



ITALIAN FOOD & WINE

◆ B2B Workshop with Italian Food and Wine Producers ◆

September 24, 14.30 – 18.00

LOCATION:

Radisson Blu Carlton Hotel

Hviezdoslavovo námestie 3, 811 02

BRATISLAVA



ADMISSION INVITATION ONLY



Embassy of Italy
Bratislava



CAMERA DI COMMERCIO
ITALO - SLOVACCA
CAMERE DI COMMERCIO ITALIANE ALL'ESTERO

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Ambre – LIVIO BRUNI

www.ambrewines.com

Trento & Italia

Products:

Italian Fine Wine Selection from Different Regions

Company Description:

With a strong position on the export market and active in more than 35 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 selections**. Every wine combines a story of passion and tradition of its homeland and a touch of originality, both inside and outside the bottle, in order to offer wines responding and anticipating consumers' taste and global trends. In this context the recent approach (in 2020) to the non-alcoholic wine world. The incessant research and selection within the wide range of Italian winegrowing areas and the successful collaboration between winegrowers, oenologists and our commercial partners, worldwide, 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 – MERIDI - INSIEME – SEMPREVERDE – AMBRE - NAW** and other more.



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BADIA A COLTIBUONO 1051

www.coltibuono.com

Siena

Products:

Organic Chianti Classico Wines (DOCG and IGT), Organic Extra Virgin Olive Oil IGP Toscana, Other Typical Gastronomic Products and Specialties of the Tuscan Tradition

Company Description:

Badia a Coltibuono is a historic wine estate in the heart of Chianti Classico, Tuscany, founded in **1051** as a Vallombrosan abbey. For nearly a thousand years, the estate has been dedicated to cultivating the land and producing wines that express the history, culture, and unique character of this remarkable place. Today, Badia a Coltibuono combines its rich monastic heritage with a commitment to quality, authenticity, and sustainability.

Our decision to embrace organic farming reflects a desire to preserve and enhance true identity of this thousand-year-old estate. Inspired by centuries of harmonious land stewardship documented in monastic manuscripts, farm ledgers, and family archives, we began our organic transition in 1985, eliminating herbicides and insecticides long before certification standards existed. The entire estate has been organically managed since 1994 and certified since 2000. Today, all our vineyards, olive groves, and crops follow organic practices, allowing our wines and olive oils to gain greater character, authenticity, and distinction. They embody the vibrant energy of the Chianti hills and tell the unique story of an extraordinary land through their aromas, colours, and flavours.

Contact:

LA BADIA SRL A SOCIO UNICO.
Località Badia a Coltibuono
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Badia
Coltibuono



A.D. 1051



PromoSienArezzo

CAMERA DI COMMERCIO
AREZZO-SIENA

CA' DA ROMAN

www.cadaroman.bio

Vicenza



Products:

Piwi Wines from Organic Farming

Company Description:

Ca' da Roman presents itself as an innovative reality, particularly focused on sustainability and environmental respect. Thanks to its resistant grape varieties, the company can reduce the use of pesticides and other chemicals, following a more natural and low – impact approach to vine cultivation. This aspect responds to the growing demand from consumers and industry experts for more sustainable and conscious agriculture.

The PIWI wines produced by the company reflect Ca' da Roman's philosophy: emphasizing quality, innovation, and environmental respect. These wines have unique characteristics, both in terms of the grape varieties used and the cultivation methods, offering a tasting experience different from traditional wines. The company thus represents an example of how innovation in viticulture can reconcile tradition and the future, preserving the quality and distinctiveness of the Veneto region.

Contact:

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CAFFEN SRL

www.caffen.it

Napoli

Products:

Roasted Coffee Beans, Ground Coffee, Coffee Pods and Compatible Capsule

Company Description:

CAFFEN is a historic Neapolitan artisan roastery founded in 1955.

The company produces high-quality coffee blends in beans, ground coffee, pods, and capsules, as well as managing private label production.



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CANTINE BOSCO

www.depadovaexperience.com

Taranto



CANTINE BOSCO

Products:

Organic and Conventional Extra Virgin Olive Oil – Wines: Primitivo, Negroamaro, Rosé, White

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.

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info@coopagricolabosco.it

CARPINETO

www.carpineto.com

Firenze



Products:

Tuscan Wines

Company Description:

Founded in Greve in Chianti in 1967 by the Sacchet and Zaccheo families, Carpineto farms 500 hectares—distributed across five company-owned estates in the Brunello di Montalcino, Vino Nobile di Montepulciano, Maremma, and Alto Valdarno appellations – using sustainable, carbon-neutral practices.

Carpineto holds VIVA certification (Air, Water, and Territory), IFS Food and ISO 14001 certifications, and Gender Equality certification (UNI/PdR 125 standard). Its wines are vegetarian.

The Montepulciano estate offers wine tourism experiences, featuring a wide range of tastings and outdoor activities, including picnics and lunches in the vineyards.

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CEDEA THE DOLOMITES' MINERAL WATER

www.cedea.com

Trento



The Dolomites' Mineral Water

Products:

Natural and Sparkling Mineral Water

Company Description:

Cedea mineral water was born in the heart of the Dolomites, a unique natural environment with millions of years of geological history. Our water represents this heritage and brings it to the table in a distinctive and elegant way.

At Cedea, we believe that quality is not simply a characteristic of a product – it is a value that begins with people, passion and attention to detail.

We believe that hospitality is much more than serving food and drinks. It is about creating an experience, making guests feel welcome, and giving them the opportunity to appreciate quality in every detail. This is why we share the same values as the best restaurants and hospitality professionals: passion, authenticity, attention to detail and a constant commitment to excellence.

Visit us – we would be delighted to share our experience and passion for quality with you.

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COLAVITA

www.colavita.it

Roma

COLAVITA®

Products:

Extra Virgin Olive Oil, Pasta, Vinegar, Pickled Vegetables

Company Description:

In 1938 Brothers Giovanni and Felice Colavita established a small olive mill in the village of Sant’Elia a Pianisi, in Molise. Driven by a strong ambition, they continuously expanded their business and within ten years operated their first industrial olive press.

Colavita manufactures and markets a range of extra – virgin, refined and flavoured olive oils as well as a comprehensive assortment of balsamic vinegar, vegetable pâté, vegetable preserved in oil and pasta.

Today Colavita owns two branches in Italy and two in US. The 80% of its business is generated in export involving more than 85 countries throughout the world. It is precisely beyond the borders of Italy that it becomes increasingly important to promote and safeguard the “Made in Italy” and the traditional ingredients of the Italian cuisine.

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CONVIVIA – for Italian food lovers

www.convivia.it

Catania

CONVIVIA[®]
FOR ITALIAN FOOD LOVERS



convivia.it

Products:

Ready-made Sauces, Traditional Pestos, Caponata, and Preserves

Company Description:

Born in Sicily at the slopes of Mount Etna, Convivia embodies the authentic soul of Sicilian culinary tradition. Founded by Pietro to share Italian excellence worldwide, the company selects top-quality ingredients to bring the joy of togetherness to the table.

The entire range is certified Organic, Vegan, and naturally Gluten-Free. Alongside savoury specialties – such as cherry tomato sauces, Eggplant Caponata, and traditional Sicilian pestos like Trapanese or pistachio – the selection features delicious, sweet treats. These include organic sweet spreads, such as Pistachio Cream and Almond Cream, alongside marmalades and preserves made with classic Sicilian fruits and citrus.

Grown under the Mediterranean sun with full respect for seasonality and the environment, raw ingredients are quickly processed to preserve their freshness without chemical preservatives. Made from traditional recipes passed down through generations, Convivia delivers a genuine and simple flavour, making it the ideal choice for eating well, healthy, and together.

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DISTILLERIA ANDREA DA PONTE

www.daponte.it

Treviso



Products:

Prosecco Grappa, Aged Grappa, Liqueurs, Bitters, Gin

Company Description:

A STORY OF TRADITION, PASSION AND TERRITORY: Love for traditions and the local area is fused with the ingenuity and passion of remarkable human beings, giving Andrea Da Ponte grappa and spirits a pure, noble essence: sublime sensations stemming from the art of distillation since 1892.

IN THE HEART OF CONEGLIANO VALDOBBIADENE: We are located in Corbanese di Tarzo, in the heart of the Conegliano Valdobbiadene hills, where the famous Prosecco di Conegliano-Valdobbiadene D.O.C.G. (Denomination of Controlled and Guaranteed Origin) is produced. Deeply rooted in territory and tradition, the distillery has a century-old history of passion, careful work and the ingenuity of brave men and visionaries such as Matteo Da Ponte, who first scientifically documented his production method, later published in 1896. Pier Liberale Fabris, Andrea's grandson, continued this legacy by creating the first aged grappa made from Prosecco grapes.

THE “5 ECCELLENZE” – The Company's flagship products include the “5 Eccellenze”:

Vecchia Grappa di Prosecco 8 Annate

Grappa Unica Da Ponte Millesimata 10 Anni

Uve Bianche from Malvasia and Chardonnay

Uve Bianche Gran Riserva

Uve Bianche Fior d'Arancio from Moscato Giallo

RESPECT FOR THE ENVIRONMENT: Faithful to its love and respect for the territory, the Distillery has been using environmentally friendly technologies since the 1980s. A story of tradition, devotion and culture.

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DONNA FRANCESCA

www.donnafrancesca.it

Bari



Products:

Almonds, Tailor – made EVO Oil, Tomato Preserves, Taralli, Fruit Condiments, Almond Spreads

Company Description:

Donna Francesca is an Italian premium food company based in Puglia, Southern Italy, with a heritage spanning five generations and a passion for combining authentic flavours, craftsmanship and contemporary design.

Our mission is to enhance the excellence of Italian food through distinctive products made with carefully selected ingredients and a strong sense of place. Our range includes extra virgin olive oils, the rare Filippo Cea almonds and almond spreads, tomato preserves, traditional taralli, fruit-based condiments and flavoured oils.

Each product reflects our philosophy: quality must be experienced not only through taste, but also through presentation. For this reason, we pay particular attention to elegant and distinctive packaging, designed to create value on the shelf and strengthen the identity of every product.

Donna Francesca is already present in international markets across four continents and works closely with importers, distributors, gourmet retailers and foodservice professionals.

We are looking forward to meeting Slovak partners interested in introducing authentic Italian products with a strong identity, premium positioning and a reliable, flexible approach to long – term cooperation.

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SAPORI IN CORSO S.R.L.

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GIGI IL SALUMIFICIO S.R.L.

www.gigisalumificio.it

Modena

Products:

Guanciale, Pancetta, Cracklings, Lard, Bacon

Company Description:

Since 1980, Gigi il Salumificio has been crafting traditional Italian specialties, including tender and crispy *Ciccioli*, *Coppa di Testa*, and a selection of premium aged, cured meats such as *Pancetta*, *Guanciale*, and *Lardo*.

We provide tailored packaging solutions for the retail, [Ho.Re.Ca.](#), and food manufacturing sectors.

Our state-of-the-art slicing operations are carried out in a dedicated cleanroom, ensuring the highest standards of hygiene and product quality.

We are certified to BRCGS, IFS, ISO 14001, EMAS, and Organic standards (for *Coppa di Testa* and *Strutto* only), and we are authorized to export our products to numerous countries worldwide.



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GIGI IL SALUMIFICIO S.R.L.

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GRATENA

www.gratena.com

Arezzo



Products:

Certified Organic Wine and Oil

Company Description:

Gratena stands out from many other wineries because from the beginning it decided to produce only autochthonous wines, without imported grape varieties. Sangiovese and Gratena Nero, a recently rediscovered grape variety, was definitively certified by the Tuscany Region in 2017, of which we are the sole owners and producers. In 2018, it was certified that Gratena Nero is a synonym of Incrocio Terzi 1, a small-scale grape variety planted around the Bergamo hills. In fact, the last owner of Gratena before my grandfather was from Bergamo. All the work is natural: manual harvest, spontaneous fermentation without yeasts or sulphites, and no fertilization. Rain is our fertilizer, and we wait for it every year. We haven't used wood since 2016, only steel. Our wines must express our terroir, so the flowers and plants of our 140 hectares of forest surrounding our vineyards must give their support. Fermentation takes place in outdoor tanks, with day and night temperatures that balance our grapes during processing. No temperature control is used. Just a little sulphite before bottling allow our wines to age for a long time. Nature helps us, not always, to keep the balance of our terroir.

Contact:

GRATENA – SOCIETÀ AGRICOLA S.R.L.
Località Gratena
52100 Gratena (AR), Italy

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+39 3391 298063



info@gratena.bio



PromoSienArezzo

CAMERA DI COMMERCIO
AREZZO-SIENA

I.T.A.N. SNC F.LLI NARDONE

www.nardone.it

Avellino



Products:

Crispy and Soft Nougats, Nougats and Chocolate

Company Description:

The vocation of a family which for four generations has dedicated itself and its resources to a noble art, perpetuating the preparation of delicious aromas and flavours.

In past times production was limited to festival period such as “Santa Natale” or the Christmas period and for village celebrations and even then, only “Cupeda” was produced (forerunner of nougat). From this forerunner numerous specialities have been developed. Among these specialities are “Pannardini” – created by Nardone brothers, Nougat miniatures filled with sponge cake soaked in liquor, covered in dark chocolate.

Quality, Authenticity and Tradition are the fundamental principles of the company, passed on from father to son together with knowledge of traditional production techniques.

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 nardone@nardone.it

LA PREFERITA

www.lapreferitaop.it

Bari



Products:

Conventional/DOP (Protected Designation of Origin) Evo Oil, Jams, Fruits, Vegetables

Company Description:

Preferita OP Pugliese is a company specialising in the production, processing, packaging and marketing of fresh and processed fruit and vegetables.

It's a company with a long family tradition, having been in business for three generations, which has brought the entire production chain – from field to table – together within a consortium, thereby ensuring higher standards and quality guarantees.

New projects have led to the production and packaging of extra virgin olive oil and jams, always using raw materials sourced from the farms associated with the consortium.

The „Coratina“ variety yields a green oil with golden-yellow highlights, characterised by an intense fruity flavour and a distinctive, well-balanced bitter and peppery sensation, due to its high polyphenol content.

There are two lines of extra virgin olive oil: conventional – from integrated farming methods – and other “Terra di Bari – Castel del Monte” PDO designation.

A new project has led to the production of jams. The flavours and aromas of sun-ripened fruit have been captured in a jar, with original combinations that bring out the flavour of each individual ingredient. They contain, on average, 85% fruit, lemon juice, and are free from colourings and preservatives. The jars can be packaged in various formats or customised at the customer's request.

Contact:

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 lapreferitaop@libero.it

LUNICA TUSCANY SINCE 1991

www.lunica.it

Firenze



Products:

Organic Tuscan Tomato Preserves and Sauces, Organic Pestos and Sauces, jams, fresh fruit nectars

Company Description:

Lunica is historically a fourth-generation fruit and vegetable producer. However, a few years ago, following a supply chain project for which we spearheaded the project, involving numerous farms in both Tuscany and Romagna (thus also becoming responsible for the investments made by each individual farm within the project), we began producing a wide variety of products in a new, purpose-built facility next to the existing one. Our goal was to capitalize on the wealth of knowledge accumulated over the years by both the producers and the agricultural products. The goal was and is to not only preserve but also enhance the taste, flavor, and characteristics of the raw materials through cutting-edge facilities and specific production processes, without the use of additives or chemical preservatives, aiming for the highest quality. In our new processing plant, we produce several product lines: *Organic sauces and purees made with hand-picked tomatoes grown in Mugello (area in the north of Florence); Organic sauces and purees made with tomatoes grown in Tuscany (including yellow tomato puree and 10 kg bag-in-boxes of fine pulp); Organic tomato paste; Organic pestos (green, red, and yellow) and artisanal organic sauces, including ketchup, BBQ sauce, sweet chili, and onion sauce; Jams made primarily from fresh fruit without pectin; Nectars made from fresh fruit in 25cl and 50cl bottles; Tuscan wheat flours ground in our own stone mill; Marron, chestnut, and chickpea flours ground in another our own stone mill.* We also have an in-house research and development laboratory where we can create and define specific recipes with our customers, and we serve as a partner for the production of both organic and conventional branded products. In addition to the formats available, we have the possibility of offering different packaging for specific needs.

Contact:

LUNICA ORTOFRUTTICOLA DEL MUGELLO – S.R.L.
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50039, Vicchio (FI), Italy

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MONTETONDO

www.montetondo.it

Verona

Products:

Pinot Grigio Wine, Valpolicella and Amarone Wines, Soave Wines, Grappa and Extra virgin Olive oil + Accommodations at our B&B in Soave

Company Description:

Monte Tondo – A Family, a Territory, a Passion

Nestled in the gentle hills of Soave, near Verona, Monte Tondo is a family winery where three generations have shared a deep passion for wine and their land.

The Magnabosco family personally follows every step, from vineyard to bottle, combining tradition, innovation and respect for nature. Monte Tondo cultivates vineyards in some of Soave's finest crus, including Monte Tenda, Monte Foscario and Monte Tondo, as well as high-altitude vineyards in Campiano.

Some of our Garganega vines are between 80 and over 100 years old, including rare, ungrafted vines that survived Phylloxera. Different soils, elevations and microclimates give our Soave wines remarkable freshness, minerality, complexity and aging potential. Since 1998, the family has also cultivated vineyards in Valpolicella, producing Valpolicella, Ripasso and Amarone.

Today, Monte Tondo continues to express the authentic character of Verona through wines shaped by family, territory and passion.



Contact:

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PASTICCERIA FRACCARO 1932

www.pasticceriafraccaro.it



Treviso

Products:

Naturally Leavened Baked Goods

Company Description:

Since 1932, Fraccaro Spumadoro has been crafting premium oven-baked specialties – including Panettone, Pandoro, and Brioches – using our original historic sourdough starter. We are true pioneers in the Organic Leavened segment, having launched the world's first-ever Organic Panettone back in 1999.

Every item is the result of a 100% traditional process, where we combine time-honoured techniques with a rigorous selection of the finest raw materials.

Our commitment to excellence is not limited to our ingredients but extends to every detail of the final presentation. Our premium packaging range – including hand-wrapped finishes, elegant tin boxes, sophisticated gift boxes, and traditional “hat boxes” – reflects the identity and heritage of our brand and ensures a standout presence on the shelf.

This unique blend of quality and style has allowed us to become the market leader in France for the Organic Panettone and a trusted partner for world-class premium retailers. We invested a lot in R&D to be constantly up to date on key trends & consuming habits, in fact, we have developed dedicated Organic, Plant-Based and Lactose Free, Gluten-Free ranges of product.

Contact:

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PASTIFICIO D'ANIELLO

www.pastificiodaniello.it

Napoli



Products:

Gragnano PGI Pasta, Organic Durum Wheat Semolina Pasta,
Gluten-free Pasta, Whole Wheat Pasta

Company Description:

Founded in Gragnano, the historic home of Italian pasta, Pastificio D'Aniello represents a contemporary expression of the city's centuries-old pasta-making heritage.

Our philosophy is rooted in a simple principle: exceptional pasta begins with exceptional ingredients and respect for tradition. We select 100% Italian durum wheat semolina and use water from the Monti Lattari, combining these elements with bronze-drawing and slow, low-temperature drying to create pasta with an extraordinary texture, authentic flavour, and excellent cooking performance.

Our collection celebrates the elegance and versatility of Pasta di Gragnano IGP, offering a carefully curated range of traditional and distinctive shapes designed for discerning consumers and professional customers.

Today, Pastificio D'Aniello is developing an increasingly international presence, partnering with importers, distributors, retailers, and foodservice professionals who value Italian authenticity, consistent quality, and a strong product identity.

Our approach combines the craftsmanship of Gragnano with modern production standards, continuous investment, and a strong commitment to quality at every stage.

We believe premium pasta is not simply a product—it is an expression of territory, culture, passion, and Italian excellence.

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PREZIOSITÀ AGRICOLE DI FRANCESCO LEONE

www.cantineleone.it

Cosenza

Products:

Special Wines

Company Description:

Cantine Leone is a family-owned winery based in Montalto Uffugo, Calabria, Southern Italy. For generations, the Leone family has cultivated a passion for winemaking, combining traditional knowledge with careful attention to quality at every stage of production.

Our wines are made from carefully selected grapes and reflect the authentic character of our territory, offering elegance, balance and genuine flavours. Our range includes red, white, rosé and sparkling wines, each crafted to preserve the richness of local winemaking traditions while meeting the expectations of today's consumers.

At Cantine Leone, every bottle tells a story of dedication, respect for nature and love for the land. We are committed to offering authentic Italian wines that celebrate the heritage of Calabria and provide a memorable tasting experience for wine lovers and international partners alike.



Contact:

PREZIOSITÀ AGRICOLE DI FRANCESCO LEONE

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RUATA F.LLI S.P.A. – GOCCIA D'ORO

www.gocciadoro.it

Cuneo

Products:

Extra Virgin Olive Oil

Company Description:

RUATA F.LLI S.P.A. – GOCCIA D'ORO, located in Northern Italy, has been selecting the best Italian olive oils for three generations. Our oil mill produces: Extra – virgin Olive Oil, Pure Olive Oil, Pomace Olive Oil, and a selection of ORGANIC OILS.

We also produce grape-seed oil, peanut oil, sunflower oil, corn oil, soy oil, rape oil, mixed – seeds oil, fractionated palm oil, and sesame oil. We specialize in supplying supermarkets, catering services, wholesalers, and the food – preservation and bread – making industries.



Contact:

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Contact Person: Fabio Fossanetti

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SESSATARTUFI

www.sessatartufi.com

Salerno

Products:

Truffle Sauces and Creams, Ready-made Sauces, Truffle Preserves, Truffle Condiments, Vegan Mayonnaise

Company Description:

Delikatesse s.r.l. is a family-run company founded in 1990. It has a single production facility in Roccapiemonte (Salerno) Italy. Under the SESSATARTUFI brand, it produces various truffle-based products, including: *Truffle preserves and sauces: truffle pâtés, sauces, and condiments to enhance every dish.; Truffle oils, honey, eggless mayonnaise, and butters: for a gourmet touch in the kitchen.* Under the SAPORI DI SEMPRE brand, it produces high-quality ready-made sauces. It has a conventional and an organic line. Production is carried out using a traditional, artisanal process. Delikatesse, through its brands, is committed to building partnerships by offering: *No minimum order quantity (NO MOQ).; Production facility and products certified BRC, IFS, HALAL, and ORGANIC.; High-quality products made exclusively in our facility with only Italian selected truffles.; Competitive pricing and reliable supply.; Flexible packaging options, including private label opportunities.; Comprehensive export documentation and compliance with international quality standards.; Responsive logistics services and dedicated commercial support.* Delikatesse, with its SESSATARTUFI brand, is much more than a simple supplier of truffle products: it is a trusted partner, committed to quality, innovation, and sustainability. It is ready to collaborate with you to bring the best Italian truffle products to your kitchens and stores, guaranteeing your customers an authentic and refined luxury experience. You can browse and discover our philosophy on our official website www.sessatartufi.com. We'll promptly respond to any requests for samples, clarifications, price lists, and technical data sheets.

Contact:

DELIKATESSE – S.R.L. -
Via Europa 45
84083 Roccapiemonte (SA), Italy

Contact Person: Michele Sessa



+39 3483 890634



michele.sessa@delikatesse.com



TENUTE FALEZZA

www.tenutefalezza.com

Verona

Products:

Valpolicella Wines

Company Description:

Azienda Agricola San Felice was founded in 1974 by the members of Tenute Falezza Family, owners of almost 17 hectares completely cultivated with Valpolicella DOC grapes, in the San Felice Extra area in Verona. In recent years the company has acquired new vineyards in the Marcellise and Mezzane areas of the province of Verona.

Tradition, innovation quality, research and passion are the values handed down generation after generation by Falezza Family and today are expressed through the indigenous wines of the Verona area.



Contact:

AZIENDA AGRICOLA SAN FELICE S.R.L.

Via Belvedere 35/A

37131 Verona (VR), Italy

Contact Person: Alberto Falezza



+39 3404 878460



info@tenutefalezza.com

THE GUSTIBUS

www.thegustibus.it

Brescia



Products:

The Gustibus I Pronti: healthy, balanced meals in single-serving trays, ready in 90 seconds in the microwave, Fresh, high-quality ingredients keep refrigerated for up to 30 days

Company Description:

The Gustibus – Authentic Italian Taste Ready Meals

The Gustibus is an Italian company with over 23 years of experience in restaurant and premium ready meals, produced in a **Modified Atmosphere Packaging (MAP)** environment to ensure freshness, safety, and extended shelf life without compromising quality.

Our products combine traditional Italian recipes with modern food technology, offering authentic flavours, carefully selected ingredients, and consistent quality. Every meal is prepared according to strict HACCP standards and designed to meet the needs of restaurants, hotels, cafés, vending operators, convenience stores, and catering companies.

We believe that today's customers expect convenience without sacrificing taste. Our mission is to deliver fully cooked genuine Italian cuisine that is easy to serve, reduces preparation time and labour costs, minimizes food waste, and guarantees a premium quality experience.

We are seeking [Ho.Re.Ca.](#) distributors and business partners interested in introducing premium Italian ready meals to the Slovak market.

We would be pleased to discuss potential cooperation and explore how The Gustibus can add value to your business.

Contact:

D&GUSTIBUS S.R.L.
Piazza Rinascimento, 2
25020, San Gervasio Bresciano (BS), Italy

Contact Person: Ing. Luigi Bruschi



+39 0309 934175



info@thegustibus.it

VECCHIA CANTINA DI MONTEPULCIANO SOCIETÀ AGRICOLA

www.vecchiacantinadimontepulciano.com

Siena

Products:

Tuscan DOC and DOCG Wines



Company Description:

Founded in 1937 by fourteen local winegrowers, Vecchia Cantina di Montepulciano is the oldest wine cooperative in Tuscany and one of the leading producers in the Montepulciano area. Today, the cooperative brings together around 400 members, who share a strong commitment to quality, tradition and the sustainable development of their territory.

The vineyards extend across Tuscany and Umbria, with a particular focus on the historic Montepulciano wine-growing area. The cooperative produces around 7 million bottles every year, including 1.2 million bottles of VINO Nobile di Montepulciano DOCG, its flagship wine.

Combining generations of winemaking expertise with modern technology, a team of agronomists and oenologists supports members throughout the entire production process. Its portfolio includes the Vecchia Cantina, Cantina del Redi, Poggio Stella and Astorre Noti brands.

With a strong presence in Italy and international markets, Vecchia Cantina continues to combine local identity, innovation, quality and sustainability.

Contact:

*SOCIETÀ COOPERATIVA VECCHIA CANTINA DI
MONTEPULCIANO SOCIETÀ AGRICOLA*

Località Cicolina – Via Provinciale 7
53045 Montepulciano (SI), Italy

Contact Person: Davide Abrahamsohn



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CAMERA DI COMMERCIO
AREZZO-SIENA

VINICOLA BRANCA

www.vinicolabranca.it



V I N I B R A N C A

DAL 1860

Como

Products:

Exclusive White Wine and Exclusive Red Wine – Roero Arneis, Nebbiolo delle Langhe, and Teroldego

Company Description:

VINICOLA BRANCA Master Winemakers for five Generations

Branca Vini was founded in the late 1800s by Giuseppe Branca who, after transporting grapes and wine for noble Milanese families, decided to start his own business. The company thrived between the two World Wars under Francesco Branca and continued with his sons Peppino, Luigi, and Achille. Later, my father Gaetano took the helm and moved the headquarters to Mariano Comense, in the province of Como, in 1960. For five generations, we have been selecting, aging, and selling fine wines.

OUR WORK: We select the wines we want to create and oversee every single stage: from grape growing to vinification, all processes are carried out in close coordination with our winemaking expert. Once the wine is produced, we verify its quality and move it to our cellar, where we proceed with maturation, aging, and bottling.

THE VALUE OF HUMAN EXPERTISE: Passion and expertise are essential at every stage – in the vineyard, in the cellar, and ultimately in sales. In the vineyard, to care for the vines and grapes; in the cellar during vinification, to make the absolute most of the raw materials; during aging, to subtly enhance the wine without altering its natural character; during bottling, to preserve the quality achieved through months of hard work; and in sales, to understand consumer preferences and recommend the perfect bottle. All of this expertise comes together in our blends.

Contact:

Vinicola Branca S.A.S. Di Giuseppe Branca E C.
Via Per Cascina Amata 45
22066 Mariano Comense (CO), Italy

Contact Person: Giuseppe Branca



+39 0317 45563



info@vinicolabranca.it

VITANOVA – Bringing Italian Food Excellence to the World

www.diasrl.it

Caserta

Vitanova

Products:

Pasta, Cheeses, Cured Meats, Confectionery, Bakery Products

Company Description:

VITANOVA is more than a brand – it is a project driven by a passion for quality and a commitment to sharing the best of Italian cuisine with the world. Its mission is to offer a carefully curated selection of premium food products that reflect the richness and diversity of Italy's culinary heritage.

Built on the values of care, authenticity, and careful selection, VITANOVA offers both ambient and fresh products, combining tradition with excellence. More than simply providing food, the brand delivers a story, a distinct identity, and lasting value, ensuring every product embodies the quality and heritage of Italy.

To meet the needs of international markets, VITANOVA is organized into a portfolio of specialized sub-brands, each with a clear identity and dedicated product range. This structure enhances every category while creating a complete, cohesive assortment. Together, the sub-brands showcase the authentic flavors and unique character of Italy's finest regional specialties, making VITANOVA the ideal choice for those seeking genuine Italian excellence.

Contact:

D.I.A. S.R.L.
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81100, Caserta (CE), Italy

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 +39 3426 750260

 smontini@vitanovafood.it

ZANIN 1895 SRL

www.zanin.it



Vicenza

Products:

Grappa, Liqueurs, Cocktail

Company Description:

Zanin 1895 is a historic Italian distillery with over a century of heritage.

Since our founding in 1895, four generations of our family have passionately dedicated themselves to premium spirits.

Our extensive caters to all market demands: from iconic Italian classics like **Grappa, Grappa Invecchiata, Brandy**, traditional liqueurs **Limoncello, Amaretto, and Sambuca**, to contemporary lifestyle trends **Aperitivo, Bitter, Negroni, Americano, Liquor Pistacchio, Liquor Melon, Zero Alcohol and many more**. Different brands ZANIN, MONTE SABOTINO, ORIGINAL TASTE, OPEN ICE ENJOY, LATTE DI SUOCERA aimed to every category, from cheap to luxury.

Today, we proudly export to over 50 countries, embodying Italian excellence worldwide through a steadfast commitment to sustainability, sophisticated design, and memorable sensory experiences.

Contact:

ZANIN 1895 SRL
Via Cinquevie 20
36030 Zugliano (VI), Italy

Contact Person: Anna Nicolussi

 +49 1628 888559

 zanin@zanin.it



A CENTURY OF PROMOTING MADE IN ITALY WORLDWIDE



I ♥ AM ♥ LA CUCINA ITALIANA
LA PRIMA AL MONDO



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



Thank you for joining us

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