



Italy at ZGrappa festival

Zagreb, November 7-8, 2025



Italian cooking: health, culture, and innovation

2025
10th EDITION

The Week of Italian Cuisine in the World is the longest-running integrated promotion initiative of the Italian Ministry of Foreign Affairs and International Cooperation (MAECI), organized in close coordination also with the Italian Trade Agency (ICE) and other institutional stakeholders. Now in its tenth edition, the initiative aims to enhance Italy's agri-food heritage abroad, one of the most significant sectors of Italian exports. The 2025 theme, "Italian cuisine between health, culture and innovation," highlights Italian cuisine as a healthy, balanced and sustainable dietary model. Its cultural dimension is also central to Italy's candidacy for inclusion on the UNESCO Intangible Cultural Heritage list, with the vote scheduled for December 2025 in New Delhi.

Through events, partnerships and promotional initiatives worldwide, the Week of Italian Cuisine in the World showcases the richness and contemporary relevance of Italian food, a symbol of tradition, research and creativity.

#SCIM2025

#SettimanadellaCucinaItaliana

#CucinaItaliana2025

#MadeInItaly

#ItalianTaste



ITALIAN TRADE AGENCY

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

With a motivated and modern organisation and a wide-spread 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, ITA acts to assert the excellence of Made in Italy in the world.

ITA Office in Zagreb is responsible for Croatia and Bosnia Herzegovina.

www.ice.it/it

www.ice.it/en/

ITA - ITALIAN TRADE AGENCY ZAGREB

Masarykova 24 - 10000 Zagreb

+385 1 4830711

+385 1 4830740

zagabria@ice.it

www.ice.it/it/mercati/croazia

www.ice.it/en/markets/croatia



**Associazione Nazionale Industriali
Distillatori di Alcoli e Acquaviti**
Via Cesare Balbo, 35, 00184 Roma (RM)
assodistil@assodistil.it
www.assodistil.it

AssoDistil was founded in 1946 and today represents over 95% of Italy's production of spirits and ethyl alcohol from agricultural raw materials. It is the voice of the Italian distillation sector, working to support and protect its member companies both nationally and internationally.

The Association focuses on:

- safeguarding the interests of its members;
- engaging with national and international institutions;
- collaborating with producer associations in Italy and abroad;
- promoting fair and effective regulations for the industry;
- collecting and sharing useful data and insights;
- providing expert support on economic, legal, environmental, fiscal, and customs matters.

In short, AssoDistil is the point of reference for the Italian distillation sector, offering representation, support, and development opportunities for an industry that combines tradition with innovation.



OpportunItaly is a business acceleration programme promoted by ITA – the Italian Trade Agency – and the Ministry of Foreign Affairs and International Cooperation. It is designed to foster commercial connections between international buyers, distributors, entrepreneurs, and Italian companies through digital business matching services and content focused on the strategic sectors of Made in Italy.

The programme supports the export and internationalisation of Italian companies in key global markets, both established and emerging.

*Join the programme that accelerates your business
through the excellence of Made in Italy*



The OpportunItaly Buyers Club offers international professionals a set of benefits, including the opportunity to meet Italian companies at major global trade fairs with the support of ITA's local trade analysts. Members may also request priority access to receive invitations to visit with ITA the main Italian trade fairs.

*Join the Club to access these
and other benefits.*

OpportunItaly Buyers Club is reserved for businesses that want to build real value through Made in Italy, thanks to high-quality relationships, exclusive content and customised support.



One step, a thousand opportunities

By joining the Club you can gain access to exclusive services designed by ITA to enhance your business opportunities with Italian companies, such as:



Sessions with *ITA experts*

Enjoy tailored tours with an ITA trade analyst to meet Italian companies exhibiting in the Italian National Pavilions at major trade shows.



Fast *Track*

Get on the priority list to receive invitations to visit with ITA the main Italian trade fairs.



Business *visits*

Explore the Experience Hub and meet Italian companies ready to welcome you in Italy.



Business matching *service*

Access ITA business matching tools directly at opportunita.gov.it.



Market news *updates*

Stay informed with essential news and insights, carefully curated for your sectors of interest.



Discover the complete business acceleration programme at opportunita.gov.it



Ministero degli Affari Esteri
e della Cooperazione Internazionale

ITA[®]
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**BONAVENTURA
MASCHIO**

Distilleria Bonaventura Maschio Srl

Via Vizza 6, Gaiarine Treviso 31018

Tel. +39 0434756611

info@primeuve.com

www.primeuve.com



@bonaventuramaschio



Distilleriabonaventuramaschio

A great family and an even greater shared passion. Over a century of history from five generations: from great grandfather Antonio to the present Sole Director Italo who, along with his son Andrea and daughter Anna, carries on the Company's tradition, a business that has always sought and found in hard work, study and research, and strict quality control, the true expression of essential and authentic values. A modern milestone from the Bonaventura Maschio company, here comes the new frontier in the distillation experience: PRIME UVE distillates have their origin in fine grapes that were grown to come to a perfect ripening point. In fact, PRIME UVE are produced using whole grapes, including pomace and juice. From harvest to distillation, the process that brings PRIME UVE to life gathers solid tradition with adamantine modernity.



Bonollo 1908
ALTA DISTILLERIA

Distillerie Bonollo Umberto Spa

Via G. Galilei, 6 35035 Mestrino (PD)

Tel: +39 049 9000023

info@bonollo.it

www.bonollo1908.it

 facebook.com/bonolloedistillatiof

 instagram.com/ofbonollo1908/

From the pioneering beginnings in the mid-19th century to Giuseppe's vision in 1908, and the journey to market leadership in grappa with the third and fourth generations: Bonollo 1908 is now one of the most prominent spirits producers in Italy. The company remains entirely family-owned by the Bonollo family to this day, with the goal to create spirits of the highest quality.

At the heart of the distillates produced in our company is the Bonollo Unique System (S.U.B), which combines the experience of generations of Bonollo master distillers with the best research and technology applied to managing all stages of the production process.



CASTAGNER



Distilleria Castagner

Via Bosco 43, 31028 Visnà di Vazzola (TV)

Tel: +39 0438 793811

info@robertocastagner.it

www.grappacastagner.it

[facebook.com/distilleriacastagner/?locale=it_IT](https://www.facebook.com/distilleriacastagner/?locale=it_IT)

[instagram.com/grappacastagner/](https://www.instagram.com/grappacastagner/)

Our story began in 1996 when Master Distiller Roberto Castagner founded the distillery that bears his name. His mission: to innovate grappa and make it a modern, prestigious symbol of Made in Italy alongside international spirits. Passion, intuition and dedication soon made Distilleria Castagner a leading name in the sector. Located on the slopes of the Prosecco Conegliano-Valdobbiadene hills near the Cerletti Oenological School, the distillery blends tradition with cutting-edge technology to create softer, elegant grappas. Roberto remains the company's mentor, supported by the second generation — nephew Carlo and his children Silvia, Giulia and Giovanni. The jewel of the distillery is the barrique cellar: nearly 3,000 cherry and oak barrels where grappas age from 12 months to 23 years — a true “caveau” of treasures.





Liquori Baldoni Srl

Via G. Taliercio 6/8/10, 60131 Ancona

Tel: +39 0718047292, +39 3920852033

liquoribaldoni@liquoribaldoni.it

www.liquoribaldoni.it

 **Baldoni Liquori**

  **@baldoniliquori**

Founded in 1944 in Ancona, Baldoni has been crafting premium Italian liqueurs with passion and authenticity for over 80 years. From the iconic Liquore Caffè, created by founder Mario Ottavio Baldoni, to specialties like Rhum Creola, Amaro del Pescatore, and Limoncino, each product reflects a perfect balance of tradition and innovation. Now led by Francesca and Matteo, representing the fourth generation, the company is proudly expanding into the Croatian and Balkan markets, offering a wide range of liqueurs, punches, syrups, and sweets that embody true Italian taste and craftsmanship.





Mazzetti d'Altavilla Srl

Viale Unità d'Italia 2, 15041 Altavilla Monferrato (AL)

Tel: +39 0142 926147

info@mazzetti.it

www.mazzetti.it

Mazzetti d'Altavilla – The Historical Distillery of Monferrato Founded in 1846, Mazzetti d'Altavilla is the oldest continuously family-run distillery in Northwest Italy, run today from the 7th generation of Mazzetti's family. Nestled in the heart of Monferrato, Piedmont, it has been devoted for nearly two centuries to the art of distillation, blending heritage, passion, and innovation.

Its award-winning portfolio includes premium Grappa — the Distillery's iconic spirit — alongside refined Brandies aged up to 35 years, distinctive Italian liqueurs, Gin, and an Italian Whisky.

In 2026, Mazzetti d'Altavilla will proudly celebrate 180 years of uninterrupted family history, a legacy of excellence and authentic Italian craftsmanship.





Rossi d'Angera

Rossi d'Angera Distillatori Srl

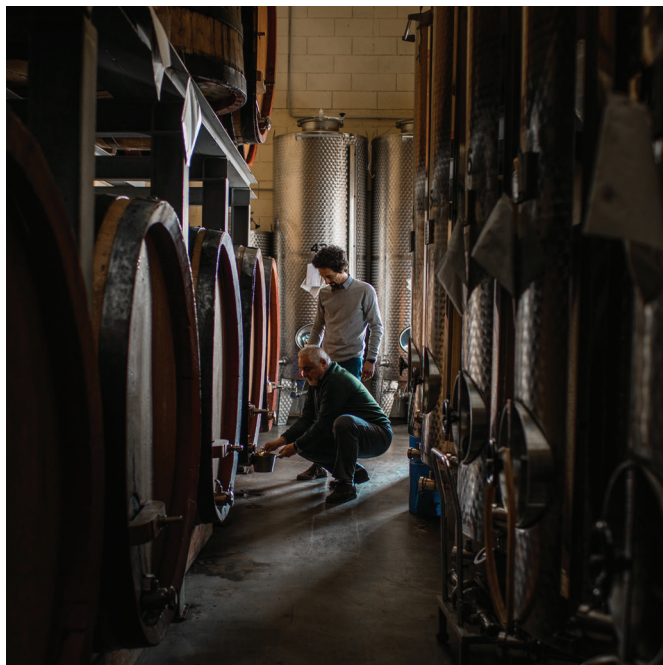
Via Puccini, 20 – 21021 Angera (VA)

Tel: +39 0331 93 02 48

arturo.rossi@rossidangera.it

www.rossidangera.it

Led by Arturo Rossi, direct heir of the founders, and by his son Nicola, our distillery has more than 175 years of history and a yearly production of 150,000 high quality bottles, ranging from grappas, gins and bitters to Vermouth, amari and other liqueurs, mainly distributed throughout Italy and abroad. The company is now led by the 5th and 6th generation of the Rossi family. Today, as then, we produce high quality distillates and liqueurs, according to family recipes. Our daily commitment is telling the long history of excellence that marks out every product of us. The choice of quality raw materials, the respect for the traditional recipes and for the distillation methods are fundamental to grant the high quality of our bottles.





ITALIAN TRADE AGENCY

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