



# FOOD ACCADEMIA

AUTHENTIC ITALIAN TASTE

## WINE O'CLOCK

WINE AND SPIRITS CATALOGUE



  
**FOOD  
ACCADEMIA**  
AUTHENTIC ITALIAN TASTE

FOOD ACCADEMIA: YOUR AMBASSADOR TO A COUNTRY  
THAT HAS TURNED WINE INTO CULTURE

Food Accademia was founded to discover, select and introduce outstanding Italian food and beverage producers, offering products that perfectly suit travel retail.

Having studied the tax-free global market over the long term, it is clear that the 'Wine&Spirits' category is a constantly-growing travel retail trend: the market is demanding an ever-greater number of high-quality products, elegant packaging, traditional local flavours and unusual bottles able to excite consumers once they've returned home.

In addition, wine-related gifts are the souvenir par excellence to give to friends and family, embodying the experience of a just-concluded journey.

Food Accademia opens the doors of the Italian food & beverage industry to the world of travel retail thanks to expertise that has made it possible to test, select and engage the best producers in the Italian market, from the very North to Sicily. These high-quality, certified, award-winning brands have chosen us to expand their business in the industry.

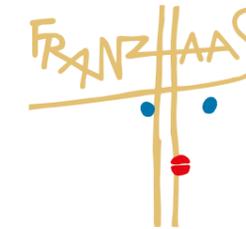
Food Accademia operates in the travel retail market both as an agent and as an international distributor, offering a twofold understanding of products, distribution, packaging and brand positioning.

Our role, results and unquenchable curiosity have ensured we are qualified, visionary 'Food Academics': let us guide you on this exciting journey.

*“All men are nourished but few know  
how to distinguish the flavors.”*

CONFUCIO

BRANDS



# 32 VIA DEI BIRRAI

CRAFT BEER



32 Via dei Birrai was founded in 2006 from the idea of three friends with different professional backgrounds but a common passion that found its outlet in a shared idea: creating beer in a new way. Year by year, progress and growth have been unstoppable. 32 has become a cult beer.

The discerning and demanding 32 consumer finds constant quality

in the products and appreciates the highlighting of flavours and the strong identity. The lack of filtering and pasteurization gives a rich blend of aromas and tastes in all their different forms.

32 has always expressed itself through precise values: quality, continuity, originality, creativeness, research. Always from an environmentally-sustainable point of view.



**32**  
Via dei birrai

## AUDACE + AUDACE BIO



Strong, spiced, top-fermented ale, bottle conditioned.

**Appearance:** white, compact, fine and persistent head; pale straw yellow colour; fine perlage.

**Bouquet:** hints of citrus fruit, warm yellow flowers (dandelion, camomile), almond and peach in syrup.

**Flavour:** an astringent citrusy sensation attacks the tip of the tongue, while any bitter sensation is released on the mid palate. Highly quaffable, typical Belgian watery ale.

**Alcohol content:** 8.4 %

**Excellent with:** rich food but without greasy sauces, smoked or savoury dishes since the ale has little hoppiness.

**Serving temperature:** 10-12 °C

## CURMI



Spiced top-fermented ale made with spelt and barley malt, bottle conditioned.

**Appearance:** white, compact, fine and persistent head; lemony colour.

**Bouquet:** floral notes, aromas of exotic fruit with a slight citrusy acidity and hints of straw, hay and bread crumbs.

**Flavour:** refreshing, slightly acidulous (due to the spices), in which malt and hops are delicately blended. Quaffable beer with a medium body, although with more texture than other products in the same category.

**Alcohol content:** 5.8 %

**Excellent with:** raw vegetables with dip, delicate foods without greasy sauces, such as fish or white meat, fresh soft cheeses, sponge cake.

**Serving temperature:** 10-12 °C

## OPPALE



Highly hopped top-fermented beer, bottle conditioned.

**Appearance:** white, compact, fine and persistent head; light colour with coppery glints, sometimes there is a yeast cloud; fine perlage.

**Bouquet:** notes of caramel and toffee with herbaceous sensations and fruity hints of ripe pineapple.

**Flavour:** well-balanced between a caramel flavour and a pronounced bitter finish. Full-bodied beer.

**Alcohol content:** 5.5 %

**Excellent with:** fatty and rich foods.

**Serving temperature:** 10-12 °C

ADMIRAL

ATRA

TRE + DUE

NEBRA

AMBITA

NECTAR



Amber-coloured double-malt top-fermented beer with ruby glints, secondary fermentation in the bottle.

**Appearance:** beige, compact, fine and persistent head; dark amber colour with ruby glints, no suspended solids; fine perlage.

**Bouquet:** cured and caramelised, with herbaceous hints and a slight acidity due to the burnt caramel malt.

**Flavour:** the caramel malts offset the slight acidity imparted by the roasted malt and the bitterness of the hop (Admiral variety).

**Carbonation:** low  
**Type of beer:** Scottish red  
**Alcohol content:** 6.3 %

Double-malt top-fermented ale the colour of a monk's habit, with secondary fermentation in the bottle.

**Appearance:** beige, compact, fine and persistent head; dark like a monk's habit, no suspended solids; fine perlage.

**Bouquet:** roasted, with hints of coffee, chocolate, locust bean, walnut-flavoured liqueur, and touches of damp barrel staves, light liquorice, ripe medlar and caramel.

**Flavour:** gently bitterish due to the roasted barley, which also imparts aromas of coffee, caramel and chocolate. Beer with typical Belgian light watery body.

**Carbonation:** low  
**Type of beer:** brown beer  
**Alcohol content:** 7.3 %

Highly hopped, spiced, light, top-fermented ale with secondary fermentation in the bottle.

**Appearance:** white, compact, fine and persistent head; pale straw yellow colour sometimes with a yeast cloud; fine carbonation.

**Bouquet:** intensely fruity and herbaceous with hints of citrus fruit. Only slight hint of ethyl alcohol.

**Flavour:** mid palate bitterness due to citrus notes, leaving a clean feel. The finish has the freshness of coriander and hop added to the orange peel sensation.

**Carbonation:** low  
**Type of beer:** unfiltered, highly hopped, spiced light ale.  
**Alcohol content:** 3.2 %

Amber-coloured double-malt top-fermented beer, with secondary fermentation in the bottle.

**Appearance:** its white, compact and persistent head is immediately noticeable; delicately sparkling. Amber coloured, without suspended yeasts. Fine perlage.

**Bouquet:** it offers soft aromas of white flowers, caramel and lastly a gentle spiciness.

**Flavour:** delicate with a lingering aftertaste that is extremely pleasant in the mouth.

**Carbonation:** low  
**Type of beer:** amber-coloured beer  
**Alcohol content:** 8 %

Light beer, high fermentation, unpasteurized, refermented in the bottle.

Hybrid style: a cross between the German Kolsch style and the style of the new British Summer Ales.

Dominant herbaceous notes accompanied by delicate citrus and honey hints deriving from malt.

Dark double-malt top-fermented chestnut honey beer, bottle conditioned.

**Appearance:** beige, compact, persistent and fine head, dark liquid, no suspended solids but possibly a yeast cloud; fine perlage.

**Bouquet:** pronounced chestnut honey, balsamic, bitter herbaceous, cured, light caramel aromas, hint of ethyl alcohol when warm.

**Flavour:** predominance of chestnut honey, cured, bitter herbaceous sensations, gentle acidity due to the roasted barley, caramel. Complex bitterness coming from the combination of honey, roasted barley and hop. Full bodied.

**Alcohol content:** 8 %

**Excellent with:** soft ripe cheeses with a strong aroma and flavour, cheesecake, assorted cured and smoked cold meats.

**Recommended glass:** wide-rimmed goblet.

**Serving temperature:** 8-10 °C



## CA' DEI FRATI

70 YEARS OF WINE

*“Drink your Lugana very young and you will enjoy its freshness. Drink it after two or three years and you will enjoy its completeness. Lugana is rare among wines in that it has an extraordinary capacity to make itself recognizable. Taste a Lugana and, if you are a good taster, you will not be able to forget it. A great painter, like a good musician is easily recognized; each time proposing itself again with a work, one feels it is hers, it is a way of presenting itself that is born in that moment”.*

- Luigi Veronelli -

Indeed, our philosophy is to use avant-garde techniques to obtain parietal and mineral wines that are the most typical expression of the territory with its unique soil and climate. The grapes of every vineyard are vinified separately in order to have the clearest possible vision of the expressions of our “terroir”.





**BROLETTINO**

White wine  
100% Turbiana  
10 months  
in the Barriques  
*Freshness & elegance.*

**I FRATI**

White wine  
100% Turbiana  
*Fresh linear and structured  
with  
great sophistication.*

**CUVÈ DEI FRATI**

White sparkling Wine  
Brut Classic method  
90% Turbiana  
10% Chardonnay  
*Fragrant & elegant.*

**TRE FILER**

Sweet White wine  
Turbiana  
Chardonnay  
Sauvignon Blanc  
12-14 months  
on the lees.  
*A warm, fragrant wine  
with hints of  
dry fruit and honey.*

**PIETRO DAL CERO**

Amarone della  
Valpolicella DOCG  
Red Wine  
Corvina, Corvinone,  
Rondinella, Croatina  
24 months  
in the Barriques.  
12 months  
in the steel.  
24 months  
in the bottle.  
*Intense with a very  
pleasurable sour cherry  
taste.*

**ROSA DEI FRATI**

Red Wine  
Groppello, Marzemino,  
Sangiovese  
and Barbera  
6 months  
on the lees.  
12 months  
in the bottle.  
*Fresh & Delicate  
yet sharp.*

**RONCHEDONE**

Red Wine  
Marzemino, Sangiovese  
and 10% Cabernet  
14 months  
in the Barriques.  
12 months  
in the bottle.  
*Powerful, incisive, clean,  
savoury.*

**ROSÈ  
CUVÈ DEI FRATI**

Rosè Sparkling wine  
Brut classic method.  
Groppello, Marzemino,  
Sangiovese  
and Barbera  
24 months  
on the lees.  
*Extremely elegant with  
saline notes.*



## FRANZ HAAS

7 GENERATIONS OF WINEMAKERS

Since its inception, Franz Haas winery has tirelessly worked to express the quality of the grapes at their finest. Founded in 1880, the winery has been handed down for seven generations to the firstborn son, to whom has always been given the same name, Franz.

In the 1980s most of the vineyards were replaced, leaving space to new varieties more suitable for the types of soil. The vineyards start at an altitude of 220 meters, ascending to 1,150 meters with

a great variety of microclimates and soils, from porphyry to clay and limestone: these are among the highest vineyards in Alto Adige today.

Now, more than fifteen years later, the choice of planting vines at these altitudes has proven to be optimal to produce long-lasting, aromatic wines with a strong acidity. This is supported by the wide thermal excursions between day and night and the four additional hours of sunshine per day.



WHITE WINES

RED WINES



**SOFI BIANCO**

White wine

Müller Thurgau & Pinot Bianco

*Elegant and quite structured full-bodied.*

**PINOT GRIGIO**

White wine

100% Pinot grigio

*It conquers with its finesse and elegance.*

**MANNA**

White Wine

Sauvignon Blanc  
Chardonnay  
Riesling  
Gewürztraminer  
Kerner

*Versatile with a soft elegance and a mineral structure.*

5 Grappoli di BIBENDA



2020 - 2019 - 2017



2017 - 90 P.ti

**SOFI ROSSO**

Red Wine

Lagrein  
Merlot

*Intense with notes of red fruits.*

**PINOT NERO ROSÈ**

Rosè wine

100% Pinot Nero

*It amazes with its fresh acidity, extended sapidity and inviting refreshing.*

**PINOT NERO CLASSIC LINE**

Red Wine

100% Pinot Nero

12months in the Barriques

*"the white among the reds".*

5 Grappoli di BIBENDA



2020

**MOSCATO ROSA**

Sweet Red Wine

100% Moscato rosa

*Fascinating complex and elegant.*

## KRIS

WINE IS AN ITALIAN ART



As with any masterpiece, to truly appreciate Kris Pinot Grigio is to understand its origin.

Handcrafted in Alto Adige using grapes sourced from Italy's most exciting growing regions (Friuli, Veneto and Trentino) Kris Pinot Grigio is the symbiosis of modern technology and traditional winemaking artistry.

Kris winemakers team has combined expertise and passion to develop a contemporary expression of this classic varietal, reflective of the

unique personality of northeast Italy.

The inspiring and playful label conveys Kris' expressive style and portrays the blending of art and science in the Kris winemaking process. The gold orb in each label depicts role of the Italian sun in ripening the grapes to perfection.

The hand represents the role of the human hand in cultivating the grapes and crafting the wine. The sensual kiss mark represents the role of the lips that ultimately savor the wine.



## PINOT



PINOT NERO

100% Pinot Nero



PINOT GRIGIO

100% Pinot Grigio



## TASCA D'ALMERITA

ELEGANCE OF SICILY

Focusing on preserving the earth and protecting its natural rhythms, Tasca D'Almerita has written its history in Sicily, a land it has cared for and looked after for eight generations. Along with the profound respect it shows to its traditions, the winery has always looked to the future, picking up the Gambero Rosso "Winery of the Year" award in 2012 and being the first to be given V.I.V.A. Sustainability status in 2018 by the Italian Ministry for the Environment and, recently, the Wine Enthusiast "European Winery of the year" award in 2020 for the sustainability.

Tasca D'Almerita cultivates grapes in the vineyards of five different estates – Regaleali, Capofaro, Tascante, Whitaker and Sallier de La Tour - each with its own characteristics including different soils and climates

- giving life to a long season of harvests beginning in mid-August and reaching their completion between the end of October/ beginning of November.

Next to its vineyards grow olive trees, wheat fields and almond trees. In the vegetable gardens, in the pastures and in the orchards, men and women work to help Tasca D'Almerita keep pace with the seasons and give birth to some of the best wine available in Sicily or anywhere else in the world for that matter.

Tasca D'Almerita rightly prides itself on its extraordinary range of wines, all of which are created with an unmatched enthusiasm and passion for the land in which they are born and impeccable attention to the properties and DNA that each of them possess.





**ROSSO DEL CONTE**

Red Contea di Sclafani DOC

Nero d'Avola, Perricone

*Expressive power, robust structure, elegant freshness and long persistence, aromas of red fruits, sweet spices and toasted nuances.*



94 P.ti



**VIGNA SAN FRANCESCO  
CABERNET SAUVIGNON**

Red Sicilia DOC

Cabernet Sauvignon

*Full-bodied, aromas of spices, tobacco, vanilla and berries emerge from a soft and rich texture, with a broad structure and long persistence.*



94 P.ti



**VIGNA SAN FRANCESCO  
CHARDONNAY**

White Sicilia DOC

Chardonnay

*Corposo, complesso e intenso, elegante, ricco, fruttato, intenso, equilibrato e di bella freschezza.*



93 P.ti



2020



**ALMERITA BRUT**

Sparkling Wine Sicilia DOC

Chardonnay

*Fragrant and fresh aromas of young fruit, elegant, creamy, with hints of pleasant freshness and flavor.*



**ALMERITA ROSE'**

Sparkling Wine Rosé Sicilia DOC

Pinot nero

*The refinement of 36 months on the lees gives it structure, elegance and complexity: notes of flowers, small red fruits, honey and bread crust in a delicate, fresh and mineral taste... of great class!*



**CYGNUS**

Red Sicilia DOC

Nero d'Avola,  
Cabernet Sauvignon

14 months  
in the barriques.

*Nero d'Avola and Cabernet Sauvignon  
blended to fully express elegance  
and austerity.*



**LEONE D'ALMERITA**

White Terre  
Siciliane IGT

Catarratto,  
Sauvignon  
Pinot Bianco and  
Traminer Aromatico.

*Great structure,  
aroma and acidity.*



**DIAMANTE D'ALMERITA**

Sweet Wine  
Terre Siciliane IGT

Moscato,  
Traminer Aromatico.

*Candied orange, yellow rose and  
orange blossom honey.*



**REGALEALI  
NERO D'AVOLA**

Red Wine

Nero d'Avola

*Elegance and perfect  
balance between austerity  
and fullness.*



**REGALEALI  
BIANCO**

White Sicilia DOC

Inzolia, Grecanico,  
Catarratto, Chardonnay

*A great classic wine,  
full aromatic.*



**REGALEALI  
LE ROSE**

Rosé Terre Siciliane IGT

Nerello Mascalese

*It combines the sapidity  
of white wines with  
the fruity elegance of reds.*



**LAMÙRI  
NERO D'AVOLA**

Red Sicilia DOC

Nero d'Avola

12 months in the barriques

*Soft and elegant tannins,  
with subtle hints of wood.*

88 P.ti



**GUARNACCIO  
PERRICONE**

Red Sicilia DOC

Perricone

12 months in the barriques

*Rich in polyphenols  
and spicy aromas.*

89 P.ti



**GRILLO  
CAVALLO DELLE FATE**

White Sicilia DOC

Grillo

*Concentrated  
and complex aroma.*

89 P.ti



**ANTISA  
CATARRATTO**

White Sicilia DOC

Catarratto

*A unique aroma  
with hints of pink grapefruit.*

88 P.ti



**NERO D'AVOLA**

Red Wine

Nero d'Avola

*Intense and full-bodied aged for 12 months. Scents of ripe and fleshy fruit, with intense notes of mixed spices and licorice.*



**SYRAH**

Rosé Sicilia DOC

Syrah

*Refine for 12 months in oak barrels. Soft, fresh and fruity, aromas of blackberries and blueberries, notes of mixed spices and black pepper.*



**GRILLO**

White Sicilia DOC

Grillo

*Fresh, sapid and Mediterranean white wine, with a fresh and light personality, nuances of white fruit, citrus and aromatic herbs.*



**INZOLIA**

White Sicilia DOC

Inzolia

*Hints of almond and lemon flowers with a soft body and good flavor.*



**ETNA DOC**

Nerello Mascalese 100%

Ruby red color with orange reflections to the eye. Nose that combines the aromas of small red fruits with the typical mineral sensations, on a delicately spicy and balsamic background. Elegant and juicy taste, supported by a lively freshness and marked sapidity, with vigorous tannins but perfectly integrated into the body. Pairings: excellent pairing with first courses and preparations based on red meats and game.

**ETNA DOC**

Nerello Mascalese 100%

Transparent and bright ruby red, with orange reflections in the glass. Mineral sensations of graphite and sulfur, open the way to the scents of blood orange, currant and morello cherry, followed by floral, spicy and balsamic nuances. In the mouth, the synergy between freshness and flavor characterizes the taste, which is amplified on aromas first citrus and finally toasted and balsamic. Pairings: to be paired with main courses based on red meats, poultry in sauce and medium-aged cheeses, it is perfect for a cut of beef with porcini mushrooms.

**ETNA DOC**

Nerello Mascalese 100%

Transparent ruby red color, becomes orange on the edge. Nose that combines the aromas of small red fruits and red orange peel with the typical mineral sensations, on a delicately spicy and balsamic background. In the mouth it is juicy, supported by a lively freshness and marked sapidity, with vigorous tannin that appears masterfully integrated into the body. Long and articulated, it fades on aromas of licorice and graphite. Pairings: the ideal red for recipes from the land cuisine, such as lasagna bolognese and meatloaf with sauce.

**ETNA DOC**

Nerello Mascalese 100%

This wine shows off a great ruby red color with light garnet tones, the scent of intense notes of red berry fruit, very slight floral nuances, spicy touch, soft vanilla and tobacco effusion with persistence of licorice and a dry, warm, tannic taste, persistent and harmonious, all supported by the body. Pairings: perfect with all red meat-based dishes or with aged or herb cheeses.



**ETNA ROSSO DOC  
SICILY IGT**

Nerello Mascalese 100%

Brilliant, with a light ruby red color, the nose expresses marked floral, wisteria and red berries scents. On the palate it is fresh, reactive, balanced and characterized by a good persistence. Pairings: throughout the meal it goes well with rich first courses, including filled pasta, and second courses based on white and red meat. Try it with a meat couscous.

**SICILIA DOC**

Carricante 100%

Straw yellow, bright and luminous. The nose expresses beautiful mineral and sulphurous notes that blend well with more fruity and floral hints. On the palate it is full, pleasantly rich, elegant and relaxed. A white of rare finesse, with good acidity and freshness. Closes on mineral notes of great charm. Pairings: also as an aperitif, it goes well with all seafood cuisine. Try it with seafood first courses.

**SICILIA DOC**

Chardonnay 100%

It presents itself to the eye with a beautiful straw yellow color. The aromas that envelop the nose recall fruity and mineral scents, fresh and well defined. The entrance on the palate is perfect, in gustatory harmony with the previous olfactory sensations; the sip is linear, straightforward, savory and refreshing. Pairings: perfect with a fish menu, try it with fresh pasta stuffed with sea bass.

**ETNA ROSATO DOC**

Nerello Mascalese 100%

At sight it shows a transparent pink color, not too intense. The aromas that envelop the nose recall fruity scents, enriched by a hint of minerality. It enters the mouth with a decidedly fresh, mineral sip that flows easily. Pairings: it goes well with fish tartare and seafood risottos; it is also more than valid with fish dishes cooked in the oven.



## LA COLLINA DEI CILIEGI

WHAT A PITY WE ONLY HAVE FIVE SENSES!XX

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Fruit of the Gianolli family's passion for the land, agriculture and wine, one of its greatest expressions. A small production born from the meeting between Massimo Gianolli, successful entrepreneur and great wine lover, and Stefano Falla also great lover and who in 2009 gave birth to the first Amarone.

An evolution that led it over the years to establish itself as an important brand in the wine scene especially for the production of red wines with a strong character such as Amarone, Corvina, Valpolicella Superiore and Valpolicella Superiore Ripasso and Garganega, fresher and more delicate white.



*la Collina dei Ciliegi*<sup>®</sup>

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WINES



**SPUMANTE BRUT**

Grape variety:  
Garganega, Chardonnay

Alcohol: 12%

*Charmat method. Clear to the eye, intense straw yellow, fine bubble. Fruity on the nose and a slight hint of bread crust. Dry, slightly savoury on the palate, with the right degree of acidity. An agile and fun wine to drink, suitable for any occasion.*

*Perfect and enjoyable as an aperitif but extraordinary with raw seafood.*



**AMARONE DELLA VALPOLICELLA DOCG**

Grape variety:  
Corvina, Corvinone, Rondinella

Alcohol: 15%

*Deep and bright garnet red in colour. Complex and sumptuous on the nose: lovely notes of marasca cherry and jam are followed by spices and a delicate leather finish. A full, supple, powerful yet delicate wine, with a long, balanced finish.*

*Excellent with stewed and barbecued game, braised meat, mature cheese, and sweet and sour cuisine*

**falstaff**



WINE ALIGN

WINES



**FORMIGA VALPOLICELLA S SUPERIORE DOC**

Corvina, Corvinone, Rondinella

Alcohol: 13.5%

*Deep and intense ruby red in colour. Wild strawberries and currants combine with sweet spices on the nose. A velvety, harmonious, full and round wine, but with an appreciable freshness finish.*

*Perfect with pasta with elaborate sauces, grilled red meat and fatty fish*



WINE ALIGN



**MACION VALPOLICELLA RIPASSO SUPERIORE DOC**

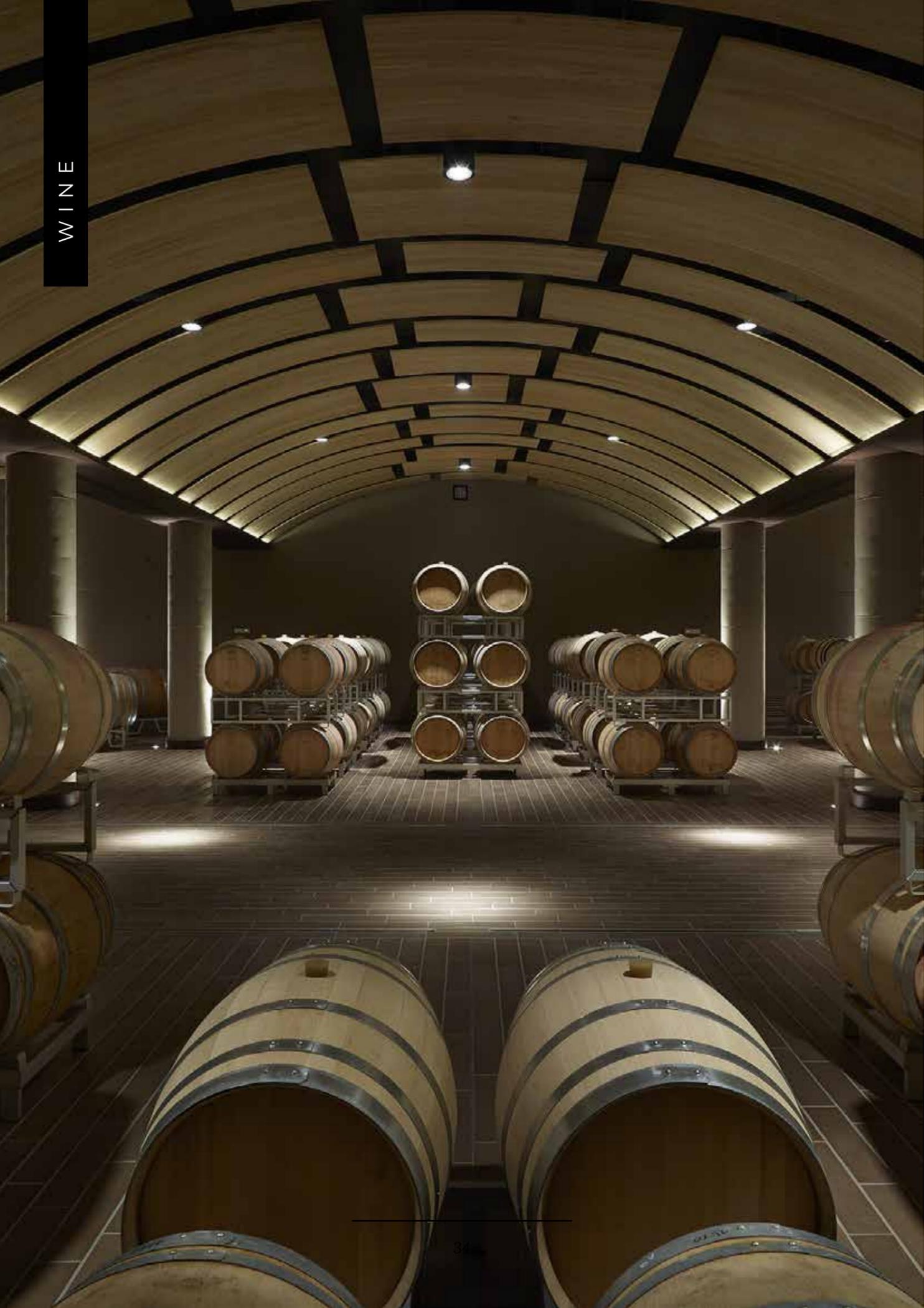
Corvina, Corvinone, Rondinella

Alcohol: 14%

*Deep purple red colour with violet hues. Small reds fruits and dried flowers are followed by sophisticated balsamic notes. A velvety, harmonious, full and round wine, but with an appreciable and lively freshness.*

*Ideal with classic roasts and first courses, such as stuffed or baked pasta. Interestingly paired with slivers of Monteveronese DOP cheese.*

WINE ALIGN



## VALLEPICCIOLA

TOP QUALITY GRAPES RICH IN AROMAS

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The Heart and soul of Azienda Agricola Vallepiciola are deeply rooted in the ancient Chianti Classico lands, which are blessed with a mild microclimate and beautiful landscape and are ideal for winegrowing.

The winery extends along the eastern hillside of Castelnuovo Berardenga, near Siena, over a surface of about 110 hectares divided into 12 areas and planted with 7 different grape varieties.

In our vineyards, we grow traditional Sangiovese grapes, the majority of which are used to produce Chianti Classico wine, in addition to international varieties such as Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot and

Chardonnay, which go into the production of IGT Toscana wines.

All grape varieties have been carefully selected and planted according to the soil's composition and environment.

The vineyards, which grow in soils containing either clay, calcareous marl, bluish marl, tuff, sandstone or sand, are planted in the hilly areas to the left of the Arbia river. Meticulous vineyard management and very low and concentrated yield give top-quality grapes rich in aromas.

Our new and modern winemaking equipment allows us to highlight the grapes' varietal aromas and flavours and produce a range of wines that show strong personality and elegance at the same time.



VALLEPICCIOLA

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WINES



**CHIANTI CLASSICO  
RISERVA**

Chianti Classico DOCG

100% Sangiovese

18-20 months  
in the barriques.

*Intense red ruby with  
purple shades, notes  
of cherry, raspberry  
and vanilla.*

5 Grappoli di BIBENDA



2020



**CHIANTI CLASSICO**

Chianti Classico DOCG

100% Sangiovese

12-14 months  
in barriques.

*Red ruby, notes of ripe  
cherry, soft tannins.*



GAMBERO ROSSO

WINES



**BOSCO BRUNO**

Red IGT Toscana

100% Pinot Nero

8-10 months  
in the barriques

*Decisive and brilliant  
garnet red, notes of fruit  
and spices.*



**PERLINETTO**

100% Pinot Nero

48 months on the lees

*Soft pink color, minute  
and durable perlage,  
floral notes, velvety  
and enhancing, slightly  
sapid spuma.*



**PIEVASCIATA**

Red TOSCANA 5

Cabernet Sauvignon,  
Cabernet Franc  
Sangiovese

8-10 months  
in Barriques.

*Wide of dark fruit,  
pleasant balsamic  
fragrances, spicy notes.*



**PIEVASCIATA PINOT  
NERO ROSATO**

100% Pinot Nero

3 months in stainlesssteel  
on fine lees

*Rose scents, red fruit,  
wildstrawberries.  
Expansive bouquet, very  
fresh and drinkable,  
persistent finish.*



**PIEVASCIATA  
CHARDONNAY**

100% Chardonnay

3 months in stainless  
steel on fine lees

*Scents of apricot,  
almond, peachblossom;  
mouthfeel great salinity,  
mediumpersistence.*



## CECI

THE PERFECT BALANCE OF STYLE AND SUBSTANCE

Founded by Otello Ceci, a tavern keeper in what is known as the “Bassa Parmense” region – a stretch of low-lying land running from the historic road traversing downtown Parma to the Po River to the north of the city – Cantine Ceci offers wine buyers the perfect balance of style and substance.

From the outset, the winery has been a leader and visionary in the world of Italian wine, reinventing Lambrusco and introducing a never-ending array of new products and experiences to thrill the senses.

Today, Otello’s grandchildren run the family business, continuing to

build on past achievements with the hope of creating an even richer winemaking tradition for generations to follow. The family achieves its award-winning quality with products and packaging that constantly reach for innovation. Their sparkling wines and flagship Otello NeroDiLambrusco being presented in a square-shaped bottle that is totally unique and undeniably attractive.

Day after day, Cantine Ceci builds upon its deep local roots that began way back in 1938 in Otello’s trattoria to tell the story of iconic Italian wine heritage in increasingly new and exciting ways.



O TELLO



**COLOR THERAPY**

White brut sparkling wine  
 100 % Pinot bianco  
 Freshness & elegance

O TELLO



**OTELLON' ICE**

Demi sec sparkling red wine  
 Lambrusco Emilia I.G.T. Spumante

100% Lambrusco

*Round and smooth,  
 it shows excellent freshness  
 and remarkable balance.*



**OTELLO NERO  
DI LAMBRUSCO 1813**

Semi sparkling red wine  
 Lambrusco Emilia I.G.T.

100% Lambrusco

*Intense, smooth, and round,  
 with excellent balance thanks  
 to its delightful freshness  
 and polished tannins.*

## NANI



### NANI EXTRA DRY

Extra Dry Sparkling wine  
Millesimato

100% Chardonnay

*Intense, fruity, fragrant.*



### NANI BRUT

Brut Sparkling wine  
Millesimato

100% Chardonnay

*Intense and lingering,  
silky and smooth.*

## DECANTA



### DECANTA 68.2

Still red wine  
Barbera Emilia I.G.T.

100% Barbera

*Fresh and round to the palate.*

BRUNO LINE



**BRUNO**

Brut sparkling red wine  
Emilia I.G.T. Lambrusco

100% Lambrusco

*Fresh and warm, with a distinct note  
of minerality and a very  
pleasant acidity.*

5 Grappoli di BIBENDA



2020

TO YOU LINE



**TO YOU  
BOLLE DI LAMBRUSCO ROSSO**

Semi sparkling red wine  
Lambrusco Emilia I.G.T

100% Lambrusco

*Excellent balance,  
delightful freshness  
and polished tannins.*

LE TERRE VERDIANE



**LAMBRUSCO AMABILE 1813**

Semi-sparkling red wine  
Lambrusco Emilia IGT

100% Lambrusco

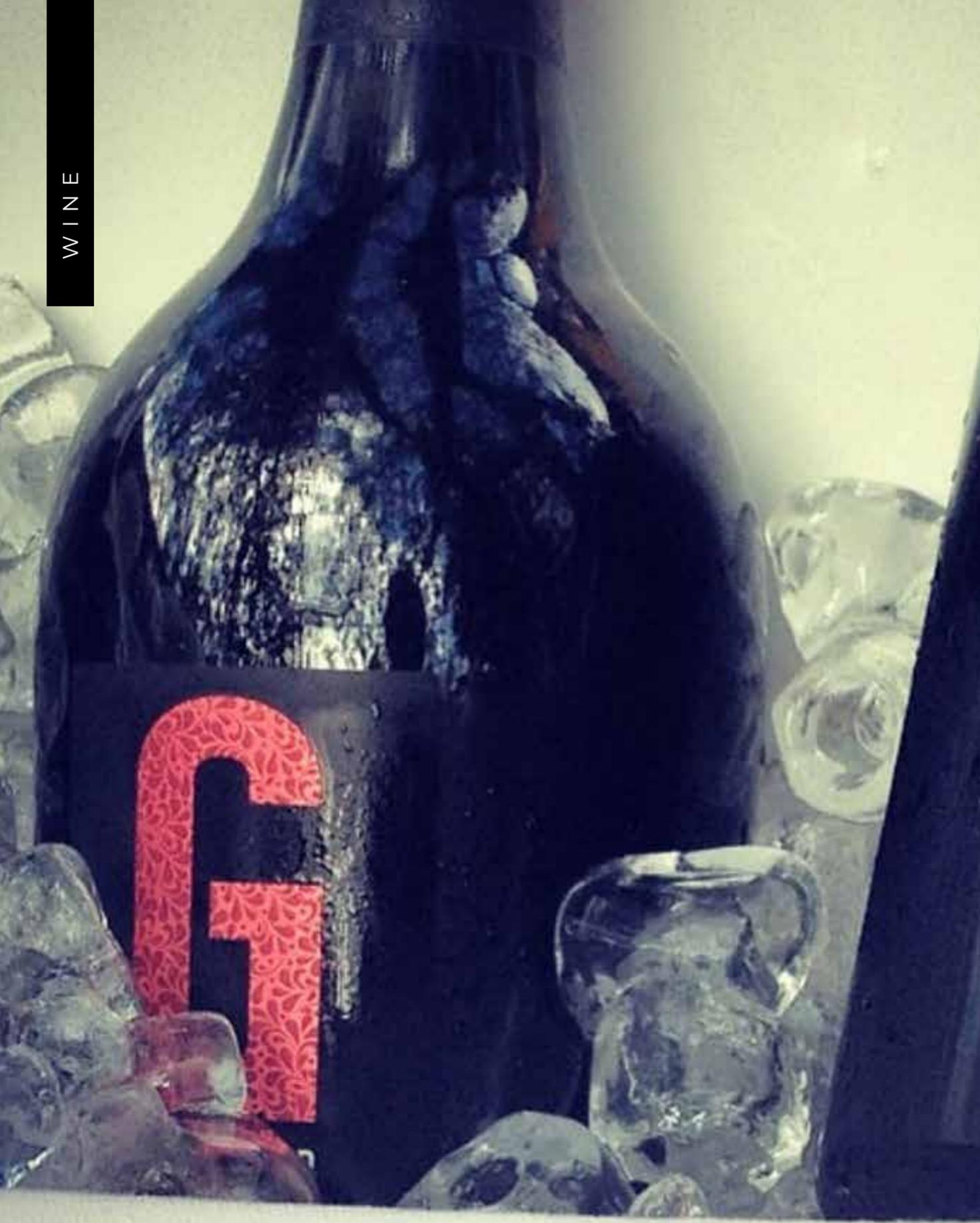
*Vinous and fruity on the nose.*

**LAMBRUSCO SECCO 1813**

Semi-sparkling red wine  
Lambrusco Emilia IGT

100% Lambrusco

*Fresh and warm, perfectly balanced.*



## CASA GHELLER

EMOTIONAL PROSECCO

The home of the world's best prosecco – the hills of Valdobbiadene in the province of Treviso, Veneto, is where the Gheller family would spend its summers tending to its farm. The land was stubborn and not easy to work, but that made it perfect for growing grapes and producing wines that, until this day, have stood apart from the crowd.

Gentle hills, bathed in light, tell the story of a family, a land and a calling. Casa Gheller represents that expression – the passing down of traditions and a legacy synonymous

with Italian excellence throughout the world. The reputation and renown of Casa Gheller grew quickly over time, bolstered by its Prosecco Valdobbiadene DOCG and Prosecco Treviso DOC – versatile and excellent sparkling wines that are among the best examples of their type in and perfectly complement the rest of the fruity and appetizing aperitif range.

Where tradition and modernity meet, Casa Gheller celebrates the joy of living with a unique and glamorous style, rewarding the wine lover with a smile for every occasion.



CASA GHELLER

PROSECCO



**VALDOBBIADENE PROSECCO SUPERIORE  
DOCG MILLESIMATO BRUT**

White Sparkling wine

100 % Glera

*The taste is fresh, slightly sweet,  
smooth on a sapid  
base with a pleasant fruity  
and harmonious finish.*

**VALDOBBIADENE DOCG  
SUPERIORE OF CARTIZZE DRY**

White Sparkling wine

100 % Glera

*Intensely fruity bouquet,  
with a persistent  
floral note reminiscent  
of acacia flowers.  
Fresh taste, delicately sweet.*

PROSECCO



**PROSECCO DOC  
MILLESIMATO**

100 % Glera

*Intensely fruity and floral bouquet  
with hints of golden apple  
and small mountain flowers.*

**PROSECCO  
DOC TREVISO BRUT**

100 % Glera

*Fresh and dry taste.*

**PROSECCO ROSÉ  
MILLESIMATO**

*Fruity and hints of lychees  
and small red fruits.  
Excellent aperitif.  
Ideal with appetizers  
and first courses,  
cheeses with a delicate taste  
and small pastries.*

SPUMANTE



**CUVÉE SPUMANTE  
BRUT**

Various white grapes

*Fruity and  
floral bouquet,  
fresh and dry taste.*

SPUMANTE



**CUVÉE SPUMANTE  
DOLCE**

Aromatic grapes, in particular  
white and yellow Moscato.

*Sweet, round taste with  
a persistent flavour  
of pleasant fruity notes.*



## LOREDAN GASPARINI

EMOTIONS IN A GLASS

In Venegazzù of Volpago del Montello, on the slopes of the Riviera with the same name and in the heart of Marca Trevigiana, extend 60 hectares of the Azienda Agricola Conte Loredan Gasparini; an area historically acclaimed for its quality wine production.

Founded in the 1950s by Count Piero Loredan, direct descendant of the Doge of Venice Leonardo Loredan, in 1973 the business passed to the present owner, Giancarlo Palla.

The flagships of Loredan Gasparini are wines produced from Cabernet

Sauvignon, Merlot, Cabernet Franc and Malbec vines, all known to produce wines of the highest quality.

The company's leading wine, the famous 'Capo di Stato', is included in the French publication '100 vins de légende' as one of the 100 legendary wines in the world thanks to its history and quality.

Selected wines from this portfolio - produced with passion and commitment by Giancarlo Palla and his team - offer travellers the perfect taste of Italy.



*Loredan Gasparini*  
VENEGAZZU'

SINGLE VINEYARD CRU



**CAPO DI STATO**

Red Montello  
Venegazzù Superiore Doc

Cabernet Sauvigno  
Cabernet Franc  
Malbec  
Merlot

*"A legend among wines"*

*It is a deep wine with a strong body and stuff,  
sweet and important tannins,  
infinite and persuasive on the palate.*

WINES OF TRADITION



**MALBEC**

IGT Colli Trevigiani

100% Malbec

*Intense colour,  
rich with hints  
of red fruit and  
a delicate spicy note.*



**DELLA CASA**

Red Montello  
Venegazzù Doc

*It represents with no doubts  
a state-of-the-art interpretation  
of the original blend made with  
Cabernet Sauvignon, Merlot,  
Cabernet Franc and Malbec grapes.  
Aged 36 months in big oak barrels.*

WINES OF TRADITION



**FALCONERA**

Red Montello Doc

100% Merlot

*It is mellow and convincing as a great wine. Refining for 18 months in big oaks.*



**CABERNET SAUVIGNON**

Red Montello Doc

100% Cabernet Sauvignon

*Deep, 50% aged in big oak barrel and 50% aged in still vats.*



**MANZONI BIANCO**

White Wine  
IGT Marca Trevigiana

Riesling Renano  
Pinot bianco

*Cross as an excellent fusion between the delicate aromatic-mineral nature of the Rheine Riesling with the character and the harmony of the Pinot Blanc.*

GRAPPA



**GRAPPA  
CAPO DI STATO**

*Strict selection of grape skins obtained from high quality grapes of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec coming from the winemaking of the red wine "Capo di Stato".*

*Traditional and elegant white Grappa at 48°.*



# ORNELLA MOLON

WINES OF TRADITION



The Ornella Molon winery is located on the border between the Treviso and Venice provinces, in the village of Campodipietra di Salgareda. Here – in the heart of the prestigious cultivation area of Doc Piave and Doc Venice, the Ornella Molon winery was established in 1982. Ornella together with her husband Giancarlo transformed their passion into a business and succeeded in bringing new life and vigour to the historic wine-making residence, which once was the country home of the Doge of Venice, Giustinian, in 1652.

Today, the Ornella Molon winery is synonymous of tradition and innovation, standing as the perfect representation of a century-old culture which has been captured

and retold through the skilful production of authentic local wines, as well as wines with more international flavour.

From 40 hectares of vineyards that benefit from a favourable microclimate, where the Adriatic sea breeze and mountain winds meet, Ornella Molon offers a range of award-winning red, white and sparkling wines of the highest quality.

For travel retail, Food Accademia has selected a portfolio combining full-bodied, round-flavoured and intense reds; refined, balanced and aromatic whites, and lively, fresh and bright sparkling wines that will ensure all traveller's preferences are met.



STILL RED WINES



**CABERNET**

Red Piave DOC

100 % Cabernet

*Ruby red in colour it has a bouquet reminiscent of blackcurrant and blackberries.*



**MERLOT**

Red Venezia DOC

100 % Merlot

*The taste is full, robust and dry.*

STILL WHITE WINES



**PINOT GRIGIO**

White VENEZIA DOC

100 % Single variety Pinot Grigio

*Left on fine lees for several months. Further aging in bottle. Refined and elegant.*



**CHARDONNAY**

White Veneto IGT

100 % Chardonnay

*The taste is decisive, full and harmonious, yet dry and of great elegance.*

SEMI-SPARKLING WINES



**ROSATO**

Rosè Sparkling Wine IGT Veneto

100% Cabernet Franc

*Fine perlage with strong, expressive aromas of strawberry and raspberry.*



**RABOSO**

Red Sparkling wine IGT Veneto

Raboso Piave and Raboso Veronese.

*Robust, fruity aromas of morello cherry and blackcurrant.*

WINES OF TRADITION



**E'ROS**

Red VENETO IGT

Pinot Nero and Malbec.

*Mellow flavoured, lightly structured, savoury and fruity.*



**ROSSO DI VILLA**

Red Piave DOC

Single variety Merlot.

18 months in the Barriques.

*Dry tasting, mellow, savoury, correctly-tannic body, harmonious.*



**MALANOTTE**

Red Piave DOCG

100% Raboso

36 months in the Barriques.

*The flavour is austere, zesty and full-bodied becoming velvety with prolonged aging.*



## DIVO'

PASSION AND TRADITION

Our positive vision is the inspiration of our journey towards the future: to become an ambassador in the world of culture, tradition and the territory of the Colli Euganei (Euganean Hills), renewing and improving the dialogue between past, present and future, obtaining wines that fully respect and represent the characteristics of the territory.

Tradition and modernity, technology and innovation confront and intersect to give significant light to an excellent product. Care of the vine before harvesting, vinification, sparkling wine making, aging, bottling, refinement, in the company leave little room for improvisation; everything is controlled and

scrupulously cared for by sight, smell, touch, intuition, skills, all those senses and abilities that only man can interpret, enhancing the magnificent result of nature.

Tradition, therefore, but also innovation, with an open look to the future. With this in mind, the DIVO' PRÊT À PORTER project was born, a new way of understanding the pleasure of drinking, more inspired by contemporaneity, capable of anticipating new trends. Symbol of this new vision the bottle in 375 ml aluminum, young, informal, decidedly glamorous. Light, unbreakable and recyclable, DIVO' is proposed as a refined uniform of prêt à wine. I will wear a fashionable dress to dress

PRÊT-À-PORTER **DIVO'** WINE

TERREGAIE



**ROSÉ**

Semi-sparkling wine  
Pinot nero - Cabernet sauvignon

*A wine of a bright pink colour.  
It presents a fine and persistent perlage.  
The attractive perfume of wild strawberries  
is alternated with hints of delicate rose.  
The sip is surprising and tantalizing.  
The palate is wrapped by a soft  
and delicate perlage, while  
it unleashes a fresh taste of red fruits  
and hibiscus. Sapid, mineral and harmonic.*

*Perfect for informal moments like aperitifs.  
It is also recommended with pizza, fish dishes  
and sushi. It enhances crustaceans.*



**CABERNET**

*A wine of ruby red seductive colour.  
The perfume expresses note of cherry,  
blackberry and black pepper.*

*On the palate it is tasty,  
aromatic with a long  
and persistent finish.*

*Ideal with first dishes  
with meat ragout.  
Very good with roast beef  
or grilled meat,  
excellent with aged  
and soft cheese.*



**DRY**

Semi-sparkling wine

Glera - Chardonnay

*A wine of a light straw yellow colour with  
greenish reflection. It presents a perlage  
of good finesse and persistence.  
The perfume is delicate, aromatic and fruity.  
The sip is vibrant, intriguing,  
pleasant for the freshness of his acidity.  
It brings to mind a fragrance  
of white flowers and citrus fruits.  
The finish is very fresh and persistent.*

*Great for every moment of sharing and  
lightness! Excellent aperitif, it matches very  
good with appetizers, fish dishes, crustaceans  
and rice dishes with vegetables.*



**CHARDONNAY**

*A wine of brilliant straw yellow colour.  
The perfume seduces with notes of tropical fruits,  
Jasmine and Golden apple.  
On the palate, it is elegant,  
inviting, young and mineral.*

*It goes well with fish dishes,  
vegetables and dishes of white meat.*



## RUSSO

HANDCRAFT LIMONCELLO

Russo Family has been working since 1936 with great skill and passion to produce and market handcraft liqueurs and spirits. They are one of the historical distilleries in the Campania region.

Since their origins, this distillery has always been considered an handcraft company for its production of typical liqueurs of Campania among which stands for quality and method of production: Limoncello IGP from Amalfi coast which is made exclusively

by infusion of lemon peels. Basing on old recipes, they use lemons from Amalfi coast and high quality pure alcohol from molasses. The second feature is the hand peeling of the lemons offering the best use of essential oils present in the skins.

Continuity, tradition, innovation and customer satisfaction are the principles of the distillery. Any company choice is based on the care for the whole productive process, from the selection and control of the raw materials up to transformation.



D'AMALFI LIMONCELLO IGP



LIMONCELLO D'AMALFI IGP

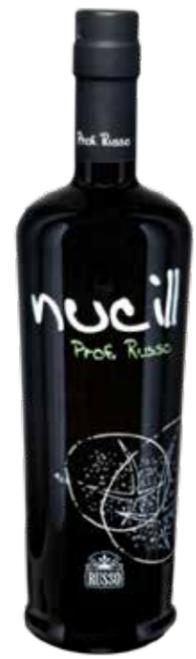
"I CLASSICI"



AMARO SANSEVERINO  
erbs liqueur



CAFE' PROF. RUSSO  
coffee liqueur



NUCILL PROF. RUSSO  
walnut of Sorrento liqueur

CALABRIAN LIQUORICE



LIQUORICE CALANERA



FRAGOLINO  
strawberry liqueur



FINOCCHIETTO  
fennel liqueur



MANDARINO  
mandarin liqueur

CREAMS



**LIMONE**  
Lemon

**MELONE**  
Melon

**FRAGOLA**  
Strawberry

**PISTACCHIO**  
Pistachio



**CAFFÈ**  
Coffee

**MELONE**  
Melon

**BANANA**  
Banana

**FRAGOLA**  
Strawberry

**PISTACCHIO**  
Pistachio

**CIOCCOLATO**  
Chocolate

**LIMONE**  
Lemon

BABA'



**BABA' LIMONCELLO**



**BABA' RHUM**

GIFT BOXES



**LIMONCELLO  
AND CHOCOLATE CREAM**



**LIMONCELLO  
AND LEMON CREAM**



## CASTAGNER

CRAFT GRAPPA

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The distillery is now one of the most important in Italy bringing innovation to the world of grappa taking quality to the highest levels.

Production is entirely carried out at the distillery premises, pursuing the philosophy to conserve the purest quality of grappa in each delicate phase, from fermenting grape skins through to finished product bottling.

This philosophy, based on tradition and innovation, is expressed through the scrupulous selection of the best quality raw materials, careful fermentation and distillation in alembics personally designed by the master distiller.

A new generation of grappa has been born under the name of Roberto Castagner, created for a connoisseur who is fascinated by quality and pursuit of new emotions.

**CASTAGNER**



FUORICLASSE LEON TOP RANGE



**FUORICLASSE LEON**  
Reserva 3 Years  
2020 - 2021 - 2022

5 Grappoli di BIBENDA



EXCLUSIVE FOR TRAVEL RETAIL



**BARRIQUE CILIEGIO**  
35 Cl.



**FUORICLASSE LEON**  
Barolo



**FUORICLASSE LEON**  
Amarone della Valpolicella



**FUORICLASSE LEON**  
Brunello Barrique

5 Grappoli di BIBENDA



2015 - 2016 - 2018 - 2019 - 2020 - 2021



**GRAPPA AMARONE DELLA VALPOLICELLA**  
50 Cl.



**GRAPPA BRUNELLO DI MONTALCINO**  
50 Cl.

GIFT BOXES



**FUORICLASSE LEON 3 YEARS**  
Prestige Box

5 Grappoli di BIBENDA



**FUORICLASSE LEON 14 YEARS**  
Prestige Box

2015 - 2016 - 2018 - 2019

5 Grappoli di BIBENDA



ICE GRAPPA



**GRAPPA PROSECCO ICE**  
Served frozen

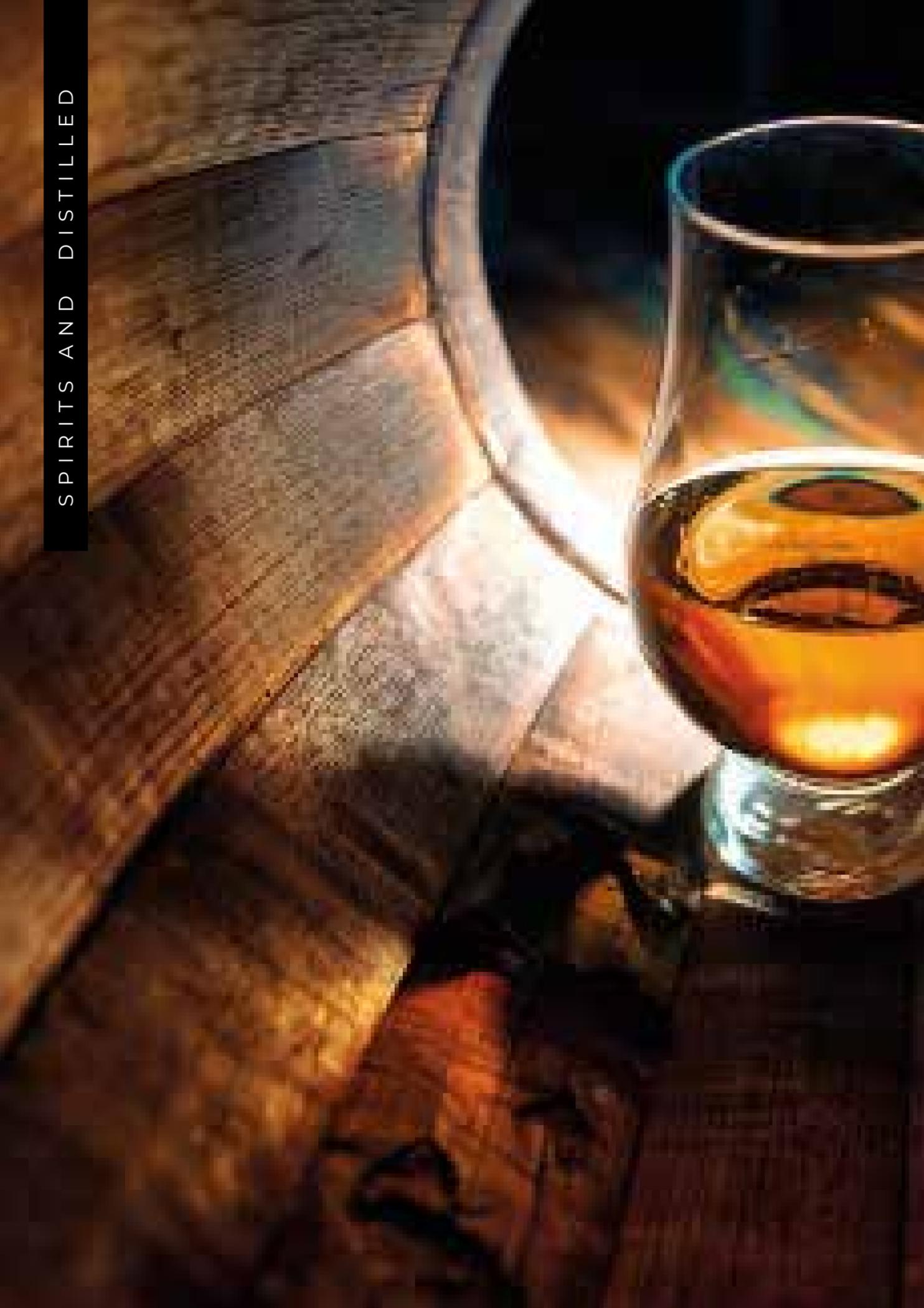


**Città del Vino**  
Associazione Nazionale

Premio Grappa Awards 2021  
Associazione nazionale  
Città del vino



**AMARO LEON**



## RON MALTECO

THE STORY OF A DIVINE NECTAR

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A unique distillate produced in Panama, the skillful outcome of Maestros Roneros' ancient art, who have handed down the formula of a superb blend.

The best varieties of sugar cane plantations, exclusive recipes, carefulness during the whole process, fine oak barrels and master blender's expertise ensure an excellent rum as a result of a very meticulous search that has been lasting for years.

Thanks to its more on the sweet side taste, Ron Malteco can easily capture a broad public, reaching even neophytes. Rum for all the occasions of modern consumption, a versatile and easy-to-understand product for those who want to discover the world of rum in straight consumption or in cocktails.

—RON—  
**Malteco**

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MIGNONNETTES



**RESERVA 5 CL**  
10 - 15 - 20 - 25 YEARS

MIGNONNETTES



**SELECCION 20CL**  
1980 - 1986 - 1987 - 1990



**RESERVA 20 CL**  
10 - 15 - 20 - 25 YEARS



SELECTION



RESERVE



**SELECTION 70 CL**  
1980 - 1986 - 1987 - 1990



**RESERVE**  
5 - 10 - 11 - 15 - 20 - 25 YEARS

YOUNG & SPICY



**MALTECO**  
SPICY



**MALTECO**  
AGED



**MALTECO**  
DRY





## HAUSBRANDT

DIFFERENCE IN TASTE, STYLE AND QUALITY.

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Excellence, the value that makes the difference in taste, style and quality.

The history of Hausbrandt begins with a passion for excellence that is evident in the careful selection of raw materials, the wide selection of products, and the ability to harmonize coffee's infinite features to please our senses.

While there are many coffees, the true espresso arises from the ability to blend coffees from various locations to obtain a flavour that cannot be found in a single bean.

Thanks to decades of partnering with raw coffee producers, Hausbrandt can guarantee quality, beginning with selecting the best coffee beans. Daily testing of the roasted blends ensures product consistency throughout the year. For this reason, Hausbrandt coffee offers the best guarantees of consistent quality.

Skill, expert knowledge of extraction methods and focus on a perfect result: these are the requirements for a successful establishment, since the path to a truly excellent cup of coffee follows the powerful concepts of the coffee culture



## ROASTED GROUND COFFEE



### DECAFFEINATO

**100% Arabica decaffeinated roasted ground coffee blend.**

A selected 100% Arabica coffee blend with soft delicate aroma, it is characterized by its pleasant notes of dried fruit. Available for Espresso Machine and also for Moka pots.

### MOKA

**100% Arabica roasted ground coffee blend**

This fine blend of selected 100% Arabica coffees is distinguished by its light body, sweet notes and intense aroma.

The result is a hard to resist temptation. This coffee is specially ground for moka pots.



### ESPRESSO

**100% Arabica roasted ground coffee blend**

A blend of selected 100% Arabica coffee beans. This medium-bodied coffee, has a sweet and an enveloping taste and it is characterized by floral hints. This coffee is specially ground for espresso machines.



## ROASTED GROUND COFFEE



### GOURMET

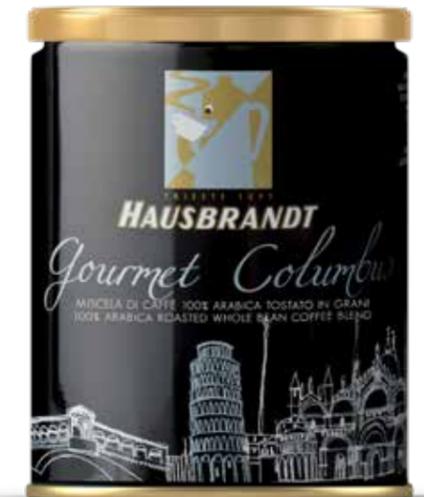
**100% Arabica roasted ground coffee blend**

A blend of selected 100% Arabica coffee beans, with spicy and citrus notes. The character of this premium and sophisticated coffee blend is enhanced by its soft sweetness and refined acidity. This coffee is specially ground for moka pots.

### GOURMET COLUMBUS

**100% Arabica roasted ground coffee blend**

A new blend of 100% Arabica coffee with a pleasant and delicate citrus aroma. This unique coffee blend presents hints of bitter cocoa combined with note of liquorice root. The secret of its refined, full-bodied and well balanced flavour lies in the carefully selection of the best Colombian Arabica. This coffee is specially ground for moka pots.



## TINS



### ANNIVERSARIO

#### Roasted ground coffee blend

In celebration of its 120th Anniversary, Hausbrandt has created the new “Anniversario” canister featuring its historic “nonnetti” (grandparents) characters, an illustration that made Hausbrandt advertising history. Inside, there is a 250 g package of premium ground Arabica and Robusta coffee (“Nero” quality, code 616). A full-bodied blend created for those who enjoy decisive flavours, it features sweet notes accompanied by roasty nuances and hints of nuts. The aroma offers fragrances of biscuits and cocoa.



### SAN MARCO

#### Roasted ground coffee blend

A homage to Venice, a city of art and culture, but also the city where the first coffee shops opened right on St. Mark's Square. Inside, there is a 250 g package of premium ground Arabica and Robusta coffee (“Nero” quality, code 616). A full-bodied blend created for those who enjoy decisive flavours, it features sweet notes accompanied by roasty nuances and hints of nuts. The aroma offers fragrances of biscuits and cocoa.



## TINS



### LIBERTY

#### Roasted ground coffee blend

The traditional vintage Hausbrandt tin featuring the timeless historical company's prints contains two packets of 250g premium Arabica and Robusta coffee, “Nero” blend.





## SPUMADOR

NATURE'S FLAVOURS

Spumador is an historical Company producing, since 1888, sodas and drinks for the Italian market.

The launch of three new products and the restyling of the Brand's top three drinks is the best opportunity to tell the Company story and his market position.

Brand awareness is under the spot, as well.

In the years, Spumador was capable of innovation to offer their consumers something new remaining faithful to his quality goal.

Only selected and guaranteed ingredients are chosen to create original tastes in the new drinks.

On the other hand, classical products keep alive Spumador tradition.



VALVERDE

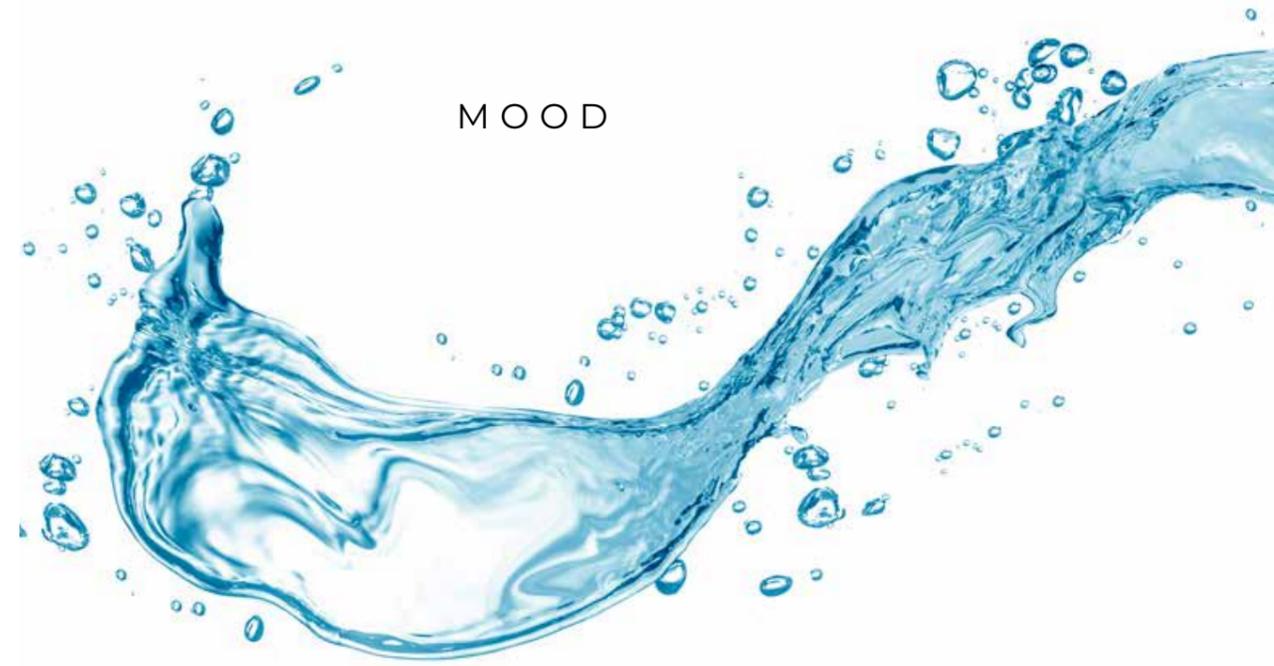


**NATURAL**  
1 lt/0,75 lt/0,5 lt/0,25

**SPARKLING**  
1lt/0,75lt/0,5lt/0,25

**LIGHTLY CARBONATED**  
0,75 lt

MOOD



**PREMIUM NATURAL AND SPARKLING**  
0,5 lt

ITALIAN PASSION



SPUMA NERA  
0,25 lt



SPUMA BIANCA  
0,25 lt



GINGER  
0,25 lt



CHINOTTO  
0,25 lt



GAZZOSA  
0,25 lt



TONIC  
0,25 lt

NATURA BUONA



NCF NATURA BUONA  
APPLE  
0,75 lt/0,20 lt



NCF NATURA BUONA  
ORANGE  
0,75 lt/0,20 lt



NCF NATURA BUONA  
PINEAPPLE  
0,75 lt/0,20 lt



NCF SUPER FRUTTI  
NATURA BUONA  
POMEGRANADE  
0,125 lt



NCF SUPER FRUTTI  
NATURA BUONA  
GOJI  
0,125 lt



NCF SUPER FRUTTI  
NATURA BUONA  
CRANBERRY  
0,125 lt

## CONTACT

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Via Longhin 1, 31100 Treviso - Italy

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

T +39 0422 545019



**FOOD  
ACCADEMIA**

AUTHENTIC ITALIAN TASTE