



# Italian Food & Wine

**B2B WORKSHOP**  
WITH ITALIAN FOOD AND  
WINE PRODUCERS

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SEPTEMBER 18, 2025

**14.00 - 17.30**

*ADMISSION BY INVITATION ONLY*

*LOCATION:*

**LINDNER HOTEL**

**METODOVA 4, 821 08**

**BRATISLAVA**

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## LIST OF COMPANIES

AMBRE – LIVIO BRUNI.....	2
AZIENDA AGRICOLA MALENCHINI.....	3
BOSCO.....	4
CANTINE POVERO.....	5
CASEIFICIO IGNALAT.....	6
DI VITO FOOD.....	7
FRATELLI DI NISO.....	8
FRATELLI MANTOVA.....	9
IAGAIN SRL.....	10
LE RUGHE. ....	11
MENOZZI DE ROSA 1836.....	12
PASTIFICIO F.LLI CELLINO.....	13
PODERE 29.....	14
PUGLIAOLIVE.....	15
SCARPELLO VIGNAIOLI DAL 1961.....	16
TOMISA.....	17

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## AMBRE - Livio Bruni

[www.ambrewines.com](http://www.ambrewines.com)

*Trentino & Italia*

### Products:

Italian Fine Wine Selection from different regions

### Company Description:

With a strong position on the export market and active in more than 40 countries throughout the world, we have been committed to selecting the most representative Italian wines for over 40 years now, focusing both on the quality expected by the market and on the wishes of the international wine merchants/trade partners. Over the course of the years, we have built a wide network of respected wine producers of different typology, from small family-owned estates to larger aggregations of landowners, such as cooperatives, that, working together with the experienced winemakers of our team, produce the wines of the LIVIO BRUNI's wine collections. Every wine combines a story of passion and tradition of its homeland and a touch of originality, to offer wines responding and anticipating consumers taste and global trends. The research and selection within the wide range of Italian winegrowing areas and the successful collaboration between winegrowers, oenologists and our commercial partners, permit us to independently source, advice and provide our distributing partners with the most appropriate producers and products, according to each specific market's requirement. The fruit of this close synergy between all the operators in the supply chain is embraced by the collections: AULICA-ACCORDATO-INSIEME-MERIDI-SEMPREVERDE-NAW and more.



**LIVIO BRUNI**  
— stiledivino —



### Contact:

*Ambre SRL*  
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[elisa@ambrewines.com](mailto:elisa@ambrewines.com)

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## AZIENDA AGRICOLA MALENCHINI

**www.medicivilla.com**

*Toscana*

### **Products:**

Organic Wine and Olive Oil



**Malenchini**

### **Company Description:**

The Malenchini family has been producing wine and olive oil for nearly two centuries in the historic Villa Medicea di Lilliano which is located just a few kilometres from Florence, in the beautiful scenery of the Chianti Colli Fiorentini in Tuscany. This splendid 70-hectare organic estate preserves its ancient winemaking cellars and the 1830 oil cellar. Today, Diletta Malenchini represents the eighth generation at the helm of the company and, for more than twenty-five years, has continued the family tradition, creating products characterized by an authentic and distinctive style, respecting the terroir. The vineyards extend over eighteen hectares under organic farming, cultivated with native grape varieties such as Sangiovese, Canaiolo, Pugnitello, and Malvasia, as well as international varieties such as Cabernet Sauvignon, Merlot, Petit Verdot, and Chardonnay. Additionally, the Malenchini farm has about 12,000 olive trees, covering approximately forty hectares on the hills surrounding the Medicean Villa of Lilliano.

### **Contact:**

*Malenchini SS Agricola*  
Via Lilliano e Meoli 82  
50012 Bagno a Ripoli (TO), Italy

*Contact Person:* Alice Brizioli



+39 055 098210



sales@malenchini.it

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**BOSCO**

**www.depadovaexperience.com**

*Puglia*



**Products:**

Regional Wine and Olive Oil

**Company Description:**

Bosco is a company based in southern Italy, owned by the De Padova family, which has been growing olive trees and vineyards and producing olive oil and wine for four generations. In keeping with this long and ancient tradition, which has always focused on select products, today the company controls and monitors the entire olive oil and wine production chain.


Wine: cultivation of 210 hectares of vineyards, winemaking, bottling, sales. Production of Primitivo di Manduria DOP and DOCG, Negroamaro IGP, red, rosé and white IGPI wines. Hand-grown grapes give life to wines that, by maturing in steel containers and bottles, retain the typical original taste and aroma of our land.

Oil: cultivation of 550 hectares of olive groves of various varieties, technological oil mill, bottling, sales. Production of organic Evo oil (including monocultures), conventional Evo oil in various packaging.

**Contact:**

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Via Stazione KM. 1  
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 gruppodepadova@gmail.com

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## CANTINE POVERO

**cantinepovero.com**

*Piemonte*



### **Products:**

Regional Wine and typical Products from Piedmont

### **Company Description:**

The Cantine Povero estate is located in the heart of Piedmont, where Roero, Langhe, and Monferrato meet. Here, in a series of vineyards bathed in sunlight from dawn to dusk, the roots of our production are deeply embedded.


The result is an authentic wine that expresses all the vitality of the land to which it belongs. Cool breezes and light rains in spring, hot and humid weather in summer, thick fog in autumn, and snow in the long winters, when the vineyard finally rests, these are the weather events that unfold on a land mixed with sea sand and clayey marl. Our wine production includes the most important appellations of the Region, from Barbera d'Asti to Arneis, from Barolo to Moscato, as well as biological wine and other typical products like honey and hazelnuts.

We practice regenerative agriculture to leave future generations with even healthier soil. We grow different species (including ancient einkorn wheat) and encourage the ecosystem in a natural way.

### **Contact:**

*Cantine Povero SRL*  
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14010 Cisterna d'Asti (AT), Italy

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## CASEIFICIO IGNALAT

**www.ignalat.com**

*Puglia*



### **Products:**

Cheeses

### **Company Description:**

Caseificio Ignalat is an Apulian medium family-run company which produces cheeses in Puglia for three generations, since 1948.

Ignalat produces several kinds of cheeses: fresh, naturally smoked, mature/ripe, free from lactose with a focus on several Apulian fresh specialty cheeses as burrata cheese, naturally smoked burrata, frayed burrata (e.g. with black Italian truffle and basil), mozzarella fiordilatte, knot and mozzarella treccia, stracciatella, caciotta, caciocavallo etc.

Our cheeses are available in a wide range of sizes and packaging to supply both the retail and food service/ [ho.re.ca.](https://www.horeca.com) channel.

Caseificio Ignalat is compliant with standard UNI EN ISO 9001:2015, GSFS/BRC Food Standard Issue 9 Grade AA and IFS Food Standard Version 8 Higher Level, to supply with its cheeses also the retail market. Ignalat cheeses have been awarded several times during last editions of famous international competitions as World Cheese Awards and Great Taste.

### **Contact:**

**IGNALAT SRL**  
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commerciale@ignalat.it

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## DI VITO FOOD

[www.divitofood.com](http://www.divitofood.com)

Abruzzo



### Products:

Olive Oil and Vegetables Preserves

### Company Description:

*“In a unique natural landscape between the White of the mountains, the Green of the hills, and the Blue of the sea. From Vasto, a historic city on the Adriatic Sea, moving inland, we arrive to the green hills full of olive trees and vineyards to reach the white Maiella Mountain. Diverse sceneries and mild climate fill our food products with flavours that still surprise”.* In 1926 the Di Vito Family, starts the cultivation of olives and realizes the first stone olive mill. In 1980 start the organic cultivation to become THE PIONEERS OF ORGANIC. In 2015 came the real boost when I decided to launch Di Vito Food srl, to move forward the unique experience, both acquired and handed over by the previous generations, and the capacity to constantly invest in research & innovation. I realized the verticalized business, from production to marketing, side by side with some professional family members and a young team. I use only typical products and only 100% made in Italy. The extra virgin olive oil has true, delicate and intense flavour, typical from Abruzzo; The vegetable antipasti are produced from typical vegetables processed when still fresh. My vegetable antipasti will make you discover a new taste for palate and sight.

### Contact:

Di Vito Food SRL

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[info@divitofood.com](mailto:info@divitofood.com)



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# FRATELLI DI NISO

**agricoladiniso.it**

*Puglia*



## **Products:**

Olive Oil

## **Company Description:**

The story of Di Niso family is a simple one. As simple as it is ancient. The passion for olive growing dates to the end of the 19th century, when Mauro di Niso bought centuries-old olive groves that are still cultivated by the family. This tradition has been preserved over the years, now with Nardo and Giuseppe, young brothers and agricultural experts, who today lead with their father Mauro, on the Fratelli Di Niso farm. It's a story that stretches between Bisceglie and Trani, among centuries-old disetaneus olive trees. With a look to the future but still holding on to strong traditions of the past, the Di Niso brothers remain attentive to the evolutions and needs that the market imposes, always offering their customers a 100% made in Puglia olive oil.

### **Contact:**

*Società Semplice Agricola F.lli Di Niso*  
Via Amendola 17  
76011 Bisceglie (BT), Italy

*Contact Person:* Giuseppe Di Niso



+39 347 8373978



az.agricola.diniso@live.it

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## FRATELLI MANTOVA

### SINCE 1905

[www.fratellimantova.it](http://www.fratellimantova.it)

*Lazio*



#### **Products:**

Olive oil and Variations


#### **Company Description:**

Compagnia Alimentare Italiana, founded by Nicandro Mantova in 1905 in Broccostella, is a family-owned company and a leader in the olive oil and nutraceutical oils sector. Known for its innovation, it was the first to launch a 100% natural Spray Oil range, pioneering the market with this innovative product line. Fratelli Mantova's mission is simple yet powerful: to offer consumers the highest-quality oil, enhancing the authentic and genuine flavours of Italian tradition. Their commitment is to guarantee products that promote a healthy and balanced diet. Our company philosophy is based on creativity, innovation, and respect for the environment. At the heart of the production is extra virgin olive oil, obtained exclusively from carefully selected olives and cold-pressed to preserve all their organoleptic properties. Every bottle of Fratelli Mantova oil represents the essence of the land it comes from, distinguished by an intense flavour and a fruity aroma that enhances every dish.

#### **Contact:**

*Compagnia Alimentare Italiana CAI SPA*  
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 [info@fratellimantova.it](mailto:info@fratellimantova.it)

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# IAGAIN

**www.iagain.it**

*Puglia*



## **Products:**

Consulting Services in Internationalization of Italian Agri-food and Wine

## **Company Description:**

We created this brand after twenty years of experience, to offer our services to international importers, ensuring fast and time-efficient communication and meeting any needs. Thanks to our experience and our technical and commercial knowledge, we support foreign companies in the search, selection, management and quality control of the best Italian food and wine producers.


Our services include: Nationwide Supplier Search, Negotiation, Product Quality Assessment, Operational Capacity Evaluation, Export and Logistics Support, Order Fulfilment Monitoring and more.

Why choose us: Maximize Efficiency with an Italian Consulting Office in the highly competitive agro-food and wine industry. Outsourcing a buying office in Italy can significantly enhance both efficiency and cost-effectiveness. As your trusted intermediary between buyers and suppliers, we handle essential tasks such as sourcing, negotiation, and quality control. Acting as a vital bridge, we ensure seamless communication and the timely delivery of high-quality goods.

### **Contact:**

IAGAIN SRL  
Via Cariglia 12  
71122 Foggia (FG), Italy

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 lorenzo@again.it



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## LE RUGHE

**www.lerughe.it**

*Veneto*



### **Products:**

Wines, Prosecco DOC, DOCG and sparkling wines


### **Company Description:**


Le Rughe, a company with three hearts: one in the mountains, in via Cor, which means heart in Latin, in Castoi in Belluno where the new resistant vines are grown, the last frontier of organic viticulture, one on the hills of the DOCG Prosecco Conegliano Valdobbiadene and one in the plain surrounding Gaarine, in the province of Treviso, the historical headquarter of the company since the 1960s. The company is a family-run winery that produces exceptional wines with a perfect balance between tradition and modern techniques. They focus on using high-quality grapes grown in unique vineyards with different microclimates to create distinctive and flavourful wines. With over 60 years of winemaking experience, it takes pride in being innovative and sustainable while preserving its cultural heritage. The company's dedication to excellence is evident in every bottle, offering a perfect expression of the region's terroir.

### **Contact:**

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31015 Conegliano (TV), Italy

*Contact Person:* Francesco Sandro

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 info@lerughe.it

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## MENOZZI DE ROSA 1836

[www.menozziderosa.com](http://www.menozziderosa.com)

*Abruzzo*



### Products:

A selection of fine licorice delights


### Company Description:

Since 1836, Menozzi De Rosa has been transforming the finest Calabrian licorice roots into unique premium treats. Through advanced extraction processes and premium raw materials, our products deliver an unmistakable taste - certified by FSSC 22000. From velvety soft to crunchy hard candies, from mint, aniseed, honey or berry confetti to classic licorice sticks, wheels and strands - our extensive range offers flavours and formats to satisfy every preference. Leading companies such as Aldi, Ferrero, Ricola and Unilever choose Menozzi De Rosa as their trusted partner and supplier. Discover our creations first-hand: visit the Menozzi De Rosa table and taste the true excellence of authentic Italian licorice.

#### Contact:

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## PASTIFICIO FRATELLI CELLINO

[www.pastacellino.it](http://www.pastacellino.it)

*Sardegna*



### Products:

High Quality Pasta


### Company Description:

The story of the Cellino Group begins in 1955 in Sanluri, in Marmilla, the Ancient Granary of Italy, where for centuries the art of working with wheat has been passed down through generations. For three generations, the Cellino family has safeguarded and carried forward this tradition, growing from a local cereal business into a Group that now oversees the entire production chain through the Simec mill, the F.lli Cellino pasta factory, and the Fette di Sole rusk factory. At the heart of their mission is the protection of Sardinian durum wheat, guaranteed by the Ercole Punto Zero supply chain, the first 100% Sardinian certified supply chain. To ensure purity and quality in semolina and pasta, the family developed the Alma® Method, featuring Double Decortication with diamond-edge stone, for a purer wheat grain. Today, they remain committed to preserving Sardinia's ancient milling tradition while applying it to the production of flour, semolina, pasta, and rusks - products that are now exported to 54 countries worldwide.

#### Contact:

*Pastificio F.lli Cellino SPA*  
Via Maldiventre, Loc. Cirras  
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 [alessiafois@pastacellino.it](mailto:alessiafois@pastacellino.it)

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## PODERE 29

[www.podere29.it](http://www.podere29.it)

*Puglia*



### Products:

Organic Wines

### Company Description:

Podere29 wines are a true reflection of our estate - honest, authentic, and full of character. We believe that each of our wines captures a piece of Apulia's soul, embodying its unique flavours and essence. Tasting them is an unforgettable experience, enriched by an awareness of the region's distinctive soils and ancient winemaking traditions, which inspire us to view the grape in a new light. Our vineyards grow on four different types of soil, enhancing the value of native grape varieties and allowing us to produce outstanding organic wines. At Podere29, we have a deep love for the land; we respect its natural rhythms and cycles, ensuring that everything is done in harmony with nature in its purest form. Our commitment to organic farming fully reflects Podere29's philosophy and our dedication to creating wines that remain faithful to the principles of environmental respect.

### Contact:

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71042 Cerignola Tressanti (FG), Italy

*Contact Person:* Giuseppe Marrano



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## PUGLIAOLIVE

**pugliaolive.it**

*Puglia*



### **Products:**

Extra virgin Olive Oil

### **Company Description:**

We produce 100% Italian extra virgin olive oil from Apulian cultivars, processed entirely within our cooperative supply chain. With over 3,000 farmers, we are one of Italy's largest agricultural cooperatives, combining tradition with the ability to meet both large-scale and niche demands. We guarantee quality through careful cultivation and fast processing: all olives are pressed within 24 hours of harvesting to preserve freshness and organoleptic properties.


Our oils - PGI Puglia, Organic PGI Puglia, EV Organic and Naturland - are available as blends or single varietals. Packaging ranges from 100-750ml glass bottles to 3-5L bag-in-box, designed to maintain quality and suit retail needs.

We unite Apulian cultivars such as Coratina (intense, rich in polyphenols), Ogliarola (delicate, balanced), Peranzana (elegant, fruity) and Leccino (harmonious, versatile) with a traceable, sustainable supply chain. Each certified bottle supports Apulian farmers, offering authentic olive oil with European recognition and social value.

### **Contact:**

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 +39 0805 520598

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## SCARPELLO VIGNAIOLI dal 1961

[www.scarpellovini.it](http://www.scarpellovini.it)

*Puglia*



### Products:

Regional Wines


### Company Description:


Since 1961, the Scarpello family has been dedicated to cultivating vineyards in San Pancrazio Salentino, Apulia, with passion and commitment passed down through generations. Our mission is to craft wines that embody authenticity, tradition, and innovation, enhancing the value of native grape varieties such as Negroamaro, Primitivo, and Susumaniello, alongside international varieties like Chardonnay. Every bottle reflects our territory and constant pursuit of excellence, from crisp rosés and elegant whites to full-bodied reds, our wines express the richness of Salento's terroir. With a focus on premium and niche markets, our wines are present across Italy and abroad, offering an authentic taste of Apulia and a testament to our family's enduring passion for winemaking.

#### Contact:

Azienda Agricola Scarpello di Lega Gabriella & c.S.s agricola  
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Contact Person: Francesco Scarpello

 +39 3465 827171

 [info@scarpellovini.it](mailto:info@scarpellovini.it)

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## TOMISA

**www.tomisa.it**

*Emilia-Romagna*



### **Products:**

Organic Wines


### **Company Description:**

Tomisa was founded in 1997, when we began cultivating the land surrounding our home in Castel De' Britti, a charming hamlet in San Lazzaro di Savena on the gentle hills south of Bologna. For many years, we followed traditional grape-growing methods but being located within the Parco dei Gessi e dei Calanchi dell'Abbadessa, we increasingly embraced organic practices, committed to respecting the unique territory that surrounds our estate. Our estate covers 65 hectares in total, including 15 hectares of vineyards, all framed by woods and scenic gullies. Since 2003, Tomisa has been officially certified organic (ICEA), and since 2008, we have been producing wines that truly express the Colli Bolognesi: Grechetto Gentile (Pignoletto), available still, sparkling, and spumante; Chardonnay, Cabernet Sauvignon, Barbera, and Merlot; as well as rosé wines and sparkling wines crafted using the traditional method. In 2012, we began converting our Cabernet Sauvignon pomace into a line of completely natural cosmetic products. From the 2021 harvest, we have been able to vinify directly in our new winery, an ambitious project still evolving, which will also include reception and event spaces.

### **Contact:**

Azienda Agricola Tomisa di Zanotti Donatella & C. SAS  
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40068 San Lazzaro di Savena (BO), Italy

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ITALIAN TRADE AGENCY

ICE - Italian Trade Commission

Trade Promotion Section of the Italian Embassy

