

TOBACCO DOCK
30TH JUNE - 1ST JULY 2025
STAND GG-04

BAR ITA





TRADE AND INVESTMENT

OPEN DOORS TO A WORLD OF OPPORTUNITIES

L'ICE-Agenzia per la promozione all'estero e l'internazionalizzazione delle imprese italiane è l'organismo attraverso cui il Governo favorisce il consolidamento e lo sviluppo economico-commerciale delle nostre imprese sui mercati esteri. Agisce, inoltre, quale soggetto incaricato di promuovere l'attrazione degli investimenti esteri in Italia. Con una organizzazione dinamica motivata e moderna e una diffusa rete di uffici all'estero, l'ICE svolge attività di informazione, assistenza, consulenza, promozione e formazione alle piccole e medie imprese italiane. Grazie all'utilizzo dei più moderni strumenti di promozione e di comunicazione multicanale, agisce per affermare le eccellenze del Made in Italy nel mondo.

ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy.

With a motivated and modern organization and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion and training to Italian small and medium-sized businesses. Using the most modern multi-channel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

EXHIBITING COMPANIES



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COMPANY AND PRODUCT PROFILES



AMARO SANTONI

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CONTACT PERSON: **Luca Missaglia**

AMARO
SANTONI

Discover the elegance of Amaro Santoni: a unique sweet-bitter aperitif born in Florence, crafted with rhubarb and iris. Taste award-winning Italian excellence.

Amaro Santoni - The Aperitivo born in Florence.

Amaro Santoni is a premium low-alcohol aperitif that redefines Italian drinking culture with a fresh, modern spirit. Born from the legacy of Gabriello Santoni, it's crafted for refined palates and contemporary mixology.

Amaro Santoni is the premium low-alcohol (16% ABV) aperitif from Florence, crafted with 34 botanicals including rhubarb and iris. Its smooth, sweet-bitter profile makes it perfect in cocktails or simply over ice a true taste of modern Italy.

The smooth and unique taste of all of Santoni's liquors owes its creation to the inventive genius of Gabriello Santoni. Genuine ingredients, profound innovation and a solid tradition tell the story of a journey filled with aromas and flavours, driven by the desire to express an original identity synonymous with Tuscany.

Amaro Santoni is a bitter-sweet high-quality aperitivo with a rich fragrance mosaic of rhubarb, olive leaf, iris flower and 31 additional herbs and officinal plants. Composed from one of our founder's most closely guarded recipes, Amaro Santoni's fashion-forward style and delightfully mild 16% alcoholic twist is a modern reinterpretation of the classic concept of the aperitivo: it is the perfect drink for countless daytime and evening moments, as its bitter spunk wonderfully blends with sweet and spicy notes. With a combination of quality products and a glamorous and enticing look, Amaro Santoni meets the refined taste of a young, smart and international audience, seeking more than just a product: an outstanding experience.



BEPÌ TOSOLINI

MASTRO DISTILLATORE IN UDINE

BEPÌ TOSOLINI

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CONTACT PERSON: **Silvia Blasoni**

Situated in the northeast of Italy, Friuli is one of the country's smallest regions.

Bepi Tosolini distillery was founded in 1943 during World War II when Bepi decided to continue his natural and simple family tradition of grappa producer and create his first distillery. Respect, good will and honesty helped Bepi grow the dream of a big family and today the third generation, his grandchildren Bepi, Bruno and Lisa work together in the distillery following the same philosophy to preserve this ancient, unwritten tradition. The distillery Bepi Tosolini extended its offer to a wide range of high quality liquors like the famous SALIZÀ AMARETTO, infused and distilled from real italian almonds, AMARO TOSOLINI with its 15 mediterranean herbs or FRAGOLA obtained from the purest wild baby strawberries among others.

Thanks to their outstanding quality level and the use of 100% NATURAL ingredients, Tosolini liquors are used by the finest mixologists in the most famous cocktail bars worldwide.



DISTILLERIA NARDINI

🏠 Via Madonna di Monte Berico, 7,
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CONTACT PERSON: **Lyubov Sakyo**

Distilleria Nardini is the oldest distillery in Italy. Founded in 1779 in Bassano del Grappa by Bortolo Nardini, it marked the beginning of the modern tradition of grappa, revolutionizing the distillation method and creating a product that is now internationally recognized. Located in Bassano del Grappa, on the famous Ponte Vecchio, it boasts over two centuries of history, which have allowed it to become an icon of Italian distillation art and a reference point for the production of high-quality grappa and liqueurs, combining artisanal techniques and innovative processes aimed at ensuring excellent products. Thanks to its experience, Nardini has expanded its range of products, including young and aged grappas, high-quality liqueurs such as Acqua di Cedro, and iconic aperitifs like Mezzo e Mezzo. Also present in the international market, the company today carries forward its vision by exporting the taste, quality, and Italian tradition

17 (BS) 79
NARDINI
DISTILLERIA A VAPORE
BASSANO DEL GRAPPA - ITALIA





DISTILLERIA VARNELLI

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CONTACT PERSON: **Berardinelli Daniele**

Distilleria Varnelli has been producing spirits since 1868 in the Marche region, in a particularly pleasant area on the slopes of the Monti Sibillini.

The business started thanks to the keen herbalist Girolamo Varnelli who applied his knowledge to create natural remedies and founded the first spirits firm in such an enchanting part of Italy.

In the course of more than 150 years, Distilleria Varnelli has constantly grown, introducing new products, acquiring new markets, and establishing itself as a leader in the segment of distinguished and refined liqueurs.

Still today, Distilleria Varnelli is entirely owned by the Varnelli heirs who run the business through a balanced mix of tradition and innovation, focusing on the utmost quality while highlighting the cultural contents inherited from the past.

The Varnelli specialties derive their distinctive taste and aroma from natural raw materials which are carefully selected to guarantee the highest standard.



GRUPPO MONTENEGRO

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MONTENEGRO
 QUALITÀ ITALIANA, DAL 1885



Amaro Montenegro & Select Aperitivo

Proudly part of Gruppo Montenegro, Amaro Montenegro and Select Aperitivo are two iconic expressions of Italian spirits heritage. Since 1885, Amaro Montenegro has been crafted with a secret blend of 40 botanicals, delivering a complex, bittersweet profile beloved by bartenders and aficionados alike. Select Aperitivo, born in Venice in 1920, is the essential ingredient of the original Venetian spritz, offering a vibrant ruby red hue and a perfectly balanced taste of bitter, citrus, and herbal notes.

Both brands symbolize authenticity and craftsmanship, blending tradition with contemporary mixology. From the timeless elegance of the Amaro Montenegro to the effervescent charm of the Select Spritz, they embody Italy's rich drinking heritage. Today, they continue to inspire bartenders and cocktail lovers around the world, bringing a taste of Italy to every glass.



ATHANASIA™

ATHANASIA

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CONTACT PERSON: **Manuela Cavallo**

Athanasia, the spirit of Piedmont, was born from a passion for artisanal traditions and a relentless pursuit of quality in liqueur-making. Our mission is to offer an exclusive, elegant, and authentic experience—savoring liqueurs with a story to tell and a unique, unmistakable taste, crafted from the finest raw ingredients. We cultivate Tanacetum, the alpine “herb of immortality,” whose healing properties, according to legend, grant eternal life. Our journey began with the rediscovery of an old family recipe for Arquebuse, which inspired our entire collection. Athanasia combines the authenticity of tradition with the spirit of innovation to create refined, high-quality liqueurs. Each bottle tells a story—shaped by passion, attention to detail, and deep respect for nature. We invite you to discover our world of craftsmanship and excellence, as we continue to grow, evolve, and share the true spirit of Piedmont.



ITALSPIRITS

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CONTACT PERSON: **Alessandro Geraci**



ITALSPIRITS
we create drinks



ITALICUS Rosolio di Bergamotto, launched on the 1st September 2016, symbolises the modern aperitivo and is the most globally awarded, reviving the rosolio category in the international scene.

SAVOIA Americano masterfully combines sweet vermouth from Turin with bitter from Milan, creating a harmonious aperitivo. It is refined with Marsala wine that's aged for 14 months in oak barrels and enriched with a selection of over 20 botanicals.

SAVOIA Orancio is completely natural and vegan. This aperitivo wine combines citrus and red fruits, intertwined with spices from the Silk Road: ginger, saffron, and pomegranate. The fragrant and complex notes of orange wine enhance its sweet-bitter profile, offering a refreshing and spicy aftertaste.





MUSA

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CONTACT PERSON: **Serena Bonetti**

VULCANICA VODKA is a unique premium Sicilian vodka made by ancient grains grown on the slopes of Etna volcano thanks to local farmers, preserving the traditions of a millennial land.

Ancient grains represent the history of Sicilian inland, they are rich in proteins and flavours. We selected 5 types of ancient grains to blend, we make our grains to ferment and we distil them in copper column in small batches and no filtration allowing us to obtain a smooth and sophisticated distillate.

INGHAM MARSALA is a superior fortified wine, born as the first one for mixology.

Benjamin Ingham, the well-known English merchant, arrived in Sicily for the trade of fabrics in 1806 and immediately took an interest in the local wine: Marsala.

And it was thanks to his important naval fleet, captained by the ship Rambler, that he made Marsala known overseas, letting it age during the long voyages.



PALLINI

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CONTACT PERSON: **Rita Nora**



Pallini is one of Rome's oldest family-owned businesses, founded in 1875.

The earth of the company is Pallini Limoncello, which comes from the infusion of the delicious Amalfi Coast's Sfusato lemons, grown on the sunny hillsides of the Amalfi Coast, and carefully hand-picked for optimal freshness and flavor.

Pallini exports its products worldwide, and it is the leader with its Pallini Limoncello in the duty-free segment and the US market.

In 2024, IWSR – the global benchmark for beverage alcohol data and intelligence – for the second year, named Pallini the number one selling Limoncello brand in the world, by both volume and revenue.





POLI DISTILLERIE

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CONTACT PERSON: **Jacopo Poli**

The Poli Distillery is a historic artisanal company, founded in 1898 in Schiavon, near Venice and Bassano del Grappa (Veneto, Italy), in the heart of the most renowned region for the art of distillation.

For four generations the Poli family operates with an ancient alembic completely made of copper, that allows to produce Distillates featuring a harmonic balance between character and elegance.

The Poli Distillery is the only Italian distillery selected by Lonely Planet Travel Guide among the ten distilleries in the world worthy to be visited.

The two Grappa Museum, in Bassano del Grappa and in Schiavon, were founded by Jacopo and Cristina Poli as an act of gratitude towards Grappa. With more than 150.000 visitors per year, they are among the most visited Corporate Museums in Italy.



DISTILLERIA NUMA

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CONTACT PERSON: **Mario Pusceddu**



The NUMA Distillery has a tradition of more than 120 years, owned by Pusceddu family. Between the work in the fields and the search for quality, the Generosa liqueur is born. In this context, the NUMA Distillery has its roots, owned by the Pusceddu family and linked to the territory of Tarquinia. The Generosa liqueur, once part of the local tradition, was lost in legend until the 90s, when Mario and Gianfranco Pusceddu, his descendants, brought it back to life. Already active in the family farm, they founded a liquor factory, rediscovering the ancient flavors through modern techniques and using the herbs of Valle del Marta. Today, the liqueur of Generosa revives in the Amaro, flanked by a range of excellent products: NUMA brandy, gin, liqueurs and vermouth. Each creation is the result of the same passion for quality that has guided the Pusceddu family for over a century.





STREGA ALBERTI BENEVENTO

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Strega Alberti Benevento SpA is a company located in the south of Italy specialized in liqueur and candy production. Since 1860 Strega is the producer of the famous Liquore Strega, literally "Witch Liqueur". Its recipe is a closely guarded secret that has been passed down for six generations. Made by distilling and blending a variety of botanicals (including cinnamon, juniper, star anise and cardamom), it owes its unique golden colour to saffron extract. To fully develop its aroma, Liquore Strega is allowed to mature at length in oak vats. The beverage assortment also includes typical Italian liqueurs such as: Limoncello, Sambuca, Amaro, Amaretto, Coffee Liqueur, Aperitif and Bitter. Strega currently exports to more than 60 countries worldwide.



VS SPIRITS

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PLAMB

PLAMB: The Mediterranean scent in a bottle.

PLAMB is an authentic alchemy, an original expression of citrus scents.

The five main ingredients (grapefruit, lemon, orange, tangerine and bergamot) blend through a mysterious formula, surprising first the sense of smell and then the taste and giving, to those who taste it, incisive and refined fragrances. Harmony, balance and persistence of flavors give this Quintessence intensity and freshness.

PLAMB was born from an ancient recipe of over fifty years ago, now kept by VS Spirits. We use the genuineness of the raw material from the Ionian coast of the province of Reggio Calabria, which offers products with rare organoleptic characteristics. The transformations of the production process are made to a minimum in order to best preserve the ingredients. The peeling is done by hand to make the peels as thin as possible, without breaking them and losing the essential oils. Then it is slowly infused in pure wheat alcohol, stripped of aromas and dyes.



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