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REAL ITALIAN WINE & FOOD

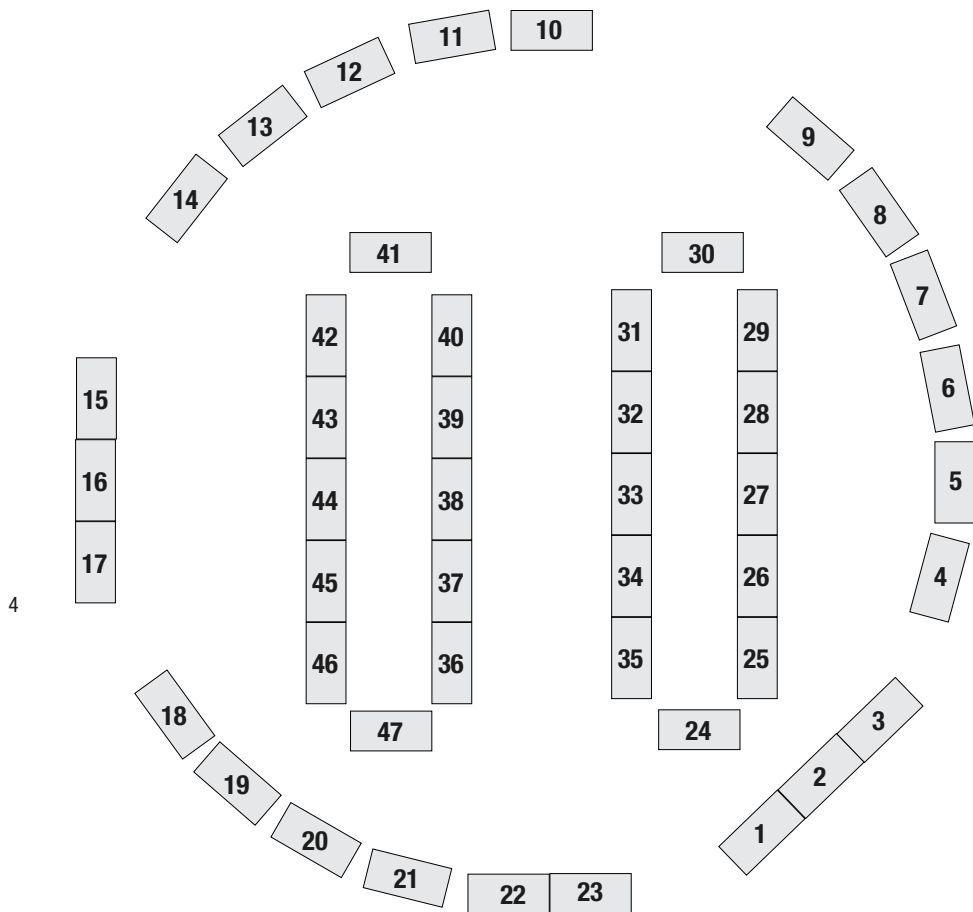
Church House Conference Centre, Dean's Yard, Westminster, London, SW1P 3NZ, UK



REAL ITALIAN WINE & FOOD 2017



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CAROLA TRADING LTD

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SW8 3NS, London

Tel. +44 7860 358674

info@carolatrading.com

www.carolatrading.com

Contact Name: Dorina Furrari

Annual production: 1200 HL

TABLE N. 1

Our Company is specialized in niche products, fine food, valued wines and spirits and seasonal fresh produce. We are sole agent in London of Morelli Liquori, a Historical Tuscan distillery since 1911, in close cooperation with Vinitalia, in Cardiff. Our great selection includes rare grapes, highest quality Limoncello, and exclusive cream spirits. Vinitalia presents the great assortment of red, white and sparkling wines

VALTELLINA SUPERIORE

DOCG, 13%

Nebbiolo 100%

6

CRISARA

IGT, ORGANIC

Pecorina 100%

DATTILO

IGT, ORGANIC

Gaglioppo 100%

NEGRAMARO

PRIMITIVO, MALVASIA NERA

CANTINA GAFFINO

Via Ardeatina km 24.650
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Tel. +39 3498018794, +39 063242655
info@cantinagaffino.it
www.cantinagaffino.it

TABLE N. 2

Contact Name: Gabriele Gaffino

Looking for UK Importer

All our wines are produced from grapes that in our vineyards from the land on which three generations have walked and worked. We put our name on the bottles so that in each of them you can recognize the passion for what we do in our vineyards where our wines are born. The farm is a few kilometers south of Rome, in an area of 32 hectares. The geographical position, the volcanic soil, the exposure of our vineyards and an altitude of about 150 meters, create ideal conditions for a healthy and balanced growth of vine and its fruits.

ROMA DOC RED

DOC, 14%

50% Montepulciano, 35% Sangiovese, 15% Petit Verdot

Notes: The wine wins gold medal in MUNDUS VINI 2017 and the bronze medal in DAWA 2017

IL BUON BASTARDO IGT Latium Red

IGT LATIUM, 13.5%

80% Cabernet Sauvignon, 20% Petit Verdot

TUBBO IGT LATIUM RED

IGT LATIUM, 13%

60% Merlot, 25% Cabernet Sauvignon, 15% Petit Verdot

FOJETTA IGT LATIUM WHITE

IGT LATIUM, 13%

100% Viognier

Notes: The wine wins bronze medal in DAWA 2017

FONTANA DI PAPA

Via Nettunense Km 10,800
00040 Ariccia (RM), Lazio
Tel. +39 3429152663, + 39 06934781
export@fontanadipapa.it
www.fontanadipapa.com

TABLE N. 3

Contact Name: Filippo Scottoni

Looking for UK Importer

Founded in 1959, Fontana di Papa is the face of 150 small and medium-sized producers based in the Roman Hills cooperating to produce a great wine from 400 ha. Fontana di Papa wines are infact the product of varoius generation labour which have dedicate love and passion to their land and product. The grapevines have always played an important economic role in the region history since Roman Age and Fontana di Papa represents, with its 50 years of tradition, the eyes turned to the future.

ROMA DOC WHITE

DOC, 12%

Malvasia del Lazio, Trebbiano Verde and Bellone

8

ROMA DOC RED

DOC, 13%

Montepulciano, Cesanese and Cabernet Sauvignon

MEETALIA

Corso d'Italia, 92
00198 Rome (RM), Lazio
Tel. +39 068548172
info@meetalia.it
www.meetalia.it
Contact Name: Barbara Manzano



Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

TABLE N. 4 - 12

MEETALIA is a project born from the idea of SiCamera Roma Scpa to promote the area and the products of Lazio. It has the ambition, through an electronic platform, offering greater visibility to businesses and agribusiness products on the Italian market, European and secondly, on the non-European market. Furthermore, we want to give the opportunity, to the affiliated companies, selling online; and provide a range of legal advice and administrative services in the field of exports.

The project consists of three steps:

1. Shop window
2. Virtual Commerce
3. Physical Shop

The first step relates to the implementation of the electronic platform to be able to initiate promotional activity of enterprises of agribusiness and food products.

The second step involves the inclusion of a device that allows to create a virtual store, pursuant to a Hi-Sense mode, in which those who purchase will have the feeling of being in a physical store, then tempting the end consumer to buy the product.

The third step of the project provides for the opening of real Shops within the national territory and of foreign territories.

PRODUCTS: Wine (Red and White), Jam, Organic Wine (Red and White), Pasta, Vegetables in Olive Oil, Cookies and Biscuits, Extra virgin olive oil.

D.S. BIO DI DANILO SCENNA

Part of Meetalia delegation

Via Piana, 32
03030 Pescosolido (FR), Lazio
Tel. +39 3498612984
daniloscenna@gmail.com
www.meetalia.it

TABLE N. 4

Contact Name: Danilo Scenna

Looking for UK Importer

D.S. bio was born in 2012 from the intuition of its owner, Danilo Scenna, who has always been linked to the traditions of his native territory. The primary objective of this company is to pursue sustainable viticulture through a proper mix of tradition and innovation; as it combines modern technologies, experience and farming practices of peasants once. The wines obtained are exclusively derived from grapes produced by the method of biodynamic agriculture; products of high quality in full respect of the environment and the territory.

VOLUMNIA – IGT DEL FRUSINATE RED – ORGANIC WINE - 2016

IGT, 13%
San Giovese and Lecinaro

TENUTA LIBELLULE

Part of Meetalia delegation

Via Gregorio Casinovi, 35
00044 Frascati (RM), Lazio
Tel. +39 3911219464
libellulewine@gmail.com
www.meetalia.it

TABLE N. 5

Contact Name: Alessandro Posa

Looking for UK Importer

Not long time ago, in 2014, Alessandro, along with his partner Mena, decided to take over an existing wine company since the late eighties. Thanks to the great commitment and the remarkable craftsmanship, the farm, the vineyards and the cellar restructured not only the excellent wines but also the continuation of the ancient wine tradition of Frascati. Tenuta Libellule is located in the territory of Frascati on a suggestive natural terrace overlooking Rome. The building has a rural architecture that is well combined with the Lazio countryside and traditions. Mena, Alessandro partner, chose the name Libellule wanting to represent freedom.

GRETA FRASCATI SUPERIORE D.O.C.G. - RED

DOCG, 13.5%

Malvasia di Candia, Malvasia del Lazio, Trebbiano Toscano and Bombino

AZIENDA VITIVINICOLA TENUTA TRE CANCELLI

Part of Meetalia delegation

Via della Piscina, 3
00052 Cerveteri (RM), Lazio
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info@tenutatrecancelli.com
www.tenutatrecancelli.com

TABLE N. 6

Contact Name: Liborio De Rinaldis

Looking for UK Importer

Tenuta Tre Cancelli cultivates its vineyards on the slopes of the Ceriti mountains, located between the necropolis of Cerveteri and the ancient port of Pyrgi: where the Etruscans developed their own civilization and culture. The volcanic soils give quality and originality to our wines and year after year, with the passion for the production of wine, Tenuta Tre Cancelli retraces the path of the tradition marked by the great Etruscan people. The cultivation of the vine in ancient Etruria dates back to the dawn of history with the earliest traces dating back to 1,000 BC.

MASTARNA – CERVETERI DOC WHITE - 2016

DOC, 12.5%

Procanico

12

PACHA – CERVETERI DOC RED - 2015

DOC, 14%

40% Sangiovese, 40% Montepulciano, 20% Merlot

AZ. AGR. VALENTINI ALBERTO

Part of Meetalia delegation

S.P. 4 km. 2,980

TABLE N. 7

01017 Tuscania (VT), Lazio

Tel. +39 0761342667

info@agriturismovalentini.com

www.agriturismovalentini.com

Contact Name: Alberto Valentini

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

For more than 40 years, the Valentini family has been active in the agricultural sector for 15 years, the whole farm is cultivated exclusively according to organic farming rules, a cultivation and breeding method that only allows the use of natural substances, excluding the use of chemical synthesis compounds such as fertilizers, herbicides and insecticides.

The organic biologist confirms the values we always believe in:

- The protection of the territory;
- Valorization of quality productions;
- Respect for nature and its biological cycles.

For this reason, simple and traditional practices have been adopted, which maintain their validity, without excluding the possibility of using the products and innovations that the research provides.

These values allow a “clean” production, in perfect harmony with the environment, while preserving the integrity of the territory.

This is the strong point of our company: a model of continuous development in respect of nature, quality and flavors of tradition.

PRODUCTS: Organic Pasta - various format, Roasted Aubergines in Olive Oil

LE MOLINARE S.R.L.

Part of Meetalia delegation

Via Maremmana, 7/9

TABLE N. 7

00017 Acquaviva di Nerola (RM), Lazio

Tel. +39 0774640003

info@lemolinare.it

www.lemolinare.it

Looking for UK Importer

Contact Name: Marco Tancredi

Distribution channels: Retail, Ho.Re.Ca

Our firm was born in the 1952 in the land of Sabina. Our Grandparents started with a little flour mill. When their sons grew up the mill became also a bakery and thank to the youth and sacrifice the business took off.

As time goes by the firm still hold its artisan and family run feature, which marked it with professionalism and reliability when we, the grandsons, started to work in the family business, the great part of the work was already done, but we thought about introducing sweets and cookies, starting from the traditional ones to those for every occasion.

Today, we have a really wide range of products: Amaretti, Tozzetti, Brutti ma Buoni and several types of Ciambelline...

To our customer we guarantee our full willingness and professionalism, inherited from our parents and grandparents, and the genuineness of handmade biscuits with the products of our beloved Sabina. For sure all our cookies are handmade and the base ingredient is the extra virgin olive oil of Sabina.

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PRODUCTS: Cookies and Biscuits (Various Format)

TERRAMATA SRLS

Part of Meetalia delegation

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00035 Olevano Romano (RM), Lazio
Tel. +39 069562474
info@terramta.bio
www.terramata.bio

TABLE N. 7

Contact Name: Guido Milana

Looking for UK Importer
Distribution channels: Retail, Ho.Re.Ca

TerrAmata transforms fruit and vegetables manually into a vacuum system at low temperatures (45/65 degrees). This allows you to maintain the organoleptic properties of the fruit unaltered. That is why our jams have colors, scents and flavors of fresh fruit.

PRODUCTS: Fruit Jam

SOCIETÀ AGRICOLA LA FONTANINA S.S. DI SALVAGNO DANIELE E C.

Part of Meetalia delegation

Via G. Marconi, 30
37023 Grezzana (VR), Veneto
Tel. +39 045907622
info@lafontanina.eu
www.lafontanina.eu

TABLE N. 8

Contact Name: Daniele Salvagno

Looking for UK Importer

“La Fontanina“ estate is located in the heart of Valpantena where olive trees, cherry trees and vineyards are part of the landscape. The farm is situated in the Valpolicella doc wine producing area.

Daniele Salvagno, current owner of the Azienda Agricola “La Fontanina”, has given a new lease of life to the estate’s traditional farming activities, renewing and expanding the cultivation and directing it towards organic farming methods.

A choice that aims to protect the peculiarities of the different terroirs (soil, altitude, exposure) to produce organic wines rich in personality. Now, we have an organic farm of 10 hectares with vines.

VALPOLICELLA DOC - ORGANIC WINE - RED

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DOC, 14%

Corvina 60%, Rondinella 40%

AMARONE DELLA VALPOLICELLA DOCG - ORGANIC WINE - RED

DOC, 17.5%

Corvina 60%, Rondinella 40%

IL MOLINO SOC. AGR. SCIUGA S.S.

Part of Meetalia delegation

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01100 Viterbo (VT), Lazio
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www.oliodelmolino.it

TABLE N. 9

Contact Name: Annalisa Torzilli

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

The family estate for generations, is located in the heart of the Lazio countryside. With olive trees strecht into forty hectares of land, solely dedicated to growing olives and organic cultivation of food and the production of natural cosmetics based on olive oil. Molino follows a cultivation practice exclusively organic, only the olives produced in our own lands are pressed in our corporate oil mill. Olives are harvested using the foliage brushing technique, developed exclusively by Il Molino. Having fallen in to large nets, they are hand-picked and placed in airy containers, then immediately moved to the oil mill for the grinding.

PRODUCTS: Organic Jams, Organic Flavoured Extra Virgin Olive Oil, Organic Extra Virgin Olive Oil De-Stoned DOP Tuscia, Organic Milled Wheat Senatore Cappelli

BAGOLARO S.S.A.

Part of Meetalia delegation

Loc. Silvestri snc
00017 Nerola (RM), Lazio
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info@ilbagolaro.it
www.ilbagolaro.it

TABLE N. 10

Contact Name: David Granieri

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

Farm House Bagolaro wouldn't be the same without one our land most precious treasures: Sabina Dop Olive Oil.

High quality olive oil production lasts one year. To our company, that follows a cultivation biological method, harvest by hand is extremely important, such as, later, a timely transfer to the crusher.

After a cold extraction all is preserved under nitrogen. To the traditional care and oil wisdom we place side by side a continuous search of innovation to guarantee our clients an unique oil.

During production every moment is important: from the care of the plants to the pruning, from the harvest to the storage. The reason behind is simple: every phase is necessary to lend to our Sabina Dop Oil bottle that Italian taste, that makes it unique, excellent and competitive.

- 18 The sustainability of our oil, the green color with gilded shades, the fruity scent and bitter tones, sweet and even of spicy in some parts compete to create one of the most appreciated products of our region.

PRODUCTS: Extra Virgin Olive Oil Sabina DOP

ORGANIZZAZIONE DI PRODUTTORI OLIVICOLI - OP LATIUM

Part of Meetalia delegation

S.P. Pascolare, 87
00018 Palombara Sabina (RM), Lazio
Tel. +39 064081891
info@oplatium.it
www.oplatium.it

TABLE N. 10

Contact Name: Francesco Bosio

Looking for UK Importer
Distribution channels: Retail, Ho.Re.Ca

OP LATIUM is the largest organization representing the supply chain of the olive growers and transformers in the Latium, heart of Italy.

More than 9000 farms and cooperatives are working with us to ensure the daily supervision of all stages of production of the best Extra Virgin Olive Oil and Table Olives of the region; our members and our technicians are always present, from the cultivation of olive trees up to the production, bottling and packaging of oil and olives: this is our way to guarantee the highest quality to those who choose our brand products "Nostrum".

A few kilometers away from the Eternal City, in the Sabina, there are in fact our three olive mills, modern facilities directly managed by us in the heart of a land famous for its long tradition of olive growing; direct inheritance from the agronomic wisdom of the ancient Rome.

Thanks to our extensive presence, our technical skills, but above all to our infinite passion, we offer only the best of the production of oil and olives from Lazio to consumers, while ensuring the protection of a unique agricultural landscape and the full sustainability of olive and oil production: environmental, social and economic.

PRODUCTS: Extra Virgin Olive Oil Sabina DOP

AZ. AGRICOLA MERZETTI ANGELO

Part of Meetalia delegation

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00010 Montelibretti (RM), Lazio
Tel. +39 0774609226
oliomerzetti@libero.it
www.oliodelsasabina.net

TABLE N. 10

Contact Name: Angelo Merzetti

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

Merzetti Extra virgin olive oil certified DOP from a strict quality certification by the Chamber of Commerce of Rome, becoming one of the best oils of Lazio and Italy having been recognized in the industry. Our company is located in Sabina, north of Rome, in a typical countryside, Montelibretti, where we carefully produce and fill in our company our oil.

PRODUCTS: Flavored Olive Oil Sabina

BUONESPRESSO S.R.L.

Part of Meetalia delegation

Via Francesco Pacelli, 14
00165 Rome (RM), Lazio
Tel. +39 0697240639
info@buonespressocaffe.it
www.buonespressocaffe.it

TABLE N. 11,12

Contact Name: Alessandro Colorio

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

The company distribute various line of capsules that are compatible with the Nespresso® machines. The company offers a lot of kind of capsules as: Coffee, Green tea, Rooibos tea, Ginseng, Black tea, Barley coffee Decaffeinated coffee.

PRODUCTS: Capsules compatible with the Nespresso® machines Coffee, Green tea, Rooibos tea, Ginseng, Black tea, Barley coffee Decaffeinated coffee.

SICILY FOOD UK

Covent Garden Market, London

Tel. +44 7816499923

info@sicilyfood.uk

www.sicilyfood.uk

Contact Name: Giuseppe Prestigiacomo

TABLE N. 13

UK Importer: Sicily London Ltd

Distribution channels: Retail, Ho.Re.Ca

Set in New Covent Garden Market since 2014, Sicily Food delivers a wide range of fresh and healthy products from Sicily at a low price on the market, aimed at the hospitality and catering industries in London. We deliver: fish, sauces, cheese, wine, pasta, herbs, olives, oil, fruit, vegetables drinks and pastries. Our ten years of experience in the farmer's market allows us to have a remarkable knowledge of the best food excellences.

We are committed to delivering in a simple and flexible way. You order online, we deliver when it's the right time for you. This is one of the reasons why we are the first choice for many of the best restaurants in London. We mostly cover Zones 1, 2, 3, but you can contact us for more information if you can't find your postcode on our homepage.

Sicily Food is based on three concepts: quality, tradition and natural taste. How do we apply them? We only rely on providers and partners selling natural products, using modern eco-friendly methods and respecting tradition and the environment. Our partners only grow additive and chemical-free fruit and vegetables. Among them, there's Azienda Donnalucata, a cooperative specialised in the healthy and smart production of fruit and vegetables.

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PRODUCTS

Soft Drink :Polara

Sughi : Santoro Conserve

ECLIPSE EUROPE LTD

15 Northfields Prospect
SW18 1PE, London
Tel. +44 7767857293
info@eclipseeuropeltd
www. eclipseeuropeltd.co.uk
Contact Name: Giulio Olivieri

TABLE N. 14

Eclipse Europe Ltd is the distributor for England of water machine enriched with 36% more of oxygen for Restaurants, Fitness and Home/Offices. The worldwide famous trademark “Oxigenia ®” is the result of more sophisticated research and current technology that allows mixing of oxygen supply with the water itself in order to be able to enrich up to 36 times more than normal, thus becoming the first low-calories drink for restaurants and sport. Oxigenia is the innovative technology made by STEP-LINE ®, leader in Italian HoReCa (Hotel, Restaurant & Bar) with 3.500 machines installed in over 2.500 restaurants, offers services “Oxigenia ®” to 40.000.000 final consumers. The service allows eliminating the handling and management of water boxes by providing an immediate cost benefit ratio very high. Water is taken by tap, micro filtered and added with food oxygen. It is the new frontier of water drinking and wellness of whole body.

PRODUCTS

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MATIC PLUS OXIGENIA: High technology equipment through which it is possible to provide a service in order to completely eliminate the handling and handling of water bottles by immediately providing a very high cost benefit ratio by offering water at Km “0” a service in line with the times and market demands that take into account the great environmental impact

“WINE IGLOO”: Our patent technology is both simple and revolutionary in the same time: a few gestures and a few steps to be able to achieve the desired cold Wine temperature without the use of ice and above “zero impact” on the environment.

I FEUDI DI ROMANS

San Canzian d'Isonzo (GO), Friuli Venezia Giulia

Tel. +39 3281582969

info@ifeudidiromans.it

www.ifeudidiromans.com

Contact Name: Anna Sodano

TABLE N. 15

Looking for UK Importer

Annual Production: 3500 HL

At present, Enzo Lorenzon, along with his sons Davide and Nicola, run and manage about 90 hectares of vineyards with tenacity and passion, starting from that land that his father Severino bought in the '50s, wasted land on which nobody would have bet a dime.

"I Feudi di Romans" is the top label of the Lorenzon Winery, born in the early '90s from the desire to captivate and conquer the lovers of the Friulian wines' tradition. The first wine of "I Feudi di Romans", which is currently distributed in over 25 countries in the world, was bottled in 1996.

PINOT GRIGIO I FEUDI DI ROMANS - 2016

DOC FRIULI ISONZO, 13%

Pinot Grigio 100%

RIBOLLA GIALLA I FEUDI DI ROMANS - 2016

IGT VENEZIA GIULIA, 12.5%

Ribolla Gialla 100%

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PINOT NERO I FEUDI DI ROMANS - 2015

DOC FRIULI ISONZO, 13%

Pinot Nero 100%

PROSECCO LORENZON EXTRA DRY

DOC PROSECCO, 11.5%

Glera 100%

MERLOT I FEUDI DI ROMANS - 2015

DOC FRIULI ISONZO, 12.5%

Merlot 100%

RIBOLLA GIALLA LORENZON BRUT

11.5%

Ribolla Gialla 100%

SAUVIGNON I FEUDI DI ROMANS - 2016

DOC FRIULI ISONZO, 13%

Sauvignon 100%

PINOT GRIGIO TENUTA DEL MORER - 2016

DOC FRIULI ISONZO, 13%

Pinot Grigio 100%

CHARDONNAY I FEUDI DI ROMANS - 2016

DOC FRIULI ISONZO, 13.5%

Chardonnay 100%

SAUVIGNON TENUTA DEL MORER - 2016

DOC FRIULI ISONZO, 13%

Sauvignon 100%

FRIULANO I FEUDI DI ROMANS - 2016

DOC FRIULI ISONZO, 13%

Friulano 100%

CABERNET TENUTA DEL MORER - 2016

DOC FRIULI ISONZO, 12.5%

Cabernet 100%

VENDRAME VIGNIS DEL DOGE

Codroipo (UD), Friuli Venezia Giulia

Tel. +39 3479123861

info@vendrame-vignis.it

www.vendrame-vignis.it

Contact Name: Gino Vendrame

TABLE N. 16

Looking for UK Importer

Annual Production: 2000 HL

The “Vendrame Vignis del Doge” firm is located in the regione of Friuli Venezia Giulia and is situated in the heart of the Friuli Grave D.O.C. in the province of Udine, right in front of Villa Manin which was the summer residence of the last Doge of Venice – Ludovico Manin. From 1600, Villa Manin was a very important agricultural complex including a vast cultivation of grape vines on the ground known as “VIGNIS” and a production of important wines. With the purchase of the lands in 1968, the discovery of this forgotten history, the choice of the trademark, the fusion of the surname Vendrame with the antique name Vignis, and the Doge’s horn which is the symbol of the authority of the Doge, life was given to the “VENDRAME VIGNIS DEL DOGE”. So, a bit of history is passed into the present and life and continuation is given to a vinicultural and enological tradition from these lands. There is nothing missing in this area: history, nature, fortunate position, climate, vineyard; all of this is joined with the tenacious and passionate work that Vendrame family has for the vineyard

PROSECCO - 2016

DOC, 11%

REFOSCO - 2016

IGT, 14%

Refosco 100%

PINOT GRIGIO - 2016

IGT, 12.5%

Pinot Grigio 100%

CHARDONNAY - 2016

IGT, 13%

Chardonnay 100%

FRIULANO - 2016

DOC, 13%

Friuliano 100%

RISO DELLA SARDEGNA SPA

Via Iaconi, 54

09170 Oristano (OR), Sardinia

Tel. +39 3484502405, +39 3493969646

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www.risodellasardegna.it

Contact Name: Gabriella Putzu / Stefano Marongiu

TABLE N. 17

Looking for UK Importer

Since 1951 Riso della Sardegna Spa has been producing high quality rice for 3 generations. The Company currently has 350 hectares of rice paddy fields that are cultivated in Sardinia according to its Specifications.

All processes are performed within the rice mill: from the paddy rice to the rice packaging, the Company follows strict quality controls throughout the supply chain (from the rice field to the finished product).

The result is a production of over 25,000 tons of high quality rice, with a position in the medium-high segment of the market.

The Riso della Sardegna products are in the Italian market and abroad, distributed by the GDO, DO, HORECA and wholesalers.

The Company is certified according to the strictest international certifications BRC and IFS.

PRODUCTS: Rice

CANTINE LOSITO

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info@terredelgargano.it
www.terredelgargano.it

Contact Name: Leonardo Losito

TABLE N. 18

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

Our vineyards are located in the countryside of Foggia: they have an extension of 40 hectares (100 acres) conducted in certified organic farming. They surround the new built winery, which has a small forest of pine and cypress trees that give the winery the characters of naturalness, attention to environment and culture of the pleasure of wine tourists.

In our wines we put our experience, love for nature and the will to always get better since three generations

FALESIA 2016 – ORGANIC DRY

IGP PUGLIA, 11.5%

Moscato 100%

FIANO 2016 – ORGANIC

IGP PUGLIA, 12.5%

Fiano 100%

PRIMITIVO 2015 – ORGANIC

IGP PUGLIA, 13.5%

Primitivo 100%

NERO DI TROIA 2015 – ORGANIC

IGP PUGLIA, 13.5%

Nero di Troia 100%

MARCAZZAN FABIO

Via Veschi, 16
37035 San Giovanni Ilarione (VR)
Tel. +44 07501994613
info@marcazzan.eu
www.marcazzan.eu

TABLE N. 18

Contact Name: Emilio Mascia

The wine cellar was founded in 2016 and is located in San Giovanni Ilarione, a little village in the east of Verona at the foot of Lessinia, and was created from a dream, an aspiration. Fabio Marcazzan was a young farmer of 25 years of age who, driven by his passion for wine, decided to take a risk and create something in which he believed in and from which he got satisfaction and a sense of personal pride.

The fundamental part of the wine cellar is its tradition where the land and the country stand out, showing what distinguishes one of Lessinia's most ancient and characteristic indigenous vineyards; Durello, and another international type; the Cabernet Franc.

LE STRIE – DURELLO MONTI LESSINI

DOC, 12%
Durella 100%

28

PRIMA VOLTA – CABERNET IGT

IGT, 13.5%
Cabernet Franc 100%

MENU ITALIANO SRL

Langhirano (PR), Emilia Romagna

Tel. +39 0521857141

fischer@menu-italiano.com

www.menuitaliano.com

Contact Name: Barbara Fischer

TABLE N. 19

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

The company was founded in 1987 in Langhirano, a little city well-known as the capital of Parma ham and the centre of Italian traditional cured meats. After a few years, the food assortment was completed with other products of the same high quality and the distribution was focused on Ho.re.ca and Retail, thanks to 4 branches located in strategic position in Europe. Menu Italiano is now leader in its field thanks to its 700 food products, from the appetizers to the desserts, and a transparent management, committed team and first-class logistics.

PRODUCTS:

Bread Substitutes: croccantelli, bread sticks, focaccia, Carasau Bread

Starters and sauces: cherry tomatoes, olives, pesto

Coldcuts: Parma ham, mixed coldcuts

Cheeses: Parmigiano Reggiano, buffalo mozzarella, scamorza, Pecorino e truffle cheese

Truffle olive oil, flavoured olive oil (chilli, basil, lemon)

Truffle butter

Desserts: mixed biscuits, mixed praline

SALUMERIA SARDA SRL

Irgoli (NU), Sardinia

Tel. +39 3483023703

export@salumeriasardasrl.it

www.salumimurru.com

TABLE N. 20

Contact Name: Michele Battacone

Looking for UK Importer

Salumeria Sarda srl is a well-established company known as leader in the Sardinia market of premium delicatessen meats. We currently proudly manage the Salumificio Murru factory which has been in business since 1965 and built a solid reputation as the largest meat processing company in Sardinia (Italy). In 2016 we achieved a turnover of about 4 million Euros and an increase of about 15% is expected for the year 2017. In order to satisfy our customers, we manufacture the highest quality products by utilizing the most advanced production technology in conjunction with strict quality control guidelines. Thanks to our high quality standards (accredited with IFS FOOD and Traceability/supply chain ISO 22005/2008 certifications) we have been able to build and maintain a solid customer base. We offer a wide variety of products including Sardinia sausages, salami and cured meats such as hams, bacon, loin pork, Sardinian cured pork "coppa", porchetta (all gluten, lactose or milk derivatives-free). Lately, in order to meet the needs of modest and less costly consumption, we have implemented a low-weight and fixed weight sausage production. One of the most important strategic goals of our company is consistently provide high quality products at competitive prices. We are now a dynamic company involved in projects aimed at foreign markets.

30

PRODUCTS: Salami and cold cuts.

Classic Sardinian Sausage, smoked Sardinian Sausage, spicy Sardinian Sausage, Sardinian salami.

PASTIFICIO SA PANADA S.R.L.

Oschiri (OT), Sardinia

Tel. +39 3465218917

martina@sapanada.it, valentina@sapanada.it

www.sapanada.net

Contact Name: Martina Meloni

TABLE N. 21

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca,

Fast Food, Street Food.

The company Pastificio Sa Panada is located in Oschiri, a small village in the northeast of Sardinia, where we produce and sell a typical Sardinian product of millenary origin and delicious taste: PANADAS, a pie stuffed with raw ingredients that cook with the steam generated during baking.

Types of Panadas: pork, mixed vegetables (eggplant, zucchini, pepperoni), artichokes and potatoes, shrimps and zucchini, turkey and pepperoni, vegan line and gourmet line.

The company was founded in 1989 by Laura Achenza; in 2002 we moved to a new factory with technologically advanced equipment that allows to produce in larger quantity while maintaining high quality standards. Today, Laura's two daughters, Valentina and Martina, are also working in the company, with the aim of exporting Panadas all over the world.

PRODUCTS: Panadas

CASEIFICIO SILVIO BOI

08040 Cardedu (NU), Sardinia

Tel. +39 3476324072

info@caseificiosilvioboi.it

www.csboi.com

Contact Name: Andrea Boi

TABLE N. 22

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

Our cheese factory started its activity in the 50s in Barisardo, in the Sardinian region of Ogliastra.

The company, named after its founder Silvio Boi, today is still a family-run business, managed by his children, who jealously preserves ancient traditions in the production of sheep milk cheese, goat milk cheese, and mixed cheese (sheep and goat milk), fresh and matured; hand-processed as in ancient times using veal and kid rennet.

The cheeses of the Caseificio Silvio Boi are handmade, using only 100% first-rate Sardinian milk.

The Pecorino cheeses are dedicated to those who love more intense and sharper flavours, which represent the principles of the art of cheese-making and the history of Sardinia.

The goat cheeses, both matured and fresh, are the right type of cheese for those who love taste. Goat cheese means Sardinia.

The mixed cheeses made of sheep and goat milk are a characteristic of our cheese factory with their delicate, deep and tasty flavour. A true all-round delicacy, perfect for an aperitif.

Thanks to its decades-long experience, the Caseificio is one of the founders of the "Consortium for the Safeguard of Sardinian Pecorino Cheese D.O.P - Protected Denomination of Origin."

PRODUCTS:

Aged Cheeses: Granboi (pecorino), DOP (pecorino), Monte Astili (pecorino), Armidda (goat cheese), Hera (sheep and goat cheese).

Fresh Cheeses: Jano (sheep and goat cheese), Theria (goat cheese).

AGRICOLA SOI

Nuragus (CA), Sardinia

Tel. +39 3488140084

info@agricolasoi.it

www.agricolasoi.it

Facebook: Agricola Soi

Contact Name: Stefano Soi

TABLE N. 24

Looking for UK Importer

Annual Production: 16.000 bottles

The vineyards owned by Stefano Soi are located in the Nuragus countryside, 75 kilometres from Cagliari.

The wine varieties are:

. Red grapes: Cannonau, Bovale, Cagnulari, Barbera Sarda.

. White grapes: Nuragus.

Stefano Soi is an architect deeply tied to his lands, who decided to return to his family's origins in order to pursue his path through life with this new philosophy. Heritage and respect are the two concepts that describe our philosophy.

With simplicity and harmony as main elements, the essence of minerals and the Mediterranean characteristics of the Sardinian hills are captured in every bottle of SOI and LUN.

SOI - CANNONAU DI SARDEGNA DOC - 2014

DOC, 13.5%

Cannonau 90%, Bovale 10%

33

LUN – ISOLA DEI NURAGHI - 2014

IGP, 12.5%

Bovale 50%, Cagnulari 25%, Barbera Sarda 25%

CANTINA DI MOGORO – IL NURAGHE

Mogoro (OR), Sardinia

Tel. +39 3898336441

gianluigi.minnai@cantinadimogoro.it

www.cantinadimogoro.it

Contact Name: Gianluigi Minnai

TABLE N. 25

Uk Importer: Vinissimo LTD

Annual Production: 12000 HL

The winery was founded in 1956 by a small group of winemakers, driven by the great respect for the vines and the quality of the local Sardinian grapes. The Cantina di Mogoro takes the name from the homonymous Village, placed in the Marmilla area, famous for its agricultural traditions and also known for weaving of fine tapestries and carpets, as well as a fine tradition in wooden handicraft.

The soil around the winery is particularly known for the growing of some of the finest and ancient local grape varieties, such as: Monica, Semidano, Bovale, Cannonau, Vermentino, Nuragus, Malvasia and Moscato.

Thanks to the hard work and loving care of about 200 coop members, those grape varieties grow throughout 250 hectares of hillside vineyards, often near the sea, and produce excellent wines appreciated by experts and wine lovers worldwide.

The excellence of the grapes and a great care in wine making, stands out in the wines of Cantina Mogoro, even among the most demanding consumers around the world.

The awards in the most prestigious international competitions confirm excellent productions, which the whole staff aims to improve.

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DON GIOVANNI - 2016

VERMENTINO DI SARDEGNA DOC, 13.50%

Vermentino 100%

VIGNARUJA - 2013

CANNONAU DI SARDEGNA DOC, 14%

Cannonau 100%

T'AMO - 2016

IGT ISOLA DEI NURAGHI, 13%

Uve Autoctone 100%

TIERNU - 2014

SARDEGNA TERRALBA BOVALE DOC, 13%

Bovale 100%

ANASTASIA - 2016

SARDEGNA SEMIDANO DI MOGORO DOC, 13%

Semidano 100%

CANTINA NURAGHE CRABIONI

Loc. Lucrabioni
07037 Sorso (SS), Sardinia
Tel. +39 3468292457
info@nuraghecrabioni.com
www.nuraghecrabioni.com

TABLE N. 26

Contact Name: Alessandra Seghene

Looking for UK importer
Annual Production: 65.000 Bottles

Nuraghe Crabioni was born in 2003 and now covers 35 hectares of Sorso's territory (Province of Sassari, Sardinia). The company is a relatively new business and has to give answers to a demanding market. The organization is, however, determined to grow as supported by talented employees within the company, new technology, outsourcing expertise, and based experience handed down through generations.

The area is particularly suitable for cultivation of vineyards due to the high quality of the soil and the mild climate.

An Ancient Sardinian Nuraghe, a building developed at the nuragic Age (1900 – 700 before Christ), and located in a place called "Lu Crabioni", gave the name to the company. The private garden of this millennial residence is a vast vineyard area that rises in front of the Asinara enchanting bay.

The production of high quality of wines is the main company goal and achievable through its natural and human resources.

35

VERMENTINO DI SARDEGNA NURAGHE CRABIONI

DOC, 13%
Vermentino 100%

.....
.....
.....

ROSSO DI ROMANGIA SUSSINKU

IGT, 14.5%
Cagnulari 100%

.....
.....
.....

BIANCO DI ROMANGIA SUSSINKU

IGT, 14%
Vermentino 100%

.....
.....
.....

CANNONAU DI SARDEGNA NURAGHE CRABIONI

DOC, 14.5%
Cannonau 100%

.....
.....
.....

TENUTE GREGU

Loc. Cucaione – Loc. Giuncheddu,
07023 Calangianus (SS), Sardinia
Tel. +39 3393281568, +39 3480364383
info@tenutegregu.com
www.tenutegregu.com

TABLE N. 27

Contact Name: Giuseppe Marrone - Raffaele Gregu

Looking for UK Importer
Annual Production: 500 HL

Tenute Gregu lands cover an area of about 50 ha in the countryside of Calangianus, in Gallura, on a granitic disintegration at 500 meters above sea level. This, combined with a special microclimate, makes this area ideal for grapes growing, giving to our wines exceptional shades and intense aromas.

An unique and uncontaminated background at the foothills of Limbara Mountains, base of the Limbara Regional Park, between olive and cork trees surrounded by scents of wild mint and strawberries and myrtle, where the mouflon, fallow deer and golden eagles live in harmony.

RIAS - 2016

VERMENTINO DI GALLURA DOCG, 13.5%

Vermentino 100%

36

SELENU - 2016

VERMENTINO DI GALLURA DOCG SUPERIORE, 14.5%

Vermentino 100%

SIRÈ

CANNUNAO DI SARDEGNA DOC ROSATO, 13.5%

Cannonau 100%

ANIMOSU

CANNONAU DI SARDEGNA DOC, 15%

Cannonau 100%

CANTINE DI ORGOSOLO SRL

Via E. Mattana, Zona PIP
08027 Orgosolo (Nu), Sardinia
info@cantinediorgosolo.it
www.cantinediorgosolo.it

Export sales manager: Nicola Corria

Tel. +39 3343083500

Sales: Maria Pina

Tel. +39 3333805605

TABLE N. 28

Looking for UK Importer

Annual Production: 200 HL

In 2006, 17 small wine producers formed the Cantine di Orgosolo winery and selected the best Cannonau grapes from their vineyards in order to produce splendid and complex red wines. At the harvest, the grapes are handpicked and processed within a few hours. We only use the best equipment, resulting in a delicate winemaking process for a product of the highest quality. The strong character of the wines and the wide spectrum of flavours and aromas are the result of our non-invasive manufacturing process and the wise location of the vineyards.

LOCOE - 2013

IGT, 14.5%

Cannonau 75%, Monica, Carignano, Bovale 25%

ORGANIC WINE

Cannonau 100%

NEALE - 2015

DOC, 14.5%

Cannonau 85%, Bovale 15%

SOROI - 2013

DOC, 16%, Classico - Riserva

Canonau 100%

URULU - 2015

DOC, 15%

Cannonau 95%, Monica, Carignano, Bovale 5%

LUNA VONA - 2016

DOC, 14.5%

SOCIETÀ SEMPLICE AGRICOLA TENUTE ROSSINI

Località San Salvatore 1, Provincia SS

07030 Laerru (SS), Sardinia

Tel. +39 3421601281

tenute.rossini@gmail.com

Facebook: Tenute Rossini

Contact Name: Massimo Rossini

TABLE N. 29

Looking for UK Importer

Annual Production: 226 HL

The vineyards owned by the Tenute Rossini family are located in the north of Sardinia, 52 kilometres away from Alghero. The wine varieties are, red grapes: Cannonau di Sardegna DOC, Cabernet Sauvignon, Shiraz , White grapes are: Vermentino di Sardegna DOC. The Rossini Family are first of all beekeepers than wine makers, and the love for the bees pushes us to use the

most natural agriculture methods, all the company focus its to produce whit out contaminating the environment. No chemicals fertilisers or weed killers and other chemicals treatments are allowed in our company.

UTTIU - 2015

IGT ISOLA DEI NURAGHI, 16%

Sirah 100%

ARIA - 2016

VERMENTINO DI SARDEGNA DOC, 13%

Vermentino 100%

38

ROSSO ROSSINI - 2015

IGT ISOLA DEI NURAGHI, 15%

Cannonau 60%, Cabernet Sauvignon 40%

ROLU - 2015

CANNONAU DI SARDEGNA DOC, 14.5%

Cannonau 100%

STYLE - 2015

VERMENTINO DI SARDEGNA DOC, 14.5%

Vermentino 100%

TENUTE OLBIOS

Olbia (OT), Sardinia
Tel. +39 3485164805
info@tenuteolbios.com, sales1@tenuteolbios.wine
www.tenuteolbios.com

Contact Name: Chiara Meloni

TABLE N. 30

Looking for UK importer
Annual Production: 900 HL

Tenute Olbios is run by its owner Daniela Pinna, who carries on the family wine- making tradition, taking care of every stage of the production process, from the grape harvest to bottling, with passion, dedication and a continuous quest for excellence. We believe that the small details make the difference. Situated in the region of Vermentino di Gallura, one of the rare Italian DOCG wines, the enterprise operates in the maximum respect for environmental sustainability to obtain an integrated 100% vegan production.

LUPUS IN FABULA - 2016

VERMENTINO DI GALLURA SUPERIORE

DOCG, 13.5%

Vermentino 100%

IN VINO VERITAS - 2007

VERMENTINO DI SARDEGNA DOC, 14.5%

Vermentino 100%

NESSUNO - 2012

COLLI DEL LIMBARA ROSSO IGT, 14%

Cannonau 45%, Muristellu 45%, Cabernet 10%

CAVÉ - 2016

COLLI DEL LIMBARA ROSATO IGT, 13%

Cannonau 50%, Muristellu 50%

CANTINA MULLERI

Via Silanus, 32
09044 Quartucciu(CA), Sardinia
Tel. +39 3496124775
info@mulleri.it
www.mulleri.it

TABLE N. 31

Contact Name: Gianluca Mulleri

Looking for UK Importer
Annual Production: 25000 bottles

Located in Sardinia (Italy) in the south side of the isle and. Mulleri Winery produces carignano red wine, cannonau red wine and vermentino white wine, moscato sweet wine and extravirgin olive oil. It is focused on medium/high quality products targeted to horeca and wine bars. All are DOC wines, well bodied but supple, clear picture of Sardinian taste but specially thought for international market
They are now looking for importers and wine agents for the UK market

CENERE, DOC - 2016

CARIGANO DEL SULCIS DOC, 14%
Carignano 100%

40

SOFFIO - 2016

VERMENTINO DI SARDEGNA DOC, 13.5%
Vermentino di Sardegna 97%, Moscato di Cagliari 3%

INCENDIO, CANNONAU DI SARDEGNA DOC 2015

CANNONAU DI SARDEGNA DOC, 14%
Cannonau 85%, other grapes 15%

DIABOLO CERVO, DOC - RISERVA - 2014

CARIGNANO DEL SULCIS DOC, 14.5 %
Carignano 100%

TENUTE SOLETTA DI SOLETTA UMBERTO

Regione Signor'Anna,
07040 Codrongianos (SS), Sardinia
Tel. +39 3483813739
info@tenutesoletta.it
www.tenutesoletta@libero.it

Contact Name: Umberto Soletta

TABLE N. 32

Looking for UK Importer

Annual Production: 80.000 bottles

"We take care of the soil with devotion and respect receiving back wonderful fruits"

We are wine growers since birth and our job follows strictly this rule. Thanks to this policy, the climatic conditions and the features of our hilly area, Soletta's vineyards give excellent white, rosé, red and sweet wines. Wine must be made in the vineyard.

It is the result of a long process that begins with the care of vines grown in well organized and properly checked rows. It goes on with a hand picking of the grapes and their delivery in the cellar where steel and concrete barrels are harmoniously arranged next to barriques. The journey that started in the vineyard through maceration delestage, pumping and aging, first in barrels and then in bottles, ends up in wines that recall aromas and character of the land and people who cared for them.

CHIMERA - 2016

DOC, 14%

Vermentino di Sardegna DOC 100%

CORONA MAJORE - 2011

CANNONAU DI SARDEGNA DOC RISERVA

Cannonau di Sardegna Riserva 100%

Affinamento in barriques 18 mesi

41

KYANOS - 2015

IGT ISOLA DEI NURAGHI BIANCO

Vermentino di Sardegna DOC 70%, Incrocio

Manzoni 40%

Affinamento in barriques 3 mesi

KERAMOS - 2010

CANNONAU DI SARDEGNA DOC RISERVA

Cannonau di Sardegna DOC riserva 100%

Affinamento barriques 36 mesi

CANTINA MEANA

Via Roma, 129
08030 Meana Sardo (NU), Sardinia
Tel. +39 3498797817
info@cantinameana.it
www.cantinameana.it

Contact Name: Marta Sanna
Filippo Podda, Tel. +39 349879787

TABLE N. 33

Looking for UK Importer
Annual Production: 35000 bottles

The Cantina Meana is located right in the heart of Sardinia, in the village of Meana Sardo, part of the area historically named Mandrolisai.

This region of uncontaminated nature and old traditions features peculiar and unique old vineyards, cultivated up to hills of 700 m., on soils rich in schist.

Cantina Meana, born only 3 years ago from a family of ancient wine making tradition, aims to bring to the public the native blends typical of the Centre-Sardinia, such as Cannonau, Sardinian Bovale and Monica, providing a sense of its distinctive colours, aromas and

PARÈDA - DOC MANDROLISAI - 2015

DOC - MANDROLISAI, 14.5%

Bovale Sardo 40%, Cannonau 30%, Monica 30%

42

PARÈDA - IGT - ISOLA DEI NURAGHI - 2015 (Organic)

IGP, 15%

Cannonau 70%, Bovale Sardo 15%, Monca 15%

PARÈDA - IGT - ISOLA DEI NURAGHI - 2015

IGP, 14%

Cannonau, Bovale Sardo, Monica (in varying percentages)

TENUTA L'ARIOSA-DISTILLERIE RAU

Località Z.I. Predda Niedda,
07100 Sassari (SS), Sardinia
Tel. +39 3477977140
info@rau.it

www.lariosa.it

Contact Name: Igor Profili

TABLE N. 34

Looking for UK Importer

Annual Production: 100.000 btls

Funded in 1926, the Fratelli Rau is a family-run business. Since then, three generations have succeeded in driving the business, creating a modern company that today can count on the most advanced technologies, while preserving proudly the passion for genuineness and a close bond with their own land. A land where the vineyards of Tenuta L'Ariosa are immersed in the unspoiled Sardinian hinterland, where stone and sea meet, listening to the gentle breeze singing on Sardinia. Only autochthonous cultivars, backed by sparrows or saplings, of rare intensity and complexity, in a unique territory where vineyards have always coexisted with Mediterranean scrub, olive trees and fruit trees. An oenological course inspired by the desire to explore the great potential of producing noble wines for which the best cultivation and winemaking techniques are used. Low yield per hectare, manual harvest, strict batch controls characterize the work in the vineyard followed by the attention placed in the cellar at the subsequent stages of pressing, fermentation and refinement during which, for each wine, are followed rules and times disciplined by modern technologies and ancient wisdom. This is the story of our land, this is the story of the Ariosa Estate.

43

ARENU - 2016

DOC, 13%

Vermentino 100%

.....
.....
.....

AMÈ - 2013

DOC, 14%

Moscato 100%

.....
.....
.....

SASSANTICO - 2014

IGP, 13.5%

Cagnulari 100%

.....
.....
.....

GALATEA - 2016

DOC, 14%

Vermentino 100%

.....
.....
.....

PEDRASTELLA - 2014

IGT, 14%

Carignano 33% , Cannonau 33% , Cagnulari 34%

.....
.....
.....

ASSOLO - 2015

DOC, 13%

Cannonau 100%

.....
.....
.....

Other products: Mirto Rau, Limoncello, Mirto Bianco, Filu e ferru, Crema di Mirto, Crema di Limoncello

CANTINA SANTA MARIA LA PALMA

Località Santa Maria La Palma,

Alghero (SS), Sardinia

Tel. +39 3477977140

igor.profilii@santamarialapalma.it

www.santamarialapalma.it

Contact Name: Igor Profili, Roberto Salis

TABLE N. 35

Uk Importer: Zonin Uk

Annual Production: 5.000.000 Bottles

At Santa Maria la Palma, there are no earls, barons or marquises. Instead, there are lots of families of winemakers and farmworkers. Sixty years ago, they were allocated a series of uncultivated plots near the city of Alghero. Rather than a silver spoon, they had strong arms, straight backs, passion and principles.

Today, past and future are being combined seamlessly through the new technologies deployed in every project put together by the Winery, which can leverage a tradition that has always married innovation to love for the local soil.

700 hectares of land on the estate are under vine, giving rise to a wealth of highly nuanced Sardinian wines, all made with the same passion and dedication as always, while also taking advantage of everything that state-of-the-art technology has to offer.

ARAGOSTA - 2016

DOC, 12%

Vermentino 100%

PAPIRI - 2016

DOC, 13.5%

Vermentino 100%

44

CANNONAU RISERVA - 2014

DOC, 13%

Cannonau 100%

LE BOMBARDE - 2016

DOC, 14%

Cannonau 100%

BIRRIFICIO LARA - AGRICOLO & ARTIGIANALE

Tertenia (OG), Sardinia
Tel. +39 3392827071, Carlo Murgia
carlo.murgia@birralara.com
www.birralara.it

TABLE N.36

Looking for UK Importer

Annual Production:

Contact Name: Pricila, ordini@birralara.com Actual 750 Hls – Potential 2017: 2.200 Hls

Lara's Brewery is much more than just a simple craft beer producer. Our main characteristic is to produce a total "agricultural " beer; it means that most of the raw materials used by the Company are exclusively produced by ourselves, selected and transformed with internal processes. Lara's Brewery actually produces 14 different types of beer (mostly inspired by Belgian style beers), and 8 of them are entirely dedicated to the Ho.Re.Ca world. One of the values that best expresses our daily work, is the strive to obtain and offer the best possible product to our customers, throughout the continuous refinement of every single detail.

THE 4 SISTERS

PICULINA

SAISON, 5.2%

Wheat and barley malt, hops, S. Pietro's spring water, sugar, yeast, spices (coriander, orange peel)

AFFUMIADA

WAISSE RAUCH, 6%

Toasted and smoked barley and wheat malt, hops, S. Pietro's spring water, sugar, yeast

MORETTA

DUNKEL WAISSE, 6.1%

Toasted barley and wheat malt, hops, S. Pietro's spring water, sugar, yeast

SENNORA

WAISSE BOCK, 8%

Barley and wheat malt, hops, S. Pietro's spring water, sugar candy, yeast

THE CLASSICS

DEL SENATORE

WAISSE BLANCHE, 4.9%

Unmalted wheat, wheat and barley malt, hops, spices, S. Pietro's spring water, sugar, yeast

W-16

WEISSE, 5%

Wheat and barley malt, hops, S. Pietro's spring water, sugar, yeast

TZAR

GOLDEN ALE, 6.1%

Barley malt, hop, S. Pietro's spring water, sugar, yeast

RUBJA

INDIA PALE ALE, 6.8%

Barley malt, hops, S. Pietro's spring water, sugar, yeast

TENUTE CARLO PILI

Loc. Sa Misa, Soleminis (CA), Sardinia

Tel. +39 3357817962

info@carlopili.it

www.carlopili.it

Contact Name: Simone Pili

TABLE N. 37

Looking for UK Importer

Annual Production: 150.000 bottles

Located in Sardinia (Italy) in the south west of the isle Tenute Carlo Pili Winery produces cannonau red wine, monica red wine and vermentino white wine, nuragus white wine, moscato sweet wine. It is focused on medium range quality products targeted to horeca and the multiples. Deeply skilled in private labels.

They are now looking for importers and wine agents for the UK market.

IPNO MONICA, DOC - 2016

MONICA DI SARDEGNA DOC, 14%

Monica 100%

IPNO VERMENTINO - 2016

VERMENTINO DI SARDEGNA DOC, 13.5%

Vermentino di Sardegna 100%

46

IPNO- CANNONAU DI SARDEGNA DOC 2015

CANNONAU DI SARDEGNA DOC, 14%

Cannonau 100%

IPNO NURAGUS, DOC - 2016

NURAGUS DI CAGLIARI DOC, 12.5%

Nuragus 100%

KIROZA® - LA PASTA FRESCA DI ROSANNA CHIRONI & C. SAS

S. Maria Navarrese (NU), Sardinia
Tel. +39 3939213190, Cristiano Todde
roschironi@gmail.com
www.kiroza.com

TABLE N. 38

Contact Name: Elisabetta Tendas

Looking for UK Importer
Distribution channels: Retail, Ho.Re.Ca,
G.D.O., Cash & Carry

We are specialised in the production of the typical Sardinian fresh and dry pasta and desserts since 1999. We are a family run business and our strength is our passion and our love for traditions. We are currently modernizing the company and we pride ourselves for the authenticity of our products, that we produce using only the best raw materials of our land. Even though we have invested in a new production line, we still try to keep the Sardinian tradition alive, preserving the aromas and tastes of the typical local production.

PRODUCTS:

Dry pasta: fregola sarda, malloreddus

Pasta Fresca: culurgionis, ravioli, sebadas, pardulas

Dolci: dolci tipici sardi tra cui tzillicas, papassinos, sospiri, ecc

TIPICO S.R.L.

Fonni (NU), Sardinia

Tel. +39 3493681268

mail@biscottotipico.com

www.biscottotipico.com

Contact Name: Pietro Masini

TABLE N. 39

Looking for UK Importer

Distribution channels: Retail, Ho.Re.Ca

Established in 1998, Tipico has dedicated itself to the production of confectionery products typical of the town of Fonni(NU) and Sardinia, using recipes handed down for generations by the Masini's family, founder of the company. The company's products are characterized by their authenticity and the elevated quality of the ingredients used. The main productions are the Savoirdone, soft biscuit similar to lady fingers of smaller dimensions, with the addition of sugar.

PRODUCTS: Pane Carasau, Pane Guttiau, Savoirdone Soffice di Sardegna, Minores Di Sardegna, Galletteddas, Fregola, Malloreddus, Mostaccioli

FORNO CARASAU

Oliena (NU), Sardinia
Tel. +39 3470595121
panificiomulagraziano@gmail.com
www.fornocarasau.com

TABLE N. 40

Contact Name: Mula Graziano

Looking for UK Importer

The Company “Forno Carasau”, owned by Graziano Mula, is located in Oliena, a town at the slope of a mountain, 10 km away from Nuoro. We produce “Pane Carasau”, the traditional Sardinian bread.

This unique product is made up of a thin and crispy puff pastry. In the respect and love for nature we make a strictly pure and healthy product: neither additives nor preserving agents are used.

From the ingredients to the production process, our recipes follow a rural tradition of over 100 years. Our finest bread products consist in a pure wheat basis to which, for the fermentation process, we only add original and organic Sardinian sourdough. Before the baking process is started, the fermentation process still takes place in the warmth of our bakery and not in industrial intermediate provers as elsewhere. In addition, many production stages are still purely hand-crafted (such as the addition of oil to the pastry during the production of our “Pane Guttiau”).

At “Forno Casarau”, we offer a wide range of traditional regional and originally Italian products from the “Carasau” to the “Guttiau”, “Bio” and “Carasau” made of whole grain flour types.

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PRODUCTS

Traditional Carasau Bread

Rectangular shape 250gr

Heath-shrinkable g. 900 half-moon shape

Garasau Guttiau Bread with extra virgin olive oil

Rectangular shape 250gr

Heath-shrinkable g. 500 triangle shape

Organic Carasau Bread: Rectangular shape 250gr

Wholegrain Carasau Bread: Rectangular shape 250gr

All formats can be modified for costumer’s needs.

BRUNDU S.R.L. - PASTA FACTORY

Torralba (SS), Sardinia

Tel. +39 3920992589

export@brundu.com

www.brundu.com

Contact Name: Umberto S. Brundu

TABLE N. 41

Looking for UK Importer

Distribution channels: Speciality foods shops,
Retail, Ho.Re.Ca

Brundu s.r.l., one of the major durum wheat semolina producer in Sardinia, is a family business founded in 1923. Around ten years ago, the Brundu's company entered the close dry pasta market with a fine product, worked with selected raw materials using bronze wire-drawing technique and slow drying. Since 2010, the production process has been certified BRC and IFS. Brundu's pasta is available in over 25 shapes that are suitable for all dishes of Italian cuisine, with a special attention to Sardinian tradition. In 2013, the youngest generation of Brundu family has embarked on the exciting mission of taking the Brundu brand out to the world and for that one joint venture has been established in Hong Kong with local partners. Currently Brundu's pasta is served in several luxury hotels of Marriott group in the mainland of China.

PRODUCTS: Dry pasta

IL GIGLIO DOLCI DI SARDEGNA LA ROSA BIANCA – LA FRAGRANZA DELLA MIA TERRA

Sennori/Sorso (SS), Sardinia

TABLE N. 42

Tel. +39 3929915503

larosabiancaitalia@gmail.com

www.larosabiancaitalia.com

Looking for UK Importer

Contact Name: Giuseppe Sanna

Distribution channels: Wholesaler, Ho.Re.Ca

We specialize in selecting Sardinian gastronomical excellences just for you. We focus on elevating the authentic and ancestral flavours of Sardinia, clothed in elegance and refinement, to deliver our customers with intense and exquisite rituals, to fill their breaks with sweetness, to spice their encounters.

Our AMARETTI is characterised by the combination of few natural ingredients: 100% peeled sweet almond and apricot kernels from Italian producers, cane sugar, egg white, Sardinian honey, and a drizzle of icing sugar. The high quality ingredients combined with a traditional way of cooking keep our Amaretti incredibly soft for a long time. Excellent with white wines, sweet and passiti wines, beer, liqueur and hot drinks.

PRODUCTS: Amaretti - Almond Biscuits

IL VECCHIO FORNO SUNALLE

Via Ogliastra, 10
Fonni (NU), Sardinia
Tel. +39 3289848666
info@ilvecchioforno.it
www.vecchioforno.it

TABLE N. 43

Contact Name: Fabrizio Di Napoli

Looking for UK Importer
Distribution channels: GDO

M.F.M. di Urrai Salvatora & C snc is a women-owned company established for the production and marketing of typical Sardinian baked products, in particular Carasau and Guttiau Crispbread. The reference brand for the marketing of conventional products is “Il Vecchio Forno”; the ibrand logo is not accidental, since it recalls, in the memories of culinary history, the image of the Sardinian women who had to prepare the bread for the men who were missing for a long time from home.

Another brand used by the company is “BIO Bred”, designed to raise awareness of the consumer, an evolution of the typical Sardinian products adapted to the current market requirements, which is the organic production. In 2000, the company, located in the village of Fonni at about 1000 m height above sea level, has created a modern factory with a production capacity of about 4000 kg / day. In the continuous search for improvement, the company in recent years has obtained certification for the production of products from organic farming, and certification based on the IFS Food standard: a prestigious award to determine the quality of products and production processes.

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PRODUCTS:

Carasau Bread various formats
Guttiau Bread various formats
Organic Carasau Bread 300g
Organic Guttiau Bread 300g
Guttiau Bread with hot chili and rosemary

PASTORI ASSOCIATI SARDEGNA SOC. COOP. AGRICOLA

Villanovaforru (VS), Sardinia

TABLE N. 44

Tel. +39 0709331029

p.a.s@live.it

www.pastoriassociatisardegna.it

Contact Name: Cuozzo Giuseppe

Looking for UK Importer

We are a cooperative of associated shepherds born in 2011. Today we are more than 250 associates, working together to bring the Sardinian excellence around the world. We only use the best raw materials to produce our cheeses, which are manufactured using innovative technologies but following the ancient traditions of our land. We produce the classic Pecorino Sardo and Pecorino Romano.

PRODUCTS:

Gennas - goat cheese

Pedrìa - pecorino with vegetable rennet

Jannus - pecorino

Jannus - sheep and goat cheese

Cas'e pastori - pecorino

SARDAPAN - FERRELI

Lanusei (NU), Sardinia

Tel. +39 3477903799

info@ferreli.it

www.ferreli.it

Contact Name: Davide Ferreli

TABLE N. 45

UK Importer: SARDINIAN WINES LTD

Distribution channels: Retail, Ho.Re.Ca

Ferreli means quality since 1954, the year of the company foundation, which to this day produces with passion the bread typical of Sardinia: the Carasau bread and Pistoccu Bread. The Ferreli brothers have inherited the “golden hands” of their parents and their devotion to this humble and precious food at the same time. Their love for Sardinia and its history has prompted them to rediscover the traditions of the family and give it new life. Now our products are known and popular all over the world and appreciated for their quality.

The Carasau Bread and Pistoccu of Lanusei are thin sheets of bread that born just with durum wheat semolina, water and natural yeast, while the Guttiau bread has just a drizzle of extra virgin olive oil more;

the sheet of dough swells with the heat of the oven like a pillow and once removed from oven is carefully handmade worked. This process is called “Carasare” and ensures to the Carasau Bread the highest durability between all types of natural bread.

All our products are born thanks to the old traditional recipes, thanks to the best technologies of modern times, and especially thanks to the precious and essential human hands.

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PRODUCTS: Typical Sardinian Bread: Carasau Bread; Guttiau Bread; Pistoccu Bread
Bread Substitutes: Gutí – snack of Sardinian Bread; Grissau – Carasau bread sticks;
Homemade breadsticks

(GFG S.R.L.) MONTE ARCI SALUMIFICIO

Marrubiu (OR), Sardinia

Tel. +39 3408967955

commerciale@salumimontearci.it

www.salumimontearci.it

Contact Name: Falsarone Francesco

TABLE N. 46

Looking for UK importer

Distribution channels: Retail, Ho.Re.Ca

GFG is an Italian Company based in Sardinia specialized in the production of high quality cured meat. GFG products are on the market for more than 25 years with the historical brand «Salumificio Monte Arci» that today comes alongside the new label «Salsard».

GFG, the second generation of a family of butchers for passion, has been producing hand crafted pigmeat preparations since 1990. The new generation decided to continue with the artisan tradition and, at the same time, it uses a cutting-edge technology production. The Company operates in a 1200 sq meters covered manufacturing plant and it has a production capacity of 400 tonnes of cured meat per year. The plant is equipped with different processing lines that enable to produce a wide and varied range of products.

The whole production is exclusively made by using national and no frozen meat, carefully chosen and selected. GFG guarantees the authenticity and the taste of its cured meat produced in accordance with the highest standards of quality and safety. GFG is acquiring the international certifications IFS and BRC.

GFG products stand out for the care of production, the selection of raw materials and the naturalness of manufacturing process. The result is a healthy and genuine product, with authentic taste.

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PRODUCTS: Pork aged cold cuts, usually vacuum-packed in modified atmosphere.

CASEIFICIO ANTONIO GARAU DAL 1880 SRL

Via Cagliari, 173

09040, Mandas (CA), Sardinia

Tel. +39 3479401998

commerciale@caseificiogarau.com

www.caseificiogarau.com

Contact Name: Marina Garau

TABLE N. 47

Looking for UK importer

Distribution channels: Retail, Ho.Re.Ca

Since 1880 Antonio Garau cheese factory has produced classic Sardinian cheeses, keeping alive the cheese making tradition begun by its founder in the small, central Sardinian town of Mandas. The cheese varieties are: Il Granduca di Mandas, excellent as a table pecorino cheese, it has a marked taste with an aroma of dried fruits and spices. Su Zinnibiri, a mild, fresh pecorino cheese has a fruity taste with a hint of aromatic herbs. Colline di Mandas, this pecorino is produced exactly as it was in 1880 the year of Garau's founding. All the Garau cheeses are rich in ancient flavour as well as the Il Giunco, Il Piccolo Giunco, Su Nuraxi e Su Angiu.

PRODUCTS:

Traditional and innovative sheep cheeses

Pecorino cheeses: Granduca di Mandasa, Su Zinnibiri, Le colline di Mandas, Il Giunco, Il

Piccolo Giunco, Su Nuraxi

Spreadable Pecorino Creamy Cheeses:

Angiu available in two varieties: Mild and Sharp



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