

## **PITTI TASTE. IN VIAGGIO CON LE DIVERSITÀ DEL GUSTO**

The roster of model “gastronautic” firms at TASTE No. 13 includes:

### **AMONG THE NEW ENTRIES:**

**4 PR** – An organic and biodynamic company from the province of Gorizia, 4 Principia Rerum was the first farm in Italy to introduce the cultivation of *Aronia Melanocarpa* or black chokeberry, a plant with important medicinal properties. Native to North America and the Siberian moors, *Aronia Melanocarpa* is a shrub that produces berries which are very rich in polyphenols, minerals (including iron) and vitamins. Due to its extraordinary antioxidant, anti free radicals and antibacterial powers, black chokeberry is particularly suitable for children, older people and sports enthusiasts as it strengthens the immune defenses and reverses the degenerative processes deriving from pollution, psycho-physical stress, alcohol, medicines and smoking.

**ACCADEMIA OLEARIA** – Ranked as Best territorial performance in the Gambero Rosso “Oli d’Italia 2017” classification. On its own, it produces more than 60% of the Sardinian PDO, making the Sardinian cultivar par excellence, Bosana, and the key traits of this territory its very own trademark. Accademia Olearia in Alghero, in the province of Sassari, is one of the most fascinating olive farms in Italy, located right in the beating heart of its region’s production.

**ALTRIUS** – In the extreme north east of Italy, just a stone’s throw away from Cividale del Friuli, the vines of Altùris enjoy a truly unique microclimate. The Julian Alps offer shelter from the cold northern winds whilst the Adriatic breezes soften and mitigate the climate giving the vineyards excellent conditions for producing great quality wines. Grovis is a Charmat method sparkling wine obtained from pure Ribolla Gialla: fermented off skins at a controlled temperature with soft pressing of the grapes, it is fermented again in autoclaves for 90 days with periodic riddling. The Altùris Prosecco is aged “sur lies” for around 50 days. A wine with great depth that is distinguished by its creamy and velvety *perlage*.

**ARCENNI** - Producer of snails. Snails with leeks, snail sauce for pasta, snail pâté and even ‘live’ snails. These are just some of the products sold by ‘Arcenni Tuscany’ in Capannoli. The reproductive and growth cycle of the snails occurs in wide and fenced areas that recreate a natural habitat especially designed for snail farming.

**ARTIGIANQUALITY** – From Bologna an artisan mortadella that stands out from all the industrial versions because it is produced using Italian pork, with no additives, emulsion or ice; the addition of nitrate salt is less than a tenth of the amount permitted by law. The aromatic base: White pepper, Black pepper grains, nutmeg, mace, sea salt, fresh garlic, no synthetic ingredients or flour. It is cooked in an induction oven for a minimum of 24 hours until it reaches a temperature of 72 °C at the core.

**BACCALA’** – For over 30 years, in the heart of the city of Padova, the Marcolin family has been handing down the typical products of Italian tradition alongside specialties from the Veneto region in its kitchen and store. Famous for its vast assortment of cheeses and precious cured pork meats it is best known for the feather in its cap: the “baccalà” or salted cod imported from the Lofoten islands, available all year round in many varieties: cream, salad, *alla vicentina*-Vicenza style, fried or dry, salted and soaked. Plus, the *Baccalà al pepperoncino* with chilli pepper, *Baccalà alle olive* with olives and *Baccalà al tartufo* with truffle all presented in convenient 90 and 500 gr packs.

**BIOBACCHE TOSCANE** – Small fruits, vegetables and fruit for a diet that is all about nature. Francesco Russo and Andrea Barbato, two entrepreneurs with different professional international backgrounds (the former in winemaking and the latter in handcraft jewelry) decided

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to make a dramatic change in their lives. They conceived the “Biobacche Toscane” project after two years of studying and analyzing other organic productions. One of their strong products is Goji berries, together with other health-beneficial fruits like juices, extracts and little pots of fruit to eat with a spoon.

**BIRRIFICIO B94** – When in 1994 Raffaele Long began to craft his own microbrews, Salento was a territory devoted to wine production. In 2008, Birrificio B94 was founded in Lecce: a pure barley malt craft beer that is the outcome of a constant attentive selection of the very best ingredients and improvements made in production processes. The result is a range of beers produced without pasteurization or micro filtering, inspired by continental high-fermentation styles and refermented. Among the musts: November Ray.

**BONO** - The BONO – Olea Mundi line comprises seven 100% Italian EVOs, of which six are premium quality (two delicate, two medium and two intense) and one perfect for cooking and the catering industry. OLEA MUNDI or rather the World: the new and the past, adventure and meditation, flavors that mix with aromas to produce harmonies and melodies that are different each time. And all this is represented by Tarot cards, that enigmatic, ancient gallery of images and symbols.

**BORGIO SANTO PIETRO** – Borgo Santo Pietro is an organic farm that has doubled in size. The new acquisition includes a farm with 40 hectares of lush pastures, a flock of 300 sheep and an artisan cheese factory. A focus on fresh and soft cheeses like *raveggiolo*, *primo sale* and ricotta, up to fresh, semi-aged, and aged pecorino. This new cheese factory strengthens the Borgo Santo Pietro philosophy of “from the earth to the plate”, together with production of yogurt and cheese made from fresh sheep’s milk, served at the Michelin Star restaurant Meo Modo.

**CAPRIZ** – Goats have long been “at home” in Alto Adige. With Capriz they make a full return to the region bringing with them extraordinary culinary delights. Capriz is much more than a high-altitude artisan cheese, it is a world that is a clever combination of dairy, museum of cheese, shop and bistro. The protagonist is soft goat’s or cow’s milk cheese: Caprizino, Ziegello, as well as GINepro, a soft cheese aromatized with juniper, matured for 4 weeks, refined with Blu Gin; plus Hofers Alptraum, a soft cheese with a crust that is refined with cognac and rye bread, matured for 4 weeks.

**CASA MADAIO** – Casa Madaio was born as a result of tradition and a love for the cheeses of Campania. For four generations this dairy in Campania has handed down the techniques of refining and producing cheeses from father to son. The freshly drawn milk is transformed into cheese at altitude then transferred to the workshop in Eboli on the same day. Here the goat and buffalo milk is processed and used to create the superb *bufala* mozzarella and the other cheeses of Eboli. The cheeses which need to be ripened for a longer period are taken to Castelcivita where they mature and acquire greater value in terms of the taste and aroma.

**CIOCCOLATO MILITARE** – FFAA original packaging and an exclusive historic recipe, conceived in partnership with the *Istituto Chimico Farmaceutico Militare*: military chocolate, which for many Italians is either a fond childhood memory or reminiscent of their time served in the military, arrives on the market, thanks to Fonderia del Cacao, a completely Tuscan reality known for its organic gourmet products. Quality and energy, Cioccolato Militare/Military Chocolate is 70% dark chocolate and is packaged in the historic Armed Forces wrapper in three different sizes: 50g, 100g or 200g.

**CUCINA DI CARNIA** – A selection of products that serve up the traditional flavours of Carnia and Friuli. Made with authentic, select ingredients, they represent a cuisine that manages to use even the simplest foods to stunning effect. **The highlight is the *Frico* made by the Cucina di Carnia: the classic “patty” made from potatoes and local Carnia cheeses.** Thanks to the careful selection of premium quality cheeses, this particular *frico* has a unique flavour and lightness, and no excess fat is released during cooking.



**daDA Miele** - daDA stands out for its product, an experience in aromas, flavors and beauty. A hundred or so hives, one pick-up truck, hard work and great passion. A continually evolving dream, the pursuit of increasingly improved quality, a challenge for perfection, year after year. Managing fewer hives allows for maximum quality when harvesting honey, in quickly following the development of blossoms, and for personally taking care of each individual bee colony and every single jar of honey of: acacia, dandelion, ailanthus, spring, and honeydew.

**DI CIACCIO SPECIALITA' DOLCIARIE** – Gaeta finds itself midway between Lazio and Campania influences, with the products of the Di Ciaccio bakery clearly reflecting this mix. A wide variety of recipes, where country eggs and butter are mixed with spices and orange blossom. *Pastiera* and flourless Antique Savoyards, using only the freshest eggs, sugar and just a dash of starch, Cat Tongues, and *Brutti ma Buoni* with Piedmont hazelnuts. At Christmas, priority is given over to the production of artisan *Panettone* with natural leavening and a sourdough starter.

**FATTORIA DI MAIANO** – This totally organic farm covers an area of around 300 hectares most of which is olive-grove (20,000 olive trees on 110 hectares). The frantoio and moraiolo quality olives are gathered exclusively by hand during the months of November and December and are pressed in the farm's oil mill within a few hours of picking in order to avoid using fruits that have exceeded the correct ripening limit. The exceptional product obtained from this process is Laudemio, an extra virgin olive oil with a distinct personality and a fresh, fruity perfume.

**FIGOMORO** – The cultivation of the black fig, locally known as “figomoro” has been widespread in the municipality of Caneva, in Friuli, for a very long time as amply demonstrated by testimony from the XIV century and the times of the Most Serene Republic of Venice. The value of this fruit is historically recognized to the extent that it constituted an important foodstuff because of its energetic and medical properties. Today the *Consorzio per la tutela e la valorizzazione del FigoMoro da Caneva*-Consortium for the protection and valorization of the FigoMoro from Caneva offers a series of special products: from the FigoMoro Mustard or chilli pepper sauce to the extra preserve, to whole figs that are caramelized or accompanied by nuts.

**GELI DI SICILIA** - Probably introduced by the Arabs under their period of rule, *gelo* is a typical, traditional sweet jelly from the Sicilian countryside, made with seasonal fruit—organic lemons from Syracuse, mandarins, organic oranges from Noto — and not much else, which, maybe also because of its ostensible simplicity, has risked almost disappearing from the Sicilian culinary tradition. Among the delicacies on offer is the Almond *Biancomangiare*, a *gelo* made from Avola Almonds.

**LA GUBANA DELLA NONNA** The *Gubana* is a typical cake from Friuli which originates from the Natisone Valleys. Once upon a time it was all made by sight or, at the most, using a small saucepan or glass for measuring, so coding the recipe required some doing and undoing, trying and trying again. This is how Valeria managed to recover many original recipes handed down from mother to daughter. She has kept a tradition alive and possibly for this reason, even today, on the occasion of a wedding or a special anniversary, she is asked to make a big 7 Kg *Gubana* for everyone. More than a cake it is a piece of history.

**LAMPONI DEI MONTI CIMINI [RASPBERRIES]** – Nine compotes, three sugars, two powders and a herbal tea. Created in 2011 on the slopes of the Faggeta on the Monti Cimini, this Farm is specialized in the cultivation and processing of raspberries. The compotes, with a low sugar content, are the feather in the cap of the production. The pure raspberries or combined with distinctive variations like Bergamot, Cardamom, Cinnamon, Lavender, Lemon, Ginger, Vanilla and Chilli pepper are extremely popular for their genuineness and exceptional flavor.

**OLIO CICCOLELLA** - In sunny Puglia, with around 8000 Coratina and Ogliarola Barese plant varieties, the Azienda Agricola Ciccolella olive farm extends across an expansive area located



near the cities of Giovinazzo, Molfetta and Terlizzi to the north of Bari. It is here that farm owner Giuseppe Ciccolella embraces a true “Culture of oil”, mixing knowledge of oil traditions in Puglia with technological innovation and environmental sustainability, making it possible to cultivate the olive trees without weedkiller.

**PETER IN FLORENCE** - Peter in Florence is the “gin of elegance”. It focuses on the iris, the city’s symbol, using not only the root of this flower, as per tradition, but also its petals, far rarer, emphasizing the floral notes in this spirit. It is a classic gin, compliant with London Dry Gin standards and yet innovative, also due to the use of various plants. Fourteen in all that compose it, almost all local: in addition to the juniper and the iris, the peel of fresh bergamot, that of dried lemon, rose berries, lavender flowers and fresh rosemary, the root of angelica, coriander, and bitter almonds.

**RESERVA** - From Cantabria to Asturias, Reserva cured anchovy filets have almost a century of history behind them. The ancient Laredo and Gijon families joined together to bring the delicate flavors of the Cantabrian Sea to the tables of Gourmets around the world. Generation after generation, the Leonardo family carefully selects only the highest quality anchovies fished directly from the Cantabrian Sea in the springtime. **Acciughe Reserva**, after a light salting and 12 months of aging in a cellar, convey the unique taste of a long and passionate history.

**SALUMI MOLINARI [CURED PORK MEATS]** – Since the 18<sup>th</sup> century in Zuglio (Udine), the Molinari family has devoted itself to rearing pigs and the attentive artisanal production of the most delicious cured meats. All the components of the But valley have always worked very hard from one day to the next. The Salami, the top product, features a lean mixture of highly selected meats; then there is the unsmoked Salamut, the Soppressa, soft and with a gentle perfume, the fresh or smoked Salsiccia [sausage], the Cotechino, the Palmones and the Marcundele, Slow Food products. Traditional salamis and sausages, finely minced with low salt, to be cooked before eating.

**SANBAY** - A zabaglione cream with a yellow color, fruity aroma, intense sweet dried fruit flavor and alcohol content (4% vol.). This is Sanbay, an artisan organic zabaglione inspired by recipes from yesteryear. Conceived in the spirit of tradition and using only organic ingredients: pasteurized organic egg yolk sugared (50% organic chicken egg yolks, 50% organic brown sugar), organic passito, organic brown sugar, organic rice starch, Sanbay sinks its roots into nature and the natural quality of its raw materials.

**TIMPA DEL CINGHIALE** - In Basilicata, a land famous for the production of Lucanica sausage, tradition and technological innovation meet up in a modern charcuterie factory. The salumi are produced following the most ancient and traditional methods, and are accordingly free of lactose, preservatives, and gluten. Wild boar herds come from the company’s own personal livestock, while pig herds arrive from nearby farms in the Basilicata that raise semi-wild animals without the use of genetically modified feed. Products include: Fiocco di Cinghiale, Filetto di Cinghiale, Salamino di Cinghiale all’Aglianico and spreadable Borzillo paste.

**WILLIAM DI CARLO** – William Di Carlo has been “coating nature” since 1833. Today, just like then, the best master craftsmen follow the ancient family recipes whilst also creating new ones. From the chocolate-based specialties for fall/winter to the Fiori Classici-Classic Flowers, chocolate dragées dressed in silk and satin in the form of a bouquet. This tradition originated with the enclosed order of nuns living in the monastery of Santa Chiara who, in the XV century, dressed the dragées in silk to make them into rosaries. Then there are the sugared dragées: from the rose, violet, lemon, strawberry and mint jelly beans to combinations of almonds coated with white chocolate.

***Among the firms of reference participating in this edition:***

**ACETAIA LA BONISSIMA** – Among the brand new completely **Vegan Free** proposals, the Age old Seasoning Veg-BN White Label: the white grape must is concentrated through an absolutely



natural process which allows it to maintain its distinguishing golden color. Here, density is replaced by a unique delicate taste and an utterly personal and fruity aroma. There is then the Age old Seasoning Veg-BL Blue Label: boiled grape must is the noble father of this seasoning, which is produced using locally harvested grapes. For this reason, its density is so remarkable and its taste equally balanced. Plus, it does not use ingredients which have been treated with albumin protein.

**ACQUAPAZZA GOURMET**- Acquapazza Gourmet is a small artisanal company founded in Cetara by 4 partners united by their passion for the sea and traditional products of their land, including especially one of the symbols of the territory: *Colatura di alici*. In accordance with ancient and traditional methods, Acquapazza Gourmet produces small and precious quantities of **Anchovy Syrup and Salt-cured Anchovies**, respecting the times of maturation of the product, which is aged in chestnut wooden barrels, with anchovies exclusively caught in the Gulf of Salerno.

**ACQUERELLO** – Acquerello is the rice that is grown, processed and packaged at Tenuta Colombara at Livorno Ferraris, in the heart of the Province of Vercelli. Acquerello is “Good”, as every agricultural product should be and is “good for you”, because it is the only white rice in the world to contains all the rich nutrients typically found only in brown rice. Acquerello is “Clean”, because all stages of its cultivation take place on the Tenuta, from the sowing to the reintegration of the germ. **Acquerello is “Right”, because the price paid by the consumer includes the quality of a productive process that is one-of-a-kind worldwide**, and skillfully undertaken by Colombara’s youthful workers.

**ALPE PRAGAS** – Thanks to their position 1,250 meters above sea level, the company’s fruits have all the time they need to develop their full flavor under the sun. And with a minimum fruit content of 75%. Moreover, only a few ingredients are added: a little beet sugar or agave syrup, the juice of lemons ripened under the Sicilian sun, and a little apple pectin. The ingredients of the **new organic range** all come from strictly controlled organic farms.

**AMARETTI MAURO** – The Bakery of Mauro Allemanni expands its range enriching it with new products, where I.G.P. Piedmont hazelnuts are its protagonist. So, we have nocciolotti: soft baci - kisses - filled with raspberry jam, and the crisp baci Mauro. Cakes: from the “Classic” made without butter to the “Assaggiati” hazelnut and raspberry jam tart. **The latter is made with Triticum durum flour, an easy-to-digest cereal** that is also used to make ‘Krumiri Mauro’ a specialty of Monferrato prepared with Madagascar Bourbon Vanilla.

**ANTICA MACELLERIA FALORNI**- Founded back in 1806, Antica Macelleria Falorni has being making salumi of the highest quality for the past 9 generations, following traditional methods and old recipes, together with modern production techniques. Antica Macelleria Falorni is located in the heart of Chianti, where salumi are made and aged, reflecting the “spirit” of their native territory. A meticulous selection of ingredients with a “personal touch” conveys a unique quality to these salumi: **an expertly administered splash of Chianti or pinch of spices and aromatic herbs, with slow aging.**

**BISCOTTIFICIO ANTONIO MATTEI** - Biscottificio Antonio Mattei continues the historical production of almond Biscotti di Prato (known also as Cantucci or Cantuccini) packed in their signature and classic blue bags. First founded in 1858, since the early Twentieth century, it has been run by the Pandolfini family, which introduced the production of Cantuccini with dark chocolate in a red bag. **Another traditional product is the “Biscotto della Salute”, which comes available in three versions: Original Recipe, Wholewheat and Sugarfree.**

**BALADIN BIRRIFICIO AGRICOLO** – Founded in 1996, in Piozzo, in the Langhe area, Baladin arises from the passion of Teo Musso, who through his products express his own personal passion for the land and for rich beers. Spiced beers, like Isaac, Wayan, and Nora; the pure malts Super, Leon, and Elixir; hoppy beers, Nazionale (100% Italian), Super Bitter, Open Rock’n





Roll, and the Open White – Gold – Amber line. Limited special editions include: **Zucca, Mielika, Mama Kriek, Noel, Suzy Dry, and Nora Sour.**

**BERTINELLI** – For over 100 years the firm has been producing milk and transforming it into the noblest of all cheeses: Parmigiano Reggiano DOP. Bertinelli is an outstanding example of an integrated vertical chain: it in fact manages all the segments along the milk production chain. The result is unique products like **Parmigiano Reggiano DOP Millesimato Grand Cru**, made with only the milk of new cow mothers who have calved within the last 100 days, and the first **Authentically Kosher Parmigiano Reggiano DOP**, and then **il Senza**, made with vegetable rennet, and containing absolutely no additives, preservatives, lactose, or gluten. In terms of nutritional quality, **il Senza** is a cheese rich in protein and free of carbohydrates and sugars.

**BIRRIFICIO DEL FORTE - Gassa d'Amante is a pale golden ale, with yellow pulp citrus aromas and floral notes.** Meridiano 0, amber with copper reflections, presents citrus notes typical of English yeasts and hints of caramel. Next, are the “Celebrative” seasonal beers, each with its own special identifying features: Colle sud is a Session IPA with aromas of black Nepalese pepper. Saison del Villaggio is a beer flavored with sambuca flowers. Fior di Noppolo is an amber ale made with fresh hop flowers. Finally, ‘Cintura di Orione’ is a Christmas beer with a bright amber color, produced every year with a different kind of honey. Plus, there are two gluten-free proposals.

**BORGOLUCE** – For the Borgoluce team eco-sustainability means everything, from past to future, encompassing the tireless work that is done day after day on the estate’s 1200 hectares. This area includes vineyards, woods, meadows and herds of animals, raised with the utmost care for their wellbeing. Biodiversity is the secret of Borgoluce, helping the team to preserve the rich quality of this land, so as to pass it on to future generations. **The milk of its 450 buffalos is used for dairy products such as the buffalo milk mozzarella**, ricotta, yogurt and cheeses, all of which are made on-site, making them “zero centimetre” products.

**BRIO GLUTEN FREE BAKERY** - In 2014 Giovanna and Paolo opened a bakery of gluten-free goods in Verona with the aim of bringing taste, elegance and variety to the tables of celiacs. **An artisanal gluten-free line of vegan products made without eggs or milk**, capably spanning from salty to sweet goods. Key traits that have always been a part of Brio products include carefully selected ingredients, like organic flours and sourdough starter, and a certified production adhering to the strictest safety standards.

**CALVISIUS CAVIAR** – Calvisius is the Italian caviar par excellence, the most famous and exported throughout the world. The line of caviars, from pure and not hybrid sturgeons, stands out for its unique quality. Calvisius Tradition is made from white sturgeon, one of the world’s biggest sturgeons prized for its big-sized eggs. In addition to Calvisius Tradition, the line includes Ars Italica Calvisius Oscietra Classic and Royal, with a delicate fragrance and intense notes of hazelnut; and Calvisius Siberian Classic and Royal with an intense aroma and iodine-flavor. And now, there are also **Calvisius Beluga, Ars Italica Calvisius Oscietra Imperial, Ars Italica Calvisius Da Vinci and Calvisius Tradition Elite.**

**CASA GRAZIANO - Casa Graziano is a prosciutto crudo that tastes as inebriating, soft and sweet as a kiss.** This family business has been a member of the Consorzio del Prosciutto di Parma (Parma Ham Consortium) since 1976. It is situated in the Unesco Biosphere Reserve of the Tuscan Emilian Apennines, just outside the “100 lakes” National Park. The company’s delicacies include: Prosciutto di Parma: “Gran Riserva” for the most sophisticated, discerning palates; “**30 e lode**”, a **Parma ham cured at an altitude of 700m** in a cellar with bare stone walls and wooden shelving, for those seeking a more distinctive flavour; and “Gran Culatta”, made from the noblest cut of ham.

**CIOCCOLATO LA MOLINA** – The company’s name is a tribute to a woman, la Molina, the official chocolate maker to the court of the Sun King. Her name is derived from the “molinillo”, the tool she used to prepare hot chocolate, with combined tradition and vision at the heart of the



brand. Various collections are featured in the La Molina catalog: high quality pralines, salted chocolate, La Molina “Must Have”, the “Fringes” chocolate appetizer, spreadable *gianduia* creams, filled eggs in glass jars, flavors and tastings for those who love **pure chocolate or chocolate blended with a mix of special ingredients, Sugar Free chocolate, without added sugar**, Pinocchio’s chocolate, dedicated to children, and then hot chocolate, the Love series, and Once upon a time, with an eye to old fashion chocolate that reinterprets tradition.

**CODA NERA** – Only **exclusive Atlantic Salmon** goes into the making of **Coda Nera Riserva**, which is identified by its prestigious Rouge Label. A qualification reserved for just a select few sea farms, as officially certified by the Ministries of Fishing in the EU’s highest-ranking countries, with monitoring done by an independent certified body, which receives the support of the leading Chefs’ associations. The typical breeding areas are the northern islands of Scotland and Norway, in unpolluted waters, where the low water temperatures ensure a slow growth cycle for the salmon.

**CORTE LUCEOLI** – Corte Luceoli is a young company that takes pleasure in offering a modern take on tradition. The adventure began in Cantiano, a small town in the heart of the Marche region. The area has always been known as the home of the **“Prunus Cerasus” sour black cherry, a rare, special variety of wild cherry**. The founders’ love of their region, and their desire to revitalise it and to work with this ancient fruit variety, preserving its quality and excellence, led them to set up a business making hand-made specialities: Sour Cherry Aquavit, compote of sour cherries and pear with ginger, and sour cherries in syrup.

**DE’ MAGI – ALCIMIA DE’ FORMAGGI** - Andrea Magi approaches his work like an alchemist, playfully conceiving new methods for ageing and work processes, while choosing special microclimates for his products to ripen in, including his own personal grottoes, terracotta jars, or oak barriques, in travertine basins or between wooden boards wrapped in the leaves of aromatic plants; combining intuition with a good dose of patience in awaiting the final result. A limited production, every time, with a special taste: among the pecorino cheese varieties are “giovane”, “affienato”, **“Croccolo”, “Mascalzone”,** and the **“Gioia del Pastore a Latte crudo”**; among the goat cheeses are “alfiere” and the “Caprone”. And many of his blue cheeses have also won awards, such as “BRIA Cacio di pecora” and “BRIA Cacio di mucca”, “Pinetta”, “Pino”, “Saverio”, “Gobbo di Picche” and “Muffato”.

**FATTORIE FIANDINO** – This farm’s range of Kinara cheeses is based on an unprecedented production method, which **uses vegetarian rennet made from the blossoms of the Cynara cardunculus**, the common cardoon which can also be found growing wild on the nearby mountains. This range is exclusive to the Fattorie Fiandino, and includes Gran Kinara, the only cheese of its kind in the world, which undergoes a very long maturation process comparable to Grana Padano; Lou Bergier raw milk *toma* (a local variety of cheese); Toma del Frà; Lou Blau; Lou Sande toma; the **Ottavio cheese made with dark beer, and La Blanca, toma made with truffle**. All of these cheeses are made using milk produced in Piedmont.

**FRANTOIO BIANCO**- Bagna Cauda is a regional speciality from Piedmont. In the past, however, it was also widely found in inland western Liguria. Frantoio Bianco decided to take the traditional recipe, based on salted anchovies, garlic and extra virgin olive oil, and make it even more creamy and delicate, ready to eat on any occasion, without fear of being kept “at arm’s length” the next day. **This exclusive recipe uses fresh cow’s ricotta to give Bagna Cauda the light touch that makes it perfect** on every table – just add a drop of extra virgin olive oil, preferably of the *taggiasca* olive variety, and warm it up.

**FRANTOIO DI SANTA TEA** – The story connecting the Frantoio di Santa Tea to the Gonnelli family dates back to 1585, when the family’s brothers Francesco, Lorenzo and Giulio bought the Santa Tea farm from the Friars of the ‘Convento del Carmine’. In addition to **being the oldest and still operating olive pressing facility in Italy that dates from 1426, the Frantoio di Santa Tea is also an experimental lab that works on developing new methods for extracting olive oil**. Research that first began in 1962, when for the first time the first centrifuge



plant was installed; it is still recognized today as the best system for the production of extra virgin olive oil.

**GARDINI – CIOCCOLATO D'AUTORE** – The Romagna territory is famous for its culinary excellences including Sangiovese wines, Albana passito, Fossa cheese, Cervia 'sale dolce', Cesena mustard, balsamic vinegar of Modena I.G.P. and Acacia honey. The taste creators of the famous chocolate shop take their inspiration from these products. In search of the right ingredient to give their chocolate its own unique identity, they combine excellence with excellence in order to create a product that finally gives Romagna its "own" special artisan chocolate. From this arise a number of surprising products: **salt chocolate bars, pralines with Fossa cheese and Albana passito, spreads and fantasy pralines.**

**GIORGIO POETA** – The company was founded on a hill overlooking Fabriano (province of Ancona), in the green Marche countryside. Giorgio Poeta **produces the only acacia honey in the world that is aged in French oak barriques.** This proves to be a perfect union as the acacia honey with its extremely delicate flavour and aroma is enriched with the balsamic, acid notes of the wood. As well as this product, used by top chefs worldwide, there is also an acacia honey infused with star anise, a mead (the oldest fermented drink in the world) and an equally special Barrique Mead.

**IL BORGO DEL BALSAMICO** – Cristina Crotti is the "deus ex machina" of Il Borgo del Balsamico, a rather special company in the province of Reggio Emilia, and her impulse for experimentation is unstoppable. With Cristiano Savini, the owner of Savini Tartufi, **Cristina has created GIOTTO, an IGP Balsamic Vinegar of Modena with Truffle**, and more specifically the Red Label Vat, which will be added to the Prestige collection from Savini Tartufi, and the Il Tinello range by Borgo del Balsamico.

**LA GIARDINIERA DI MORGAN** - Giardiniera di Morgan® is launched in 2005 as the brainchild of Morgan Pasqual and his wife Luciana, in the restaurant Cinque Sensi in Malo (VI). After Giardiniera di Morgan, a crisp, fresh and innovative recipe, they created many other compositions inspired by different members of the family, like Giardiniera Luciana: the mother, who tries to reinstate a sense of equilibrium and "smooth out rough edges", with a more flavorful recipe in a smaller package. At Taste a new line will be presented: The **Eccellenze di Morgan, a new project in which Morgan and Luciana interpret Italian excellences.** Pinzimonio is the protagonist with balsamic vinegar of Modena I.G.P. and Pinkimonio, ready to color the world pink.

**LA VIA DEL TÈ** – Whatever its packaging might be, from classic tins, to cotton muslin tea bags, to gift boxes, each La Via del Tè collection is the result of meticulous themed research, from the creation of recipes, to the choice of the very best raw materials, to the evocative blend names and packaging. The product lines evoke an Italian sense of style and appreciation for good food and wine: "I Profumi del Tè", "Le Grandi Origini", "Colonial", "Tea Travels", and "Costellazioni". Brand new, the Colonial Collection in tin cans, **with 6 new herbal teas for purifying, relaxing and energizing:** Ninna Nanna, Purity, Energy, Finocchio-Liquirizia, Very Linea, and Ginger Lemon. Plus, the Colonial Collection filtrofoglia: 8 new flavors in biodegradable single-dose cotton filters.

**LEGÙ** – The story of Legù first begins in 2015 in Albizzate (VA). Closely resembling pasta, it is actually something completely different: Legù is made only with legume flour in varying quantities of chickpeas, white beans, and yellow split peas. The exclusive recipe is perfectly balanced in terms of nutritional value and contains a high vegetable protein and fiber content with very few carbs. The exclusive artisanal production is based on low temperature cooking and drying, to better preserve the nutritional properties of the legumes. **Gluten-free, 100% natural, ready in 3 minutes, bronze-cut and Made in Italy. It is ideal for sports lovers, vegans, celiacs, and diabetics.**





**NONINO DISTILLATORI SPECIAL SELECTION** – The Nonino family has been dedicated to the art of distillery for 120 years. In 1973 Giannola and Benito revolutionised the way Grappa was produced and presented in Italy and worldwide when they created a single varietal Grappa, which they called the Monovitigno® Nonino, by separately distilling the pomace of the Picolit grape. In 1984 they created Acquavite d'Uva UE®, made by distilling whole grapes. The Nonino family only bottles Grappa and Acquavite made from fresh raw ingredients and distilled using entirely artisanal methods.

**OCA SFORZESCA** – The Lomellina area, near Pavia, has been known for the production of the “Goose Salami” since the 11th century. Owing to its passion for authentic goose salami, Oca Sforzesca produces it according to an age-old recipe, proposing gourmet and healthy products that are Halal certified, with only lean goose meat from certified production: Goose Salami from Vigevano, **Goose Bresaola, Smoked Goose Breast, Goose Breast Cubettato** for carbonara and amatriciana, and Goose Fat as a cooking medium and also with black truffle. Brand new is **Gooshi** (Goose+sushi) Italian sushi with gourmet goose. The idea arises from the excellent gastronomical pairing between rise and goose, and as a fresh, light and summertime alternative for those who are not fond of fish.

**PASTICCERIA FRACCARO** – As of Christmas 2016, Fraccaro Spumadoro now produces **Organic Gluten-Free Panettone**: following the ancient recipe of this classic Christmas sweet, it is produced using only carefully chosen organic ingredients: with sourdough key to its preparation, it is suitable for consummation by gluten sensitive individuals or those with celiac disease. Extraordinarily delicious and soft, Fraccaro Organic Gluten-Free Panettone is made from rice flour, potato starch and corn starch, butter, eggs, raisins, and candied fruits, all organically grown. **And for Easter, the protagonist will be the Gluten-Free Classic Colomba.**

**PLUME DE FRUIT By Borgolab** – Only the heart of the very best fresh fruit present on the market is called **Plume de fruit**. From 9 different fruits, dehydrated at low temperatures in order to obtain a unique concentrate of color, taste, and fragrance, which is as light as a feather. Plume de Fruit is a colorful feather in a Martini, a sweet and salty micro patisserie. Thanks to its versatility it can be used in a wide variety of culinary combinations: on its own, as a healthy snack, in finger food for banquets and buffets, in mixology, and in baked goods. It acts as a substitute for crackers during aperitifs and it can be matched with sweet and salty foods (chocolate, cheese, honey, etc.).

**PROSCIUTTIFICIO DOK DALL'AVA** – The Prosciutto Dok of San Daniele with ‘Osso Numerodieci’ (Number ten Bone) represents the evolution of San Daniele over time. From the basic 16 months to 24 months of ageing. Patadok is a ham made from the Cerdo Iberico Romanico breed reared in Extremadura and classified as bellota. And in addition to **Prosciutto Fumato and Nebrodok**, there is **Hundok, made from the haunch of the Mangalica pig breed**, a genetically pure breed since 1700 and raised in the Magyar plains for about 16 months.

**RINCI** – Rinci is a company par excellence in the Marche. Among its products are organic fruit preserves, sauces, and Rock Samphire in Extra Virgin Olive Oil, a typical and traditional preserve of the Conero area. **Rock Samphire, better known as Sea Fennel, is an aromatic herb that grows along the Mediterranean coasts**, characterized by a high nutritional value. If from one end, Rinci proposes a new sensory itinerary for traditional sauces, like barbeque sauce, from the other end it experiments with unprecedented combinations... This is the basis for the company's refined aromatized mustards, bold spicy sauces, and original pesto.

**TORTAPISTOCCHI®** - For over 26 years, the Pistocchi family has been producing this special cake bearing their family name: attempts to imitate it have never succeeded and by now it is known as one of the typical cakes of Florence. It has always been made by hand, **without using eggs, butter, or flour**. A soft and creamy chocolate cake, vacuum packed, that keeps fresh and sweet-smelling for over 6 months. To be kept in the fridge but to be eaten at room



temperature. For a few years now, the family has also been producing a **vegan version, next to the newest Raisin and Martinique rum cake version.**

**UPSTREAM** – The Mappa del Gusto (Taste Map) is the title given to the Upstream salmon tasting experience. It consists of a journey through the various tastes that can be recognised in the fish when sliced lengthways: the **back**, where the fillet is taken from, is a part of the fish that has a soft, sweet, velvety consistency with notes of fresh butter; the **belly** has a distinctively sapid, marine flavour, and finally the **tail**, which releases more intense aromas, has a denser texture and a slightly stronger smoked flavour.

**VERRIGNI – ANTICO PASTIFIO ROSETANO** - Verrigni pasta, unchanged in the manner and drying times has, however, evolved since 1898, while always respecting ancient techniques of production. The first great insight of the company was to flank traditional bronze extruders with others made of gold: contact with the precious metal gives the five “gilded” varieties greater consistency. Then came work on shapes (*Quadrati*- squares) all the way to the Spaghettoalvolo: cooking 3-4 minutes but the highest quality. Next, the **Sine Gluten** line to satisfy the increasing demand for gluten-free products by clientele and the special **Kamut®** line that is characterized by the exceptional digestibility of this cereal, and suitable for those with gluten sensitivity.

### **AMONG THE NEW TASTE TOOLS**

**DUE ANCORE** – “Cutting culture” becomes cool. From an old knife factory objects that have passed from butcher’s shops to design boutiques. Lamami is a collection of books made using recycled paper inside which it is possible to find various combinations of knives and objects dedicated to tasting. The appeal of the packaging, the quality of the blades, the fun of collecting them and the pleasure of sharing them make Lamami real must haves. The all-new “ITAGLIAMI” line: Italian knives for Italian foods.

**ESSENT’IAL** - Essent’ial is a concept, a lifestyle. Simple, essential shapes for objects made using recycled and certified raw materials. Based on a deep respect for the environment, the region and our culture. The objective is to design objects to be used every day. Paper that is shapeless in appearance, but in reality is a resistant product that is washable and beautiful. From paper bags in all their variations to place mats and aprons, all filtered with an eco-chic and eco design touch.

**GRIMBÉL** – The Grimbél label re-interprets aprons, turning them into a modern “professional outfit” with a contemporary slant. The Grimbél Collection presents a vast range of styles, all strictly designed and *Made in Italy* using fine fabrics, mostly in natural fibers, like linen and cotton. It also introduces lightly elasticized cottons and items in cotton blends. A rich color palette completes the proposal.

**INFINITO DESIGN** – Infinito selects for its own collections a matching between modern materials like Krion® Solid Surface and the warmth and classic look of Wood. The acrylic Krion® Solid Surface stone is a modern and eco-friendly material made of two-thirds natural minerals and one-third methyl methacrylate with: an absence of pores, antibacterial properties without any type of additive, hard-wearing, high resistance, longevity, minimum maintenance, as well as easy reparation and easy cleaning.

**STILLEBEN** - Gesso (“Chalk”) is the first result of the search for simplicity and linear clarity, which Stilleben applies to designing and creating tableware. The company takes particular care over the choice of colors and quality of materials. The collection is inspired by the textured and matte surfaces of chalk, interpreted by porcelain stoneware, made by hand, like all the materials used in the collection. Among the other materials are hemp and natural walnut.