



TASTE 19

A taste journey through Taste companies

THERE'S FLOUR AND THEN THERE'S FLOUR

*TASTE invites you on a journey through **ancient grains** and **alternative cereals**, sustainable supply chains and milling techniques that enhance flavor, nutrition, and heritage; through lush fields and slow, time-honored gestures that keep both ancient mills and modern businesses alive, generation after generation. Because when it comes to flour and dough, technology steps in gently – always in service of the raw materials – to ensure the highest **nutritional value** of the foundational food of our civilization.*

Agrimo'

Born in the heart of Salento, this family-run farm cultivates local ancient grains with care and responsibility, using sustainable crop rotations and stone milling that preserves all the nutrients of the kernel. The result? Flours rich in fiber, vitamins, and minerals, yet with a low glycemic load and high digestibility, all packaged in recyclable materials

Molino Agostini

From the Marche region, millers for three generations: the mill produces exclusively organic flours thanks to a zero-kilometer supply chain made up of small local farmers who grow native grains in the countryside around Montefiore dell'Aso. Since 2023, the company has also been a Benefit Corporation for its commitment to environmental, social, and territorial sustainability.

Molino Angeli

A long-standing family tradition rooted in the Garfagnana region, in the Apuan Alps, with its production center in Pietrasanta. Here, stone milling is the rule for type 1, type 2, and wholemeal flours, all made from Tuscan soft wheat and rich in trace minerals.

Molino Bongermينو

Founded in 2012 in Laterza, Apulia, this organic, short-supply-chain company combines stone mills with modern equipment. Their product range is extensive: durum wheat semolina, classic flours, specialty organic flours, as well as legumes and soup mixes.

Molini del Ponte

In Castelvetrano, the archaeological heart of Sicily, innovation and memory coexist: modern roller mills work alongside ancient natural stone mills. The Drago family, now in its fourth generation, produces flours made from ancient Sicilian wheats such as organic Tumminia, a whole-grain durum wheat flour with aromatic notes of coffee and toasted hazelnuts. The brand is GRANI D'AUTORE®.

Molini Fagioli

The green Umbrian hills hold a milling history dating back to 1947. Here several type 0 flour lines are produced, such as "Mite" (traditional), "Mite Plus" (balanced), and "Versatile." Among the specialties is "Lieve," ideal for direct doughs and short leavening times thanks to its fast gluten-network formation. But there is a flour for every need.

Molino Marino

A family-run company rooted in the Langhe, now managed by the descendants of Felice Marino, who in the 1950s took over a mill equipped with stone wheels. Among their flagship products is "Sapori Antichi," an organic blend of cereals such as spelt, rye, kamut, and enkir, and "Farina Buratto Pasticceria," perfect for shortcrust pastries, cookies, and breadsticks.



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Petra Molino Quaglia

A historic mill founded in 1914 in Vighizzolo d'Este (Padua), which in 2006 launched the Petra line: a project dedicated to rediscovering stone milling. These flours are created through a process called "Augmented Stone Milling": the grains are selected, calibrated, and stone-milled, but with modern technologies that ensure stability, safety, and consistent performance. This is why they are so loved by pizza professionals.

Viva la Farina

More than a mill, this brand represents a collective project uniting farmers, millers, and bakers. From Piedmont to Southern Italy, passing through Tuscany, the cereal supply chain of 19 companies is monitored down to the smallest detail: from seed selection to single-pass milling on volcanic stone. Among their "alternative" cereals are rye, pink chickpeas, and saragolla wheat.

FLOWERS & FRUITS

From farms that preserve ancient varieties to laboratories experimenting with modern fermentations, and producers who bottle mountain aromas or rediscover forgotten fruits, here is a selection of companies that grow and transform peaches, figs, apples, berries, and edible flowers into products that express the identity of their territory: pure juices, organic jams, dried fruit, and honeys that respect the work of bees.

Artemisia Bio

A project dedicated to enhancing flowers and fruit. The company selects, cultivates, and transforms delicate ingredients into products with a clean aromatic profile: cold-dried fruit with no added sugars, and dehydrated edible flowers, perfect for decorating dishes.

Biocal

A company specializing in the production of fruit and vegetable slices, as well as functional plant-based extracts and powders sourced from local organic farming. These products are rich in nutrients and extremely versatile, suitable both as flavor boosters within a dish and as striking decorative elements.

Feral Drinks

A startup founded by a team of botanists who explore the world of fermented and botanical beverages in the Dolomites, using a contemporary approach. The result is natural, clean drinks with surprising aromatic freshness: a modern alternative to alcoholic beverages, with a strong plant-based soul.

Il fico di Adamo

From the Cilento region, a company producing the traditional White Fig, the dried version of the prized "Dottato" cultivar, widely grown across southern Italy and cultivated here on certified land. Among the offerings are figs filled with almonds, flavored with wild fennel, or coated in chocolate.

Kohl

From the mountains of South Tyrol, the company bottles fruit juices of the highest quality. Apples and native varieties become clear, elegant juices that convey altitude, freshness, and varietal differences with remarkable precision.

La Montemarzina

In family orchards on the hills between Liguria and Lombardy, peaches and apricots ripen before being transformed into syrugged fruit, premium jams, nectars, and compotes. All products are made following traditional family recipes and are still processed by hand, in small batches, on the very day of harvest.



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Marco Colzani

An artisan of taste, Marco Colzani selects fruit and pure ingredients to create juices and creams. Minimal processing, outstanding raw materials, and no artificial additives define an approach that places natural flavor at the focus.

Tenuta Serravalle

A masseria in the heart of the Sicilian countryside, where the most flavorful blood oranges ripen. The blossom season gives rise to a line of natural honeys, also used to sweeten citrus preserves. Beehive care is meticulous: beekeepers never deplete the colonies' vital reserves, and the apiary is protected by the shade of surrounding trees.

San Michele Arcangelo

An agricultural cooperative in the Marche region that preserves traditional know-how. In its organic compotes, fruit fully expresses its flavor, from blackberry to quince, as well as combinations like orange, walnut, and raisin.

Zolla14 Organic Farm Project

In the heart of the Marca Trevigiana, north of Venice, on land protected by historic native hedgerows under landscape conservation, eight apple varieties and eight peach varieties are cultivated. Among the products, pride of place goes to the vintage single-harvest clear apple juice AURO, which reveals the pure essence of the fruit.

100% FRUIT

Pistachios, almonds, and hazelnuts, alongside carob, citrus fruits, and produce grown with care and deep respect for the land. A precious raw material that elevates breakfasts and everyday moments, while also becoming the star of refined leavened goods and gourmet creations. From jams and spreadable creams to panettone and flours, this is a journey defined by flavor, quality, and well-being.

A Ricchigia

In Sicily, on a sun-drenched promontory shaped by lava stone, a historic pistachio grove unfolds: a landscape of centuries-old trees yielding a unique PDO-certified fruit. Its careful processing gives life to creams, brittle sweets, and baked goods that preserve the unmistakable aromas of the volcanic land.

De Palma

In the heart of Puglia, this company cultivates and selects local almonds from the region's finest varieties. Creams, chopped nuts, and sweet creations are produced through essential processes that preserve the almond's aroma, crunch, and quality, true to this land.

Ciokarrua

In Modica, the land of cacao, this company has reimagined the carob, a distinctly Sicilian ingredient as indulgent as chocolate and prized for its natural benefits, making it a true superfood. The "Carrubato di Sicilia" bar contains no added sugars, while the spreadable creams are delicious and healthy.

Fruttanuda

Organic jams made with at least 85% fruit, harvested at full ripeness and gently cooked to preserve flavor, texture, and vibrant color. Each jar captures distinctive pairings such as strawberry and basil or pear and nutmeg.



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La Castagna Leopoldina

In the Tuscan hills, an agricultural company safeguards ancient chestnut groves and transforms chestnuts into sweet flours, candied marrons, and traditional specialties. Their intense, woody flavor comes from historic cultivars and entirely artisanal methods.

La Fenice Marroni

A family-run organic farm in the heart of Mugello, specializing in chestnut cultivation and processing through the revival of traditional methods. From flours and spaghetti to creams and biscuits, each product preserves the authentic taste and quality of chestnuts.

Nocciole.it

In Tuscany, within the cool landscapes of the Casentinesi Forests, this contemporary company is dedicated to reviving an ancient hazelnut tradition. Respecting a short supply chain, the hazelnuts are transformed into pralines, dragées, bars, and hazelnut confections.

Terradiva

In Puglia, this company tends centuries-old olive groves and almond orchards. Alongside extra virgin olive oil, it produces almond creams, flours, and natural products that tell the story of an authentic and sustainable agricultural tradition.

Sciara Pistacchio

A contemporary company devoted to Sicilian pistachios, named after the lava soil itself in the local dialect. The landscape shaped by Mount Etna lends these fruits their unmistakable character, inspiring roasted pistachios, creams, pestos, and baked goods.

Sicilian Factory Gourmet

Blending tradition with contemporary taste, this company interprets fruit with elegance and creativity. The colors and flavors of Sicilian raw ingredients take shape as jams, creams, and chocolate bars.

Vincente Delicacies

In Bronte, Sicily's pistachio capital, this company is crafting exceptional sweet creations based on dried fruit. Panettone, creams, nougats, and gourmet pastries are born from refined recipes and artisanal processes, turning each product into a small masterpiece.

THE GEMS OF THE FOREST

Truffles and mushrooms offer an explosion of flavors and aromas. The magic of the forest, with its gifts and the ancient ritual of the hunt, lies at the heart of the work of companies that transform these raw ingredients into gastronomic excellence.

Gemignani Tartufi dal 1930

Producing truffle-based specialties is a family tradition. For four generations, this company has operated between Pisa and Florence, at the foot of the hills of San Miniato, an area renowned for *Tuber Magnatum Pico*, the finest of all truffle varieties.

Giuliano Tartufi

In the countryside of Umbria, Giuliano and Matilde Martinelli have turned their passion for the hunt of this precious tuber into an international brand. Fresh truffles, seasonings, and other specialties, such as the award-winning Spolverata® di Tartufo.



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Inaudi funghi e tartufi

From Piedmont, a land of great truffles and porcini mushrooms, the company processes products using traditional methods: hand selection, slow cooking, and natural ingredients. Its specialties – from sautéed porcini to truffle creams – tell the story of excellent craftsmanship.

La Cerca Tartufi Bio

A fully organic and certified supply chain, from the harvesting to the processing of white and black truffles, with full respect for the forest. Pastas and seasonings are created through processes that enhance the freshness and authenticity of the raw ingredients.

La Cerqua Tartufi

In the Apennines between Umbria and Le Marche, a small company offering carefully selected fresh truffles and specialties made according to simple, clean recipes, where the flavor of the land remains the true protagonist.

Oliveri

A historic Piedmontese company dedicated to the processing of mushrooms and other vegetable specialties. A short supply chain ensures careful selection of raw materials and continuous attention to innovation, as seen in the new recipe for porcini mushrooms preserved in oil using steam cooking.

Piemont Fungo - Piemont Food

Food excellences ranging from steam-cooked porcini mushrooms to appetizers, from sauces to ready-made condiments. The recipes are many and the ingredients diverse and authentic, but they all share one common denominator: uncompromising quality that translates into an unforgettable taste.

San Pietro a Pettine

Nestled in the woods of Umbria, this company interprets truffles with a contemporary gastronomic style. Its specialties highlight fresh ingredients and elegant pairings, bringing truffles into refined preparations, from butter to gourmet seasonings.

Savini Tartufi

From Tuscany, one of the emblematic families of Italian truffles. For four generations, the company has worked with white and black truffles, respecting seasonality and tradition, transforming them into creams, sauces, and high-quality products.

Selektia Tartufi

In Castelfiorentino, in the heart of Tuscany, a company specializing in truffles and mushrooms, both fresh and frozen. Following Tuscan recipes, it produces preserves based on truffles, mushrooms, and other local products. Organic and kosher lines are also available.

Tartufi Prete

From creamy truffle-enriched butter to extra-virgin olive oil that captures the essence of white truffle; from finely scented salt to delicately prized honey. Elegance of flavor and artisanal craftsmanship define the work of this company from Pisa.

Tartufi Stefania Calugi

Founded in Tuscany, between San Miniato and Castelfiorentino, this company interprets truffles with a contemporary vision: classic products alongside innovative recipes, from creams to aperitif seasonings. Careful selection of raw materials and attention to detail are its hallmarks.



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Toscobosco

The essence of the forests of southern Tuscany is found in fresh truffles and gourmet specialties created with a modern approach that never loses sight of tradition, such as in the refined pairings of the Nerosubianco creams.

RICE, GRAINS & LEGUMES

From the golden hues of wheat to the green of rice paddies and the purple of fields of lentils in bloom, our countryside is a painter's palette of colors. Grains, legumes, flours, and distinctive rices offer authentic flavors born of careful cultivation and transparent supply chains. These products tell the story of nature's strength and the patience of those who work the land. Taste has selected the very best of contemporary agriculture – rooted in tradition yet capable of turning every harvest into an act of love for the earth.

Agricola Messina

In Sicily, where the sun kisses the citrus groves and sea breezes caress the fields, this farm cultivates ancient grains and legumes, enhancing local biodiversity. Among its products is the Villalba Lentil, a large, flat green legume with unique nutritional properties.

Aramino

For five generations, Cascina Aramino has grown and selected the finest rice grains in the Vercelli area: rices cultivated with respect for the land and designed to accompany both traditional recipes and more contemporary creations.

Bioalberti

In Poggio Aquilone, a small Umbrian village dating back to the 13th century, this family-run organic farm offers barley and ancient grains, ready-to-cook soups, and extra virgin olive oil.

Centumbrie

On the shores of Lake Trasimeno, a family project built on sustainability and short supply chains. Fields planted with olive trees, grains, vegetables, and small free-range livestock provide the raw materials for the olive mill, stone mill, and winery.

Ecorì

Between Vercelli and Novara, in the heart of Piedmont's rice fields, the company grows traditional varieties such as Carnaroli Classico. The rice grows in clean, carefully controlled waters and is processed with care to preserve fragrance and cooking performance. A short supply chain – from sowing to harvest to packaging – celebrates Italy's great agricultural heritage.

Hera nei Campi

Rice from Southern Italy, produced using innovative, eco-sustainable techniques through a partnership involving southern rice growers and the Università degli Studi di Napoli Federico II. The latest addition is Magnum, a pearled grain that releases a high amount of starch during cooking, making it ideal for risottos.

Labalocchina

A startup committed to sustainable rice cultivation, using low-impact methods and eco-friendly packaging. Vacuum-sealed glass jars with an integrated dosing cap preserve freshness and quality while combining aesthetics and functionality. Prepared risottos,



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packaged in a protective atmosphere in recyclable paper, deliver an authentic gourmet experience.

La Valletta Colfiorito

From the heart of the Colfiorito plateau – long devoted to legume cultivation – this farm has been producing the fruits of the land for three generations with growing passion: lentils, spelt, chickpeas, and ancient grains.

Legù

Legù reinterprets legumes with an innovative approach: 100% legume pasta, grain-free, produced through a gentle low-temperature process. Chickpeas, lentils, peas, and beans become flavorful, light shapes that are naturally gluten-free.

Meracinqe

Five sisters from Verona have transformed their family rice fields into a modern, transparent project. Their Carnaroli Classico is grown using precision farming, slowly dried according to the principles of regenerative agriculture 4.0, and enhanced with biotechnologies developed in Japan.

Perle della Tuscia

In Upper Tuscia, in the Viterbo area, the cultivation of legumes, grains, and ancient potatoes has been passed down through generations to preserve authentic flavors. The Ranieri family continues this tradition using age-old processing methods, including hand-sorting of legumes.

Riso Melotti

In the countryside near Verona, this company is a reference for Vialone Nano rice, grown in fields irrigated by the waters of the Adige River. The small, precious grain is ideal for creamy risottos. The company also produces specialty rices, including sun-dried rice.

Sala Cereali – Il Saraceno

“Pizzoccheri” (rustic tagliatelle made with buckwheat) are the flagship product of this Valtellina-based company, active since 1906 not only in the production of flours, grains, and legumes, but also in selecting the finest local artisanal products.

GOOD FERMENTATIONS

From artisan bakeries redefining the art of leavening to laboratories where natural fermentations become living, unexpected beverages, this is a journey through new ideas and ancient crafts. Doughs resting for hours, carefully selected flours, sourdough starters shaped by years of care, alongside kombucha, experimentation, and creative cultures that bring tradition and innovation closer together. The companies selected by Taste interpret bread, leavened goods, and fermentations as everyday gestures that become culture.

Bottega Broletto

An artisan workshop from Reggio Emilia, producing leavened goods, biscuits, creams, chocolates, and many other treats, crafted with time-honored care and passion. Among its specialties are the Brolettini; handmade shortbread biscuits with a crumbly, buttery texture, and drinkable Zabaione.



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Chironi

Handmade artisan taralli and breadsticks, boiled and oven-baked, prepared with white wine and olive oil using exclusively natural ingredients. Specialties include taralli flavored with capocollo and leek.

Danieli – Il Forno delle Puglie

From Bitonto, a bakery specializing in traditional Puglian artisan baked goods. From hand-shaped taralli made according to ancient, secret recipes in a variety of shapes and flavors, to a range of savory snacks.

Forno Brisa

One of Italy's most innovative bakeries, Forno Brisa blends breadmaking, pop culture, and a cooperative spirit. Sourdough starters, selected grains, and long fermentations give life to breads, brioche, and pizzas that speak the language of modern craftsmanship and urban creativity.

Forno Follador

From Pordenone come the leavened creations of Antonio Follador, highly regarded by masters of breadmaking and fermentation in Italy and abroad. Craftsmanship, a certified supply chain, refreshed sourdough produced in-house, and flours made from 100% Italian organic wheat form the foundation of his award-winning production.

Forno Sammarco

From the Gargano, a bakery that has become a reference point for high-hydration breads and refined leavened goods. Carefully selected flours, long resting times, and a creative touch define distinctive products, including the Panterrone, a unique, "earth-born" take on panettone.

Il Panaro Food

The authenticity of the Marche countryside is captured in the traditional Crescia sfogliata of Urbino. That same attention to craftsmanship and ingredients carries through the rest of the range, from flatbreads and crostolo marchigiano to panarine.

Legend Kombucha

An Italian kombucha with an international spirit. Legend Kombucha uses selected teas, controlled fermentations, and modern recipes to create fresh, balanced beverages with rich natural aromas. A modern, health-conscious alternative to traditional drinks.

Marta Maistrello

From Vicenza, a laboratory dedicated to working high-quality doughs. Leavened goods, brioche, and pastries balance softness, citrus notes, and meticulously selected ingredients. Cult favorites include the Palladina focaccia and the oversized Bacoli breadsticks.

Mastrocesare Antico Forno Piemontese

Hand-stretched breadsticks, lingue di suocera, and a biscuit line celebrating the great classics of Piedmontese pastry, from Paste di Meliga to Frolline, Diamanti, and cocoa biscuits with Piedmont IGP hazelnuts. All made with carefully selected ingredients and artisanal methods.



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Mia Kombucha

Natural fermentations, light recipes, and clean aromatic profiles define this all-Italian kombucha. Produced artisanally from tea infusion through fermentation, using only organically sourced ingredients. Defined by natural fermentations, light recipes, and clean aromatic profiles, this all-Italian kombucha is produced artisanally, from tea infusion to fermentation, using only organically sourced ingredients.

Panificio e Biscottificio Malafronte

From Gragnano, a bakery that brings together tradition and innovation, passion and experience in flour craftsmanship. Signature products include butter-and-sage breadsticks and fragrant leavened goods for breakfast or celebrations, always grounded in artisanal know-how.

Renato Bosco Bakery

A pioneer of “contemporary pizza,” Renato Bosco approaches doughs, hydration, and fermentation with the mindset of an artisan-researcher. His pizzas and focaccias are light, aromatic, and defined by a rare balance between technique and flavor.

Sunalle

Carasau, Guttiau, and the distinctive black Nieddu. Sardinia’s traditional breads in their most artisanal expression, perfect as snacks, creative garnishes, or as a base for unexpected dishes and tasty, healthy aperitivi.

THE VEGETABLE GARDENS OF TASTE

*There is still an Italy that loves the land and cultivates it with **passion and patience**. Kitchen gardens and farms, often family-run, pass down daily gestures, ancient knowledge, and an honest relationship with nature and the seasons. An approach that can only **yield sincere, flavorful products, rich in vitality**. A true heritage that reaches the table in the form of sauces, dressings, preserved vegetables in oil, and plant-based specialties, satisfying the desire for good food while passing on a culture of respect.*

Bio Orto

Since 2002, this company has told a love story dedicated to the land and its fruits. At the foot of the Gargano National Park, a unique microclimate, pure air, and mineral-rich water nourish fields cultivated with care and respect. Here, through dedicated attention to the seasons and hand-harvested crops, vegetables, fruit, and organic extra virgin olive oil are born, capturing the authentic taste of well-being.

Cappellini laboratorio vegetale

Wholesome, nourishing vegetables designed for a balanced diet, even when time is short. Only fresh raw materials, sourced from small local producers, are processed artisanally without preservatives: hand-washed, slowly cooked, and carefully preserved, ready to be gently reheated.

Eccellenze Nolane

On the slopes of Mount Vesuvius, a social agricultural cooperative preserves the true flavors of the past. Through the recovery of ancient seeds and organic farming, this company brings preserves, sauces, and native vegetables with an authentic taste to the table. A project that



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brings together tradition, the Campania region, and quality, ensuring the story of food is not lost.

La Giardiniera di Morgan & Giorgio Poeta

Color, crunch, and flavor are born from the union of vegetables grown in Morgan's gardens, cultivated in carefully selected areas and processed artisanally, and the honey produced by Giorgio Poeta's small nomadic bees, which, by flying over those gardens, fertilize them with new life.

La Tavola dei Briganti

In Altino, in the Chieti province, a family project is dedicated to preserving the agricultural soul of the land. Between biodiversity, sustainability, and ancient recipes, the company highlights native varieties such as the Sweet Pepper of Altino, now a Slow Food Presidium. A story of tradition, passion, and innovation that transforms history into authentic flavor.

MAB Masseria agricola Buongiorno

In Basilicata, at the edge of the Pollino National Park, this masseria promotes the excellence of Lucanian cuisine: the "Peperone di Senise IGP," also known as "Red Gold." At the heart of production is the Crusco pepper, fried in extra virgin olive oil.

Perché ci credo

Behind this name lies the philosophy of a company in Salento that produces without preservatives or additives, using only zero-kilometer raw materials. Homemade sauces for pasta in up to 15 ways, alongside toppings for bruschetta and appetizers.

Podere Francesco

The "Orto e Dispensa" line brings together essential products of Italian gastronomy: the Passata ai Tre Pomodori, rich and naturally sweet; the Giardiniera, fresh and delicate with low acidity; and peaches in syrup, naturally crisp and sweet. A collaboration with Michelin-starred chef Davide Di Fabio also gave rise to the "Frutti Audaci" line, embracing a zero-waste philosophy, from tomato water preserved during passata production to green apricots and peach blossoms saved from thinning.

Quintosapore

An innovative, vertically structured agricultural project rooted in the rediscovery of ancient seeds. Freshly harvested organic vegetables become artisanal preserves made in Umbria, including aglione tomato sauce and pumpkin and truffle soup.

Solotreviso

A Treviso-based company that has made late-harvest red radicchio the star of preserves in its oil and sauces. The secret lies in the processing: the radicchio rests for 20 days in whitening tanks, becoming both tender and crisp. It is then cold-processed with water, salt, vinegar, and spices, allowing it to "cook" without altering its organoleptic properties, flavors, or texture.

A PASSION FOR TOMATOES

A generous land, kissed by the sun, is ideal for cultivating the finest varieties of tomatoes. These are not just fruits but traditions to be preserved through the cultivation of ancient and native varieties, hand-harvesting, and artisanal processing methods that blend



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craftsmanship with research. From field to table, each company has its own secret, because every preserve speaks of identity and landscapes, of rediscovered traditions and responsible innovation. Telling the story of these excellences means entering a world where every jar can surprise those who seek authenticity.

Azienda agraria Paolo Petrilli

Organic since 1988, this farm works exclusively with its own tomatoes. In the ancient settlement of Motta della Regina, in Lucera (Puglia), native strains have been recovered. The plants grow on poor soil, which enhances product quality by keeping yields low. Hand-picked, the tomatoes are immediately taken to the workshop to be processed in the traditional way, just as it has been done for generations in rural homes.

Azienda agricola Calemone

On a small strip of land overlooking the unspoiled beaches of the Torre Guaceto Nature Reserve (Brindisi), tomato cultivation captures the scents of a generous territory. Processing follows ancient methods, which is why the *Fiaschetto tomato of Torre Guaceto* has become a recognized Slow Food Presidium.

Capobianco Organic Farm

In the countryside around Foggia, this family-run organic farm cultivates 320 hectares of land along the ancient road that once connected the sea to the city. This area is naturally suited to tomato production, yielding flavorful fruits and precious preserves, all presented in jars with elegant, contemporary design.

Casale Pietropaolo

At the heart of Vesuvius National Park, on the slopes of Mount Somma in Pollena Trocchia, stands a nineteenth-century farmhouse. Here, volcanic soil, tradition, and passion give life to *Pomodorino del Piennolo del Vesuvio DOP*: clusters of tiny tomatoes grown by hand and preserved hanging throughout the winter.

Famiglia Crispino

From Calabria, typical tomatoes and vegetables transformed into preserves to enjoy all year round. Generation after generation, the family has passed down tradition and dedication. Ancient recipes, food safety, and love for the land are the values that have always guided the company.

Fragassi

On the hills of Città Sant'Angelo in Abruzzo, Tenuta Fragassi cultivates the *Pera d'Abruzzo Tomato*, an ancient, sweet, low-acid variety that is now being rediscovered and celebrated. Here, the tomatoes are carefully harvested and transformed into passatas, ready-made sauces, ragùs, pâtés, and preserved-in-oil specialties. The local extra-virgin olive oil makes the products even more refined.

Italianavera sughi & affini

A young, women-led company that produces and transforms the finest tomato varieties from Campania into excellent sauces and preserves using traditional recipes. The packaging, however, is anything but traditional: eco-friendly pop-style cans, where each color corresponds to a different tomato variety.



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Masseria Dauna

From Puglia, opening a jar of this passata releases the unmistakable aroma of homemade tomato sauce, made with hand-picked tomatoes selected in open fields. Other specialties include *Spaccatelle* (tomatoes sliced with the skin on) and whole peeled tomatoes.

Masseria Mirogallo

Low-impact farming techniques and processing of freshly harvested fruits directly in the farm's own workshop just meters from the fields. This company in Matera has chosen to focus on ancient local cultivars to keep its roots alive. Processing methods include drying, salting, and preservation in oil.

Paglione azienda agricola biologica

Craftsmanship, authenticity, and flavor are the core values of this farm, which – using organic methods and a short, closed supply chain – turns freshly picked tomatoes into richly flavored preserves. In the generous lands of the Tavoliere delle Puglie, they grow especially the *Prunill tomato*, a native Lucera variety, and the *Roma tomato*, the flagship of the “No Added Salt” line.

Sapori Vesuviani

Among the volcanic hills surrounding Vesuvius, this family-run company restores and enhances local agricultural heritage: vegetables, Vesuvian apricots, and above all *Pomodorini del Piennolo DOP*, transformed into preserves, passatas, jams, and oil-packed specialties. Its strength lies in the short supply chain, which brings authentic, old-world flavors directly from field to table.

Virtuna 1934

Founded by a family of farmers from Ercolano, this company carries on the tradition of *Pomodorino del Piennolo del Vesuvio DOP*, grown by hand, harvested in clusters, and processed using artisanal methods. The range also includes yellow cherry tomatoes, *friarielli*, and other handcrafted preserves.