

PITTI TASTE. TRAVELLING THROUGH THE DIVERSITY OF TASTE

Model companies in the field of “gastronautics” present at this edition

Some of this edition’s new entries:

993 Caseificio Cavola – The Caseificio Cavola dairy, with its serial number 993, was founded in 1929 in a small town in the mountains of Reggio Emilia, surrounded by fields for grazing. The company avoids chemical fertilizers and pesticides in the cultivation of its fields and this results in better, healthier fodder and a wholesome diet for the cows, which allows for the production of high-quality milk. The resulting Parmigiano Reggiano is a notch above other cheeses originating in the plains. Through the decades and generations, Caseificio Cavola 993 has grown, while remaining faithful to a simple and traditional supply chain.

Arte Gadi - Traditional recipes and natural ingredients for a quality artisanal gelato. For the cream-based flavours, in addition to fine fresh milk, we find excellent ingredients such as fresh cream, Carigua cacao, Bronte pistachios and hazelnuts from the Piedmontese Langhe. Particular attention is paid to the problems of those suffering food intolerances, ensuring the absence of gluten in most products and the absence of lactose for the fruit-based flavours.

Az. Agr. Fusero – A primary color, culinary tradition, and primordial element: milk is at the beginning of all histories. Proud farmers, breeders, and entrepreneurs, the Fusero family moves forward with the project at the heart of their business. “We have gone down the pathways of milk (...). We nurture our Cuneo roots and the culture of Piedmont livestock. Our idea of quality is expressed in each phase of production. From the ground all the way up to distribution and logistics, we are guardians of the entire supply chain” is what their manifesto declares. Next to fresh milk and UHT milk, is a selection of yogurt, butter and mozzarella.

Bianca Vigna - Becoming a spokesperson for a territory, its aromas and flavours, but also its history and tradition. This is the goal of Bianca Vigna, the farm that focuses on the unique character of the 30-hectare vineyard of the DOCG and DOC areas of Alta Marca Trevigiana, between Conegliano, city of the painter Giovanni Batista Cima, Pieve di Soligo, capital of the Quartier del Piave area, and Valdobbiadene, which has played the leading role in the history of Prosecco. The company grows its own grapes and tries to bring something from each of these places to its bottles.

Bifulco Carni since 1947 – The Bifulco family has been raising livestock and processing cheese on the slopes of Mount Vesuvius for four generations. In just a few years, the young owner of the company, Luciano, a refiner and selector of cheeses, founded a Delicatessen and two successful Steakhouses. Luciano’s very own curing process ranges from a minimum of 60 days to a maximum of 250 days, conveying an incomparable flavor to the meat. Among the specialties are Marches heifer, Podolica, or the Pezzata Nera breed of cattle, but also the Kobe. There is then Tonno di Manzetta dei Laghi in extra virgin olive oil and a series of original sauces and preserves.

Bontà di Fiore – Since 2007, in Fresagrandinaria, Stefano Di Fiore has been producing locally cured meats and salamis in the very best tradition of his family. Today, Ventricina Di Fiore is a household name: an artisanal specialty that sees a mixture of coarsely ground meat (75% prosciutto and 25% pancetta) seasoned with salt, black pepper, fennel seed, and Corno di Capra del Vastese pepper. In 2014, the Bontà Di Fiore line debuted with a selection of specialties that bring the very best flavors of Abruzzo to the table.

Buccellato Taddeucci - In Lucca, at the beginning of the 20th century, the Taddeucci company became a fine pastry shop, using ingredients of the highest quality in its products, including buttermilk and natural yeast. In addition to the now famous *buccellato* which also come in a version with walnuts, you can taste a whole host of specialties in the historic shop: *cantuccini* and *panforti*, biscuits and *torroni*, chocolate. At Christmas you can find *panettone* and *pandoro*, at Easter chocolate eggs and *colomba*, also in a version with black cherry and white chocolate.

Carmasciando – On the road to Carmasciano, a modern cheese factory combines the experience of expert producers and local tradition with the excellence of a raw material that is part of the local Irpinia agricultural legacy. With Pecorino Carmasciano, the sulfurous notes typical of the territory’s terrain are expressed, while in the Caciocavallo, hints of fresh milk meet up with the fragrances of Pezzata Rossa pastures. In the tasty room, the range

Pitti Immagine srl
Via Faenza, 111 - 50123 Firenze
T +39 055 369 31
F +39 055 369 32 00
www.pittimmagine.com



of aged Renato Brancaleone cheeses can be found: Nocerino (sheep cheese aged in walnut leaves), Emozioni di Greco (sheep cheese aged with Greco di Tufo pomace), and Formicoso (aged with hay from the Formicoso plateau).

Casino di Caprafico - Giacomo is an “engineer tuned farmer”, who returned to his native territory to continue with the tradition of his father in a spirit of artisanal quality. The rediscovery of spelt, the cereal used by the Romans as a bargaining chip, along with artisanal processing, are at the heart of the philosophy followed by this company in Abruzzo. The company produces cereals, legumes, and olives, taking meticulous care in the choice of the varieties, cultivation techniques, and the transformation of products. Ma' Kaira pasta (from the Greek word makaira, a forerunner to the Latin maccherone) is made from spelt and orzo, which is cultivated in accordance with traditional methods taken from Mediterranean cultures, and then stone ground. The result is a naturally nutritional product that is extremely enjoyable to eat.

Filiera 110 – Surrounded by the beauty of the Terre Matildiche, on the hillsides of Pecorile and Montecavolo, are two Filiera 110 free-range farms with around 2000 animals. The Re Nero race is fruit of meticulous research and the careful selection of Italian local swine breeds, first begun thirty years ago, which are raised in accordance with the very best livestock procedures that are without compromise. With flavors and aromas that recall the very best of the past, the product lines include: Fresh, the Specialties, and Extra-Age.

Friscous® Petramarè - Friscous® was conceived in Salento, a region dedicated to the production of wheat and with an important tradition in the art of bread making. As well as enhancing the taste of Friscous®, durum wheat semolina with a low gluten content, the rich bouquet of fragrances of the sourdough starter, the antioxidant properties of turmeric, the scrupulous craftsmanship and cooking in ancient olive wood ovens make it a valuable ally for health. It stands out thanks to its low calorific value, high digestibility, absence of cholesterol and its purifying and anti-inflammatory properties.

Gratifico – the Art of Bologna Pasta - From Bologna, the city of food, the company selects for its “made-to-measure fresh pasta” the very best ingredients of the territory’s culinary tradition: PDO Parmigiano Reggiano aged 30 months, PGI Mortadella Bologna, and free-range eggs, with the selection of the very best grain; sheep and cow ricotta, and the very best herbs and vegetables coming from the surrounding countryside. The products include an assortment of 16 different kinds of fresh stuffed pasta, 15 kinds of fresh egg pasta, 4 kinds of fresh nettle pasta, 4 kinds of fresh semolina pasta and 18 ready-to-eat pasta and sauce products.

Marinati di Comacchio - Eel fishing and processing are one of the most characteristic elements for Comacchio: with the recovery of the grandiose pickling factory complex, the “fish factory” has reopened its doors. The eels, fished in the saltwater valleys that surround the city, are processed and stored according to a marinating process that has remained unchanged over time. Alongside the marinated eel, recognized as a Slow Food Presidium, the company offers specialties such as marinated smelt and marinated anchovy.

I Segreti di Carla - Bossolasco in the Langhe region is home to a company that respects tradition, while dedicating itself to the artisanal production of butter and cheese since the 60's. The extreme care taken during the productive phase of butter is also reflected in the careful manual packaging of each product: classic sticks of butter are decorated with designs that represent the traditional symbols of the mountain. The production includes fresh and aged PDO Piedmont cheeses, like Raschera, Toma piemontese, Castelmagno, Bra Tenero, Bra Duro and Murazzano.

I Segreti di Diano - Pietro D'Elia, at the head of his young company, has created a product respected by the most demanding chefs. The Sciuscillone pepper has been grown in Teggiano, south of Salerno, since 1500. Its shape is reminiscent of the carob, “*sciuscelle*” in the local dialect. Sciuscillone, a pepper with a thin pericarp and a low water content, over 25 cm in length. It is air-dried for at least 50 days, then cleaned by hand and fried in boiling oil. The result is extraordinary, crunchy, fruity with slightly bitter notes: the *Crusco*.

Lardo di Colonnata PGI Mafalda – Is the oldest producer of Colonnata lard, already established back in 1930, when lard was eaten by miners as a simple accompaniment to bread. Two essential components go into its making: the microclimate and the marble used to age it, originating in the Canaloni marble beds of Colonnata, which does not absorb or exude substances. The marble caves, high altitude, heightened level of humidity, summer temperatures that are not too excessive, and limited temperature ranges create a unique and exclusive microclimate. In 2003, Mafalda obtained PGI certification and the EEC stamp.



Laudemio Frescobaldi - In the Middle Ages, the world *laudemio* indicated the part of the harvest reserved for the lord of the lands. Today, it is an oil that comes from an ultra-pure cold pressing of perfectly intact olives that come from the hills around Florence. The Frescobaldi family owns around 300 hectares of land and presses its olives within 24 hours of picking them in the mill located near the Castle of Nipozzano. Laudemio Frescobaldi oil is clear, emerald green in colour and smells like freshly-mown grass and artichokes. On the palate, it has an intense flavour of fresh fruit and a spicy aftertaste. The choice of a bottle with a design similar to that of a French perfume was made to underline its excellence.

Mimina Granola - Healthy living that respects nature: with this idea, Francesca created Mimina, to offer natural, organic and artisanal products. Santa Sofia, the centre of family affection, is a small town in the rolling Romagna hills and the birthplace of granola cooked in a wood-fired oven belonging to the company. The combination of oats, seeds, nuts and dried fruit, agave syrup and pink Himalayan salt facilitates a slow release of energy. The classic granola can be enjoyed for breakfast with milk, yogurt or fruit, while the gourmet line can accompany salads and soups.

Modigliantica – Mandorlato al Cioccolato - “*Mandorlato al Cioccolato di Modigliana*” is a traditional chocolate nougat recognised as a “*Prodotto Agroalimentare Tradizionale*” (P.A.T.), the approval for traditional Italian regional food products, for Emilia Romagna in 2010. Maurizio Mortani’s artisanal workshop selects quality products, preferring raw ingredients from the local area. Local organic flours from ancient stone-ground cereals (*Gentil Rosso, Rieti, Farro Dicocco*), extra virgin olive oil from the Romagna hills, DOC wines from Romagna (*Albana, Sangiovese*), sweet salt from Cervia from the “*Camillone*” Etruscan salt (Slow Food Presidium).

Mokajenne – Founded in 1878, the company is part of the *Unione Imprese Storiche Italiane*, a union of 40 historical Italian companies that are over one hundred years old, and which have never changed hands. Today, the company is in its fifth generation and its leading blends include the Cream S and BioChicco (organic bean) coffee blends: the first is typical of “espresso drinking” in Tuscany, with a good body, sweet flavor and hints of chocolate, while the latter is a blend of certified organic coffees, with a delicate body and well-balanced floral acidity.

NOTEdi - In Giarratana, a small village in the province of Ragusa, on the slopes of the Hyblaean mountains, three lifelong friends have created a company with the aim of producing raw materials that respect the environment. The NOTEdi group dedicates itself to producing high quality spices and medicinal plants, flower bulbs, aromatic and pharmaceutical plants and vegetables. Here we find the NOTEdi Spices, including wild fennel seeds, laurel, chili pepper and many other specialties to make all dishes tastier.

Oberhöller Chocolate - A simple but noble line: bars weighing 50, 70, 95 and 100 grams, 200 g spreads, pralines, individual chocolates and sheets weighing 8-12 g. In the Oberhöller workshop in Val Sarentino, South Tyrol, cocoa beans, chocolate and all the raw ingredients are scrupulously checked, selected and processed within the artisanal plant. The focus is on the new “bean to bar” line.

Olio Mimi – An extra-virgin olive oil born under the aegis of a united family and the values of respect, quality and transparency. The Frantoio Mimi olive oil mill is located in Contrada Gravinella a Modugno and combines cutting edge technology and energy savings. Respect for the raw material and the quality, at every stage, of the production process and for the oil produced; transparency ensured through product traceability and the possibility of following each phase of production. All of this leads to seven product lines: gold, premium, premium BIO, premium DOP [PDO], lattine (cans), lattine BIO, bag in box. The cultivars: Ogliarola, Peranzana, Nocellara, Cima Di Melfi, Picholine, and Coratina.

Riso Maratelli 1914 – It was 1914 when Cavalier Maratelli discovered and selected the ancient variety of rice that today bears his name: its characteristics and unique nature give Maratelli rice an indissoluble link to the Vercelli region. Alongside Maratelli Rice (a P.A.T. product, also present on the Slow Food movement’s Ark of Taste), the company sells risottos prepared using Maratelli rice with saffron, truffle, radicchio and red onion from Tropea PGI, ancient stone-ground Maratelli rice flour and “Asjanot” shortcake biscuits with a golden colour and a history of being made by hand dating back a hundred years.

Salina di Cervia - The sweet salt of Cervia is the only whole sea salt of its kind in the world. Its distinctive organoleptic characteristics make it a salt that is free from bitter chlorides. Salina di Cervia has developed products that use the quality and goodness of the sweet salt of Cervia such as the five salts with fresh aromatic herbs and the block of pure “sweet” salt of Cervia, ideal for hot cooking or for cold preparations of dishes. And there’s more, a natural wellness line, where the osmotic properties of the salt of Cervia form the basis for ten body products.



Salumerie di Mare - Fish coppa, squid lard, sea mortadella, swordfish sausages. Cured meats are given an unprecedented interpretation by this original company from Livorno, using only fish from the sea, enriched with aromas and spices. From these come tasty, natural and healthy specialities. Although they appear identical to classic cured meats, they do not, in fact contain saturated and harmful lipids but rather Omega 3 fats, unsaturated and highly recommended for health.

Salumi Molinari - Since the 18th century in Zuglio (Udine), the Molinari family has devoted itself to rearing Friulian pigs and the attentive artisanal production of the most delicious cured meats. Among its leading products is smoked salami, which has won several awards and honorable mentions, alongside aged Speck. Plus, standing out in particular are: smoked prosciutto crudo, rolled pancetta, fresh and smoked sausages, cotechino, lard, pork tenderloin, hot dogs, grilled prosciutto, and other local delicacies like “Marcundele” and “Le Pindules”.

SilviaRosa - The farm has been growing saffron since 1978 in the mountains of L'Aquila, where for centuries it has been achieving extraordinary levels of quality recognised all over the world. The flowers and stigmas of saffron continue to be removed by means of a meticulous manual process that expresses love towards what nature has to offer. One by one, only the three red stigmas contained in each flower are removed, and these are then put to dry over oak or almond wood embers. 170 flowers are needed to obtain one gram of saffron.

Spirulina Severino Becagli - A resource known since ancient times for its many beneficial health effects, spirulina algae is considered a powerful and balanced source of nourishment. Severino Becagli has specialised in the cultivation and production of pure spirulina algae, certified and processed entirely in Italy. Three types of spirulina are produced in the factories: spirulina algae powder, fresh spirulina algae, dried spirulina algae.

Taccola dal 1895 - The company has been producing and selling liqueurs for more than a century, following an artisanal method that uses the best raw ingredients, with the aim of maintaining the quality of tradition, taking on the challenge of innovation. The catalogue ranges from the classics, such as vermouth, gin, bitter and Sambuca, to typical Tuscan products, such as *Ponce*, through to the alcohols used for soaking cakes and pastries such as *alcherme* and mint *rosolio*. Alongside, new products tested on the basis of the wealth of Italian food heritage, such as the “*ChesiaChiaro*” Sambuco.

Testa Conserve - Compared to the family in I Malavoglia from Aci Trezza, the Testa family have been fishing for longer. Their history is linked to the Etna Ognina, the ancient port of Ulysses filled by an impressive eruption, leaving room for a small port. Specialising in the fishing and conservation of red tuna from the Tyrrhenian Sea, oily fish from the Aeolian Islands and Ionian anchovies.

Trappeto San Felice – In an area known in ancient times for its olive oil production and limestone presses arises a new project meant to commemorate this tradition, in the town of Presenzano (CE). Pietraoliva is the first blend of olive oil taken from centuries-old olive trees that have been restored to new life. The harvesting and pressing occur separately for the different varieties, which are then assembled with the intent of creating a perfect equilibrium between taste and smell. The inspiration arrives from the self-named work by Joseph Beuys: olive oil is energy, held in cold forms that interact to shape reality.

Among the reference companies participating at the event:

A Ricchigia – From the slopes of Etna arrives a line of natural food products deeply rooted in a pure and uncontaminated environment that is decades old. The strength of the company lies in its artisanal processes and its use of the highest quality raw materials like Bronte Pistachio P.D.O. and Sicilian Almonds, with many of them directly produced by the family, which has been present in the sector for over fifty years. Among the specialties are gluten-free and lactose-free pistachio cream, almond and cherry tomato pesto, and Panettone cake filled with pistachio cream.

Acetaia Giuseppe Giusti - The “Gran Deposito Aceto Balsamico di Giuseppe Giusti” is the oldest producer of Balsamic Vinegar in the world, founded in 1605 in the city of Modena. Today, it is managed with passion and innovative entrepreneurial drive by the 17th generation of the family: Claudio Stefani Giusti. The Historic Collection is the most iconic and representative of the product lines: five different recipes and ageings of Balsamic Vinegar of Modena created over the years. Among the new product lines: Pearls of Balsamic Vinegar, Chocolates with Balsamic Vinegar of Modena, and Panettone cake with Balsamic Vinegar of Modena.



Acetaia La Bonissima – Entirely vegan, the Age Old Seasoning Veg-BN White Label: the must of white grapes is concentrated through a completely natural process to maintain the characteristic golden colour. Here, the density gives way to a particular delicacy and a personal and fruity flavour. And then we find the Age Old Seasoning Veg-BN Blue Label: its noble father is the must of cooked grapes, produced exclusively from grapes of local origin.

Acqua Plose - The brand, which has symbolised excellence in the natural water market for 40 years, launches the new line dedicated to catering: *Acqua Plose Gourmet*. A pure, light water, soft on the palate and perfect for accompanying the flavours of the dishes and the aromas of great wines. And even the traditional half-litre bottle of Acqua Plose aims to become a selling point for restaurateurs and bar managers, encouraging the good practice of glass recycling.

Acquapazza Gourmet - Acquapazza Gourmet is a small artisanal company founded in Cetara by four partners united by a passion for tradition linked to the products of the sea, and in particular for the processing of one of the town's symbolic products: *Colatura d'Alici* fish sauce. Using traditional ancient methods, Acquapazza Gourmet produces small, precious quantities of **Colatura, and salted anchovies**, respecting the maturation times of the product, aged in chestnut barrels, obtained exclusively from anchovies caught in the Gulf of Salerno.

Acquerello - The grains of Acquerello come from the water of the rice fields of the Tenuta Colombara farm, in the province of Vercelli. This rice is the only one of its kind in the world. It is aged from 1 to 7 years and refined slowly with a process now used only by the Rondolino family. Thanks to a special patent, Acquerello is reintegrated with its germ, rich in the most precious nutritional substances. The grains are more nutritious, firm and tasty, they do not disintegrate during cooking and absorb condiments well.

Agricola del Sole - Taste, quality and innovation of savoury bakery products made from durum wheat semolina: *tarallini* from Puglia, *chianchette*, *vinelli* (with *Nero di Troia* wine) and *racioppi* (with black olives). Alongside, condiments and preserves from Puglia, dried tomatoes in oil, cream of broad beans and chicory, pesto of turnip tops and cream of grass peas, as well as extra virgin olive oil from the "*Coratina*" cultivar. A new arrival is the line of Red Craft Beer, Organic Blanche and Organic Blonde, obtained from processing *Cappelli* wheat.

Antonio Mattei Biscottificio - The biscuit factory continues the historical production of *Biscotti di Prato* with almonds (also known as *Cantucci* or *Cantuccini*) in the classic blue bag. Its foundation dates back to 1858 and from the early twentieth century, it has been managed by the Pandolfini family, who introduced the production of *Cantuccini* with dark chocolate packaged in the red bag. Another traditional product is the *Biscotto della Salute*, available in the three varieties: original recipe, whole wheat and sugar free.

Arcenni - Arcenni Tuscany breeds Helix Aspersa Muller snails in the heart of Tuscany at Capannoli, exclusively using the full natural cycle method outdoors. Tuscan snail soup, snails "al verde", "in bianco" with leeks, in meat sauce, in pâté as well as 'alive'. Nature dictates the laws of development and growth of the snails, the human intervention only aims to make sure that everything takes place in the best possible way.

Autore Cioccolato Artigianale – There is no end to the creativity of Antonio Autore from San Marco dei Cavoti and the 2019 edition of Taste was his choice for presenting a preview of the company's original Easter Eggs. Two brand new products have joined the company's line: the Milk Chocolate Carmel Egg with Pistachios and Sea Salt, and the White Chocolate Egg with Almonds and Salt. Next, are the delicacies based on recipes from 100 B.C., when a block of sugar, almonds, and hazelnuts was given the name of "cupedia" by the ancient Romans.

Biobacche Toscane - Biobacche Toscane fruit extracts are cold-pressed, with no added sugar, obtained from recipes that reflect precise nutritional profiles and respect the taste of the starting fruit. The honey retains the scents of the blooms from which it is obtained: hence the choice to position the hives in the company's goji, blueberry and strawberry fields and then look for other areas to obtain a particularly pure honey.

Birrificio Del Forte - The "*Celebrative*" are seasonal beers with distinctive production-related characteristics: *Colle Sud* is a session IPA with Sichuan pepper, *Saison del Villaggio* is flavoured with elderflowers, *Fior di Noppolo* smells of hops flowers. *Cintura di Orione* is a Christmas beer produced every year with a different honey. One of the most experimental creations is *Il Tralcio*, obtained by associating one must made from barley malt and one made from wine-producing grapes subjected to a mixed fermentation of yeasts. With a hybrid genetic make-up, it reveals a warm ruby red colour and a persistent head.



Borgo Santo Pietro - Borgo Santo Pietro presents an organic farming estate that has doubled in size. The acquisition includes a farm with 40 hectares of green pasture, a herd of 300 sheep and an artisan dairy. The focus is on soft, fresh cheeses ranging from Raveggiolo, Primo Sale and Ricotta, to fresh, semi-mature and mature Pecorino. The dairy reinforces Borgo Santo Pietro's "from the land to the plate" philosophy and includes the production of fresh sheep's milk cheeses and yogurts served at the Michelin starred restaurant Meo Modo.

Calvisius Caviar - Calvisius is the Italian caviar par excellence. The collection is characterised by having caviar obtained from pure, non-hybrid sturgeon species. The *Calvisius Tradition* is obtained from the white sturgeon, one of the largest in the world, and is characterised by its large diameter eggs. In addition to the *Tradition*, the range also includes: *Ars Italica Calvisius Oscietra Classic* and *Royal* with a delicate aroma and notes of hazelnut, the *Calvisius Siberian Classic* and *Royal* with an intense aroma and iodised flavour. In addition to these, we find the *Calvisius Beluga*, the *Ars Italica Calvisius Oscietra Imperial*, the *Ars Italica Calvisius Da Vinci* and the *Calvisius Tradition Elite*.

Capriz - The goat has long been "at home" in South Tyrol. With Capriz it makes a fully-fledged return to the local area and offers extraordinary culinary delights. Capriz is much more than an artisanal cheese produced at a high altitude, it is a world that skilfully combines a dairy, cheese museum, shop and bistro. The soft goat's milk and cow's milk cheese takes centre stage: *Caprizino*, *Ziegello*, but also *GINepro*, a soft cheese flavoured with juniper, refined with Blu Gin; in addition to *Hofers Alptraum*, a soft cheese with a flowery crust, refined with cognac and rye bread.

Casa Graziano Prosciutto - The Casa Graziano Prosciutto di Parma "30 e lode" [Parma Ham] is dedicated to clients looking for a more refined and special flavor matured for over 24 months inside an ancient cellar which features exposed stones, is located underground and dates back to the 1950s. The Casa Graziano Prosciutto di Parma "Gran Riserva" is dedicated to the more sophisticated palates and is available in the versions matured for 18-20 and 24 months.

Casa Madaio - Tradition and a love for Campanian cheeses have resulted in Casa Madaio, a dairy farm in Campania that has handed down the techniques of refining and producing cheese from father to son for four generations. The milk straight from the cow is turned into cheese at a high altitude, and transferred to the workshops in Eboli the same day. Here, the goat's milk and the buffalo milk with which the superb buffalo mozzarella and other Eboli cheeses are made are processed.

Coda Nera - Coda Nera salmon stands out for its innovative cut that exalts the flavor of the fish, for dishes of great impact. By following a process that removes the fattier side of the fish, flavor and lightness are guaranteed. Coda Nera Riserva is instead made from exclusively selected Atlantic Salmon raised in the area of Skyervøy, an island to the extreme north of Norway, where the Atlantic currents and low water temperatures ensure a very slow growth cycle for the salmon.

Delixia® - Taking the best of the Italian confectionery tradition, the company has dedicated itself to revisiting the milk cake recipe. The distinctive features: free from gluten, lactose, palm oil, GMOs, preservatives, coloring. Plus, the high percentage of organic milk characterizes its name and taste; the organic cane sugar; the introduction of maple syrup, innovative in a spreadable cream and, finally, the union with the unrefined salt of Cervia that confers prestigious organoleptic characteristics.

Devodier Prosciutti - Meats cured in historic cellars, with a technique refined over the years and a unique blend of sea salts. *Prosciutto di Parma "Secretum"*, aged for at least 30 months, *Prosciutto di Parma "24 Lune"*, aged for at least 24 months, *Culatella Emilia* and *Spalla Cruda* have won numerous awards. From this research comes the line called "*Eccellenze Devodier*", aged for up to 36 months. Recent launches include Organic Italian Prosciutto Crudo, Prosciutto di Parma from Antibiotic-Free Farms and Prosciutto di Parma DOP from Farms Guaranteeing Animal Welfare.

Di Ciaccio Pasticceri Artigiani dal 1928 - Gaeta is halfway between influences from Campania and Lazio and the products of the Di Ciaccio pastry shop reflect this mingling. A variety of recipes, where the eggs and the butter from the country pastures are mixed with spices and orange blossom. The *pastiera* and the *Antico Savoiaro* made without flour, only with fresh eggs, sugar and a touch of starch, the *Lingue di Gatto*, the *Brutti Ma Buoni* with Piedmontese hazelnuts.



Distilleria San Carlo - Beer brandy aged in whiskey barrels, obtained from the meticulous distillation of craft beer: this is the new innovation from Distilleria San Carlo, the smallest distillery in Italy, which, in addition to its own craft grappas, now produces this spirit, rich in floral aromas and scents of malts and yeasts, all processed in accordance with company tradition. A spirit that breaks the mould and on which everyone agrees.

Etnabitter - A mix of ingredients reflecting the best of the Sicilian territory, brought together to create a liqueur suitable for the ritual of the aperitif. Created using raw ingredients grown at the foot of Mount Etna, it is impossible to classify: it is not a vermouth nor is it a classic bitters. It is a crossroads of references and sensations that is not afraid of standing alone if served with ice and a slice of orange or lemon.

Ghezzi - Genuine Traditions from the Sea - With the Sangiolaro line, the company offers modern consumers traditional products such as fillet of sea bass and sea bream, along with processing *Vecchia Tonnara*, *buzzonaglia*, Mediterranean red tuna and bottarga. These specialities are flanked by the historic production and soaking of cod and stockfish, also ready-to-cook.

Gusti Pregiati - In Cabras, Sardinia, this artisanal workshop produces bottarga in accordance with ancient traditions, smoking its products with typical Mediterranean maquis like Pistacia lentiscus, Myrtle, and the Strawberry tree. The top range of its production is represented by highly-prized Bottarga of flathead grey mullet packed in whole pieces, jars or bags. The latest invention is Bottarino (Fresh sheep cheese with Bottarga, Smoked ricotta salata with Bottarga).

La Perla di Torino - With packaging inspired by the city of Turin, pure flavors and an artisanal spirit characterize the three symbolic products of the vintage line. La Perla Nera, emblem of the meticulous care and sensory excellence of the company; La Perla Bianca, a truffle made from Piedmont hazelnuts and white chocolate; and Extreme, a dark chocolate truffle with an intense flavor made from toasted cocoa beans. Next to the classics are revampings of deserts like Tiramisù and the new Triple Chocolate truffle, all the way to the Latte Senza Latte [Milk Without Milk] recipe, represented by a chocolate truffle made from coconut milk.

Lamponi dei Monti Cimini - It's only been a few years since the company first started cultivating, selecting, and artisanally processing raspberries to create traditional and innovative products: compotes in seven different aromatic variations, raspberry sugar and salt, and then Lamponella®, the first herbal tea made from raspberry leaves that is ready to drink. Lamponella® intends to revolutionize the concept of packaged herbal tea, proposing itself as a product with all-around suitability, which is actually a by-product of raspberry cultivation that is still undervalued: the leaves.

Legù - Legù is a 100% Italian specialty and a new entrée. It is completely natural: no additives or dyes are used, it's rich in fiber and mineral salts, gluten-free, easy to digest and extremely light, making it perfect even for dinner. Legù is bronze-cut, and produced and dried at low temperatures to avoid altering the nutritional value of the raw material. Its 3 recipes (Non È Pasta, 4Legumi, and BIO) come available in different pasta shapes (fusilli, paccheri, gigli, intrecci, rustici, lasagne and tagliatelle) including those that are perfect for children (chicche and sorrisi).

Macelleria Salumeria Zivieri Massimo - Massimo Zivieri's butchery is famous in the mountains of Bologna. With great passion, over the years, Zivieri managed to make a name for himself thanks to the exquisite nature of the meats coming from the production consortium. Following his untimely death, the family decided to continue the work he had begun. They breed their own free-range pigs. Salami, ham and meats are displayed in a welcoming shop, yellow in colour, in which tradition takes centre stage.

Manaide - Manaide artisanally ages in oak wooden barrels, with unrefined salt gathered by hand and extra virgin olive oil, fish caught off the coast of Anzio only during fishing season, using methods dating back to Ancient Roman times and perfected by Anzio fishermen since the 1700's. The name Manaide comes from the kind of net used to fish for anchovies. The result is a range of cured products that are unique in their respect of biodiversity: anchovies, Atlantic bonito, purple dye murexes, tellina clams, octopus, grooved razor shells, and sea snails.

Oca Sforzesca - From the province of Pavia, here is the "Authentic Goose Salami without pork meat", also in the variants with black truffle and goose liver, Goose Prosciutto Cotto, Goose Galantine with Bronte pistachio and pressed Goose Ciccio. Aged gourmet goose products are cured for a period of over 45 days, while maintaining the softness of the meat: Goose Salami, Goose Bresaola, and Goose Breast. Plus, the range has been enriched by delicacies like the Cured Goose Leg confit and Goose Fat as a cooking medium.



Paglione Azienda Agricola Biologica dal 1994 – The new Pomodoro Giallo line of preserves and ready-made sauces has arrived: no longer relegated to aesthetic dressings for dishes but now protagonists of the kitchen. Five traditional recipes have been reinterpreted and reformulated: the whole “Pelatino” [peeled tomato] in brine, the “Pomodorino Giallo” [Yellow Cherry Tomato] in brine, the fine grain tomato “Passata” and two Ready-made Sauces with Olives and Capers and Basil. The variety of tomato chosen is characterized by a semi oval shape and balanced taste and is distinguished by its excellent nutritional properties containing a high quantity of antioxidant substances and vitamins of the groups A, C and B.

Pastificio Benedetto Cavalieri dal 1918 - Its longstanding familiarity with wheat has enabled the Cavalieri family to reach absolutely exquisite levels when it comes to pasta. The secret formula for the different wheat blends dedicated to each different type of pasta also contributes to this deliciousness. Le Calandre, Massimiliano Alajmo’s restaurant boasting three Michelin stars, has a dish dedicated to the pasta of Benedetto Cavalieri. Ferran Adrià studies it to invent new deconstructed dishes.

Renato Bosco – Pizza Bread Passion – Renato Bosco’s passion pushes towards the exploration of pizza in a contemporary key, with a willingness to challenge yourself every day through new proposals (that arrive from the past). 2019 stands out by returning to the simplicity of our origins: Bread. Made with authenticity, wholesome flour and PastaMadreViva. There is then the Pandoro cake. From the Verona tradition of confectionery, Renato creates an innovative journey for Pandoro made up by new tastes. On stage at Taste will be: PMV bread with type 1 flour, wholewheat flour, or Fruit; and Classic, Coffee, Pistachio, or Salted Pandoro.

Reserva - From Cantabria to Asturias, Reserva cured anchovy filets have almost a century of history behind them. The Cantabrian Sea represents a magical cradle where the cold seas of the North meet the warm waters of the South. In this one-of-a-kind habitat worldwide, the incredible cleanliness of the waters and their perfect temperature give life to a rare and rich marine fauna. Next to the famed *Acciughe Reserva del Cantabrico*, the specialties include *Tonno Bonito del Norte* and *Polpa di Riccio*.

Sanbay – A yellow-colored zabaglione cream, fruity perfume, the intense sweet flavor of withered fruit and alcohol (Alcohol 4% vol.). This is Sanbay, the organic artisan zabaglione inspired by recipes of the past. Conceived according to tradition and using only organic ingredients: sugared pasteurized organic egg yolk (50% organic hen’s egg yolk, 50% organic cane sugar), organic raisin wine, organic cane sugar and organic rice starch. Sanbay has its roots in the nature and genuineness of the raw materials.

Tartuflanghe - The Tartuflanghe snack line includes Crisps, Truffle Breadsticks and Aperituber, to turn the aperitif into a sophisticated moment. Truffle Bites are mini truffle breadsticks, an appetizing savory morsel, ideal as a snack. Must Chips combine honey mustard and white truffle with the best crisps: a fine sweet & spicy recipe enriched with white truffle. Pesto Chips seasons the best crisps with pesto powder, for a Mediterranean aroma. Aperituber is a savory biscuit.

Timpa Del Cinghiale - In Basilicata, a land famous for the production of the Lucanica sausage, tradition and technological innovation come together. The cured meats are processed according to extremely ancient methods, in fact they do not contain lactose, preservatives or gluten. The wild boar used come from the company farm, the pigs from the nearby farms in Basilicata that breed animals in a semi free-range state. The products include: *Fiocco di Cinghiale*, *Filetto di Cinghiale*, *Salamino di Cinghiale all’Aglianico* and the *Borzillo* spreadable paste.

Trota Oro - We are located in the Adamello Brenta Nature Park at the foot of the Dolomites, the waters of which are used to raise trout and arctic char. Initially specialized in the production of smoked trout, Trota Ora has expanded its catalog to include trout marinated in aromatic vinegar, smoked and marinated arctic char, trout eggs, tuna tartare aged in honey, trout bottarga, and smoked coregone fish. Among the ingredients used are Cervia sweet salt, Valle dei Laghi wine, and Trentino vinegar. Brand-new: Lingotto Delle Dolomiti – Trout aged in Brandy, the choicest part of the trout filet is smoked and aged in brandy from the Pojer&Sandri distillery.

Verrigni – Antico Pastificio Rosetano – The Antico Pastificio Rosetano is a family-run, artisanal company founded in 1898 by Roseto degli Abruzzi. It uses gold to cut many pasta shapes, which is more flexible than bronze, allowing for greater porosity on the pasta’s surface. The organic lines (Senatore Cappelli, Spelt ...) are completely traceable from the producer of the raw materials all the way to the pasta’s transformation. In particular, Verrigni Valentini, produced with the grain of a farm that is well-known for its excellent wines, represents a classic example of zero-



kilometer products. Verrigni also produces pasta under other brands: Ingredienti (Alajmo), Da Vittorio (Cerea) Uovo di Seppia (Cuttaia), Harrods in London, and Peck and Roscioli in Rome.

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.

Zolla 14 Organic Farm Project - Auro is a clear apple juice which is rich in antioxidants, mineral salts such as iron, sodium, potassium, calcium, magnesium, polyphenols and vitamins. It can be appreciated served pure at room temperature, chilled in the summer or warm in the winter season, aromatized with various spices: cinnamon, cloves, ginger. Excellent for children, the sole ingredient is the apples cultivated on the farm according to biodynamic agricultural methods which are picked at the best time, selected, washed in spring water and processed.

We would like to thank the TASTE companies for their contribution to the press service.