

New entry, historic companies and spirits: a journey into the flavor with some of the Taste companies

Here is a selection of the companies participating in Taste, of which 120 are presenting for the first time. While the artisan labels in the Taste Spirits section rise to 24.

Among the companies making their debut, we highlight:

Acetaia Ducale Estense

The Sopraffino Vinegar, a product dating back to the 1500s, is still produced in the historic Estense vinegar cellars. Unlike Modena's balsamic vinegar, it's made by fermenting raw must from red grapes. The Sopraffino and other vinegar come from grapes grown on the company's farm and are made using the exclusive "solera" system, which involves transferring musts and vinegar from higher to lower barrels or from larger to smaller ones.

Az. agricola Pieve di Campoli

Nestled between Chianti and Chianti Classico, this 450-hectare estate across seven municipalities is owned by the Archdiocese of Florence. It's a unique entity combining production with care and conservation of the Tuscan territory. Historic Sangiovese plants mix with Canaiolo, Colorino, Trebbiano, and the unique Pugnitello. All grapes are delivered to the Cortine cellar in Barberino Tavarnelle hills, producing traditional wine and vinsanto.

Agricola San Giobbe

In Val di Chiana, tra campi coltivati, stalle avveniristiche, colline rigogliose, boschi e laghi Located in Val di Chiana, amidst cultivated fields, modern stables, lush hills, forests, and pristine lakes, cattle are raised and fed with genuine, native, and self-produced raw materials. The products, including ragù, hamburgers, bresaola, and Chianina IGP meat tortelloni, are of the highest quality, guaranteed by a short supply chain.

Agricola Juvara

A niche, technologically modern winery producing only 7,000 bottles of short supply chain wines with almost zero sulfites: a Nero di Troia and two types of white, featuring local and prized varieties, Falanghina and Malvasia Bianca di Candia, to enhance the flavors of Puglia.

Amaro Auser

For three generations, the same recipe of aromatic and medicinal herbs, spices, and fruit peels has created an amaro that embodies traditional values. The company also offers grappas and original artisanal liqueurs.

Antica Corte Pallavicina

A great-great-grandfather who was a pork butcher on Giuseppe Verdi's estate later moved to Corte Pallavicina, in Polesine Parmense, to cultivate fertile land, raise pigs and chickens. Today, the family's traditions have evolved into a business dedicated to hospitality, catering, and the production of cold cuts. They also preserve the rural history of the Po riverbank area. The cellars are stocked with high-quality cheeses and culatelli, while other spaces host a restaurant serving local products and a cozy relais.

Aromy

A Vicenza company cultivating and cold-drying organic and IGP-certified plant products. The result includes wellness herbal teas, broths in convenient pyramid filters, and interesting



vegetables in pieces or powder, ideal for flavoring risottos, soups, sauces, bread, and more. All without additives, colorants, salt, sugar, and gluten.

Artigiano della 'nduja

Preserving one of Calabria's most typical products. With this goal, the company offers traditional 'Nduja and Crespone (shorter curing), plus a line of preserves combining the spicy, unmistakable flavor of the sausage with elements like tuna, olives, onions, and grilled vegetables.

Bacalini - I Cotti delle Marche

A family business, now led by the new generation, specializes in typical products of the traditional cuisine from the Marche region, like the legendary chicken galantine, pastrami, and the "RePavo" turkey porchetta.

Bella Lodi

Making its first appearance at Taste, this aged cheese with a black rind originates from the great Lodi dairy tradition dating back to the Middle Ages. It is produced by a single ancient dairy over 100 years old, located in the Adda Sud Park protected reserve. It is the highest expression of DOP Grana Padano above the Po River border. The milk used for this excellence is milked daily directly from the nearest barn, less than an hour from the dairy. The selection of lactic ferments gives the product a unique, unmistakable taste, an intense aroma, and a full flavor that is neither spicy nor too salty.

Be my Ghee

"Be My Ghee" clarified butter is made from organic butter at the artisanal Zanchetta Dairy. Its preparation follows a strict protocol of actions, timing, and temperatures over several days, resulting in a unique food, a concentrated source of healthy components, free of casein and water, nourishing both body and mind.

Borboletta

Artisanal, organic, and sustainable cookies and sweets. All production respects the environment, choosing the best natural raw materials without using additives, colorants, thickeners, or industrial semi-finished products.

Brio gluten free bakery

This small artisan workshop near Verona bakes delicious gluten-free and lactose-free cookies. Over the years, their production has expanded to include leavened goods (like panettone and colomba), dessert cakes, and miniature pastries.

Brisval

High-quality bresaolas, or "brisaole" as they say in Valchiavenna. The company processes only the finest cuts of exceptional meats, such as Limousine cattle, Scottish Angus, Wagyu (the so-called Japanese Cow rich in omega-3 oleic acid), Iberian Angus, and Piedmontese Fassona. All naturally preservative-free.

Caffè Pe-Fe'

A Viterbo artisanal roastery producing coffee blends in beans, single-dose packets, and capsules, also customizable with the client's brand. The range recently expanded with specialty coffees and products like the dark chocolate "Cremino" filled with Pe-Fè coffee and "Pe-Fè Wrapped beans," coffee beans coated in dark chocolate.

Cantina Murales

In Gallura, 25 hectares of vineyards are naturally and environmentally managed. Besides



producing fine wines from Sardinian native grapes, the company focuses on wine tourism and vinotherapy. The grape pomace and seeds, rich in beneficial properties, are used in the "Acini Nobili by Murales" cosmetic line.

Capobianco Organic Farm

In the tomato kingdom of Foggia, Puglia, this 320-hectare organic farm along the ancient road from the city to the sea. Tradition and innovation coexist, offering not just canned tomatoes but also new varieties showcased in modern, screen-printed jars.

Casale Pietropaolo

Inside Vesuvius National Park, on a farmhouse at Monte Somma's slopes, for 200 years, this company has been known for Piennolo del Vesuvio D.O.P. cherry tomatoes—the production benefits from unique soil characteristics, giving its fruits a distinct flavor. Notable products include the Giagiù yellow cherry tomato and Pellecchiella apricot compote, a Slow Food Presidium.

Caseificio Castellan

Nature dictates the production rhythms in this family facility in Rosà, near Bassano del Grappa. Since 1969, cheeses have been produced here using a slow method, adding only three essential ingredients to the milk: salt, rennet, and ferments. The milk, from cows and goats, is exclusively collected daily from selected barns in Veneto. The stracchini, sweet and creamy, represent the pinnacle of this tradition

Cinquina

An Abruzzo-based company specializing in producing lupins, legumes rich in protein, naturally gluten-free, and a versatile ingredient. Lupins are indeed tasty snacks but can be used in various recipes. Among their products is a paté for bruschettas, where lupins are combined with olives and capers.

Ciocolato Calcagno

Gianduiotti, cremini, hazelnut chocolates, and dragées. This sweet story began in a small workshop in Turin after World War I. In 2018, a group of chocolate lovers took over, continuing the historic brand and creating Calcagno1946.

Contessa 1522

Porchetta becomes gourmet. Famous since Roman times, this Città di Castello company still prepares it with the original recipe, hand-massaged for 40 minutes, and rested for 13 hours at controlled temperature and proper humidity. Without garlic, gluten-free, and without preservatives. Available as a stub or transformed into a tasty paté.

Enio Ottaviani

A family business in San Clemente di Rimini, in the oasis of Val Conca, continues the tradition of Romagna winemaking. In vineyards overlooking the sea, grapes of the typical Pagadebit variety mature for small and very fine productions on clay soil.

Ernesto Brusa

From this award-winning confectionery, founded in Varese in the 1930s and still bearing its founder's name, come almond and sugar-based small masterpieces, handcrafted and delicious fine chocolate pralines, a result of blending the finest cocoa with nuts, candied fruits, and precious spices.

Forno Sammarco

In the heart of the Gargano hills, a bakery that's also a life project. Here, the bread culture, lovingly passed down through generations, involves selecting grains, respecting seasons, and



constantly researching yeasts and processes. On offer are taralli, biscuits, local sweets from this part of Puglia, and Panterrone in 10 variants.

FREEDL

Alcohol-free Beer & Sparkling for a new drinking culture. In 2019, Italy's first non-alcoholic craft beer was born at the Pfefferlechner brewery in South Tyrol's Alps. Soon after, the "Sparkling Tea," Italy's first sparkling tea, was introduced.

Frutti del grano

Handmade Apulian taralli, yeast-free and made only with olive oil, in traditional or "burnt wheat" versions based on an ancient peasant recipe. Over time, innovative variants like beer-flavored taralli and chocolate taralli have been added.

Guido Gobino

A refined Turin chocolatier with over 50 years of tradition, specializing in typical Piedmontese productions like Gianduiotto and Gianduia cream. In beautiful, sometimes Christmas-themed, packages are cocoa jewels: wafers, tourinot, dragées, and cremini. The "Extrabitter," "Monorigine" bars, and specialties like "White with Salted Almond Grains" stand out.

La Cascina 1899

From Calabria, this company specializes in artisanal production of traditional holiday leavened breads, small pastries, and creams encapsulating the aromas of Southern Italy. The standout is the Bergamot, a unique heritage of a sun-kissed and sea-bathed land.

La Maremmana

In the heart of Grosseto Maremma, a family business that from buffalo milk breeding has founded its own dairy inspired by the circular economy model. Artisanal crafting turns buffalo milk into delicious raw milk cheeses.

Leccornie Doc

An authentic artisan workshop reviving classic recipes of Cremona's most rooted delicacy, mostarda, without ceasing to create new taste experiences. Selecting the finest raw materials, fruits and vegetables are handcrafted into Mostarda of Cremona with mustard oil, creamy Mostarda, fancy Composts, and Jellies.

Maraviglia

Dalla selezione e dalla coltivazione con metodo biologico di varietà uniche di ceci e orzo, come l'antico "Cece Fiorentino", che risale al Rinascimento, e un orzo perlato toscano, nascono pregiati condimenti fermentati: Miso, Tamari e Shoyu artigianali, realizzati con le tecniche apprese direttamente nella prefettura di Nagano, in Giappone. Il Miso toscano ha una consistenza corposa e distintiva, spalmabile e ricco di un delicato sapore Umami. Il Tamari è un condimento delicato, dotato di una raffinata complessità di sapori. Lo Shoyu, ottenuto da ceci e grano Senatore Cappelli, è realizzato attraverso un processo tradizionale di fermentazione e ha un sapore unico e ottime qualità nutrizionali.

Metodo Massi

A pasta born from a gentle production process that doesn't thermally stress the raw material, ensuring high product quality. Three lines of excellence, all from 100% Italian ingredients: natural yellow-colored semolina pasta, the market's first egg white pasta offering extra protein but cholesterol-free, and egg pasta with extraordinary cooking resilience.

Nocciole.it

From the Casentino hazelnut groves, managed to respect biological cycles and the environment, a young, innovative company produces spreadable creams, snacks, bars,



chocolate, and, of course, whole, roasted, salted, and praline hazelnuts, encapsulating the flavor of this pristine Tuscan corner.

Parano bio

An organic farm in Vasanello, in the heart of Toscana, dedicated for three generations to cultivating the "Nocciola tonda gentile romana" hazelnut. Recently, they have also introduced the Giffona hazelnut. All are harvested and processed with short storage times to guarantee the highest quality.

Patrizi Norcia

From the ancient Nursian tradition of meat processing come Norcia IGP hams (also boneless), cheek lard, and capocollo. "Unico," with its spicy aroma, is the flagship product of this company, working in the Monti Sibillini Park and always dedicated to quality.

Querciamatta

In a village on the hills of Monsummano Terme, Pistoia, an area suited for olive cultivation, this company took on a challenge: to produce organic and biodynamic wine on volcanic, Miocene-era sandy and clay soils. Starting with two labels, the pure Sangiovese "D" red and "Rosé," with the goal to make a mark.

RossoPuro

Founded in 2018 by Lorenzo Firenzani, this young company specializes in cultivating and processing high-quality pure saffron stigmas for special dishes. On the hills of Florence, *Crocus Sativus* flowers are handpicked at dawn during autumn, just like in the old days.

Società agricola Tenuta Ca' Negra

Wagyu Ca'Negra is Italy and Europe's first certified fullblood Wagyu cattle farm. This company in Veneto produces seasoned and fermented products made from the finest cuts.

Tartufi Le Ife

In Molise's mountains, from ancient woods to the Capracotta facility at over 1,400 meters altitude, precious truffles are processed with spring water and innovative methods, preserving their organoleptic and taste characteristics. The product lines, designed to meet chefs' demands, range from pure truffles to delicious preserves and gourmet combinations with clarified butter, acacia honey, extra virgin olive oil, Modena balsamic vinegar, Himalayan salt, Sicilian salt, and mushrooms.

Tenute Caracci

In Sicily's Valle del Belice, this third-generation company practices sustainable agriculture, growing avocados and almonds. Additionally, centuries-old Nocellara del Belice trees produce extra virgin EVOO DOP oil.

Venditti

A "gourmet" porchetta with perfect fat and lean meat balance, delicate, digestible, and delicious with its crispy, flavorful crust. The "Porchetta Campione d'Italia," made in Abruzzo, started in 1980 with roadside sales from a white Bedford van. Now, the company has 60 employees, a certified laboratory producing various gastronomic lines for retail, Horeca channels, eight food trucks, and also offers catering and banqueting services.

Vongole Bernardi

The wild lupine clam, symbolic of the Romagna Riviera and the Adriatic Sea, is packaged in plastic-free, biodegradable paper after a sand removal and chilling process, overcoming shelf-



life challenges. This high-quality product can be exported globally, is suitable for private and business clients, and is easy to use to create impressive dishes.

Zolla14

In the heart of the Marca Trevigiana, eight varieties of apples and the same number of peach trees are cultivated using organic and biodynamic methods. Respect for the land and biodiversity are the foundation of the company's research and experimentation, introducing "Auro," a vintage apple juice aged in a bottle for at least three years.

And among the historic companies that contribute to the success of Taste:

Accademia Olearia

The proximity to the sea characterizes the product of Accademia Olearia, a company in Alghero, northwest Sardinia. Established in 1890, it spans 230 hectares with about 25,000 olive trees, mainly of the Bosana cultivar, complemented by other native and national cultivars. Among the products are extra virgin oils certified with the Sardinia PDO mark, the line of mono cultivars, and the special "Riserva del Produttore" selection.

Agricola Piano

A company that transforms and sells everything it produces in its fields through a short supply chain. Their goal is to produce real food while respecting the environment and the consumer. Their philosophy is reflected in their products such as the "èViva" flours and semolina, which are completely natural and contain wheat germ. Additionally, their "Peranzana" olive oil has won awards and is recognized as one of the best in Italy

Alberto Marchetti

Marchetti creates unique products through the selection of the finest raw materials. Like Zabà, the jarred zabaglione is made with fresh, free-range eggs and 100% Italian sugar. It follows the Langa recipe with Marsala, embodying Turin's tradition. At Christmas, it's time for Panduja and Zabaudo: a giandujotto that resembles a pandoro.

A Ricchigia

Named after the district where the family's ancient pistachio grove is located. The company is identified with the only DOP-certified fruit, the pistachio, "the wealth" of this land. Located in Bronte, Sicily, near the Simeto River, it produces panettone with pistachio cream, white chocolate glaze, pistachio grains, creams, pestos, jams, and pastries.

Barlotti Formaggi di Bufala

Near the temples of Paestum and the sea, the tradition of Campana buffalo mozzarella has continued for over a century. From the farms in the fertile Sele Plain comes good, genuine, protein-rich milk that the company's dairy turns into mozzarella with a fresh scent of lactic ferments and perfect shapes, and into soft or semi-hard cheeses with bloomy and washed rinds.

Bifulco Carni dal 1947

Exquisite meats are a tradition here. This tradition is carried forward by the young owner, Luciano Bifulco, with the same passion his grandfather Ferdinando had when he opened a butcher shop in Ottaviano at the foot of Mount Vesuvius in 1947.

Cavazza

A territory, a vineyard, a family. Cavazza is a family-owned company that has been operating for four generations in two distinct areas with different microclimates and terroirs: Gambellara and Colli Iberici. They follow sustainable viticulture practices and manage the entire wine production process, from the vineyard to the wine shop.



Caseificio Il Fiorino

A historic artisanal dairy produces traditional Tuscan pecorinos and more between the Maremma and Monte Amiata, in prime cheese-making territory. From Marzolino to the Founder's Reserve, Cacio di Caterina to Grotta and Cacio di Venere, a truffle pecorino made with high-quality milk and Tuscan white truffle. Then, Pecorino Toscano DOP, Fiorin Blu (a blue cheese made with sheep's milk), ricottas, aged cheeses, and "flavored" cheeses.

Coda Nera

The super premium range of one of the most qualified salmon brands in our country is completed with a project on wild Alaskan salmon, whose waters guarantee a very high quality product, rich in nutritional properties. The result is "Coda Nera Sockeye" which will premiere at Taste.

Corte Camerlenga

Cultivating land for high-quality maize, wheat, and soy to feed pigs. The respectful animal rearing leads to exquisite cured meats production. A complete supply chain originating and ending within the company.

Cru Caviar

Leading company in the production of Beluga caviar in Italy, born thanks to the experience of the Bettinazzi family of over 50. The business has 20 hectares of expansion for a total of 4 farms designed in full respect of biodiversity and the needs of the ecosystem. The best specimens of Sturgeon Cru Caviar are bred here. At this edition, it will present the smoked Beluga sturgeon as an absolute preview.

De' Magi – Alchimia de' formaggi

Their profession: cheese refiners. An ancient passion, continuous research, products for refined palates, high-class gastronomies, wine cellars, and restaurants. There are the Blue Cheeses, the Specials, the Strong Pecorinos, and the Fresh: all De'Magi cheeses have a name, a character, and a defined identity.

Dolcemascolo

Artisanship and respect for raw materials are key in these large leavened goods "made in Frosinone." The company, awarded Best Panettone in Italy 2019 and Best Emerging Pastry Chef 2021, uses the traditional Milanese recipe enriched with sultanas, Sicilian orange, and Calabrian citron. The process begins with nurturing the sourdough starter, adding stone-ground flour, French centrifugal butter, free-range, certified eggs, natural Madagascar vanilla, and high-quality candied fruit.

Emporio vegetale

Strictly veggie culinary preparations and ready-to-eat dishes. Like burgers and patties made from legumes and vegetables, creams, soups, and mayonnaises, ready to enjoy as they are or used as a base for composing tasty and healthy menus.

Fattoria Triboli

An organic farm located on the hills of Impruneta, in the heart of Tuscany. The team, consisting of young professionals who share a passion for olive cultivation and healthy, organic food, is working on a project that applies organic and regenerative soil agriculture practices while minimizing their environmental footprint. Among their products are 100% Tuscan extra virgin olive oil and Anacabert, high-quality vegan cheeses.

Fish Different

A company practicing sustainable fishing in Italian seas, certified Friend of the Sea, using "Lampara" and "Cianciolo" (a seabed-friendly net). All fish, especially anchovies, are fully



processed and packaged in-house, along with 100% Italian organic ingredients, into fillets, pâtés, and anchovy sauce.

Frantoio di Sant'Agata d'Oneglia

In the hills of Imperia's hinterland, the Mela family has produced extra virgin olive oil from Taggiasca olives since 1827. Olive oil production has always been accompanied by table olives in brine, pitted, and now also candied. Other specialties mark the Frantoio di Sant'Agata workdays: from Paté to Ligurian Pesto to freshly processed vegetables.

Frantoio di Santa Tea

From Reggello, in Tuscany, comes the oil of Frantoio di Santa Tea, the oldest and still active in Italy (founded in 1426, as inscribed on a stone). Since 1585, it has been managed by the Gonnelli family. The olive groves, located on well-drained soil at an altitude of 400 meters, consist of various Tuscan typical cultivars: Frantoio, Leccino, and Moraiolo. Among the selections are the robust "Fresco di Frantoio," an extra virgin oil from green and black olives, bottled unfiltered, and the sophisticated "Laudemio," with its special flavor.

Frantoio Franci

The adventure of two brothers, Franco and Fernando Franci, began in 1958 in Montenero d'Orcia, a traditional Tuscan town. They started their journey from the historic olive grove Villa Magra. Over the years, they have recovered the best olives and diversified their production to obtain oils with different nuances. They have also created four very precious monocultivars, which are among the most awarded oils in Italy.

Frantoio Muraglia

The Apulia region is an unmissable stop on our southward journey, particularly Andria on the Murgia plateau. Here is where Frantoio Muraglia is based, a fifth-generation company producing an organic Coratina olive oil, a native cultivar rich in polyphenols, handpicked and cold-pressed in a stone mill. Bottles like works of art then encase this precious product.

Friscous Petramarè

In Lecce, two young entrepreneurs, eager to innovate but rooted in solid Salentine traditions, have created an unprecedented product. It's hard to define, but it's already gaining appreciation from top chefs. Friscous, a mix of hard wheat semolina and aromatic herbs, looks like couscous but isn't. It can be added raw to dishes for crunch, moistened for stuffing or gratinating, or used as an alternative to a first course.

Gratifico

Contemporary Bolognese fresh pasta, tortellini, and balanzoni. The pasta features a rough texture, top-quality ingredients, no preservatives, and, thanks to a collaboration with a research center at the University of Bologna, an exclusive processing technique that extends shelf life and reduces cooking time.

Il Mangiarbene

Producer, distributor of rare and high-quality cheese creations, and now primarily a refiner based in Umbria. Starting from high-quality base cheeses, the company manages their maturation, enriches them, transforms them, and enhances them with other ingredients. Flowers, wild herbs from the Gran Sasso, citrus fruits, dried fruits, essences, great distillates, and fine cocoa all create high-quality aged and blue cheeses

Italianavera Sughi & affini

"A pummarola è femmena" – The pummarola tomato sauce is female, in Italian. Indeed, a young female entrepreneur runs this company, producing and transforming the best varieties of



Campanian Italian tomatoes into excellent sauces and preserves. The feminine touch is also evident in the attention to detail and packaging design, like the colorful VEROPOP canned line.

L'Amatriciano

A historic dairy in a land of traditions, ancient "Tratturi," flavors, and knowledge. The "Pecorino Amatriciano" is produced in small batches, carefully aged following "secrets" passed down from father to son. Then there's the "Vernale," inspired by an exclusive recipe that sets production in spring and requires only a short aging.

La Casera

In Verbania, this is not just a simple shop but a reference name for the attention to quality and innovation rather than the brand or trends with which the owner, Eros, presents the fruit of his research. Here, the best local and national cheese production brands are concentrated. Recently, a maturation cellar and a tasting space for the best products have been added to the retail outlet.

La Mèrica

Inspired by sailors' practice of salvaging shrimp heads that break off during trawl fishing, the Colatura di Gambero Rosso® from Mazara del Vallo was created: a product with a unique flavor, accompanied by red shrimp butter and the spherification of Colatura di Gambero Rosso®.

Lavoratti 1938

The chocolate's recent history is tied to Davide Petrini and Fabio Fazio, who took over this company born in Varazze, Liguria, eighty years ago, in 2020. Elegant packaging conceals pralines, creams, and bars boasting artisanal craftsmanship and "short" labels, where few ingredients guarantee purity and quality. The entire production is conceived as an "editorial line": each product is a story chapter, with tablet packaging resembling a book cover.

Luigi Guffanti 1876

In Arona, a small town in Piedmont on the shores of Lake Maggiore, rests the golden treasure of Luigi Guffanti 1876, a company that for over five generations has carried on a now rare craft, that of cheese aging. Every day, a team of experts dedicates itself to the research and subsequent selection of Italian and international cheese excellences, a selection comprising more than 250 references, starting from fresh cheeses to medium-aged and finally to cheeses over 10 years old.

Marina Palusci organic farming

In Abruzzo, a family-run artisanal business that has been handling oil and wine for four generations. Their extra virgin olive oil is the ultimate expression of the variety and uniqueness of the territory with monocultivar Dritta, Intosso, and Leccio del Corno. The Cru Dritta offers a rare extra virgin oil, perfect for desserts made from at least 70% cocoa dark chocolate.

Meracinque

In Roncoferraro, Mantova province, five sisters united by the desire to create the best Carnaroli Rice launched Meracinque. The company cultivates 100% pure Carnaroli seeds. Using cutting-edge technology, they made the first MicroNatural® Carnaroli rice, cultivated with an innovative Japanese method that ensures the plant's health and maintains the rice field environment using micronized rock dust and natural microorganisms. The rice is then dried at low temperatures, and its packaging decomposes in 90 days in organic waste, leaving no microplastic trace.

Mulin Barot

It all began in an ancient mill in the Coassolo woods. Today, the Barra family still artisanally produces "miccone," known for its crumb texture and longevity. Additionally, they make



traditional Turin biscuits and breadsticks, like "Torcetti Di Lanzo" (the Savoy's favorite biscuits made from bread dough and rolled in sugar), "Paste di Meliga" (a typical round-shaped Piedmontese biscuit with corn flour), hand-prepared "Rubatà" breadsticks (made without lard or malt, just salt, water, yeast, and flour), and "Stiratin" (a unique creation by Giovanni Barra, rich in extra virgin olive oil).

Olearia Sa Giorgio

In Calabria, Olearia San Giorgio has been caring for generations for 140 hectares of olive groves, dominated by a native cultivar: the Ottobratica, along with Carolea, Sinopolese, Roggianella, Ciciarello, and Cassanese. The top range of extra virgin oils is Micu 1906, commemorating the company's founder, Domenica Fazari, who started the business in 1940.

Olivieri 1882

A name that has represented excellence in leavened products for 140 years. The Panettone, mentioned by the New York Times and Boston Globe, contains Australian Raisins, hand-candied oranges, premium Bourbon vanilla beans from Madagascar, Italian grain flours, raw cane sugar, Belgian centrifugal butter, and Italian acacia honey. Soft and refined, the Pandoro is born from three different doughs after three days of processing.

Paglione Azienda agricola biologica

Between the Subappennino Dauno and the Tavoliere delle Puglie, this farm is a bastion of otherwise lost varieties like the Prunill tomato, a native variety from Lucera, and the Roma tomato, the flagship product of the "No Added Salt" line. These are complemented by extra virgin olive oil and single-varietal table olives, including the Nasuta cultivar. Their commitment to the land extends to wine with the Doc Cacc'e Mmitte di Lucera and pure Nero di Tero

Pasticceria Filippi

The first naturally leavened bakery products, emphasizing genuine ingredients and tradition, were made in 1972 by Maria and Giuliano. Today, in Zanè, within the Vicenza province, their children continue with the same dedication and spirit, producing high-quality panettone.

Pastificio agricolo Mancini

The name says it all: this farm, in the heart of the Marche region, produces pasta amidst its wheat fields, using only its own grains, resulting in a product alive with each agricultural year's character. The Turanic wheat line is a specialty made with this ancient durum wheat variety, selected over 4,000 years ago in the Khorasan region (Northeast Iran).

Pastificio Gerardo di Nola

A very young female entrepreneur is making waves in the pasta kingdom. At Gragnano, the Gerardo di Nola pasta factory, founded in 1870, produces top-quality hard wheat pasta. Among the must-haves are the helix and half paccheri shapes.

Pastificio Maidea gluten free

From the great pasta tradition of the Abruzzi comes a gluten-free pasta of excellence: a very short list of ingredients, exclusively Italian flours, and water from the Sorgente del Verde. Maidea's gluten-free pasta has excellent cooking resilience thanks to the slow drying method. The bronze drawing process gives the proper roughness to the pasta, allowing it to cling to the sauce perfectly. Finally, the packaging is entirely recyclable.

Salumi Lovison

An artisanal salami factory in Spilimbergo, founded in 1903 and passed down from father to son, is now managed by the Lovison brothers. The perfect repetition of ancient gestures, attention to detail, and entrepreneurial vision mark their excellence. The classics include



Friulano Salami, Punta di Coltello Salami, Sopressa, Ossocollo, Sausage, and the famous Musetto Lovison.

Savini Tartufi

Four generations of truffle hunters who have passed down, from father to son, a unique passion which over the years has transformed into a profession. Patient work that follows the rhythms of nature and that, when outings in the woods, has only one faithful companion, the dog. Among the news brought to Taste, the line of savory snacks, four new references to accompany aperitifs and platters. The famous truffle chips had already been joined by peanuts in batter and from today the line is expanded with corn snacks, biscuits, breadsticks and thin, crunchy tongues, embellished with the most sophisticated of underground mushrooms.

Sgambelluri – Gli artigiani del torrone

In Siderno, Calabria, an ancient pastry shop produces pure almond nougat, the quintessence of the region's culture and tradition. Selecting ingredients and expert preparation give each product a unique taste, with pure Avola almonds and local products ensuring quality..

Tartufi Stefania Calugi

Between San Miniato and Castelfiorentino, in Tuscany's heart, this company oversees the entire truffle production process, from processing to packaging and sales. The connection to the land and tradition results in product collections designed for retail customers. Not just truffles but also mushrooms and other plant-based ingredients, carefully selected to maintain quality from field to table.

Trota Altura

Two young entrepreneurs, bound by friendship and a passion for the mountains, founded the first fish processing company in Valle d'Aosta. Trout, whitefish, and char: all freshwater fish raised in small farms fed by alpine springs, then hand-processed and smoked

Tumminello

A proudly "Sicilian" pastry shop, ambassador of goodness and generosity, right from the colorful tin packaging designed by the company's owner, perfect for gifts. The production uses only Sicilian grain flours, stone-milled, like Timilia, Maiorca, Perciasacchi, and Madonita. Manna, a natural sugar extracted from the sap of certain plant species, mainly the Manna Ash, is chosen for sweetening. And then, a symphony of Sicilian scents: dried figs, almonds, and pistachios. Beyond the "Modica Chocolate Biscottini," there are "Pistachio Ricci," "Zuccotti," and "Cosi Chini," a crunchy pastry enclosing a generous filling.

And in the Taste Special Area Spirits:

Amaro Auser

For three generations, the same recipe, based on aromatic and medicinal herbs, spices, and fruit peels, composes an amaro carrying the value of tradition. The company's offer also includes grappas and original liqueurs.

Amaro di quartiere

A bitter that was born in Florence and wears the colors of the Calcio Storico teams: the Azzurri of Santa Croce, the Verdi of San Giovanni, the Bianchi of Santo Spirito and the Rossi of Santa Maria Novella. Four neighborhoods, like the bottles, all characterized by a different combination of botanicals.

Amaro Erbes

For 120 years, the Izzi Liquor Factory has been extracting an infusion with extraordinary tonic



and digestive properties from medicinal herbs. Quinine, rhubarb, gentian, and chamomile, suitably combined with other plant varieties, are the elements of Amaro Erbes. Semi-dry, it is drunk neat, in water, coffee, or seltz. It is unbeatable for cocktails, very appreciated as punch, and refreshing with ice.

Amaro Rubino bio

An artisanal herbal liqueur produced in small batches is among the first in its category to have obtained organic certification. Made with local honey and botanicals typically grown or cultivated in the land between the Lombardy and Piedmont lakes and pre-Alps, with ingredients from organic and biodynamic agriculture.

Argintario

A gin that carries in its name and content the beauty of the Argentario promontory. A corner of Tuscan Maremma, surrounded by the sea and represented by typical botanicals like juniper, mastic, sea fennel, and lemon balm.

Azienda agricola Barbarossa

Elixir Barbarossa was born from a pioneering pomegranate plant in Tuscany, a unique product of its kind, which combines tonic and digestive properties.

Dibaldo Spirits

The Unbitter and BBB, Vermouth 721, and Gin Paracelso are fragrances and Eau de colognes "to wear" in the philosophy of perfumer Baldo Baldinini. In his spirits, the essences' intensity persists in purity and mixing.

Deta

In the hills of Chianti Classico, a distillery has been producing spirits since 1926. The grappas are obtained from the best pomaces: Sangiovese, Canaiolo, Colorino, Malvasia Nera, and other red berry varieties. The Antico Amaro delle Terme is aged in barrels, and the Gin Giusto is obtained from Chianti juniper berries.

Essentiae del Salento/Amaro di ulivo

A liqueur born from the cold infusion of olive leaves and fresh peels of bitter oranges and Salento lemons, which are organic and harvested at the time of ripening. Following an ancient Apulian recipe, this combination gives the product excellent digestive properties.

Gin Fulmine

Bold, electric, rock and roll: the vermouth Vandalo, the gin Fulmine, the amaro Grinta, the bitter Spinto declare, already by the name, indicate the desire to leave a mark. Also thanks to the labels where the vintage style becomes edgy.

Granamaro

Conceived in the summer of 2020 by brothers Marco and Alessandro Riggi, third-generation Sicilian millers and owners of the eponymous mill, Granamaro is the first amaro made from wheat in history. A precious distillate enriched with citrus notes of bitter oranges and orange blossom and bittering notes of wormwood, gentian, and rhubarb.

Infermento

A company that produces spirits starting from fermented Vercelli rice, just like they do in Japan for sake. This is how Nèir vermouth, Biànch amaro and Ròss bitter were born, perfect alone or as a base for creative cocktails.



Infusi di Calabria

A young company, born in 2023, with the aim of putting the perfumes of a unique region into bottles. The flagship of the production are the two bitters "Imperium" and "Fenomenale", the grappa "Ikonika" and the gin "Nautelio".

Mirto Sannai

A farm in harmony with the surrounding nature, overlooking the Gulf of Marinella. The myrtle berry liqueur is accompanied by myrtle and honey liqueur, and white myrtle amaro.

Nannoni

From a careful selection of sometimes rare or small-quantity raw materials, and artisanal and attentive distillation, exclusive products such as "Riserva," aged in 225-liter barrels, are paired with fine chocolate, dried fruit, or small pastries and a luxurious ingredient for signature cocktails.

Peter in Florence

A London Dry Gin made in Tuscany thanks to the use of the first carterhead still in Italy, faithfully reproduced following the original 1831 design. Fourteen botanicals, with particular emphasis on Iris, symbol of the city.

Risorgimento 5 liquoreria artigianale

In the ancient Mill of Zoppola, on Risorgimento Street 5, grain is distilled with juniper berries and botanicals, passito wine with leaves and aromas, an infusion of herbs, and a macerate of officinal herbs. The result: gin, vermouth, bitter, and digestif marked by labels that recall ancient spice shops.

Santo Spirito Liquori

Intense liqueurs, with unique and recognizable flavours, produced according to the special recipes of the Santo Spirito hermitage, therefore with methods of processing medicinal herbs dating back to the 1600s which are a guarantee of a natural extraction of the raw materials. Among these, Sorrento PGI lemons, wild gentian roots harvested by hand above 1600 metres, certified DOC wines, Bronte pistachios, pure liquorice.

Spiriti del Bosco di Volterra

A collection of precious spirits and liqueurs derived from the soul of the Berignone nature reserve in the Alta Val di Cecina, where already in 1860 there was a distillery in the forest. In addition to Gin, Vermouth, and Bitter, the flagship is "Albatro," an alcoholic nectar, a conversational rosolio, from strawberry tree fruits.

Tremite Sabino Leone

It is called Tremite Puglian Dry Gin and is the result of the precious peasant tradition of this company. In the recipe: olive leaves and a complex set of botanicals such as juniper, coriander, wild chicory root, almond, lemon balm and bitter orange.

Ulibbo

This olive leaf and carob liqueur comes from Ragusa's Verso le Origini farm, a descendant of Sicily's long history of bitters and distillates. The ingredient list on a yellowed handwritten paper has passed down the ancient taste of this boldly flavored liqueur.

Vermouth Agricolo delle colline di Firenze

From organic Chardonnay grapes, the brand-new "Bouquet!" is born. Golden yellow, with



pleasant aromas of orange peel, flowers, quince apple, lemon cream, sage, and broom, it is the agricultural vermouth of the Florence hills, produced by the Fattoria Lavacchio Bio-Winery.

VisionAir Gin

Two young sommeliers, Ilaria Lorini and Stefano Clemente, have combined a high-quality product with safeguarding the planet. Their Visionair Gin is a 100% Tuscan London Dry, made with bee-friendly botanicals and stored in a stainless steel bottle, therefore infinitely recyclable and reusable as a water bottle.