

## What's new at TASTE 2026

*From savory to sweet, including spirits, here are some of the companies taking part in TASTE for the first time.*

### **Annima – Botaniche naturali dal Veronese**

Three young friends and a blend that everyone agreed on. This is how Gin Franco was born, produced in small batches of 1,200 bottles. Juniper and other natural botanicals such as Sichuan pepper and Alpinia galangal (a Southeast Asian root) lend modern woody and herbaceous notes.

### **Antica Distilleria Petrone**

Founded in 1858, it was one of the first distilleries to adopt underwater aging in the Gulf of Naples. This is how Limoncello and Elixir Falernum were born. Amaro is the result of an infusion of prized herbs and plants from the Royal English Garden of the Reggio Emilia region of Caserta. But there's no label that doesn't represent the warmth of the traditions of the noble Campania region.

### **Antica Marineria Gallo**

The excellence of tuna from the heart of Salerno. More than just a canning company, but a true guardian of tradition and quality. Thanks to expertise passed down from generation to generation, the tuna is carefully selected, artisanally processed, and preserved using methods that respect the original flavor of the sea.

### **Antonio Garau**

Tasteful pecorino cheeses, sweet goat cheeses, and soft ricottas. Since 1880, this dairy has been synonymous with tradition and quality. On the hills of Mandas, in a unique territory, the wind and sun of Sardinia become the key ingredients for cheeses that have won numerous Cheese Awards.

### **Distilleria Sutta a Santa**

In the heart of Alcantara, a small artisanal distillery. Grappa di Sicilia is produced exclusively from Sicilian fruit and botanicals, and in a limited number of bottles, each numbered like a work of art.

### **DOP Lametia**

A consortium of small producers dedicated to the excellence of extra virgin olive oil made in Calabria, a land devoted to agriculture since the times of Magna Graecia. Centuries-old olive trees (Carolea variety) and strict production guidelines guarantee a product with an intense, fruity aroma.

### **Ecopesce**

From the Rimini coast on the Adriatic comes a sustainable supply chain model that aims to safeguard marine biodiversity by valorizing "forgotten" fish. Mullet, red mullet, and horse mackerel, rich in nutritional value, are processed and preserved by combining ancient techniques with technological innovation.

### **Fagianeria**

A long family history accompanies this entrepreneurial project that aims to redefine a premium dairy offering. Comole, Osco, Saxum, and Regis are the names of cow's milk cheeses, the result of long aging and richly nuanced bouquets, true excellences of the Campania region.



### **Fermento Lab**

From Piedmont, Massimiliano Prete creates ever-innovative doughs, exploring the potential of fermentation processes. Continuous experimentation stems from his first love—pizza—and has evolved over time, blending craftsmanship and modernity.

### **Fico Essere Buoni**

From aperitifs to after-dinner drinks, the authenticity of Sicilian flavors takes the form of gin, bitters, and spritzes that showcase citrus fruits and prickly pears. Their focus is contemporary mixology, yet firmly rooted in tradition.

### **Frolla Lab**

A small biscuit factory in the Marche region with a grand vision: to change the world with sweetness, breaking down the barriers of disability and creating a future for young people through work. Starting with carefully selected raw materials, they bake cookies, leavened products, and many other delicacies, crafted with passion and dedication.

### **Il Borgo delle Mele**

In the Tagliamento Valley, where fruits and vegetables are carefully cultivated, a family-run artisanal company harvests and processes the heirloom apples of Upper Friuli (a Slow Food Presidium), which are then turned into authentic juices and infusions.

### **La Montemarzina**

In a village in lower Piedmont, in the province of Alessandria, nestled between valleys and hills, a small company grows and hand-picks the highest-quality peaches. Among the most prized varieties is the Volpedo variety, typical of the area. Jams, marmalades, and fruit in syrup complete the offering.

### **La Vera Crescia di Gubbio**

A dough made only with water, flour, and yeast, baked under the ashes of a wood-burning fire. Crescia is the queen of Umbrian breadmaking, perfect for filling or serving in place of bread, a way to savor a tradition whose origins date back to the mists of time.

### **Laboratorio Niko Romito**

Born from the vision of three-Michelin-starred chef Niko Romito, the gastronomic laboratory transforms select raw materials into refined and contemporary products. Creativity and technique come together to create panettone, pandoro, biscuits, plum cakes, and jams. All distinctive creations to bring to the table or to accompany special occasions.

### **Le Selve di Vallolmo**

The Tuscan pork butcher's tradition is best expressed among the woods and pastures of the Apennines. Here, the Casentino Grey Pig is raised in semi-wild conditions, a true excellence, synonymous with the balance between man and nature. After meticulous curing, cured meats with an intense and authentic flavor are born.

### **Massimiliano Gatti Terra dei Bisonti**

In the heart of Umbria, there is a place where "His Majesty" the bison has returned to reign. An ethical farm where each animal lives in the wild, free to follow its natural rhythms, herd life, and the hierarchies of its habitat. This approach results in healthy, authentic, and sustainable bison meat, highly prized by fine dining establishments.



### **Mercato Ittico di Livorno**

A brand dedicated to the short supply chain, born from the experience of a select group of Livorno fishermen who bring the Tyrrhenian Sea to your table every day, in real time. Freshly caught and carefully crafted, these mustards guarantee a genuine, traceable, and top-quality product.

### **Mosto Ardente**

From Cuneo comes this bold and creative "punk rock" mustard, stone-ground with wine and vinegar, available in a variety of interesting flavors: honey, aromatic herbs, chili pepper, and Barbera. The packaging is equally creative: the face of Alexander the Great, the ancient Macedonian leader, wearing sunglasses.

### **MUD**

An acronym for Must Uva Drink. Made from grape juice, this alcohol-free distillate is intended for mixing, offering an alternative taste experience that taps into a contemporary trend already well-established among new generations of consumers.

### **Nomora**

From organic Italian grapes, these premium, alcohol-free wines are created, with no added flavors and an extremely versatile profile. The process used is reverse osmosis, which uses semi-permeable membranes to separate the alcohol from the wine at room temperature.

### **Ostrica Venere**

In the heart of the Caorle lagoon, a company that has transformed the tradition of mussel farming, typical of the Northern Adriatic, into a tasteful and sustainable experience. At the heart of its production is the Venere® Oyster, a small jewel of the sea, with a sweet and refined flavor, farmed in quality waters and respecting natural cycles.

### **Santa Rita Bio**

The final link in an organic supply chain composed of a small community of farmers and cheesemakers in the Modena area who produce according to the rhythms of nature. Friesian cattle and the Modena White Cow (a Slow Food Presidium) provide the milk for a certified organic Parmigiano Reggiano aged up to 80 months.

### **Stratta**

Master confectioners since 1836 and suppliers to the Royal House, from their historic location in Piazza San Carlo in Turin, these chocolate artists offer sweetness in the form of filled pralines, bonbons, gianduiotti (traditional and mini), bars, and spreads.

### **Solobrado**

From the hills of Tuscia come hams of extraordinary aromatic intensity. Only select meats from Mangalica pigs, a prized native Danube breed, have been raised at Villa Caviciana with care and passion for 15 years, semi-wild on over 86 hectares of pastures and woods.

### **Tenuta di San Pietro a Pettine**

A farm synonymous with the precious truffle, to which they have also added another product of the highest quality: snails, a true delicacy, highly sought after by chefs to bring creativity and tradition to the table.



### **Uova di Arianna Vulpiani a Roma**

In her Roman organic farm, a young entrepreneur pampers and feeds her chickens only natural food. This way, her eggs have more vitamins and less cholesterol. A true niche of sustainability and respect.

### **Kombwine**

An alternative to alcohol-free wine, a new beverage obtained from the spontaneous fermentation of grape must, tea, sugar, and spices, with low residual sugar, naturally sparkling, and alcohol-free.

### **Villa Manodori**

Precious balsamic vinegars, two crus (Ciliegio and Ginepro), extra virgin olive oils with Taggiasca cultivars, and the aromatic blends of the Essenziale line. These are the luxury condiments created by Massimo Bottura together with what he calls the "Francescana family," named after the Osteria opened by the three-Michelin-starred chef in 1995.

### **Zuarina**

Synonymous with Parma Ham for over a century. Only premium-quality pork born and raised in the Po Valley, minimal salt and artisanal processing for a product with a sweet and harmonious flavor. The secret ingredient? The sea breeze from Versilia, which wafts through pine and chestnut groves, bringing the meat its distinctive aroma.