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THE ITALIAN FOOD MAGAZINE
BUYER'S • GUIDE

MANAGING DIRECTOR:
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UN SAPORE CHE TI PUGLIA

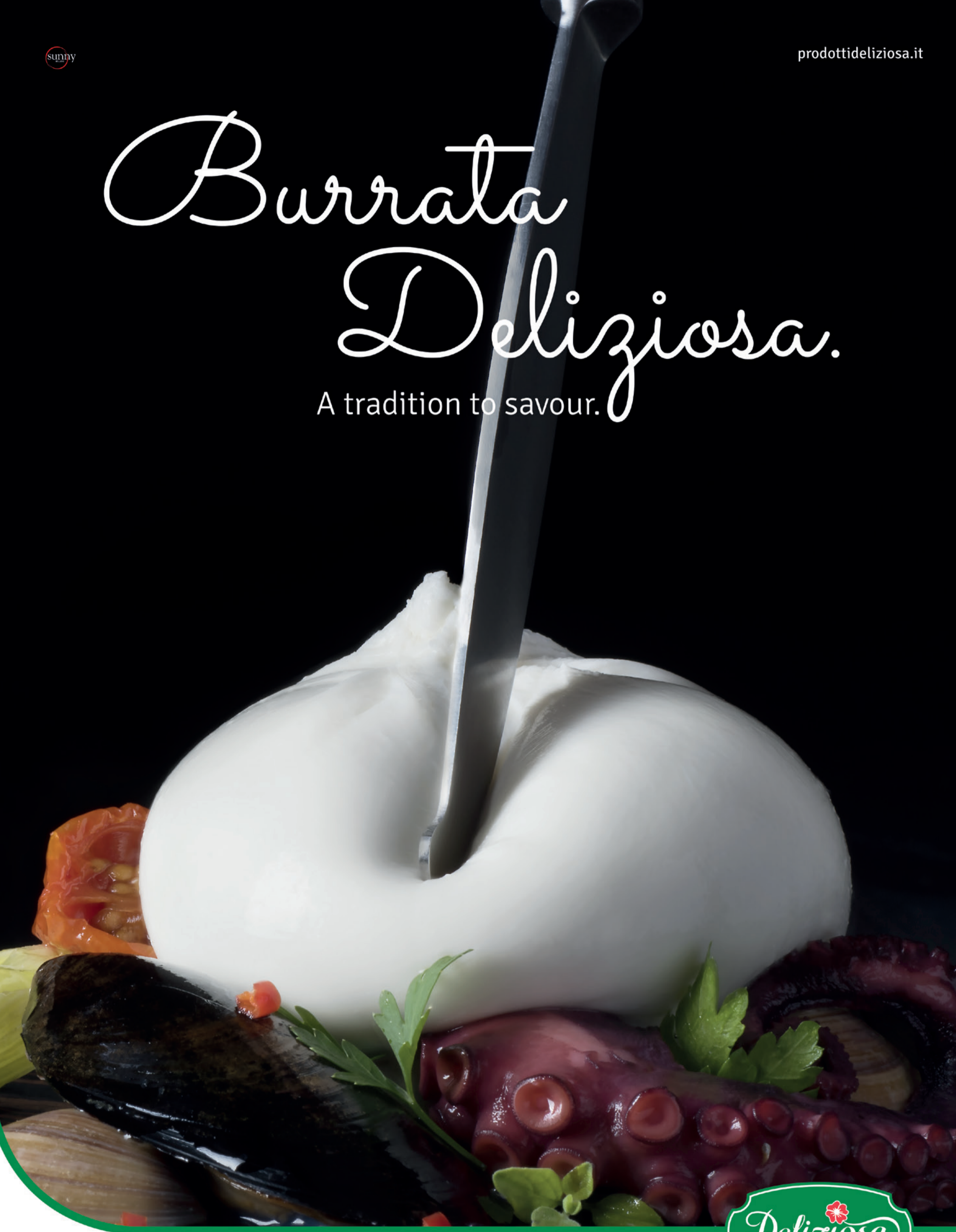
APULIA

SPECIAL EDITION

**THE PRODUCTS
AND THE COMPANIES**

Burrata Deliziosa.

A tradition to savour.



Every day, for 25 years, we've been selecting the best milk from the Murgia region and turning it into traditional artisan cheeses. Anyone who tries the delicious goodness of cheeses like they used to be made won't want anything else.

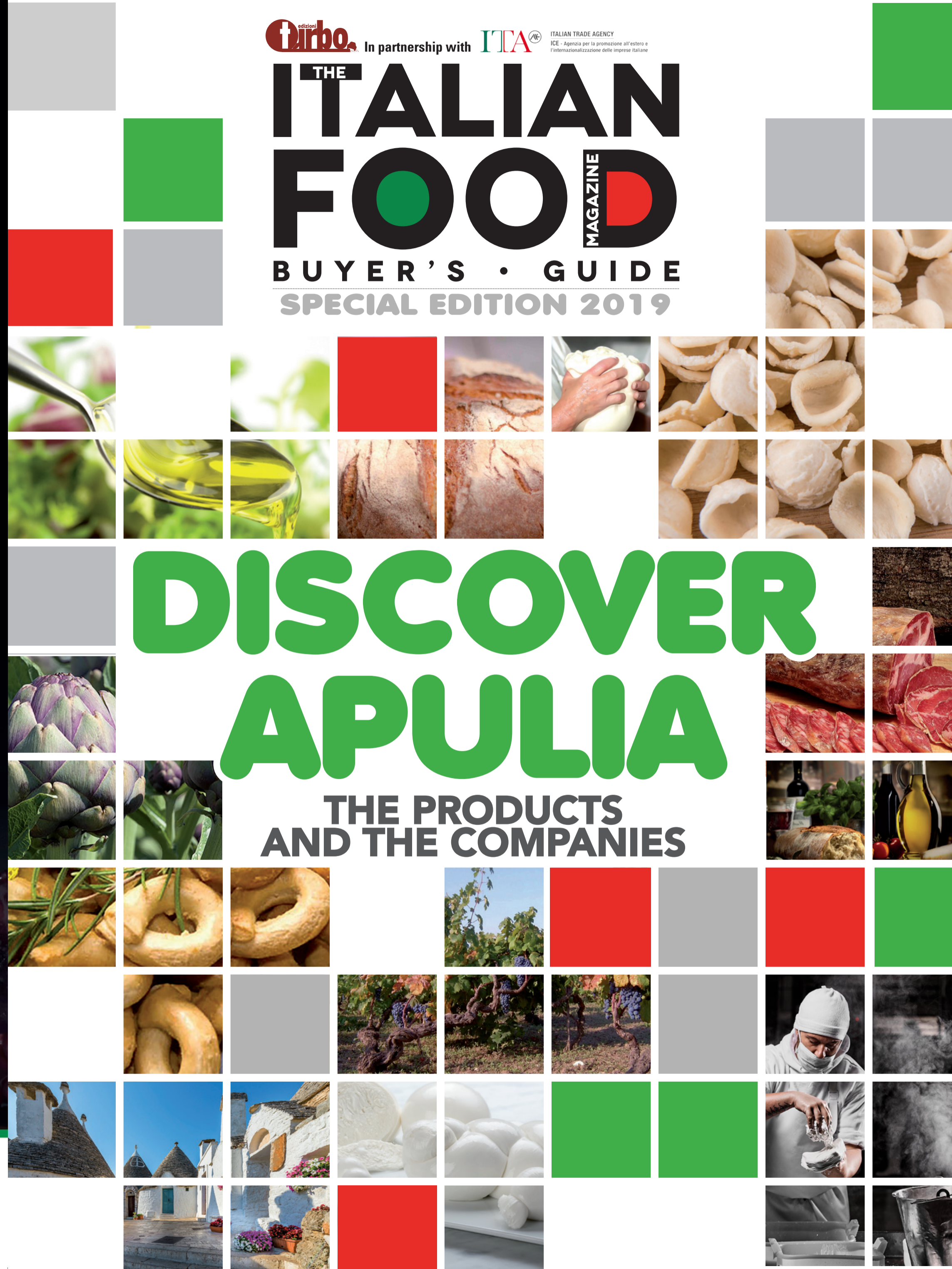
UN SAPORE CHE TI PUGLIA

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THE ITALIAN FOOD MAGAZINE BUYER'S • GUIDE SPECIAL EDITION 2019

DISCOVER APULIA

THE PRODUCTS
AND THE COMPANIES





EDITORIAL

by Riccardo Colletti

A REVIVIFIED FOOD CULTURE

"The whole of Apulia is a land of winds and clouds galloping between sea and sea. The vines, the olive trees, and the almond trees are Apulia's plants, and also its main source of richness."

The quote, one of many, belongs to the journalist and writer Guido Piovene, author of many reportages and of the famous book 'Viaggio in Italia' ('Journey Through Italy') published in 1957 and considered one of the most renowned literary guides to Italy in the years of the economic boom.

Incipit pages describe, in a sober yet intense way, one of the many facets of this region, crossroad between West and East, as well as one of the most fascinating lands of our country. It is also one of the most vibrant in regard to food production, able to combine tradition with a modern industrial vision.

Right from Apulia starts a long and ideal journey that our publication, *The Italian Food Magazine*, has decided to dedicate to Italian f&b specialties, which is destined to foreign importers, buyers and retailers. The aim, of course, is to promote such products by providing a significant contribution to their knowled-

ge and distribution around the world.

The Special Edition that you are leafing through, called 'Discover Apulia', is a guide to the many excellences originating from this region rich in history, culture, artistic beauties and that is one of the flagships of Italian food production.

'Discover Apulia' puts the spotlight on its varied offer, on the latest export trends and describes the many consortia, associations and events that make up the social fabric of the region. But above all, it tells about the companies and entrepreneurs that, with a lot of passion, are constantly committed to the production of specialties that are increasingly appraised on a global scale. From dairy products to pasta, from olive oil to confectionery and bakery items, Apulia offers it all. A land rich in unique and tasty products, that in some cases have become international symbols and distinctive elements of a particular way of conceiving food. Of course, it all starts from what this land and territory can offer, with the unrivalled contribution of human skills and creativity.

Enjoy your reading and, even more, your business.

Una cultura alimentare che si rinnova

"L'intera Puglia è terra di passaggio di venti e di nuvole che galoppo tra mare e mare. La vite, l'olivo e il mandorlo sono le piante della Puglia, e anche la sua principale ricchezza".

La frase, fra le tante, l'ho presa in prestito dal giornalista e scrittore Guido Piovene, autore (oltre che di svariati reportage) del famoso libro intitolato "Viaggio in Italia" che, pubblicato nel 1957, è considerato tra le più celebri guide letterarie del Bel Paese negli anni del boom economico.

L'incipit descrive in modo sobrio, ma puntuale, una delle tante sfaccettature di questa regione, crocevia tra Oriente

e Occidente, tra le più affascinanti della nostra Penisola, e certamente tra le più vitali in ambito agroalimentare. Capace di coniugare le tradizioni con una visione industriale moderna.

Proprio dalla Puglia prende il via una sorta di lungo e ideale viaggio che la nostra rivista *The Italian Food Magazine* ha deciso di dedicare alle tipicità italiane, con l'obiettivo di valorizzarle, fornendo un contributo tangibile alla loro diffusione e conoscenza. A beneficio di importatori, buyer e retailer in tutto il mondo.

La Special Edition intitolata 'Discover Apulia' che state sfo-

gliando è una sorta di guida alle tante eccellenze che nascono e attraversano questa regione ricca di storia, cultura, bellezze artistiche e che da sempre è tra le portabandiera del made in Italy alimentare.

'Discover Apulia' accende i riflettori sull'articolata produzione, evidenzia il trend del business sul versante export, descrive i numerosi consorzi, oltre che gli eventi che fanno parte del tessuto sociale di questa regione. Ma, soprattutto, propone un racconto legato alla storia delle aziende e dei rispettivi imprenditori che, con passione, sono costantemente impegnati nella creazione e

nella produzione di eccellenze sempre più apprezzate e riconosciute a livello internazionale. Dal settore del lattiero-caseario a quello della pasta, dal vino all'olio, fino ai dolci, in Puglia non manca davvero niente. Anzi. La Puglia è un territorio fecondo di prodotti unici e gustosi, in alcuni casi diventati veri e propri elementi distintivi, marchi di fabbrica se preferite, di un modo di concepire il buon cibo da portare in tavola. Partendo, logicamente, da quanto la terra e la natura offrono, per poi capitalizzare le competenze e la creatività. Buona lettura e, ancor più, buon business a tutti.



ENCHANTING LAND

THE REGION THAT FORMS THE 'HEEL OF ITALY'S BOOT' IS FAMOUS FOR ITS LANDSCAPES, CULTURE, ANCIENT ARCHITECTURE AND, OF COURSE, ITS UNRIVALLED FOOD TRADITION.

Geographical coordinates

Apulia is a region of Southern Italy that borders to the northwest with Molise, to the west with Campania and Basilicata and is bathed by the Adriatic Sea to the east and by the Ionian Sea to the southeast. Apulia is divided into six provinces: Bari (the capital), Brindisi, Foggia, Lecce, Taranto and Barletta-Andria-Trani. The climate is typically Mediterranean with hot, dry and sunny summers and mild, rainy winters. Inland, vast plains and gentle hills are the uncontaminated kingdom of nature, where olive trees and vineyards alternate with lush forests and amazing Mediterranean canyons, the 'Gravine'. In the north, the Gargano promontory extends out into the Adriatic Sea like a spur, while in the south, the Salento peninsula forms the heel of Italy's boot. The highest peak in the region is Mount Cornacchia (1,152 meters above the sea level) within the Daunian Mountains, in the north along the Apennines. But most of the Apulia's landscape, Salento in particular, is geographically flat with only moderate hills.

The natural and historical beauties

The Gargano National Park, made of limestone and rich in karst forms such as caves and sinkholes, has a great importance. The innermost area covered by dense tree lines is the Umbra Forest. The park also includes the Tremiti archipelago, that is located 12 miles north of Gargano, in the Adriatic Sea.

Murgia plateau is located in the central area of Apulia and is the home of the Alta Murgia National Park, which covers an area of about 70 thousand hectares. The 800 kilometers of coast highlight numerous marine reserves like those of Torre Guaceto in Brindisi, Tremiti Islands and Porto Cesareo. Apulia also has an extraordinary heritage that includes four Unesco world sites: Castel del Monte, the mysterious fortress of

the Emperor Federico II, near Andria; the Trulli of Alberobello, dry-stone constructions unique in the world; the Sanctuary of San Michele Arcangelo in Monte Sant'Angelo, a masterpiece of medieval art and an international pilgrimage destination; the ancient beech woods of the Umbra Forest, in the heart of the Gargano National Park.

The combination of history, quality food and wine offered by this region is amazing. For those who want to take a journey through history, Apulia offers a wide range of places that tell the ancient origins of this land: from Prehistory to Magna Graecia, from the Imperial age to the Renaissance, including the splendour of the Baroque art and architecture of Lecce and Salento. Basilicas, cathedrals and shrines are the symbol of the different artistic expressions that occurred here.

Have we mentioned food?

The food sector has always been one of the strengths of the Apulia's economy. Its key resource is the richness of raw materials: fruit, vegetables and cereals that grow throughout the region in a broad range of crop types and varieties thanks to the favorable Mediterranean climate. Apulian food and wine tradition is an explosion of flavors of excellence. The secret lies in its fresh and genuine ingredients such as extra virgin olive oil, for which Apulia is the first producing region in Italy. Typical products like Canestrato Silano and Caciocavallo Pugliese cheeses, Altamura Pdo bread, Capocollo di Martina Franca cured meat, together with Primitivo, Negroamaro and Nero di Troia wines are just some of the regional excellences you can taste. In Apulia, many types of pasta are produced every day, but the most famous are certainly the 'Orecchiette', whose name comes from their shape, that resembles a small ear.

WHAT IS A TRULLO?

A Trullo (plural, Trulli) is a traditional Apulian dry-stone hut with a conical roof. It was originally used for storing grain, farming tools or even hosting animals. The walls of a trullo can be up to 2 meters thick with the space between the inner and outer walls filled ensuring that the interior is cool during the hot summers and warm in winter. Today, Trulli have been renovated as fully equipped modern houses and are beloved by tourists from the world over. The Apulian town of Alberobello is considered the 'Trulli capital' and has been recognized as a World Heritage Site.

Alla scoperta della Puglia

Viaggio attraverso 'il tacco' dello Stivale d'Italia. Una regione fatta di panorami mozzafiato e un patrimonio architettonico e culturale unico nel suo genere. Il tutto, condito da una tradizione gastronomica tra le più apprezzate dai consumatori di tutto il mondo.



GEOGRAPHICAL INDICATIONS AND PROTECTION CONSORTIA

The Apulian countryside looks like a never-ending painting of olive groves and vineyards. Not by chance, the region is considered the paradise of olive oil and wine, offering unique aromas and flavors. Products of excellence recognized on a global scale, that have contributed to develop a strong food & wine tourism. Nevertheless, the range of Apulian typical products also includes cheeses, cured meats, vegetables & fruit. In order to protect and enhance such specialties, associations and protection consortia have been established over the past years. Besides granting the origin and the production process of such goods, Consortia are actively committed to increase their knowledge around the world. Here you can find a list of 10 of the region's most important Protection Consortia.

Indicazioni di origine e Consorzi di tutela

Distese di ulivi e vigneti, che danno vita a prodotti dai profumi e dai sapori unici, caratterizzano le campagne della Puglia. Dove la produzione di olio extra vergine di oliva e vino ha dato vita a un importante turismo enogastronomico. Il ventaglio di referenze agroalimentari tipiche pugliesi, tuttavia, si estende anche ad altre produzioni di altissima qualità, tra cui formaggi, salumi, prodotti ortofruttili e carni, spesso certificati da denominazioni di origine Dop, Igt, Docg e Doc. Al fine di tutelare e valorizzare le produzioni tipiche del territorio, nel corso degli ultimi anni sono stati costituiti associazioni e consorzi che, oltre a difendere origine e procedimento produttivo, si adoperano per incrementarne la notorietà in tutto il mondo. Di seguito, 10 dei maggiori consorzi della regione.



10 OF THE REGION'S LARGEST PROTECTION CONSORTIA

CHEESE

Consorzio di Tutela della Burrata d'Andria Igp
Established in 2018, it is aimed at protecting and promoting Burrata di Andria Igp, a fresh spun paste cheese made from cow's milk and filled with a mixture of cream and spun cheese. It has a round, sack-like shape with a characteristic closed top.

Contacts:
C.da Barbadangelo, 55 - Andria,
Barletta-Andria-Trani
Mail: consorzio@burratadiandria.it
Web site: www.burratadiandria.it

Consorzio per la Tutela del Formaggio Caciocavallo Silano Dop

The Consortium was founded in December 1993, upon the initiative of a group of producers. Caciocavallo Silano Pdo is produced exclusively from fresh whole milk from cattle farms located in the areas listed in the product specifications, using a scrupulously defined process that has its roots in the ancient dairy traditions of Southern Italy. The Consortium represents producers from five regions: Basilicata, Campania, Calabria, Molise and, of course, Apulia.

Contacts:
Via Forgitelle - Spezzano della Sila, Cosenza
Web site: www.caciocavallosilano.it

OLIVE OIL

Consorzio di Tutela Olio Extra Vergine di Oliva Dop Terra di Bari

Promoting and enhancing the Terra di Bari Protected designation of origin (Pdo), and providing consumers with greater information. These are the key goals of the Consorzio Olio Dop Terra di Bari, that counts more than 700 members and a production of around 5 million certificated bottles every year.

Contacts:
Corso Cavour, 2 - Bari
Mail: info@oliodopterradibari.it
Web site: www.oliodopterradibari.it

Consorzio Daunia Verde - Consorzio per la Tutela e la Valorizzazione dell'Olio Extravergine d'Oliva Dop Dauno

The Consortium was established in 2000 with around 300 companies producing thousands of quintals of certified Dauno Dop extra virgin olive oil. Today, it represents the whole supply chain: from olive growers to olive oil processors, including mills and packers. Dauno Pdo includes four olive oil types, according to their geographical location: Gargano, Subappennino, Alto Tavoliere and Basso Tavoliere.

Contacts:
Via Valentini Vista Franco, 1 - Foggia
Mail: info@consorziodauniaverde.it
Web site: www.consorziodauniaverde.it

BAKERY

Consorzio per la Tutela del Pane di Altamura Dop

Traditional product of Altamura, a municipality in the province of Bari, it is made with whole durum wheat grown in the Murgia territories. Baked in stone ovens, it is renowned all over the world for its unique and intense flavor. In 2013, it was the first bread to be guaranteed by a Protected denomination of origin (Pdo).

Contacts:
Corso Umberto I°, 5 - Altamura, Bari
Mail: info@consorziopanedialtamura.it
Web site: www.panealtamura.it



FRUIT & VEGETABLES

Consorzio di Tutela dell'Arancia del Gargano Igp e del Limone Femminello del Gargano Igp

The 'Gargano Agrumi' (Gargano Citrus Fruit) Consortium was established in 2001 for the protection of Arancia del Gargano Pgi and Limone Femminello del Gargano Pgi. Today, the Consortium gathers more than 50 producers, processors, and packers; for a total cultivated area of about 100 hectares. The municipalities included are Rodi Garganico, Ischitella and Vico del Gargano.

Contacts:
Via Varano, 11 - Rodi Garganico, Foggia
Mail: info@garganoagrumi.com
Web site: www.garganoagrumi.com

Consorzio Cipolla Bianca di Margherita Igp

The Cipolla Bianca (white onion) di Margherita Pgi is characterised by white bulbs with a sweet and succulent flavor. They are tender and crunchy and have high sugar content. The production area includes the territories along the Adriatic coast which falls in the municipality of Margherita di Savoia, in the province of Barletta-Andria-Trani, and the municipalities of Zapponeta and Manfredonia, in the province of Foggia.

Contacts:
Via Ronzino, 4 - Margherita di Savoia,
Barletta-Andria-Trani
Mail: info@cipollabiancaigp.it
Web site: www.consorziocipollabiancamargheritaigp.it

WINE

Consorzio di Tutela Vini Doc Castel Del Monte (Puglia Sveva)

Puglia Sveva is a territorial brand created by the Consortium for the protection of the Castel del Monte Doc wines and the Terra di Bari Pdo Oil. Founded in 1998 in Corato (Ba), the consortium brings together some 800 winegrowers of the area and almost all the wineries. The area of the Doc and of the three Docg of Castel del Monte, Castel del Monte Nero di Troia Riserva, Castel del Monte Riserva and Castel del Monte Bombino Nero is located right in the middle of the region.

Contacts:
Corso Cavour, 23 - Corato, Bari
Mail: vinicasteldelmontedoc@pugliasveva.it
Web site: www.pugliasveva.it

Consorzio di Tutela Vini Dop Salice Salentino

The Consortium represents around 1,200 hectares of vineyards throughout the municipalities of Salice Salentino, Guagnano, Veglie and Campi Salentino in the province of Lecce; Cellino San Marco, San Pancrazio Salentino and San Donaci in the province of Brindisi. Out of the 1,000 members, 33 are winemakers, 40 bottlers and 900 winegrowers.

Contacts:
Via Pasquale Leone - Salice Salentino, Lecce
Web site: www.consorziotutelasalicesalentino.it

Consorzio di Tutela Primitivo di Manduria Doc e Docg

Founded in 1998 with the participation of 10 wineries, today the Consortium includes 44 winemaking and bottling companies and around 900 winegrowers. The Primitivo di Manduria appellation of origin is made of about 3,140 hectares of vineyards spread throughout the municipalities of Trento and Brindisi. It includes three different wine types: Primitivo di Manduria Pdo, Primitivo di Manduria Dolce Naturale Docg and Primitivo di Manduria Pdo Riserva.

Contacts:
C.da via delle Piscine - Uggiano Montefusco, Taranto
Mail: direzione@consorziotutelaprimativo.com
Web site: www.consorziotutelaprimativo.com



THE REGION'S APPELLATIONS OF ORIGIN

CHEESE

Caciocavallo Silano Pdo
Canestrato Pugliese Pdo
Mozzarella di Bufala Campana Pdo
Ricotta di Bufala Campana Pdo
Burrata di Andria Pgi
Mozzarella Stg

FRUIT & VEGETABLES

La Bella della Daunia Pdo
Patata Novella di Galatina Pdo
Carciofo Brindisino Pgi
Clementine del Golfo di Taranto Pgi
Uva di Puglia Pgi
Arancia del Gargano Pgi
Cipolla Bianca di Margherita Pgi
Limone Femminello del Gargano Pgi
Lenticchia di Altamura Pgi

BAKERY

Pane di Altamura Pdo

OLIVE OIL

Olio Extravergine di Oliva Collina di Brindisi Pdo
Olio Extravergine di Oliva Dauno Pdo
Olio Extravergine di Oliva Terre d'Otranto Pdo
Olio Extravergine di Oliva Terre di Bari Pdo
Olio Extravergine di Oliva Terre Tarentine Pdo



WINE

Castel del Monte Bombino Nero Docg
Castel del Monte Nero Di Troia Docg
Castel del Monte Rosso Riserva Docg
Primitivo di Manduria Dolce Naturale Docg
Aleatico di Puglia Doc
Alezio Doc
Barletta Doc
Brindisi Doc
Cacc'e Mmitte di Lucera Doc
Castel del Monte Doc
Castel del Monte Bombino Nero Doc
Castel del Monte Nero Di Troia Riserva Doc
Castel del Monte Rosso Riserva Doc
Colline Joniche Tarantine Doc
Copertino Doc
Galatina Doc
Gioia del Colle Doc
Gravina Doc
Leverano Doc
Lizzano Doc
Locorotondo Doc
Martina o Martina Franca Doc
Matino Doc
Moscato di Trani Doc
Nardo' Doc
Negroamaro di Terra d'Otranto Doc
Orta Nova Doc
Ostuni Doc
Primitivo di Manduria Doc
Rosso di Cerignola Doc
Salice Salentino Doc
San Severo Doc
Squinzano Doc
Tavoliere delle Puglie Doc
Terra d'Otranto Doc
Daunia Igt
Murgia Igt
Puglia Igt
Salento Igt
Tarantino Igt
Valle d'Itra Igt

ASSOCIAZIONE PRODUTTORI CAPOCOLLO DI MARTINA FRANCA

Founded in 2007, the association is aimed at managing and enhancing the supply chain of Capocollo di Martina Franca, probably the region's most famous cured meat. A specialty made with the meat of selected pigs raised in the Itria Valley ('Murgia of Trulli'), which is salted, marinated in vino cotto ('cooked wine'), seasoned with spices, stuffed into natural casings and hand-tied. Capocollo of Martina Franca is a Slow Food Presidium.



Contacts:
via Capuccini, 35 - Martina Franca, Taranto
Mail: info@presidiocapocolloimartinafranca.it
Web site: www.presidiocapocolloimartinafranca.it

A BOOMING BUSINESS



The agri-food sector occupies a leading position in the Apulian economic and industrial scenario, both for what concerns the number of companies - 83,109 - and the number of workers involved: 252,397 in 2018. Overall, it accounts for 25.3% of total companies operating in Apulia. The region can boast quality products highly regarded and recognized worldwide, thanks to the abundance of raw materials, the constant improvement of production processes, and the growing attention to organic produce. According to the data issued by the Internationalization Department - Apulia Region, in 2017 total regional food & beverage exports increased by 4.5% compared to the previous year.

Economic indicators show a positive trend

In Italy, Apulia is the leading producer of many high-quality products of agriculture (table grapes, olives, tomatoes, cherries, durum wheat, almonds and ar-

tichokes), as well as of famous processed food & beverage products (olive oil, wine, dairy products, pasta, preserves and bakery products). It is also the largest domestic producer of fruit and vegetables from organic farming. Biodiversity, in particular, is highly regarded and in order to protect it the region established, in 2012, the creations of the 'Prodotto Qualità Puglia' brand ('Apulia Quality Products').

Despite the years of economic crisis, the success of the Apulian food industry has continued also on a global scale. In 2017, exports of agricultural, forestry and fishery products increase by 8.2% compared to 2016; while in the same period exports of food and beverage products were up by 4.5% (source: Istat). As a whole, in 2017 Apulia sold 1.7 billion euro of agri-food products on global markets, accounting for almost 20.6% of the whole export turnover of Apulia. In the first nine months of 2018 - the latest available data -, Apulian exports in the f&b sector exceeded 1.144 billion euro.

Alimentare e bevande: il business va a gonfie vele

Il settore agroalimentare rappresenta il 25,3% delle imprese attive in Puglia, per un totale di oltre 83mila aziende nel 2018. Nonostante gli anni di crisi, il settore continua a crescere anche all'estero: nel 2017 l'export agroalimentare pugliese ha raggiunto 1,7 miliardi di euro. Nei primi nove mesi del 2018 questo valore ha superato 1,144 miliardi di euro. La Germania, con 313,2 milioni di euro di merci importate, è il primo mercato di destinazione delle specialità pugliesi.

APULIAN FOOD & BEVERAGE TOP 10 DESTINATION COUNTRIES

Export value in the first nine months of 2018 (mln euro)

GERMANY	313,2
UNITED KINGDOM	94,9
FRANCE	91,6
UNITED STATES	48,6
POLAND	44,5
SWITZERLAND	43,3
JAPAN	39,1
NETHERLANDS	37,1
SPAIN	34,6
GREECE	32,6

Source: Internationalization Department - Apulia Region on ITA-Agency data

REGIONAL INCENTIVES FOR INTERNATIONALIZATION

In order to support small and medium enterprises (SMEs) willing to grow on global markets, the Apulia Region has launched a dedicated scheme of incentives. This includes:

Trade Show Voucher 2018-2019: for the participation in international trade shows, it has a 5 million euro allocation. Incentives cover up to 50% of the expenses for a maximum spending of 6,000 euro for trade shows in EU-28 countries, including Italy; and 9,000 for trade shows in non-EU countries.

Contratti di Programma: for investments of between 5 and 100 million euro for the purchase of 'materials' (land, machinery and equipment, masonry and similar), r&d and, limited to SMEs, the acquisition of services for innovation, environmental protection, and internationalization. The funds are subject to a minimum investment of 10 million euro and cover between 15% and 65% of the investment, depending on the business's size.

PIA (Programmi integrati di agevolazione): for investments of between 1 and 40 million euro for the purchase of machinery, masonry, r&d, certifications, internationalizations and e-business services. The aid varies between 20 and 80% depending on the business's size.

TecnoNidi: these incentives support the launch or growth of hi-tech start-ups through repayable loans. Up to 200,000 euro for investments and 80,000 euro for managing costs.

MORE THAN A SIMPLE SNACK

THE RESPECT FOR TRADITIONAL RECIPES, AND SEARCH FOR THE HIGHEST-QUALITY RAW MATERIALS. TERRE DI PUGLIA UNVEILS ITS MISSION: TO FULFIL THE NEEDS OF CUSTOMERS AROUND THE WORLD.

Terre di Puglia produces high quality Italian traditional products, including savory and sweet snacks, organic and suitable for vegans, baked and made only with the finest ingredients. "For 16 years, we have been promoting the Italian excellence through the world with delicious and high quality snacks, in compliance with the international leading food certifications Brc and IFS", said the company. "We believe that promoting the local culinary experience is an opportunity to share cultural values all over the world, and promote the birth of a new 'glocal' identity, able to dialogue with the expectations of the new global village." The company's mission is to be a point reference for consumers betting on taste and innovation, and to build strong relationships with its business partners, always respecting the environment and its Code of ethics & conduct.

All of Terre di Puglia products are made according to high quality and process standards. The dough is worked until the optimal elasticity is reached. Once formed, it follows the boiling process, as the ancient Apulian recipe requires, before being baked in the

oven. As soon as it has reached its perfect crunchiness and golden color, the product is analyzed in terms of taste and texture. Terre di Puglia snacks are packaged after a short cooling process to keep unaltered their fragrance and their freshness. "We grew up mixing the rich and varied Apulian traditional recipes", the company adds. "Simple ingredients, so poor in appearance but rich of unique flavors". Today, the company products are exported to many foreign countries, such as Brazil, Canada, China, Europe, Hong Kong, Japan, Korea, Lebanon, Mexico, Switzerland, Ukraine, UK and the Usa.

Più di un semplice snack

Da 16 anni Terre di Puglia produce snack salati e dolci, biologici e vegani, realizzati con le migliori materie prime. Con l'obiettivo di promuovere l'eccellenza italiana nel mondo attraverso prodotti gustosi, croccanti e di alta qualità, nel rispetto delle certificazioni internazionali Brc e IFS.



Sweet Taralli

From the love for tradition and the passion for taste comes the sweet line of Terre di Puglia: Chocoralli and Coffeeralli. The harmony between sweet and savory finds its perfect balance in this irresistible sweet snack, where the intense flavor of chocolate and the aroma of coffee is combined with the lightness and crispiness of Tarallo.

In 2017, Coffeeralli have been awarded with the first place at Ism Awards for the 'Best Product Innovation'.



TARALLI
CULTO PUGLIESE
TARALLI THE APULIAN CULT



TERRE DI PUGLIA

Scopri i nostri Taralli - Discover our Taralli
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info@terredipuglia.it - www.terredipuglia.it

VIAGGIO DI GUSTO E INNOVAZIONE
A JOURNEY OF TASTE AND INNOVATION



A 'DELICIOUS' HISTORY

FOR OVER 25 YEARS THE DELIZIA COMPANY, RUN BY GIOVANNI D'AMBRUOSO, HAS BEEN PRODUCING CHEESES AND DAIRY SPECIALTIES 100% MADE IN APULIA. A 'ZERO KILOMETER' PRODUCT SELECTION REPRESENTING THE BEST THAT LOCAL TRADITION HAS TO OFFER.

A lifetime devoted to burrata, caciocavallo, and mozzarella: products of excellence, a true symbol of the most authentic Apulian tradition. This is the history of Giovanni D'Ambruso, founder and Ceo of Caseificio Delizia, headquartered in the municipality of Noci, province of Bari. A history that takes place in the Apulian countryside, on the Murgia plateau, between Noci, Mottola and the municipalities of Valle d'Itria. A land famous the world-over for the characteristic cone-roofed houses named 'Trulli', as well as for the unique caves.

For more than 25 years Delizia has been producing dairy delicacies, made by selecting and collecting the best raw milk on the Murgia plateau. Handcrafted by master cheese-makers according to the most ancient local recipes, the milk turns every day into delicacies distributed under the 'Deliziosa' ('Delicious' in Italian) brand, that includes unique and unmatched Apulian specialties.

Delizia's history is also closely connected with that of Apulia. "Not by chance, our company was awarded with the prestigious 'Prodotti Qualità Puglia' brand (Apulian Quality Products)", said D'Ambruso. "Since we only use the milk produced in our pastures, located within 30 km from our facility, and daily collected in farms. This way we managed to build a strong relationship with farmers, that is of fundamental importance in order to provide consumers with the highest quality products."

The product offer

The company operates in state-of-the-art plants, labs and production facilities. In 2017, a brand-new factory solely dedicated to the production of burrata was inaugurated. Today, the total production area is 12,000 m2.

"Our facilities represent the perfect match between handicraft tradition and modern technologies. This has allowed our company to gain a privileged position in the market of mozzarella and authentic dairy products", said D'Ambruso. Delizia's daily commitment to fulfill the highest quality standards is also displayed by the wide and varied product offer: from mozzarella to burrata, from caciocavallo to scamorza, passing through smoked and cave-aged cheese, organic and lactose-free cheeses, all products of the Deliziosa brand are controlled during every stage of production with the most advanced technologies. This is how Deliziosa can ensure the greatest possible safety, as well as the best possible taste. Together with the most conventional cheeses, the company also provides with 'specialties' combining tradition and innovation, just like the low-lactose mozzarella, or the new Bio Deliziosa organic range, that includes burrata, stracciatella, fiordilatte, mozzarella nodino, treccia, white scamorza and smoked scamorza.

CERTIFICATIONS

Ifs, Bcr, Iso 14001:2004, OU Kosher, Halal, Nop/Bio, Pdo designation of origin; Organic



The company's headquarter



Trullocciato Deliziosa

Una storia Deliziosa

Delizia, azienda di Noci (Ba) guidata da Giovanni D'Ambruso, da oltre 25 anni realizza latticini e formaggi 100% made in Puglia. Per un'offerta a Km 0 che presenta tutto il meglio della tradizione.

TRADITION AT ITS BEST



SPECIALIZED PRODUCER OF PASTA AND TARALLI SINCE 1982, TARALL'ORO RELIES ON SLOW PROCESSING METHODS ABLE TO PRESERVE AND ENHANCE THE HIGH QUALITY OF RAW MATERIALS.

The Tarall'Oro company was born in Turi (Bari) in 1982 as a specialized producer of Taralli, as its own name suggests, but it soon became also a renowned and appreciated producer of artisan pasta, now the company's core business. Tarall'Oro's pasta - about 100 items in 10 different flavors - is made exclusively from durum wheat semolina of the highest quality, bronze die cut and slow dried at low temperature. This process allows the pasta to obtain a rough, porous and tough texture that provides excellent cooking resistance and retains better the sauces. "Our pasta production is characterized by four production lines," said the company. "One for traditional shaped pasta, like Orecchiette and Capunti; one for bronze die cut pasta, like Paccheri and Conchiglioni;

one for long pasta, namely Spaghetti and Tagliolina; and the last one for Nests and Bicolor pasta, more precisely Farfalle". The range of baked goods, that includes Taralli and many other shapes, features the use of high quality ingredients only, and of an innovative production process that enhances flavor and fragrance. In 2014, the whole line of baked goods was revamped and improved. "Our Tarallo, the most typical Apulian bakery product, comes from the combination of simple and genuine ingredients such as flour, water, oil and salt", adds the company. "Moreover, it is available with different packaging types - brown, paper and printed bags - and in a lot of exquisite flavors: pizza, rosemary, lemon and pepper, olives, fennel, and much more."



The company's headquarter

CERTIFICATIONS

Ifs, Bcr, Iso 14001:2004, OU Kosher, Halal, Nop/Bio.

Il meglio che la tradizione ha da offrire

Il Pastificio Di Bari Tarall'Oro nasce nel 1982 come produttore di taralli, da cui il nome stesso del marchio, ponendosi come obiettivo principale quello di riuscire sempre a soddisfare le esigenze dei consumatori. Proprio per offrire alla clientela nuovi prodotti, affianca ai taralli anche la pasta secca di semola di grano duro, ricevendo un positivo riscontro dal mercato.



CHOOSE YOUR FLAVOUR!!!



ANDRIANI

www.andrianispa.com - www.glutenfreefelicia.com

FELICIA 100% ORGANIC RED LENTIL PASTA



Product description
Gluten free, organic and vegan. Rich in protein and fiber, high in phosphorus, iron, zinc and manganese.
Shelf life
24 months.
Packaging details
Carton pack 250 g.
International certifications
Orthodox Union, Vegan ok, Bio, SGS.

FELICIA 100% ORGANIC GREEN PEA FLOUR PASTA



Product description
Gluten free, organic and vegan. Rich in protein and fiber, source of iron.
Shelf life
24 months.
Packaging details
Carton pack 250 g.
International certifications
Orthodox Union, Vegan ok, Bio, SGS.

FELICIA 100% BUCKWHEAT FLOUR PASTA



Product description
Source of fiber, contains minerals such as Magnesium and manganese. Ideal for those who need a good source of energy and a general remineralization.
Shelf life
36 months.
Packaging details
Carton pack 340 g.
International certifications
Orthodox Union, Vegan ok, Bio, SGS.

PASTIFICIO DI BARI TARALL'ORO

www.taralloro.it

PASTA DI BARI



Product description
Pasta made from durum wheat semolina of the highest quality cultivated exclusively in Italy. This project's aim is to present a pasta line which is highly selected both in the careful choice of the ingredients and of the shapes. The Di Bari family has decided to launch this new brand in order to further underline the company's origins and roots. The 'Di Bari' logo highlights through the typical 'Trulli' - the link with the region Puglia and evokes the artisanship of the product.
Shelf life
24 months.
Packaging details
500 g in paper bag.
International certifications
Ifs-Brc, Iso 14001:2004, Ou Kosher, Nop/Bio

GR.A.M.M.

www.casamilo.it

DRY PASTA 'ORECCHIETTE'



Product description
The typical traditional Caserecci ('Orecchiette') produced in cutting-edge plants, though following the traditional recipes. This ensures the 'homemade effect'.
Shelf life
365 days.
Packaging details
500 g bag.
International certifications
Kosher.

FRESH ORGANIC PASTA 'ORECCHIETTE'



Product description
Pasta produced with raw materials coming from organic agriculture.
Shelf life
75 days.
Packaging details
250 g bag.
International certifications
Kosher, Bioagricert.



PASTIFICIO ATTILIO MASTROMAURO GRANORO

www.granoro.it

STRASCINATI 'GRANORO DEDICATO'



Product description
Durum wheat semolina 100% from Apulia.
Shelf life
36 months from date of packaging.
Packaging details
500 g.
International certifications
DNV - ISO 22005:08, 'Prodotti di Qualità Puglia' ('Apulia Quality Product').

SPAGHETTONI VARIETÀ CAPPELLI 'BIOGRANORO'



Product description
Organic durum wheat semolina pasta.
Shelf life
36 months from date of packaging.
Packaging details
500 g.
International certifications
Icea and EC logo.

PENNE RIGATE INTEGRALE 'BIOGRANORO'



Product description
Organic whole wheat semolina pasta.
Shelf life
36 months from date of packaging.
Packaging details
500 g.
International certifications
Icea and EC logo.

BURRATA HEART

HISTORY OF CASEIFICIO PALAZZO, A FAMILY DAIRY COMPANY NOW IN ITS THIRD GENERATION. SPECIALIZED IN THE PRODUCTION OF ITALIAN AND APULIAN CHEESES.

Caseificio Palazzo's history is also a family history. It all began in 1957, in a small laboratory for the production of fresh cheese and butter, created by Vincenzo Palazzo and his wife, Maria, in the Apulia city of Putignano, province of Bari. In the '80s, the company expands and moves to its current headquarter, in Putignano's industrial area. By the end of the 90's, the first Murgella logo - the company's top brand - was created and Palazzo cheeses started to be distributed in Northern Italy's retail chains. In 1999 Caseificio Palazzo became a joint-stock company, today it counts around 200 employees and exports its products all over the world.

"2018 closed on a very positive note, with a 15% revenue increase over 2017 and the acquisition of many new clients, both in Italy and abroad," said Gabriella Cristofaro, export manager. "Exports count for an increasingly important share of our turnover - 23% in 2018 - and are directed to 30 countries: the whole European territory, but also Canada, Panama and Chile in America; as well as the Middle East and the Far East, a market that is growing very fast."

Caseificio Palazzo's flagship product is Burrata Murgella, that over time has been honored with

many prestigious awards, namely the World Cheese Awards and the Nantwich Show. Nevertheless, today some of its more 'original' variations - like smoked or truffle burratina - are also increasingly appreciated. One of their best features is, of course, raw materials: "Our dairy works with Italian milk only, 90% collected in its own territory: the Murgia area," said Cristofaro. "This is where the brand Murgella originates. Curd is produced with the use of whey starter culture, without the addition of citric acid or lactic acid bacteria. The smoking of our scamorza, caciocavallo and burrata cheese is natural, achieved by using certified beech shavings. No additives of preservatives are used in the production process."

The company will soon launch a new range of lactose-free products, like burrata and mozzarella treccia.

Cuore di burrata

Storia di un'azienda casearia a conduzione familiare giunta alla terza generazione. E specializzata, sin dal 1957, nella produzione di tante specialità lattiero casearie, in particolare della tradizione pugliese.



CERTIFICATIONS
Brc (British Retail Consortium);
Ifs (International Food Standards);
Halal; Organic; Vegetarian



60 years of unique freshness.

MOLINO DE VITA

www.molinidevita.it

ORGANIC SEMOLATO
SOURCE FIBER



Product description
The product is obtained through a 'semi-whole' grinding of the wheat, with a low rate of refining and sieving and high technological value. It has a minimum fiber content of 5% and contains a part of the germ, a high content in vitamins, mineral substances, antioxidant compounds, proteins with high biological value, and stability. Production chain traced from field to production by Iso 22005 - Dnv Italy certified traceability system.

Shelf life
Six or twelve months.

Packaging details
Bulk truck, 25 kg bags, 800 kg big bags.

International certifications
Organic certifications Cee 834/07, Ifs Food Certificate, Uni En Iso 9001, Uni En Iso 22005.

ORGANIC WHOLE-MEAL SEMOLINA
HIGH FIBERS



Product description
The product is obtained through a 'whole' grinding of the wheat, with a low rate of refining and sieving and high technological value. It has a minimum fiber content of 8% and contains 95% of the germ, a high content in vitamins, mineral substances, antioxidant compounds, proteins with high biological value, and stability. Production chain traced from field to production by Iso 22005 - Dnv Italy certified traceability system.

Shelf life
Six or twelve months.

Packaging details
Bulk truck, 25 kg bags, 800 kg big bags.

International certifications
Organic certifications Cee 834/07, Ifs Food Certificate, Uni En Iso 9001, Uni En Iso 22005.

ORGANIC DURUM WHEAT SEMOLINA
100% ITALY HIGH PROTEIN



Product description
Molino De Vita takes the expression 'made in Italy' literally: only Italian wheat processed in Italy is used. In collaboration with farms and cooperatives, it has implemented sustainable cultivation programs with seeds of high-quality varieties in areas with a vocation for the best durum wheat. The whole process is guaranteed by a certified tracking system conforming to Iso 22005 by Dnv Italia to obtain durum wheat semolina for the production of high-quality pasta made exclusively from Italian durum wheat.

Shelf life
Six or twelve months.

Packaging details
Bulk truck, 25 kg bags, 800 kg big bags.

International certifications
Organic certifications Cee 834/07, Ifs Food Certificate, Uni En Iso 9001, Uni En Iso 22005.



The company's headquarter

A 50-YEAR FAMILY HISTORY

THE MOST AUTHENTIC ITALIAN PASTA, FROM THE COUNTRYSIDE OF APULIA TO THE REST OF THE WORLD. PRODUCED BY GRANORO SINCE 1967.

Established on the 21st January 1967 in Corato, Bari, in the heart of Apulia, Granoro produces high-quality pasta using only the highest quality durum wheat semolina, carefully selected and tested. Attilio Mastromauro, the founder of Pastificio Granoro, was the descendant of an ancient family of pasta producers and he dedicated his own life to pasta until the age of 102. He was considered one of the pioneers of the Italian pasta making industry, a brave and visionary entrepreneur, who lived through two world wars and survived the economic crisis of 1929. Today, the company is led by Attilio's daughters: Marina and Daniela Mastromauro. Since the very beginning, Granoro has based its daily commitment on four essential values: responsibility, qua-

lity, health and sustainability. With one goal in mind: to take its high-quality pasta to the table of consumers all over the world. A mission expressed also in Granoro's business strategy: "The highest quality at the right price". Granoro was amongst the first Italian pasta producers to establish itself as a top supplier on the global scenario, from East to West. Today, Granoro pasta can be found on the shelves of shops and supermarkets in over 180 countries. The different pasta shapes - more than 150 - are made using different dies, but share the same origin and quality. Besides pasta, the company also produces a wide range of authentic Italian specialty products, like pasta sauces, seasonings, rice, pulses and extra virgin olive oil.



Granoro: una storia di famiglia lunga 50 anni

Fondato nel 1967 a Corato, Bari, da Attilio Mastromauro, il Pastificio Granoro è oggi uno dei maggiori produttori italiani di pasta di alta qualità. Con una gamma di oltre 150 diversi formati di pasta - oltre a specialità della tradizione, come sughi e condimenti - l'azienda esporta in più di 180 paesi del mondo.

Pasta according to Granoro

- Firm, elastic and with good consistency
- The 'right thickness', so it cooks quickly and evenly
- A golden-yellow colour, typical of sun-dried durum wheat
- Porous, for an excellent yield and high digestibility
- No starch left in the cooking water
- A high protein content

PRODUCT SHOWCASE: CONFECTIONERY

CEREALITALIA I.D.

www.cerealitalia.it

GRAN NOCCIOLATO FONDENTE

Product description
Duca degli Abruzzi - 'Gran Nocciolato Fondente' is a dark chocolate tablet with 23% whole 'Mortarelle' hazelnuts, of Italian origin and famous for their delicious taste.

Shelf life
18 months.

Packaging details
100 g flow pack.

International certifications
Brc, Ifs.



CDM FOOD

www.cdmfood.it

FAGOTTINI (DUMPLINGS)

Product description
Ideal for tasty breaks or as a snack out of home, the dumplings are available with the following fillings: apricot, black cherry, berries, lemons, cocoa/hazelnut cream and apples. In the convenient single-serving packs, they are available with apricot, apple and cocoa/hazelnut cream fillings. The line has now been enriched with a new flavour: the white chocolate dumplings.

Shelf life
12 months.

Packaging details
180 g pack, 150 g multipack (5 single-servings of 30 g each).



MUCCI GIOVANNI

www.muccigiovanni.it

PRINCESSE MARGOT

Product description
The new Dragees, conceptualized by Cristian Mucci, the fourth-generation heir. An original, innovative and fashionable way to represent Mucci, with shape and color that evoke the world of lingerie and clothing. A unique, aphrodisiac Dragee, created to make the couple's relationship special and sensual even to the taste, thanks to the union of grappa, chilli pepper, dark chocolate and the leopard print.

Shelf life
9 months.

Packaging details
75 g.

International certifications
Gluten free.



FRUTTINI DI MARZAPANE

Product description
Oranges, pears, cherries, apricots, lemons and many other fruits. The vanilla-flavoured almond paste is produced with the Toritto's 'Filippo Cea' fine almond, handmade and lightly sugared fruit-shape. Then, these wonderful confetti are patiently hand-decorated, each one with natural dyes.

Shelf life
18 months.

Packaging details
75, 280, 500, 1000 g.

International certifications
Halal, Kosher, Vegan, Gluten free.



TENERELLI MUCCI

Product description
Carefully selected 'Piemont PGI Hazelnuts' and Toritto's Apulian fine varieties almonds, coated in a double white and dark chocolate layer and veiled with a wafer-thin delicate-coloured sugar layer. They are the famous 'Tenerelli Mucci', the soft-hearted confetti, produced since 1930 sticking true to the original recipe. Inimitable.

Shelf life
12 months.

Packaging details
75, 280, 500, 1000 g.

International certifications
Halal, Kosher, Vegan, Gluten free.



granoro
il Primo

Dedicato

alla nostra terra

Only from ITALIAN WHEAT grown in APULIA

N°92 STRASCINATI
TRAFILATI AL BRONZO
500g e

N°251 RUSTICHE
SFOGLIA RUVIDA
500g e

PRODOTTI DI QUALITÀ PUGLIA

BRONZE DRAWN

THE ORIGIN IS THE DIFFERENCE

FOLLOW US ON:

granorodedicato.it/en



DELIZIOSA

www.prodottideliziosa.it

MOZZARELLA



Product description
This outstanding stretched-curd cheese is made from Apulian cows' milk which is daily collected and carefully checked in order to guarantee its most authentic goodness. The quality of the raw material, the respect for traditions, and the pleasant freshness allow to discover, bite after bite, the original flavor of real Apulian mozzarella.

Shelf life
14 days.

Packaging details
200 g (4x50 g).

International certifications
Brc issue 7, lfs issue 6, Organic.

CACIOCAVALLO DI GROTTA



Product description
A delicate yet intense flavor, from Apulian raw milk only. With an oval shape, and the characteristic 'heads' handcrafted by expert cheesemakers. Caciocavallo (literally 'cheese on the horseback'), gets its name from how, according to the traditional recipe, the two cheeses are bound together with rope and hanged to mature on a wooden bench. 120 days in underground caves provide Caciocavallo with the special flavour given by molds.

Shelf life
12 months.

Packaging details
1500 g.

International certifications
Brc issue 7, lfs issue 6, Organic.

BURRATA



Product description
Typical Apulian delicacy made of a thin layer of fresh, stretched-curd with a rich filling of cream and threads of mozzarella that melt in the mouth. Every Deliziosa burrata is hand-made by master cheesemakers that, today like in the past, process the best raw milk collected.

Shelf life
18 days.

Packaging details
150 g.

International certifications
Brc issue 7, lfs issue 6, Organic.

CASEIFICIO PALAZZO

www.caseificiopalazzo.com

SMOKED BURRATA



Product description
Smoked burrata is a fresh and stretched-curd cheese with a very soft and creamy heart. Made of UHT cream and mozzarella shreds, it goes through a natural smoking process with certified wood shavings. The smoking provides burrata with a distinctive, yet not too strong flavor on the rind, that creates a direct contrast with the sweet and creamy heart. The company's smoked burrata was awarded with a bronze medal at the World Cheese Awards, the only prize in the soft/semi soft cheese category.

International certifications
Vegetarian.

TRECCIA MOZZARELLA



Product description
Fior di Latte mozzarella's stretched-curd is hand-tied by expert cheesemakers in order to obtain the typical treccia (braid) shape. Murgella treccia mozzarella won a gold medal in its category at the 25th World Cheese Awards 2013, the only gold awarded in the category of mozzarella, fresh, cows' milk (large or small).

International certifications
Vegetarian.



ITALIAN EXCELLENCE SINCE 1894

UNIQUE AND DELICIOUS CONFETTI AND DRAGÉES, MADE ACCORDING TO TRADITIONAL AND ARTISANAL TECHNIQUES. HANDED DOWN FROM FATHER TO SON, BY THE MUCCI FAMILY, FOR 125 YEARS.

Mucci Giovanni's specialties are the result of a delicious mixture: that of a centuries-old tradition, improved by experience and enhanced by artisanal manufacturing techniques, that follows the most ancient rules of sweet making. Quality is an imperative to a family that has dedicated attention and passion to the creation of these small 'masterpieces' of the confectionery art, to be enjoyed during the happiest moments of life. A family with a strong ambition: to be part and further improve the thrill of a celebration.

The company's history began in 1894 when Nicola Mucci founded the very first factory in the centre of the Apulian city of Andria. It was around 1920 when he created the 'Imperial Almond', a new, unique confetto made with almonds from Bari covered with a layer of white chocolate and lightly coated with sugar. It was a real triumph. In order to satisfy the increasing requests, he opened up elegant cafés where people had the chance the taste Mucci's specialty, well-known even beyond regional borders. The further development of that first confetto led to the creation of the famous 'Tenerelli



Mucci', confetti with a soft centre, made with Toritto almonds and Piedmont PGI hazelnuts, covered with a double layer of chocolate and a veil of slightly colored sugar. Today a Slow Food presidia.

Eccellenza italiana dal 1894
Confetti e dragées dal sapore unico e inimitabile, realizzati secondo tradizione nel rispetto di antiche tecniche artigianali. Ricette tramandate di padre in figlio, per oltre 125 anni, dai membri della famiglia Mucci.

The 'Mucci Giovanni Confetto Museum'
During its 120 years of activity, Mucci Giovanni has received numerous recognitions which guarantee the high quality of the manufacturing process, that respects the original recipes and the finest artisan confectionery. A heritage that the Mucci family protects and values with the 'Museo del confetto Mucci Giovanni'. The museum is housed in an ancient building, that represents the historical headquarter of the confetti factory.



CERTIFICATIONS
Halal, Vegan, Kosher.

CONFETTI E DRAGÉES MUCCI® 1894

DRAGÉES

In questi dragées coesiste un amabile complice: il cioccolato. La metafora della vita si riflette magnificamente in queste chicche proposte in una infinità di gusti. Dal classico croccante ai nuovissimi alla frutta, dall'intrigante cioccolato al peperoncino, all'esotico cocco, dai liquori alla vivace liquirizia di Calabria, fino alle fragranze del caffè e dell'arancia candita.

In these dragées coexists a lovable accomplice: chocolate. The metaphor of life reflects itself magnificently in these pearls offered in a wide range of flavours. From classic hazelnuts brittle to brand new fruity tastes, to intriguing chocolate with chili pepper or exotic coconut, to liqueurs or vibrant Calabrian licorice and even the fragrance of coffee and candied orange.



CONFETTI

Antichissimi simboli di fertilità e di prosperità, sono gli splendidi e meravigliosi complici di tutti i lieti eventi della vita. L'Arte è la fusione della creatività, passione, abilità, tradizione. In questi confetti si manifesta con la purezza della spontaneità, della genuinità e della semplicità.

Ancient symbols of fertility and prosperity, are the wonderful and marvelous accomplices of all the happy events of life. Art is the fusion of creativity, passion, skill and tradition. In these 'confetti' it manifests itself with the purity of spontaneity, genuineness and simplicity.



COLORI, PROFUMI, SAPORI

La sintesi di un ingegno secolare affinato dall'esperienza e impreziosito da un certosino lavoro manuale, che da origine a questi piccoli capolavori. Una girandola di emozioni, un turbinio di sensazioni, il susseguirsi ininterrotto di sorprendenti creazioni, tra cui i nuovi VEGAN.

The synthesis of a century-old ingenuity refined by experience and embellished by a painstaking manual work, which gives rise to these small masterpieces. A whirlwind of sensations like an uninterrupted succession of amazing creations, among them there are the VEGANS.



COLORI E AROMI NATURALI

MUCCI 1894

MUCCI 1894

K

CEREALITALIA I.D.

www.cerealitalia.it

CORN FLAKES



Product description
Traditional cornflakes, source of magnesium and low fat content. No GMOs, no colorings and palm oil free.
Shelf life
24 months.
Packaging details
375 g box.
International certifications
Brc, Ifs.

NATURE SNACK



Product description
Cerealitalia 'Nature Snack' is a salty snack based on legumes, with Mediterranean flavors, not fried and oil free. A simple, but innovative product. Two recipes available: Lentils, tomato and basil, from Lentil of Altamura PGI; and Chickpeas and rosemary, from Murgia chickpeas.
Shelf life
9 months.
Packaging details
70 g bag.
International certifications
Brc, Ifs.

GR.A.M.M.

www.casamilo.it

SKINNY THINS ONION AND CHEESE



Product description
Extremely thin slices of baked bread, free of GMOs, are an ideal snack at any moment. Skinny Thins are available in five different flavors: Onion and Cheese, Tomato and Oregano, Chia seeds, Traditional, and Rosemary.
Shelf life
365 days.
Packaging details
150 g box.

CDM FOOD

www.cdmfood.it

TARALLUCCI MULTICEREALI - MULTIGRAIN TARALLUCCI



Product description
Typical product of the Apulian bakery tradition obtained with the method of boiling and cooking made with Apulian simple ingredients like flour, white wine, extra virgin olive oil and salt.
Shelf life
12 months.
Packaging details
200 g in a plastic bag.

PASTIFICIO DI BARI TARALL'ORO

www.taralloro.it

TARALLINI RED BEET, TURMERIC AND GINGER, SPINACH, CHIA SEEDS



Product description
A typical organic product from Apulia made with 100% organic soft wheat flour, which guarantees a unique and exceptional taste. The choice of natural organic ingredients - red beet, spinach, turmeric and ginger, Chia seeds - carefully selected, gives a bright color to the product and make it inviting, keeping the product always natural. Without sulfites, without yeasts, without palm oil; production process with steam boiling for greater friability and quality.
Shelf life
12 months.
Packaging details
250 g heat-sealed bag in paper box with window on the front side.
International certifications
Ifs-Brc, Iso 14001:2004, OU Kosher, Nop/Bio.

TERRE DI PUGLIA

www.terredipuglia.it

ORGANIC TARALLI CLASSIC TASTE



Product description
Terre di Puglia Organic Taralli, made with extra virgin olive oil only, meet the consumers' growing demand for healthy snacks, with less calories and more nutritional benefits. Terre di Puglia provides with sustainable and certified quality standards to offer not only genuine but also tasty snacks, capable of conquering even the most demanding palates.
Packaging
200 g bag.
Shelf life
12 months.
International certifications
Bio Icea.

ORGANIC TARALLI WITH TURMERIC



Product description
Curcuma is a spice with important antioxidant and anti-inflammatory properties. For this reason Terre di Puglia Organic Taralli with turmeric - made with extra virgin olive oil only - are able to meet the needs expressed by a growing number of consumers asking for healthy snacks, low in calories, but rich in nutritional properties.
Packaging
200 g bag.
Shelf life
12 months.
International certifications
Bio Icea.

ORGANIC TARALLI WITH CHIA SEEDS



Product description
Terre di Puglia has launched Organic Taralli with chia seeds, that are rich in calcium, vitamin C and omega3. A genuine, healthy and tasty snack, made with the use of extra virgin olive oil only, able to satisfy even the most demanding palates. Terre di Puglia provides with sustainable and certified quality standards.
Packaging
200 g bag.
Shelf life
12 months.
International certifications
Bio Icea.



TARALLINI 'SENATORE CAPPELLI'



Product description
Typical Apulian snack made with two ingredients only for an extraordinary result, both in taste and quality. Realized with a particular process of steam boiling that gives to the product lightness and crispness.
Shelf life
12 months.
Packaging details
Heat-sealed bag in paper box with window on the front side.
International certifications
Ifs-Brc, Iso 14001:2004, OU Kosher, Nop/Bio.

PUGLIA SAPORI

www.pugliasapori.com

ORGANIC TARALLINO WITH SPELT AND EXTRA VIRGIN OLIVE OIL

Product description
Spelt is a particularly proteic wheat, rich in mineral salts and vitamins and poor in fats. Like all the company's products, the Organic Tarallino with spelt and extra virgin olive oil is produced with only accurately selected organic raw materials. The perfect choice for those who wants a healthy snack without giving up on taste.
Shelf life
12 months.
Packaging details
250 g, 9 pieces per case, cardboard box with sealed bag inside.
International certifications
Brc, Ifs.



ORGANIC MINIGRI



Product description
The Organic Minigri are a reinterpretation of the classic salty snack in a shape that is perfect for a light and tasty break. Created after researching the best organic raw materials available on the market, the Minigri are perfect bread substitutes. The Minigri stand out also thanks to the recyclable packaging, created to respect the environment without giving up a refined aesthetic.
Shelf life
12 months.
Packaging details
250 g, 9 pieces per case, cardboard box with sealed bag inside.
International certifications
Brc, Ifs.

ORGANIC MULTIGRAINS TARALLINI

Product description
Organic multigrains Tarallini are a light and healthy alternative to bread, particularly appreciated for their unique taste, obtained thanks to a mixture of high quality organic raw materials.
Shelf life
12 months.
Packaging details
250 g, 9 pieces per case, cardboard box with sealed bag inside.
International certifications
Brc, Ifs.



FIORE DI PUGLIA

www.fioredipuglia.com

BURNT WHEAT TARALLI 'CORATINI'

Product description
Burnt wheat taralli 'coratini' belong to the handmade line 'Come una volta' ('As they used to be made'). The recipe takes its origin from the family tradition. Extra virgin olive oil, variety called Cultivar la Coratina, and white wine Castel Del Monte Igt, create a perfect combination of quality and taste. The result is a healthy item, high in fiber.
Shelf life
240 days.
Packaging details
250 gr paper bag certified FSC (Forest Stewardship Council).
International certifications
Brc high level, Ifs grade A.



INTRECCI WITH FENNEL SEEDS

Product description
Intrecci with certification 'Qualità Puglia' are produced by raw materials from organic farming at km zero only with extra virgin olive oil. These taralli are a vegan product and they don't contain palm oil.
Shelf life
240 days.
Packaging details
250 g plastic bag.
International certifications
Brc high level, Ifs grade A.



TARALLI CERTIFIED 'QUALITÀ PUGLIA'

Product description
Burnt wheat taralli 'coratini' with certification 'Qualità Puglia' are boiled, according to tradition, and made with sourdough mother yeast and with raw materials from organic farming at km 0, only with extra virgin olive oil from the cultivar 'la coratina'. These taralli are a vegan product and they don't contain palm oil.
Shelf life
240 days.
Packaging details
300 g paper bag certified Fsc (Forest Stewardship Council).
International certifications
Brc high level, Ifs grade A.



VALLE FIORITA

www.vallefiorita.it

PUCCIA SALENTINA

Product description
The authentic Puccia Salentina is a typical soft Apulian bread, made with durum wheat flour, extra virgin olive oil, iodized salt, natural yeast, a long natural leavening and baked on stone according to tradition. Easy and quick preparation, with any kind of filling.
Shelf life
70 days.
Packaging details
(2st x 115 g) packed in protective atmosphere, in heat-sealed transparent plastic material.
International certifications
Brc, Ifs, Organic.



PANPIZZA

Product description
A tasty bread made with the same dough of pizza bases, with natural yeast, a long natural leavening, baked on stone and with purified sea water. These ingredients, together with the high selection of the raw materials, give the product a unique and exceptional taste. The elongated shape makes it perfect for a stuffed sandwich to share.
Shelf life
60 days.
Packaging details
(180 g) film flow pack.
International certifications
Brc, Ifs.



PIZZA BASE ANCIENT GRAINS AND SEA WATER

Product description
Valle Fiorita rediscovers one of the most popular products of the Italian tradition and presents a thin, crispy and delicious pizza base. It is made with high quality ingredients: flour Senatore Cappelli, extra virgin olive oil, natural yeast, and a high hydrated dough. A long natural leavening makes the product light and fragrant. Moreover, the use of microfiltered sea water gives it a unique taste.
Shelf life
60 days at controlled temperature.
Packaging details
(2st x 230 g) flow pack of 2 pieces with transparent plastic, with label.
International certifications
Brc, Ifs.



**D'ADDATO
AGROALIMENTARE**

www.olioddaddato.com

ELIXIR



Product description
Extra virgin olive oil Elixir is produced in the company's oil mill by cold extraction of the best exclusively Coratina olives, harvested by hand or by mechanical means in the areas of Bisceglie, Trani, Corato, Andria and crushed within 18 hours from collection. Acidity is between 0.15% and 0.3%; its characteristic is the large quantity of polyphenols: over 1000 mg/kg. The intense flavor, with a bitter and spicy aftertaste typical of freshly pressed olives, makes it suitable for seasoning bruschetta, rustic soups, legumes, braised meats.

Shelf life
Even 18 months from bottling.

Packaging details
Bottle lt. 0,50 – weight kg 0,900
Box 12 bottles – weight kg 11,8

D'ORAZIO

www.frantoiodorazio.it

MEDITERRANEA COLLECTION



Product description
Extra virgin olive oil with elegant scent and herbaceous notes of ripe fruit, while a mild fruitiness is supported by a spicy note and an almond aftertaste. With a pattern inspired by decorative floor tiles, not only is the attractive tin bottle smart enough to be taken straight to the table, it's also more robust than glass, offering better protection from light and heat, and benefits from a non-drip pouring spout.

Shelf life
18 months.

Packaging details
500 ml tin bottle.

FRANTOIO GALANTINO

www.galantino.it

**EXTRA VIRGIN OLIVE OIL
GRAN CRU AFFIORATO**



Product description
This extra virgin olive oil is a cru cold-extracted from hand-picked olives in 'La Fenice - Coppa Malva' estate, owned by the Galantino family. Mr Galantino controls every stage of the production process until bottling. Every year no more than 5,000 bottles of Gran Cru are produced. Color: golden yellow with olive-green reflections. Aroma: fresh, grassy, powerful, with hints of almond, enriched by delicate flower notes and sensations of tomato leaves. Flavour: delicate fruity, with light bitter and spicy notes, in perfect harmony with a rich complex of vegetal fragrances and delicate persistent sensations.

Shelf life
2 years.

Packaging details
Glass bottle 500 ml in an elegant gift carton.

International certifications
Iso 9001, Iso 14001, Brc, Ifs.

LE FERRE

www.olioleferre.it/en

LE FERRE MULTIVARIETALE



Product description
Multivarietale is a blend, the perfect balance between olive oils from different olives whose combination creates unique bouquets. Sweet fruity, almond scents, lightly bitter and spicy notes. It brings out great harmony.

Shelf life
18 months from bottling.

Packaging details
Packed in squared, dark bottles with different size or in tins. The Horeca line has a special design on the label (see picture) and no-refillable top. Available in bottles of 250 or 500 ml.

CANTINE AMASTUOLA

www.amastuola.it

**CENTOSASSI
PGI PUGLIA**



Grapes (%)
100% Primitivo.

Land of production
Apulia.

Organoleptic characteristics
Colour: deep ruby red, bright with hints of violet. Aroma: a wholly natural Primitivo which bursts straight into the nose with hints of sour cherry, purple violets and small berries that blend harmoniously with the unique marine and mineral aromas of Amastuola. Flavour: on the palate it is full, soft, and finely tannic, fruity and mineral. In closing it is long, with a returning fruitiness: in a word, harmonious.

N. of bottles produced
45,000

Sizes
0,75 lt

TORMARESCA

www.tormaresca.it

**TORCICODA PRIMITIVO
DEL SALENTO IGT**



Grapes (%)
100% Primitivo.

Land of production
Salento, Apulia.

Organoleptic characteristics
Color: an intense ruby red with light purple highlights. Aroma: notes both of black cherries and wild blackberries followed by delicate hints of vanilla and licorice. Flavor: ample and supple on the first impact, balanced by a pleasurable freshness and by a fruity finish and aftertaste.

N. of bottles produced
N/A

Sizes
0,375 - 0,75 - 1,5 - 3 lt

CANTINE SAN MARZANO

www.sanmarzanowines.com

**TRAMARI ROSÉ DI PRIMITIVO
SALENTO PGI**



Grapes (%)
100% Primitivo.

Land of production
San Marzano, Salento, Apulia.

Organoleptic characteristics
Soft pink colour. Intense and persistent aroma of Mediterranean maquis, with hints of cherry and raspberry. A fresh and elegant wine, balanced in the mouth.

N. of bottles produced
30,000

Sizes
0,75 lt

CONTI ZECCA

www.contizecca.it

**RIFUGIO PGI
SALENTO**



Grapes (%)
100% Primitivo.

Land of production
Salento, Apulia.

Organoleptic characteristics
Colour: intense ruby red hue. Bouquet: aroma of tiny red fruits and spices. Taste: soft and harmonic with matured tannins in a rich and well-structured body.

N. of bottles produced
30,000

Sizes
0,75 lt

MEDSOL

www.olioluglio.it

**EXTRA VIRGIN OLIVE OIL PDO
'TERRA DI BARI'**



Product description
Environmental conditions and cultivation methods make 'Terra di Bari' Pdo extra virgin olive oil a precious oil. The traditional ways of cultivating and pruning olives is carefully respected, in order to preserve all their original characteristics.

Shelf life
18 months.

Packaging details
Maraska glass bottle 250 - 500 - 750 ml (12 bottles per box), ligustro glass bottle 1 lt (6 bottles per box).

International certifications
Fda inspected, Ifs, Brc, Kosher, Halal, Iso 22005, Ab-Icea and Pdo.

OLEARIA CONGEDI

www.oliocongedi.com

**OLIO CONGEDI - MONOCULTIVAR
CORATINA**



Product description
This single variety oil comes from the passion and careful selection carried out by the Congedi family, that has been producing the Apulian olive variety Coratina since 1917. The oil has an intense flavor, the aroma is fruity and fresh with a touch of the salty freshness of the sea. It pairs well with white meats, chicken, beans and legumes as well as seafood.

Shelf life
18 months.

Packaging details
0,50 lt + 3x4

International certifications
Ifs.

NICOLA PANTALEO

www.pantaleo.it

**ITALIAN EXTRA VIRGIN OLIVE
OIL - PANTALEO GOLD SELECTION
(SELEZIONE ORO)**



Product description
Gold Selection Extra-virgin olive oil is made with some exclusive and valuable batches of oil that the Pantaleo family chooses for its own personal use. Produced from the Coratina and Ogliarola Barese varieties, it is the ideal choice for lovers of intense, bold flavours. With its greenish-yellow hues, the oil initially presents a green fruitiness with a bouquet of spring flowers, a background fragrance of raw artichoke and a bitter almond aftertaste.

Shelf life
18-24 months after production date.

Packaging details
Glass bottle type Pantaleo Pdo 500 ml.

International certifications
Iso 9001:2015, Ifs, Euro K, Ou.

TENUTA FOGGIALI

www.tenutafoggiali.it

**ROSATI
EXTRA VIRGIN OLIVE OIL**



Product description
Premium Rosati EVOO organic gourmet selection: six different varieties from hand-picked, estate only olives. Presented in a very exclusive pack with hand-numbered bottles, also ideal as a valuable gift. Multi-awarded at international competitions: Nyoc, Biol Prize, looc, Armonia international Competition, Matri Oleari, Slow food OliveOil, Oof Festival.

Shelf life
18 - 24 months.

Packaging details
Bottle 250 ml/8.8 Fl oz - 500 ml/16.9 Fl oz - 750 ml/25.4 Fl oz.

International certifications
Organic, Pdo, Fda.

CANTINE DUE PALME

www.cantineduepalme.it

**SELVAROSSA SALICE SALENTO
ROSSO PDO RISERVA**



Grapes (%)
Negroamaro 90% and Malvasia Nera 10%.

Land of production
Salento, Apulia.

Organoleptic characteristics
Intense and brilliant ruby red color. The opening of the wine is characterized by aromas of black cherry, plum and blackberry, as well as complex aromas of vanilla, tobacco, licorice, clover, cinnamon and pleasant hint of star anise. It gives the mouth a robust attack, with vigorous tannins, although already round and velvety.

N. of bottles produced
300,000

Sizes
0,75 - 1,5 - 3 - 5 lt

CASTELLO MONACI

www.gruppoitalianovini.it

**PILUNA PRIMITIVO
SALENTO IGT**



Grapes (%)
100% Primitivo.

Land of production
Salice Salentino, Lecce, Apulia.

Organoleptic characteristics
Dark purple-red colour. Generous aromas of ripe red fruit (plums and cherries), black and morello cherry jam, blending into floral notes of violets, and spicy hints of pepper and vanilla. On the palate it is velvety and richly extracted, warm, with well-judged tannin, good structure, and a nicely lingering flavour with hints of red berry jam and licorice.

N. of bottles produced
400,000

Sizes
0,75 lt

LEONE DE CASTRIS

www.leonedecastris.com

**FIVE ROSES ROSATO IGT
SALENTO 2018**



Grapes (%)
Negroamaro 90%, Malvasia nera di Lecce 10%.

Land of production
Apulia.

Organoleptic characteristics
Characteristic crystalline cherry-red colour and fruity scents of cherry and strawberry. In the mouth it is fresh, smooth and nicely persistent.

N. of bottles produced
165,000

Sizes
0,75 lt

VARVAGLIONE 1921

www.varvaglione.com

**PAPALE ORO PRIMITIVO
DI MANDURIA DOC**



Grapes (%)
100% Primitivo.

Land of production
Manduria, Apulia.

Organoleptic characteristics
This intense red wine has a round and smooth taste reminiscent of jam and wild berries. A wine that identifies its territory with its important structure, while respecting the elegance that sets it apart.

N. of bottles produced
200,000

Sizes
0,75 lt

2019 EVENTS CALENDAR

Apulia can boast one of the most renowned and diverse culinary traditions in the world, and the agri-food sector is probably one of the region's largest economic drivers. In order to enhance such a wide and varied production, local authorities organize, throughout the year, some strategic wine & food events and festivals. The atmosphere, rich in folklore and creativity, contributes to making these events the ideal meeting point for both locals and tourists. The Apulia Wine Tourism Movement (MTV) is one of the largest promoters, together with the Buonaterra Consortium, the Apulia Oil Tourism Movement and La Puglia è Servita. With almost 150 member companies, among wineries and olive oil mills, restaurants and hotels, these organizations provide with an incredibly rich offer, from North to South of the region, with a special focus on tradition and environmentally sustainable tourism.

Calendario eventi 2019

La Puglia vanta una tradizione culinaria tra le più rinomate al mondo e il settore agroalimentare rappresenta uno dei principali punti di forza della regione. Per valorizzare le molteplici produzioni, gli enti territoriali organizzano durante l'anno eventi e manifestazioni enogastronomiche alle quali si aggiungono, specialmente durante il periodo estivo, sagre di ogni genere. L'atmosfera ricca di folklore e creatività contribuisce a rendere questi momenti un importante punto di attrazione a livello turistico e locale.

TERRARANCIA

February
Vico del Gargano, Foggia
Organized by the Apulia Region, the Gargano National Park and the municipality of Vico del Gargano, the event is aimed at promoting a high-quality tourism by enhancing the region's history, traditions and specialties.

For more information
Mail: info@diterradimare.it
Web site: www.terrarancia.it

EGO - ENOGASTRO ORBITE

February
Chiostro dei Domenicani, Lecce
Important meeting place for professionals, the event's purpose is to promote the local food excellences. Chefs, maître, food producers and winegrowers share their knowledge and expertise for the creation of new recipes.

For more information
Mail: info@egofestival.it
Web site: www.egofestival.it

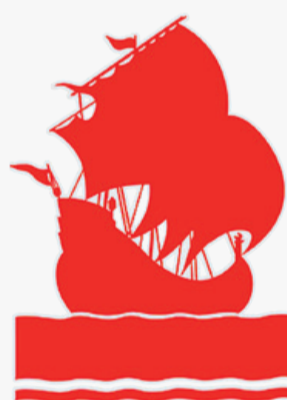
ENOLIEXP0 ADRIATICA

February
Fiera del Levante, Bari
The event, devoted to olive oil and wine producers, is attended by some of the largest international manufacturers of processing machinery for the sector. Over time the trade show has become a strategic point of reference for the industry.

For more information
Mail: marketing@enoliexpo.com
Web site: www.enoliexpo.com

LEVANTE PROF

March
Fiera del Levante, Bari
Probably the largest and most important trade show in Apulia, Levante Prof, organized by Dmp Roma, is solely dedicated to food and related technologies. In detail: bakery, confectionery, pizza and fresh pasta, ice cream, beer, wine, food service and hotellerie, packaging and equipment.



For more information
Mail: info@dmpsr.eu
Web site: www.dmpsr.eu/nomeprogetto/levanteprof

ABC OLIO

14 April
Bari
ABC Olio is devoted to an excellent local produce: Apulian extra virgin olive oil. Tastings, seminars, showcooking, labs for kids are organized by MTV Puglia, Buonaterra and La Puglia è Servita.



For more information
Mail: info@buonaterra.it
Web site: www.buonaterra.it

PASSAGGI

19-20 May
Masseria dell'Alta Murgia
'Passaggi' unites under one brand the culture, the gastronomy and the rural traditions of Apulia. The event includes workshops conducted by experts, trips around the region's natural beauties, and the taste of the specialties cooked by the members of the consortium La Puglia è Servita.

For more information
Mail: segreteria@mtvpuglia.it
Web site: www.mtvpuglia.it

CANTINE APERTE

25-26 May 2019
All over Apulia and Italy
Now in its 27th edition, Cantine Aperte is one of the region's most important wine events, taking place the last week of May. Attended by the wineries belonging to the Movimento Turismo del Vino association, it includes side events, tastings, and guided tours of vineyards.

For more information
Mail: segreteria@mtvpuglia.it
Web site: www.mtvpuglia.it

CALICI DI STELLE

2-11 August 2019
All over Apulia and Italy
Great wines, high-quality EVO oil, specialty products, music and dream locations: this is Calici di Stelle, the event organized by Movimento Turismo del Vino. It takes place every year, in town squares and wineries all over Italy, Apulia included.

For more information
Mail: segreteria@mtvpuglia.it
Web site: www.calicidistelle.org



We've always
done what machines simply cannot.



Our cheeses taste special because our master cheese-makers work and respect the milk like no machine can. Their expertise is an invaluable asset, one we've always tried to nurture and hand down from generation to generation.



UN SAPORE CHE TI PUGLIA

Caciocavallo di Grotta.

Only milk from Puglia, matured naturally.



Our top quality Deliziosa Caciocavallo di Grotta, winner of prestigious international awards, encapsulates the traditional artisanal expertise of the Murgia region. Made exclusively using raw milk from Puglia and matured naturally in caves, this superb cheese is a unique delight for the palate, delicate yet intense from the very first bite.



UN SAPORE CHE TI PUGLIA