

ITALY at fine food AUSTRALIA

31 AUG-3 SEP 2026
MCEC MELBOURNE



Consulate General of Italy
Melbourne



Embassy of Italy
Canberra

ITA 
ITALIAN TRADE AGENCY



Made in Italy Export Promotion Department
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The Italian Trade Agency is pleased to welcome you to the Italian Pavilion at Fine Food Australia 2026, taking place this year in Melbourne.

Covering an area of 270 square metres, the Pavilion hosts 25 Italian companies, all united in showcasing the excellence, diversity and authenticity of Italy's food and beverage industry.

Italian cuisine is a true mosaic of regional traditions – a unique blend of creativity, heritage and craftsmanship developed over centuries and passed down through generations. It is rooted in quality, sustainability and respect for local territories, reflecting a food culture that values seasonal ingredients, biodiversity and responsible production practices.

More than a culinary tradition, Italian cuisine represents an integral part of Italy's cultural identity. It is shared by over 60 million Italians in Italy, embraced by millions of people of Italian descent around the world, and appreciated globally by those who recognise the quality, authenticity and lifestyle values associated with Made in Italy.

In 2025, Italian cuisine was officially inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity, recognising its cultural, social and intergenerational significance, as well as its role in promoting sustainability, biodiversity and the transmission of knowledge across generations.

Fine Food Australia provides an important platform for Italian companies to strengthen existing commercial relationships, explore new business opportunities and introduce innovative products to the Australian market. The growing appreciation for Italian food and beverages

in Australia continues to create valuable opportunities for collaboration between our two countries and further reinforces the position of Italy as a global leader in food quality and innovation.

As I come to the end of my term as Italian Trade Commissioner, I would like to sincerely thank all the companies exhibiting in our pavilion, as well as the many industry professionals who have supported and appreciated the work of ITA Sydney throughout the past four years. It has been a privilege to work alongside you in promoting Italian excellence and fostering stronger business relationships between Italy and Australia.

I warmly invite you to visit the Italian Pavilion at Fine Food Australia 2026 and discover the quality, tradition and innovation that distinguish Italian products around the world. ITA team will be delighted to welcome and introduce you to the outstanding companies representing the very best of Made in Italy.

Simona Bernardini

Italian Trade Commissioner
for Australia and New Zealand





Embassy of Italy
Canberra



Consulate General of Italy
Melbourne

The Italian Pavillon at the Fine Food Australia honours a culinary tradition defining Italy's identity, now deeply woven into the Australian culture. According to recent data, Italian agrifood exports to Australia surpassed €800 million in 2025, cementing Italy's position as Europe's top food supplier to the continent, while global agrifood exports neared a historic €70 billion, confirming the sector as a cornerstone of bilateral trade.

Behind this success is a commitment to culinary excellence backed by advanced agrifood tech, seamlessly combining cutting-edge supply chain technology with traditional heritage to ensure full sustainability and traceability.

Looking ahead, the conclusion of negotiations for the EU-Australia Free Trade Agreement (FTA) in March 2026 marks a historic turning point. We expect the FTA to unlock significant new market spaces for Italian products, provide a stable foundation to expand market access for both countries, and secure the robust legal recognition of our GIs, which protect authentic specialties against counterfeiting, while ensuring absolute quality.

I wish to convey my special thanks to the Italian Trade Agency in Sydney, in the person of its Director, Simona Bernardini, for the efforts made in ensuring the initiative's success. Together, we are laying the groundwork for sustained economic cooperation and agricultural integration between our two countries.



H.E. Nicola Lener
Ambassador of Italy
to Australia

Italy's participation in Fine Food Melbourne highlights the leading role that Italy continues to play in the international food and beverage landscape, thanks to its unique heritage of expertise, production traditions, innovation, and quality.

The companies taking part in this edition represent the excellence of a supply chain that combines artisanal know-how, sustainability, and the ability to respond to the evolving demands of global markets. The agri-food sector is also an extraordinary vehicle for cultural promotion, conveying Italian values, history, and way of life through products that are recognised and appreciated around the world.

This dynamic is particularly evident in the Australian State of Victoria, which, in addition to being one of Australia's leading economic and commercial hubs, is home to the country's largest Italian community. Deeply connected to its roots, this community has long played a key role in strengthening the ties between Italy and Australia. Italy's presence at Fine Food Melbourne therefore helps to further consolidate these bonds, creating new opportunities for collaboration and growth for our businesses.



Chiara Mauri
Consul General of Italy
in Melbourne



Italian cuisine has been recognized as a living cultural practice, founded on the valorization of raw materials, respect for seasonality, attention to sustainability, and the central role of conviviality.

A heritage that is renewed daily in homes, schools, markets, and local communities, thanks to the intergenerational transmission of knowledge and the richness of local traditions.

ITALIAN TRADE AGENCY

The Italian Trade Agency (ITA) is the government agency responsible for promoting the internationalisation of Italian companies and the global image of Made in Italy.

It operates under the supervision of the Italian Ministry of Foreign Affairs and International Cooperation, with headquarters in Rome and a global network of 72 offices and 18 liaison offices.

ITA serves as a key reference point for Italian companies looking to export and expand abroad, with a particular focus on small and medium-sized enterprises. Its core activities include: market intelligence; tailored consultancy; training for companies and young professionals; promotion of Italian products and technologies; attraction of foreign direct investments into Italy.



ITALIAN TRADE AGENCY

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ITA Sydney

The ITA Office in Sydney covers both Australia and New Zealand. It supports Italian companies in entering and operating in these markets by identifying business opportunities, interpreting local regulations, and establishing strategic partnerships.

ITA Sydney maintains ongoing relationships with an extensive network of Italian companies with an established presence in Australia and New Zealand. It works closely with the Embassies of Italy in Canberra and Wellington, the consular network, and other stakeholders of the Italian System present in the region.

In 2026, ITA Sydney will implement about 50 promotional initiatives, including collective participation in major trade fairs (such as Fine Food Australia, All Energy, and

IMARC) business missions, networking events, and incoming delegations of buyers and journalists to leading Italian trade shows.



THE MEDITERRANEAN DIET

Welcome to the Italian Pavilion at Fine Food Australia 2026.

This year, we celebrate the Mediterranean Diet, a cornerstone of Italian culture and one of the world's most recognised models of healthy and sustainable living. More than a nutritional approach, it represents a way of life based on balance, conviviality, respect for nature and the enjoyment of high-quality food.

At its heart are simple and wholesome ingredients: extra virgin olive oil, cereals, legumes, fresh fruit and vegetables, nuts, herbs, and moderate consumption of dairy products and fish. Combined with seasonal eating habits, local sourcing and traditional culinary practices, these foods contribute to a diet that is renowned for its nutritional benefits and positive impact on overall wellbeing.

The Mediterranean Diet also promotes sustainability through the responsible use of natural resources, the preservation of biodiversity and support for local agricultural communities. Its principles reflect a deep connection between food, culture and territory, values that have shaped Italian culinary traditions for generations.

Rooted in the principles of the Mediterranean Diet, Italian cuisine reflects a unique combination of quality ingredients, regional traditions and shared cultural values. This heritage received global recognition in 2025, when Italian Cuisine was inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity.

As you explore the Italian Pavilion, we invite you to discover authentic Italian products that embody this enduring tradition of quality, innovation and sustainability.



Why do we protect the origin of some agri-foods and wines and how are they classified?

Italy encompasses 20 regions, each with its unique topography, climate, and cultural identity. These factors have contributed to the distinctive winemaking and culinary traditions that can be found throughout the Italian peninsula and surrounding islands.

Three European Union schemes of Geographical Indications and traditional specialities, known as Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), and Traditional Specialities Guaranteed (TSG), aim to promote and protect the name and quality standards of agri-food products, safeguarding their production methods, and providing consumers with clear information on the characteristics that add value to the product.

They are based on the legal framework provided by the EU Regulation No 1151/2012 on quality schemes for agricultural products and food.

This Regulation (enforced within the EU and being gradually expanded internationally via bilateral agreements) ensures that only products genuinely originating in a specific Region can be identified as such in the market.

The main purpose of this Regulation is to protect the reputation of regional foods, promote rural and agricultural activity, and help producers obtain a premium price for their authentic products. It

also opposes the unfair competition and misleading communication of non-genuine or non-authentic products, which may be of inferior quality or of a different flavour.

Italy is among the European countries with the largest number of agri-food products and wines with a designation of origin or geographical indication recognised by the European Union.

Nowadays, 897 products are contributing to make Italy a unique producer in the world (331 food products DOP, IGP, STG and 530 wines DOCG, DOC, IGT).



PDO– Protected Designation of Origin (DOP)



This certification identifies a product originating in a place, region or, in exceptional cases, in a specific country, whose qualities or characteristics are essentially or exclusively due to a particular geographical environment and its intrinsic natural and human factors. It also recognises the stages of production techniques of that defined geographical area.

To receive the PDO status, the product must be traditionally and entirely manufactured (prepared, processed and produced) within such specific Region, and thus acquire its unique properties. Currently, 578 products have been recognised with the PDO designation, of which 170 are agri-food products and 408 are wines.

PGI – Protected Geographical Indication (IGP)



This certification identifies a product originating in a certain place, region or country, whose geographical origin is essentially attributable to a given quality, reputation or other characteristics, and the production of which takes place for at least one of its stages in the defined geographical area.

To receive the PGI status, the entire product must be traditionally and at least partially manufactured (prepared, processed or produced) within the specific region and thus acquire unique properties.

Currently 257 products have been recognised as Geographical Indications, of which 139 are agri-food products and 118 are wines.

TSG – Traditional Specialty Guaranteed (STG)



The TSG quality scheme aims to provide a protection regime for traditional food products of a specific character.

Differing from PDO and PGI, this quality scheme does not certify that the protected food product has a link to a specific geographical area.

To qualify for a TSG a food must be of a 'specific character' and either its raw materials, production method or processing must be 'traditional'.

As regards wines, in the 1960s, Italy introduced a classification system which includes four tiers: VDT, IGT, DOC and DOCG.

- VDT (*Table Wine*). The wines under this category are produced outside the rules governing the higher classifications.
- IGT (*Indication of a Specific Geographic Location*) was introduced for wines not meeting all the requirements for DOC and DOCG but still of a high quality.
- Wines labelled DOC (*Denomination of Controlled Origin*) must meet strict requirements for quality, production standards, geographic area, and grape varieties, amongst other criteria.
- DOCG classification (*Denomination of Controlled and Guaranteed Origin*) is reserved for wines of the highest quality.

Only wines that have been classified DOC for at least five years may be considered for DOCG status. The exceptional quality of these wines is the result of superior production standards, optimal terroir, and age-old oenological traditions.

To conform with the European Union's food and wine classification categories, Italy has adopted a second classification system consisting of Generic Wines, PGI wines (*Protected Geographical Indication*), and PDO wines (*Protected Designation of Origin*).

Italy's VDT wines fall under the Generic Wines category, while IGT wines are classified as PGI.

Italy's DOC and DOCG wines are grouped into the PDO classification.

As the EU Regulations allow Member States to refer to their original classifications, the acronyms DOC, DOCG, and IGT are still commonly found on Italian wine labels.

Currently three Guaranteed Italian Traditional Specialties have been recognised: Mozzarella, Neapolitan Pizza and Traditional Amatriciana.





**ITALIAN COMPANIES AT
FINE FOOD AUSTRALIA**

ALCAR UNO

STAND: HG1

Castelnuovo Rangone [MO]

Region: Emilia Romagna

✉ marketing@alcaruno.it

🌐 <http://www.alcaruno.it>



Founded in 1957, Alcar Uno core activities are pig farming, slaughtering and pork meat cutting, specialising in hams deboning and curing.

Private label producer B2B, our full control over production chain, optimized and highly responsive manufacturing system are designed to meet the domestic and international meat industry demands.

IFS & BRC certified state-of-the-art plants based in Modena and PDO areas of Parma and San Daniele, qualified to export to USA, Canada, Japan, Custom Union, Australia, Hong Kong, South Africa, Brazil & Argentina.



AROMA - ITALIAN COFFEE MACHINES

STAND: HG8

Frignano [CE]

Region: Campania

✉ aroma.exportsale@gmail.com

🌐 <http://macchinearoma.com/>



At Aroma, we specialize in the design and production of fully Made in Italy pod espresso coffee machines, as well as the distribution of coffee pods.

We research and develop innovative and smart solutions to make our machines increasingly appreciated both in Italy and abroad.

We are a young company, and for this reason we are able to constantly evolve and adapt to the ever more demanding needs of the market. We never stop!



BELLEI - BALSAMIC VINEGAR OF MODENA

STAND: HJ1

Casoni di Ravarino [MO]

Region: Emilia Romagna

✉ giulio.tudinibellei@bellei.it

🌐 <http://www.bellei.it/en>



Acetaia Bellei is a family-owned producer of premium Balsamic Vinegar of Modena based in Modena, Italy.

Founded as a winery in 1929, the company focused exclusively on Balsamic Vinegar starting in 1989.

Today it produces Traditional Balsamic Vinegar of Modena DOP, PGI lines, organic products, and condiments, aged in over 3,500 wooden barrels, combining tradition, quality, and sustainable practices.



BIXIO

STAND: HH9

San Bonifacio [VR]

Region: Veneto

✉ ilaria@freschibufano.ch

🌐 <http://www.bixiopoderi.it/en/verona-winery>



Bixio is part of the Freschi & Bufano portfolio, representing around 30 selected wineries from across Italy and offering a complete range for a wide variety of market needs.

At the fair we will present a selection of Italian excellence: Le Rughe Prosecco, Bixio (Soave/Valpolicella – Veneto), Rattalino (Piedmont), Gentili (Tuscany) and VignaMadre (Abruzzo).

These wineries combine quality, heritage and strong market positioning, and we look forward to telling you more about them!



CANTARELLI 1876

STAND: HG10

S. Ilario d'Enza [RE]
Region: Emilia Romagna

Natural aging and commercialization of Parmigiano Reggiano and Grana Padano.

✉ export@cantarelli.com
🌐 <http://www.cantarelli.com>



CANTINE DI VERONA

STAND: HH6

Verona [VR]

Region: Veneto

✉ samantha.parolotto@cantinediverona.it

🌐 <http://www.cantinediverona.it/it>



Cantine di Verona is the beating heart of a region stretching from the Valpolicella hills to the shores of Lake Garda.

Born from the synergy of historic cooperatives, the winery promotes SQNPI-certified integrated viticulture, protecting biodiversity and optimizing water resources.

From premium Amarone to fresh lakeside whites, every bottle reflects a commitment to low environmental impact and clean energy, preserving the rural landscape and local heritage for future generations.



CASAFOLINO

STAND: HG5

Lamezia Terme [CZ]

Region: Calabria

✉ josefina.lazzaro@casafolino.com

🌐 <http://casafolino.com/>

CASA
Folino
1962

CasaFolino is an Italian company that reinterprets Mediterranean flavors with a contemporary approach.

We combine tradition, creativity, and a strong focus on quality to develop distinctive products designed to surprise modern consumers.

With an international mindset, we collaborate with partners across global markets, bringing an authentic and innovative taste experience of Italy worldwide.



Stand: HG4

CONSORZIO PER LA TUTELA DELLA IGP AGNELLO DI SARDEGNA

Macomer [NU]

Region: Sardinia

✉ direttore@agnellodisardegnaigp.it

🌐 <http://agnellodisardegnaigp.eu>



The Consorzio for the Protection of Agnello di Sardegna IGP safeguards, promotes, and enhances the denomination, ensuring strict quality standards, full traceability, and certified controls.

It coordinates the regional sheep supply chain, supports sustainability, and represents producers in national and international markets.



ETNADOLCE

Stand: HH2

Ragalna [CT]

Region: Sicily

✉ sergio.piscione@gmail.com

🌐 <http://www.etnadolce.com>

SICILY 1987

ETNADOLCE

AUTENTICA PRODUZIONE ARTIGIANALE

Etnadolce has been operating in the confectionery sector since 1987, standing out for the production of traditional Sicilian pastry specialties. Over the years, the company has strengthened its expertise in the production of panettoni, biscuits, nougats, marzipan fruit, and gluten-free products, with constant attention to the quality of raw materials and respect for tradition.

A key strength lies in the company's ongoing commitment to improving its production processes and quality standards. The adoption of procedures compliant with BRC standards demonstrates Etnadolce's determination to ensure high levels of safety, control, and reliability throughout the entire production chain.

The combination of artisanal tradition, production innovation, and attention to market needs enables Etnadolce to offer high-quality products that enhance the authentic flavors of Sicily while meeting the demands of an increasingly broad



FONDAZIONE DISTRETTO SARDEGNA BIO

Stand: HG2

Cagliari CA

Region: Sardinia

✉ distrettosardegna.bio@gmail.com

🌐 <http://www.distrettosardegna.bio.it>



The “Sardegna Bio” Regional Organic District is a governance body designed to guide the organic transition of Sardinia’s agri-food companies towards an increasingly green and sustainable future.

It is a geographical area naturally suited to organic farming, where various local stakeholders have entered into an agreement for the sustainable management of resources, focusing on organic production throughout the entire regional supply chain, a treasure trove of high-quality typical products



GIA – ITALIAN FOR FLAVOUR

STAND: HJ2

Terre del Reno FE

Region: Emilia Romagna

✉ paola.diani@giaspa.it

🌐 <http://www.giaspa.it/en/>



Making it easier to use garlic in the kitchen since 1980. GIA was founded in 1980 in San Carlo in the province of Ferrara, in Emilia Romagna, an area with a strong agricultural and culinary tradition. The idea came from growing garlic and from a brainwave by the founder, Modesto Giberti, to create a product that would make it easier to use. GIA's goal was to make a handy, long-life packaged product, that would keep the same flavours as the fresh product, without leaving any odours on hands after use. With this in mind, GIA wanted to bring the unmistakable flavour of garlic to dinner tables all over the world.

The idea was to make a garlic puree with the finest ingredients, packaged in a format that would ensure its quality and organoleptic properties over time: an aluminium tube. It is still made to this day just like it was 40 years ago, with all the attention to detail and passion which have always been a hallmark of GIA. During these years the Company extended the range of products with the aim of giving consumers quality and convenient products like Sundried Tomato Puree, Chilli Puree, Onion Puree, Shallot Puree, Green Pesto, Anchovy Paste, Soffritto Vegetable Base Mix and the Ginger in tube.



GIUSTI BALSAMIC VINEGAR OF MODENA

STAND: HH3

Modena [MO]

Region: Emilia Romagna

✉ tommaso.battaglia@giusti.it

🌐 <http://giusti.com>

1605
GIUSTI
MODENA

Acetaia Giusti is the oldest producer of Balsamic Vinegar of Modena and a global benchmark for high-quality Balsamic Vinegar.

Founded in 1605 and now led by the 17th generation of the Giusti family, the company is deeply rooted in its territory and tradition, while continuously investing in its people. This genuine commitment is paired with a meticulous attention to detail, a pursuit of gratifying beauty, and a constant drive for a sustainable evolution, propelling the company into the future.

The history, evolution, and success of the brand are told at Casa Giusti, an experiential hamlet located just outside Modena. Every year, it welcomes thousands of visitors from around the world, guiding them on a memorable journey through the family museum and the ancient vinegar cellars. Alongside Casa Giusti, the brand's flagship boutiques in Modena, Bologna, Florence, and Milan welcome gourmet enthusiasts in search of high-quality products that bring a piece of Modenese tradition and culture to the table.



LA FABBRICA DELLA PASTA DI GRAGNANO

STAND: HJ4

Gragnano [NA]

Region: Campania

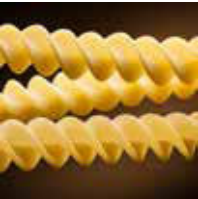
✉ customers@lafabbricadellapasta.it

🌐 <http://www.lafabbricadellapastadigragnano.com>



La Fabbrica della Pasta di Gragnano blends tradition and innovation. Antonino and Mario, 3rd and 4th generation master pasta makers, preserve 32 secrets behind our exceptional pasta, rooted in Gragnano's heritage.

Since 2006, we have transformed pasta into a symbol of design and desire. We produce over 150 shapes, all made using 100% Italian durum wheat semolina and Gragnano spring water. Our range also includes gluten-free products and an exclusive gift collection.



LUSCIOUX

STAND: HH7

Tortorici [ME]

Region: Sicily

✉ s.dipaola@luscious.it

🌐 <http://luscious.eu>



Luscious draws on the experience of Omnia Group S.r.l., a company based in Sicily since 1992, in the heart of the Nebrodi Mountains. We specialize in the selection and processing of high-quality nuts and nut-based ingredients. For more than thirty years, we have worked with passion, carefully selecting premium raw materials with a particular focus on pistachios, almonds and selected hazelnuts. Our know-how is built on expertise, attention to detail and constant control of production processes. Today, Luscious supports professionals and food companies by offering reliable, high-quality ingredients designed to ensure consistent results and high production standards. Our production includes nut-based solutions developed for pastry, gelato and the food industry. Our strength lies in versatility: we listen carefully to our clients' needs and turn them into concrete, customized solutions. We also offer a complete private label service, supporting our partners at every stage, from product development to final packaging.

Why choose Luscious? Careful and controlled selection of raw materials, strong expertise in processing, consistent quality over time, reliable supply and authentic Sicilian identity. Luscious stands for quality, flexibility and vision: a reliable partner for those seeking excellence and tailor-made solutions.



MAMMAMIA SRL

STAND: HH4

Paternò [CT]

Region: Sicily

✉ commercialemamamia@gmail.com

🌐 <http://www.mammamiafood.com>



A Sicilian company specializing in the production of the iconic Sicilian street food: the arancini!

Available in both fried and oven-ready versions, they offer a wide range of options, from traditional to innovative.



MOLINO PASINI

STAND: HH10-HH8

Cesole [MN]

Region: Lombardia

✉ m.bertuzzi@molinopasini.com

🌐 <http://www.molinopasini.com/>



MOLINO PASINI

For over a century, Molino Pasini has stood as a hallmark of Italian milling excellence.

Nestled in the heart of the Mantuan plains, the company is deeply rooted in the culture of wheat and a profound respect for raw materials.

Now in its fourth generation, this family-run business combines artisanal expertise with the most advanced technology to produce premium flours designed for professionals in baking, pastry-making, pizza, and fresh pasta.



OLIVE CUSÀ DI SOCIETÀ AGRICOLA PISCIOTTA

STAND: HJ3

Campobello di Mazara [TP]

Region: Sicily

✉ export@agricolapisciotta.it

🌐 <http://www.agricolapisciotta.it/>



We are a third-generation family-run business; we grow, process, and package Nocellara del Belice DOP and organic olives in the Belice Valley in Sicily.

Our strength is focusing on and satisfying customer needs, adapting our production standards to them.

Our product range is positioned in the medium-high end, both in the HORECA and RETAIL channels. Our business is primarily focused on B2B.

We export to various countries around the world.

We got several national award



PASTA LORI

STAND: HG9

Altamura [BA]

Region: Apulia

✉ mary.siciliani@pastalori.it

🌐 <http://pastalori.it/>



Food Service S.r.l., founded by Lorenzo Loizzo, has been operating for over 30 years in the milling and pasta industry.

Thanks to its integrated mill and pasta factory, the company is able to control the entire production chain, from grain selection to finished pasta, ensuring quality, traceability, and sustainability.

The company currently produces over 70 pasta shapes and exports to more than 80 countries worldwide.

Its main brands are Pasta Lori Puglia, the flagship brand in the conventional segment, Chicco d'Oro, an alternative to the Pasta Lori brand in the conventional segment, and Pasta Bio Lori, made exclusively from organic durum wheat from Puglia and Basilicata, the true heart of the company's production.



PASTICCERIA FRACCARO

STAND: HJ6

Castelfranco Veneto [TV]

Region: Veneto

✉ sonia.vettorello@pasticceriafraccaro.it

🌐 <http://www.pasticceriafraccaro.it>

PASTICCERIA
FRACCARO
1932



Since 1932, the flavour of the holidays, passed down from generation to generation. Since 1932, our family has celebrated the magic of Christmas and Easter through the art of raised desserts. In the enchanting town of Castelfranco Veneto in the heart of North-Eastern Italy, we began to make panettoni and pandori using traditional methods, passed down from generation to generation.

Our passion and dedication have accompanied us for more than 90 years, and we continue to work every day to offer much more than dessert.

We provide a sensory journey that evokes the joy of being together, the magical atmosphere of the holidays, and the most precious memories of childhood.

Tradition and innovation come together, bringing the authentic flavour of the holidays to your table, made unique by our constant search for quality and the pride of being the first in the world to produce organic panettoni.



PASTIFICIO FRATELLI DE LUCA

STAND: HG3

Chieti [CH]

Region: Abruzzo

✉ info@pastadeluca.it

🌐 <http://www.pastadeluca.it>



Ancient factory manufacturing dried Italian pasta in Abruzzo Region with a 5 generations experience.

The process is continuous with drying at low temperatures (under 60°C) allows to get a product of the highest quality.

De Luca's production variability is not just about numerous items of pasta, but also various, raw materials carefully selected and certified besides of conventional wheat durum semolina, such as organic durum wheat semolina, organic whole wheat semolina, organic whole spelt flour and organic Kamut Khorasan durum wheat semolina. Great attention to export.

formati artigianali



PASTA LUNGA - PASTA CORTA - SPECIALI - SPECIALISSIMI
SPECIALISSIMI LUNGI - SPECIALISSIMI ASTUCCIO



formati bio



GRANI ANTICHI BIO... ANCIENT ORGANIC GRAIN



linea quotidiana



PASTA LUNGA - PASTA CORTA
MINESTRE - PASTINE - PASTA LUNGA SPECIALE



PIETRO CORICELLI

STAND: HG7

Milano [MI]

Region: Lombardy

✉ g.giacconi@coricelli.com

🌐 <http://www.coricelli.com>



Founded in 1939 in Spoleto, in the heart of Umbria, Pietro Coricelli S.p.A. is today one of Europe's leading olive oil companies.

With over 85 years of experience, the company combines tradition, technological innovation, and rigorous quality standards.

From its modern production facility in Spoleto, Pietro Coricelli S.p.A. exports its oils to more than 110 countries, promoting worldwide the excellence of olive oil and the values of the Mediterranean diet. Its two brands, Pietro Coricelli and Cirio, are national market leaders.



SASSONE TARTUFI

STAND: HH1

Montegiordano [CS]

Region: Calabria

✉ export@sassonetartufi.com

🌐 <http://www.sassonetartufi.com>



Sassone Tartufi stands for excellence.

We hand-select the finest fresh truffles and create gourmet specialties with a unique taste.

Present in 64 countries, we celebrate local treasures, bringing forest authenticity to the most discerning palates worldwide.

Certified quality and dedication make us the ideal partner for those seeking the 'gold of the woods'.

A sensory journey into the heart of our land's most precious flavors, trusted by global gourmets.



WADI EL NILE ITALIA S.R.L.

STAND: HH5

Milan [MI]

Region: Lombardy

✉ info@wadielnileitalia.com

🌐 <http://www.wadielnileitalia.com>



Wadi El Nile Italia specializes in the international distribution of table olives, preserved vegetables and Mediterranean food specialties for the retail, food service and industrial sectors.

Thanks to a controlled supply chain and a global presence, we provide high-quality products, flexible solutions and personalized support tailored to international market needs.

Our product range includes olives, artichokes, cucumbers, peppers, tomatoes and other preserved products, available in different packaging formats, including private label solutions for Ho.Re.Ca. and industrial customers.

Reliability, continuity and customer focus are the core values driving our global growth.



ZENI1870

STAND: HG6

Bardolino [VR]

Region: Veneto

✉ elenazeni@zeni.it

🌐 <http://www.zeni.it>



ZENI
1870

Since 1870, our Zeni family represents a united family dedicated to the production of the best wines from the region of Verona.

Passion, sacrifice, ambition and strategies have been painting the way for more than 150 years between the hills of Bardolino and those of the Valpolicella as a gift of love towards this land, so rich in history and traditions.

The wines of our winery are the fruit of a long and marvelous path that is illuminated by the silvery reflections of the olive trees around the vineyards and the turquoise shimmer of Lake Garda.

Our wines production goes from the fresh and light wines from the Doc Bardolino, Custoza and Lugana to the most powerful and worm wines from the Doc Valpolicella and Soave. White, Rosè and red wines of different selections are produced every year with the highest quality and respect of this ancient territory.



THE ITALIAN COFFEE STYLE

Italy's coffee culture is world-renowned, built on tradition, design, and daily ritual. With over 1,000 roasters, 120 million kg of coffee produced annually, and around 160,000 cafés, Italy remains at the heart of global coffee excellence.

The word espresso comes from the idea of something pressed or extracted on the spot. First developed in Italy in the late 19th century, espresso machines were created to brew coffee quickly using pressure, producing a small, concentrated, and aromatic beverage rich in crema and flavour.

Espresso is more than just a beverage. It's a moment to pause, a part of the daily rhythm, and a reflection of Italian lifestyle. Whether enjoyed at the espresso bar or made at home, Italian coffee continues to represent quality, style, and connection.



THE ITALIAN COFFEE STYLE

**From selection
to cup, sustainability
and innovation.**



A CENTURY OF PROMOTING MADE IN ITALY WORLDWIDE



Ministero degli Affari Esteri
e della Cooperazione Internazionale



100 YEARS OF EXPERIENCE AND A SINGLE MISSION GROWING MADE IN ITALY WORLDWIDE

100

Years supporting
italian export

74

A global network
With offices in **74** countries
Operating in **133** markets

900+

International initiatives
every year

7000+

Italian companies involved across
280+ national pavilions abroad

11.300+

Foreign operators
engaged and invited to **125**
trade fairs and events in Italy

13.800+

Companies supported

175

Large-scale
retail partnership

64

E-commerce agreements
since 2019

4.000+

Companies trained
in export and development

+10

P. P. of export impact for companies
supported by Italian Trade Agency

Italian Trade Agency (ITA) has been supporting Italian companies in their export activities and international growth, for 100 years. With a global network of 69 offices across 133 markets, ITA promotes Made in Italy worldwide.



100
1926 — 2026

ITA
ITALIAN TRADE AGENCY

A CENTURY OF PROMOTING MADE IN ITALY WORLDWIDE

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Italian Trade Agency



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