakom porekla iz ovog regiona (Gavi, Arneis, Barbera, Barolo, Barbaresco, Moskato). Nalazimo se u Barolu, u veoma modernoj vinariji koja koristi najsavremeniju tehnologiju sa halom za preradu za Barberu (2.500 barik buradi) i Barolo (50 velikih buradi od 5.000 l). Vina imaju odlične ocene u glavnim međunarodnim časopisima (Gambero Rosso, James Suckling, Decanter, Vine Spectator) sa jednim od najboljih odnosa kvaliteta i cene koji možete pronaći za vina iz Pijemonta.



Vite Colte is one of the main producers of quality wines in Piedmont and we produce only Doc and Docg wines coming from this region (Gavi, Arneis, Barbera, Barolo, Barbaresco, Moscato). We are based in Barolo in a very modern and state of the art winery with an hall of refining for the Barbera (2.500 barriques) and Barolo (50 big barrels of 5.000 l). The wines have great ratings in the main International magazines (Gambero Rosso, James Suckling, Decanter, Wine Spectator) with one of the best quality-price ratio that you can find for Piedmont wines.

note:

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Week of the Italian Cuisine in the World



Ministry of Foreign Affairs
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Kneza Miloša 56 • Belgrade • Serbia
T (+38111) 3629939 • F (+38111) 3672458
www.ice.it • belgrado@ice.it
Follow@ITABelgrade • <https://www.facebook.com/icebelgrado>